In 1964 Trinity ALCW published a cookbook. After numerous request to re-publish that book the Christian Nuture Circle edited this cookbook, so now we offer 237 of the original recipes with an addition of 285 selected recipes.

We wish to dedicate this edition to the women who made contributions to the book in 1964.

Man shall not live by bread alone, our Lord and Master said, but by the living word of God, our souls each day be fed. So as you cook and serve your meals - we most sincerely pray, that you will give along with food some Christ-like love each day.
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Iowa Lackey-----President
Marlene Swenson-----1st Vice President
Rayne Seeklander-----2nd Vice President
Joyce Gorder-----Secretary
Jan Sonnenberg-----Treasurer

COOKBOOK COMMITTEE
Christian Nurture Circle

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<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Description</th>
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<tbody>
<tr>
<td>t.</td>
<td>teaspoon</td>
</tr>
<tr>
<td>T.</td>
<td>tablespoon</td>
</tr>
<tr>
<td>c.</td>
<td>cup</td>
</tr>
<tr>
<td>f.g.</td>
<td>few grains</td>
</tr>
<tr>
<td>pt.</td>
<td>pint</td>
</tr>
<tr>
<td>qt.</td>
<td>quart</td>
</tr>
<tr>
<td>d.b.</td>
<td>double boiler</td>
</tr>
<tr>
<td>B.P.</td>
<td>baking powder</td>
</tr>
<tr>
<td>oz.</td>
<td>ounce</td>
</tr>
<tr>
<td>lb.</td>
<td>pound</td>
</tr>
<tr>
<td>pk.</td>
<td>peck</td>
</tr>
<tr>
<td>bu.</td>
<td>bushel</td>
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Guide to Weights and Measures

<table>
<thead>
<tr>
<th>Volume Equivalents</th>
<th>Weight Equivalents</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 teaspoon = 60 drops</td>
<td>1 pound = 16 ounces</td>
</tr>
<tr>
<td>3 teaspoons = 1 tablespoon</td>
<td>1 cup = 1/2 pint</td>
</tr>
<tr>
<td>2 tablespoons = 1 fluid ounce</td>
<td>2 cups = 1 pint</td>
</tr>
<tr>
<td>4 tablespoons = 1/4 cup</td>
<td>4 cups = 1 quart</td>
</tr>
<tr>
<td>5 1/3 tablespoons = 1/3 cup</td>
<td>4 quarts = 1 gallon</td>
</tr>
<tr>
<td>8 tablespoons = 1/2 cup</td>
<td>8 quarts = 1 peck</td>
</tr>
<tr>
<td>16 tablespoons = 1 cup</td>
<td>4 pecks = 1 bushel</td>
</tr>
</tbody>
</table>

Substitutions and Equivalents

<table>
<thead>
<tr>
<th>Substitution</th>
<th>Equivalent</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons of fat = 1 ounce</td>
<td>1 cup of fat = 1/2 pound</td>
</tr>
<tr>
<td>1 pound of butter = 2 cups</td>
<td>1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter</td>
</tr>
<tr>
<td>2 cups sugar = 1 pound</td>
<td>2 1/2 cups packed brown sugar = 1 pound</td>
</tr>
<tr>
<td>1 1/3 cups packed brown sugar = 1 cup of granulated sugar</td>
<td>3 1/2 cups of powdered sugar = 1 pound</td>
</tr>
<tr>
<td>4 cups sifted all purpose flour = 1 pound</td>
<td>4 1/2 cups sifted cake flour = 1 pound</td>
</tr>
<tr>
<td>1 ounce bitter chocolate = 1 square</td>
<td>4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate</td>
</tr>
<tr>
<td>1 cup egg whites = 8 to 10 whites</td>
<td>1 cup egg yolks = 12 to 14 yolks</td>
</tr>
<tr>
<td>16 marshmallows = 1/4 pound</td>
<td>1 tablespoon cornstarch = 2 tablespoons flour for thickening</td>
</tr>
<tr>
<td>1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk</td>
<td>10 graham crackers = 1 cup fine crumbs</td>
</tr>
<tr>
<td>1 cup whipping cream = 2 cups whipped</td>
<td>1 cup evaporated milk = 3 cups whipped</td>
</tr>
<tr>
<td>1 lemon = 3 to 4 tablespoons juice</td>
<td>1 orange = 6 to 8 tablespoons juice</td>
</tr>
<tr>
<td>1 cup uncooked rice = 3 to 4 cups cooked rice</td>
<td></td>
</tr>
</tbody>
</table>
### METRIC - U.S. EQUIVALENTS
(To second decimal place)

#### LENGTH
- 1 millimeter = 0.04 inch
- 1 centimeter = 0.39 inch
- 1 meter = 39.37 inches
- 1 kilometer = 0.62 statute mile

#### CAPACITY
- 1 cubic centimeter = 0.27 fluid dram
- 1 liter = 1.06 liquid quarts

#### WEIGHT
- 1 gram = 0.04 ounce avoirdupois
- 1 kilogram = 2.20 pounds avoirdupois
- 1 metric ton = 2204.62 pounds avoirdupois

### EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

<table>
<thead>
<tr>
<th>Units</th>
<th>Fluid drams</th>
<th>Teaspoonsful</th>
<th>Tablespoonsful</th>
<th>Fluid ounces</th>
<th>1/4 cupful</th>
<th>Gills (1/2 cupful)</th>
<th>Cupsful</th>
<th>Liquid pints</th>
<th>Liquid quarts</th>
<th>Milliliters*</th>
<th>Liters</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 fluid dram equals</td>
<td>1</td>
<td>3/4</td>
<td>1/4</td>
<td>1/8</td>
<td>1/16</td>
<td>1/32</td>
<td>1/64</td>
<td>1/128</td>
<td>1/256</td>
<td>3.7</td>
<td>0.004</td>
<td>Equals 1 fluid dram</td>
</tr>
<tr>
<td>1 teaspoon equals</td>
<td>1-1/3</td>
<td>1</td>
<td>1/3</td>
<td>1/6</td>
<td>1/12</td>
<td>1/24</td>
<td>1/48</td>
<td>1/96</td>
<td>1/192</td>
<td>4.9</td>
<td>0.005</td>
<td>Equals 1 teaspoonful</td>
</tr>
<tr>
<td>1 tablespoon equals</td>
<td>4</td>
<td>3</td>
<td>1</td>
<td>1/2</td>
<td>1/4</td>
<td>1/8</td>
<td>1/16</td>
<td>1/32</td>
<td>1/64</td>
<td>15</td>
<td>0.015</td>
<td>Equals 1 tablespoonful</td>
</tr>
<tr>
<td>1 fluid ounce equals</td>
<td>8</td>
<td>6</td>
<td>2</td>
<td>1</td>
<td>1/2</td>
<td>1/4</td>
<td>1/8</td>
<td>1/16</td>
<td>1/32</td>
<td>30</td>
<td>0.030</td>
<td>Equals 1 fluid ounce</td>
</tr>
<tr>
<td>1/4 cupful equals</td>
<td>16</td>
<td>12</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>1/2</td>
<td>1/4</td>
<td>1/8</td>
<td>1/16</td>
<td>59</td>
<td>0.059</td>
<td>Equals 1/4 cupful</td>
</tr>
<tr>
<td>1 gill (1/2 cupful) equals</td>
<td>32</td>
<td>24</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>1/2</td>
<td>1/4</td>
<td>1/8</td>
<td>118</td>
<td>0.118</td>
<td>Equals 1 gill (1/2 cupful)</td>
</tr>
<tr>
<td>1 cupful equals</td>
<td>64</td>
<td>48</td>
<td>16</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>1/2</td>
<td>1/4</td>
<td>237</td>
<td>0.237</td>
<td>Equals 1 cupful</td>
</tr>
<tr>
<td>1 liquid pint equals</td>
<td>128</td>
<td>96</td>
<td>32</td>
<td>16</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>1/2</td>
<td>473</td>
<td>0.473</td>
<td>Equals 1 liquid pint</td>
</tr>
<tr>
<td>1 liquid quart equals</td>
<td>256</td>
<td>192</td>
<td>64</td>
<td>32</td>
<td>16</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>946</td>
<td>0.946</td>
<td>Equals 1 liquid quart</td>
</tr>
<tr>
<td>1 milliliter* equals</td>
<td>0.27</td>
<td>0.20</td>
<td>0.068</td>
<td>0.034</td>
<td>0.017</td>
<td>0.0084</td>
<td>0.0042</td>
<td>0.0021</td>
<td>0.0011</td>
<td>1</td>
<td>1/1000</td>
<td>Equals 1 milliliter*</td>
</tr>
<tr>
<td>1 liter equals</td>
<td>270</td>
<td>203</td>
<td>67.6</td>
<td>33.8</td>
<td>16.9</td>
<td>8.45</td>
<td>4.23</td>
<td>2.11</td>
<td>1.06</td>
<td>1000</td>
<td>1</td>
<td>Equals 1 liter</td>
</tr>
</tbody>
</table>

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.
BREADS - QUICK BREADS
WHITEx BREAD

2 Tbsp. sugar
1/2 c. lukewarm water
2 pkg. yeast
4 c. lukewarm water
1/2 c. sugar

Mix together first 3 ingredients and let stand 10 minutes.
Add remaining ingredients and mix well. Add 5 1/2 cups flour.
Let rise 15-20 min. Knead. Let rise and punch down. Let
rise again. Shape into 4 loaves. Let rise. Bake 55 min.
at 350 degrees.

SWEDISH RYE BREAD

1 pint milk, scalded
1 pkg. yeast softened in 1/4 c. warm water and 1 tsp. sugar
1/2 c. molasses
1/2 c. brown sugar

Knead into a stiff dough. Let rise until double in
bulk. Knead down and let rise again. Make into 2 loaves.
Let rise and bake for 1 hour at 350 degrees.

WHOLE WHEAT BREAD

1 pkg. yeast
2 Tbsp. sugar
3 c. white flour
1/2 c. brown sugar
2 c. lukewarm water

Soften yeast in lukewarm water. Add sugar, salt and
white flour. Beat smooth. Combine hot water with brown
sugar and shortening. Cool to warm. Add wheat flour;
let rise once. Knead and let rise again. Place in loaf
pans; let rise and bake 50 minutes at 375 degrees.
**BROWN BREAD**

1 pkg. yeast softened in 1/4 c. warm water
1/2 c. shortening (melted)

1/4 c. lukewarm water
6 c. or more white flour

1/2 c. molasses
2 c. whole wheat flour

1 Tbsp. salt
1/2 c. sugar

Mix like white bread and bake at 350 degrees for 45 minutes.

**BUNS**

2 c. milk (scalded)
2 pkg. yeast dissolved in

1/2 c. sugar
1/2 c. warm water and

1/2 c. shortening
1 tsp. sugar

2 tsp. salt
8 c. flour

2 eggs

Scald milk, add sugar, shortening and salt and let cool. Add 2 cups of the flour and 2 eggs and beat. Dissolve yeast in warm water and add. Blend in rest of flour until dough is formed. Let rise 1 hr. Knead down and let rise again. Put in pans, let rise and bake 20 min. in 350° oven.

**BUNS**

2 c. warm water

2 pkg. yeast

3 c. flour

1/2 c. sugar

1 egg - beaten

1/4 c. Crisco oil

2 tsp. salt

Mix half the flour (3 cups), water, yeast, and sugar. Add the egg, oil and salt. Mix and add the remaining flour. Knead it into dough. Let rise, knead down and let rise again. Make into buns. Let rise and bake at 375° for 20 min.

**CATMEAL BUNS**

1 heaping c. oatmeal

2 pkgs. yeast-softened in

1/3 c. shortening
1/2 c. water and 1 tsp.

2 c. boiling water
sugar

2 tsp. salt
2 eggs, beaten

1/2 c. molasses
5 1/2 c. flour

Continued Next Page.
OATMEAL BUNS (Continued).

Mix together oatmeal, shortening, water, salt and molasses. Let cool. Add remainder of ingredients and knead into dough. Let rise. Make into buns and let rise again. Bake at 350° for 20 minutes.

REFRIGERATOR BUNS

Amy Bjorklund

1 pkg. dry yeast
2 c. lukewarm water
1 tsp. salt

1/2 c. sugar
2 Tbsp. lard
6 c. flour

Dissolve yeast in water. Add sugar and salt. Stir in 2 cups flour and then add melted lard. Mix in the rest of the flour. Knead on floured board. Store in refrigerator until ready to use. Punch down every day. Make buns and let rise 3-4 hours. Bake in 400 degree oven for 15 minutes.

FEATHER ROLLS

Pauline Ellefson

2 pkg. dry yeast
1 tsp. sugar
1 c. warm milk
1/2 c. sugar
1 tsp. salt

3 eggs
4 Tbsp. butter
1 c. warm milk
4 c. flour

Beat with mixer; yeast, 1 tsp. sugar, warm milk. Let stand 20 minutes. Continue beating in sugar, salt, eggs, butter, milk and flour. Knead in enough flour to make a soft dough, about 2-3 more cups of flour. Let rise in greased bowl, punching down twice. When it rises the third time, any kind of rolls can be made from this dough.

EASY ROLLS

Irene Torgerson
Neva Mackey

2 loaves frozen bread dough
1 c. brown sugar
1/2 c. butter - melted
1 lg. or 2 sm. pkg. vanilla pudding (not instant)
1/2 tsp. cinnamon
2 T. milk

Thaw bread dough, but do not let rise. Grease 9x13 pan. Break one loaf into pieces and place in pan. Beat remaining ingredients until smooth. Pour over dough. Then break second loaf in pieces and place over caramel.

Continued Next Page.
EASY ROLLS (Continued).

Let rise 3-3 1/2 hrs. Bake in 375° oven for 30-35 minutes. Cool for 15 min. and turn out on wax paper.

RADIO ROLLS

Janet Brandsrud

1/2 c. shortening
1/4 c. sugar
3/4 tsp. salt
1/2 c. hot water
1 egg (beaten)

Mix shortening, sugar, salt, water and egg. Cool and add yeast dissolved in the lukewarm water. Add flour and cereal. Mix well and put in well greased bowl. Cover and refrigerate. Next day—Roll out in thin sheet, 1/4 in. thick. Butter and sprinkle generously with brown sugar and pecans. Roll up and cut into 1/2 in. slices. Place 1 in. apart and press down flat. Let rise until puffy. Bake 375°. Frost while hot with butterscotch icing: Melt butter and brown sugar and add powdered sugar. If necessary add a little hot water.

REFRIGERATOR ROLLS

Joyes Gorder

2 tsp. sugar
2 cakes yeast
1 c. milk (scalded)
1 c. boiling water
6 Tbsp. sugar

Sprinkle the 2 tsp. sugar over the yeast and let stand. Combine milk, water, sugar, shortening and salt. When lukewarm add yeast and beaten eggs and half the flour; beat well. Dough will be soft and sticky. Cover and place in refrigerator until double in bulk. Bake at 425 degrees for 15-18 minutes.

A girl’s life cycle — safety pins, fraternity pins, clothes pins, rolling pins, safety pins.
OVERNIGHT BUNS

6 c. warm water  4 eggs
1 c. lard  2 Tbsp. salt
2 c. sugar  1 pkg. yeast dissolved in
About 20 c. flour  1/4 c. warm water

Beat with mixer: 2 cups warm water, lard, sugar, salt and eggs plus some of the flour until dough is formed. Add rest of warm water and dissolved yeast. Add other flour and knead until smooth and satiny. Mix at 5:30 P.M. Work down every hour until 8 P.M. Let rise until 10 P.M. Put in tins, let set and bake at 7:00 A.M. This makes a big batch.

ANGIE'S BUNS

2 pkgs. yeast  3 c. lukewarm water
Combine and let stand, then mix together:
2 tsp. salt  1/2 c. sugar
1/2 c. oil  2 eggs, beaten
Add yeast mixture to this and then add 1 tsp. baking powder and 8 to 9 cups flour (sifted). Knead mixture and put in greased container and let rise until double in bulk. Form into buns and let rise again. Bake in a 350° oven for 20 to 25 minutes.

ELEPHANT TRACKS

1 pkg. yeast  1 egg, beaten
1/4 c. warm water  1/4 c. sugar
1/2 c. milk (scalded)  2 1/2 c. flour
2 Tbsp. shortening

Dissolve yeast in warm water. Add cooled milk, shortening, egg, sugar, and flour. Make into soft dough. Let rise 10 min. Roll out as for cinnamon rolls, spread with butter, sprinkle with cinnamon and sugar. Roll up and slice 1/4 inch thick and flatten each slice with rolling pin sprinkling more sugar-cinnamon mixture on as you flatten. Place on cookie sheet and bake 350° for 10 min. They will be thin and crisp.
BUTTER CRISPIES

Shirley Schutte

1 pkg. dry yeast
1/2 c. warm water
1/2 c. sugar
1/2 c. shortening
1 1/4 tsp. salt
1 c. milk (scalded)
2 eggs (unbeaten)
1 tsp. lemon or vanilla extract
6-6 1/2 c. flour

Soften yeast in warm water. Combine sugar, shortening, salt and scalded milk. Cool mixture to lukewarm. Blend in eggs, extract and softened yeast mixture. Add gradually sifted flour to form a stiff dough. Knead on well floured surface until smooth and satiny, about 5 minutes. Place in bowl and cover. Let rise in warm place until light and doubled. Roll dough on floured surface to 15x12 rectangle. Spread half of dough with 2 Tbsp. soft butter and 1/4 cup sugar. Fold unbuttered dough up as for cinnamon rolls; cut; place in pan and sprinkle 3/4 cup sugar, 4 tsp. cinnamon mixed together over rolls. Let rise 15-20 min. Bake 12-15 min. at 400 degrees.

LEMON TWISTS

Janet Brendsrud

1 c. milk (scalded)
2 pkgs. yeast
1/2 c. whole eggs
1/4 c. egg yolks
1/2 c. sugar
2/3 c. butter
1/2 tsp. salt
1/2 tsp. lemon extract
4 2/3 c. flour

When scalded milk is lukewarm dissolve yeast in it. Beat eggs and egg yolks and add all ingredients and mix very well. Cover and let rise, when about double in bulk, work down and roll out. Cut with doughnut cutter and give each a twist to form a figure 8. Let rise and bake 20 min. or light brown at 375°. When cool frost with powdered sugar and lemon juice.

We will mix and bake the dainty cake.
And beat the frosting light.
The sweetest plan, to please a man
Is through his appetite.
SOUR CREAM TWISTS

1 c. sour cream
1 pkg. dry yeast
1/4 c. warm water
2 T. butter or margarine (softened)
3 T. sugar
1 tsp. salt

Heat sour cream just to lukewarm. Dissolve yeast in warm water. Stir: sour cream, 2 tablespoons butter, granulated sugar, salt, egg and 1 cup of flour. Beat until smooth. Turn dough on floured board and knead 10 minutes. Place in greased bowl and let rise in a warm place about 1 hr. Punch down and roll into a rectangle-24 in. x 6 in. Brush with 2 tablespoons butter. Mix brown sugar, and cinnamon and sprinkle over lengthwise half of rectangle. Fold other half into sugared half. Cut into 24-1 in. strips. Holding strips at each end twist in opposite direction. Place 2 in. apart on greased baking sheet pressing ends of twist on baking sheet. Cover and let rise about 1 hr. or until double. Bake 12-15 min. at 375° oven or until golden brown. While warm frost with glaze:

1 1/2 c. powdered sugar
2 T. butter
1 1/2 tsp. vanilla
1-2 T. hot water

QUICK COFFEE CAKE

1 1/2 sifted flour
3 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar

Sift dry ingredients, cut in shortening, add egg, milk and vanilla. Mix well. Pour 1/2 batter in pan. Sprinkle with 1/2 of recipe of 1/2 cup brown sugar; 2 tsp. cinnamon; 1/2 cup chopped nuts; 2 Tbsp. butter (melted). Pour remaining batter in pan and top with other 1/2 of topping.

Two things are bad for the heart - Running up stairs and running down people.
PULL-APART COFFEE CAKE  
Janet Brandsrud

1/3 c. sugar  
1 c. milk  
1/2 c. shortening  
1/2 tsp. salt

1 yeast cake softened in 1/4 c. warm water  
3 eggs (beaten)  
3 1/2 c. flour

Combine first 4 ingredients and mix. Add rest of ingredients and knead. Let rise, knead down, let rise again then make into small balls, roll in melted butter then sugar and cinnamon. Put in bread pan, let rise. Bake 350° - 35 min. or until nice and brown.

RHUBARB CRUNCH COFFEE CAKE  
Gwen Carson

3 c. rhubarb pieces  
1 pkg. strawberry Jello  
1 c. oleo  
1 1/4 c. sugar  
2 eggs  
1 c. sour cream  
2 c. flour

1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/2 c. brown sugar  
2 T. white sugar  
1 tsp. cinnamon  
1/2 c. chopped nuts

Combine rhubarb pieces and Jello. Make a cake batter of the next eight ingredients, creaming oleo and sugar and beating eggs in well. Spread half of batter in a buttered 13x9 inch pan. Spread rhubarb over batter. Combine sugars, nuts and cinnamon and sprinkle half over rhubarb. Spread remaining batter and top with remaining nut mixture. Bake in 350° oven 40 min. or until nicely browned.

COFFEE CAKE  
Pauline Ellefson

2 c. flour  
1 c. sugar  
1 tsp. baking powder

1 c. oil  
4 eggs

Put half of dough on bottom, put pie filling mix over this and rest of dough on top. Sprinkle sugar and cinnamon on top. Bake 350° for 30 min.

God has given us two hands,  
One to receive with and the other to give with.
CRANBERRY FRUIT BREAD

2 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
Juice and rind of 1 orange
2 Tbsp. shortening
1 egg, beaten
1/2 c. nuts
2 c. fresh cranberries, halved

Sift flour, sugar, baking powder, soda, salt. Combine orange juice, rind, melted shortening and enough water to make 3/4 cup liquid. Stir liquid into beaten egg. Pour this mixture into dry ingredients. Mix just enough to dampen. Fold in cranberries and nuts. Spoon into greased loaf pan 9x5x3 making corners and sides slightly higher than center. Bake 350° for 50-60 min. Remove from pan; cool; store overnight for easier slicing.

FRUIT BREAD

1/2 c. butter
1 c. sugar
2 eggs
3 bananas (mashed)
2 c. flour
1/2 tsp. soda
1/4 c. nuts
1/4 c. maraschino cherries
1/4 c. chocolate chips

Mix in order given. Bake at 350° for 60 minutes.

DATE BREAD

1 c. dates (pitted and cut)
1 c. boiling water
1 tsp. soda
1 c. sugar
2 eggs
4 Tbsp. butter (melted)
1 1/2 c. flour
1/2 c. nutmeats may be added

Stir dates, boiling water and soda together well. Add remaining ingredients. Put in loaf pan and bake in moderate oven.

Does destiny really shape our ends?
It's really one of life's profoundest riddles.
But there's certainly no question friends
That bread and potatoes shape our middles.
**ZUCCHINI WALNUT BREAD**

1 c. walnuts  
4 eggs  
2 c. sugar  
1 c. vegetable oil  
3 1/2 c. flour  
1 c. raisins  
1 1/2 tsp. soda

1 1/2 tsp. salt  
1 tsp. cinnamon  
3/4 tsp. baking powder  
1 tsp. vanilla  
2 c. zucchini (grated) (not pared but may be done in blender)

Beat eggs; gradually beat in sugar, then oil. Combine dry ingredients. Add to first mix, alternately with zucchini. Stir in raisins, nuts (chopped) and vanilla. Turn into 2 greased and lightly floured loaf pans. Bake on lowest rack at 350° for 55 min. or until loaf tests done. Cool in pans for 10 min. Turn out. Cool on wire racks. May be lightly glazed with powdered sugar frosting. Makes two loaves.

**RHUBARB BREAD**

1 1/2 c. brown sugar  
2/3 c. salad oil  
1 egg  
1 c. sour milk or buttermilk  
1 tsp. salt  
1 1/2 rhubarb (diced)  
1/2 c. nuts (crushed)

1 tsp. soda  
1 tsp. vanilla  
2 1/2 c. flour  
1 1/2 rhubarb (diced)  
1/2 c. nuts (crushed)

Stir together in order given. Pour into two greased loaf pans. Sprinkle with a mixture of 1/2 cup sugar and 1 T. butter. Bake at 325° for 60 minutes.

**BANANA BREAD**

1 c. sugar  
1/2 c. soft butter  
2 eggs  
1 Tbsp. sour milk

1 Tbsp. sour cream  
2 c. flour  
1 tsp. soda (in flour)  
3 fully ripe bananas (mashed)

Mix sugar and butter; add 1 egg at a time and mix well. Add sour milk, mix well; add sour cream. Add flour to which soda has been added. Blend in bananas; do not stir too much. Bake 30 minutes in a 350 degree oven. Use one large or 2 small loaf pans.
**BANANA NUT BREAD**
Rochelle Lundquist
Shirley Schutte

1/2 c. shortening
1 c. sugar
2 eggs (beaten)
2 c. flour

1/2 tsp. salt
1 tsp. soda
3 bananas (mashed)
1/2 c. nuts

Cream shortening and sugar. Mix eggs into mixture. Sift dry ingredients together and add to mixture. Add mashed bananas and nuts. Bake in moderate oven 40 minutes.

**PUMPKIN BREAD**
Amy Bjorklund

2 2/3 c. white sugar
4 eggs (beaten)
2/3 c. shortening (lard or oleo)
2 c. pumpkin
2/3 c. water
3 1/3 c. flour

1/2 tsp. baking powder
2 tsp. soda
1 1/2 tsp. salt
1/2 tsp. cloves
2/3 tsp. nutmeg
1 tsp. cinnamon
2/3 c. raisins or dates

Cream shortening and sugar thoroughly. Add eggs, pump­kin, water and mix. Sift together flour, baking powder, soda, salt, spices. Add to pumpkin mixture. Stir in nuts, raisins or dates. Bake in 350 degree oven for 1 hour. Makes two loaves.

**APRICOT NUT BREAD**
Gloria Johnson

1 c. dried apricots (or more)
1 c. sugar
2 Tbsp. soft shortening
2 eggs (beaten)
1/4 c. warm water
1/2 c. orange juice

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1/2 c. chopped nuts

Soak dried apricots in warm water for half hour. Drain well and cut with scissors into small pieces. Blend together sugar and shortening; add beaten eggs; add orange juice and warm water (preferable what you soaked apricots in). Sift together flour, baking powder, salt and soda. Add to first mixture. Stir in nuts and chopped apricots. Pour into well greased bread pan. Let stand 20 min. then bake 1 hour at 350 degrees.
CHERRY NUT BREAD

1 1/2 c. sugar
1/2 c. shortening
1/4 c. cherry juice
2 1/2 c. sifted all-purpose flour
1/2 c. milk
1 c. chopped nuts
3 eggs
1/2 c. maraschino cherries, (cut small)
2 tsp. baking powder
1 tsp. vanilla


WAFFLES

2 eggs
1 tsp. sugar
1 1/2 c. milk
2 c. flour
3/4 c. sweet cream
3 tsp. baking powder
1/2 tsp. salt

Beat egg yolks. Add remaining ingredients. Fold in stiffly beaten egg whites.

QUICK PLAIN WAFFLES

4 eggs
2 1/2 c. milk
3/4 c. shortening or oil (melted)
3 1/2 c. all purpose flour
3 tsp. baking powder
2 Tbsp. sugar
1 tsp. salt

Beat eggs, milk and shortening until well blended. Stir in remaining ingredients until well blended and bake on preheated waffle iron.

REFRIGERATOR MUFFINS

2 c. all bran cereal
2 c. shredded wheat (crushed)
Pour 2 c. boiling water over above cereals and let cool. Do not stir.

Cream:
1 c. shortening
3 c. sugar
Add 4 eggs and beat well. Add 1 quart buttermilk all at once. Add 2 c. oatmeal and stir. Sift 5 c. flour, 5 tsp.

Continued Next Page.
REFRIGERATOR MUFFINS (Continued).

soda, 3 tsp. salt and add to mixture. Lastly add cereal.
Do not stir much. Bake 18 to 20 min. at 400°. Covered
tightly the batter keeps in refrigerator for 2 months.
May add raisins or dates if desired.

NABISCO BRAN MUFFINS

| 2 c. Nabisco 100% bran | 1 qt. buttermilk |
| 2 c. boiling water     | 4 c. all bran    |
| 3 c. white sugar       | 5 c. flour       |
| 1 c. oil               | 1 tsp. salt      |
| 4 eggs                 | 5 tsp. soda      |
| 2 c. raisins           |                  |

Soak 2 cups 100% bran in 2 cups boiling water and set
aside. Cream sugar and oil, add eggs and mix well. Add 1
quart buttermilk and mix well. Add 4 cups all bran, flour,
salt and soda. Fold into buttermilk mixture. Fold in
soaked bran and raisins. Put in tight container and store
in refrigerator. Keeps up to 4 weeks. Bake for 20 minutes
in 425° oven.

DUMPLINGS

| 1 lg. egg          | 2 tsp. baking powder |
| Milk               | 1/2 tsp. salt        |
| 1 1/2 c. flour     |                      |

Put the egg in a measuring cup and fill with milk to
1 cup level. Sift flour, baking powder and salt. Add to
the egg and milk mixture. Mix lightly and let stand 5
min. Drop by spoonful into boiling soup. Simmer 15 min.

BAKING POWDER BISCUITS

| 1/2 c. sweet cream  | 1/2 tsp. salt          |
| 1 Tbsp. sugar      | 5 tsp. baking powder   |
| 3/4 c. milk        | 2 c. sifted flour      |
| 1 egg              |                          |

Mix in order given. Roll out or spoon into muffin
POPOVERS

1 c. sifted flour
1 c. milk
2 Tbsp. shortening (melted)
2 eggs, beaten
1/4 tsp. salt

Mix and sift flour and salt. Combine eggs, milk, shortening; gradually add to flour mixture, beating about 1 minute or until smooth. Fill greased, sizzling hot popover or muffin pans 3/4 full. Bake in very hot oven (450) about 20 minutes, then reduce heat to moderate oven (350). Continue baking 15-20 min. Serves 12.
CAKES

BANANA CAKE
1 1/2 c. brown sugar
2/3 c. shortening
1 tsp. vanilla
1 c. bananas (mashed)
2 eggs
2 c. cake flour
1/2 tsp. soda and salt
3/4 c. chopped nutmeats
1/4 c. buttermilk

Cream sugar and shortening well. Fold in sifted dry ingredients. Bake moderate oven. Loaf pan. 30-40 min.

CARROT CAKE
3 eggs (beaten very light)
2 c. sugar (beat with eggs)
1 c. crushed pineapple
3 c. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Sift the dry ingredients together and add to the above mixture alternating with 1 1/2 cups Wesson Oil. Add 1/2 cup nuts and 2 cups very finely grated carrots. Bake at 350° in a very large greased and floured cake pan for 40-60 minutes. Do not underbake. Mix well and frost cooled cake with the following: 1 box powdered sugar; 1 stick butter; 2 tsp. vanilla and 1-8 oz. pkg. cream cheese.

CHERRY-NUT CAKE
1 1/4 c. sugar
1/2 c. Spry or butter
1/4 tsp. salt
2 1/8 c. flour
1/8=2 tablespoons
2 tsp. baking powder
5 oz. jar maraschino cherries
Milk to make 3/4 c.
1/2 c. nutmeats - optional
4 egg whites

Cream sugar, shortening and salt. Add juice from cherries and milk to make 3/4 cup. Sift flour and baking powder. Add dry ingredients alternately. Add maraschino cherries (cut up) and nutmeats. Beat egg whites and fold in last. Bake 9x13 pan at 350° for 30 min.

Hint: In order to have cherries through the cake, dust with the 2 tablespoons flour.
**BUTTERMILK CHOCOLATE CAKE**

2 c. sugar  
1/2 c. shortening  
2 egg yolks  
1/2 c. cocoa fill cup with hot water  
1/2 tsp. salt  
1 tsp. baking powder  

Fold stiffly beaten egg whites into batter. Bake 350° oven for 35-40 min.

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**CHOCOLATE ANGEL FOOD**

Eleanor Heismeyer

1 1/4 c. egg whites  
1 1/2 c. sugar  
3/4 c. cake flour (sift before measuring)  
1/4 c. cocoa  
1 1/2 tsp. vanilla  

Add salt to egg whites and beat until foamy. Add cream of tartar and continue beating until stiff. Fold in the sugar carefully. Add vanilla. Sift flour and cocoa together three times, cut in and fold in carefully. Pour into an ungreased tube pan and cut through the mixture with a knife to break any air bubbles. Bake in a slow oven 320 degrees for 1 hour.

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**CHOCOLATE CAKE**

Mamie Papka

1 1/2 c. sugar (white or brown)  
1/2 c. cocoa  
1 tsp. vanilla  
1/2 c. shortening  
2 c. sifted flour  
2 tsp. soda  
1/2 c. milk (sweet or sour)  
1 c. boiling water  

Cream sugar and shortening. Add eggs, milk, vanilla, cocoa, flour and soda. When mixed add boiling water.

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**CHOCOLATE CAKE**

Louise Hendrickson

1 pkg. chocolate cake mix  
1 c. water  

3 eggs  

Mix all ingredients. Put in 9 x 13 pan. Bake at 350° for 35 minutes.
SUPER DELICIOUS CHOCOLATE CAKE

3 sq. unsweetened chocolate (melted) 1/2 c. butter or other shortening
2/3 c. honey 1/2 c. sugar
1 3/4 c. sifted cake flour 1 tsp. vanilla
1 tsp. soda 2 eggs, unbeaten
3/4 tsp. salt 2/3 c. warm water

Blend chocolate and honey, cool to lukewarm. Sift flour, measure, add soda and salt. Cream butter and sugar well until light and fluffy. Add chocolate-honey mixture and vanilla. Blend. Add eggs, one at a time, beating thoroughly. Add flour, alternately with water, beating after each addition until smooth. Bake in loaf pan or two greased 8 in. layer pans at 350° for 30 min.

CHOCOLATE CHIP CUPCAKES

Oriska Stroschein

1 1/2 c. flour 1 tsp. vanilla
1 c. sugar 1 pkg. (8 oz.) Philadelphia cream cheese
1 tsp. soda 1/2 c. sugar
1/2 tsp. salt 1 egg
1/4 c. cocoa Pinch salt
1 c. water
1/2 c. vegetable oil 1 c. chocolate chips
1 T. vinegar

Combine flour, sugar, soda, salt and cocoa. Mix with water, oil, vinegar and vanilla. Set aside. Beat until smooth cream cheese, sugar, egg and salt, to form filling. Chocolate chips may be added to filling or may be sprinkled on top of filling after it is added to batter. Fill cupcake papers half full of batter. Add a heaping tablespoon of filling and chocolate chips. Add a little more batter. Bake 25 min. at 350°. Frost with your favorite frosting or the following: 6 T. milk, 6 T. oleo, 1 1/2 c. sugar. Boil 1/2 minute. Remove from heat and add 1/2 c. chocolate chips. Beat until thick.

A woman worries about the future until she gets a husband, while a man never worries about the future until he gets a wife.
CHOCOLATE CHIP DATE CAKE

1 c. dates (cut up) 1 3/4 c. flour
1 1/2 c. boiling water 3/4 tsp. soda
1 1/2 tsp. soda (let cool) 1 tsp. salt
3/4 c. shortening 1 pkg. chocolate chips
1 c. white sugar 1/3 c. white sugar
2 eggs Walnuts

Combine first 3 ingredients and let cool. Mix remaining ingredients together and add date mixture. Sprinkle chips, 1/3 cup white sugar and walnuts over top of cake before you bake. Bake at 350°.

CHOCOLATE-MACAROON CAKE

1 box chocolate cake mix 1 box macaroon mix
1 Tbsp. salad oil 2/3 c. water

Prepare cake mix as directed, adding salad oil. To the macaroon mix add the water. Use paper liner form macaroon mix to line cake pan. Pour in chocolate mixture. Top with macaroon mix. Tap the cake pan firmly on table top so topping settles somewhat. Bake as directed. When cool remove from pan-frosting top-leaving the macaroon layer on bottom.

CHOCOLATE OATMEAL CAKE

1 1/2 c. boiling water 1 c. flour
1 c. quick oatmeal 1/2 c. cocoa
1/2 c. shortening 1 tsp. soda
1 1/2 c. sugar 1/2 tsp. salt
2 eggs (beaten) 1 tsp. vanilla

Pour boiling water over oatmeal and let stand for 20 min. Add remaining ingredients and bake 30-35 min. at 375°.

The smallest good deed is better than the grandest intention.
CHOCOLATE SHEET CAKE

2 c. sugar
2 c. flour
1 c. water
2 sticks oleo
4 T. cocoa

2 c. sugar
2 c. flour
1 c. water
2 sticks oleo
4 T. cocoa

Rochelle Lundquist

2 c. sugar
1/2 c. buttermilk
2 c. flour
2 eggs (slightly beaten)
1 c. water
1 tsp. cinnamon
2 sticks oleo
1 tsp. soda
4 T. cocoa
1 tsp. vanilla

Sift the sugar and flour together in bowl. Mix the water, oleo and cocoa in a saucepan and bring to boil. Pour the cocoa mixture over the sifted ingredients. Mix the remaining ingredients together and add them to the other ingredients. Pour into greased and floured 11 x 16 pan. Bake 20 minutes at 400°. To make frosting: melt and bring to boil 1 stick oleo, 4 T. cocoa, 6 T. milk. Remove from heat and add 3-4 cups powdered sugar, 1 cup nuts and 1 tsp. vanilla. Beat and spread on cake.

MOCK GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 pkg. instant chocolate pudding mix
2 c. milk
1/4 c. soft butter or margarine

Elma Blumeyer

3 egg whites (unbeaten)
1 tsp. vanilla
1 tsp. red food coloring

Combine cake mix, pudding mix, and milk then add egg whites, butter and vanilla, last cup milk, mix well. Bake at 350° for 45 min.

NEVER FAIL COCOA CAKE

2 eggs
1 1/2 c. cream
1 tsp. vanilla
2 c. flour
1/2 c. cocoa
1 c. sugar
2 tsp. soda
1/2 tsp. salt

Marion Sween
Marge Hicks

Beat eggs for 2 min. and add cream (either sweet or sour). Add vanilla, flour, cocoa, sugar, soda, and salt and mix well. Bake in loaf pan 40 min. at 350°.

When you dig another out of trouble, you find a place to bury your own.
CUSTARD CAKE

8 eggs
1/2 tsp. cream of tartar
1 1/4 c. sugar
1 c. flour

Beat 8 egg whites and cream of tartar as for angel food. Gradually add sugar and beat until thick. Fold in 4 beaten egg yolks, then flour, salt and flavoring. Bake 1/2 hour at 325° in 9x13 pan lined with wax paper. When cool, cut into two layers and spread with half the custard. Spread top layer with remaining custard and top with coconut and nuts.

Custard:

2 1/2 c. milk
1 c. sugar
1/2 c. flour
4 egg yolks
1 envelope Knox gelatin

Cook milk, sugar and flour till thick. Add 4 beaten egg yolks and stir one minute. Add Knox gelatin dissolved in 4 T. milk, flavoring and salt. Cool and add whipped cream. One No. 2 can crushed pineapple, drained, may be added as another flavor variation. Refrigerate.

DELICIOUS DATE CAKE

1 pkg. dates
1 tsp. soda
1 c. boiling water
1 Tbsp. shortening
1 1/2 c. flour

Stone dates and cut in small pieces. Sprinkle soda over them, pour hot water over them, let cool. Cream shortening and sugar, add egg without separating, add nuts and vanilla. Beat, add date mixture, mix well, add flour and salt. Bake in slow oven 45-50 min.

It is thinking about the load that makes one tired.
DEVILS FOOD CAKE

Oriska Stroschein

3 eggs (beaten well) 2 1/4 c. cake flour
1 1/2 c. sugar 1 1/2 tsp. soda
3 sq. chocolate 1 tsp. salt
1/2 c. hot water 1 tsp. vanilla
1 1/2 c. sour cream 1/4 tsp. red food coloring

Add sugar to beaten eggs and beat until fluffy. Melt chocolate in the hot water. Add chocolate mixture and sour cream, mix in remaining ingredients and bake 9x13 pan at 350° for 35-40 min. To make spice cake from this recipe omit chocolate, hot water and red food coloring. Add to flour mixture; 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1/2 tsp. cloves and 1/4 tsp. allspice.

DEVILS FOOD CAKE

Olena Colberg

1 c. white sugar 1 tsp. baking powder
1 c. brown sugar 2 sq. chocolate
1 c. boiling water 2 c. cake flour or regular flour
1/2 c. shortening (good measure) 1 tsp. vanilla
3 eggs (separated) 1/2 tsp. salt
1/2 c. sour milk
1 tsp. soda

Let chocolate and water boil until thick, cool. Cream sugar, shortening well, then add egg yolks. Next add cooled chocolate mixture. Put soda in milk and add flour and last the beaten egg whites. This makes one large cake or 3 layers. Bake at 350° for 1 hour.

FRUIT COCKTAIL CAKE

Rose Jurgens

1 can fruit cocktail (1 lb.) 1 3/4 c. flour
1 3/4 tsp. soda 1 tsp. salt
1 1/2 c. sugar 1 c. brown sugar
2 eggs 1/2 c. nutmeats

Combine first 6 ingredients and put in loaf cake pan and top with the next two ingredients and bake in 350° oven 30-35 min.
### JELLY ROLL

Shirley Schutte

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<tbody>
<tr>
<td>1 c. sifted flour</td>
<td>1 c. sugar</td>
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<tr>
<td>1 tsp. baking powder</td>
<td>1/3 c. water</td>
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<tr>
<td>1/4 tsp. salt</td>
<td>1 tsp. vanilla</td>
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<td>4 eggs</td>
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### LAZY DAISY CAKE

Janet Brandsrud

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<table>
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<tbody>
<tr>
<td>3 eggs (beaten)</td>
<td>1/8 tsp. salt</td>
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<tr>
<td>1 1/2 c. sugar</td>
<td>1/2 tsp. vanilla and lemon</td>
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<tr>
<td>1 1/2 c. flour</td>
<td>3/4 c. milk or water</td>
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<tr>
<td>1 1/2 tsp. baking powder</td>
<td>1 1/2 Tbsp. butter</td>
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Beat eggs well, adding sugar as you beat. Add flour, baking powder, salt and flavorings. Heat milk or water with the butter until butter melts. Add to mixture. Bake in 9x13 cake pan and bake 350 degrees for 30 min. Good with a broiled frosting or lemon glaze. Can be baked in jelly roll pan for 20 min. Cut into bars and frost top sides of each and roll in ground peanuts or toasted coconut.

### LEMON CAKE

Louise Hendrickson

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<table>
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<tbody>
<tr>
<td>1 pkg. Betty Crocker lemon cake mix</td>
<td>1 pkg. lemon Jello</td>
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<tr>
<td>4 eggs</td>
<td>1 scant c. hot water</td>
</tr>
<tr>
<td>3/4 c. oil</td>
<td>2 c. powdered sugar</td>
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</table>

Mix lemon Jello and hot water. Cool and add to cake mix, eggs, and oil. Beat well. Bake 15 min. at 350°; reduce heat to 325° and bake an additional 30 min. Poke holes in cake with fork and frost with glaze made of powdered sugar and lemon juice.

Tomorrow is not promised us, so make the very most of today.
Mock Angel Food

Janet Brandsrud

2 c. sugar 1 c. boiling milk
2 c. cake flour 2 tsp. vanilla
2 tsp. baking powder 6 egg whites
1/2 tsp. salt 1 tsp. cream tartar

Sift first 4 dry ingredients together three times. Add milk and vanilla. Whip egg whites with cream tartar and fold into first mixture. Bake in 9 x 13 ungreased pan for 20 min. at 300° then 20 min. at 350°. Invert pan and cool.

Neapolitan Bundt Cake

Barb Vanderlinde

1 pkg. white cake mix 1 tsp. strawberry extract
1 c. water 12 drops red food coloring
1/4 c. salad oil 1/4 c. chocolate syrup
3 eggs


Oatmeal Cake

1/2 c. butter 1 1/3 c. flour
1 c. brown sugar 1 tsp. soda
1 c. white sugar 1 tsp. cinnamon
2 eggs (well beaten) 1/2 tsp. salt
1 tsp. vanilla 1 c. quick cooking oatmeal

Pour 1 1/4 cup boiling water over oatmeal. Let stand 20 min. Mix in order given. Bake at 350° for 45 min.

In this age of miracle drugs and transplants, it might be well to plug the notion of praying for good health - for God still makes housecalls.
ORANGE RAISIN CAKE

Gloria Johnson

1 c. sugar
3/4 c. shortening
2 eggs
1 c. buttermilk or sour milk
1/8 tsp. salt

2 c. flour
1 tsp. soda
1 c. raisins
2 oranges

Cream shortening and sugar, add eggs, beat well. Sift dry ingredients several times and add alternately with milk. Grind raisins and oranges. Use half of combined orange-raisin mixture in cake. Mix confectionary sugar with the other half and spread over top of cake after the cake is baked. Bake at 350° for 30-35 minutes. This makes a large cake.

OVERNIGHT CAKE

5 egg whites
1/2 tsp. salt
1/2 tsp. cream tartar
1 tsp. vanilla

Sift sugar and flour together 3 times. Mix boiled water (which has cooled 2 min.) sugar and flour together. Cover the bowl with a plate and place in refrigerator. Next morning stir in 2 tsp. baking powder. Beat egg whites and salt until frothy, now add cream of tartar and beat until it holds peaks. Fold into batter. Add vanilla and mix carefully. Place in 9x13 pan and bake at 325° for 25-30 min.

POPPY SEED CAKE

Pauline Ellefson

1/3 c. poppy seed
1/2 c. water
3/4 c. butter (no substitute)
1 1/2 c. sugar
3 c. flour
3 tsp. baking powder

1/4 tsp. salt
1/2 c. milk
1/2 c. water
1 tsp. vanilla
1/2 tsp. almond
4 egg whites

Soak poppy seed with water overnight. Drain. Cream butter and sugar. Add the poppy seed and mix thoroughly. Mix all ingredients except egg whites. Beat egg whites until stiff and add last. Bake in two 9 in. layer pans. Bake 350° for 30 min. A filling for Poppy Seed Cake is as follows:

Continued Next Page.
POPPY SEED CAKE (Continued).
4 egg yolks; 1/2 cup cream; 1/2 cup sugar. Cook over low heat add 1/2 cup chopped nuts and 1 tsp. vanilla. Cool and spread between layers.

PRUNE SPICE CAKE

Sue Gorder

1 1/4 c. sugar
1 c. sour cream
2 eggs
1 c. cooked prunes and juices
2 c. sifted flour
1 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
1/4 tsp. salt
1 tsp. vanilla

Beat eggs, combine sugar and sour cream by beating together, add beaten eggs and beat to blend. Sift dry ingredients together three times. Chop cooked prunes and some of the juices to make 1 cup of prunes and juices. Add prunes to egg mixture. Bake 350°.

Filling for Prune Spice Cake - 1/2 cup white sugar; 1/2 cup sour cream; 1 egg and 1/2 cup drained prunes. Frost with Seven Minute Icing.

QUICK BANANA CAKE

Linda Gorder

2 1/2 c. flour
2 c. sugar
1 c. salad oil
2 c. bananas (mashed)
2 c. bananas (mashed)

Mix ingredients in order given. Bake at 350° for 30-35 minutes. Frost with caramel or vanilla frosting. Makes large cake.

NUTTY RAISIN CAKE

Rose Brower

1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 c. raisins
1 c. nuts (coarsely chopped)
1 egg
1 c. sugar
1 c. sour cream

Sift dry ingredients into bowl, add raisins and nuts, in another bowl. Beat egg. Gradually add the sugar, then cream. Pour over dry mixture and mix only till well blended. Bake in two greased and floured pans for 25 min. in 375° oven. Frost with Seven Minute Icing.
RAISIN CAKE

1 1/2 c. sugar
1/2 c. butter
2 eggs (beat separate)
2 1/2 c. flour
1 tsp. soda


RAV APPLE CAKE

2 c. sugar
2/3 c. shortening
2 eggs
2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. salt

Cream sugar, shortening and eggs. Sift spices and flour together and add alternately with coffee. Stir in raisins, apples and nuts.

RAV APPLE CAKE

4 apples (chopped)
1 c. nuts
2 c. sugar
2 eggs
1 tsp. vanilla

Pour 2 cups sugar over chopped apples and nuts. Beat 2 eggs and add oil and vanilla. Put mixture over apples and nuts. Stir flour, soda, salt and cinnamon. Add to other ingredients and put in 9x13 pan. Bake in 350° oven for 45 minutes.
RED CAKE

Jan Sonnenburg

1/2 oz. red food coloring
6 Tbsp. Nestles Quick
3 Tbsp. water
1/2 c. butter
1 1/2 c. sugar
2 eggs

1 c. buttermilk
2 1/2 c. sifted cake flour
1/2 tsp. salt
1 tsp. vanilla
1 Tbsp. vinegar
1 tsp. soda

Mix color, Quick and water and set aside. Cream butter and sugar and then add eggs, milk, flour, salt and vanilla. Add chocolate mixture and stir well. Then add vinegar and soda. Bake 375° for 20-25 minutes. Flour must be sifted and must use real butter.

RED DEVILS FOOD CAKE

Audrey Linneman

3/4 c. white sugar
1/4 c. brown sugar
1/2 c. shortening
2 eggs
1 1/2 c. flour
1 tsp. soda (in milk)

1 c. sour milk
1 tsp. salt
1 tsp. vanilla

Bake at 350° for 30 min.

RED CHOCOLATE CAKE (Large)

1/2 c. butter or shortening
1/8 tsp. salt
1 c. sugar
1/2 c. cocoa, mixed in
1/3 c. cold water
1 1/2 tsp. soda

2 1/2 c. cake flour
1 c. cold water
1 tsp. vanilla
3 egg whites
3/4 c. sugar

Cream butter, salt and sugar. Add cocoa mixed in 
water. Add soda dissolved in a little hot water. Add 
flour alternately with the cold water and add vanilla. 
Beat egg whites almost stiff, then add the sugar to the 
egg whites and add to first batter.

Whatever is your lot is life,
Be still the good and loving wife,
Content with little, meek with riches
But let your husband wear the breeches.
**RHUBARB CAKE**

Shirley Schutte  
Blanche Ellsworth

1 1/2 c. brown sugar  
1/2 c. shortening  
1 egg (beaten)  
1 c. sour milk  
1/4 tsp. salt

Mix ingredients together. Combine 1/2 cup white sugar and 1/2 tsp. cinnamon. Sprinkle over top and bake.

**RHUBARB UPSIDE-DOWN CAKE**

Louise Hendrickson

3 c. rhubarb (cut)  
10 marshmallows, halved  
3/4 c. brown sugar  
1/2 c. shortening  
3 tsp. baking powder

Mix rhubarb, marshmallows and brown sugar and put in a 9x9 greased pan. Mix remaining ingredients as for cake and spread over the mixture. Bake at 350° for one hour.

**SALTED PEANUT CAKE**

Marge Pederson

1 1 1/4 c. sugar  
1/2 c. shortening  
1 c. sour milk  
1 tsp. soda  
2 eggs

Mix in order given. Bake in moderate oven.

**SKILLET CAKE**

Marge Pederson

2 c. brown sugar  
1/2 c. butter  
1/2 c. pineapple or apricots  
1/2 c. walnuts  
1 c. white sugar

Melt brown sugar and butter in a skillet. Add pineapple or apricots and walnuts and cook slightly. While mixture cools mix together remaining ingredients and pour over fruit mixture and bake at 350° for 30 min. When done turn onto a platter upside down and serve with whipped cream.
SOUR CREAM BANANA CAKE  
Joyce Swift

2 c. cake flour  
1 1/2 c. sugar  
1 c. sour cream  
2 eggs
Mix in order given. Beat well. Bake 350 degrees about 30 min.

SOUR CREAM CHOCOLATE CAKE  
Darlene Harms

2 c. flour  
2 c. sugar  
1 c. water  
3/4 c. sour cream  
1/4 c. shortening  
1 1/4 tsp. soda
1 tsp. salt  
1 tsp. vanilla  
1/2 tsp. baking powder  
2 eggs  
4 oz. unsweetened chocolate (melted, cool)
Measure all ingredients into large bowl. Mix 1/2 min. on low speed scraping bowl constantly. Beat 3 min. at high speed scraping bowl again. Pour into greased and floured 9x13 pan. Bake 40-45 min. at 350° oven. This makes a large cake.

SOUR CREAM SPICE CAKE  
Pearl Watt

1 c. sugar  
2 eggs  
1 c. thick sour cream  
1 1/2 c. flour  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
3/4 c. chopped raisins, if desired

YELLOW CAKE  
Pauline Ellefson

2 1/2 c. flour  
1 2/3 c. sugar  
1 tsp. salt  
3 1/2 tsp. baking powder  
2/3 c. shortening  
3/4 c. milk
Combine first 6 ingredients and beat 2 min. Add eggs, milk and vanilla and beat 2 min. longer. Bake at 350° for 30-35 min.
FROSTINGS

QUICK CARAMEL ICING

1/4 c. butter 1/2 tsp. vanilla
1/3 c. cream or top milk 1 3/4 c. powdered sugar
3/4 c. brown sugar


BROWN SUGAR FROSTING

1 c. brown sugar 1/2 c. sour cream
1/2 c. white sugar

Boil to soft ball stage, cool and beat.

PENUCHE FROSTING

1 c. brown sugar 4 Tbsp. butter
1/2 c. white sugar 1 Tbsp. corn syrup
1/3 c. top milk 1/4 tsp. salt

Bring to full rolling boil stirring constantly. Boil 1 1/2 min., cool to lukewarm. Add 1 tsp. vanilla and beat to spreading consistency.

FROSTING WITHOUT POWDERED SUGAR

1/2 c. butter 1 c. granulated sugar
1/2 c. white shortening

Cream the above together until sugar is not grainy. Add 3 tablespoons flour - 1 spoonful at a time, use electric mixer beating well after each addition. Add 2/3 cup milk, beat well. Add 2 tsp. vanilla, 1 tsp. lemon juice, pinch of salt, turn mixer to high speed and beat for 12 minutes. This makes a large portion and is fluffy like whipped cream.
NEVER FAIL CHOCOLATE FROSTING

2 sq. semi-sweet chocolate
1 1/2 c. sugar
2 Tbsp. shortening
2 Tbsp. butter

Combine all ingredients. Bring to full boil and boil 1 minute. Maybe made as soon as cake is in oven and it will not harden. After cake is cooled, beat frosting.

NEVER FAIL CHOCOLATE FROSTING

Eileen Johnson

1 c. sugar
1/4 c. butter
1/4 c. milk
1 sq. chocolate

Boil first three ingredients for 1 minute; remove and add chocolate chips. Beat until chips are melted and spread on cake or bars.

CREAMY CHOCOLATE FROSTING

Amy Bjorklund

1/4 c. hot water
2 Tbsp. butter
1 sq. chocolate

Heat water, butter and chocolate and stir until chocolate is melted. Blend in powdered sugar and beat until of spreading consistency. Add vanilla and frost cake.

CHOCOLATE FROSTING

Doris Olson

2/3 c. sugar
1 1/3 c. cream
2 Tbsp. butter
1 tsp. vanilla

Bring the above to a boil. Add 2/3 cup chocolate chips. When chips are melted, cake may be frosted. Cake may be frosted warm.

BOILED FUDGE FROSTING

Audrey Linneman

1/4 c. butter
1 sq. chocolate
1 c. sugar
1/3 c. milk
1/2 c. nuts (optional)

Bring to a rolling boil and count 1 minute. Remove from heat and beat thick enough to spread. If nuts are used, add nuts as it starts to thicken and spread on cake.
FUDGE FROSTING

5 Tbsp. cocoa
1 1/2 c. sugar
7 Tbsp. milk
3 Tbsp. butter

Boil together 2 minutes.

2 Tbsp. shortening
1 Tbsp. syrup
1/4 tsp. salt
1 tsp. vanilla

WHIPPED CREAM FROSTING

1 c. milk
3 Tbsp. flour
1 tsp. vanilla

Cook milk and flour until thick. Let cool. In separate bowl put sugar, butter and vanilla. Beat until fluffy. Add cooled flour and milk mixture and beat well until resembles whipped cream.

1 c. white sugar
3/4 c. butter or margarine

NEVER GET HARD FROSTING

1 c. brown sugar
1 c. white sugar
10 Tbsp. water
2 Tbsp. vinegar
1 egg white

Boil sugars, water, vinegar and cream of tartar together until it forms a soft ball when dropped in water. Pour slowly over well beaten egg white. Beat until stiff. Add flavoring.

MILK FROSTING

2 c. sugar
1 c. milk

Boil sugar and milk until mixture forms a soft ball when tried in cold water. Add butter. Cool, and beat until right consistency to spread. For variations you may add: cherries, toasted coconut, dates, figs, fruit peel or nutmeats.

An ounce of fact means more than a ton of argument.
QUICK STRAWBERRY FROSTING
Darlene Harms

1 c. sugar 1/8 tsp. salt
1/2 c. strawberries (either 1 egg white (room temperature)
fresh or frozen)

Combine ingredients in top of double boiler and mix well. Place over boiling water and beat constantly for 4 min. Remove from heat and continue beating for 3 min. longer, until frosting holds its shape. If you use frozen strawberries, be sure they are thawed and well drained.

BROILED CREAM TOPPING
Louise Hendrickson

1 c. dairy sour cream 1/4 c. chopped walnuts
1/2 c. brown sugar

Mix sour cream and sugar. Spread over warm 9 inch square cake in pan. Sprinkle with nuts. Broil 3 inches from heat about two minutes, or until frosting is set.

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ADDITIONAL RECIPES
CASSEROLES

MEATS - VEGETABLES
ASPARAGUS CASSEROLE

Gladys Gorder

2 cans (1 lb. each) asparagus spears
1/4 c. butter or margarine
2 T. flour
1 tsp. salt
1/4 tsp. pepper

Drain asparagus, reserve liquid. Melt butter or margarine in skillet, blend in flour, salt and pepper, add milk and asparagus liquid, stirring constantly until thick and smooth. Arrange asparagus in lightly greased casserole, top with cracker crumbs. Spoon sauce over crumbs, top with egg slices and chopped pimiento. Sprinkle with cheese. Bake 30 minutes or until done.

BAKED PORK CHOPS CASSEROLE

Gwen Carson

4 pork chops, 1/2 in. thick
2 T. oil
1/4 c. onion (diced)
1 can cream of celery soup
1/2 c. milk

Brown pork chops in oil and simmer. Add onion, soup and milk to oil and set aside. Beginning with potatoes, put alternate layers of potatoes, cabbage in a 2 qt. casserole, sprinkling each layer with flour. Pour the soup mixture over each layer. Put chops on top. Cover and bake in 350° oven for 1 1/2 hours.

BROCCOLI-RICE BAKE

Eleanor Heismeyer

Saute' in butter:
1/2 c. celery (chopped)
Heat:
1 can cream of celery soup
Add:
2 c. rice (cooked)
1 pkg. broccoli (thawed, chopped)

1/2 c. onion (chopped)
1 (8 oz.) jar Cheez Whiz

Continued Next Page.
BROCCOLI-RICE BAKE (Continued).

Pour in greased casserole. Sprinkle with paprika and bread crumbs. Bake 350° for 1 hour.

**BRUNCH HOT DISH**

8 slices bread - cubed 3/4 tsp. dry mustard
1 c. American cheese (shredded) 2 1/4 c. milk
1 1/2 lb. ham or Spam 8 oz. can cream of chicken soup
4 eggs - beaten 1/2 c. milk

Combine bread, cheese, and ham or Spam. Mix eggs, dry mustard and 2 1/2 cups milk. Pour egg and milk and mustard mixture over bread, cheese and ham mixture. Let stand overnight. Mix cream of chicken soup and 1/2 cup milk, pour over meat mixture and bake 1 1/2 hours at 300 degrees.

**CABBAGE HOT DISH**

1 med. head cabbage (cut up) 1 can tomato soup
1/2 lb. hamburger - browned 1 c. hot water
1 med. onion (chopped fine) Salt and pepper
1/2 c. rice

Put cabbage in casserole first, then onion, meat and rice. Layered in that order. Mix soup and water together and pour over all. Bake covered 1 1/2 hours at 350° (don't use too much salt as soup is seasoned).

**CALICO BEANS**

1 (No. 2) can porked beans 1/2 c. catsup
1 (No. 2) can butter beans 1 tsp. salt
1 (No. 2) can kidney beans 3/4 c. brown sugar
1/2 lb. hamburger 1 tsp. mustard
1/2 lb. bacon (diced) 2 tsp. vinegar
1/2 c. onion (chopped)

CASSEROLE

Eleanor Heismeyer

2 cucumbers, 8 in. long
4 onions, sliced
1-1/2 lbs. hamburger

Salt and pepper

Form hamburger into patties. Slice onions and cucumbers. Alternate layers of onions, cucumbers and hamburger patties in baking pan. Sprinkle each layer with flour. Pour catsup over all. Bake at 350° until onions are tender.

CASSEROLE ITALIANO

Neva Mackey

1 lb. hamburger
1/3 c. onion (chopped)
1 med. clove garlic, minced
1 tsp. oregano
1/2 tsp. salt

1 can tomato soup
1/3 c. water
2 c. wide noodles (cooked)
1 c. cheese (shredded)

Brown hamburger, onion, garlic, oregano and salt in skillet. Add tomato soup and water. Simmer 10 minutes. Add mixture to noodles. Place in casserole and sprinkle with shredded cheese. Bake at 350 degrees until cheese melts.

CHICKEN AND DRESSING CASSEROLE

Elma Blumeyer

4 c. chicken (diced, cooked)
3/4 c. celery (chopped)
1/2 c. onion (chopped)
1/2 c. butter

6 c. day old bread (cubed)
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. poultry seasoning

Saute' celery, onion and a little parsley if desired in butter. Add cubed bread, toss lightly. Add seasoning, meat, sprinkle with 1/3 cup chicken broth. Bake at 350 degrees about 45 minutes. Serve with a chicken custard made from chicken fat and broth or use a can of cream of chicken soup.

Put off till tomorrow the mean things you would say today.
CHICKEN HOT DISH

3 c. chicken (cooked, cut in sm. pieces) 1 Tbsp. onion (grated)
2 c. cracker crumbs 4 eggs, beaten
1 c. rice (cooked) Poultry seasoning
1/3 c. celery (cooked) 2 c. chicken broth
1 Tbsp. salt 1 can cream of chicken soup

Pour broth over dry ingredients and bake 1 hour. Add a little water to cream of chicken soup and heat. Pour over top just before serving.

CHICKEN-RICE DISH

1 c. raw rice 1 can cream of chicken soup
1 can milk
1 pkg. Lipton onion soup 1 can cream of celery or mushroom soup
1 chicken, cut up

Butter a large baking dish. Mix rice, soups and the milk. Put in pan and cut up chicken on top. Sprinkle Lipton soup mix on top. Cover with foil. Bake at 350° for 1 1/2 hours.

CHOW MEIN NOODLE HOT DISH

1 lb. hamburger 1/3 soup can of water
1/2 c. onion 1/4 c. cracker crumbs
1 c. celery 2 Tbsp. butter
1 can Veg-all (not drained) 1 can chow mein noodles
1 can cream of mushroom soup

Brown meat, add onion and celery. Cook to saute' onions. Add Veg-all and cook 10 minutes. Add noodles, soup and water. Mix together. Pour into buttered casserole, top with crumbs and bake at 350 degrees for 30-35 minutes.

CORNED BEEF AND CABBAGE

1 med. size head of cabbage (shredded) 1 can of corned beef (not hash)
1 Tbsp. shortening 1 1/2 c. milk or light cream

Continued Next Page.
CORNED BEEF AND CABBAGE (Continued).

Melt shortening in fry pan and add cabbage. Brown until almost done. Put in corned beef and break in pieces. Cover and cook for 10 to 15 minutes. Add milk or cream and simmer another 15 minutes.

CORN CHOWDER

Eleanor Heismeyer

2 c. corn, fresh or canned (I use cream style) 1/2 lb. bacon
5 c. potatoes, cut in 1/2 in. cubes 1 onion
Salt and pepper

Cut bacon in small pieces, add onion sliced and fry until done. Panboil the potatoes till nearly done and drain. Add to bacon and onion, add corn and scalded milk enough to partly cover, salt and pepper. Turn into buttered dish and bake 25 min.

CREAMETTES PIZZA STYLE

1 lb. ground beef 1 pkg. creamettes
1 med. onion (chopped fine) 1/2 c. milk
2 level tsp. salt 1 egg (beaten)
1/2 tsp. pepper 1/4 to 1/2 lb. cheese
2 Tbsp. fat
2 cans condensed tomato soup
or 2 (No. 303) cans of tomato sauce

Brown ground beef, onion, salt and pepper in fat. Add tomato soup or tomato sauce. Cook, stirring 15 minutes until thickened. Cook creamettes according to directions. Drain well. Beat milk and egg together and add to creamettes. Spread creamettes mixture on greased cookie sheet or jelly roll pan, cover creamettes with tomato and beef mixture. Top with cheese grated or thinly sliced. Bake in pre-heated oven at 350 degrees for 20 minutes. Serves 6 to 8 casserole style.

We must constantly build dikes of courage to hold back the flood of fear.
FRY PAN HAMBURGER SPAGHETTI  
Clara Shalley

2 Tbsp. shortening, melted  1 c. spaghetti (uncooked)  
1 lb. hamburger  1 tsp. salt  
3 med. onions (sliced thin)  1/4 tsp. pepper  
1 med. green pepper, chopped  1/4 tsp. garlic salt  
1/2 c. catsup  (optional)  
3 c. tomatoes (cooked)  1 tsp. Worcestershire sauce  

Brown hamburger, onion and green pepper in shortening in fry pan. Add tomatoes, catsup, uncooked spaghetti, salt, pepper, garlic salt and Worcestershire sauce. Cover and simmer about 20 minutes, or until spaghetti is cooked. Serves 6. Delicious when served with a tart salad.

GROUND BEEF NOODLE HOT DISH  
Elma Blumeyer

1 1/2 lbs. ground beef  1 can cream of mushroom soup  
1 c. onions (chopped)  1 can tomato soup  
1 c. celery (chopped)  1 c. chopped pimiento  
2 cans cream of chicken soup  12 oz. pkg. wide noodles  

Brown meat, add celery and onions, combine soups and pour over cooked noodles. Bake 1 hour at 350 degrees.

HAMBURGER HOT DISH  
Barbara Dohrer

2 tsp. salt  1/2 tsp. pepper  
1 T. Worcestershire sauce  1 onion (cut up)  
3 c. tomatoes  1 tsp. chili powder  
1 1/2 c. macaroni (uncooked)  2 c. kidney beans  
1 lb. hamburger  

Brown hamburger, onion, salt, pepper and chili powder. Mix in 2 qt. casserole the hamburger and remaining ingredients. Bake at 350° for 1 hour.

HOT DISH  
Louise Hendrickson

1 ring bologna  1 tsp. salt  
1 sm. onion  2 c. milk  
2 c. egg noodles (cooked)  1 can cream style corn  
3 Tbsp. butter  1 can cream of mushroom soup  
2 Tbsp. flour  

Continued Next Page.
HOT DISH (Continued).

Brown the onion in butter. Grind bologna. Make white sauce by cooking butter, flour, salt and milk until thick (stir constantly). Add cream style corn and cream of mushroom soup to white sauce. Mix meat, onion, white sauce and noodles together. Crush potato chips over top. Bake at 325 degrees for 1 hour.

MACARONI CORNED BEEF CASSEROLE

Sean Fennig
Junice Blumeyer

1 pkg. elbow macaroni or 1 pkg. 1 c. milk
egg noodles (soaked or 1/2 green pepper, diced
boiled) 1 onion, diced
1 can corned beef 1/4 lb. American cheese
1 dash Worcestershire sauce (cut in small pieces)
1 can cream of chicken soup

Combine ingredients in order given. Top with cracker crumbs and butter. Bake in greased casserole at 325 degrees for 1 hour.

MACARONI HOT DISH

Sue Gorder

10 oz. macaroni 2 cans cream mushroom soup
1 lb. ground beef 2 cans cream of chicken soup
3/4 c. celery (chopped) 1 can tomato soup
1/2 c. onion (chopped) 1 sm. jar green olives

Boil the macaroni. Brown the ground beef, celery and onion. Combine with the next three ingredients. Bake 45 minutes at 350°. Pour juice from the olives over all and slice the stuffed olives over top. Return to oven for 15 minutes. Serves 8-10.

MOCK CHOP SUEY

Gloria Johnson

1/2 c. rice 1 can cream of mushroom soup
1 1/2 c. boiling water
1 lb. hamburger 1 can chicken rice soup
1 onion (chopped) 1 1/2 tsp. soy sauce
2 c. celery (par-boiled) 1/2 c. peas (optional)

Par-boil diced celery. Pour boiling water over rice, let stand while browning hamburger and onion. Salt and pepper to taste. Bake 1 1/2 hours at 325 degrees.
MULLIGAN STEW

2 lbs. hamburger
1 sm. onion
2 c. white sauce
1 can tomato soup

1 can kidney beans
2 c. carrots (cooked) - cut small
3 c. potatoes (cooked) - cut small

Brown hamburger with onion in skillet. Prepare white sauce and mix with the hamburger. Add tomato soup, kidney beans, carrots and potatoes and mix. Put in baking dish and bake in moderate oven 30-45 minutes.

ONE DISH MEAL

4 or 5 raw potatoes (sliced) 1 can cream soup (celery or mushroom) or 1 can tomato plus 1 c. milk
1/2 lb. hamburger 1 onion (diced)
1 can mixed vegetables or can of families favorite vegetable, such as corn or peas

Place above in greased baking dish in layers with crumbled ground beef in each. Season with salt, pepper and celery salt. Bake 350 degrees.

OVEN BEEF STEW

Beef chuck
Flour
Salt and pepper
1 c. tomatoes
1 onion
4 potatoes (cubed)

1/2 tsp. salt
1/2 tsp. sugar
1 can corn
1/2 c. water
Celery salt

Cube beef chuck, roll in flour and salt and pepper mixture. Brown in skillet. Bake browned meat in baking dish 1 1/2 hours at 350 degrees. Remove and add corn and other ingredients. Bake 1/2 hour longer or until potatoes are tender.
PIZZA
Louise Hendrickson

1 hot roll mix
1 can tomato sauce
With mushroom or cheese
1/2 c. onion (diced fine)
100% Parmesan cheese (grated)

Mix hot roll mix as directed on package. Fry hamburger till the pink is out. Place roll mix in 15x10 pan, top with hamburger, tomato sauce and onions. Put on the cheese on top. Bake at 400° till brown on edges and bubbles in middle.

SHEPHERD'S PIE

1 lb. ground beef
2 Tbsp. fat
1 onion (chopped)
1/2 c. green pepper (diced)
1 can condensed mushroom soup
1 c. canned peas
1 c. canned carrots
2 c. seasoned hot mashed potatoes

Brown ground beef in hot fat, add onion and peppers. Cook until tender. Stir in soup, place in greased casserole. Sprinkle over peas and carrots. Arrange mashed potatoes in a ring on top. Allow filling to show through here and there. Sprinkle with butter. Bake uncovered in 350 degree oven about 25 minutes.

SPAGHETTI SAUCE
Irene Torgerson

Saute':
4 stalks celery (finely chopped)
1 lg. onion (finely chopped)
1/2 green pepper (finely chopped)
Add:
1 gal. tomatoes (chopped)
1 can tomato puree
1 can tomato paste
1 clove garlic
1/4 tsp. thyme in 1/4 c. oil
Salt and pepper to taste
1 1/2 tsp. Worcestershire sauce
3/4 tsp. cayenne pepper

Simmer low heat 2 hours. In fry pan saute' 2 lb. ground beef, 1/3 lb. pkg. sausage. Add salt and pepper. Pour off grease. Add to sauce and let stand overnight. Reheat and add 1/3 cup brown sugar. Simmer 1/2 hour - freezes well. May be frozen in serving portions.
RICE HOT DISH

2 lbs. ground beef 1/2 c. raw rice
1 c. celery (diced) 1 can cream of mushroom soup
1/2 c. onion (chopped) 1 can chicken noodles soup
1 tsp. salt 1 can whole kernel corn
1/8 tsp. pepper (plus juice)
2 tsp. soy sauce

Brown meat, put in casserole and add all other ingredients. Bake 1 1/2 hours at 350 degrees.

This makes a large hot dish. It can be frozen for as long as a month or six weeks, but don't bake it before freezing.

TUNA DUMPLINGS

Mixture:
Saute' slowly for 5 minutes.
2 Tbsp. onion (chopped) 1/2 c. celery (chopped)
3 Tbsp. butter

Blend in:
3 Tbsp. Bisquick 1 c. milk
1/4 tsp. salt

Cook and stir until thick, blend in 1-No. 1/2 can tuna.

Dough: Prepare 2 cups rolled biscuit dough as directed on Bisquick package (add 4 tsp. chopped parsley if desired).

Roll into oblong pieces and cut into 6 inch squares. Place each in greased custard cups and fill with mixture and fold corners over top pinching together to seal. Bake 425 degrees oven about 20 minutes until brown. Serve sauce made by heating 1/4 cup milk and 1/4 cup cheese over slow heat until cheese is melted.

Mock CHICKEN-FRIED STEAK

1 egg (beaten) 1 tsp. chili powder
1/2 c. Saltine crackers 1/4 tsp. salt
(coarsely crumbled) 1/4 tsp. Worcestershire sauce
1/4 c. milk
2 Tbsp. onion (chopped) 1 lb. ground beef

Mix all above ingredients together and shape patties and coat with 1 cup coarse cracker crumbs. Pan fry in hot oil.
BARBECUED CHICKEN
Neva Mackey

2 chickens (2 lbs. each) slit or cut up
2 Tbsp. vinegar
2 Tbsp. catsup
1 1/2 lb. margarine
2 tsp. salt
1/4 c. lemon juice
1 1/2 tsp. Worcestershire sauce
2 Tbsp. horseradish
3/4 tsp. Tabasco sauce

Combine all ingredients, except chicken, and bring to a boil. Place chicken skin side down, 5 to 7 inches from coals and broil for 40 to 45 minutes. Brush with sauce. Turn and brush every 10 minutes until done.

BARBECUED MEATBALLS
Gwen Carson

1 lb. ground beef
1 lb. ground ham
1 egg
1 c. graham cracker crumbs
3/4 c. milk
1 can tomato soup
1/4 c. vinegar
1 T. prepared mustard
1 1/4 c. brown sugar

Mix together the ham, ground beef, egg, cracker crumbs and milk. Form into balls and place in an oblong baking dish (9x13). Mix together remaining ingredients and pour over meatballs. Bake at 350° for one hour, basting several times.

SHORT RIB BARBECUE
Elma Blumeyer

3 or 4 lb. beef short ribs
3 Tbsp. fat for browning
1 pkg. dry onion soup mix
1/4 c. vinegar
2 Tbsp. brown sugar
1 c. catsup
1/2 c. water
1 tsp. prepared mustard
1 tsp. salt

Heat fat in Dutch oven and brown ribs. Combine all other ingredients in bowl, pour over meat. Cover with tight lid and simmer for 2 hours. Turn several times.

BARBECUED SPARE RIBS
Irene Torgerson

Spare ribs
1/2 c. catsup
1 1/2 tsp. salt
1/4 tsp. Tabasco sauce
1/2 tsp. chili powder
1 c. water
1/2 tsp. mustard
1 Tbsp. brown sugar

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BARBECUED SPARE RIBS (Continued).

Place layer of spare ribs in bottom of heavy pan and cover with sauce made by combining rest of ingredients. Make enough sauce to cover meat. Bake at 325 degrees until meat is tender, 2 to 2 1/2 hours. Uncover for last 1/2 hour.

ROAST BEEF

Amy Bjorklund

Roast beef
Salt and pepper

Little onion soup mix
1 can cream of mushroom soup

Place roast beef in a tin foil. Season with salt and pepper and add a little onion soup mix. Pour 1 can of cream of mushroom soup over meat. Fold tin foil so as to completely enclose the roast. Bake 3 hours in 350 degree oven.

CHICKEN LOAF

Jan Sonnenburg

3 c. chicken (cooked)
3 c. rice (cooked)
2 c. soft bread crumbs
3 c. chicken broth
2 tsp. salt
4 eggs

1/2 c. pimiento
4 oz. can sliced mushrooms
1/2 c. butter
1/4 c. flour
2 c. chicken broth
1/2 c. Carnation milk

Beat eggs and combine with chicken, rice, bread crumbs, broth, salt and pimiento. Bake in 9 x 13 pan at 350° for one hour. Sauté' drained mushrooms in butter and combine with flour, chicken broth and milk to form gravy. If not enough chicken broth, bouillon may be used.

HAM LOAF

Mary Timmer

6 oz. pkg. noodles
1 or 2 lg. slices ham
1/4 lb. cheese
1 c. milk

1/2 green pepper
1 can cream of mushroom soup
Dash of pepper

Crush noodles and soak in milk and soup, dice cheese and green pepper. Grind ham. Mix dry ingredients, then add noodle mixture. Put in greased pan and bake at 350° for 1 hour or until it starts to brown on outside.
HAM LOAF

1 lb. ham loaf (ground) 1 c. cracker crumbs
1/2 lb. ground beef 1 c. milk
Salt, pepper 6 slices pineapple
2 eggs
Sauce:
3/4 c. brown sugar 1/4 c. vinegar
1 tsp. mustard

Mix together meats, seasonings, eggs, crumbs and milk.
Place pineapple slice in bottom of baking pan. Pour meat mixture on top of pineapple. When ready to bake pour sauce over all and bake 1 1/2 hrs. at 350°.

HAM LOAF WITHOUT HAM

Eileen Johnson

1 lb. hamburger 1 egg
1/2 lb. ring bologna (ground) 1/2 c. milk
1/2 c. cracker crumbs or oatmeal or bread

Mix as you would for any meat loaf. Can be baked in oven or electric fry pan at 325°. Brown (on one side) and turn with spatula to brown top. When brown, turn heat down to 200° for about 3/4 hour. This makes a nice brown gravy when made in electric fry pan. Bake in oven at 350° for 1 1/2 hours.

HAM OR CHICKEN SUPREME

Oriska Stroschein

2 c. macaroni - uncooked 1 c. broth or water
2 1/2 c. ham or chicken (diced) 1/2 lb. Velveeta cheese - cubed
4 eggs - hard cooked and mashed 8 oz. can mushrooms
1 c. milk 1 sm. onion - chopped
2 cans mushroom soup 1/4 c. margarine

Put in 9 x 13 pan. Refrigerate overnight and remove 1 hour before baking. Put buttered bread crumbs on top. Bake 1 hour at 350°.

No matter how they dress it up
Upon the grocer's shelf
No bread can ever be as good
As what you bake yourself.
ANN LANDERS MEAT LOAF

2 lbs. ground beef 1/2 c. warm water
2 eggs 1 pkg. onion soup mix
1 1/2 c. bread crumbs 3 strips bacon
3/4 c. ketchup 1 (8 oz.) can tomato sauce
1 tsp. Ac'cent

Combine meat, eggs, bread crumbs, ketchup, Ac'cent, water and onion soup mix. Mix thoroughly, put into loaf pan and cover with the bacon and pour tomato sauce over meat loaf. Bake 350 degrees for 1 hour.

MEAT LOAF

2/3 c. dry bread crumbs 1/8 tsp. pepper
1 c. milk 1/2 tsp. sage
1 1/2 lbs. ground beef 6 Tbsp. brown sugar
2 eggs (beaten) 1/2 c. catsup
1/4 c. onion (grated) 1/2 tsp. nutmeg
1 tsp. salt 2 tsp. dry mustard

Soak bread crumbs in milk, add meat, eggs, onion and seasonings. Mix well. Form into loaf pan. Make sauce by combining brown sugar, catsup, nutmeg and dry mustard. Pour sauce over meat loaf. Bake 1 hour in 350 degree oven.

MEAT LOAF WITH TOMATO

2 eggs (slightly beaten) 1 (8 oz.) can tomato paste
1 1/2 c. soft bread crumbs 2 Tbsp. prepared mustard
3/4 c. warm water 2 lbs. ground chuck
1 pkg. onion soup mix

Add bread crumbs, water, soup mix, 1/2 cup tomato paste, mustard and meat to slightly beaten eggs. Mix thoroughly and shape into loaf. Pour rest of sauce over top and bake in a moderate oven 1 to 1 1/2 hours. Serves 6.

Oh tell me all...and then inspect
Our budget, while I recollect
With longing sighs for old times sake
The dough that Daddy used to make!!
MEATBALLS IN MUSHROOM GRAVY

Delores Weinrich

2 or 3 slices day old bread  
Milk  
1 egg  
1 Tbsp. onion (chopped)  
1 tsp. poultry seasoning or  
1/2 tsp. sage

Moisten bread with enough milk to absorb without making too wet. Add egg, onion, poultry seasoning or sage and stir well. Break hamburger into bowl and add salt and mix gently. Form into small balls and fry until brown on all sides in small amount of grease. When all sides are brown add cream of mushroom soup and enough milk to make good consistency for medium gravy, about 1/2 to 3/4 can of milk. The meatballs can be made ahead and frozen. When ready to use thaw in the mushroom and milk mixture.

SWEDISH MEATBALLS

Sena Fennig

2 lbs. ground beef  
1 c. cracker crumbs (or bread) (omit if wish)  
2 eggs  
2/3 c. cream  
1/4 tsp. nutmeg  
1/4 tsp. cloves  
1/4 tsp. allspice


SALMON LOAF

1 lg. can salmon  
3 eggs - beaten  
6-8 soda crackers (crushed)  
1 pint tomatoes

Mix altogether and bake in small loaf pan for 1 hr. at 350°. Good served with creamed peas.
SAUSAGE BURGERS

Louise Hendrickson

1 lb. sausage
1 egg
1/2 c. crackers (crushed)

Mix together and form into patties. Fry until brown and done. If you wish, put a can of cream of mushroom soup over them while cooking.

SUMMER SAUSAGE

Neva Mackey

1 tsp. black pepper
2 lbs. hamburger
1 c. water

1/8 tsp. garlic salt
3 T. Tenderquick

Mix all ingredients above well and roll in foil (shiny side inside). Roll firm into 2 rolls and refrigerate for 24 hours. Poke holes in bottom of foil and bake on broiler pan for 1 1/2 hours at 325°.

CHOOSING A TURKEY

<table>
<thead>
<tr>
<th>Servings Needed</th>
<th>Turkey Size Needed</th>
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<tbody>
<tr>
<td>4-10 servings</td>
<td>4 - 8 lbs.</td>
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<tr>
<td>10-12 servings</td>
<td>8 - 12 lbs.</td>
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<tr>
<td>20-30 servings</td>
<td>12 - 16 lbs.</td>
</tr>
<tr>
<td>30-40 servings</td>
<td>16 - 20 lbs.</td>
</tr>
<tr>
<td>40-50 servings</td>
<td>20 - 24 lbs.</td>
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</tbody>
</table>

Set oven at 325° and roast following this time table:

4 - 8 lbs. ------------ 3 - 4 1/2 hours
12 - 16 lbs. ---------- 5 - 6 hours
16 - 20 lbs. ---------- 6 - 7 hours
20 - 24 lbs. ---------- 7 1/2 - 9 hours

Plan roasting time so turkey will be done 20 - 30 minutes before serving. This rest period makes for easier carving.

It's better to be a has been
Than to never have been at all.
POULTRY STUFFING

Jan Sonnenburg

1/2 tsp. salt
1/2 tsp. pepper
2 eggs, well beaten
4 chicken bouillon cubes
2 c. water
16 c. bread crumbs

Giblets, boiled and cut
1 lb. oleo, melted
1 c. celery
1 c. onion
1 Tbsp. poultry seasoning
2 tsp. parsley flakes

Mix all together and stuff into bird. Very moist, for
drier dressing cut down on margarine.

STUFFING

Eleanor Heismeyer

3 loaves of day old bread,
broken into crumbs
1 lb. butter or margarine,
melted
1 huge onion

The broth

1 1/2 c. celery, chopped
2 eggs, beaten
Giblets, boiled
Poultry seasoning
Sage to taste

Stuffing for 17 to 20 lb. turkey. Take giblets and boil
until tender. Save broth and grind the giblets. Add water
to broth to make 1 1/2 cups. Mix thoroughly and stuff
bird.

PCRK SAUSAGE STUFFING

Sue Gorder

Poultry gizzard and neck
1 lb. pork sausage
15 c. soft bread
1/2 c. shortening
1/2 c. onions
1 c. celery

1 1/2 tsp. salt
1/4 tsp. pepper
1 T. poultry seasoning
1 tsp. sage
2 cans chicken broth soup

Simmer gizzard and neck till tender. Grind and add
to pork sausage. Brown lightly. Combine with bread, shorten­
ing, onion, celery and seasoning. Add liquids.

APRIL FOOL BUNS

Louise Hendrickson

1 c. American cheese, chopped
6 eggs - boiled and chopped
1 can tuna
1 Tbsp. green pepper

2 Tbsp. onion
2 Tbsp. olive
2 Tbsp. sweet pickles
1/2 c. mayonnaise

Fill buns, put in foil with holes. Bake in 250 degree
oven for 30 minutes.
BARBECUE HAMBURGERS

Jan Sonnenburg

1 c. onion (chopped)  1/4 c. lemon juice
2 Tbsp. butter  2 Tbsp. brown sugar
4 lbs. ground beef  1 Tbsp. Worcestershire sauce
1 bottle (14 oz.) catsup  1 Tbsp. salt
1 c. water  2 tsp. vinegar
1/2 c. celery (chopped)  1/2 tsp. mustard

Saute' onion in butter. Add ground beef, brown lightly. Drain off excess fat. Add rest of ingredients and simmer covered 30 min. Use to fill 30-40 buns or cool and freeze.

GOOEY BUNS

Jan Sonnenburg

1 lb. big bologna  1/3 c. salad dressing
3/4 lb. sharp American cheese  1 T. minced onion
1/4 c. prepared mustard  2 T. sweet pickle (chopped)

Grind and mix together. Spread buns with butter (if desired) and filling. Wrap each in foil (or wrap all in foil). Place on cookie sheet. Heat in 325° oven for 25 min. Makes 1 dozen.

BAR-B-Q FOR A CROWD

Jan Sonnenburg

15 lb. hamburger, browned  1/2 c. Worcestershire sauce
1 bunch celery, chopped  1 c. water
7 lg. onions, chopped  5 Tbsp. salt
1/2 c. vinegar  1 tsp. pepper
1 c. brown sugar  4 Tbsp. chili powder
4 c. catsup  1/2 c. mustard

Begin browning hamburger, stirring in other ingredients. Bake in oven at least two hours at 300 degrees. Works well to brown hamburger in oven in large roaster and then add other ingredients and finish baking. Makes between 125 and 150 barbecues.

PIZZA BURGERS

Neva Mackey

1 lb. ground beef  1 tsp. oregano
2 med. onions - chopped  1 lb. Cheddar cheese (grated)
1 tsp. garlic salt  1 can tomato soup

Continued Next Page.
PIZZA BURGERS (Continued).

Saute' ground beef and onion till brown. Add rest of the ingredients. Add cheese when beef is cool. Put on slices of French bread and put under broiler.

**BARBECUED PORK SANDWICH**

1 (3-4 lb.) baked pork roast  1/4 tsp. pepper
1 med. onion, diced  2 Tbsp. salad oil
1 tsp. salt  1/2 c. catsup
2 Tbsp. brown sugar  1/2 c. vinegar
1 tsp. dry mustard

Cool roast and cut into slices. Mix all other ingredients in saucepan and cook until onion is tender. Place slices of pork in casserole, cover with layer of sauce and repeat until all is used. Bake at 325-350 until bubbly. May be made ahead of time and reheated and serve slices in hamburger buns. (Good use for leftover pork roast).

**HOT TUNA SANDWICHES**

1 (6 oz.) can flaked tuna  2 Tbsp. sweet pickles (chopped)
1/2 can cream of mushroom soup  1-2 Tbsp. salad dressing
1 Tbsp. onion (grated)  Salt and pepper

Combine all ingredients and spread on 12 hamburger buns.
Wrap each individually in aluminum foil and seal. Bake at 350 degrees for 45 minutes to 1 hour. Can be stored before baking.

**TUNA ROLL UPS**

Biscuits: Sift:
2 c. flour  1 tsp. salt
3 tsp. baking powder

Add:
1/3 c. Wesson oil  2/3 c. milk

Mix and knead 10 times the biscuits. Roll between 2 pieces of wax paper. Mix 1 can tuna and 1 egg and spread on biscuit dough. Bake 12 to 15 min. 475 degrees. Serve over the top, peas (creamed) or cream of chicken soup.

It is not he who searches for praise who finds it.
**CHILI**

Elsie Moeller

1/4 c. butter  
1/2 c. onion (chopped)  
1 lb. ground beef  
1 tsp. salt  

Brown butter, onion, ground beef. Add other ingredients and simmer for 1 hour.

**VEGETABLES**

**POTATO SOUP**

Eleanor Heismeyer

2 c. potatoes (cubed)  
1 c. celery (chopped)  
Salt to taste  
Cream or milk  

Boil potatoes and celery in a small amount of water (watch so it doesn't boil dry) until potatoes and celery are done. Add milk or cream to desired consistency and bring just to a boil and remove from heat. May be served with a dollop of butter and croutons.

**POTATO SOUP**

4 med. potatoes - diced  
1 onion - diced  
3/4 c. celery - chopped  

Add water to vegetables to barely cover and add a little salt. Boil until tender. Make a white sauce of butter, flour and milk. Cook until thickened. Combine the two mixtures. Season with salt and pepper according to your taste. Serves 4. May omit celery for variation.

**TOMATO CHOWDER**

2 to 4 slices bacon  
2 med. onions, sliced  
2 c. potatoes, peeled and cubed  
2 c. boiling water  
2 c. tomatoes  

1/4 tsp. soda  
2 c. milk  
1/2 tsp. pepper  
1 T. flour  
1 T. butter  

Continued Next Page.
TOMATO CHOWDER (Continued).

Cut bacon in small pieces and fry until crisp in a deep kettle. Drain off fat. Add onions, potatoes and water. Cook until potatoes are done. Add tomatoes and simmer a few minutes longer. Stir in soda. In separate saucepan, melt butter, blend in flour, add milk and cook until thickened. Combine the two and season.

BAKED BEANS

Sm. sack navy beans 1 Tbsp. mustard
1 tsp. soda 1 tsp. Worcestershire sauce
1 clove of garlic 1 tsp. steak sauce
Salt 1 sm. onion, chopped
Fried bacon Salt and pepper
1/2 c. molasses

Soak beans overnight in water with soda. Next day cook in water to cover with garlic and salt. Drain and put into casserole. Put bacon on top of beans. Mix rest and add to beans with enough water to cover. Bake at 350 degrees until done. About 1 1/2 to 2 hours.

GREEN BEAN CASSEROLE

Margaret Oines

2 Tbsp. butter 2 pkgs. frozen French green beans, cooked or 4 to 5 c.
1/3 c. minced onion fresh green beans, cooked
2 Tbsp. flour 1/2 c. sharp Cheddar cheese (shredded)
1 tsp. salt
1/4 tsp. pepper
1 c. dairy sour cream


BAKED CORN ON COB

Tamara Hendrickson

Sweet corn on cob Salt
Butter

Continued Next Page.
BAKED CORN ON COB (Continued).

Husk ears. Place each in piece of foil just large enough to lap over 1/2 inch.Spread corn liberally with soft butter, sprinkle with salt. Wrap foil loosely, around each ear don't seal seam but twist ends (so corn will roast not steam). Bake at 375° for 20-25 minutes. Serve with butter, salt and pepper.

SCALLOPED CORN

1 can cream style corn 1 Tbsp. butter
1 green pepper 1 egg
1 c. soda crackers (crushed) 1 c. milk
1 onion (medium) Salt and pepper


BROCCOLI HOT DISH

1 can cream style corn 1 Tbsp. minced onion
1 pkg. frozen broccoli (cook and drain) 2 Tbsp. butter
1 egg (beaten) 1/2 tsp. salt
1/2 c. cracker crumbs (12) Pepper

Topping:
1/4 c. cracker crumbs 1 Tbsp. butter


BROCCOLI CORN BAKE

1 (16 oz.) can cream style corn 1/2 c. Saltine cracker crumbs
1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained 1 T. instant minced onion
1 egg (beaten) 2 T. oleo

Combine all ingredients and turn into 1 qt. casserole. Bake, uncovered in 350° oven 35-40 min.
OVEN-FRIED POTATOES

Barbara Vanderlinde

4 lg. baking potatoes (unpeeled) 1/8 tsp. pepper
(each cut in 8 wedges) 1/4 c. oil
1 T. Parmesan cheese 1/2 tsp. salt
1/4 tsp. each garlic powder
and paprika

Arrange potato wedges, peel side down in shallow baking pan. Mix remaining ingredients and brush over potatoes. Bake in preheated 375° oven 45 minutes or until potatoes are golden brown and tender, brushing occasionally with oil mixture.

STROMME POTATOES

Pauline Ellefson
Jan Sonnenburg

1 lg. pkg. frozen hash brown potatoes
1 can cream of celery soup
1 can cream of mushroom or potato soup
Sm. amount milk
Onion (chopped)
Salt
Pepper
Parsley
Paprika

Combine potatoes, soup and milk and let stand awhile. Add remaining ingredients. Bake at 300° for 1 1/2 hrs. in 9x13 pan.
ADDITIONAL RECIPES
COOKIES - BARS - DOUGHNUTS
**ALMOND BARK COOKIES**

1 pkg. (2 lbs.) almond bark  
1/2 pkg. sm. pretzel sticks  
1/2 pkg. Rice Krispies (sm.)  
1 sm. can peanuts  
1 sm. can cashew nuts  
2 c. miniature marshmallows

Melt almond bark. Mix other ingredients all together and put in buttered 10x15 pan. Pour almond bark over all. May vary the cereal and nut combinations. May omit marshmallows.

**AUNT SALLY COOKIES**

1 c. sugar  
1 c. lard  
2 eggs  
1/2 c. molasses  
1 c. sour milk  
2 tsp. cream of tartar  
4 tsp. soda  
1 tsp. ginger  
1 T. cinnamon  
5 c. flour

Stir into dough and chill one hour. Roll on floured board, not too thin. Cut with an empty Spam can. Bake in 350° oven. Do not over bake. Ice with the following:

Bring to medium ball stage 1 1/2 c. sugar, 1/2 c. water, 1 tsp. vinegar. Pour this over 2 well beaten egg whites. Add 12 marshmallows. Beat until thick. Ice cookies. Let dry before storing. Freezes well.

**BUTTERSCOTCH CHIP COOKIES**

1 pkg. butterscotch chips  
1/2 c. peanut butter  
1 c. toasted coconut  
2 c. corn flakes  

Melt chips and butter, add remaining. Drop by Tbsp. on wax paper and cool.

**CARAMEL CREAM SANDWICH COOKIES**

1 c. butter, gradually add 3/4 cup firmly packed brown sugar  
Cream well.

Blend in:

1 egg yolk (unbeaten)

Add:

2 1/4 c. sifted flour

Continued Next Page.
CARAMEL CREAM SANDWICH COOKIES (Continued).

Stir until mixture forms a dough.

Frosting:
2 Tbsp. butter melted until brown, remove from heat
Add:
1 1/4 c. powdered sugar (sifted) 1/2 tsp. vanilla
4 to 5 Tbsp. cream

Shape dough into balls about the size of a marble. Place on ungreased baking sheet and flatten with fork. Bake in slow oven 325 degrees for 9 to 12 minutes. Frost. Makes 4 dozen cookies.

CARAMEL NUT SLICES (Refrigerator)

1 c. soft shortening (part butter) 3 1/2 c. sifted flour
2 c. brown sugar (packed) 1/2 tsp. salt
2 eggs 1 tsp. soda
1 c. nuts (finely chopped)

Mix well shortening, sugar, eggs. Sift together flour, salt, and soda, stir in nuts. Shape into 2 rolls, 2 inches across. Chill. Heat oven to 400 degrees, slice 1/8 inch thick. Bake 8 to 10 minutes. Makes about 10 dozen. Dough keeps in refrigerator several weeks, slice when needed. Cookies spread very little so place fairly close together.

CASHEW ICE BOX COOKIES

1 c. white sugar 3 c. flour
2/3 c. brown sugar 1/2 tsp. salt
1 c. soft margarine or shortening 1 tsp. soda
2 eggs 1 c. cashews
1 tsp. vanilla

Cream together sugars and shortening. Mix rest and press dough in loaf pan lined with wax paper. Bake 400 degrees 8-10 minutes.

Don't forget - back of most tunes,
There was 4sightedness and 4 handedness.
CHOCOLATE CHIP COOKIES

Eileen Johnson

4 c. flour
2 c. brown sugar
2 c. white sugar
4 eggs
2 tsp. soda
2 tsp. salt
2 c. lard
4 T. water
1 (12 oz.) pkg. chocolate chips
5 c. oatmeal

Mix first 8 ingredients, then add oatmeal and chocolate chips. Bake 10 minutes at 350° oven.

CHOCOLATE CHIP COOKIES WITH OIL

Shirley Colberg

1 c. brown sugar
1 c. white sugar
1 c. oil
3 eggs (beaten)
3 1/2 c. flour
2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
12 oz. chocolate chips

Cream sugars and oil, add beaten eggs. Add remaining. Bake 350° 8 to 10 minutes.

CHOCOLATE DROP COOKIES

Shirley Colberg

Mix well:
1/2 c. butter
2 squares chocolate
1 egg
1 c. brown sugar
Sift together and add alternately with milk:
1 1/2 c. sifted flour
1/4 tsp. salt
1/2 tsp. soda
1 tsp. baking powder
1/2 c. milk
1/2 c. nuts

Bake at 375 degrees for 15 to 20 minutes. Makes 3 dozen. Frost if desired.

CHOCOLATE DROP COOKIES

1/2 c. shortening
3/4 c. sugar
1 egg
5 Tbsp. cocoa
1/2 c. nuts
1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. milk
1 tsp. vanilla

Bake at 400° for 8 to 10 minutes. Frost with chocolate powdered sugar frosting.
CHOCOLATE OATMEAL COOKIES
Janet Brandsrud

1/2 c. butter 1 1/2 c. flour
1/2 c. shortening 1 tsp. salt
2 c. sugar 2 tsp. baking powder
2 eggs 2 c. oatmeal
3 sq. chocolate (melted) 1/2 c. coconut
2 tsp. vanilla

Cream butter, shortening and sugar. Add rest of ingredients and drop by spoon. Bake at 375 degrees.

CHOCOLATE NUT CLUSTERS
Helen F. Scott

3 sq. unsweetened chocolate 1 c. sugar
1 c. sifted flour 2 eggs, unbeaten
3/4 tsp. salt 2 tsp. vanilla
1/2 tsp. baking powder 2 c. broken walnuts
1/2 c. soft butter

Melt chocolate. Sift flour with baking powder and salt. Cream butter and sugar until fluffy; add 1 egg at a time beating well. Stir in vanilla and melted chocolate, then flour and nuts. Drop by teaspoonfuls on greased cookie sheet. Bake 350° for 10 minutes. Cool on racks. Makes 50 cookies.

CRACKED SUGAR COOKIES
Sue Gorder

1 c. margarine 1 tsp. cream of tartar
1 1/2 c. sugar 2 c. flour
2 egg yolks 1/2 tsp. vanilla
1 tsp. soda 1/2 tsp. lemon juice

Cream shortening and sugar. Add remaining ingredients, mixing well. Chill well. Roll into balls, then in sugar. Bake in 350° oven 10 minutes or more as you like.

When you hear that someone has gossiped about you, kindly reply that he did not know the rest of your faults or he would not have mentioned only these.
COWBOY COOKIES

1 c. shortening   1/2 c. nutmeats
1 c. white and 1 c. brown sugar 2 c. flour
2 eggs 1/2 tsp. soda
2 c. oatmeal 1/2 tsp. salt
2 c. corn flakes 1 tsp. baking powder
1 pkg. chocolate chips 1 tsp. vanilla

Cream shortening and sugar, add eggs, then oatmeal, corn flakes, chips, and nuts; add flour to which soda, baking powder and salt has been added, add vanilla.

Drop from spoon on greased cookie sheet and bake in moderate oven.

CRACKLE SNAPPERS (Cookies)

1 (6 oz.) pkg. semi-sweet chocolate morsels
2/3 c. shortening
1/2 c. sugar
1 egg
1/4 c. light corn syrup

Melt semi-sweet chocolate morsels over hot (not boiling) water. Remove from heat, set aside. Combine shortening, sugar, and egg; beat till creamy. Blend in melted chocolate and corn syrup. Sift together flour, baking soda, cinnamon, and salt; stir in gradually. Add walnuts and mix well. Shape dough into balls using 1 level tablespoon for each. Roll balls of dough in sugar (about 1/4 cup). Place 3 inches apart on ungreased cookie sheets. Bake at 350° for 15 minutes. Let stand a few minutes before removing from pan. Makes three dozen 3 inch cookies.

CREAM WAFER COOKIES

1 c. soft butter or margarine 2 c. flour
1/3 c. whipping cream Granulated sugar

Cream filling

Mix thoroughly butter, cream and flour. Cover and chill. Roll about 1/3 dough at a time about 1/8 in. thick.

Continued Next Page.
CREAM WAFER COOKIES (Continued).

on floured board. Cut into 1 1/2 in. circles. Transfer rounds to sugar, turn so both sides are covered. Place on ungreased sheet. Prick with fork 4 times. Bake 7-9 min. or until set but not brown. Cool, put cookies together with creamy filling. Creamy filling: Cream 1/4 cup soft butter, 3/4 cup powdered sugar and 1 teaspoon vanilla until smooth and fluffy. Tint with drops of food coloring.

CRUNCHIES (Cookies)  
Louise Hendrickson  
Gwen Carson

1 (12 oz.) pkg. butterscotch chips  
1/2 c. peanut butter (chunky)  
3 1/2 to 4 c. corn flakes

Melt chips and peanut butter, then stir in the corn flakes. Mix well. Drop from spoon onto wax paper. Refrigerate. Makes 2 dozen cookies.

Variation: Use 1 (6 oz.) package of butterscotch chips and 1 (6 oz.) package of chocolate chips.

DUTCH REFRIGERATOR COOKIES  
Pauline Ellefson

1 c. shortening  
1/2 tsp. salt  
1/2 c. granulated sugar  
2 tsp. cinnamon  
1/2 c. brown sugar  
1/4 tsp. nutmeg  
1 egg  
1/4 tsp. cloves  
2 1/4 c. sifted flour  
1/2 c. chopped nuts  
1/2 tsp. soda

Cream shortening, add eggs and beat well. Sift dry ingredients and stir into creamed mixture. Add nuts. Shape into roll, chill and slice thin. Bake 375° 5-7 minutes.

EASY FILLED COOKIES  
Mrs. Irwin Linneman  
Mrs. John Brower  
Margaret Oines

1 c. soft shortening  
1 tsp. vanilla  
2 c. brown sugar (packed)  
3 1/2 c. flour  
2 eggs  
1 tsp. salt  
1/2 c. water, sour milk or buttermilk  
1 tsp. soda  
1/8 tsp. cinnamon  
Continued Next Page.
EASY FILLED COOKIES (Continued).

Date Filling:
Cook until thick, stirring constantly:
2 c. dates (cut small)  3/4 c. water
3/4 c. sugar

Add 1/2 cup chopped nuts. Cool. Heat oven to 400 degrees. Mix well shortening, sugar, eggs; stir in water and vanilla. Sift together and stir in flour, soda, salt, cinnamon. Drop with teaspoon onto greased cookie sheet. Place 1/2 tsp. date filling on dough, cover with 1/2 tsp. dough. Bake 10-12 minutes. Makes 5 to 6 dozen cookies.

GINGER BALLS  Joyes Gorder, Mrs. A. Schutte

3/4 c. shortening  2 tsp. soda
1 c. sugar (white or brown)  1 tsp. cinnamon
1 egg  1/2 tsp. cloves
4 tsp. molasses  1 tsp. (rounded) ginger
2 c. sifted flour


ICE BOX DATE ROLLS  Mrs. Ernest Rieck

Boil:
1 lb. dates (cut fine)  1/2 c. water
1/2 c. sugar

Let it cool.

Cream:
1 c. brown sugar  1 c. butter or shortening
1 c. white sugar
Add:
3 eggs (beaten)  1 tsp. soda
4 c. flour, sifted with 1 tsp. vanilla

MARSHMALLOW COOKIES

Rochelle Lundquist

1 pkg. caramels
1 stick oleo
Lg. marshmallows

Melt caramels, oleo and condensed milk in double boiler.
Insert fork in large marshmallow. Dip into caramel mixture.
Roll in Rice Krispies (crushed).

MINCE MEAT COOKIES

Mary Timmer

1 c. shortening
1 1/2 c. sugar
2 eggs
3 c. flour

1 tsp. salt
1 tsp. baking soda
1 pkg. mince meat
1 c. chopped nuts

Blend shortening and sugar. Add beaten eggs. Mix well
before adding sifted dry ingredients and mince meat (broken
up). Drop on greased cookie sheet and bake 10 minutes at
350 degrees.

NO-COOK APRICOT COCONUT BALLS

Alma Lundburg

2 Tbsp. margarine or butter
1/2 c. light corn syrup
1/2 tsp. vanilla
1/4 tsp. almond extract,
optional
2/3 c. nonfat dry milk
2 c. dried apricots (finely
chopped)
2 c. shredded coconut
(finely cut)

Blend margarine and corn syrup; stir in water, flavorings
and dry milk. Mix apricots and coconut together; add to corn
syrup mixture and knead until thoroughly blended. Form into
balls. Dip in confectioners' sugar, if desired.

OATMEAL DROP COOKIES

(continued Next Page.)
OATMEAL DROP COOKIES (Continued).

Drop rounded teaspoonful about 2 inches apart on greased baking sheet. Bake till brown at 400 degrees for 8 to 10 minutes. Makes about 5 dozen 2 1/2 inch cookies.

OATMEAL COOKIES

1 c. white sugar 2 c. flour
1 c. brown sugar 1 tsp. soda
1 c. butter and lard 1/4 tsp. salt
2 eggs (well beaten) 2 tsp. vanilla
3 c. oatmeal 1 c. ground raisins


May add coconut and nuts if desired.

OATMEAL ICE BOX COOKIES

1 c. white sugar 1 tsp. salt
1 c. brown sugar 1 tsp. vanilla
1 c. shortening 1 1/2 c. flour
2 eggs 3 c. oatmeal
1 level tsp. soda 1/2 c. nutmeats

Cream sugars and shortening; then add eggs and vanilla. Combine dry ingredients and add to creamed mixture. Shape into 2 rolls. Chill overnight. Slice thin and bake at 350 degrees.

HENRY BAR COOKIES

Mix well.

Add:

2 1/3 c. butter (melted) 1/2 c. Karo syrup
3 tsp. vanilla

Mix well and put in pan. Bake 12 minutes in 375 degree oven. Cool. Melt 6 oz. chocolate chips and 2/3 cup chunk peanut butter and spread this over the cold crust.
**ORANGE DELIGHT**

Mix in given order:

- 3/4 c. vegetable shortening
- 1 1/2 c. brown sugar
- 2 eggs (well beaten)
- 1 tsp. vanilla
- 1 1/2 tsp. orange rind (grated)
- 1/2 c. sour milk

Drop by teaspoons on greased cookie sheet. Dip in:

- 1 1/2 tsp. orange rind (grated)
- 1 c. sugar
- 1/3 c. orange juice

**PEANUT BUTTER BLOSSOMS**  

Mrs. M. O. Fjerestad

Cream together:

- 1/2 c. butter
- 1/2 c. peanut butter

Add:

- 1 egg

Sift:

- 1 3/4 c. flour
- 1 tsp. soda

Shape into balls teaspoon size. Bake at 375 degrees for 8 minutes. They are not brown. Take out and push way down a chocolate (Kleins Spangles) candy. Put back in oven and bake 3 to 5 minutes more till brown.

**PEANUT BUTTER COOKIES**

- 1 c. peanut butter
- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening

Mix into stiff dough; roll into small balls; press with fork onto greased cookie sheet. Bake at 350 degrees.

It's not what we give, but what we share,  
For the gift without the giver is bare.
PEANUT COOKIES

1 c. brown sugar
1 c. white sugar
1 c. lard
3 eggs
1 tsp. cinnamon
Drop by teaspoon.

1 tsp. soda
Vanilla
1 c. peanuts
4 c. flour
A little salt

Mrs. Fred Jurgens, Jr.

PEANUT BUTTER COOKIES

2 c. graham cracker crumbs
1 c. sugar
3/4 c. Pet evaporated milk
3/4 c. peanut butter
Combine ingredients and mix well. Drop by teaspoonfuls on cookie sheet. Bake 15 minutes in 350 degree oven.

PINEAPPLE COOKIES

2/3 c. shortening
1 1/2 c. brown sugar
2 eggs, beaten
1 c. crushed pineapple (drained)
1 tsp. soda in 1 Tbsp. pineapple juice
Mix in usual manner. Drop from teaspoon and bake 375° for 10-12 min.

Frosting:
6 Tbsp. butter, browned to golden
1 1/2 c. powdered sugar
1 tsp. vanilla
3 Tbsp. hot pineapple juice

PINWHEEL CANDY COOKIES

1/2 lb. marshmallows
1/2 c. butter or oleo

Mary Timmer
POTATO CHIP COOKIES

Sue Gorder

1 c. sugar
1 c. shortening (part butter)
1 egg yolk
1 c. potato chips (crushed)

Cream sugar and shortening well. Add egg yolk and mix well. Add flour, potato chips, vanilla and nuts. Form into balls, flatten and bake 12 - 15 minutes at 350°.

POWDERED SUGAR COOKIES

Elma Kangas

Mrs. Ernest Reick

1 c. shortening
1/2 c. butter
1/2 c. Crisco
1 c. powdered sugar
1 egg (well beaten)

Cream shortening until light and fluffy, add sugar gradually. Stir in the beaten egg and vanilla, lastly. flour, salt and soda. Chill dough in refrigerator. Roll into little balls and press down. Bake at 350 degrees for 10 to 15 minutes.

PUMPKIN COOKIES

Shirley Colberg

1 c. white sugar
1/2 c. shortening
1 c. pumpkin
2 c. flour

RAISIN CATMEAL COOKIES

Mrs. Roy Ellsworth

1 c. lard
2 c. brown sugar
2 eggs
5 Tbsp. raisin water
2 c. oatmeal
1 c. boiled raisins
2 1/2 c. flour

Cover raisins with water and boil enough to get 5 Tbsp. Cream lard and sugar, add beaten eggs. Continue with rest. Add spices and soda to flour and sift.
RICE KRISPIE COOKIES

1 c. shortening 1 c. coconut (fine cut)
1 c. brown sugar 2 c. flour
1 c. white sugar 1 tsp. soda
2 eggs 1/2 tsp. salt
1 1/2 c. Rice Krispies 1 tsp. vanilla
1 1/2 c. oatmeal

Mix altogether. Flatten with fork and bake 10-15 minutes in moderate oven. Peanuts or nuts may be added.

ROCKS

1 1/2 c. brown sugar 3 egg yolks
1 tsp. baking soda 1/2 c. boiling water
3 c. flour 3/4 c. nuts
Pinch of salt 1 c. raisins
3/4 c. butter

Mix dry ingredients, add rest. Drop by spoonfuls and bake at 375 degrees 10-12 minutes.

ROCKS

1 1/2 c. brown sugar 2 1/2 c. flour
1 c. butter 1/4 tsp. salt
3 eggs (beaten) 1 c. raisins
1 tsp. soda 1 c. nuts (chopped)
1 tsp. cinnamon 1/2 c. boiling water
1 tsp. cloves

Cream butter and sugar; add beaten eggs. Dissolve soda in boiling water; add alternately with rest of sifted dry ingredients to creamed batter.

SAND COOKIES

1 c. white sugar 1 c. oatmeal
1 c. brown sugar 1/2 c. nuts
1 c. shortening 1 tsp. soda
1 c. oil 1 tsp. cream of tartar
1 egg 1 tsp. salt
1 T. sour milk 1 tsp. vanilla
3 1/2 c. flour
1 c. Rice Krispies

Continued Next Page.
SAND COOKIES (Continued).

Cream sugars and shortenings. Add egg, oil and milk. Add flour and other ingredients all at once. Make into 1 1/2 inch balls. Dip in water. Roll in sugar and bake on ungreased baking sheet in 350° oven for 8-10 minutes.

SNOWBALL COOKIES
Mrs. Fred Jurgens, Jr.

1 c. peanut butter 1 c. chopped nuts (or you
1 c. powdered sugar can use chunk style
1 Tbsp. butter peanut butter and omit
1 c. dates (chopped) 1 c. nuts)

Mix all ingredients together and form into inch balls. Refrigerate for 2 hours and then coat with butter cream icing and roll in flake cocoanut. Makes 3 1/2 dozen. Cookies freeze very well.

Butter Cream Icing:

1/2 c. milk 1/3 c. milk
2 c. powdered sugar 1 tsp. vanilla

Beat with electric mixer for about 5 minutes. Can be stored in refrigerator.

SOUR CREAM COOKIES
Sedona Johnson

1 1/2 c. sugar 1 tsp. soda
1 c. shortening 1 tsp. baking powder
2 eggs 1/2 tsp. nutmeg
1 c. sour cream Pinch of salt

Mix in order given, add enough flour to roll. Bake in hot oven.

SOUR CREAM STRUDEL

1/2 lb. butter or 2 sticks 2 c. flour
good oleo 1 c. sour cream

Mix and refrigerate until chilled. Divide dough into 4 parts. Roll out each onto floured board. Spread apricot jam or any flavor jam onto dough and sprinkle with flake coconut. Roll up like jellyroll. Place on ungreased cookie sheet and bake at 350° for 45 min. or until golden brown. Sprinkle with powdered sugar. Cool and cut into slices. Crumbs easily so be careful when cutting.
SPICE (DIET) COOKIES

Marge Hicks

1 1/4 c. water 1/2 tsp. salt
1/2 c. shortening 1 tsp. soda
1 1/2 or 2 c. raisins 16 Saccharin tablets or 1 Tbsp. Sweet 10
1/2 tsp. nutmeg 2 c. flour
2 tsp. cinnamon 1 tsp. baking powder
2 eggs

Boil together water, shortening, raisins, and spices and let cool. Dissolve saccharin tablets in 2 tsp. water, add to raisin mixture add flour and baking powder. Drop by teaspoons on greased cookie sheet. Bake at 350°.

SUGAR COOKIES

Pearl Watt

3 c. flour Beat 3 eggs and add
2 tsp. baking powder 1 c. sugar
1 scant tsp. soda 4 Tbsp. sweet milk
1/4 tsp. nutmeg 1 tsp. vanilla
Cut in 1 c. butter

Roll out, sprinkle with sugar and bake at 425 degrees until lightly browned.

SUGAR COOKIES

Darlene Harms

1 c. shortening (half butter or margarine) 2 tsp. baking powder
1 c. sugar 1 1/2 tsp. vanilla
3 eggs Powdered sugar for frosting
3 1/2 c. flour (sifted)

Cream butter and shortening well. Gradually add sugar and continue creaming. Add eggs and beat well. Blend in dry ingredients and vanilla. Chill dough at least 3 hrs. or overnight. Roll dough on lightly floured board to 1/4 - 1/8 in. thick. Dip cookie cutter in flour each time. Bake 8-10 min. at 400° oven. Remove cookies immediately. Can be frosted and decorated.

To do nothing is tiresome - one can never stop and take a rest.
TURTLE COOKIES

Melt: 2 squares chocolate in 1/2 cup butter
Mix in: 2 eggs (unbeaten)
Add:
1 c. sugar 1 tsp. vanilla
1 1/2 c. flour
Mix well and let stand a minute or two. Make into balls size of a walnut and bake in a waffle iron for 1 minute. Use medium to low setting. Put a half marshmallow on hot cookie. Frost with chocolate frosting or dip in chocolate.

Chocolate for dipping:
1 sm. pkg. chocolate chips 1/2 c. paraffin wax
1 Tbsp. butter
Melt over hot water and keep over hot water while dipping.
Dip top of turtle cookie in chocolate mixture.

VANILLA WAFER COOKIES

1 c. brown sugar 1 tsp. vanilla
1 c. shortening 6 tsp. dark syrup
1 tsp. soda 3 c. flour (may need 3 1/2 c.)
2 eggs
Roll out and cut with small round cookie cutter. Bake at 375° until lightly brown. Top with the following topping: dissolve 1 envelope Knox gelatin in 1/3 cold water in a small saucepan. Put over low heat and melt. Pour 2/3 cup white syrup into mixing bowl. Pour gelatin over syrup and beat at high speed until thick - about 10 - 15 min. Spread over cookie in a mound and roll in coconut. May tint topping or roll in colored coconut.

WHITE SUGAR COOKIES

1 c. butter 1 tsp. soda
1 1/2 c. white sugar 1 tsp. cream of tartar
3 egg yolks 1 tsp. vanilla
2 1/2 c. flour 1 tsp. lemon flavoring
1/4 tsp. salt

Continued Next Page.
WHITE SUGAR COOKIES (Continued).

Cream butter and sugar; add egg yolks, one at a time and beat well after each addition. Add flavorings.
Sift together flour, soda, cream of tartar and salt. Add to creamed mixture. Make into balls, size of walnut. Roll in sugar, place about 3 inches apart on ungreased cookie sheet and press down with fingertips. Bake in 375 degree oven for about 10 minutes or until lightly browned.

WHEATIES COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
2 c. coconut
2 c. sifted flour

Mix all except Wheaties. Form into balls. Roll in crushed Wheaties. Bake 12 minutes on ungreased cookie sheet.

WHITE SUGAR COOKIES

Gladys Gorder

3 c. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1/2 tsp. nutmeg

Add to above mixture 1 tsp. vanilla. Mix well and roll in balls the size of walnuts. Press with bottom of glass dipped in sugar. Bake at 375 degrees.

WHITE SUGAR COOKIES

Mrs. A. Schutte

3/4 c. sugar

Cream well. Add 1 egg.

Sift:
2 c. flour
1/2 tsp. soda

Add to above mixture 1 tsp. vanilla. Mix well and roll in balls the size of walnuts. Press with bottom of glass dipped in sugar. Bake at 375 degrees.
## BARS

**APPLESAUCE BARS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>1 c.</td>
</tr>
<tr>
<td>Shortening</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>Egg</td>
<td>1</td>
</tr>
<tr>
<td>Applesauce</td>
<td>1 c.</td>
</tr>
<tr>
<td>Flour</td>
<td>1 1/4 c.</td>
</tr>
<tr>
<td>Raisins</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>Soda</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Nutmeg</td>
<td>1/4 tsp.</td>
</tr>
<tr>
<td>Cloves</td>
<td>1/8 tsp.</td>
</tr>
</tbody>
</table>

Cream sugar and shortening. Add egg and applesauce. Sift flour, soda, salt and spices and add to creamed mixture. Add raisins. Spread batter in 9x13 pan and bake in preheated 350° oven for 20-25 minutes. Glaze with mixture of powdered sugar, butter, vanilla and water.

**APRICOT SQUARES**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>1 c.</td>
</tr>
<tr>
<td>Butter or margarine</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>Flour</td>
<td>1 c.</td>
</tr>
<tr>
<td>Dried apricots</td>
<td>2/3 c. cooked and chopped</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1/3 c.</td>
</tr>
<tr>
<td>Baking powder</td>
<td>1/2 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1/4 tsp.</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>2</td>
</tr>
<tr>
<td>Eggs</td>
<td>2 beaten</td>
</tr>
<tr>
<td>Nuts</td>
<td>1/2 c.</td>
</tr>
</tbody>
</table>

Mix first butter, sugar and flour, pack into 8x8 pan and bake 25 minutes until lightly browned. Mix rest of ingredients and spread over baked layer. Bake 30 minutes. Cool in pan. Cut in squares and roll in powdered sugar.

**BARS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>3 Tbsp.</td>
</tr>
<tr>
<td>Flour</td>
<td>1 c.</td>
</tr>
<tr>
<td>Eggs</td>
<td>2</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1 1/2 c.</td>
</tr>
<tr>
<td>Baking powder</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Coconut</td>
<td>1 1/2 c.</td>
</tr>
<tr>
<td>Nuts</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Vanilla</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

Mix butter, brown sugar and flour and pat in 8x8 pan and bake 10 minutes at 375°. Save part of coconut for topping and spread mixture over baked shell and bake in slow oven for 1/2 hour.
**BING BARS**

Cherry mixture:
- 2 c. sugar
- 2/3 c. evaporated milk
- Dash salt

Chocolate mixture:
- 12 marshmallows
- 6 oz. pkg. cherry chips
- 1 tsp. flour
- 1 lg. pkg. salted peanuts, chopped
- 1 (12 oz.) pkg. chocolate chips
- 3/4 c. peanut butter
- 2 T. oleo

Combine first four ingredients for cherry mixture, bring to boil and boil 5 minutes. Remove from heat.
Add cherry chips and flour. To prepare chocolate mixture melt together chocolate chips, peanut butter and oleo. Add peanuts. Spread half of chocolate mixture in 9x13 pan; all of cherry mixture and then rest of chocolate mixture.

**BROWNIES**

4 eggs
1 stick oleo
1 c. sugar

1 c. flour
1 can Hersheys chocolate syrup
1/2 c. nuts

Frosting:
6 Tbsp. oleo
6 Tbsp. milk

Beat until spreading consistency.
Brownies - Beat eggs, continue with rest. Bake in jellyroll pan 350 degrees for 20 minutes.

**BROWNIES**

2 c. white sugar
1 1/2 c. shortening
2 eggs
1 c. milk
2 c. sifted flour

2/3 c. cocoa (in flour)
1 c. nuts
1 tsp. vanilla
1 tsp. salt

Mix in order given and beat well. Bake in 350 degree oven 25-30 minutes on a large cookie sheet.
**BY CRACKY BARS**

1 3/4 c. sifted flour 2 eggs
1 tsp. salt 1/3 c. milk
1/4 tsp. soda 1 tsp. vanilla
1 c. sugar 1 sq. unsweetened chocolate
3/4 c. shortening 3/4 c. nuts
3/4 c. chocolate chips 9 double graham crackers

Cream sugar with shortening add eggs, mix with flour and soda, combine milk and vanilla. Place 1/3 of batter in a second bowl and add melted chocolate and nuts. Spread in a well greased 13x9 pan. Arrange crackers over batter in pan. Add chocolate chips to remaining batter. Drop from tsp. over crackers and spread to cover. Bake 20-25 min. at 350°. I like to melt 1/2 pkg. chocolate chips and 1/2 cup peanut butter for topping.

**BUTTER PECAN BARS**

1 c. shortening (half butter) 1 tsp. vanilla
1 c. brown sugar 2 c. flour
1 egg 1 (6 oz.) pkg. butterscotch chips
1/4 tsp. salt 1/2 c. chopped pecans
1/2 tsp. baking powder 1/2 c. chopped pecans

Combine shortening and butter, brown sugar, add egg and other ingredients (flour, baking powder, salt and vanilla). Spread and pat in a thin layer on a well greased baking sheet. Bake to a golden brown. Remove from oven and immediately sprinkle with chips over top and spread evenly. Sprinkle chopped pecans over and cool.

**BUTTERSCOTCH BARS**

2 eggs 2 c. miniature marshmallows
1 c. sugar 1/2 c. coconut
3/4 c. butter or margarine 2 1/2 c. graham cracker crumbs
2 T. peanut butter 1/2 c. nuts (optional)
1-6 oz. pkg. butterscotch chips

Continued Next Page.
BUTTERSCOTCH BARS (Continued).


CALIFORNIA BARS

Amy Bjorklund

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown sugar</td>
<td>1 c.</td>
</tr>
<tr>
<td>1/2 c. butter or Half and Half</td>
<td>1/2 c. butter or Half and Half</td>
</tr>
<tr>
<td>Eggs (save whites)</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/8 tsp. salt</td>
<td>1/8 tsp. salt</td>
</tr>
</tbody>
</table>

Mix in order given and put into cake pan. Frost with the following: beat egg whites with 1/2 cup brown sugar and pour over batter. Bake at 350° for 15 to 20 minutes.

CARROT BARS

Rochelle Lundquist
Irene Torgerson

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar</td>
<td>2 c.</td>
</tr>
<tr>
<td>Eggs</td>
<td>4 eggs</td>
</tr>
<tr>
<td>Cooking oil</td>
<td>1 1/2 c. cooking oil</td>
</tr>
<tr>
<td>Carrots (grated) or 3 jars carrot baby food</td>
<td>3 c. carrots (grated) or 3 jars carrot baby food</td>
</tr>
<tr>
<td>1 tsp. salt</td>
<td>1 tsp. salt</td>
</tr>
<tr>
<td>2 tsp. baking soda</td>
<td>2 tsp. baking soda</td>
</tr>
</tbody>
</table>

Blend carrots and oil. Add eggs blending after each. Add remaining ingredients. Bake at 350° for 30-35 minutes. To make frosting: cream 1 stick butter and 8 ounce cream cheese. Add 1 lb. powdered sugar and 2 tsp. vanilla.

CHERRY BARS

Darlene Harms

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>3/4 c.</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1/3 c. brown sugar</td>
</tr>
<tr>
<td>Knox gelatin</td>
<td>2 pkg. Knox gelatin</td>
</tr>
<tr>
<td>Water</td>
<td>1/2 c. cold water</td>
</tr>
<tr>
<td>Cherry juice</td>
<td>1/2 c. maraschino cherry juice</td>
</tr>
</tbody>
</table>

Melt butter. Add brown sugar and flour. Pat in 9x13 pan and bake in 350° oven for 20 min. Cook cherry juice and sugar 2 min. Soften Knox gelatin in cold water. Add to syrup mixture and beat until light and airy. Fold in cherries and nuts. Sprinkle with coconut if desired.
CHOCOLATE BROWNIES

Sue Gorder

1 c. butter 2 tsp. vanilla
5 Tbsp. cocoa 1 3/4 c. sifted cake flour
2 1 1/4 c. sugar 1 tsp. salt
5 eggs (beaten) 1 1/2 c. walnuts


CHOCOLATE CHIP BARS

Irene Dahl
Irene Torgerson

1 1/4 c. boiling water 1 c. sugar
1 c. dates (chopped) 1/4 tsp. salt
1 tsp. soda 3 Tbsp. cocoa
3/4 c. shortening 2 eggs (beaten)
1 1/4 c. flour

Pour water over dates, add soda and let stand while mixing the rest of ingredients. Add dates to mixture and pour in 9x13 pan. Cover with 1 cup chopped walnuts and 6 oz. pkg. chocolate chips. Bake at 350° for 30 to 40 minutes.

CHOCOLATE REVEL BARS

Darlene Harms

1/2 c. butter 1 1/4 c. flour
1 c. brown sugar 1/2 tsp. soda
1 egg 1/2 tsp. salt
1 tsp. vanilla 1 1/2 c. oatmeal

Chocolate filling:
12 oz. pkg. chocolate chips 1/2 tsp. salt
15 oz. can condensed milk 1 c. nuts
2 Tbsp. butter 2 tsp. vanilla

Cream butter and sugar until light and fluffy. Mix in eggs and vanilla. Sift together dry ingredients; stir in oatmeal, add dry ingredients to cream mixture. (Set aside). To make filling: mix chips, milk, butter, and salt in top of double boiler and melt. When smooth add

Continued Next Page.
CHOCOLATE REVEL BARS (Continued).

nuts and vanilla.


COCONUT CHEWS

Elsie Moeller

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

4 c. corn flakes
1 c. coconut
1 c. nuts

Combine sugar, syrup and cream in pan. Cook over low heat stirring constantly until sugar is dissolved. Continue cooking to soft ball stage. Remove from heat. Fold in the corn flakes, coconut and nuts. Spread in cake pan. These are sticky, chewy, but good.

EASY - CHEESY LEMON BARS

Jan Sonnenburg

1 pkg. Pillsbury Plus lemon cake mix
1/2 c. butter or margarine, melted
1 egg

1 pkg. lemon frosting mix
1 lg. cream cheese, softened
2 eggs


EVA'S ROCKY ROAD BARS

Oriska Stroschein

First layer:

1/2 c. butter or oleo
2 eggs
1 sq. unsweetened chocolate
1 c. sugar

1 c. flour
1 tsp. baking powder
1/2 c. nuts

Continued Next Page.
EVA'S ROCKY ROAD BARS  (Continued).

Second layer:
8 oz. Philadelphia cream cheese  1 egg
(reserve 2 oz. for frosting)  1/2 tsp. vanilla
1/2 c. sugar  1/4 c. nuts
2 T. flour  6 oz. chocolate chips
1/2 c. butter  (optional)

First layer: Melt chocolate and butter, add eggs and dry ingredients. Put in 9x13 or larger pan. Second layer: Mix together all ingredients and spread on first layer. Bake 30 min. at 350°. Top with 2 c. miniature marshmallows and return to oven for two minutes.

Frosting: 2 oz. Philadelphia cream cheese (reserved from 2nd layer), 1/4 c. butter, 1 sq. chocolate, 1 tsp. vanilla, 1/4 c. milk, 3 c. powdered sugar. Melt chocolate, cheese and butter over low heat. Add milk. Stir in sugar and vanilla and beat well. Pour over marshmallows. Store in refrigerator.

FROSTED APPLE SQUARES

2 1/2 c. flour  6 to 8 apples (sliced)
1 Tbsp. sugar  2 Tbsp. flour
1 tsp. salt  1 1/2 c. sugar
1 c. shortening  1 tsp. cinnamon
1 egg yolk in cup - add enough milk to make 2/3 cup

Combine first three ingredients. Cut in shortening. Combine with yolk and milk. Roll out half dough to fill 12x15 (jellyroll) pan with sides. Mix rest then put on top crust. Beat egg white until frothy, brush on top crust. Bake 1 hour in 350 degree oven. Top with powdered sugar. Frosting: 1 cup powdered sugar, 3 Tbsp. water and vanilla. Spread on while warm.

It's what we learn after we think we know it all - that counts.
**FUDGE BROWNIES**

Janet Brandsrud

1 1/2 c. flour
2 c. sugar
1/2 c. cocoa
1 tsp. salt

Place all ingredients in mixer bowl. Beat for 3 min.

Place in greased 9 x 13 pan. Bake at 350° for 30 min.

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**GRAHAM CRACKER BARS**

Irene Torgerson

1/2 c. butter
1/3 c. milk
1 c. brown sugar

Cool all together 5 minutes. Line cookie sheet with graham crackers. Make filling and spread over. Cover with more crackers. Frost with browned butter and powdered sugar frosting if desired.

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**GUMDROP BARS**

Sue Gorder

4 eggs
2 c. light brown sugar
1 tsp. vanilla
2 c. flour

Beat eggs until thick and light. Add sugar gradually. Add flour and salt. Mix some flour with gumdrops and nuts.


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**LEMON BARS**

1/2 c. butter (melted)
1 c. flour
1/4 c. powdered sugar
2 Tbsp. flour
1 c. sugar

Mix butter, flour and sugar and pat into 8x8 pan. Bake at 350° for 15 minutes. Mix remaining and pour over crust. Bake 25 minutes longer. Frost with powdered sugar, butter and lemon juice frosting.
**MARSHMALLOW FUDGE BARS**

1 c. butter or margarine  
2 c. sugar  
4 eggs  
1/4 tsp. salt  
1 1/2 c. flour  

**Frosting:**  
1/2 c. brown sugar  
1/4 c. water  
2 sq. chocolate  

Cream shortening and sugar. Add eggs, vanilla and beat. Add dry ingredients and nuts. Spread on greased jelly-roll pan 10x15. Bake at 350° 15-20 min. Cover with marshmallows and bake 3 min.

For frosting: boil brown sugar, water and chocolate 3 min. stirring constantly. Add butter and vanilla. Stir in powdered sugar until smooth and runny to spread nicely.

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**MATRIMONY BARS**

1 c. shortening  
1 1/2 c. brown sugar  
1 1/2 c. flour  
1 1/2 c. oatmeal  
1 tsp. soda, in hot water  

Mix first five ingredients and put half of mixture in 9x13 loaf pan. Cook remaining filling mixture until thick. Put filling on top of crust mixture and add rest of first mixture. Bake until brown in 350 degree oven.

---

**NO BAKE NAVINO BARS**

1/2 c. butter or margarine  
1/4 c. white sugar  
5 Tbsp. cocoa  
1 egg  

Topping:  
2 Tbsp. instant vanilla pudding  
1/4 c. butter  

1 tsp. vanilla  
2 c. graham cracker crumbs  
1 c. fine coconut  
1/2 c. nuts, chopped  

3 Tbsp. milk  
2 c. powdered sugar

Continued Next Page.
NO BAKE NAVINO BARS (Continued).

Place softened butter, sugar, cocoa, vanilla and beaten egg in top of double boiler. Stir until mixture resembles custard. Cook 5 min. Combine cracker crumbs, coconut, and nuts well. Add cooked mixture and mix thoroughly. Pour into cake pan and pack tight. Refrigerate. Spread topping over chocolate mixture and return to refrigerator. Frost with: 1 pkg. chocolate chips and 3-5 Tbsp. butter.

NUT GOODY BARS

Neva Mackey

1 (6 oz.) pkg. chocolate chips 1/2 c. butter
1 (6 oz.) pkg. butterscotch chips 2 c. miniature marshmallows
3/4 c. peanut butter
1 1/2 c. salted peanuts

Melt chocolate chips, butterscotch chips, peanut butter and butter together over boiling, not direct heat. Pour this mixture over marshmallows and peanuts. Mix and put in greased cake pan. Keep in refrigerator.

OATMEAL CARMELITOS

Sue Gorder

32 caramels 1/2 tsp. soda
5 T. cream 1/2 tsp. salt
1 c. flour 3/4 c. butter
1 c. oatmeal 1 pkg. chocolate chips
3/4 c. brown sugar 1/2 c. nuts

Melt caramels in cream in double boiler. Cool, combine all other ingredients, not chips and nuts. Stir until batter is absorbed and mixture is crumbly. Press half in 9x13 pan. Bake 8 min. at 350°, sprinkle with chips and nuts, cover with caramels, sprinkle with crumbs. Bake 15-20 minutes.

PEANUT BARS

Darlene Harms

Crust:
1 1/2 c. flour 3/4 c. brown sugar
1/2 c. butter 1/8 tsp. salt

Continued Next Page.
PEANUT BARS (Continued).

Filling:
1 pkg. butterscotch chips 1/4 c. white syrup
1 1/2 Tbsp. butter 1 1/2 c. salted peanuts
1 1/2 Tbsp. water
Mix crust ingredients together and pat in 9x13 pan.
Bake 10 minutes.

For filling: combine ingredients except peanuts.
Heat over hot water till melted. Add peanuts, spread over crust and return to oven. Bake 8 minutes in 350° oven.

PINEAPPLE BARS

Neva Mackey

1/4 c. sugar 1/4 tsp. salt
1 Tbsp. cornstarch 1 c. brown sugar-gently packed
1 c. crushed pineapple 2 1/2 c. oatmeal
1 Tbsp. lemon juice or 1 c. shortening - use part flavoring butter
1 c. flour

Mix crust ingredients like pie crust. Press 1/2 mixture into 8x12 pan. Cook first four ingredients until thick.
Spread over crust and cover with remaining crust. Bake 40 minutes at 350 degrees.

PUMPKIN BARS

Neva Mackey

4 eggs 1 tsp. soda
1 c. salad oil 1/2 tsp. salt
2 c. sugar 2 tsp. cinnamon
1 (15 oz.) can pumpkin 1/2 tsp. ginger
2 c. flour 1/2 tsp. cloves
2 tsp. baking powder 1/2 tsp. nutmeg
Mix eggs, oil, sugar and pumpkin. Sift dry ingredients and add. Mix well and pour into greased and floured pan 12 x 18 x 1 inch. Bake at 350° for 25-30 min. Frost with the following: Beat 6 oz. pkg. cream cheese, 3/4 stick butter, 1 T. cream or milk, 1 tsp. vanilla until soft.
Add powdered sugar until right consistency to spread. Approximately 4 cups. Freezes well.
**RAISIN - SPICE SQUARES**

Shirley Colberg

1 c. raisins  1 tsp. soda
2 c. water  1 tsp. cinnamon
1/2 c. shortening  1 tsp. nutmeg
1 c. sugar  1 egg
1 3/4 c. flour  1/2 c. nuts

Boil raisins and water for 10 minutes then add remaining ingredients and bake 25 minutes at 350 degrees.

**RESE'S PEANUT BUTTER CUPS**

Eileen Johnson
Verdell Beste
Louise Hendrickson

2 1/2 c. graham crackers  1 c. peanut butter
(crushed)  2 1/2 c. powdered sugar
1 c. butter, melted  1 lg. pkg. milk chocolate chips
Mix together all ingredients except milk chocolate chips. Pat in a greased 9 x 13 pan. Melt the chips and spread them on top. Set in the refrigerator until firm. Cut in squares.

**RHUBARB BARS**

Barbara Vanderlinde

Cook until thick:
3 c. rhubarb (cut up)  2 Tbsp. cornstarch (dissolved in water)
1 1/2 c. sugar  1 tsp. vanilla
1/4 c. water

Mix together:
1 1/2 c. oatmeal  1 c. shortening (1/2 margarine)
1 1/2 c. flour  1/2 c. nuts (chopped)
1 c. brown sugar

Pat 2/3 of crumb mixture into a 9x13 pan. Pour in rhubarb mixture and sprinkle remaining crumbs over top. Bake 30 minutes at 350°.

**SALTED PEANUT BARS**

Sandy Mickelson

2/3 c. butter or oleo (melted)  1/3 c. light corn syrup
4 c. oatmeal  1 c. salted peanuts
1 c. brown sugar  2 tsp. vanilla

Mix and pat in jellyroll pan. Bake 10 min. at 375°. Frost with large pkg. chocolate chips melted with 1/2 c. peanut butter.
SCUR CREAM RAISIN BARS

Mix first five ingredients and put 2/3 of this mixture in 9x13 pan. Bake 15 minutes at 350°. Combine the raisins, water and salt in a saucepan and bring to boil. To this add the remaining ingredients. Boil altogether for 5 minutes. Put on top of baked crust. Top with remaining crumbs. Bake 20 min. at 350°.

SPECIAL K BARS

Bring sugar and syrup to boil, remove from heat and stir in peanut butter. When blended add cereal and pat in buttered pan and sprinkle with 1 pkg. butterscotch chips. Heat in oven until chips can be spread.

SUNDAE CRUNCH COOKIES

Put sugar, syrup and peanut butter in saucepan and stir over medium heat to the boiling point (do not boil). Add corn flakes. Put into a well buttered 9x13 pan. Sprinkle chocolate chips over mix and put in a hot oven for a few minutes to melt chocolate chips. Spread the chocolate over entire pan and sprinkle with nutmeats. Mark off into squares. Let harden.

To handle yourself, use your head.
To handle others, use your heart.
**SUPER PARTY BARS**

Neva Mackey

2 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. oleo
2 c. brown sugar
2 eggs
5 tsp. vanilla
3 c. oatmeal

Mix flour, soda, 1/2 tsp. salt, oleo, brown sugar, eggs, 5 tsp. vanilla and oatmeal. Pat 2/3 of mixture in 11 x 17 inch cookie sheet. Heat and stir chips, sweetened condensed milk, butter and 1/4 tsp. salt until melted. Add vanilla and nuts. Spread on crust. Crumble remaining crust mixture over top. Bake 25 minutes at 350 degrees.

**THREE LAYER PARTY SQUARES**

Shirley Schutte

1 c. butter
1 c. sugar
2 egg yolks (unbeaten)
1 tsp. vanilla
1/2 tsp. salt

Cream butter and sugar, blend in egg yolks, vanilla and salt and add flour and press into bottom of lightly greased 15x10x1 pan. Bake at 375° for 15 to 20 minutes. Remove from oven and spread chips over hot layer. Spread chips after melted. Let stand 5 minutes. Beat 2 egg whites until soft mounds form. Gradually add 2/3 cup sugar, beating well after each addition. Fold in nuts and add egg whites over melted chips, return to oven and bake 10 to 12 min. more, cool.

**TOLL HOUSE MARBLE SQUARES**

Jan Sonnenburg

1/2 c. soft margarine
6 Tbsp. sugar
6 Tbsp. brown sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg

1 c. plus 2 Tbsp. flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. chopped nuts
6 oz. pkg. chocolate chips

Continued Next Page.
TOLL HOUSE MARBLE SQUARES (Continued).

Beat all ingredients except chips until creamy. Place in 9x13 pan and sprinkle with chips. Bake at 375° for one minute. Run knife through enough to marbelize. Bake 12 to 14 minutes more.

YUMMY BARS

Melt together:
1 lb. caramels
Mix:
1 pkg. German chocolate cake mix
1/3 c. evaporated milk

1/4 c. oleo (melted)
1 c. chopped nuts
1/3 c. evaporated milk

Put 1/2 dough in greased 9x13 pan. Bake 6 min. at 350° Sprinkle with 1-6 oz. pkg. mint chocolate chips and melted caramels. Add: remaining dough to pan. Bake 25 min. more.

DOUGHNUTS

ANGEL DOUGHNUTS

3/4 c. sour cream
1/2 c. sour milk
1 c. sugar
3 eggs
1 tsp. vanilla
1/2 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
3 c. flour
1/2 tsp. nutmeg

ANGEL FOOD DOUGHNUTS

3 eggs (beaten)
1 c. sugar
2/3 c. sour milk
1/3 c. sour cream
1 tsp. soda
2 tsp. baking powder
3 1/2 c. flour
1 tsp. vanilla
1/2 tsp. salt

Let stand 1/2 hour before rolling out.

Reading is to the mind what exercise is to the body.
DOUGHNUTS

Oriska Stroschein

2 eggs
1 c. sugar
1 c. buttermilk
1/2 tsp. soda
1/4 c. shortening (melted)

4 c. flour (less if you use donut maker)
4 tsp. baking powder
1 tsp. nutmeg
Vanilla, if desired


DOUGHNUTS

Olena Colberg

2 c. sugar
3 eggs
1/2 c. sour cream
1 tsp. vanilla
2 c. buttermilk

1 tsp. soda
1/2 tsp. ginger
1 tsp. baking powder
Flour to roll

Combine ingredients in order given. Roll out and fry in hot lard.

DOUGHNUTS

Ellen Hendrickson

1 c. sugar
2 eggs
1/2 c. cream
1 c. buttermilk
1/2 tsp. nutmeg

1/2 tsp. salt
1/2 tsp. soda
4 tsp. baking powder
3 1/2 c. flour; makes soft dough
If chilled, will be easier to handle.

1882 DOUGHNUTS

Marion Sween

5 eggs
2 c. sugar
1 tsp. salt
3 Tbsp. butter (melted)

1 1/2 c. sweet milk
3 tsp. baking powder
1/4 tsp. nutmeg, cinnamon
or 1 tsp. vanilla

Beat eggs until fluffy. Mix remaining ingredients and enough flour to make a soft dough. Fry in hot lard.

Oh dear! Oh, me!
Those calories galore,
Why must it be
The goods I adore.
DOUGHNUTS FOR DONUT MAKER

Oriska Stroschein

1 1/2 c. sugar
2 c. buttermilk
1 T. vinegar
2 eggs or 2 egg yolks
1 tsp. soda

1 tsp. baking powder
1 tsp. salt
2 T. shortening
1 tsp. nutmeg
About 5 c. flour

Beat eggs, add sugar and beat again. Do not beat too much. Add liquids, dry ingredients and shortening. Mix to blend. Fry in hot lard.

FOR DOUGHNUTS MAKERS

Sue Gorder

4 eggs
1 1/2 c. sugar
3 T. butter (melted)
4 c. flour
1 tsp. nutmeg

1 1/2 tsp. baking powder
1/2 tsp. soda
2 T. cornstarch
1 c. buttermilk

Beat eggs until light and fluffy. Add sugar and beat well, add melted butter. Sift remaining ingredients together and add alternately with 1 cup buttermilk.

DROP DOUGHNUTS

Darlene Harms

Oriska Stroschein

1 c. milk
3 c. flour
3 tsp. baking powder
1/2 c. sugar

1 Tbsp. shortening (melted)
1 tsp. salt
2 eggs (well beaten)
1 tsp. vanilla

Sift flour, measure and sift baking powder and salt. Combine eggs, sugar, milk and flavoring. Add dry ingredients. Mix thoroughly. Drop by tsp. into deep fat. Fry until brown. These will burn over themselves in the hot fat.

DROP DOUGHNUTS

2 eggs (beaten)
3/4 c. sugar
1 c. milk
2 T. Crisco oil or shortening (melted)

2 2/3 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 tsp. nutmeg

Drop by teaspoonful into hot fat and fry until brown. Usually turn themselves. Fry in lard.
RAISED DOUGHNUTS

Janet Brandsrud

1 pkg. dry yeast
1/4 c. lukewarm water
2 Tbsp. sugar
1 c. milk, scalded and cooled
2 Tbsp. sugar

Combine yeast, lukewarm water and 2 tablespoons of sugar. Allow to stand so yeast dissolves. Add milk, 2 tablespoons more sugar, 1 egg, melted shortening, salt and lastly, add flour in several additions. Mix well. Form in ball.

Roll and cut out at once - let doughnuts stand 2 1/2 hours to rise, then fry at 350 degrees (deep fat) until done. While doughnuts are still hot, glaze. Glaze:
2 1/2 cups powdered sugar; 1 Tbsp. cornstarch; 1 tsp. vanilla; 1/4 cup butter; hot water. Combine powdered sugar, cornstarch, vanilla, butter and enough hot water to make a liquid-like cream mixture. Glaze doughnuts while still hot.
ADDITIONAL RECIPES
FOREIGN FARE

COOK BOOK
FATTIGMAN

Cecelia Gorder

6 egg yolks
1 T. butter (melted)
1/8 tsp. salt
6 T. sweet cream

4 T. sugar
1/8 tsp. ground cardamom
Flour enough to roll out

Beat eggs well, add sugar and mix well. Add rest of ingredients. Roll thin, cut in diamond shape and fry at 370°, for 2 or 3 min. or until golden brown. Dust with powdered sugar.

FATTIGMAN (Danish)

2 whole eggs
2 egg yolks
1/2 c. sugar
1/2 c. cream

1/2 c. butter (melted)
1 tsp. baking powder
1/4 tsp. vanilla or cardamom

Beat eggs and sugar; add butter and cream. Sift flour and baking powder. Add more flour if needed to roll out the dough. Roll as for pie crust. Cut into diamond shape 3 inches long, about 1 1/2 inch wide; cut slit in center; pull end through. Drop into hot fat. Fry as doughnuts until light brown. Sprinkle with powdered sugar if you like.

ROSETTES

Janet Brandsrud

1 c. flour
1/2 c. evaporated milk
1/2 c. water

1 tsp. sugar
1/2 tsp. salt
1 egg, unbeaten

Mix well and strain into another bowl. Heat lard to 365°. Be sure rosette iron is hot before dipping it in batter and fry until browned.

KRINGLE

Oriska Stroschein

3 c. flour, add 2 1/2 tsp. baking powder
1 c. sugar
1/2 c. Crisco
1 T. butter

1 egg
1 c. buttermilk to which has been added 1 tsp. soda

Continued Next Page.
KRINGLE (Continued).

Mix altogether, roll into thin rope and form into a knot. Bake in 350° oven until very slightly brown. Eat with butter.

**DANISH PUFF**  
Sandy Mickelson

1 c. flour
1/2 c. butter
2 T. water
1/2 c. butter

1 c. water
1 tsp. almond flavoring
1 c. flour
3 eggs

Mix 1 c. flour, 1/2 c. butter and 2 T. water like pie crust and cut in half. Pat hands into two 12 x 3 inch strips. Place 3 inches apart on ungreased baking sheet. Bring to rolling boil 1/2 c. butter and 1 c. water. Add almond flavoring. Immediately add 1 c. flour and mix until smooth. Add the eggs one at a time, beating until smooth. Divide in half and spread evenly over each strip of pastry. Bake about 60 min. at 350° until topping is crisp and brown. Frost with powdered sugar icing with almond flavoring. Sprinkle with nuts.

**GERMAN KUCHEN**  
Gwen Carson

4 c. flour
1/2 c. sugar
1 tsp. salt
1 c. butter or oleo
2 eggs, well beaten
1 c. milk, scalded

1 pkg. dry yeast
2 c. cream
4 eggs
1 1/2 c. sugar
Fruit
Cinnamon

Make dough of flour, sugar, salt, butter, 2 eggs, milk and yeast. Let set in refrigerator overnight. Divide dough into four parts and shape into pie pans. Mix cream, 4 eggs and 1 1/2 c. sugar and pour into dough. Top with fruit of your choice (peaches, prunes, apples, etc.). Sprinkle with cinnamon. Bake 30-40 minutes or until custard is set.

You can find the world's shortest sermon on a thousand traffic signs: "Keep Right".
WHIPPED CREAM KRUNMAKKE

I c. sugar 3 eggs
1/2 c. butter 1/2 c. whipped cream
1/2 tsp. nutmeg 2 c. flour

Beat eggs, add sugar, butter and nutmeg. Add flour. Fold in whipped cream. Place a teaspoonful of dough on iron and bake until light brown. Roll quickly on stick.

DANISH KRINGLE

1 c. butter 1/4 tsp. baking powder
2 c. flour 1 c. sweet cream

Mix butter, flour and baking powder with hands or fork like for pie crust. Add cream and mix slightly. Roll out on floured board, about 1/8 inch thick; cut in thin slices about 1/2 inch wide and 8 or 9 inches long. Form like a pretzel; spread a bit of beaten egg white over the tops of them and dip in white sugar (this makes a sort of glaze). Bake in 325 - 350 degree oven until very light brown. They bake slower than cookies.

FINNISH PANCAKES

5 eggs 3 c. milk
4 heaping Tbsp. sugar 1 tsp. vanilla
4 heaping Tbsp. flour Pinch of salt

Beat eggs and add to sugar. Blend flour well in milk. Add milk, vanilla, and salt to egg and sugar mixture. Grease pan well with 1/2 cube of butter or oleo. Bake 1 hour at 300°.

SODSUPPE (SWEET SOUP)

1 lb. prunes Water
1/2 lb. raisins 2 sticks of cinnamon
1/4 lb. dried apricots 2 c. sugar
1 c. pearl tapioca 1/4 c. lemon juice

Boil prunes, raisins, apricots and tapioca in enough water to cover for about 1 hour or until soft. Add cinnamon, sugar and lemon juice. I add some crushed pineapple and oranges with some rind and also 2 cups fruit
SODSUPPE (Continued).

juice that I have on hand (pineapple, orange or apple).

Simmer until pineapple and oranges are cooked. Remove
cinnamon sticks. May be served warm or cold. In our family
this was brought to a new mother as it was felt to be very
nourishing.

**FRUIT SOUP**

Regina Klemsrud

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 apples (cut up)</td>
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</tr>
<tr>
<td>1/2 lb. prunes</td>
<td></td>
</tr>
<tr>
<td>1 c. raisins</td>
<td></td>
</tr>
<tr>
<td>2 qt. water</td>
<td></td>
</tr>
<tr>
<td>1 pint raspberry juice, sauce</td>
<td>or other</td>
</tr>
<tr>
<td>1/2 stick cinnamon</td>
<td></td>
</tr>
<tr>
<td>1/2 c. sago or tapioca soaked in</td>
<td>1/2 c. cold water</td>
</tr>
<tr>
<td>Juice of 1 lemon</td>
<td></td>
</tr>
<tr>
<td>Sugar to taste</td>
<td></td>
</tr>
<tr>
<td>Fruit juice</td>
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</table>

Cook prunes and raisins in water until soft; add the rest
and cook until tapioca is clear. This soup can be served
either hot or cold.

**NORWEGIAN PRUNE PUDDING**

Cecelia Gorder

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1/2 lb. prunes</td>
<td></td>
</tr>
<tr>
<td>2 c. water</td>
<td></td>
</tr>
<tr>
<td>1 c. sugar</td>
<td></td>
</tr>
<tr>
<td>2 egg whites</td>
<td></td>
</tr>
<tr>
<td>1 1/2 c. boiling water</td>
<td></td>
</tr>
<tr>
<td>1/3 c. cornstarch</td>
<td></td>
</tr>
<tr>
<td>1 tsp. lemon juice</td>
<td></td>
</tr>
<tr>
<td>1/8 tsp. cinnamon</td>
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</table>

Soak prunes in cold water several hours. Cook in some
water until done; remove pits and cut prunes in small
pieces. Add cinnamon, sugar and boiling water to prunes
and simmer 10 min. Add cornstarch mixed with a little
cold water. Cook 5 min.; add lemon juice and beaten egg
whites, 1/2 c. chopped nuts may be added if desired.
Serve with cream.

None is so near the gods as he who knows kindness.
LEFSE

10 c. mashed potatoes \hspace{1cm} 1/2 c. cream
3/4 c. shortening (butter and \hspace{1cm} 1/4 c. milk (more if potatoes
lard) \hspace{1cm} are very dry)

If potatoes are salted when boiled, do not need to add
extra salt. If not, add 1 tsp. salt. Use from 1 cup to 1
1/4 cup flour for every 2 cups potatoes. Use half of flour
in dough and remainder for rolling out. Roll out and bake
in hot lefse grill. Must be hot or edges will dry before
lefse is browned.

LEFSE

2 c. riced potatoes \hspace{1cm} 1 1/2 c. flour (use half of
1/2 tsp. salt \hspace{1cm} flour to dough and other
1 T. shortening \hspace{1cm} for rolling very thin)

FLAT BREAD

1/2 c. corn meal \hspace{1cm} 1 c. buttermilk
1/4 c. shortening \hspace{1cm} 1 tsp. soda
1/4 tsp. salt \hspace{1cm} Flour
1/2 c. dark syrup

Mix the first six ingredients. Add enough flour to
make a stiff dough. Roll like lefse and bake on lefse
grill on medium temperature. Dry in slow oven until crisp.

FLAT BROD

1 c. buttermilk \hspace{1cm} 1 1/2 c. graham flour
1/3 c. shortening (melted) \hspace{1cm} 1 tsp. soda
2 c. white flour \hspace{1cm} 2 tsp. salt

Mix buttermilk, shortening, white flour, graham flour,
soda and salt. Mix 1 c. white flour and 1 c. graham flour
to use when rolling out. Roll thin, bake in oven at 350
degrees on cookie sheets.

RISENGRIN RICE MUSH

2 c. rice

Cook rice, washing and then boiling till done. Pour cold
water over it, rinsing till lighter and fluffier (about 3
rinsings). (I use fork to stir it quickly around). Then I

Continued Next Page.
RISE NGRIN RICE MUSH (Continued).

reheat with milk, adding salt and make thickening in it; flour and water as for gravy. Let boil till done being careful not to burn if over direct heat. Stir often. When done pour onto plates adding butter in center. Sprinkle with sugar and cinnamon.

BAKED LUDIFISK

2 or 2 1/2 lb. fish

Take the fish rinse well and drain. Place fish skin side down in covered glass casserole (do not use aluminum). Bake about 45 min. in 350° oven. This should form its own juice. You do want water in dish or fish will dry out or be too baked. If there is not enough water on it, add a little hot water to provide steam. Prepared this way the fish stays white. Serve with lots of melted butter, salt and pepper.

SWEDISH MEATBALLS

1 lb. ground beef 1/2 tsp. nutmeg
1 T. onion (chopped) 1 tsp. salt
1 egg (beaten) 1 c. water or milk
1/2 c. fine dry bread crumbs 2 T. flour
2/3 c. milk 1/4 c. water
1 tsp. brown sugar 1/2 tsp. salt
1/2 tsp. allspice 1/4 tsp. pepper

Mix the first eight ingredients together, shape into 16 balls (mixture will be quite soft). Roll in flour and brown well in four T. fat. Remove balls and add water or milk. Mix 2 T. flour with 1/4 c. water, add to the water in pan; add salt and pepper. Then put balls back in this and cook slowly for 15 min.

Fish can be prepared in many attractive ways
Piping hot main courses, or delicious entrees.
It may sound 'fishy' if we say it's just delicious 'cause it's also low in calories, healthy and nutritious.
KALDER BAELLELI

4 eggs, slightly beaten          2 lbs. ground lean beef
2 c. light cream                1 lb. ground pork
6 slices toast, crumbled (3 1/2 c.) 1 can cream of celery soup
1/2 c. onion (finely chopped)    1/2 c. cold water
1 tsp. salt                      2 T. flour
1/2 tsp. nutmeg

In large mixing bowl combine eggs, 1 c. cream, crumbled toast, onion, salt and nutmeg. Add meats; mix well. Shape into balls and place in 9x13 pan. Discard excess fat. Blend soup with remaining cream. Pour over meatballs. Cover, bake in 325° oven for one hour. Place meatballs in serving dish and keep warm. Skim excess fat from sauce and discard. Pour sauce into small saucepan. Combine cold water and flour and stir into sauce. Cook and stir until thick. Pour over meatballs.

BLO KLUB

4 lg. potatoes - (6 c. ground)    15 c. flour
3 T. baking powder               3 T. salt
1 qt. fresh pig blood            Onions
1 qt. water                      Leaf lard or bacon fat

Strain blood into large bowl. Add water, baking powder, salt and potatoes. Add flour. Mix until all the flour is worked in. Chop the onions into good size pieces and also the leaf lard or bacon fat and set aside. Spoon batter (large mixing spoon) into a floured flat soup bowl, add some leaf lard and onions and form into a ball. Drop into boiling water. Boil 2 to 3 hours - depending on size.

GERMAN BLOOD SAUSAGE

5 lb. pork (or more)             Salt and pepper to taste
1 tongue                         1 sm. can cinnamon
2 hearts                         1 1/2 lb. raisins (washed)
1 1/2 loaves bread               About 1 gal. hog blood

Continued Next Page.
Put meats in cold water, boil until done. Soak loaves of bread with water. Grind meats and bread together. Mix in spices, and raisins. Last add blood and mix well. Stuff in casings, simmer in hot water until turns black in water. Do not boil rings as they will split. Cool and can be frozen next day.
BREAD AND BUTTER PICKLES

Sue Gorder

1 gal. cucumbers 5 c. sugar
8 onions 1 T. mustard seed
1/3 c. salt 2 tsp. celery seed
3 c. vinegar 1 tsp. turmeric

Cover cucumbers, onions, and salt with cold water and ice for 3 to 4 hours. Bring remaining ingredients to a good boil. Add cucumbers. Bring to a boil again and put in jars.

SWEET PICKLE STICKS

Gladys Gorder

Cucumbers 4 1/2 tsp. celery seed
3 3/4 c. vinegar 4 1/2 tsp. turmeric
3 c. sugar 3/4 tsp. mustard seed
3 T. salt

Wash cucumbers and cut into sticks. Pour boiling water over and let stand 4-5 hours. Drain and pack into jars. Combine vinegar, sugar, salt and spices. Boil five minutes. Pour hot over cucumbers. Process five minutes. Fills six pints.

SWEET PICKLES MADE FROM DILLS

Cut dill pickles into spears, 2 c. sugar
wash in cold water and 1 c. vinegar

drain 1 T. mixed spices

Cook sugar, vinegar and spices together. Pour over pickles. Let stand overnight. Reheat and pour over pickles and let stand overnight. Repeat on third day.

CRISPY SWEET PICKLES

10 med. cucumbers 4 tsp. salt
8 c. sugar 4 c. vinegar
2 T. mixed pickling spices

Cover cucumbers with boiling water and let stand overnight. Next morning drain and repeat process for 3 more mornings. On fifth day, drain, slice and cover with syrup made with

Continued Next Page.
CRISPY SWEET PICKLES (Continued).

only 2 c. of sugar. Reheat syrup each morning and add 2 c. sugar each morning until sugar is used up. Pack in jars and seal.

SOCIETY CHIP PICKLES

18 or 20 cucumbers 8 c. sugar
2 T. alum 4 c. vinegar
4 T. mixed spices (tied in 2 T. coarse salt
cloth)

Pour boiling water over cukes for 4 mornings using fresh water each morning. 5th morning, slice, cover with boiling water to which add the alum. Cool and drain. Mix syrup of sugar, vinegar, salt and spices. Bring to boil and pour over cukes for 3 mornings. 4th morning pack in sterilized jars, heat syrup, pour on and seal. Can add green food coloring in syrup.

COMPANY BEST PICKLES

8 c. sugar 5 tsp. salt
2 tsp. mixed pickling spices 4 c. cider vinegar

About 16 medium cucumbers: cover whole cukes with boiling water. Allow to stand overnight, drain. Repeat this procedure for next 3 mornings. On the 5th day drain and slice into 1/2 inch pieces. Combine the above and bring to boil and pour over cukes. Let stand 2 days, on 3rd day bring to boiling and seal in hot jars. 7 pints.

QUICK DILL PICKLES

Sm. firm cucumbers 1 qt. vinegar
2 head dill for each qt. jar 1 c. pickling salt
3 qt. water (soft)

Scrub cukes and pack. Place dill at top and bottom of jar. Mix water, vinegar, and salt and bring to boil. Pour over cukes. Seal and store in cool, dark place for at least 6 weeks before opening.

Any fool can criticize, condemn and complain -- and most of them do.
VIRGINIA SLICERS

Marian Sween

1 gal. cucumbers (sliced thin)  6 c. sugar
1 gal. water          2 c. water
1 c. pickling salt     4 c. vinegar
1 Tbsp. alum           1 tsp. salt
1 tsp. ginger         A few mixed spices

Soak sliced cucumbers one week in water and pickling salt. Stir every day. Drain and rinse and soak overnight in water to cover with 1 Tbsp. alum. Drain, rinse, and drain again. Boil 10 minutes (counting when boiling starts) in water to cover and 1 tsp. ginger. Drain, rinse and drain. Bring sugar, water, vinegar, salt and mixed spices to a boil. Boil for 20 minutes and seal hot. Slices will be nice and green and transparent.

1-3-9 DILL PICKLES

Delores Weinrich

1 c. pickling salt
3 c. vinegar
9 c. water
Alum
Dill

Place salt, vinegar and water in a pan and bring to boil. Scrub small cucumbers and place in jars. Add 1/4 tsp. alum and sprig of dill in each jar. Pour boiling liquid over pickles and seal. Makes 4 or 5 quart jars.

SLICED PICKLES

Irene Torgerson

20 cukes
1/2 c. salt
2 c. sugar
2 c. vinegar
2 tsp. white mustard seed
1 tsp. celery seed
1 tsp. ginger
1 tsp. black pepper
1 tsp. turmeric

Slice cukes. Add salt and enough water to cover. Let stand 2 hours and drain. Boil the rest of the ingredients 3 minutes, put in pickles and boil till they turn yellow. Can quickly.

Dont't worry if your grades are low and your rewards are few. Remember that the mighty oak was once a nut like you.
LIME PICKLES

Jan Sonnenburg

7 lbs. cucumbers, sliced thin 4 1/2 lbs. sugar (10 c.)
2 c. hydrogenated lime 1 tsp. whole cloves
2 qt. vinegar 1 Tbsp. salt
1 tsp. celery seed or salt Green coloring

Cover cucumbers with lime in water and soak 24 hours. Rinse with cold water and soak for 3 hours in cold water, drain and cover with vinegar, celery seed, sugar, cloves, salt and coloring and let stand overnight. Next morning boil for 35 minutes, pack in jars and seal.

LAZY WOMAN PICKLES

Irene Torgerson

Put dill and a few slices of onion in quart jar. Slice cucumbers in and pack real tight. Add 1/4 tsp. mustard seed, 1/4 tsp. celery seed to each jar. Boil for 3 minutes: 1 cup sugar, 1 cup vinegar, and 1 tsp. salt. Pour into jar while boiling hot and seal.

FRESH CUCUMBER SLICES

Gladys Gorder

6 c. fresh cucumbers (sliced) 2 c. sugar
1 c. onions (sliced thin) 1 c. vinegar
1 c. green pepper (sliced) 1 tsp. salt

Mix together and put in large jar in refrigerator. Do not seal, for these are very good after first day.

REFRIGERATOR PICKLES

Darlene Harms

Cucumbers and onions to fill 1 1/3 tsp. turmeric
gallon jar 1/3 c. pickling salt
4 c. vinegar 1 1/3 tsp. celery seed
4 c. sugar 1 1/3 tsp. mustard seed

Slice cucumbers and onions thin. Put in gallon jar and pour vinegar and spices on cold. Put in refrigerator, covered. Stir occasionally. Can be used after 5 days. Can be kept indefinitely.
FROZEN PICKLES
Oriska Stroschein

1 c. sugar  
1/2 c. white vinegar  
1 tsp. salt


WATERMELON PICKLES
Margaret Oines

7 lbs. watermelon rind  
7 c. sugar  
1 pint vinegar  
1/2 tsp. oil of cloves  
1/2 tsp. oil of cinnamon

Peel and cut watermelon rinds in pieces. Boil rind in salt water until clear. Boil syrup, pour over rind and let stand overnight. For the next 3 mornings pour off juice and reheat, then pour back on rind. On the third day, bring to a boil and put in sterilized jars and seal.

SPICY BAKED PEARs
Elsie Moeller

1 (16 oz.) can pear halves, drained  
1/4 c. orange juice  
1/4 tsp. sugar  
1/4 tsp. cinnamon  
1/8 tsp. ginger

About 25 minutes before serving: Preheat oven to 375 degrees. Place pear halves in shallow baking pan. Top pears with orange juice; sprinkle with sugar, cinnamon and ginger. Bake 15 minutes. Makes 4 servings.

PICKLED CARROTS
Gladys Gorder

Carrots  
1 qt. vinegar  
1 T. whole cloves  
1 T. whole allspice

Place spices in bag. Make hot syrup and pour over carrots. Let stand overnight. Bring to boil and boil five minutes. Pack in jars and process 10 min.

BEETS - PICKLED
Louise Hendrickson

Beets (small, young)  
Vinegar  
Sugar

Water  
Salt

Continued Next Page.
BEETS (Continued).

Cut off beet tops, leaving 1 inch of stem. Also leave root. Wash beets, cover with boiling water and cook until tender. Remove skins and slice beets. For pickling syrup, use 2 cups vinegar (or 1 1/2 cups vinegar and 1/2 cup water to 2 cups sugar. Heat to boiling.

Pack beets in glass jars to 1/2 inch of top. Add 1/2 teaspoon salt to pint. Cover with boiling syrup leaving 1/2 inch space at top of jar. Adjust jar lids. Process in boiling water bath. Pint jars - 30 minutes. Quart jars - 30 minutes. As soon as you remove jars from canner, complete seals if necessary.

PICKLED FISH

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 qt. fish</td>
<td>1/2 c. Port wine</td>
</tr>
<tr>
<td>1 c. white vinegar</td>
<td>1/4 box pickling spice</td>
</tr>
<tr>
<td>5/8 c. salt</td>
<td>1 bay leaf</td>
</tr>
<tr>
<td>1 c. white sugar</td>
<td>2 med. onions</td>
</tr>
<tr>
<td>1 c. white vinegar</td>
<td></td>
</tr>
</tbody>
</table>

Mix vinegar, salt, pour over fish, refrigerate for 7 days. Wash off solution and let stand 1 hr. in cold water. Drain, add 2 med. onions. Heat vinegar, sugar and wine, spice and bay leaf until sugar dissolves, cool and pour over fish - let stand in refrigerator 10 days.

TOMATO-PINEAPPLE RELISH

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>2 c. ripe tomatoes</td>
<td>1/2 tsp. cinnamon</td>
</tr>
<tr>
<td>1 box Sure-Jell</td>
<td>1/2 tsp. allspice</td>
</tr>
<tr>
<td>1 1/2 c. crushed pineapple</td>
<td>1/4 tsp. cloves</td>
</tr>
<tr>
<td>2 tsp. Worcestershire sauce</td>
<td>5 1/2 c. sugar</td>
</tr>
<tr>
<td>2 T. vinegar</td>
<td></td>
</tr>
</tbody>
</table>

Peel and dice tomatoes and cook for 10 min. Add Sure-Jell, pineapple, and seasonings. Bring to boil. Add sugar. Boil hard for at least 2 min. Put in hot jars and seal. May be used as a jam or served with meat.
CUCUMBER AND CELERY RELISH

Blanche Ellsworth

12 med. cucumbers (peeled) 1 pint vinegar
6 sm. onions 3 c. sugar
1 bundle celery 1 tsp. mustard seed
1 1/2 Tbsp. salt 1/4 tsp. turmeric

Grind cucumbers, onions and celery and put salt over it and let stand for an hour. Drain and add remaining ingredients and boil 5 minutes. Seal.

CUCUMBER RELISH

Sue Gorder

12 lg. cukes 2 tsp. celery seed
6 lg. onions 2 tsp. mustard seed
1/2 c. salt 1 bunch celery (cut fine)
6 c. sugar 2 sweet red peppers or
1 qt. white vinegar pimientos - cut fine
1 tsp. pepper


INDIAN SAUCE

12 ripe tomatoes 1 tsp. cloves
12 apples 1 tsp. mustard
9 onions 1 tsp. ginger
3 c. vinegar 1 tsp. cinnamon
2 c. sugar 1/2 c. salt

Grind tomatoes, apples and onions together and cook with the rest of the ingredients. Seal hot in sterile jars.

BEET RELISH

Oriska Stroschein

6 c. beets (grated) (I grind cooked beets) 2 c. sugar
1 c. vinegar 1 tsp. salt

Simmer, pack in sterilized jars and seal.
RIPE CUCUMBER RELISH

12 lg. ripe cucumbers
4 med. onions
2 red peppers
2 green peppers
Salt

4 c. sugar
1 tsp. turmeric
1 tsp. mustard seed
3 c. vinegar
1 tsp. celery seed

Peel and remove seeds from cucumbers. Grind cucumber, onion, and peppers. Sprinkle with a handful of salt. Cover with cold water and let stand 3 hours. Drain real well. Boil until tender in syrup made of sugar, turmeric, mustard seed, vinegar and celery seed. Put in jars and seal. Celery and mustard seed can be put in a bag.

COLE SLAW TO FREEZE

1 med. head cabbage
1 tsp. salt
3 carrots, grated
1 c. vinegar

1/4 c. water
2 c. sugar
1 tsp. celery seed
1 tsp. mustard seed


CORN FOR FREEZING

4 qt. corn, cut from cob
1 qt. water
- (especially good if cut for cream style)

1 c. sugar (less if desired)

Boil together for 10 min. Put in cake pans for faster cooling. Put in containers and freeze.

A good memory is fine - but the ability to forget is the true test of greatness.
PRESERVES

RHUBARB JAM

5 c. rhubarb (diced)  1 sm. pkg. red Jello
5 c. sugar

Boil rhubarb and sugar for 10 min. Add Jello and stir to dissolve. Pour into clean, hot jelly glasses and seal with lids or melted paraffin. May use strawberry Jello and add a few drained frozen berries. Could do the same, using raspberry Jello and frozen, drained raspberries.

RHUBARB JAM

4 c. rhubarb  1 can cherry pie mix
4 c. sugar  1 lg. pkg. cherry Jello

Dice rhubarb; add sugar and pie mix. Stir and let stand overnight. Bring to boil. Add Jello. Stir to dissolve. Pour in prepared jelly glasses. Seal with lids or melted paraffin.

RHUBARB JAM

4 c. rhubarb  1 c. fresh or frozen strawberries
4 c. sugar
1 pkg. strawberry Jello

Combine rhubarb, sugar and strawberries in heavy saucepan. Stir to blend. Put on low heat, stir until it has its own juices. Bring to boil—boil 15 minutes. Remove from heat—add Jello. Cool and seal. 2 pints.

STRAWBERRY JAM

1 3/4 c. crushed strawberries  2 T. lemon juice
4 c. sugar
1/2 bottle Certo fruit pectin

Thoroughly mix fresh crushed berries with sugar and let stand for 10 minutes. Combine lemon juice with Certo and add to fruit mixture. Stir for 3 minutes. Ladle into scalded jars, 8 oz. or smaller with screw tops or plastic containers. Cover right away and let stand at room temperature for 24 hrs. to set. Then freeze.
CHOKECHERRY JELLY

Wash cherries and using a food chopper, grind - pit and all. Cover with boiling water and set overnight. Strain 3 1/2 c. juice. Add 1 pkg. Sure-Jell. Bring to boil. When boiling hard, add 4 1/2 c. sugar and boil 2 minutes or until it gels.

TOMATO JAM

5 c. tomatoes
4 c. sugar
1 lg. pkg. lemon Jello

Peel tomatoes, dice, add sugar and cook for 15 minutes. Remove from heat and add Jello. Stir to dissolve. Pour into clean, hot jelly glasses and seal with lids or melted paraffin.
PIES - DESSERTS
PIES

PIE CRUST
Louise Hendrickson

2 c. flour
1 tsp. salt
2 T. powdered sugar
Cut together flour, salt, powdered sugar, and shortening.
Stir in milk. Divide in half. Roll out on floured table,
makes two pie crusts.

2/3 c. shortening
1/2 c. milk

FLAKY PIE CRUST
Sue Gorder

4 1/2 c. flour
1/2 tsp. salt
2 c. lard
1 egg yolk (in measuring cup)
(fill rest of cup with water
and 1 tsp. vinegar, until
1 c. is full)

Roll out crust. Makes 12 crusts. Freezes very well.

MERINGUE
Pauline Ellefson

A teaspoon of cold water per egg will nearly double the
amount of meringue. Use powdered sugar instead of granulated.

PAPER BAG APPLE PIE
Irene Torgerson

6 apples
1/2 c. brown sugar
2 Tbsp. oatmeal
1/2 tsp. cinnamon
1 pie shell (unbaked)
1 Tbsp. water

Topping:
1/2 c. sugar
1 Tbsp. flour
1/2 c. oatmeal
1/2 c. butter

Put sliced apples in bowl. Add sugar, oatmeal and
 cinnamon, toss to coat. Put in shell. Sprinkle with water.
Prepare topping by combining dry ingredients and put in
butter. Sprinkle over apples. Slide pie into brown paper
bag. Cover loosely - fasten end closed with paper clip.
Place on baking sheet. Bake 1 hour at 400°.

Most people's hindsight is 20/20.
NO CRUST APPLE PIE

6 med. apples (peeled and cut) 1/8 c. brown sugar
1/2 c. sugar 1/2 c. flour
1 tsp. cinnamon 1/2 tsp. baking powder
3 tsp. butter 1/2 tsp. salt

Cook apples, sugar, cinnamon, and butter in saucepan about 10 minutes. Turn into 9 inch pie pan. Mix brown sugar and butter. Add flour, baking powder and salt. Sprinkle mix over apples. Bake at 350° about 45 minutes.

BUTTERSCOTCH PIE

1/2 c. sugar 3 T. flour
4 T. butter 3 egg yolks
6 T. cream 1/2 c. sugar
1/2 tsp. salt 2 c. milk

Place sugar, cream, butter and salt in heavy saucepan and brown. Mix rest of ingredients together and add to first part. Cook until thick. Pour into baked pie shell and top with your favorite meringue.

CHEESE PIE

1 lg. pkg. Philadelphia cream cheese 1/3 c. lemon juice
1 can Eagle Brand sweetened condensed milk 1 can CHERRY PIE MIX
Pie shell (baked) or graham cracker crust

Beat soft cheese and milk until fluffy. Add lemon juice and beat well. Pour into pie shell. Spoon pie mix over cheese mixture. Garnish with whipped cream.

CHERRY CREAM CHEESE PIE

1 (8 oz.) pkg. cream cheese 1/3 c. lemon juice
1 1/3 c. sweetened condensed milk 1 tsp. vanilla
1 can cherry pie mix

Soften cream cheese to room temperature. Whip until fluffy. Gradually add sweetened condensed milk while continuing to beat well. Add lemon juice and vanilla. Pour into graham cracker crust. Chill 3 hours. Pour can of cherry pie filling mix over top.
CHOCOLATE CHIP REFRIGERATOR PIE  
Mamie Papka

1/2 lb. marshmallows (32)  
3/4 c. milk  
1 tsp. vanilla  
Melt in double boiler marshmallows, and milk, cool and then add vanilla, whipped cream, chocolate and nuts. Pour into either a Ritz or graham cracker crust and chill thoroughly. May also be poured into a cake pan and cut into squares.

In place of the chocolate, strawberries or drained crushed pineapple may be used.

CUSTARD PIE (No Crust)  
Louise Hendrickson

4 eggs  
4 T. flour  
1/2 c. sugar  
Mix all ingredients thoroughly. Grease and flour pie pan. Bake at 350° for 30 minutes. Makes its own crust.

MOCK APPLE PIE  
Eileen Johnson

12 to 14 soda crackers  
1 1/2 c. sugar  
2 T. lemon juice  
Line a pie tin with pie crust. Break soda crackers into fourths and place them in pie tin. Combine water, sugar, lemon juice and tartar, boil for five minutes. Pour mixture over soda crackers, add butter and cinnamon. Put a top crust on the pie and bake for 10 minutes at 400 degrees and then another 10 minutes at 350 degrees. (Tastes like apple pie).

NO BAKE LEMON PIE  
Rosie Brower

1 pkg. lemon gelatin (3 oz.)  
1/2 c. hot water  
1/4 c. sugar  
Combine gelatin, water, sugar, 2 T. lemon juice. Cool 10-15 min. Chill milk in ice cube tray 10-15 min. Remove from refrigerator and whip until foamy; add 2 T. lemon juice. Whip the milk and cooled gelatin mixture until fluffy, about 2 min. Pour into crumb crust and chill 1 hour.
LEMON PIE

Rosie Brower

2 c. water
3/4 c. sugar
3 T. cornstarch
Juice of 2 lemons
Rind of 1 lemon (grated)
3 eggs
3 T. sugar
1/4 tsp. cream tartar

Place water in top of double boiler. Mix sugar, cornstarch, lemons and egg yolks. Add to water and cook until thickened. Meringue: beat 3 egg whites with 3 T. sugar, 1/4 tsp. cream of tartar. Bake in moderate oven until nicely browned.

FRESH PEACH PIE

Gloria Johnson

4 c. peaches
1/2 c. water
1 c. sugar
3 T. cornstarch
1 T. butter

Crush enough peaches to make 1 c., leaving the rest sliced. Spread the sliced peaches on bottom. Cover completely with the cooked mixture of peaches, water, sugar and cornstarch. Bring to a boil and cook until clear (2-3 min.). Add butter and cool. Refrigerate for 2 hours.

PEACH CREAM PIE

Margaret Oines

3 med. peaches
3/4 c. sugar
3 T. flour
3/4 c. coffee cream
1/2 tsp. cinnamon

Arrange halved peaches in chilled pie shell, round side. Mix sugar and flour, sprinkle over fruit. Pour cream over and sprinkle cinnamon. Lay edge of bottom pie crust over top of peach halves. Bake 10 min. at 450° then 30 min. at 350 degrees.

PECAN PIE

Darlene Harms

3 eggs, beaten
1 c. dark corn syrup
1 tsp. vanilla
2/3 c. sugar
1/3 c. margarine (melted)
1 c. chopped or halves pecans

Prepare pastry. Beat eggs, sugar, salt, butter and syrup with beater. Stir in nuts. Pour in pastry lined pie pan. Bake 40-50 min. in 375° oven.
PINEAPPLE PIE

Olena Colberg

1 c. milk
3/4 c. sugar
1/2 tsp. salt
2 T. cornstarch (heaping)
1 tsp. vanilla

2 egg yolks. Cool slightly; add 1 cup crushed pineapple, vanilla. Pour into baked pie shell. Cover with meringue made of 2 egg whites beaten stiffly and powdered sugar to taste. Brown in oven.

PUMPKIN PIE

Sue Gorder

1 3/4 c. pumpkin
1/2 tsp. salt
1 1/2 c. evaporated milk
3 whole eggs

Mix all together. Bake at 425° for 45 to 55 minutes.

PUMPKIN PIE

Louise Hendrickson

1 can pie pumpkin
6 eggs, slightly beaten
2 c. light brown sugar or granulated sugar
1 tsp. salt
2 tsp. cinnamon

Grease and flour 2 pie pans or prepare two pie shells. Combine eggs, sugar, salt and spices and beat well. Blend in pumpkin. Add milk and beat well. Turn into pie pan or shell. Bake at 450° for 10 min. and 350° for 40 to 45 min. Pies are done when knife, inserted in center, comes out clean.

PUMPKIN PECAN PIE

Gwen Carson

3 eggs
1 c. dark corn syrup
1/2 c. sugar
1/4 c. margarine (melted)

1 c. canned pumpkin
1 tsp. vanilla
1 c. pecan halves

Continued Next Page.
PUMPKIN PECAN PIE (Continued).

Preheat oven to 350°. Beat eggs well. Add corn syrup, sugar, margarine, pumpkin and vanilla and mix well. Arrange the pecans in the bottom of pie crust. Slowly pour pumpkin mixture over nuts. Bake for one hour, or until knife comes out clean. Serve with whipped cream.

SOUR CREAM RAISIN PIE

1 c. raisins 1 tsp. nutmeg
3/4 c. sugar 1/2 tsp. salt
3 T. flour 2 eggs
1 1/2 tsp. cinnamon 1 c. sour cream


RAISIN CREAM PIE

1 pie shell (baked) 2 eggs
2 1/4 c. milk 1 Tbsp. butter
3/4 c. brown sugar 1 1/2 c. raisins
4 Tbsp. cornstarch 1 tsp. vanilla

Scald 2 cups milk in double boiler. Mix sugar with cornstarch, moisten with 1/4 cup milk. Add egg yolks and blend thoroughly. Pour into hot milk. Stir constantly till thick and smooth. Add raisins, butter and beat well. Remove from fire, add vanilla and pour into pie shell. Top with meringue. I usually pour hot water over the raisins, then drain and add to the hot milk when I add the sugar etc.

It's okay to use friendship as a drawing account,
But don't forget your deposits.
RHUBARB CHIFFON PIE

Louise Hendrickson

3 c. rhubarb
3/4 c. water
1 c. sugar
2 eggs
1 envelope Knox gelatin
1/4 c. water
2 T. lemon juice
1/2 c. powdered sugar

Cook rhubarb, water and sugar, stir in two beaten egg yolks and cook until thick. Add gelatin that has been dissolved in water. Add lemon juice and stir until well mixed. Cool. Beat 2 egg whites with 1/2 cup powdered sugar. Fold in cooled rhubarb mixture. Pour into baked pie crust. Serve with whipped cream.

RHUBARB CREAM PIE

Verdell Beste

2 T. butter
2 c. rhubarb (diced)
1 c. sugar
2 T. cornstarch
1/4 c. sugar
2 egg yolks, well beaten
1/4 c. light cream
1/8 tsp. salt
8 in. pie shell
Meringue

Melt the butter. Add rhubarb and sugar, cook slowly until rhubarb is tender. Combine sugar, cornstarch, egg yolks, cream and salt. Add to rhubarb and cook until thick, cool; pour into baked 8 in. pie shell. Top with meringue. Bake at 350° (moderate 12-15 min.) until meringue is lightly browned.

RHUBARB CREAM PIE

Eleanor Heismeyer

3 c. rhubarb, cut fine
1 1/2 c. sugar
1/3 c. cream
2 eggs
2 Tbsp. flour

Pour boiling water over rhubarb, let stand 10 minutes and drain. Mix rhubarb, sugar, and flour, beaten eggs and cream. Turn into an unbaked pie crust and bake in 375° oven 55 minutes.

RHUBARB PIE

Continued Next Page.

4 c. rhubarb (cut in one in. pieces)
1 1/2 c. sugar
2 T. flour
1 pkg. strawberry Jello
RHUBARB PIE (Continued).

Combine sugar and flour; add flavored Jello and mix together. Stir over the rhubarb pieces. Bake in oven 375 degrees for 50 to 60 minutes or until crust is brown and tender.

RHUBARB CUSTARD PIE

Joyes Gorder

3 eggs
2 2/3 T. milk
2 c. sugar

4 T. flour
3/4 tsp. nutmeg
4 c. rhubarb (cut up)

Beat eggs slightly, add milk, mix together and stir in sugar, flour, nutmeg, add rhubarb. Dot filling in pan with 1 T. butter, cover with lattice top. Bake until nicely browned. Serve slightly warm. Bake 50-60 min. at 400°.

RHUBARB-STRAWBERRY PIE

Darlene Harms

2 c. rhubarb (diced)
1 c. strawberries
1 1/2 c. sugar

2 T. tapioca
2 T. cornstarch
1/4 tsp. salt

Mix ingredients together and let stand. Pour into a pastry lined pie tin and dot with butter. Cover with a lattice crust. Bake in 350° oven for 1 hr.

FRESH STRAWBERRY PIE

Verdell Beste

1 c. sugar
1 c. water
2 T. cornstarch

1 tsp. red food color
3 T. dry strawberry gelatin
1 pint fresh strawberries

Cook first four ingredients together until thick and clear. Remove from heat and stir in strawberry gelatin. Let cool. Put fresh strawberries in pie shell and pour pie mixture over berries. Serve with whipped cream if desired.

There must be lots of good in some folks - because so little has come out.
DESSERTS

ALMOND SURPRISE

1/2 lb. Hydrox cookies
1 c. sugar
1/4 c. water
1/2 tsp. salt
3 egg whites (beaten)
2 Tbsp. almond extract
1 tsp. red food coloring
1/2 c. slivered almonds
(chopped)
2 c. cream

Crush cookies and place half in 9 x 13 pan. Boil sugar, water, and salt until it threads. Pour over egg whites, beat like frosting and cool. Add almond extract and food coloring and almonds. Whip cream and fold in. Pour over crumbs. Top with remainder of crumbs. Freeze.

APRICOT DELIGHT

1 pkg. orange Jello
1 1/2 c. boiling water
1 c. cream
1 Tbsp. salad dressing
1 can apricot pie mix

Mix orange Jello and water. Let set until it begins to thicken. Whip cream and sweeten. Add salad dressing to the whipped cream. Stir into Jello mixture and add pie mix. Mix together and let set in refrigerator for several hours.

APRICOT RIBBON DESSERT

11 oz. pkg. dried apricots
2 c. water
1 c. sugar
2 c. powdered sugar
3/4 c. butter
2 eggs
Juice of 1 lemon
1/2 lb. vanilla wafers
3/4 c. cream
1 tsp. vanilla
1/3 c. sugar

Cook apricots, water, and 1 cup sugar. Put thru a sieve to make a puree. Mix powdered sugar, butter, eggs and lemon juice until fluffy. Crush wafers and put all but 1 cup in 9 x 13 pan. Spread the sugar and butter mixture. Whip cream. Add vanilla and 1/3 cup sugar. Spread over apricot puree. Sprinkle with remaining crumbs and a few toasted almonds.
APRICOT TORTE

Esther Prestrude

1/2 pkg. vanilla wafers (about 1 c. crushed) 1/2 can apricot pie mix
1/4 lb. butter at room temperature 1 c. nuts (cut up)
1 1/2 c. powdered sugar 1 tsp. vanilla
2 eggs (beaten) 1 c. whipped cream

Crush wafers. Put 1/2 of them in bottom of pie pan. Mix thoroughly butter and sugar. Add beaten eggs slowly. Put this on top of crumbs. Spread the can of apricot pie mix on top of above mixture. Fold nuts and vanilla into whipped cream. Spread this on top of apricot mix. Top with remaining crumbs. Chill.

ANGEL DELIGHT

Sena Fennig

Angel food cake mix 1/4 c. sugar
1 can Borden Eagle brand Juice of 4 lemons
condensed milk 1/2 pint cream

Mix and bake cake mix. (Add a little red food coloring to make it pink if you wish). Bake in regular tube pan. Beat milk, sugar and lemon juice. Whip cream and fold into the above mixture. Break up about 1/3 or 1/2 of the cake into walnut size pieces and fold into the mixture. Pour into a 9 x 9 pan and place in your refrigerator. Do not freeze.

APPLE PIE PUDDING

Jan Sonnenburg

1 c. flour 1 egg
1 c. sugar 1/4 c. cooking oil
1 tsp. soda 2 c. tart apples, peeled and diced
1 tsp. cinnamon

Mix all together and put in ungreased pie pan. Bake at 350° for 45 minutes. Serve warm with whipped cream or ice cream. Rhubarb may be used in season.

Do not trust alone to outward appearances.
APPLE PUDDING DESSERT

2 c. raw apples (chopped) 1/2 tsp. salt
4 eggs 1/2 tsp. soda
1 1/2 c. sugar 1/4 tsp. nutmeg
1 tsp. baking powder 1 tsp. cinnamon
2/3 c. flour 1/2 c. nutmeats

Beat eggs 4 min. Add sugar and beat until fluffy. Add dry ingredients, apples and nuts. Put in a greased 9x13 pan and bake for 45 min. at 350°. Cut in squares and serve with warm topping.

Topping for Apple Pudding Dessert:
1/2 c. butter 1/2 c. cream
1/2 c. white sugar 1/2 c. brown sugar

Boil 1 min. Topping may be reheated.

BAVARIAN CREAM DESSERT

1 envelope Knox gelatin 3 egg whites
3 c. milk 12-1/4 sq. graham crackers (crushed)
3 egg yolks Dates (cut up)
1 c. brown sugar Marshmallows (quartered)
1 tsp. vanilla Nuts
1/4 tsp. salt
1/4 tsp. maple flavoring

Put gelatin and milk in double boiler and bring to boil. Will not be thick. Add egg yolks and brown sugar and cool until cold. Add vanilla, salt, and maple flavoring. Beat egg whites and fold into above mixture when cold. Also add graham crackers, dates, marshmallows and nuts. You may also use other fruit as bananas, pineapple, figs, etc.

BLUEBERRY DESSERT

1/4 c. butter (melted) 1 c. white sugar
14-16 graham crackers, crushed 1 tsp. vanilla
1/2 c. powdered sugar 8 oz. cream cheese
2 eggs (beaten) 1 can blueberry pie mix

BLUEBERRY DESSERT

Rochelle Lundquist

22 graham crackers (crushed)  1/3 c. sugar
3/4 c. sugar  1 lg. pkg. cream cheese
3/4 c. butter (melted)  1 can blueberry pie mix
2 eggs

Combine graham crackers, sugar and butter. Press into
9 x 12 cake pan. Beat eggs. Add sugar and cream cheese.
Beat until smooth. Place over crackers. Bake 15 minutes
at 350°. Cool. Add 1 can blueberry pie mix. Let stand
overnight.

BLUEBERRY DESSERT

Sandy Mickelson

1 pkg. strawberry Jello  1 c. milk
1 c. hot water  1 c. sugar
1 c. wild blueberries and  1 c. sour cream or
juice (Half and Half)
1 envelope Knox gelatin  1 tsp. vanilla
1/4 c. warm water

Mix Jello, hot water and blueberries. Pour into 9x9
pan and let harden. Soften Knox gelatin in warm water
and set aside. Heat milk and sugar just until boiling.
Add gelatin and let cool. Mix sour cream or Half and
Half and vanilla and add to cooled mixture. Very care­
fully, spoon onto hardened Jello and let harden.

BUSTER BAR DESSERT

Jan Sonnenburg

1/2 lb. pkg. Oreo cookies  2 c. powdered sugar
1/3 c. oleo  1 1/2 c. evaporated milk
1/2 gal. vanilla ice cream  2/3 c. chocolate chips
1/2 c. salted peanuts  1 tsp. vanilla
1/2 c. oleo

Crush cookies and melt 1/3 cup oleo and make crust in
9x13 pan. Spread ice cream or crumbs and sprinkle peanuts
on top of ice cream. Place in freezer for 1 hour.

Boil for 8 minutes the remaining ingredients, stir­
ing constantly. Cool completely and spread on top.
Keep in freezer.
BUTTER BRICKLE DELIGHT

Verdell Beste

1 (No. 2) can crushed pineapple (do not drain) 1/2 c. butter
1 butter brickle boxed cake mix 1/2 c. brown sugar
Chopped nuts

Pour pineapple in bottom of greased 9 x 13 pan. Sprinkle dry cake mix over it. Drizzle melted butter over all. Sprinkle brown sugar and nuts on top. Bake at 350° for 30-35 minutes or until golden brown.

BUTTERSCOTCH DESSERT

Pauline Ellefson

1 1/2 c. flour 3 c. milk
3/4 c. margarine 1 Cool Whip
1/2 c. nuts (optional) 1 (8 oz.) cream cheese
1 pkg. butterscotch pudding (not instant) 1 c. powdered sugar
1 pkg. coconut cream pudding (not instant)

Crust - mix flour, margarine and nuts, pat in 9 x 13 pan, bake 10 - 15 min. at 350°. Cook pudding and cool; mix 1 c. Cool Whip, cream cheese and powdered sugar, spread this cheese mixture over crust - spread pudding mix over cheese layer and top with rest of carton of Cool Whip.

CHERRY DESSERT

3 pkgs. cherry Jello Graham cracker crust in
3 c. hot water a 9x13 pan
1 qt. or more vanilla ice cream

Dissolve Jello in hot water and let set until it thickens. Then stir in softened ice cream and pour into pan lined with graham cracker crust. Let set until firm. May use strawberry Jello and add a few drained, frozen berries.

If you carry the Bible while you are young, it will carry you when you are old.
**CHERRY DESSERT**

30 soda crackers       4 egg whites
1/2 c. oleo (melted)    1/2 c. sugar
1 can cherry pie mix    1 c. cream, whipped

Crush soda crackers and add melted oleo. Press into a 9x13 pan. Beat egg whites until stiff and add sugar. Spread over cracker crumbs and bake in 350° oven 10 min. Let cool a short time. Spread can cherry pie mix over this. Whip cream and spread over cherries. Can sprinkle chopped nuts on top. Refrigerate. You may also use ready Dream Whip.

**CHEESE CAKE**

11 double graham crackers 5 Tbsp. lemon juice
1 can cooled Pet milk 8 oz. cream cheese
1 pkg. lemon Jello 1 c. sugar
1 c. boiling water


**CHEESE PIE DESSERT**

1 c. flour 2 lg. pkg. cream cheese
1/4 tsp. salt 1 1/2 c. powdered sugar
2 Tbsp. sugar 1 tsp. vanilla
1/2 c. butter 1/2 c. cream

Blend flour, salt, sugar, and butter. Bake 20-25 minutes at 350°. Blend cream cheese, powdered sugar and vanilla until smooth. Whip cream and fold into cheese mixture. Pour into crust. Chill. Top with any fresh fruit or instant pie mix. 9 x 13 pan.

A rural area is one of those backward places that uses money instead of credit cards.
CHOCOLATE MINT DESSERT

1/2 lb. vanilla wafers
1/2 c. oleo
2 c. powdered sugar
3 eggs, well beaten
2 sq. chocolate (melted)

1 pint cream, whipped
32 marshmallows, quartered
1/2 c. dinner mints
2/3 c. chopped nuts
1/2 tsp. vanilla

Crush wafers and use most for crust, reserving some for top. Mix oleo, sugar, eggs and chocolate. Pour over wafers. Whip cream. Add marshmallows, nuts, vanilla and crushed mints. Cover with remaining crumbs. Refrigerate 24 hrs. or more. 9x13 pan.

COUNTRY VANILLA ICE CREAM

4 eggs
2 1/4 c. sugar
5 c. milk

4 c. heavy cream
4 1/2 tsp. vanilla
1/2 tsp. salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into gallon freezer and freeze.

CREAM PUFFS

1 egg
1 c. milk

1 c. flour
Pinch of salt

Beat egg in a bowl. Add milk, flour and salt and beat until it is full of bubbles. Put 2 Tbsp. of batter in each compartment of a gem pan and bake 30 minutes at 350 degrees.

CREAM PUFFS

1 c. water
1/2 c. butter

1 c. sifted flour
4 eggs

Heat water and butter to a rolling boil in saucepan. Stir in flour all at once. Stir until mixture leaves sides of pan. Remove from heat. Beat eggs in thoroughly one at a time. Beat mixture until smooth and velvety on a medium speed mixer. Drop from spoon onto ungreased baking sheet. BAKE UNTIL DRY 400° 45-50 minutes. Makes 8 large or 12 small. When cool fill with whipped cream. 1 box of frozen strawberries may be mixed to the whipped cream. Dream Whip may be used and a banana and nuts mixed in is also very good. To fix as a dessert a day ahead, fill puffs and freeze them.
FLORIDA PIE DESSERT

6 egg whites
1 c. sugar
1/4 tsp. vanilla
40 Ritz crackers (crushed)
1 c. sugar
1/2 c. nuts


FROZEN FRUIT DESSERT

1 lg. can crushed pineapple
2 1/2 c. miniature marshmallows
1 (3 oz.) pkg. lime Jello

Mix pineapple, marshmallows, Jello and butter mints and place in 9x13 pan. Let stand at room temperature overnight. Add Cool Whip and freeze.

FROZEN YUM YUM

2/3 c. butter
2 c. powdered sugar
3 egg yolks (slightly beaten)
2 sq. chocolate (melted)
Pinch of salt

Cream together butter and powdered sugar. Add egg yolks, melted chocolate, salt, vanilla and nuts. Fold in egg whites. Grease a 9 x13 pan. Put graham cracker crumbs on bottom. Pour in the filling and freeze for two hours. Remove from freezer and spread vanilla ice cream over top. Sprinkle more cracker crumbs on top and return to freezer.

Stop eating when you are enjoying it most.
FRUIT CUP DESSERT

2 pkgs. frozen strawberries (thawed)  3 or 4 bananas - diced
1 sm. can crushed pineapple and juice  Green grapes cut in half

Mix together and let stand in refrigerator for 1 hour.
Serve with Ritz cracker.

HOMEMADE ICE CREAM  Jan Sonnenburg

4 eggs  2 1/2 c. milk
1 1/2 c. sugar  3 tsp. vanilla
1 c. heavy cream  Dash salt
4 c. Half and Half

Beat eggs until frothy, add remaining ingredients, mix well, place in home freezer container and chill.

HOT FUDGE PUDDING  Janet Brandsrud

1 c. flour  2 Tbsp. shortening
2 tsp. baking powder  1 c. brown sugar
3/4 c. sugar  3 Tbsp. cocoa
2 Tbsp. cocoa  1 3/4 c. hot water
1/2 c. milk

Mix together flour, baking powder, sugar, cocoa, milk and shortening. Spread in 9x9 in. pan. Sprinkle with mixture of brown sugar and cocoa and pour over entire batter the hot water. Bake. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Invert each square on dessert plate and dip sauce over. Serve warm with whip cream. Bake 45 min. at 350°. Very rich and good.

ICE CREAM DELIGHT  Gloria Johnson

1/2 gal. soft ice cream  1/2 c. chopped nuts
2 c. Rice Chex (crushed)  2/3 c. brown sugar
1 c. shredded coconut  1/3 c. butter (melted)

Mix well, all but the ice cream. Put 2/3 of the mixture on bottom of 8 x 12 pan. Then put the ice cream on top. Add the remaining 1/3 of the mixture. Put in freezer.
ICE CREAM DESSERT

2 c. coconut 1/2 c. brown sugar
1 c. slivered almonds 1 c. margarine (melted)
3 c. stick pretzels (crushed)

Mix and toast coconut and almonds under broiler until lightly brown, (watch closely). Mix with rest of ingredients. Put 1/2 of mixture in 9x13 pan, cover with vanilla ice cream about 3/4 inch thick. Cover with rest of mixture. Freeze.

LEMON FRUIT FREEZE

2/3 c. butter or margarine 1/2 c. ReaLemon reconstituted
1/3 c. sugar lemon juice
1 (14 oz.) can sweetened 1 (21 oz.) can lemon pie filling
condensed milk 1 (17 oz.) can fruit cocktail -
7 c. Rice or Corn Chex cereal well drained
   crushed to 3 cups 2 c. whipped topping

In medium saucepan, melt butter, stir in sugar, then crumbs. Reserving 1/3 cup for garnish, pat crumbs firmly on bottom of 13 x 9 inch baking pan. Bake at 300 degrees for 12 minutes. Cool. In large bowl, mix sweetened condensed milk and lemon juice. Stir in pie filling and fruit cocktail; pour over crust. Top with whipped topping and crumbs. Freeze 4 hours. Remove from freezer 20 minutes before cutting.

LEMON PINEAPPLE DESSERT

6 egg whites 1 1/2 c. cream
2 c. sugar Coconut
1 1/2 tsp. lemon juice

Filling:
6 Tbsp. lemon juice 1 Tbsp. flour
6 egg yolks (beaten) 1/4 tsp. salt
1 lg. can crushed pineapple

Beat egg whites till stiff. Gradually add sugar and lemon juice. Beat until thick and glossy. Butter bottom of 9 x 13 pan and pour in meringue. Bake at 275 degrees for

Continued Next Page.
LEMON PINEAPPLE DESSERT (Continued).

1 hour. Turn off heat, open oven door a minute. Close and leave in oven for 3 hours. Cook filling until thick. Cool. Spread on top of meringue. Whip cream and spread on top of pineapple filling. Sprinkle with coconut. Cover and let stand several hours.

LEMON-PINEAPPLE RICE

1 pkg. lemon Jello  
2 Tbsp. sugar  
1 c. boiling water  
1 c. cold water (or pineapple juice)

1 c. crushed pineapple  
1 c. rice (cooked)  
1/2 c. heavy cream, whipped  
1/4 c. chopped nuts

Dissolve gelatin and sugar in boiling water. Add cold water or juice. Cool until slightly firm. Whip. Add pineapple and rice; blend thoroughly. Fold in whipped cream and nuts. Pour into 1 quart dessert mold or pyrex pan. Chill until firm. Ritz or cheese crackers may be served as an accompaniment to this dessert. Serves 6.

LEMON VELVET

1 (No. 2) can lemon pie filling  
1 (7 1/2 oz.) jar marshmallow creme

1 c. cream

Whip cream, combine with other ingredients and mix well. Pour into freezer trays or 8x8 pan and freeze. Garnish with lemon slices or mint leaves.

NORWEGIAN TORTE

12 graham crackers  
1/2 c. sugar  
3 Tbsp. butter (melted)

Filling:
3/4 c. brown sugar  
2 Tbsp. cornstarch  
2 egg yolks  
2 c. milk

1 Tbsp. butter  
1/4 tsp. salt  
1 tsp. vanilla  
1/2 c. nutmeats

Continued Next Page.
NORWEGIAN TORTE (Continued).


NUT HERSHEY DESSERT

16 marshmallows
2 almond Hershey bars
Melt marshmallows in the milk. Add Hershey bars. Cool. Add whipped cream. Pour this between graham cracker crust in an 8 x 8 pan.

ORANGE DELIGHT

3 Tbsp. soft butter or margarine
3 Tbsp. flour
1 1/2 c. sugar
Cream butter or margarine, add flour and blend well. Add sugar and mix well until smooth. Combine egg yolks and orange juice (undiluted) and beat well. Add milk. Combine with creamed mixture. Beat egg whites until they form stiff peaks. Carefully fold them into orange mixture. Pour into greased 7 x 12 baking dish. Place dish in pan containing 1/2 inch hot water. Bake in 375° oven for 35-40 minutes. Pudding will have cake like topping over a custard layer. Spoon into serving dishes. Makes 8 servings.

Add all the love of all the parents and the total sum cannot be multiplied enough times to express God's love for me, the least of his children.
ORANGE-LEMON ANGEL FOOD DESSERT

1 day old angel food cake  
1 envelope Knox gelatin  
1/4 c. cold water  
1/2 c. boiling water  
1 c. sugar  
1 can frozen orange juice  
1 can frozen lemonade  
1 pint whipping cream  
2 T. sugar  

Thaw juice. Soften gelatin in cold water and add boiling water to it. Stir in sugar and juices and let set until slightly thickened. Whip cream, add sugar, and fold into orange - lemon mixture. Break cake into small pieces and mix gently into gelatin mixture. Pour into 9x13 pan and let set until firm.

ORANGE WHIP DESSERT

Crust:  
3 c. vanilla wafers (crushed)  
3/4 c. butter  

Filling:  
2 (6 oz.) pkg. orange Jello  
2 1/2 c. boiling water  
1 c. whipped cream  
1/2 c. shredded coconut  
1/2 c. walnuts  
2 (3 3/5 oz.) pkg. instant lemon pudding mix  
1 qt. lemon sherbet, softened  

In medium bowl combine all crust ingredients; mix well. Reserve 1 cup crust mix, pat remainder into 13x9 baking dish. Chill. In 3 qt. mixer bowl dissolve Jello in boiling water; refrigerate until cool not thicken. Whip cream till stiff, set aside. Add pudding mix to gelatin and beat at low speed for 2 to 3 min. Add sherbet and continue mixing 2 to 3 min. till it is very thick and nearly set. Fold in whip cream. Pour over crust; sprinkle with reserved crumbs. Chill 2 to 3 hr. before serving.

OREO DESSERT

1/2 lb. Oreo cookies  
1 c. sugar  
1/4 c. water  
1/2 tsp. salt  
2 egg whites (stiffly beaten)  
1 tsp. almond flavoring  
1/2 tsp. green food coloring  
1/2 c. chopped nuts  
2 c. whipped cream  

Continued Next Page.
OREO DESSERT (Continued).

Crumble cookies and line 9x13 pan. Save a few crumbs for top. Boil sugar, water and salt until it spins a thread. Pour over beaten egg whites and beat until peaks form. Add flavoring, coloring and nuts. Fold in whipped cream. Spread over crumbs and sprinkle with saved cookie crumbs. Freeze.

PEACH COBBLER

Eileen Johnson

1/2 c. oleo (melt in pan)  2 tsp. baking powder
1 c. sugar  1/4 tsp. salt
1 c. flour 

Add:
3/4 c. milk

Pour over melted butter. Pour 1 qt. can of peaches over batter and bake 1 hour. 350° oven.

PEACH DESSERT

Sue Gorder

3/4 c. oil  3/4 c. cream, whipped
3 T. milk  2 c. water
2 1/4 c. flour  2 c. sugar
3 T. sugar  3 T. cornstarch
1/2 tsp. salt  4 T. orange Jello
1 (8 oz.) pkg. cream cheese  2 tsp. yellow food coloring
1/2 c. powdered sugar  Fresh or canned peaches

Combine first five ingredients, press in 9x13 pan and bake at 400° for 10 minutes. Blend cream cheese, powdered sugar and whipped cream. Pour over cooled crust. Cook water, sugar and cornstarch until thick and add Jello and food coloring. Cool. Slice peaches over cream mixture and pour cooled glaze over top. Refrigerate.

PINEAPPLE DESSERT

Darlene Colberg
Mrs. M. Colberg

8 egg yolks  8 egg whites
1 (No. 2) can crushed pineapple 1/4 c. sugar
1 c. sugar  60 Ritz crackers (crushed)
1 pkg. lemon Jello  1/2 c. butter (melted)

Continued Next Page.
PINEAPPLE DESSERT (Continued).

Cook egg yolks, pineapple and 1 cup sugar until thick. Remove from heat and add Jello. Cool. Beat egg whites and 1/4 cup sugar. Fold pineapple mixture and a few nuts into whites and put on Ritz crust made of crackers and melted butter.

PINEAPPLE NUT CREAM

Eva Hendrickson

| 1 (9 oz.) can crushed pineapple | 1/4 c. chopped nuts |
| 1/4 c. sugar                  | 1/2 c. whipping cream |


PINEAPPLE TORTE

Junice Blumeyer

| 2 Tbsp. cornstarch             | Pinch of salt |
| 2 c. milk                      | 1 (No. 2) can crushed pineapple and juice |
| 3 egg yolks (beaten)           | |
| 1/2 c. sugar                   | |

Crust:
18 graham crackers (crushed)   1/2 c. butter (melted)
1/4 c. sugar

Meringue:
3 egg whites                    Sugar
Cook first five ingredients until thick. Add pineapple and juice. Pour pudding into graham cracker crust. Top with meringue. Bake slowly until brown.

PISTACHIO DESSERT

Irene Torgerson

First layer:
1 c. flour                      1/2 c. chopped nuts
1/2 c. oleo
Mix together and pat into 9x13 pan. Bake 15 min. at 350°. Cool.

2nd layer:
Prepare 2 envelopes Dream Whip according to pkg. - save out 1 cup whipped topping. Add to rest of topping 1 cup

Continued Next Page.
PISTACHIO DESSERT (Continued).

powdered sugar, 8 oz. cream cheese. Spread over cooled crust.
3rd layer:
2 pkg. pistachio instant 2 c. milk
    pudding mix
    Beat 2 min. Spread over 2nd layer.
4th layer:
Spread the 1 cup whipped topping over pudding layer and
sprinkle with chopped nuts. Refrigerate several hours.

PISTACHIO NUT DESSERT

Pauline Ellefson

36 Ritz crackers (crushed) 1 1/4 c. milk
1 stick margarine (melted) 1 1/2 qt. vanilla ice cream
2 pkg. instant pistachio 2 Heath candy bars
    pudding mix 1 Cool Whip
Mix crackers and melted margarine. Bake at 350° for 10
min. and cool. Mix pistachio pudding and milk as directed;
add ice cream. Spread over crust and top with Cool Whip.
Shave candy bars and put on top. Refrigerate.

POOR MAN'S PUDDING

Amy Bjorklund

1 c. white sugar 1 c. dates
1 c. flour 3/4 c. milk
1 tsp. baking powder 1 1/2 c. boiling water
1/4 tsp. salt 3 Tbsp. butter
1/2 c. nutmeats 1/2 c. brown sugar
Stir together sugar, flour, baking powder, salt, nutmeats,
dates and milk. Combine water, butter, and brown sugar and
stir until butter melts. Pour this over the cake and bake
in hot oven for 40 minutes. Serve with whipped cream.

QUICK 'N EASY CHERRY DESSERT

Barbara Dohrer

1 lb. 5 oz. can cherry pie filling
1 pkg. (9 oz.) white cake mix
1/4 lb. margarine (melted)
Cinnamon
1/2 c. slivered almonds (toasted)
Continued Next Page.
QUICK 'N EASY CHERRY DESSERT (Continued).

Spread fruit filling in buttered 8x8 pan. Sprinkle with cinnamon. Sprinkle dry cake mix over cherries. Pour melted margarine over all and add almonds. Bake at 400° for 40 min. Serve with whipped cream or ice cream.

RASPBERRY DESSERT

Graham cracker crust 1 pkg. Dream Whip
2 sm. pkgs. raspberry Jello 1 lg. cream cheese
2 c. boiling water 1/2 c. powdered sugar
2 boxes raspberries with juice

Make graham cracker crust in 9x13 pan. Set Jello and raspberries until slightly firm. Beat whip cream, cream cheese and sugar together, spread this on crust then pour Jello over. Refrigerate.

RHUBARB CRUNCH

1 c. flour 4 c. rhubarb
3/4 c. oatmeal 1 c. sugar
1 c. brown sugar 1 c. water
1/2 c. butter (melted) 2 Tbsp. cornstarch
1 tsp. cinnamon 1 tsp. vanilla

Mix flour, oatmeal, brown sugar, butter, and cinnamon. Put half of crumbs in a baking pan. Cover with 4 cups diced rhubarb. Combine sugar, water, cornstarch and vanilla. Cook until thick. Pour over the rhubarb. Bake about 1 hour at 350 degrees.

RHUBARB DESSERT

Crust:
1 c. flour 1/2 c. butter
2 Tbsp. sugar

Filling:
1 1/4 c. sugar 1/3 c. Half and Half milk
3 egg yolks 2 Tbsp. flour
2 1/4 c. rhubarb (cut fine) Continued Next Page.
RHUBARB DESSERT (Continued).

Meringue:
3 egg whites 1/3 c. sugar
Dash of cream of tartar


RHUBARB TORTE

1 c. flour 1 1/2 c. sugar
1/2 c. soft butter 1/4 c. flour
5 Tbsp. powdered sugar 3/4 tsp. baking powder
Pinch of salt 3 c. rhubarb (finely diced)
2 eggs

Blend 1 cup flour, butter, powdered sugar, and salt and pat into a very large greased pie pan. Bake 10 minutes at 360 degrees. Beat eggs. Add sugar, 1/4 cup flour and baking powder. Add rhubarb. Pour over first mixture and bake 35 minutes at 375 degrees.

STRAWBERRY ANGEL DESSERT

1 loaf angel food cake 1 sm. pkg. strawberry Jello
2 pkgs. instant vanilla pudding 1 c. boiling water
3 c. milk 1 (10 oz.) pkg. frozen strawberries
3 c. soft vanilla ice cream

Break loaf cake into 9x13 pan. Mix pudding and milk. Beat two min. at low speed. Fold in ice cream and dribble over cake. Refrigerate. Dissolve Jello in water; add strawberries. Stir well, breaking berries apart. Pour over cake and chill four hours. Do not freeze.

It is as absurd to pretend that one cannot love the same woman always, as to pretend that a good artist needs several violins to play a piece of music.
STRAWBERRY DESSERT

1st layer:
1 1/2 c. flour 1/2 c. pecans
3/4 c. oleo 2 T. sugar

2nd layer:
8 oz. cream cheese 1 lg. Cool Whip
1 c. powdered sugar

3rd layer:
1 c. sugar 1 1/2 c. 7-Up
4 T. corn starch 1/2 c. water
1/8 tsp. salt

Plus 1 (3 oz.) pkg. wild strawberry Jello or strawberries (fresh)

Mix the ingredients of the 1st layer together and bake at 350° for 20 min. Mix the ingredients of the 2nd layer and pour on cooled crust and chill. Cook the ingredients of the 3rd layer until thick and add the package of Jello. Cool. Prepare strawberries and put on top of 2nd layer. Put 3rd layer over berries.

STRAWBERRY DESSERT

Jan Sonnenburg

3 sm. pkgs. strawberry Jello 2 boxes frozen strawberries
3 c. boiling water 1/2 tube angel food cake
1/2 c. sugar

Break angel food into pieces into 9x13 pan. Pour boiling water over Jello and sugar, stir until dissolved. Add strawberries, mix well. Let mixture cool well then pour over cake pieces, refrigerate until set. Serve with whipped cream.

STRAWBERRY FREEZE

Linda Gorder

2 c. graham crackers, crushed 1 lg. box of frozen strawberries
2 Tbsp. sugar
1/4 c. butter (melted) 1 c. sugar
4 egg whites 1 1/2 c. cream or 1 pkg. Dream Whip

Prepare graham cracker crust with first three ingredients. Beat egg whites, strawberries, and sugar for 15 minutes. Add whipped cream or Dream Whip. Freeze.
STRAWBERRY PIE OR DESSERT

1/4 c. butter 1 pkg. strawberry Danish dessert
1/4 c. margarine
2 tsp. sugar
1 c. flour
3 oz. pkg. cream cheese
1 c. flour
1/4 c. margarine
2 tsp. sugar
1 1/4 c. water
1/2 c. sugar
1 pint fresh strawberries

Mix butter, margarine, sugar and flour together. Press into pie pan. Bake at 350° for 15 min. Spread the softened cheese on cooled crust. Cook the Danish dessert, water and sugar until thick. Cool. Stir in berries. Fill crust, let stand until set and serve with whipped cream or topping. Double recipe makes a 9x13 pan.
SALADS - DRESSINGS
**BLUEBERRY SALAD**

4 sm. pkg. raspberry Jello 1 (8 oz.) pkg. Philadelphia cream cheese
3 c. hot water 1 tsp. vanilla
1 envelope unflavored gelatin 1/2 c. nuts (finely chopped)
1/2 c. cold water 2 c. hot water
1 c. Half and Half cream 1 (No. 303) can blueberries with juice
1 c. sugar


**BUTTER MINT SALAD**

1 (No. 2 1/2) can crushed pineapple and juice 1/2 pkg. miniature marshmallows
1 (3 oz.) pkg. lime Jello (dry) 2 c. whipped cream
1/2 pkg. butter mints (crushed)


**CARROT SALAD**

2 lbs. carrots (sliced and cooked) or 2 cans 1 c. sugar
1 lg. onion (chopped) 1/2 c. vinegar
1 green pepper, sliced 1/2 c. salad oil
1 can tomato soup

Boil and cool the sugar, vinegar and oil. Add tomato soup. Pour over carrots, onion and green pepper. Marinate overnight.
CARROT PUDDING SALAD

1 pkg. lemon Jello  
1/2 c. sugar  
1/2 tsp. salt  
1 1/2 c. liquid

Drain pineapple and add water to make 1 1/2 c. liquid, add sugar, salt and lemon Jello bring this to a boil, add pineapple and carrots. Let stand until it jells, add whipped unsweetened cream.

CHERRY SALAD

2 pkg. cherry gelatin  
1 can Bing cherries  
2 T. vinegar

Prepare cherry gelatin as per pkg. directions using the juice of Bing cherries as part of the liquid. Add vinegar and place in refrigerator. Mix walnuts with cream cheese and roll into cheese balls about the size of walnuts. When the gelatin is slightly firm, add the cherries and cheese. Return to refrigerator. It is very important that the gelatin is firm when adding the cheese balls or the gelatin will become creamy. Serve on shredded lettuce.

CRANBERRY SALAD

2 c. ground cranberries  
2 c. sugar  
1 c. water  
2 pkg. lemon Jello  
1 can crushed pineapple

Boil together cranberries, sugar, water. Set 2 pkg. of lemon Jello. Chill and add pineapple, apple, celery, walnuts, and orange. Add cranberry mixture. Mix and place in loaf pan or salad mold and chill. Serve with a dab of whipped cream and salad over each serving.
**Cranberry Salad**

Mayme Seeklander

1 envelope unflavored gelatin

1/4 c. cold water

1 can whole cranberry sauce

1 T. lemon juice

1/4 tsp. salt

Place gelatin in custard cup. Add cold water. Let stand 2 min. Place cup in boiling water until gelatin dissolves. Add to cranberry sauce, stir in lemon juice and salt. Beat cheese until soft, combine with crushed pineapple and blend. Fold into gelatin mixture; chill until like jelly, fold in whipped cream. Turn into large mold.

**Cranberry Salad**

Rosie Brower

Joyce Swift

1 pint whipped cream

1 lb. marshmallows (cut)

2 c. raw cranberries (grind)

Mix whipped cream and marshmallows and let stand two hours. Mix the cranberries and sugar and let stand two hours, add the pineapple. Combine the cream, marshmallows and cranberry mixture. Let stand overnight in refrigerator.

**Cranberry Fluff Salad**

Darlene Harms

2 c. raw cranberries (ground)

3 c. miniature marshmallows

3/4 c. sugar

2 c. tart apples, diced, unpeeled

1/2 c. nutmeats (chopped)

1/4 tsp. salt

1 c. cream, whipped


**Five Cup Salad**

Alice Rieck

1 c. sm. marshmallows

1 c. crushed pineapple

1 c. mandarin oranges

Drain pineapple and orange sections. Add ingredients in order given. One extra cup of marshmallows may be added. Can be made the night before.
**FROSTED SALAD**  
Mamie Papka

- 2 pkg. (3 oz.) lemon Jello  
- 3 bananas  
- 1 can tidbit pineapple (drained)  
- Marshmallows (optional)  
- 1/2 c. sugar  
- 1 egg  
- 2 T. flour  
- 1 c. whipped cream  
- Cheese (grated)

Dissolved Jello in 2 cup of boiling water add 2 cup cold water, when Jello is partially set, add bananas, pineapple and marshmallows. Cook sugar, egg, flour and pineapple juice. Let cool, add whipped cream, spread over set Jello. Grated cheese over topping.

**FROZEN FRUIT CUPS**  
Oriska Stroschein

- 2 c. sugar  
- 2 cans frozen orange juice  
- 2 c. water  
- 6 bananas, sliced  
- 1 (No. 2) can crushed pineapple  
- 1 (No. 2 1/2) can apricots - in heavy syrup. Cut up, use syrup too.  
- 7-Up  
- Maraschino cherries

Mix all ingredients together except cherries and 7-Up. Put in plastic cup - about 3/4 full. Put 1/2 maraschino cherry in bottom of each cup. Freeze. To serve, remove from freezer about 1/2 hr. before serving. Put in dessert dish. May add a little 7-Up to each serving. Bananas do not darken. Can be varied by using both frozen orange juice and frozen lemonade. May also use frozen strawberries or frozen raspberries instead of apricots.

**FROZEN FRUIT SALAD**  
Pauline Ellefson

- 1 (No. 202) can fruit cocktail  
- 2 pkg. lemon gelatin  
- 2 (No. 303) cans sliced peaches  
- 1 (No. 2) can crushed pineapple  
- 1 (8 oz.) pkg. cream cheese  
- 1 pint whipping cream

Drain juice from fruit. Heat 2 cups juice and pour over gelatin, stir until dissolved. Beat cream cheese until smooth and add gelatin and fruit mixture. Whip the cream and stir into fruit mixture. Pour into cans from which fruit has been emptied or individual molds. Freeze. Stir several times during the freezing so fruit will not settle to the bottom. Cover top of cans with foil and freeze until ready to serve. Open bottom of can and push out. Slice and serve.
FROZEN SALAD

Sue Gorder

1 can Borden sweetened milk
1/4 c. lemon juice
2 c. cream (whipped)
1 can apricot pie mix

Beat the Borden sweetened milk and lemon juice until thick. Beat in the whipped cream. Add fruits. Put in large pan or cans or small paper cups in muffin pans. Freeze. It keeps a long time if covered.

FRUIT SALAD

Gertrude Brown

1 pkg. orange tapioca pudding mix
1 pkg. vanilla pudding mix

Drain fruit and add water to make 3 cups, bring the 3 c. juice to boiling point; add pudding mix and boil 1 minute. Remove from stove; add fruit. Some lemon juice or pineapple juice may be added. Serve with whipped cream, plain cream or mayonnaise.

FRUIT MACARONI SALAD

Irene Torgerson

1 c. pineapple juice
Juice of 1 lemon
2 T. flour
1/2 c. sugar
2 eggs

Cook mixture of pineapple juice, lemon juice, flour and sugar until clear. Add small amount of hot mixture to beaten eggs. This mixture can be stored in tightly covered jar in refrigerator. Use over combination of bananas, oranges, marshmallows, macaroni and whipped cream.

FRUIT MACARONI SALAD

Jan Sonnenburg

2 c. ring macaroni
1/2 c. lemon juice
2 c. powdered sugar
4 eggs (beaten)
6 apples

1 can mandarin oranges
2 c. whipped cream
Miniature marshmallows
Bananas if desired

Continued Next Page.
FRUIT MACARONI SALAD (Continued).

Bring macaroni to boil and drain. Cook lemon juice, sugar and eggs until thick and cool. Add apples, oranges, and macaroni to cooked mixture and let stand overnight. To serve add whipped cream and marshmallows.

HEARTY MACARONI SALAD

Salad:
2 stalks celery - chopped
1 lb. macaroni - cooked
4 eggs (boiled, chopped)
1 can tuna

1/2 c. olives, chopped
4 slices bacon - crushed
Med. onion - minced
3 med. carrots - grated

Dressing:
2 1/2 c. mayonnaise
1/3 c. mustard
1 c. sugar
2 tsp. vinegar
3/4 c. milk

To make the salad, cook and drain macaroni. Add remaining ingredients. To make the dressing blend the five ingredients given above. May add tomato wedges for garnish if desired.

HOLIDAY SALAD

1 envelope Knox gelatin
1 sm. can crushed pineapple
1/4 c. chopped celery (or more)
1/2 c. chopped nuts
1/8 c. maraschino cherries

1/2 c. sugar
1/2 tsp. salt
2 T. lemon juice
1 sm. pkg. cream cheese
1/2 c. whipped cream

Drain pineapple and add enough water or juice from cherries to make 1 1/2 cup. In 1/4 cup liquid soak gelatin. Heat 3/4 cup and dissolve sugar and gelatin. Add remaining juice, salt and lemon juice. Cool until it starts to set. Mix together pineapple, cheese, celery, nuts and cherries. Whip cream and fold in the gelatin and other ingredients. Mix, mold and chill.
LETTUCE SALAD

Barbara Vanderlinde
Pauline Ellefson

1 lg. head lettuce
1 c. celery (diced)
1/2 c. green pepper (chopped)
3 eggs (hard boiled, chopped)
1/4 c. onions (chopped)
2 T. sugar (scant)

Tear head lettuce in bite size pieces. Put in 9x13 pan. Spread other ingredients in layers. Combine sugar and mayonnaise. Frost top of salad. Sprinkle with grated cheese. Let stand 4-6 hours or overnight.

TACO LETTUCE SALAD

Sandy Mickelson

1 head lettuce
1 lb. hamburger (browned)
1 sm. onion
1 can kidney beans
1 can ripe olives
1 lb. Cheddar cheese (grated)
2 tomatoes
1 lg. bag taco chips

Mix altogether and add Dorito bag of taco chips. Add 1000 Island dressing just before serving.
Hint - lettuce, onion, olives and tomatoes can be prepared ahead of time and stored, (covered) in refrigerator.

WILTED LETTUCE

Eleanor Heismeyer

5 slices bacon
2 eggs (hard boiled, chopped)
2 heads leaf lettuce, torn into bite-size pieces
2 T. green onion (chopped)

Or chives (chopped)


A religious life is a struggle, and not a hymn.
ORANGE SALAD  
Janet Brandsrud

2 pkgs. orange Jello  
1 c. boiling water  
1 c. 7-Up

1 can frozen orange juice  
1 can mandarin oranges with juice

Combine Jello and boiling water. When syrupy add remaining ingredients and chill.

PIMENTO CHEESE SALAD  
Irene Dahl

1 pkg. lemon Jello  
1 c. hot water  
1/4 green pepper (grind fine)

1 c. crushed pineapple  
1 slice onion (chopped)

2 carrots  
1/2 pint mayonnaise

2 carrots  
1 sm. jar pimento cheese

Mix Jello and water and let cool, add to Jello mixture the pineapple, carrots, green pepper, onion, mayonnaise and cheese, pour in mold. Serves 12.

PISTACHIO SALAD  
Gwen Carson

1 pkg. instant pistachio pudding  
1 lg. Cool Whip

1 lg. can crushed pineapple  
2 c. miniature marshmallows

1 lg. can mandarin oranges

Blend pudding and pineapple, including juice. Add Cool Whip and marshmallows. Drain oranges and save juice. Add to salad. Chill. Add juice to salad if it becomes too dry.

PEAR-LIME JELLO SALAD

1 lg. can pears or pineapple  
1/2 pint whipping cream

1 pkg. lime Jello  
1/2 c. chopped pecans

1 lg. pkg. cream cheese

Drain juice from fruit; add enough water to make 1 3/4 c. Heat liquid to boiling; pour over lime Jello. Crumble in cream cheese while mixture is still hot. Use egg beater to mix. Place Jello in refrigerator till it starts to set; then add fruit, whipped cream and pecans. Be sure to mix well; pour into mold until ready to serve.

Itching for what you want doesn't do much good; you've got to scratch for it.
PINE-COT SALAD

1 can pineapple
1 can apricots
1 pkg. orange Jello
1 c. boiling water
8 marshmallows (cut fine)
1 egg
1 T. flour (round)
1 T. butter
1/2 c. cream (whipped)
2 T. mayonnaise
1/4 c. sugar
Cheese (grated)

Drain pineapple and apricots and save juice; dissolve Jello in boiling water; add 1/2 c. juice. Add to congealed Jello: 3/4 c. mashed apricot, 3/4 c. pineapple diced, marshmallows, let stand until firm, when set spread with this mix: 3/4 cup juice, 1/4 c. sugar, 1 beaten egg, 1 round T. flour, 1 T. butter. Cook until thick. Cool. Add whipped cream and mayonnaise; cover with grated cheese.

PINEAPPLE CHEESE MOLD

1 pkg. lemon Jello
1 c. hot water
1/4 c. sugar
2 tsp. lemon juice or vinegar
1 c. crushed pineapple
1 c. cheese (grated)
1 c. whipped cream

Dissolve Jello in hot water. Add sugar and cool slightly. Add lemon juice or vinegar and crushed pineapple. When beginning to set add grated cheese and whipped cream. Pour in mold.

QUICK SALAD

1 can fruit cocktail
1 c. crushed pineapple
1 sm. carton cottage cheese
1 pkg. Jello - any flavor
1 c. desired (use dry)
1 sm. carton prepared whipped topping (Cool Whip)

Drain fruits well. Fold together and serve. May use other fruits such as mandarin oranges, seedless grapes, peaches or pears.
RECEPTION SALAD
Janet Brandsrud

1 (13 oz.) can crushed pineapple
1 (2 oz.) jar pimiento
1/2 c. cream, whipped
1/2 c. water
1/2 c. nuts (finely chopped)
1 pkg. lemon Jello
1/2 c. celery (very finely diced)
1 (3 oz.) pkg. cream cheese

Strain juice from the can of pineapple, add the water and heat. Dissolve the Jello in hot juice. Chill till partly set. Add cream cheese and pimiento which has been creamed together. Add whipped cream, nuts, celery and pineapple.

RED AND WHITE SALAD
Bernice Borstad

1/4 c. red hot cinnamon candies
1 pkg. cream cheese
1 c. hot water
2 T. thick cream
1 pkg. lemon Jello
1 T. mayonnaise
1 c. applesauce

Dissolve red hots in hot water. While still boiling hot dissolve lemon Jello. Cool and add applesauce. Turn 1/2 this mixture into pan and let set until entirely congealed. Whip together cream cheese and cream and mayonnaise. Spread over the top of red mixture. Refrigerate to harden. Add remaining gelatin mixture, chill. Serve on lettuce.

SEA FOAM SALAD

1 lg. pkg. lime Jello or 2 sm. pkgs.
1 can pears (No. 2 1/2 size)
3 1/2 c. liquid (1 bottle cream cheese
Fresca plus pear juice)
1 lg. pkg. Philadelphia
1 c. cream - whipped


If you want to put the world right, start with yourself.
SHOESTRING SALAD
Sue Gorder
1 c. shoestring potatoes 1 1/2 c. ham or chicken (diced)
1 c. carrots (shredded) 1/2 c. salad dressing
1/4 c. onion 1/4 c. sweet pickles
1 c. celery (diced) Nuts (if you like)

Mix all ingredients together. Before serving, mix above with salad dressing and last put in the shoestring potatoes when served.

SHRIMP SALAD
Sue Gorder
2 cans jumbo deveined shrimp 3 tomatoes (cut up)
or 1 1/2 lbs. cooked shrimp 4 eggs (hard boiled, cut up)
1 med. head iceberg lettuce Salt and pepper
1 1/2 c. celery (chopped) 1 sm. pkg. cream cheese
2 T. minced onion with chives
1/4 c. cucumber (diced) 1-1 1/2 c. mayonnaise
1/4 c. green pepper (diced)

Rinse shrimp well under cold water. Coarsely chop lettuce and combine with shrimp, celery, onion, cucumber, green pepper, tomatoes, eggs, salt and pepper. Mix cream cheese with mayonnaise and toss salad as little as possible.

SHRIMP SALAD
Louise Hendrickson
2 sm. pkg. lemon Jello 1 (8 oz.) can shrimp
2 c. hot water 1/2 c. pimiento
1 c. whipped cream 1 1/2 tsp. lemon juice
1 sm. pkg. cream cheese 1 T. onion
1 c. salad olives 1 c. salad dressing
1 c. celery (diced)

Combine Jello and water. Let set until syrupy and whip. Add whipped cream, cream cheese, olives and celery. Place in 9 x 13 pan and chill. Top with dressing made of shrimp, pimiento, lemon juice, onion and salad dressing.

SHRIMP OR TUNA SALAD
3 eggs (hard cooked, diced)
Pepper - no salt
2 tsp. onion soup mix, if desired
1 med. can shoestring potatoes added just before serving.
SPICED ORANGE MOLD

1 (11 oz.) can mandarin orange section
1/4 tsp. salt
2 c. cold water
2 pkg. orange Jello

Drain orange sections, reserving syrup. Add water to syrup to make 1 3/4 c. In saucepan combine syrup mixture, salt, spices. Cover and simmer 10 min. Remove from heat and let stand covered for 10 min. (can put spices in a cloth and tie it up and then put them in the mixture to steep) strain. Dissolve gelatin in hot mixture, add cold water and lemon juice, chill. When partially set stir in orange sections and nuts. Chill until firm. Makes 6-8 servings.

24 - HOUR CABBAGE SALAD

1 lg. head cabbage (chopped fine)
1 sm. onion, chopped
1/2 green pepper, chopped
1 sm. jar pimiento

Mix cabbage, onion, pepper and pimiento together, mix sugar, vinegar, salt, mustard seed, celery seed. Toss together. Refrigerate 24 hours. Makes 2 1/2 quarts. Keeps well in refrigerator.

SOUR KRAUT SALAD

2 c. sauerkraut
1 green pepper
3 stalks celery

Dressing:
1 c. sugar
1/2 c. vinegar

Boil sugar and vinegar. Cool and pour over above ingredients. Keeps well in refrigerator.

For the test of the heart is trouble,
And it always comes with the years,
And the smile that is worth the praises of earth
Is the smile that shines thru the tears.
**TAPIOCA FRUIT SALAD**

1 pkg. orange tapioca pudding  
1 pkg. vanilla tapioca pudding  
1 can fruit cocktail (lg.)  
1 can mandarin oranges

Drain juices, add enough water to make 3 cups liquid. Heat just to boiling, add pudding mix. Stir until it starts to thicken. Cool. Add 1 pkg. Dream Whip beaten very, very stiff, fruit and marshmallows.

**THREE BEAN SALAD**

1 can green beans (or French style beans)  
1 can cut wax beans  
1 can red kidney beans  
1 med. onion (chopped)  
1 green pepper (finely chopped)

Drain canned vegetables and toss with other ingredients. Make a marinade of the last 5 ingredients. Pour over vegetables. Cover and let stand several hours or overnight. Can add 1 cup finely chopped celery or substitute peas for the wax beans.

**DRESSINGS**

**DOROTHY LYNCH SALAD DRESSING**

1 c. salad oil (lukewarm)  
1 can tomato soup  
3/4 to 1 c. sugar  
1/2 c. vinegar  
1/8 tsp. garlic powder  
1 Tbsp. dry mustard  
1 tsp. salt  
1 Tbsp. celery seed  
1 tsp. pepper  
1 tsp. paprika

Add the warm oil to the rest of the ingredients and beat well.

**FRENCH DRESSING**

1 c. Mazola oil  
1 c. vinegar  
1 c. catsup  
1 c. sugar  
1 onion (grated)

Beat with beater and store in refrigerator.
FRUIT SALAD DRESSING

3/4 c. fruit juices 1 T. flour
2 eggs (beaten) 1/4 c. butter
3/4 c. white sugar

Juices can be juice drained from pineapple, orange juice, canned fruit juices and some lemon juice. Put all ingredients into double boiler. Mix together until there are no lumps. Cook about 15-20 min. or until dressing is thickened. Cool, add dressing to whipped cream or chopped bananas.

POPPY SEED DRESSING

1 1/4 c. sugar 3 tsp. onion juice
2 tsp. mustard 2/3 c. white vinegar
2 tsp. salt 2 c. salad oil (Wesson)
2 2/3 tsp. poppy seed

Beat together sugar, mustard, salt, poppy seed, onion juice, white vinegar; add the salad oil slowly while beating.

SALAD DRESSING

1 c. powdered sugar 1 tsp. salt
1/2 c. salad oil 1 tsp. celery seed
1/2 c. vinegar 1 sm. onion (grated)
2/3 c. catsup

Combine and mix well. Chill before using.

SALAD DRESSING

3 eggs (or more) 1 T. salt
1 1/2 c. sugar 1/4 tsp. pepper
2 T. heaping prepared mustard 1 1/2 c. vinegar

Boil until thickened. When cool add cream to thin.

SALAD DRESSING

1 gal. salad dressing 1 c. mustard
1 c. sugar 1 1/2 Tbsp. salt
1 c. vinegar 1/2 Tbsp. pepper

Remove one pint of the salad dressing, mix rest of ingredients very well. May be used all summer as needed.
1000 ISLAND DRESSING

1 c. sugar
2 eggs
1 pint oil

Beat sugar and eggs together, slowly. Add remaining ingredients.

1 c. ketchup
1 pint sandwich spread
1 c. salad dressing
ADDITIONAL RECIPES
THIS AND THAT
PUNCH

WEDDING PUNCH

Gloria Johnson

2 c. sugar
Juice of 8 lemons
Juice of 3 limes
3 qt. unsweetened pineapple juice
Juice of 8 oranges

Combine juices and sugar. Chill well. Just before serving, add: 4 quarts dry ginger ale and 2 quarts plain soda water.

Pour over a block of ice in punch bowl. Float thin slices of lime and lemon. Serves between 60 and 70 persons.

FROTHY PUNCH

Blanche Ellsworth

3 qt. fruit juices (chilled) 2 qt. sherbet (lime, orange or lemon)
2 qt. ginger ale (chilled)

Combine as you are ready to serve. Add sherbet by ice cream scoops. When using sherbet do not use ice. Makes about 50 small cups.

PUNCH

Sena Fennig

1 sm. pkg. raspberry Jello in 1 sm. can frozen orange juice
1 c. hot water 1 sm. can frozen lemonade
2 c. cold water Add 1 qt. Club soda
1 lg. can pineapple-grapefruit juice.

Mix and cool. Good.

LOLA'S SCHOOL PUNCH

8 1/2 c. sugar 6 c. orange juice (can be frozen)
8 c. water
6 c. Realemon (bottled) 5 c. pineapple juice

Heat sugar and water and chill. Add Realemon and juices. Add 4 cups more water when serving plus 2 quarts of ginger ale. A fruit float made by freezing pineapple, cherry, and orange slices in water makes an attractive bowl.
PINK PUNCH

2 c. rhubarb juice 1/4 c. pineapple juice
3/4 c. sugar 1 c. ice water
3/4 c. orange juice 1 c. ginger ale
1/2 c. maraschino cherry juice

Combine juices and sugar. Chill. Add ice water and ginger ale just before serving.

FRUITED TEA PUNCH

2 c. pineapple juice 5 T. instant tea
1-10 oz. pkg. frozen strawberries (thawed) 1 1/2 qt. water
1-6 oz. can frozen lemonade (thawed)

Put all ingredients except water in blender container cover and run on hi, until strawberries are liquified. Pour into punch bowl; add water and stir. Add ice to chill. Makes 20 small servings.

ORANGE JUICE DRINK

1-6 oz. can frozen orange 2 eggs
concentrate 3 T. sugar
2 T. lemon juice Salt
2 1/4 c. cold water

Combine juice and water beat with blender. Beat eggs with sugar and salt until blended, add orange mixture. Beat 5-10 seconds. Pour into 6 tall ice filled glasses.

HOT CHOCOLATE

4 c. powdered milk (dry) 1 c. powdered sugar
2 c. Nestles Quick 1 c. Cremora

Mix all ingredients well and place in jar. To serve, add 2 or 3 spoonfuls mixture to hot water.

Two kinds of families have antique furniture - Those with money, and those with lots of children.
RUSSIAN SPICED TEA

Louise Hendrickson
Neva Mackey

2 c. Tang
2 c. sugar
3/4 c. instant tea

1/2 tsp. cloves
1 tsp. cinnamon

Mix together and keep in a covered cannister. Put 3 heaping tsp. (or to taste) in 1 cup of hot water.

CANDY

AFTER DINNER MINTS

Jan Sonnenburg

1 box powdered sugar
1 egg white (unbeaten)
1 Tbsp. cream
1 tsp. vanilla

1 heaping tsp. soft white shortening
3 drops flavoring of choice
Coloring

Combine egg whites, cream, vanilla, flavoring and coloring. Stir well and add the box of powdered sugar all at once. Mix thoroughly, add shortening and more sugar if necessary. Put into molds. May be frozen and kept for several months.

MINTS

Gloria Johnson

2 c. white sugar
1/4 tsp. cream of tartar

1/2 c. white syrup
1/2 c. water

Blend ingredients together; boil to soft ball stage.

Add coloring and flavoring, one teaspoon, in the bowl. If it becomes stiff, add 1 teaspoon boiling water. Beat and drop on waxed paper.

NO-COOK FONDANT

1/3 c. soft butter
1/3 c. white syrup
1/2 tsp. salt

1 tsp. flavoring
3 1/2 c. powdered sugar
Coloring

Mix butter, syrup and salt. Add flavoring and coloring - if desired. Mix in powdered sugar. Shape into rolls, chill and slice; or form in mint molds.

Those who won't be advised can't be advised.
**PEANUT CLUSTERS**

Darlene Harn

1 pkg. chocolate chips
1 lb. salted peanuts

Melt the chips in double boiler. Stir in salted peanuts and drop on waxed paper. Cool in refrigerator.

**CARAMELS**

Neva Macke

2 c. white sugar
1 c. syrup - light or dark
1 c. brown sugar

Cook to firm ball. Don't stir very much and don't boil too fast. Pour on buttered cookie sheet. Cut and wrap. Make in electric fry pan.

**TWO-TONE FUDGE**

Neva Macke

2 c. brown sugar (firmly packed)
1 c. white sugar
1 c. evaporated milk
1/2 c. butter
1 jar marshmallow creme

Combine brown sugar, white sugar, evaporated milk and butter in saucepan. Bring to full boil, over moderate heat, stirring constantly. Boil 10 minutes over moderate heat, stirring occasionally. Remove from heat. Add marshmallow creme and vanilla and stir till mixture is smooth. To 2 cups of hot mixture add butterscotch chips and 1/2 cup nuts; stir till chips are melted and mixture is smooth. Pour evenly into greased 9 inch square pan. To remaining hot mixture, add chocolate chips and 1/2 cup nuts; stir until chips are melted and mixture is smooth. Pour evenly over butterscotch mixture in pan. Chill till firm. Makes about 2 1/2 lbs.

**SIMPLE FUDGE**

2 1/2 c. chocolate chips
1 can sweetened condensed milk

1 tsp. vanilla
3/4 c. chopped nuts

Continued Next Page.
SIMPLE FUDGE (Continued).

Melt chocolate chips in micro wave oven. If using conventional oven, heat to 200° and turn oven off. Place saucepan containing chips in oven and check often. When melted stir in sweetened condensed milk and stir until well blended. Add vanilla and nuts. Stir. Pour into buttered pan 8x8 inch and refrigerate 2 hrs. Cut in squares.

BON BON'S

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tr>
<td>2 lbs. powdered sugar</td>
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<td>1/4 lb. margarine or butter</td>
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<td>1/2 tsp. vanilla</td>
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<td>Dash salt</td>
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<td>1 lg. pkg. angel coconut</td>
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<tr>
<td>1/2 bar paraffin wax</td>
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Melt chips and wax in double boiler. Combine sugar, butter, vanilla, salt, coconut and milk. Roll into balls with cherry or nuts in middle. Dip balls in chocolate and let dry on wax paper.

CHOCOLATE COVERED CHERRIES

Mix powdered sugar, butter, vanilla, cream and flavoring thoroughly. Melt chocolate and wax in double boiler. First roll cherries in powdered sugar mixture, then coat with chocolate mixture by rolling them in it.

DIVINITY

Boil sugar, syrup and water until it reaches 260 degrees, stirring. Slowly add to beaten egg whites and beat until starting to form peaks. Add nuts and vanilla and drop on wax paper.
CARAMELS

Sue Gorder

2 c. sugar
3/4 c. light syrup
1/2 c. butter
1 pint cream

Put sugar, syrup, butter and 1 c. cream into pan and bring to a boil, stirring constantly. Then stir in gradually the 2nd cup of cream. Cook to 254° or a hard ball formed in cold water, add nuts. Stir constantly as the mass darkens. Pour into 8x12 pan and when cold - cut into squares and wrap in waxed paper.

Chocolate Caramels:
Add 2 or 3 lbs. of cocoa to the sugar before adding the other ingredients. Add 1 teaspoon vanilla when you stir in the nuts after you take it off the stove.

WHITE FUDGE

Sue Gorder

2 c. sugar
1 c. miniature marshmallows
1 c. evaporated milk
1/2 c. flake coconut
1/2 c. butter or margarine
1/2 c. almonds (toast and chopped)
1 c. white almond bark (shredded)
1 tsp. vanilla

Butter sides of heavy 3 qt. saucepan. Add sugar, evaporated milk, and butter or margarine. Cook over medium heat to soft ball stage, 234°, stirring frequently. (This scorches easily). Remove from heat and add almond bark and marshmallows. Beat until melted. Quickly stir in coconut, almonds, and vanilla. Pour into buttered dish. Cut when cool.

CHOCOLATE COVERED CARAMELS

Sue Gorder

1 can sweetened condensed milk
12 oz. chocolate chips
1/4 bar wax

Nutmeats (chopped)

Put can (not open) in kettle; cover with water and boil 3 hrs. Add water as needed to cover. Put can in frig over-night. Dip out of can by spoon - roll in chopped nutmeats, to make small balls. Put in frig. (I put mine in freezer for 1-2 hrs.). Remove a few at a time and dip in chocolate mix. Very good; worth the work.
CHOCOLATES

Sue Gorder

1 can sweetened condensed milk 2 lb. pkg. powdered sugar
1/2 c. real butter Pinch of salt
1 tsp. vanilla

Mix together sweetened condensed milk, butter, powdered sugar, salt and vanilla. Divide into flavor batches. (1) vanilla - add more vanilla, (2) chocolate - add chopped nuts and cocoa, (3) maple - add chopped nuts and maple flavoring. Refrigerate 2-3 hrs. until hard, roll into balls, refrigerate again 2-3 hrs., then dip into chocolate mixture. Melt in double boiler-stirring constantly 1/4 bar unsweetened chocolate, 1/2 bar wax, 3 (12 oz.) chocolate chips. Dip each fondant ball in chocolate mixture with toothpick, place on foil, drip chocolate over to cover toothpick hole.

ANISE CANDY

Eileen Johnson

2 c. white sugar 1/2 tsp. oil of anise
1 c. corn syrup 1/2 tsp. red food coloring
1/2 c. water

Combine sugar, corn syrup and water. Boil to hard crack stage. Add oil of anise and food coloring. Pour in buttered (8x8) inch pan and mark in small squares with tip of knife. Keep marking while it cools so pieces will break nicely when cool.

PEANUT BRITTLE

Darlene Harms

3 c. sugar 1/4 c. butter
1 c. white syrup 1 lb. raw peanuts
1 c. water 1 tsp. vanilla
1/2 tsp. salt 1 T. soda


God has two claims to our allegiance; First, He created us; Second, He bought us back! "Ye are bought with a price".
PEANUT BRITTLE

Doris Olson

1 c. sugar 1/2 tsp. vanilla
1/2 c. corn syrup 1 tsp. butter
1/2 c. water 1 tsp. soda
1 c. raw peanuts 1/8 tsp. salt

Cook sugar, syrup, water, salt to soft ball - 240°. Add raw peanuts and cook to crack stage - 310°. Remove from fire - add vanilla and soda. Mix well and pour into greased sheet spreading thin when nearly cool.

PEANUT BRITTLE

Barb Vanderlinde

2 c. sugar 2 c. raw peanuts
1 c. white corn syrup 1 tsp. baking soda


PEANUT BRITTLE

Joyce Swift

2 c. sugar 2 c. salted peanuts
1/2 c. water 1 tsp. butter
1 c. white syrup

Cook sugar, water and syrup to crack stage. Add peanuts, cook until brown. Add butter and stir until melted. Add 1 tsp. vanilla and stir. Remove from fire, add 2 tsp. soda. Stir. Pour on warm cookie sheet.

KNOX BLOX (Finger Jello)

Louise Hendrickson

4 envelopes Knox unflavored gelatin
3 pkg. (3 oz. each) flavored gelatin

In large bowl, combine Knox gelatin and flavored gelatin; add boiling water and stir until gelatin dissolves. Pour into 9 x 13 pan and chill until firm. Cut into squares to serve. Makes about 100 one inch squares.

Joy is not in things, it is in us.
**FUDGIES**

Barbara Dohrer

1 pkg. chocolate pudding  
1/4 c. sugar
3 1/2 c. milk

Mix well and cook as for chocolate pudding. Mixture will be thin. Fill molds and freeze.

**POPSICLES**

Barbara Dohrer

1 pkg. Jello  
1 c. sugar
1 pkg. Kool-Aid

Dissolve above in 2 c. hot water. Add 2 c. cold water. Pour into forms and freeze.

**SYRUP FOR POPCORN BALLS**

1 c. sugar  
1 Tbsp. vinegar
1 c. white syrup  
A little butter

Boil mixture until it forms a hard ball in water, add coloring if desired. Pour over popcorn, mixing well and shape into balls.

**CARAMEL CORN**

Darlene Harms

6 or 7 qts. popped corn  
2 sticks margarine
2 c. brown sugar  
1 tsp. salt
1/2 c. white sugar or white corn syrup  
1 tsp. soda
1/4 tsp. cream of tartar

Mix sugar, margarine, syrup, cream of tartar and salt. Bring to boil, stirring often and boil 3 min. Remove from heat and add soda. This will foam up a little. Stir until soda is well mixed. Pour syrup over popped corn and mix until corn is evenly coated. Place in a 200° oven for 1 hr. Stir every 15 min.

**CARAMELED POPCORN**

Neva Mackey

3 c. white sugar  
1/2 c. butter or margarine
2 c. brown sugar - packed  
2 tsp. soda
1 1/4 c. dark corn syrup  
2 tsp. vanilla
1 1/2 c. water  
3 1/2 gal. popped corn
2 tsp. salt

Continued Next Page.
CARAMELED POPCORN (Continued).

Combine sugars, syrup and water in heavy pan and cook over medium heat, stirring frequently, until mixture reaches 290 degrees. Stir in salt and continue cooking, stirring constantly, until mixture reaches 300 degrees. Remove from heat and stir in butter, soda and vanilla. Pour slowly over popped corn, stirring until corn is well coated. Turn quickly onto clean, cool surface and spread out. When cool, break into pieces. Makes 4 gallons.

DIPS

HOT FUDGE SAUCE

Elsie Moeller

3/4 c. sugar
1 1/2 Tbsp. cornstarch
1 1/2 Tbsp. cocoa
1 Tbsp. butter

Combine sugar, cornstarch and cocoa. Mix to blend.
Add butter and cream; add salt. Cook, stirring constantly over medium heat, until thick. Cool and store in covered jar in refrigerator.
Serve cold or hot over ice cream or over cake which has been topped with whipped cream and then drizzled with this fudge sauce.

BACON-HORSERADISH DIP

Neva Mackey

1 c. sour cream
1 tsp. horseradish
3 tsp. chives
2 T. bacon bits
1/2 tsp. onion salt
1/2 tsp. garlic salt

Mix all ingredients together well.

GUACAMOLE DIP

Sandy Mickelson

1 T. lemon juice
1/2 c. mayonnaise
Sm. slice onion
1 tsp. salt
1/4 tsp. chili powder
2 ripe avocados, (peeled, pitted, quartered)

Continued Next Page.
GUACAMOLE DIP (Continued).

Put all ingredients in blender in order listed. Cover, run on high till smooth. Empty into small bowl. Press waxed paper against surface (to prevent from turning dark), and chill. Makes 1 1/2 cups. Good with fresh vegetables.

SHRIMP DIP

1/2 c. catsup
3 Tbsp. lemon juice
2 Tbsp. Wesson oil
Stir well before serving.

OLIVE CHEESE BALL

1 pkg. (8 oz.) cream cheese, softened
1/3 c. stuffed green olives (chopped)
1/4 c. black olives (chopped)
1 Tbsp. instant minced onion
1/4 tsp. Tabasco sauce

In medium mixing bowl, combine softened cheese with both types of olives, onions and Tabasco sauce; mix thoroughly. Set cheese mixture in refrigerator to harden slightly for easier handling. Shape cheese mixture into ball. Roll in chopped parsley to coat well. Return to refrigerator; chill 15 to 20 minutes or until serving time. Serve with assorted crackers or chips.

If desired, cheese mixture can be thinned with sour cream or milk to serve as a dip. Makes quite a large ball.

CHEESE BALL

1 lb. bacon--fried crisp
2 lg. pkgs. Philadelphia cream cheese
1 (8 oz.) jar Kraft Cheez Whiz
1 tube Kraft Hickory flavored cheese

Mix together and form into a ball or mound. Coat with chopped walnuts. May also put in an attractive serving dish and top with nuts. Chill several hours. Serve with crackers.

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OLIVE-CHEESE BALL
Gwen Carson

2 c. sharp Cheddar cheese 1 c. flour
(shredded) Dash cayenne
4 T. soft butter 75 med. olives, well drained
Cream first four ingredients. Wrap approximately 1 tsp.
of dough around each olive, covering it completely. Bake at
400° for 15 min. May be baked ahead and reheated.

CHEESE BALL
Irene Torgerson

8 oz. cream cheese 1 tsp. lemon juice
1 Cracker Barrel sharp Cheddar Green olives (cut up)
cheese
1 tsp. Worcestershire sauce
Mix all ingredients together. May be shaped into ball
and served from center of plate surrounded by a variety of
crackers - or kept in covered container.

APPETIZERS

HAwAIJIAN MEATBALLS
Sandy Mickelson

1 1/2 lb. hamburger 2 tsp. salt
1/2 c. cocktail peanuts (chopped) 1/8 tsp. pepper
1/4 c. onion (grated) 2 T. peanut oil
1/4 c. bread crumbs 1/2 c. sugar
1 egg, beaten 3 T. corn starch
1/2 c. vinegar 1 c. apple juice
1 c. green pepper (diced) 1 T. soy sauce
2 T. water
Combine: hamburger, peanuts, onion, bread crumbs, egg,
water, salt and pepper. Mix well. Form into balls (30).
Brown in oil. Prepare sauce. Combine sugar, corn starch,
in pan. Stir in apple juice, vinegar and soy sauce. Cook
over medium heat until thick and add meatballs and green
pepper. Cook 5 minutes.
Optional: May add 1 can chunk pineapple.
DEVILED EGGS
Eileen Johnson

6 eggs (hard cooked)
Slip out yolks. Mash with fork.
Mix in:
1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
About 3 Tbsp. salad dressing
or vinegar or cream enough
to moisten
Refill whites with egg yolk mixture, heaping it up lightly.
Use with salads, cold meat, platters, etc.

CHOCOLATE FONDUE
Eleanor Heismeyer

2 Tbsp. honey or light corn syrup
1/2 c. light cream or Half and Half
1 bar (8 3/4 oz. or 9 oz.) milk chocolate (broken into small pieces)
1/4 c. toasted almonds or pecans (very finely chopped) (optional)
1 tsp. vanilla
Foods for twirling
Cake - bite size cubes
Apples - peeled wedges
Bananas - cut crosswise into bite size slices
Melons and other fruits
Popcorn and marshmallows

Heat honey and cream in ceramic or metal fondue pot over direct high flame. Lower heat; stir in chocolate pieces. Heat, stirring constantly, until chocolate is melted. Stir in nuts and vanilla, if used. Let guests spear favorite foods for twirling with fondue fork and swirl in chocolate mixture. Cool slightly and eat. Yield: about 1 1/2 c. sauce.

CHEDDAR CHEESE FONDUE
Sandy Mickelson

1 can Cheddar cheese soup
1 c. French onion dip
1 c. sharp Cheddar cheese (grated)
1/2 tsp. dry mustard
2 dashes pepper
Good with fresh vegetables or hard bread, cut in 1 inch squares.
FRUIT BAKE CURRY

1 (No. 3) can apricots
1 med. size can sliced peaches
1 can pineapple chunks
1 med. can of pears

1 sm. bottle cherries
3/4 c. light brown sugar
1/3 c. butter or margarine
1 tsp. curry powder

Pour fruits into large baking dish. Dip 1 cup of juice into saucepan. Add brown sugar and margarine and curry powder. Heat until butter or margarine melts; pour over fruits. Bake 350°, 1 hr. Serve hot, can be served in a chafing dish. 6-8 servings.

OYSTER CRACKER SNAX

1-12 or 13 oz. pkg. oyster crackers
3/4 c. butter or margarine
1 1/2 tsp. celery salt

1 1/4 tsp. garlic salt
1 1/2 tsp. onion salt
1/2 c. Parmesan cheese (grated)

Melt butter in large bowl in microwave, add seasonings. Stir in crackers and toss until all are coated with butter mixture. Add cheese and mix thoroughly. Place in microwave for 5 min. Stir after first 2 1/2 min. Cool. Store in airtight container. To use conventional oven: melt butter in a roasting pan on a burner set on medium heat. Add seasonings, crackers and cheese. Place in 300° oven for 15 min. Stir every 4 or 5 min.

PLAY DOUGH

1/2 c. salt
1 c. flour
1 c. water

1 Tbsp. salad oil
1 tsp. cream tartar
Food coloring

Mix dry ingredients in pan, add water and stir. Add oil and cook on medium heat stirring constantly until ball forms. Take off heat and work in food coloring.

* * * * *
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CORRECTIONS

Page 3 --
WHOLE WHEAT BREAD - the 2 tsp. should read 2 tsp. salt.

Page 37 --
BAKED PORK CHOPS CASSEROLE - Brown pork chops in oil and simmer should read Brown pork chops in oil and remove.

Page 74 --
SNOBALL COOKIES - the \(\frac{1}{2}\) c. milk in Butter Cream Icing should be \(\frac{1}{2}\) c. butter.

Page 84 --
FROSTED APPLE SQUARES - After Bake 1 hour in 350 degree oven, it should read as follows: Top with powdered sugar frosting: 1 cup powdered sugar, 3 Tbsp. water and vanilla. Spread on while warm.

Page 85 --
GRAHAM CRACKER BARS - should read Cook together 5 minutes instead of Cool.

Page 87 --
NUT GOODY BARS - should read Melt over boiling water etc.

Page 90 --
SOUR CREAM RAISIN BARS - should read 1 c. butter (½ c. oleo and
½ c. Crisco)

Page 94 --
DROP DOUGHNUTS (first recipe) - should read: These will turn over
themselves in the hot fat.

Page 98 --
DANISH PUFF - Pat with hands etc.

Page 100 --
NORWEGIAN PRUNE PUDDING - should read: cook in some water instead
of some water.

Page 134 --
NUT HERSHEY DESSERT - should be 4 Almond Hershey Bars instead of 2.