The U.M.W. of the Sterling United Methodist Church has compiled this cook book for your enjoyment.

We would like to express our appreciation to all who sent us recipes and helped to complete it.

It is in commemoration of our 100th year. Therefore, it is dedicated to all our old and new friends.

PRESENT MEMBERS

Ann Taylor President
Vida Reed Vice President
Mildred Steinback Treasurer
Lillie Workman Secretary
Florence Koerlin
Grace Kleinheksel
Penny Ritter
Cathy Reed
Bet Hamer
Ada Gossau
Adeline Schulz

HONORARY MEMBERS

Elizabeth Christie
Ada Linn

In the back of this book are recipes from our First Sterling Methodist cookbook published in 1950.
# INDEX OF RECIPES

<table>
<thead>
<tr>
<th>Category</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meats &amp; Casseroles</td>
<td>1</td>
</tr>
<tr>
<td>Salads &amp; Dressings</td>
<td>2</td>
</tr>
<tr>
<td>Cookies &amp; Bars</td>
<td>3</td>
</tr>
<tr>
<td>Cakes &amp; Frostings</td>
<td>4</td>
</tr>
<tr>
<td>Desserts &amp; Pie</td>
<td>5</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>6</td>
</tr>
<tr>
<td>Pickles &amp; Jellies</td>
<td>7</td>
</tr>
<tr>
<td>Breads</td>
<td>8</td>
</tr>
</tbody>
</table>
Meats & Casseroles
MOCK STEAK

Dorothy Christie

1 lb. hamburger
1/2 C. bread crumbs
1/2 pkg. dry onion soup mix
1/4 C. milk
1 can cream of mushroom soup.

Mix hamburger, bread crumbs, egg, milk and onion soup mix. Form into patties. Brown both sides. Place in shallow pan, pour cream of mushroom soup over top. Bake 350° oven about 45 minutes.

CALICO BEANS

Jill. Kerr

Combine and brown and drain
1 lb. hamburger
1/2 lb. bacon
1 C. chopped onion

Add
1/2 C. ketchup
1 t. salt
3/4 C. brown sugar
1 t. mustard
2 t. vinegar
1 can butter beans, drained
1 can kidney beans, drained
1 can pork & beans.

Combine all ingredients. Bake at 350° for 1 hour.

Even a mosquito doesn't get a slap on the back until he begins to work.
DILLY MEAT LOAF
Karen (Workman) Carmichael

1 C. milk
3 slices bread (torn to small pieces)
1 1/2 pounds ground beef
1/2 C. chopped dill pickle
1 medium onion, chopped
1 egg
1/2 t. salt
1/4 t. garlic powder
1/4 t. pepper
1 t. Worcestershire sauce
3 whole dill pickles - as straight as possible, about 4 inches long
2 whole pimientos


CALICO BEANS
Allene Hicks

Fry 6 strips bacon, crisp - Drain and cut up. Add 1/2 cup chopped onion and saute. Add 1/2 cup catsup, 1 tsp. dry mustard, 1 tbsp. vinegar, 5 tsp. brown sugar. Heat all to blend. Add 1 # 2 can Van Camps pork and beans, 1 can kidney beans, 1 can butter beans, 1 can lima beans. Mix well and bake 2 hours at 350°.
PATIO POTATOES

Cindy Kerr

1 C. sour cream
1 can cream of potato soup
1 can cream of celery soup
1/2 C. light cream
1/4 C. diced onion
3/4 C. Velvetta cheese
2 (1 lb.) bags hashbrowns

Combine all ingredients. Pour in greased 9 x 13 pan and sprinkle with paprika and parsley flakes. Bake, uncovered, for 2 hrs. at 300°.

SPARERIB SAUERKRAUT DINNER

Dorothy Ann Williams

3 1/2 lbs. spareribs, cut up
1 jar sauerkraut, drained (reserve liquid)
5 or 6 med. potatoes, pared and halved
5 or 6 carrots, cut into 2" pcs.
1 t. salt

In 6 qt. pressure cooker melt 2 T. shortening. Brown spareribs on both sides. Layer ribs, kraut, potatoes and carrots. Season with salt. (Cooker should be no more than 2/3 full) Measure reserved liquid from sauerkraut and add water to measure 1 C. Pour into cooker. Seal and process as directed by manufacturer.

Variation: Stir in 1/2 t caraway seed, 1/4 C. brown sugar, and 1/4 C. chopped onion into sauerkraut.
MARY'S GOOD SPUDS  
Mrs. Ron (Mary) Pickard

1 (32 oz.) pkg. frozen hash browns  
1 can cream of celery soup  
1 carton sour cream  
2 C. shredded cheese  
2 T. minced onion  
1 t. salt  
1/2 t. pepper

Mix and put in large casserole. Top with  
2 C. buttered corn flake crumbs. Bake at  
least 1 hour at 300°.

BAKED EGGS  
Mrs. Marc (Dee) Taylor

6-8 slices white bread (remove crust & cube)  
1 C. cubed cheese  
2 C. ham or corned beef  
6 eggs  
3 C. milk  
3/4 t. salt  
1 1/2 t. dry mustard  
1 dash onion flakes
Beat eggs (one at a time. Add milk, salt, onion, and mustard. Put in greased 9 x 13 pan in layers. First bread, ham & cheese, egg mixture, ham and cheese. Let set overnight. Bake 1 hour at 350°.

The road of progress is up and down - but higher with each climb.
PILAR'S ELEGANT CHICKEN  Penny Jane Ritter

6 slices partially fried bacon  
6 chicken breasts, deboned, skinned  
1 jar (2 1/2 oz) dried beef  
2 cans condensed cream of mushroom soup  
1 C. sour cream  
1/2 C. white cooking wine  
2/3 C. milk  
fresh mushrooms, sliced, fried in butter

Partially fry bacon strips, drain, wrap 1 strip around each chicken breast, place in baking dish, cover with dried beef. Combine soup, sour cream, milk and wine. Pour over meat. Cover loosely with foil. Bake 250-300° at least 3 hours. Serve on rice.

SWEDISH MEATBALLS  Carol Carson

1 lb. ground beef  
1 packet onion soup mix  
1 egg slightly beaten  
1 C. bread crumbs

Mix above. Make into balls and brown in shortening. Gradually add  
Mix together  
2 T. flour  
1 1/2 C. water  
1 T. chopped parsley  
1/2 C. sour cream

Cover and cook
DILL-SALMON LOAF

Ruth Ann Weddle

2 envelopes unflavored gelatin
1 15 1/2 oz. can salmon, drained and flaked
2 3 oz. pkgs. cream cheese
1 C. sour cream
1 1/2 T. white horseradish
2 t. lemon juice
1/4 t. pepper
2 scallions, sliced thin
*1/2 t. dried dill
1/2 C. heavy cream, whipped
*(one T. snipped fresh dill can be substituted)

Sprinkle gelatin over 1/2 C. cold water in a small saucepan. Stir over moderate heat until gelatin is completely dissolved and liquid is almost boiling. Remove from heat; stir in 1/4 C. cold water. In a large bowl beat salmon, cream cheese, sour cream, horseradish, lemon juice and pepper with an electric mixer until well blended. Beat in dissolved gelatin. Stir in scallions and dill. Gently but thoroughly fold in whipped cream. Pour salmon mixture into a lightly oiled 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Cover and refrigerate 2 hours or until firm. Before serving, turn out loaf onto a platter and garnish with dill springs or tomatoes if desired. Cut into slices or dip into with crackers.

Your mind is the most precious luxury you will ever have - don't waste it.
OVEN FRIED CHICKEN

Put 1/4 C shortening in pan, melt. Put 1/2 C. Bisquick, 1 t. salt, 1/4 t. pepper in a paper bag, add chicken (cut up) a few pieces at a time, shake to coat, put in pan skin side down. Bake at 425° uncovered for 35 minutes, turn. Bake 15 minutes more, longer if necessary.

LUNCHEON MEAT

2 lbs. hamburger
1 C. hot water
1/4 t. onion powder
1/4 t. garlic powder
1/2 T. mustard seed
2 T. liquid smoke
3 T. tender quick salt or 2 3/4
Mix ingredients together. Divide into 2 loaves. Wrap in foil (shiny side in) and refrigerate 24 hours. Poke holes in bottom of loaves. Bake in broiler pan to catch grease. Bake at 325° for 1 1/2 hours.

MEAT LOAF

1 1/2 lb. hamburger dash pepper
3/4 C. oatmeal 1 C. tomato juice
1 T. chopped onion 1 beaten egg
1 t. salt
Mix Well. Pack into pan. Bake 1 hr. and 15 minutes at 350°. About 8 servings.
ROSE'S SPECIAL SAUSAGE  
Rose Marie  
Steinback Cape

24 sausage links  
1/4 C. chopped onion  
1/4 C. chopped green pepper  
2 4 oz. cans sliced mushrooms  
1 can cream of mushroom soup  
3/4 soup can milk  
Minute Rice

Cook Minute Rice according to directions for 4-6 servings.  
Serve gravy over rice with sausage links and buttered broccoli.

TENDERIZED ROUND STEAK  
Rhonda Scholten

1/2 C flour  
1/2 t. pepper  
1 t. paprika  
1/2 t. salt  
1/2 C. onion  
1 can cream of chicken soup

Brown meat in 1/4 C. butter, then add 1 C. water. Cover and simmer 30 min. Put in casserole. Heat 1 can cream of chicken in skillet; blend in 1 3/4 C. water. Bring to boil, then pour over meat. Bake uncovered at 350° for 30 min.
PIZZA BURGERS
Penny Jane Ritter
(makes 24 small buns)

2 lbs. hamburger - brown and drain
Add
1 can tomato soup
1/4 C. chili sauce
1/4 C. parmesan cheese
1 t. oregano
1/2 t. garlic salt
salt and pepper to taste
sliced mozeralla cheese (to add last)

Mix all but mozeralla cheese. Put meat mixture on bun, top with mozeralla cheese.
Wrap each bun in foil, bake at 350º for 20 minutes.

BARBQ HAMBURGER
Vida Workman Reed

5 lbs. ground beef
3 C. catsup
salt to taste
1 large onion
1 T. vinegar
1 t. sugar
1 t. mustard
1 can tomato soup

Brown beef and onions - season - mix in other ingredients and simmer.
Add tapioca to thicken - if necessary.
BEEF BURGERS

3 lbs. hamburger
1 onion soup mix (dry)
1 can chicken gumbo soup
1 T. prepared mustard
1 C. catsup
1 C. water
4 T. brown sugar
2 T. vinegar
1/2 t. salt
1/4 t. pepper
1 T. Worchester sauce

Brown hamburger - add all other ingredients, simmer for 45 minutes to 1 hour or until thick. Stir occasionally.

PIZZA BURGERS

Brown 2 pounds hamburger
Add
8 oz. mozzarella cheese
1 can tomato soup
1/3 C. chili sauce
1/4 C. parmesan cheese
1/2 T. garlic salt
1/2 t. oregano
Salt & pepper to taste

Bake for 30 min at 350°. Fill buns and freeze. Pop in oven or microwave to unthaw.
HOT DISH

Mrs. Harold W. Wagar

1 lb. hamburger
2 C. celery chopped
1 C. onion chopped
1 C. raw rice
1/3 C. soy sauce
Seasoning
2 C. hot water
1 C. mushroom soup
Brown the meat
Mix all together. Bake 1 hour at 375°, covered.

EASY HOT DISH

Mildred Steinback

1 1/2 lb. hamburger, crumbled in bottom of 9 x 13 pan. Season the raw hamburger with salt and pepper.
1 8 oz. pkg uncooked noodles on top of hamburger. Mix 1 can cream mushroom soup, 1 can vegetable soup, 1 C. shredded carrots, 2 T. chopped onion, 1/2 C. chopped celery, 1 1/2 cans water.
Pour over top of dry noodles. Bake at 350° for 45 minutes, after 30 minutes sprinkle crushed potatoe chips over, bake 15 min. more

HOT DISH

Mildred Steinback

Brown 1 1/2 lb. hamburger, pour off grease
2 boxes Macaroni & Cheese, cooked according to recipe on box.
1 can mushroom soup
1 can milk
2 level T. onion soup mix or 1 T. onion
Mix and bake about 20 min. Whole kernel corn may also be added before baking.
CHICKEN FOR A BUSY DAY

1 frying chicken cut up
1 C. rice
1 can cream mushroom soup
1 can cream celery
1 pkg onion soup mix.
1 1/2 C. milk


RICE HOT DISH

Brown 1 1/2 to 2 lbs. hamburger and 1 C. diced celery.
put in mixing bowl.

Add
1 C. raw rice
1 can mushroom soup
1 can cream of chicken soup
1 C. water
1 envelope dry onion soup mix
1/4 t. salt or to taste

Mix well, pour in cake pan. Bake 1 1/2 to 2 hours. Check several times as more warm water may need be added. Bake at 350°. Serves about 12.
HAMBURGER STROGANOFF

Mrs. Delvin Benz

1/2 C. minced onion
1 clove garlic, minced
1/4 C. butter
1 lb. ground beef
2 T. flour
1 t. salt
1/4 t. pepper
1 lb. fresh mushrooms, sliced or 1 can (8 oz) sliced mushrooms, drained
1 can (10 1/2 oz) cream of chicken soup undiluted
1 C. commercial sour cream parsley


MEAT BALLS

Gladys Harms

2 lbs. hamburger
1 lb. seasoned pork sausage
1/2 C. chopped onion
2 t. prepared mustard
3 beaten eggs
1 C. milk
salt & pepper

Enough sifted flour to hold meat balls together. Fry in fat or oil, put in casserole, add the drippings and a little water and bake in 250° to 300° oven one hour.
FRIED RICE
Vickie Jackson
(Christie)

2 eggs beaten
3 T. cooking oil
1 C. finely chopped shrimp, ham, pork, beef
or chicken
6 green onions including tops, thinly sliced
4 cups cold cooked rice (minute or regular)
2 T. soy sauce
1/2 t. sugar

In electric skillet or wok, sauté rice in
oil over medium heat about 15 minutes or until
golden brown. Add meat sauté shortly. Pour
beaten eggs over rice. Cook stirring often
until egg is set. Sprinkle onion and soy
sauce mixed with sugar. Stir just till
blended. Serve immediately. Serves approximately
6.

MAKE AHEAD POTATOES
Marilyn Clifford

12 large potatoes, peeled and boiled in
salt water
1 8 oz. pkg. cream cheese, softened
1 8 oz. carton sour cream
1 t. onion powder

Combine cooked potatoes, cream cheese, sour
cream, and onion powder, beat until fluffy.
Add a little milk, if necessary, to make
fluffy. Spread into 9 x 13 inch pan, buttered.
Cover and store in refrigerator or freezer
ahead of time. When ready to use, drizzle with
1/4 C. melted margarine and sprinkle with
paprika. Bake for 1 hour at 350°.
CHEESE SOUP

Marilyn Clifford

2 1/2 C. boiling water
1 chicken bouillon cube
2 C. grated potatoes
1 C. grated carrots
1/4 C. grated onion

Boil until vegetables are tender. Add 1 can cream style corn, 8 oz. cheese whiz and 1 C. milk. Heat thoroughly.

ZUCCHINI SOUP

Dorothy Ann William

2 lbs. zucchini, unpared and thickly sliced
1/2 C. water
1 t. each salt and onion salt
3 C. milk

Cook zucchini in water until tender, about 20 minutes. Drain. Place in blender and blend until consistency of smooth pulp. Add salts and milk. Serve chilled.

MEATBALLS SUPREME

Rev. Cecil Miller

1 lb. hamburger
1 C. Wheaties
1/2 C. milk
1 egg, beaten
salt and pepper
1 T. chopped onion

Form into 12 balls. Roll in flour, fry in Oleo. Mix 1 can mushroom soup with the milk. Pour over meatballs and rest of ingredients. Bake one hour at 325° oven.
HAM CARROT CASSEROLE  
Mrs. Bruce Christie

Brown thick slice of ham in a little butter. When browned, sprinkle with brown sugar. Peel and cut potatoes in chunks enough for family. Put in a casserole. Top with thick sliced carrots. Top with ham. Pour a can of mushroom soup on top. Add a small amount of water or milk. Bake at 350° about 1 hour. If sauce gets too thick, add a little more water or milk.

ZUCCHINI HOTDISH  
Shirley Hamer

2 C. zucchini squash
2 T. flour
1 1/2 C. sour cream
2 egg yolks
6 slices bacon
2 t. butter
2 egg whites, beaten stiffly
1 C. grated cheese
dry bread crumbs (as much as desired)

Slice zucchini, cook till soft, then drain, mix flour, sour cream, egg yolks together, fold into egg whites, mix butter and bread crumbs. Layer half of zucchini, put 1/2 of egg mixture on it, 1/2 of the cheese on it too, repeat for second layer, then top with bread crumbs, cook 20 to 25 minutes at 350°.

The road of progress is up and down—but higher with each climb.
STIR-FRY SWEET SOUR CHICKEN  Ruth Ann Weddle

1 pound chicken
1/2 red peper-chopped
1/2 green pepper-chopped
1/2 onion chopped
2 carrots-chopped
1 can bamboo shoots or water chestnuts

SAUCE
1 C. water
1/4 C. sugar
1/4 C. tomato catsup
2 T. cornstarch dissolved in 1/4 C. water

Debone and chop chicken. In wok or large skillet, fry chicken until tender and remove. Fry remaining vegetables until tender but firm. Combine water, sugar, and catsup in saucepan. Bring to boil. Stirring constantly, add cornstarch to thicken. Pour sauce over vegetables and chicken mixture and heat to serve.
*This sauce can be used with any mixture of stir-fried meat and vegetables.

TURKEY OR CHICKEN HOT DISH  Maxine Steinback

Cover bottom of about 9 1/2 x 6 in pan with dry bread slices. Combine 3 C. cooked turkey or chicken, 1/4 C. chopped onion, 1/2 C. chopped celery, 1/2 C. salad dressing, salt and pepper. Mix well-spread over bread slices, Top with more bread slices. Beat 2 eggs, 1 1/2 C milk. Pour over all, let stand covered in frig over night. When ready to bake, spread 1 can cream of mushroom soup on top. Bake 350° 1 hr. Pan will be full!!
QUICK AND EASY HOT DISH  
Rose Marie Steinback Cape

Brown 1 lb. hamburger, and 1 C. diced celery. Cook about 6 C. diced potatoes, until nearly done. Add 1/4 C. catsup, 1 can vegetable soup, 1/2 can milk, season to taste. Put in pan, bake 1/2 hour or may simmer on top of stove.

HAM AND BROCCOLI BAKE  
Dorothy Ann (Workman) Williams

1 pkg. (10 oz.) frozen chopped broccoli  
12 slices bread, crusts removed  
4 oz. cheddar cheese, shredded (1 C.)  
2 C. cooked diced ham  
2 T. finely chopped onion  
6 eggs, slightly beaten  
3 1/2 C. milk  
1/2 t. salt  
1/4 to 1/2 t. dry mustard

Partially cook broccoli; drain. Cut each slice of bread with doughnut cutter. Fit scraps into greased 9 x 13 x 2 dish. Layer cheese, broccoli and ham over bread. Sprinkle with onion. Arragnge doughnuts on top. Combine remaining ingredients. Pour over bread, cover and refrigerate for at least 6 hours. Bake uncovered at 325° for 1 hour. Let stand 10 min. before cutting. Cut so each piece has a doughnut on top. May be served with a mushroom sauce.

Be grateful for luck but don't count on it.
FRANKFURTER PITAS

Karen Carmichael

3 slices bacon, cut in 1 inch pieces
1 onion sliced
3/4 C. sliced celery
1 green pepper cut in strips
1 lb. frankfurters, sliced 1/2 inch thick
3 T. brown sugar
2 T. red wine vinegar
2 T. catsup
1/2 t. Worcestershire
1/4 t. dry mustard
3 pita breads

Cook bacon, drain off all but 1 T. drippings.
Add onion, celery, peppers, cook till tender.
Add remaining ingredients, heat to boiling,
reduce heat, simmer 10 min. Spoon into
pita halves.

BROCCOLI CASSEROLE

Eileen Tanke

1 C. uncooked 5 min. rice
20 oz. (1 large pkg) frozen chopped broccoli
1 small onion
2 T. butter
1/2 C. milk
1 can cream of chicken soup
1/2 C. Cheese Whiz

Cook frozen broccoli according to directions.
Mix ingredients and bake in uncovered casserole
35 min. at 350°
HAMBURGER ROLLS

Rose Marie Steinback Cape

2 C. flour
4 t. baking powder
1/2 t. salt
1/2 C. shortening
2 T. sugar
1 egg
1/2 C. milk

Mix ingredients until like cornmeal mixture. Roll dough into rectangular shape. Set aside.

STUFFING

1 C. bread crumbs
1 C. milk
2 lbs. hamburger
1/4 C. catsup
2 eggs
1 t. salt
1/2 C. chopped onion
1 can cream of mushroom soup

Mix ingredients together except soup. Spread over dough. Roll up like jelly roll. Cut into 1 1/2" strips. Place in greased pan (12 x 15). Dilute soup with 1 soup can milk. Pour soup mixture over rolls. Bake 1 hour at 350° degrees.

PIZZA BURGERS

Necia Benz

1 lb. browned hamburger
1 Can ground Spam
6 oz. mozzarella cheese
1/8 t. oregano
1 can pizza sauce

Place on bun halves. Bake 10 or 15 min at 350°.
POTATO HAMBURGER

Mildred Steinback

HOT DISH

1 1/2 lb. hamburger
about 1 quart ground potatoes
1 can cream of mushroom soup
1 soup can milk
salt and pepper to taste
Brown hamburger, drain off fat.
Mix all ingredients.
Bake at 375° for 1 hour.
One can creamed corn may be added.

HUNGRY JACK

Mrs. Delvin Benz

(Mary Ann)

BEEF CASSEROLE

1 lb. ground beef
1 t. salt
1 (16 oz) can pork & beans
3/4 C. barbeque sauce
2 T. brown sugar
1 T. onion
1 can refrigerated biscuits
1 C. shredded cheese

Preheat oven to 375°. Brown ground beef and
drain. Stir in next 5 ingredients and heat
until bubbly. Pour into 2 quart casserole.
Cut biscuits in halves to form 20 half circles.
Place cut side down around edge of casserole.
Sprinkle with cheese. Bake at 375° for 25
to 30 minutes, until biscuits are golden brown.
Serves 4 to 6.

The poorest man is he whose wealth is
only money.
QUICHE

6 eggs
1/2 C. parmasen cheese
1/2 C. milk
1 can cream of mushroom soup.

Pour into pastry shell and bake 35 to 40 min. at 350°.

ENCHILADOS

Mix enchilada seasoning mix with hamburger, onions, pepper, and black olives. Fill and rollfloured tortillas with hamburger mixture. Place in cake pan. Make Enchilada sauce from envelope mix and pour over tortillas. Sprinkle with grated cheese and cook in oven until cheese melts and tortillas are heated through. Serve with sour cream.

SPAM HOT DISH

1 12 oz. can spam chopped
1/3 C. finely diced celery
1 C. quick oatmeal
1 10 1/2 oz. can chicken noodle soup
1 1/2 C. canned milk
3 eggs beaten, some onion

Bake 1 1/2 hr. at 325° oven. Take from oven put 1 can of cream of mushroom soup diluted with a little milk over top and heat a few minutes. Serves 8 - 10. Can fix and keep in frig overnight until time to bake.
CHICKEN AND DRESSING CASSEROLE  
Karen (Workman) Carmichael

1 8 oz. pkg. seasoned bread stuffing
1 stick margarine
1 C. water
3 1/2 C. diced cooked chicken
1/2 C. mayonnaise
2 eggs
1 1/2 C milk
1 can cream of mushroom soup
grated cheese, about 8 oz.

Saute' onions, and celery until tender. Mix pkg. stuffing with melted margarine and water. Toss lightly to blend. Place 1/2 of mixture in buttered 9 x 13 pan. Mix chicken, onion, celery, mayonnaise. Spread over stuffing. Top with remaining bread mixture and pour beaten eggs and milk on top. Cover and refrigerate overnight. Take out 1 hour before baking and spread with mushroom soup. Bake uncovered at 350° for 40 min. Sprinkle top with cheese. Return to oven for 10 min.

MEAL IN ONE  
Annie B. Ritter

2 pounds lean hamburger
1/2 C. diced onions
2 cans cream of mushroom soup
2 cans cream of chicken soup
1 6 or 8 pkg chinese noodles
1 10 oz. pkg. frozen mixed vegetables
1/3 C. Worchestershire sauce
salt and pepper as you like

Cook, but not fry, hamburger and onions, let cool. When cool add the other ingredients and fold together. Place in refrigerator several hours. Bake for about 2 hours at 350°.
EGG NOODLES

Dorothy Christie

2 eggs
2 T. milk
1/2 t. salt
1 C. flour (may need more)

Beat eggs, salt and milk well. Add flour to make a very stiff dough. Roll on well floured surface. Roll very thin. Dry awhile, then turn over and dry other side. Dry until leathery. Cut into 1/8 inch strips. Dry again after cutting. May be used immediately or stored in freezer.

CHICKEN HOT DISH

Elaine Benz Tirrel

1 chicken
1 can mixed vegetables (Veg-all)
1 can Chow Mein noodles
1 can cream mushroom soup
1 can cream chicken soup

Cook chicken. Take off bone, dice. Mix all together, bake in oven 350° for 45 min. Put crushed potatoes on top.
No salt or pepper.

A kitchen is a friendly place,
Full of livings daily grace,
And rich in dignity is she,
Who shares its hospitality.
Salads & Dressings
FRUIT SALAD

2 bananas, sliced
1 orange, cut up
1 apple, cut up
Some grapes if desired
1 can cherry pie filling

Chill - mix all together

TAPIOCA FRUIT SALAD

1 pkg. tapioca orange pudding mix
1 pkg. tapioca vanilla pudding mix
3 C. fruit juice, add water if not enough fruit juice
2 small cans mandarin oranges
1 med. can pineapple
1 med. can fruit cocktail
Bananas (2-3)

Cook until thick the tapioca pudding and fruit juices. Let cool. Add your fruit. Apples, strawberries and grapes can also be added.

ANYTIME CRANBERRY SALAD

1/2 lb. cranberry washed
1/2 C. water
1 C. sugar

Combine above ingredients and cook slowly until skins break - dissolve 1-3 oz. pkg raspberry flavored gelatin in 1 C hot water. Stir till dissolved. Add to cranberry sauce with 1 C. water or with 1 C. or more frozen raspberries. This sets up well & can be put in a mold kept overnight in refrigerator and served the next day.
EVIES SALAD

Evelyn Steinback Hansen

2 orange jello
1 lemon jello
1 can lemon pie mix
3 C. hot water
2 1/2 C. cold water

Mix, pour in 9 x 13 pan, let set. Cut in about 15. Top with Cool Whip and 1 section mandarin orange.

CREAM CHEESE SALAD

Mary Ann (Mrs. Delvin) Benz

1 (3 oz) pkg. lemon or lime jello
1 C. boiling water
mix and let cool. Then add
1 C. grated carrot
1 C. chopped celery
1 C. crushed pineapple, drained
1 8 oz. pkg. cream cheese, creamed
1 C. chopped nuts (optional)
1 small carton Dream or Cool Whip

Mix together and put into 9 x 13 inch pan. Chill several hours. Serves 18-20 people.

GREEN SALAD

Mrs. Francis Koerlin

1 can peas
1 can snipped beans, drained
cucumber, onion, celery
Dressing
1 C. oil, 2/3 C. vinegar, 1/2 T. salt, 1 C.
sugar 1 t. paprika
CRANBERRY SALAD  
Mrs. John Schultz

1 lb. cranberries
1 1/2 C. sugar
1 pkg. miniature marshmallows
1 medium can crushed pineapple
(not tiny can and not 303 can)
1 C. Cool Whip

Grind the cranberries. Add 1 1/2 C. sugar. Let stand 3 or 4 minutes. Mix the cranberries and the marshmallows and the pineapple. Add the Cool Whip to the rest of the ingredients.

QUICK SALAD  
Mrs. Marie Limberg

1 can fruit cocktail drained
1 small can of crushed pineapple
1 small carton cottage cheese
1 pkg. dry jello - orange
1 small container whipped topping.

Mix together. Mandarin oranges can also be added.

CHERRY SALAD  
Cindy Kerr

1 can cherry pie filling
1 can sweetened condensed milk
1 carton whipped cream
1 small can crushed pineapple (drained)
1/4 C. walnuts
Miniature marshmallows as desired.

Wrinkles should merely show where the smiles have been.
CHERRY FLUFF DESSERT

Marie Limberg

OR SALAD

In a large bowl mix
1 large carton Cool Whip
1 can Eagle Brand milk
1 can cherry pie filling
1 large can crushed pineapple (drained)
1/2 pkg. small marshmallows
May add chopped nuts to above (1/2 cup)
Top with chopped nuts.

COOKIE SALAD

Mrs. Allen Christie

Mix together
1 C. buttermilk
1 pkg. instant vanilla pudding
1 8 oz. container Cool Whip
Add and mix well
1 can mandarin oranges, drained
10 (or so) Fudge-striped cookies (broken up)

EASY FRUIT SALAD

Julie Clifford

1 can peach pie filling
1 can mandarin oranges
1 can chunk pineapple
2 bananas (cut up)
1/2 C. marachino cherries
1 C. mini marshmallows

Mix all together and chill
PEAR SALAD

Beth Reed Hamer

1 pkg. lime jello
1 C. pear juice
1 large pkg. cream cheese, softened
1 C. diced pears
1/2 pt. whipping cream

Dissolve gelatin in hot pear juice. Blend cheese in hot mixture and pears. Stir until smooth, cool. Fold in whipped cream and chill. Use a #303 can of pears and can use Dream whip instead of real cream.

TACO SALAD

Vida Reed

1 8 oz. pkg cream cheese
1 15-20 oz. can Hormel chili (no beans)
4 5 green onions, sliced
grated cheddar cheese
sliced black olives
2-3 chopped tomatoes

Soften cream cheese with milk to creamy consistancy, spread plate with cheese - top with chili, then sliced onions, shredded cheese, olives, tomatoes - serve with taco chips.

ORANGE CHEESE SALAD

Dorothy Oseby (Conn)

1 small cottage cheese
1 box red jello
1 small crushed pineapple
1 small Cool Whip.

Sprinkle dry jello over cheese, add rest ingredients. Mix and refrigerate.
FROZEN CABBAGE SLAW

Nancy (Mrs. Harold) Steinback

1 medium cabbage, cut up
1 t. salt
3 stalks celery (chopped)
1/2 green pepper (chopped)
1 C. white vinegar
1/2 C. water
1 t. mustard seed
2 C. sugar
1 t. celery seed


POTATO SALAD FOR 50

Rev. Cecil Miller

10 lbs. potatoes, peeled, cooked, cooled and cut
2 dozen eggs (cooked)
2 large onions chopped
4 C. chopped celery
2 C. chopped sweet pickles

Mix all with 1 qt. dressing. Salt and pepper. Use own judgement if more dressing is needed.
SPINACH & MUSHROOM SALAD  Karen (Workman)  Carmichael

4 slices bacon
1 bunch fresh spinach, washed & trimmed
1/3 lb. fresh mushrooms, thinly sliced
1 green onion with top, chopped
walnut vinagirette dressing

Fry bacon until crisp, drain on paper towel. Crumble and reserve.
Combine spinach, mushrooms and green onion in large bowl. Refrigerate covered.
At serving time pour dressing over salad. Toss to coat. Sprinkle reserved bacon over salad.

Walnut Vinagrette

1/4 C walnut or vegetable oil
2 T. red wine vinegar
1 T. Dijon style mustard
1 t. fresh lemon juice
salt

Place all ingredients in glass jar with tight fitting lid. Cover and shake.

SLICED CUCUMBERS  Jnaice Tanke

7 C. sliced cucumbers
1 red or green pepper
1 C. chopped onion
2 C. sugar
1 T. salt
1 T. celery seed or celery salt
1 C. vinegar

Stir together until juicy - refrigerate. You may keep adding to this as used.
CUCUMBERS IN SESAME CREAM  Lillie Workman

2 large cucumbers, pared and sliced
1 small onion, peeled, sliced & separated into rings
1/2 C. dairy sour cream
1 T. sugar
1 T. lemon juice
1 t. salt
1 t. sesame seeds
Dash of pepper

Combine cucumbers and onion. Mix remaining ingredients and pour over cucumbers. Chill 20 min.
May set overnight.

QUICK ICE CREAM SALAD  Joyce Johnston

1 C. boiling water
1 pkg. (3 oz.) jello
When dissolved add 1 C. of vanilla ice cream

For a lemon jello, a C. of crushed pineapple (drained) after the ice cream is melted.

For orange jello, a small can of mandarin oranges. You can add whatever fruit you desire, the bananas get dark so I haven't used them.
TACO SALAD

Leota Knoulton
Former Sterling
Church (1936)
Minister's wife

1 lb. ground beef
1 pkg. taco chips crushed slightly
1 sweet bell pepper-chopped
1 C. celery-chopped
1 pkg. cheese, taco or american - cubed
1 T. onion flakes (instant)
1 can kidney beans - drained

Brown hamburger, add pepper, celery, onion flakes and beans. Get this very warm. In large bowl chop one head of lettuce. Add hamburger mixture, cheese and chips to lettuce. Mix thoroughly. Add one T. lemon juice, pepper and Salad Supreme. Serve very warm. Serves 6.

24 HOUR SALAD

Allene Hicks

Shred 1 small head of lettuce into bite-size pieces into a large bowl. Add a layer of sliced water chestnuts, a layer of frozen peas (do not cook peas) a layer of sliced celery, a layer of sliced Spanish onions, Put a layer of Hellman's mayonnaise over all - about \( \frac{1}{2} \) inch thick. Cover well and refrigerate 24 hours before mixing and serving. Croutons or cheese may be added. Keeps covered and refrigerated for days.
Cookies & Bars

Cookies
PECAN COOKIES  

Dorothy Ann  
(Workman) Williams

1 C. butter  
1/2 C. powdered sugar  
1 t. vanilla  
1 C. chopped pecans  
2 C. sifted flour

Cream butter, add sugar, nuts, flour, vanilla separately. Refrigerate 1 hour. Bake 350° 10 min. Shape small cookies into half moons before baking. Top with powdered sugar after baking.

MONSTER COOKIES  

Barbara Franken  
Gause

3 eggs  
1 C. sugar  
1/4 t. vanilla  
1/2 C. butter  
4 1/2 C. oatmeal  
1/2 C. M & M's  
1 1/4 C. brown sugar  
3/4 t. white syrup  
2 t. soda  
1 1/2 C. peanut butter  
1/2 C. choc. chips

Mix together and bake at 350°. Makes large batch.
HEALTHY COOKIES

Dorothy Ann
(Workman) Williams

1 C. shortening
2 C. brown sugar
2 eggs
2 C. whole wheat flour
3 C. oatmeal
1 t. soda
1/2 t. salt
1 C. carob chips
1/2 C. sunflower seeds

Mix all ingredients together, drop on ungreased cookie sheet. Bake 350° for 12-15 min.

RICE KRISPY COOKIES

Ruby Conn

1 C. white sugar
1 C. brown sugar
1 C. crisco or oleo
1 egg
1 C. oil
1 C. oatmeal
1 C. Rice Krispies
3 1/2 C. flour
1 t. cream of tartar
1 t. soda
1/2 t. almond or vanilla
1/2 t. salt

Roll in ball and press down. Bake 350° oven

No matter what happen's there's always somebody who knew it would.
SALLY ANN COOKIES

Bake 350° - 6 to 8 min.

1 C. shortening - not butter
1 C. molasses
2 t. soda dissolved in 1/2 C. hot coffee
1 t. salt
1/2 t. nutmeg
1/4 t. cloves
3 C. flour plus 1 rounded T.

Put molasses, shortening and soda dissolved in hot coffee in a large mixing bowl. Mix until well blended. Mix flour with spices and add to above. Beat until well blended (chill dough) More flour may be added. Roll out fairly thick and cut with a spam can.

FROSTING FOR SALLY ANN COOKIES

1 envelope of plain gelatin (Knox)
3/4 C. water
3/4 C. sugar
3/4 C. powdered sugar
3/4 t. baking powder
1 t. vanilla

Soak gelatin in water in sauce pan, add sugar and bring to a boil, simmer 10 min. Stir and add powdered sugar, beat until foamy, mix in baking powder and vanilla. Beat until thick. Turn cookies over and frost the underside. Let stand until frosting is dry.

Life is either a daring adventure or nothing at all.
FAVORITE OATMEAL COOKIES  Lesley Johnston

1 C. brown sugar
1 C. butter, use 1/2 C. shortening
2 eggs
1 C. raisins cook until tender
take 5 T. of raisin juice
(add 1 t. of soda to juice)

Combine the above, add soda after you have put
a small amount of flour.
Sift 2 C. flour with
1 t. cinnamon
1/4 t. each ov cloves & nutmeg
1/2 t. salt
2 C. oatmeal

Drop on a greased cookie sheet and bake in a
350° oven about 7 min.

EASY SUGAR  Mildred Steinback
DROP COOKIES
Cream well
1 1/2 C. sugar
1 C. oleo
Add
2 beaten eggs
1 t. vanilla
add
2 1/2 C. flour
1/2 t. salt
1 t. cream of tartar
1/2 t. soda
Mix well. Roll into small balls, dip in sugar.
Bake at 375° oven, about 12 minutes.
MONSTER COOKIES

Cindy (Conn) Anderson

12 eggs
2 lb. brown sugar
4 C. white sugar
1 T. vanilla
8 t. soda
1 lb. butter
3 lb. peanut butter
18 C. oatmeal
1 lb. M & M's
1 lb. chocolate chips

Method
Microwave or melt peanut butter and butter until soft. Beat eggs, add sugar, and rest of ingredients, add oatmeal and chips and M & M's. Drop by spoon. Bake 10-12 minutes at 350°.

DIET COOKIES

Grace Kleinheksel

1 C. sugar twin
1/4 C. shortening
2 eggs
1 C. buttermilk or sour milk
2 C. flour
1/4 t. salt
1 t. soda
2 C. oatmeal
1 c. raisins

Cream sugar and shortening. Add beaten eggs, milk, flour, salt, soda. Stir in oatmeal and raisins. Drop on greased cookie sheet. Bake about 10 min. in 350° oven. These are moist cookies if you don't use too much flour.
OATMEAL PEANUT BUTTER COOKIES

Margaret Gossau

2 C. brown sugar
1 C. shortening
2 eggs, beaten
1 t. vanilla
1 C. peanut butter
2 C. flour
1/2 t. soda
1 t. baking powder
1/4 t. salt
2 C. quick cooking oatmeal

Cream sugar and shortening. Add eggs and vanilla. Mix well, add peanut butter and mix. Sift flour, baking powder, soda, and salt; add gradually. Mix in oatmeal, 1 C. at a time, and form into little balls and flatten with floured fork. Bake at 350° for 10-12 min.

CHOCOLATE CHIP COOKIES

Irene Benz

1 C. oil
1 C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs
4 C. flour
2 t. cream of tartar
2 t. baking powder
2 t. vanilla
1 t. salt
1/2 C. nut meats (optional)
1 12 oz. pkg. chocolate chips

Cream first four ingredients and add rest and mix well, drop by teaspoon on cookie sheet. Bake at 350° 13 min.
SUGARLESS COOKIES

Carol Parks

3/4 C. oil
1 egg
1 C. mashed bananas
1/2 t. soda
1 3/4 C. oatmeal
1 T. sweetner
Pinch of salt
1 C. flour
1/2 t. cinnamon
1/2 C. dates cut up
vanilla
nuts, chopped

Combine all ingredients, drop on baking sheet. Bake at 400° for 10-15 minutes. Can use unsweetened applesauce in place of bananas.

RAISIN JUMBOS

Vickie (Christie) Jackson

2 C. raisins (or dates)
1 C. water
1 C. shortening
1 C. white sugar
1 C. brown sugar
3 eggs
1 t. baking powder
1 t. soda
pinch of salt
1 t. cinnamon
1 t. nutmet
1 t. cloves
4 C. flour
1 C. nutmeats

Cook raisins in water for 5 min. Cool. Cream shortening, sugar, eggs, add remaining ingredients, mix well. Bake 10-12 minutes, 400°.
GINGER BALLS COOKIES

Lola (Benz) Perry

3/4 C. shortening
1 C. sugar
2 C. flour
1 egg
4 T. molasses
2 t. soda
1/2 t. cloves
1 t. ginger
1 t. cinnamon


COCOANUT OATMEAL COOKIES

Nancy Nelson

2 C. brown sugar
3/4 C. butter or oleo
2 eggs
1 C. cocoanut
1 t. soda dissolved in a little hot water
Pinch of salt
2 C. flour
3 C. oatmeal

Drop by teaspoon on cookie sheet, sprinkle with sugar and flatten slightly. Bake in 350° oven 10-15 min.

The only time you mustn't fail is the last time you try.
CHOCOLATE BAR COOKIE

1/2 C. margarine
3/4 C. sugar
2 eggs
1 t. vanilla
3/4 C. flour
1/4 t. salt
2 T. cocoa
1/4 t. baking powder
1 C. peanut butter
1/2 C. chopped nuts
2 C. miniature marshmallows
6 oz. choc. chips
1 1/2 C. Rice Krispies

Cream margarine and sugar, beat in eggs and vanilla. Sift together flour, cocoa, baking powder and salt. Add to egg mixture. Add nuts. Spread in bottom greased 9 x 13 pan. Bake 350° for 15-20 min. Sprinkle miniature marshmallows evenly on top of bars and bake 3 min. more, cool.

In a small sauce pan combine choc. chips and peanut butter. stir over low heat until choc. is melted. Cool. Stir in cereal. Spread mixture on top of cooled bars. Chill and cut into bars.

CRUNCHY COOKIES

Combine
1/2 C. oleo, 1 C. sugar. Beat well.
Add 1 beaten egg, 1 t. vanilla, mix well
Blend in 1 1/4 C. flour, 1/2 t. soda, 2/2 t. salt.
Stir in 2 C. Rice Krispies, 1/3 C. Choc. chips
Will be very stiff, drop on cookie sheet, bake at 350°, 12 to 15 minutes.
SPICY OATMEAL COOKIES

Dorothy Oseby
(Conn)

2 C. white sugar
1 1/2 C. oleo
2 eggs
3 t. soda
1/2 t. cloves
4 T. molasses
2 t. cinnamon
4 C. flour
3 C. oatmeal
2 C. raisins boiled in 1/2 C. water

Mix ingredients, add raisins last when cool.
Drop by t. into a carton of sugar, cover and
shake to cover all.
Bake 350° for 8 to 10 min.
Makes 2-3 lb. coffee can and stays soft,
won't stick together.

CHOCOLATE CHIP COOKIES

Mrs. Edward Friedel

1 C. white sugar
1 C. brown sugar
1/2 C. oleo
1/2 C. Crisco
1 C. oil
1 egg

1 T. milk
1 t. soda (dissolve in milk)
1 t. cream of tartar
1 t. vanilla
3 3/4 C. flour
12 oz. Pkg. chocolate chips

Mix in order
Bake 10 min. at 350°
Until very light brown

The only exercise some people get is jumping to conclusions.
BANANA OATMEAL COOKIES

Ruth Ann Reed Weddle

3/4 C. shortening
1 C. brown sugar (packed)
1/2 C. granulated sugar
1 egg
1 t. vanilla
1 C. chopped nuts
(1C. unsalted sunflower nuts can be substituted for nuts)
1 C. mashed banana (2 to 3 medium)
1 t. salt (optional)
1 t. cinnamon
1 t. soda
1 t. cloves
1 C raisins
3 C. quick cooking oats

Heat oven to 350°. Mix thoroughly shortening, sugars, banana, egg, water, and vanilla. Stir in remaining ingredients. Drop by rounded spoonfuls 1 inch apart onto greased baking sheet. Bake 12 to 15 minutes or until almost no imprint remains when touched with finger. Immediately remove from baking sheet. Store in tightly covered container. About 5 dozen cookies

PEANUT BUTTER BALLS

Anita Hamer

1/2 C. powdered sugar
2 to 4 T. cream
1/4 C. peanut butter

Roll into balls & dip into melted chocolate or chocolate chips.
PEANUT BUTTER DROPS  
Anita Hamer

1/2 C. sugar  
1/2 C. corn syrup  
Boil 1 min and add  
1 C. peanut butter  
2 C. corn flakes  

Drop on wax paper in small clumps.

LEMON SUGAR CRISPS  
Marlys Ladd

2 eggs  
2/3 C. salad oil (skimpy)  
1 t. vanilla  
1 t. lemon rind or 3/4 t. lemon extract  
3/4 C. sugar  
2 C. flour  
2 t. baking powder  

Beat eggs with fork to blend. Stir in oil, vanilla and lemon.  
Blend in sugar, beating with fork until mixture thickens  
Sift together flour and baking powder and stir into egg mixture  
Drop dough from teaspoon onto ungreased cookie sheet.  
Flatten each cookie with bottom of glass that has been buttered and dipped in sugar.  
Bake at 400° about 10 min. or until very lightly browned.
FROSTED CASHEW DROPS

Janice Tanke

1/2 C. butter
1 C. brown sugar
1 egg
1/2 t. vanilla
2 C. flour
3/4 t. baking powder
3/4 t. soda
1/4 t. salt
1/3 C. sour cream
1 1/2 C. cashew nuts

Cream butter and sugar until light and fluffy. Add egg and vanilla and beat well. Sift together the flour, baking powder, soda and salt and add to creamed mixture alternately with the sour cream. Fold in the cashews carefully, shaking off some of the salt if you think it necessary. Drop by teaspoon on greased cookie sheet. Bake at 400° for about 10 min. until just lightly browned. Frost.

FROSTING

1/2 C. butter
3 T. coffee cream
1/2 t. vanilla
2 C. powdered sugar

Lightly brown the butter. Remove from heat and add the cream and vanilla. Gradually stir in the powdered sugar and beat until smooth. Spread generously on cookies.
MOTHER'S SUGAR COOKIES  

Elizabeth Christie

2 C. white sugar  
1 C. shortening  
3 eggs  
3/4 C. sour cream  
1 t. soda dissolved in cream  
3 1/2 C. flour  
1/2 t. salt  
1 t. vanilla or lemon flavor

Mix in order and put in refrigerator for an hour (helps in rolling out).  
Roll thin and bake in quick oven, about 375° to 400° about 12 min.

Butter Chip Cookies  

Susan Christie

2 cups shortening - part margarine  
2 cups brown sugar  
2 tsp. vanilla  
1 cup white sugar  
2 tsp. baking soda  
1 tsp. salt  
5 eggs  
5 1/4 cups flour  
chocolate chips - nuts

Bake at 375 for 12 minutes.
BARS

Dorothy Oseby (Conn)

3 eggs (beaten)
1 can of apple pie mix
1 box of butter pecan cake mix

Bake in a greased and floured cookie sheet
350° for 30 min.

FROSTING

1 1/2 C. white sugar
1/2 C. milk
1/3 C. oleo

Boil for 3 min. Add 6 oz. of choc. chips.
Beat good.

BUTTER BRICKLE BARS

Gladys Harms

1 pkg. butter brickle cake mix
1 C. coconut
1/4 C. brown sugar
1/3 C. oatmeal
1/3 C. milk
2 eggs
1/2 C. chopped nuts (and choc. chips can be added)

Mix the above ingredients by hand. Bake in
15 x 10 inch pan at 300° for 25 to 30 min. or
until light brown.

FROSTING

Boil 3/4 C. brown sugar,
2 T. oleo
1/4 C. milk for 3 min. then cool. Add 1 t.
vanilla and enough powdered sugar to spread.
FUDGY OATMEAL BARS

Trudie (Christie) Jensen

2 C. brown sugar
1 C. butter, softened
2 eggs
1 t. vanilla
2 1/2 C. flour
1/2 t. salt
3 C. quick-cooking oats
1 pkg. chocolate morsels
1 can (14 oz. sweetened condensed milk
2 T. butter
1 t. vanilla
1/2 t. salt

Heat oven to 350°. Grease large cookie sheet. Mix brown sugar, butter, the eggs and 1 t. vanilla in large bowl. Stir in flour, baking soda, and salt. Stir in oats. Reserve 1/3 of the oatmeal mixture. Press remaining oatmeal mixture in pan. Heat chocolate morsels, milk and 2 T. butter in saucepan over low heat stirring constantly until morsels are melted. Remove from heat and add 1 t. vanilla and 1/2 t. salt. Spread over oatmeal mixture in pan. Drop reserved oatmeal mixture by rounded teaspoonful onto chocolate mixture. Bake until golden brown 25 to 30 minutes. While warm, cut into bars.
FROSTED CREAM BARS

Mrs. Edward Friedel

Boil 2 C. water and 1 C. raisins
1 C. shortening
1 1/2 C. sugar
2 eggs beaten
2 1/2 C. flour
1 t. soda
1 t. cinnamon
add raisins
Add 1 C. (cool) raisin water.
Sift soda with flour.
Frost with powdered sugar when bars are cool.

BROWNIES

Mrs. Kim (Christie) Hofer

2 C. sugar
1/2 C. margarine
4 eggs
1/2 C. milk
1 1/3 C. flour
1/2 C. cocoa
1 t. vanilla

Mix all together and bake for about 20 min. at 325°.

FROSTING

1 C. sugar
6 T. milk
1/3 C. margarine
Bring all to a boil and add 1/2 C chocolate chips, 1 t. vanilla, 1/2 C. marshmallows
MUD-HEN BARS
Rita Kerr

1/2 C. shortening (part butter)
1 C. sugar
1 Whole egg
2 eggs separated
1 1/2 C. flour
1 t. baking powder
1/4 t. salt
1 C. nuts, chopped (if desired)
1/2 C. semi-sweet chocolate chips
1 C. miniature marshmallows
1 C. light brown sugar


RICE KRISPIE BARS
Rose Marie Steinback Cape

Heat to almost boiling
1/2 C. peanut butter
1/4 C. honey
Add 3 C. Rice Krispies
Press into 9 x 9 pan
Cut when cool.
APPLE BARS

Peel & slice 7 apples
Stir into apples & let stand
1 1/4 C. sugar
1 t. cinnamon
salt

Prepare crust
2 1/2 C. flour
1/2 t. salt
2 T. sugar
1 C. shortening
2 eggs

Roll out 1/2 pastry for jelly roll pan. Scatter 1 1/2 C. crushed cereal flakes on crust. Put in apple filling & top crust. Bake at 350° till apples are baked, frost with powdered sugar frosting.

APPLE BARS

1/2 C. butter
1 C. sugar
1 egg
1 1/2 C. flour
1/2 t. soda
1/2 t. cinnamon
2 C. very finely cut apples

Cream butter & sugar - mix with rest of ingredients and put in 9 x 13 pan.

TOPPING
1/2 C. brown sugar
1/2 t. cinnamon
chopped nuts
Mix and put on top of bars and bake 30 min. 350°.
BROWNIES

Marilyn (Mrs. Marvin) Steinback

Heat to boiling
1 stick Oleo
4 T. cocoa
1/2 C. oil
1 C. water
Add and stir
2 C. flour
2 C. sugar

Add
2 eggs, 1 t. vanilla
1/2 C. sour milk
1 t. salt
1 t. soda
9 x 13 pan, bake 20 minutes at 375°, cool 10 minutes. Frost

FROSTING

Heat to boiling
1 stick Oleo
1/3 C. milk
vanilla
4 T. cocoa
1/2 C. nuts

Add 3 cups powdered sugar
PEANUT BUTTER DREAM BARS

Mrs. Lynda Mudder

2 C. quick oats uncooked
1 1/2 C. flour
1 C. chopped peanuts
1 C. firmly packed brown sugar
1 t. soda
3/4 t. salt
1 C. oleo, melted
1 can (14 oz.) sweetened condensed milk
1/3 C. peanut butter
1 C. M & M's plain

Combine oats, flour, peanuts, sugar, soda and salt, mix well. Add oleo and mix till resembles course crumbs. Reserve 1 1/2 C. Press remaining crumbs in 15 1/2 x 10 1/2 jelly roll pan. Bake at 375°F for 12 minutes. Combine milk and peanut butter in small bowl. Spread over baked crust to within 1/4 inch of edge. Combine reserved crumbs & M & M's and press lightly over pan. Bake at 375° for 20 to 22 minutes. Cool thoroughly and cut into bars.

EVIES PUMPKIN BARS

Evelyn Steinback Hansen

1 C. flour
1 C. brown sugar
1/2 C. shortening
3/4 C. canned pumpkin
2 eggs
1/2 C. nutmeats
1/2 t. soda
1/2 t. salt
1 t. cinnamon
1/4 t. nutmeg
1 t. vanilla

Mix all together. Mix well. Spread in 9 x 13 inch pan, bake at 350° for 20 to 25 min.
MISSISSIPPI MUD

Cream until light and fluffy
1 C. margarine
2 C. sugar

Add
1/4 C. cocoa
4 eggs
1 t. vanilla

Mix well with mixer. Add 1 1/2 C. flour, unsifted. Beat 2 minutes. Fold in 1 1/2 C. coconut and 1 1/2 C chopped nuts. Mix well and spread in greased jelly roll pan (17 x 11 x 3/4") and bake at 350° for 25 min. Cool 10 min.

Spread one 7 oz. jar of marshmallow cream over top of bars carefully then frost with the following:
1/2 C. margarine
1/2 C. cocoa
1/2 C. undiluted evaporated milk

Melt butter in sauce pan. Add cocoa & milk, bring to a boil, stirring constantly. Remove from heat and add 3 C. of powdered sugar and 1 t. of vanilla. Beat until smooth and spread over marshmallow cream on bars.

Why is it that bad habits are more habit-forming than good habits?
CARROT BARS

Nancy Christie

4 eggs beaten
2 t. soda
1 t. salt
2 1/2 C. flour
2 C. sugar
2 t. cinnamon
1 1/2 C. oil
1/2 C. nuts
3 small jars carrots (baby food)

Combine ingredients. Bake 30-40 min at 350° on greased cookie sheet. When cool spread the following

FROSTING

3 1/2 C. powdered sugar
8 oz. warm cream cheese
1/2 t. vanilla
1/2 C. soft oleo

Combine ingredients. Beat until smooth. Spread on cooled bars.

WHITE DROP COOKIES

Belinda Franken Fritz

1 C. powdered sugar
1 C. white sugar
1 C. oleo
1 C. veg. oil
Blend well, add
2 eggs
1 t. vanilla
4 1/2 C. flour
1 t. cream of tartar
1 t. soda
1/2 t. salt

Drop in sugar. Bake at 350°
APPLE BAR DESSERT

Judy (Workman) Peterson

Blend well
1/2 C. margarine (soft)
1 Betty Crocker yellow cake mix
1/2 C. flaked coconut
Save 1 C. cake mix for top

Pat into ungreased cake pan 9 x 13, bake 8-10 min.
Spread 1 can apple pie filling on top
(other flavored pie filling can be used)
Mix
1/2 C. sugar
1 C. sour cream
1 t. cinnamon
1 egg beaten.
Spoon over top. Sprinkle 1 C. cake mix over top. Bake 20 min.

BROWNIES

Betty (Christie) Wilson

8 T. cocoa
2 C. sugar
1 1/2 C. flour
2/3 C. lard or margarine
4 eggs.
1 t. baking powder
1 C. nuts if desired
1/4 t. salt

Mix all together. Spread on cookie sheet or in cake pan if thicker, cake like bars are desired.
350° for 20 min. may be frosted.
MOCK BABY RUTH BARS  
Janice Tanke

2/3 C. melted butter  
4 C. oatmeal  
1 C. brown sugar  
1/2 C. white syrup  
1/2 t. salt  
1/4 C. peanut butter  
1 t. vanilla

Pour melted butter over oatmeal, sugar, salt and syrup. Then add peanut butter and vanilla. Grease pan well and press mixture firmly into 9 x 13 pan. Bake 375° - 12 min. (Burns easily).

TOPPING

1-6 oz. pkg. choc. chips  
3 oz. butterscotch chips.

Melt and add 2/3 C. peanut butter and 1 C. peanuts. Mix and spread over bars while still warm. Refrig. or freeze until top hardens. Cut.

PEANUT BARS  
Janice Tanke

1 pkg. Peanut Butter Chips  
1 can condensed milk  
large jar roasted peanuts  
1 - 10 oz. small marshmallows  
2 T. butter

CHEERY PEANUT BUTTER BARS

6 eggs
3 C. white sugar
1 1/2 C brown sugar firmly packed
1 C. crunchy peanut butter
1/2 C. shortening
1 T. vanilla

Beat until thoroughly blended.

Add
4 C. flour
1 1/2 T baking powder
1 1/2 t. salt

Mix only until mixture is smooth. Spread dough into 3 lightly greased 9 x 13 x 2 pans. Bake at 350° for 25 min. These freeze well.

EASY LEMON BARS

Take 1 step angel food cake mix dry.
Add 1 C. lemon pie filling.
Mix with beater until blended. Pour into greased and floured cookie sheet
Bake 20 minutes at 350°.
Frost with powdered sugar frosting flavored with lemon juice.
EASY CHOCOLATE-CHERRY BROWNIES

1 box Chocolate cake mix
2 eggs beaten
1 tsp. almond extract
1 #2 can cherry pie filling

Put all in mixer and beat well. Put in greased 11 x 17 inch bar pan. Bake at 350° for 25 - 30 min.

Frosting
1 1/2 cups sugar
6 tbsp. butter
6 tbsp milk
Stirring constantly bring to a boil-cook at slow boil 1 minute-by the clock
Add 1/2 cup chocolate chips- stir until smooth and thick enough to spread.
Cakes & Frostings
BANANA SPLIT CAKE  

Cindy Kerr

2 C. graham cracker crumbs
5 T. melted butter
Place in 9 x 13 pan

Beat 10 min.
2 C. powered sugar
1 stick margarine
2 eggs
1 T. vanilla

Spread on crust. Cover with bananas cut lengthwise (3-4)
Next spread 1 can crushed pineapple (in syrup) drained.
Cover with large Cool Whip. Sprinkle with nuts and cherries.

RAW APPLE CAKE  

Rita Kerr

2 C. sugar
1 scant C. shortening
2 eggs beaten
2 t. cinnamon
2 C. sliced apples
3 C. flour
2 t. soda
1 t. cloves
1 C. coffee
1 C. nut meats (if desired)

Bake in 350° oven for 30 or 35 min.
ORANGE CAKE
Mildred Steinback

Cream
1 C. shortening
1 C. sugar
Add 2 eggs. Beat
Add alternately 1 C. sour milk with 2 C. flour,
1/4 t. salt
1 t. soda,
1/2 t. baking powder
1 C. ground raisins
Orange rind grated may be added

Mix juice of 1 orange and 3/4 C sugar. Pour on cake when taken from oven.

FRUIT COCKTAIL CAKE
Marilyn Steinback
(Mrs. Marvin)

1 No. 2 1/2 can fruit cocktail (drained
Beat 2 eggs well
Add 1 3/4 C. sugar and cocktail
Add 1 3/4 C flour
1 t. soda
1/2 t. salt
1 t. vanilla
Beat well
Pour into greased 9 x 13 pan.
Put: 1 C. brown sugar and 1 C. nuts on top.
Bake at 350° for 40 min.

Oh, dear! Oh, me!
Those calories galore,
why must it be the goods I adore?
ZUCHINNI CAKE

Cream
1 1/2 C sugar
1 C. shortening
Add
2 eggs,
1 t. vanilla
2 C. grated zucchini
1 T. water
Add
3 C. flour.
1 t. each of soda, salt and baking powder
1/4 t. cinnamon
Beat well. Nuts, dates, or chocolate may be added. Pour into 9 x 13 pan
Bake at 350°, about one hour.

BUTTERSCOTCH CHEESE CAKE

1 - 12 oz. Butterscotch morsels
1/3 C. margarine
2 C. graham cracker crumbs
1 C. nutmeats
1 - 8 oz. cream cheese
1 can Eagle Brand
1 t. vanilla
1 egg

Preheat oven to 350° (325° glass), melt morsels and margarine, stir in crumbs and nuts. Press
1/2 in 9 x 13 pan. In large mixing bowl
beat cream cheese until fluffy, mix Eagle
Brand, vanilla and egg. Mix well. Pour into
prepared pan & top with remaining crumb mixture.
Bake 25 to 30 min. or until toothpick in
center comes out clean.
Cool to room temp & chill before cutting.
Keep refrigerated.
HO HO CUPCAKES

Mildred Steinback

Mix one chocolate cake mix as directed. Mix 1 1/3 C sugar, 1 egg (beaten) 1-8 oz. cream cheese in a bowl.
Put cake mix in cup cake cups, drop 1 t. of cream cheese mixture into middle of each.
Bake for 25 minutes.
Frost when cooled.

ECLAIR CAKE

Jeannette (Seney) Salzmann

1 1-pound box of graham crackers
2 small packages (3 3/4 oz) french vanilla instant pudding
3 1/2 C milk
1 9 oz. container of Cool Whip

Butter a 9 x 13 pan and line with graham crackers. Mix puddings and milk. Beat at med. speed for 2 min. Blend in Cool Whip.
Pour 1/2 the mixture over graham crackers. Then place second layer of crackers over the pudding. Pour remaining pudding over and cover with more crackers.
Refrigerate for 2 hours – then frost.

FROSTING

3 T. oleo 5 T. cocoa
2 T. oil 2 t. vanilla
2 t. white syrup 1 1/2 C powdered sugar
Refrigerate 24 hours
DIABETIC CAKE

Lynda Mudder

2 C. water
2 C. raisins
1 C. unsweetened applesauce
2 eggs
2 T. liquid sweetner
3/4 C. cooking oil
1 t. soda
2 C. flour
1 1/4 t. cinnamon
1/2 t. nutmeg
1 t. vanilla

Cook raisins in water until liquid is absorbed and cool. Add applesauce, eggs, sweetner and oil. Mix well. Add remaining ingredients and bake at 350° oven until done when tested. Can be made into cookies

APPLE CAKE

Florence Koerlin

1 C. sugar
1/2 C. shortening
1 egg

Sift together
1/2 T. cloves
1 T. cinnamon
salt
1 1/2 C. flour

1/2 C. cold coffee with 1 t. soda dissolved in it.
1/2 C. raisins
1 C. chopped apples
BEST CHOCOLATE CAKE

Mary Reed

2 C. all-purpose flour
2 C. sugar
1 t. soda
1 t. salt
1/2 t. baking power
3/4 C Water
3/4 C. buttermilk
1/2 C. shortening
2 eggs
1 t. vanilla
3 oz. melted unsweetened chocolate (cool)

Heat oven to 350°. Grease and flour baking pan, 13 x 9 x 2 or two 9-inch or three 8-inch round layer pans. Measure all ingredients into large mixer bowl. Beat on high speed about 3 min. Pour evenly into pan(s). Bake oblong 40 to 45 min., layers 30 to 35 min.

FRENCH SILK FROSTING

Mary Reed

2 2/3 C. confectioners sugar
2/3 C. soft butter
2 oz. melted unsweetened chocolate (cool)
1/2 t. vanilla
2 T. milk

In small mixer bowl blend sugar, butter, chocolate and vanilla on low speed. Gradually add milk; beat until smooth and fluffy.
IRISH NUT CAKE

2 C. sugar
2 C. flour
2 eggs
2 t. soda
1 t. vanilla
1 20 oz can crushed pineapple with juice
1 C. chopped walnut nuts

Mix above ingredients with a spoon (do not use mixer). Bake at 350° for 30-40 minutes.

FROSTING:

1 3/4 C. powdered sugar
1 stick margarine
8 oz. softened cream cheese
1 T. vanilla
Mix together and spread over cake

GERMAN CHOCOLATE FROSTING

1 C. condensed milk
1 C. sugar
3 egg yolks
1/2 C. margarine

Cook over medium heat till thick. Stir constantly, doesn't take long
Add 1 C. coconut and beat till thick.
COFFEE CAKE

Mildred Hessel

2 1/2 C. flour
Scant t. salt
1 t. baking powder
1 t. soda
1 t. nutmeg
1/3 C. sugar
1 egg
1 C. buttermilk
1/3 C. shortening

Sift dry ingredients. Cream shortening and add sugar, egg and buttermilk - dry ingredients. Stir until just blended.

TOPPING

1 T. butter, melted
1/2 C. sugar
1 t. cinnamon

Sprinkle over batter. Bake 375° oven 25-30 min.

SPICE COFFEE CAKE

Nancy Steinback (Mrs. Harold)

3/4 C. shortening
2 C. sugar
3 C. flour
1/2 T. cinnamon
1/2 T. nutmeg
1/2 T. cloves
1/2 t. salt

Blend together, Keep 3/4 C for topping
Add
1/2 C. raisins
2 C. buttermilk to which 2 T soda has been added. Spread in 9 x 13 pan. Sprinkle on topping, bake at 350° for 40 min.
CHEESE CAKE

1/2 C. graham cracker crumbs
2 T. sugar
1/2 stick oleo
Press into pie pan

1 large & 1 small cream cheese
2 eggs beaten
1/2 C. sugar
1/2 t. vanilla

Bake 375°

RHUBARB CAKE

1 beaten egg
1 C. sugar
1 C. cream or Pet milk

Add
1 1/2 C flour
1 t. soda
1/2 t. salt
1/2 t. vanilla

Stir in 2 C. cut rhubarb. Spread in 9 x 11 1/2 inch pan. Sprinkle with 3/4 C brown sugar and 1/2 C. nuts.
Bake 350° 1/2 hour

You don't have to be dull to be sincere.
CINNAMON-APPLE COFFEE CAKE

Mrs. Bruce Christie

Cream together thoroughly one C. brown sugar and one-half C. margarine. Add one egg. Sift together and add: 1 1/2 C flour, 1 t. cinnamon, 1 t. soda and a dash of salt. Blend in 2 C. of peeled and chopped apples. Pour the mixture into a greased 9 x 9 inch pan. Mix and top with the following: 3/4 C brown sugar, 2 T. margarine and 1/2 C chopped nuts. If desired, 1/4 C coconut either shredded or flaked, may be added to the topping. Bake at 350° for 30-35 minutes.

VANESSA'S SALAD DRESSING CAKE

Penny Jane Ritter

2 C. flour
1 C. sugar
2 T. cocoa
2 t. soda
pinch of salt

Add:
1 C. salad dressing (mayonnaise type)
1 C. cold coffee
1 t. vanilla

Beat until smooth, bake in greased and floured 9 x 11 pan at 350° for 25-30 min.

FROSTING

3 T. cocoa 1 T. soft butter
2 T. milk 1 1/2 C. sifted powdered sugar
1/2 t. vanilla

Mix well, it will be stiff. Put on cake while hot. It melts to a shiney smooth icing.

Cake best 2nd day!
CARTER CAKE

Eileen Tanke

1 stick (1/2 C) margarine
1 C. dry-roasted peanuts, finely chopped
1 C. flour
1 pkg. (8 oz) cream cheese
1 C. confectioners sugar
1 C. smooth peanut butter
1 container (8 oz) frozen whipped topping
1 box (4-serving size) instant vanilla pudding
1 box (4-serving size) instant chocolate pudding
2 1/2 C. milk
2 3/ C. dry-roasted peanuts, finely chopped

Cream margarine until softened; mix in 1 C. finely chopped peanuts and flour. Pat mixture in greased 9 x 13 inch baking pan. Bake in 350° oven for 20 minutes. Cool.

Combine cream cheese, confectioners sugar, peanut butter and 1 C. whipped topping. Beat until smooth. Spread evenly over cooled crust.

In large bowl, combine vanilla and chocolate instant puddings with milk. Beat with electric mixer until thoroughly combined. Spread evenly over cream cheese layer. Spread remaining whipped topping on top; sprinkle with 2/3 C. finely chopped peanuts.

There is no pillow so soft as a clear conscience.
DEVILS FOOD CAKE

Cream
1/2 C. oleo and 2 C. sugar
Add
3 beaten eggs
1/2 C. cold coffee or water,
1 t. vanilla
Add
2 C. flour
1/4 t. salt
1/2 C. cocoa
1 t. soda
Mix well
Add
1 C. boiling water
Pour into 9 x 13 pan, bake at 350°, 25 to 30 minutes.

COFFEE CAKE

Mix and beat for 5 min.:
1 box white sour cream cake mix
1 box instant vanilla pudding
1 carton sour cream (6 or 8 oz.)
1/2 C. Mazola oil
4 eggs
Let stand for 5 min. after mixing.
Combine:
1 C. white sugar
1 C. chopped pecans
1 t. cinnamon
1/2 t. cocoa

Put half the batter in a well-greased angel food pan. Sprinkle on 1/2 the sugar mixture. Put in other half of batter and the remaining sugar mixture. Cut through batter with a knife several times. Bake at 350° for 50 minutes. Let cool for 4 hours before removing from pan.
MOCK GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 pkg. instant chocolate pudding mix
2 C. milk
2-3 egg whites (unbeaten)
1 t. butter
1 t. vanilla
1 t. red food coloring

Combine cake mix, pudding, add 1 C. milk, then egg whites & butter & vanilla. Then add the other C. of milk. Mix thoroughly Bake at 350° for 45 min. or until done.

FROSTING
1 C. white sugar
1 C. evaporated milk
3 egg yolks
1/2 C. butter or oleo
Pinch of salt
Mix together & boil for 5-10 min or until thick. Let cool - add 1 1/2 C. coconut or 1 pkg. chocolate chips.

TELEPHONE CAKE

Butter the size of an egg
1 cup sugar
1 cup sweet milk
2 cups flour
1 egg
2 teasp. baking powder
vanilla

Nelle Hicks
(sent by Allene)
PINT CAKE

Janice Tanke

1 pt. sour cream
1 pt. four
1 pt. sugar
7 T. cocoa
4 eggs
2 t. soda
vanilla
salt

Mix in order given and bake at 350°.

WHITE NUT CAKE

Janice Tanke

1 1/2 C. sugar
1/2 C. butter
Cream
3/4 C. milk
2 C. flour
2 t. baking powder
4 egg whites beaten
1 t. vanilla
1 C. nut meats

Mix all ingredients except beaten eggs. Fold in last
Bake at 350°.
Desserts and Pie
FRUIT AND ANGEL DESSERT

Mrs. George
(Lillie) Workman

1 large angel food cake (about 10 oz.)
1 15 oz. can crushed pineapple
1 12 oz. container frozen whipped dessert topping, thawed
1 3 1/2 oz. can flaked coconut, toasted
1 6 oz 7 oz. jar maraschino cherries
drained and chopped

Break cake into bite-size pieces (should have about 8 C.). Arrange half of the cake pieces in bottom of 9 x 13 baking dish. Top with half of the undrained pineapple and cherries. Spread half of the dessert topping over all and top with half of the coconut. Repeat layers, ending with dessert topping and coconut. Cover and refrigerate overnight. Makes 12 servings.

YUMMY DESSERT

Mrs. LeRoy
(Cassie) Pickard

1 C. graham crackers
1 C. soda crackers
1 stick butter
Mix and put in 9 x 13 pan
(Do not bake)
2 pkg. instant vanilla pudding
2 C. milk
1 qt. butter pecan ice cream
Soften ice cream and mix into pudding and milk. Let harden. Top with 1/2 pint of Cool Whip. Sprinkle with 3 crushed Heath candy bars.
PASSEOVER CHEESECAKE

Karen (Workman)
Carmichael

Part 1
1 8 oz. cream cheese
2/3 C sugar
3 eggs
1/2 t. almond extract

Beat until smooth, thick and lemon colored. Pour into a greased 9" pie plate (glass). Bake at 350° for 25 min. Cake must come all the way up before it is done. Cool 20 min.

Part 2
1 C. sour cream
1 t. vanilla
4 T. sugar

Beat together. Pour over crust. Return to oven and bake 10 minutes. Cool a little before refrigerating. Decorate with almonds or chocolate curls or fresh fruit.

THANK HIM ANYWAY

When things are going smooth
And you tote a lighter load,
Do you stop and thank the Father
For a smooth and painless road?

When your tears have turned to laughter
And the sky is blue above,
Do you ever whisper "Thank you Father
For Your tender love."

When you feel that you need no one
To help you through the day,
Do you still take just a minute
To thank the Father anyway?
LARGE BATCH COOKIES
Mildred Steinback

Cream together
1 C. white sugar
1 C. oleo
1 C. brown sugar
1 C. oil

Add
1 egg, beat well,
Add 1 t. cream of tartar
1 t. soda
1/2 t. salt
3 1/2 C. flour
1 C. oatmeal
1 C. Rice Krispies
1 t. vanilla (optional)
1 C. coconut.

Form into balls, flatten with fork,
Bake at 350° for 10 min. DO NOT OVERBAKE

NO ROLL SUGAR COOKIES
Florence Koerlin

1 C. margarine
1 C. sugar
2 well beaten eggs
1 t. vanilla
2 t. baking powder
2 1/2 C. flour

Make into balls and flatten with glass dipped
in sugar. Sprinkle with sugar. Bake at
325° for 15 min or until done.
FROSTED FUDGE COOKIES
Evelyn Steinback Hansen

Cream
1 C. brown sugar
1/2 C. oleo

Add 1 egg
1 t. vanilla
1/2 C. milk

Add
1 3/4 C. flour
1 t. baking powder
1/4 t. soda
1/2 t. salt
1/2 C. cocoa
Nuts may be added

Mix all well, drop on cookie sheet. Bake 12 min. at 375°.

Bring to boil for frosting
1/4 C. oleo
1 C. sugar
1/4 C. milk
Add 1/2 C. choc. chips
Stir till melted

Just remember Noah built the ark before it started to rain.
LEMON PIE BAR

Joyce Johnston

Base:
2/3 C. butter
1 C. sugar
1/2 t. salt
1 1/2 C. flour
1 C. quick cooking rolled oats.

Cream butter with sugar and salt. Blend in flour and oatmeal. Press 2 1/2 C. of crumb mixture into bottom of greased 13 x 9 pan. Spread with filling, sprinkle with remaining crumb mixture. I put a little coconut with the top crumbs, press down lightly.

LEMON FILLING:

Combine in sauce pan
1 C. sugar
3 T. flour
Stir in 2 lightly beaten eggs,
3/4 C. water
1 t. grated lemon peel,
1/4 C. lemon juice
1 T. butter

Cook, stirring constantly until thick. Bake 350° - 325° if pyrex pan for 35 to 40 min.

2 egg yokes plus 2 T water = 1 egg.

You don't have to be a chicken to smell a rotten egg.
POMPADOUR PUDDING

Pudding:
1 pt. cream
1 pt. milk
(or 1 qt. cream—much richer)
3 egg yolks
1 C. sugar
2 T. corn starch
1/2 t. vanilla
1/2 t. salt

Topping
2 sq. unsweetened chocolate
1/2 C. sugar
3 egg whites

Stir egg yolks till smooth and add to milk and cream. Add sugar and sift cornstarch onto mixture (to avoid lumps) and stir in. Cook in double boiler over med. heat till thickened. This may take awhile and it is not necessary to stir constantly until pudding begins to thicken. Remove from heat and add salt and vanilla. Pour into dessert bowls. Chill. Melt choc. in double boiler. While melting, beat egg whites to med. stiff peaks and add 1/2 C sugar. Fold in choc. and beat till smooth. Spoon large mound of chocolate onto each bowl of pudding. Serve well chilled.
PUMPKIN DESSERT

Grace Johnston

Bottom crust

1 C. flour
1/4 C. sugar
1 C. flaked coconut
1/2 C. butter or margarine

Mix and press in a 9 x 13 pan. Bake 350° or 325° if in pyrex for 10 min.

Custard for top of baked crust

2 15 oz. cans pumpkin
4 eggs slightly beaten
1/2 C. carnation milk or cream
1/2 C. white sugar
1/2 t. salt
1/2 t. vanilla
2 t. pumpkin spices - this is what I used instead of the spices
1 t. cinnamom
1/4 each of cloves, nutmeg & ginger

Bake 40 min. at 350°, serve with whip cream or ice cream.
We like it best with Cool Whip.

Your mind is the most precious luxury you will ever have - don't waste it.
JELLY ROLL  
Ruth Reed Weddle

4 egg yolks
1/4 C. sugar
1/2 t. vanilla
1 t. baking powder
4 egg whites
1/3 C. sugar
3/4 C. sifted cake flour
1/4 t. salt

Beat egg yolks; gradually beat in 1/4 C sugar and vanilla. Set aside. Beat egg whites until stiff; gradually add remaining sugar and beat until very stiff. Fold yolks into whites. Add dry ingredients and fold into egg mixture. Bake in waxed paper lined 15 1/2 x 10 1/2 x 1 inch pan in 375° oven 12 minutes. Turn out onto towel sprinkled with confectioners sugar. Remove paper and roll quickly with fresh sheet inside. Cool 15 minutes, unroll and spread with jelly or favorite filling and roll again. Slice to serve.

DONUTS  
Anita Hamer

1 C. sugar
2 eggs
3 T. melted shortening
1 t. vanilla
1 C. milk
1/2 t. salt
1 t. soda
1 t. nutmeg
3 t. baking powder
Approx. 3 C. flour

Cut with donut cutter and drop into boiling shortening (test with donut hole for the right temp). Will rise to top in a few seconds if right temp.
Rhubarb Crunch

Mix until crumbly

1 C. flour
1 C. brown sugar
1 t. cinnamon
3/4 C. oatmeal

Press 1/2 of this into greased pan cover with
4 C. diced rhubarb

Combine
1 C. sugar
2 T. cornstarch
1 C. water
1 t. vanilla

Cook alone until clear and thick. Pour over rhubarb. Top with remaining crumbs.
Bake 350° for 30 minutes.

Uncooked Plum Pudding

1 pkg. orange gelatine
1/2 C. sugar
2 C. boiling water (use part to cook fruit)
1 C. chopped dates
3/4 C. currants
1 t. cinnamon
1 t. cloves
1/2 C. raisins

(Nuts, walnuts, in pudding or garnish on top.)

Stir together gelatine and sugar. Add boiling water. Cook fruit until soft in a little water.
Add fruit, spices and nuts to the gelatine. Pour into mold and set in refrigerator. Unmold and serve with puffs of whipped cream and walnut halves.
VANILLA OR CHOCOLATE PUDDING  Jean Gudehus

Heat in pan
2 C. milk
1/2 t. salt
1/2 C. sugar
(Add, if choc. pudding)
2 rounded T. cocoa
When hot, add
1 heaping T. cornstarch mixed with a little cold milk.
Add slowly, stirring constantly while thickening.
Cook 5 minutes. Then add 1 t. vanilla, and let cool in pan or individual dishes.

PUMPKIN DESSERT  Bonnie (Cochrane) Brandsma

Melt
30 marshmallows
1/2 C. milk

Add
1 C. pumpkin
1 t. cinnamon
1/4 t. ginger
1/4 t. salt
Mix well. When cool, add 1 C. whipped cream or Cool Whip.
Add 2 T. powdered sugar in whipped cream.
JIFFY CAKE MIX DESSERT

Mildred Steinback

1 box (white or yellow) Jiffy cake mix

Mix as directed, bake in 9 x 13 pan. Mix one
8 oz. pkg. cream cheese, 2 C. milk, one box
instant pudding (vanilla or lemon). Spread
this over cooled cake. Spread one large can
crushed and drained pineapple over the above.
Cover with cool whip. (Nuts may be sprinkled
on.) May use one can of any kind of prepared
pie mix instead of pineapple. Chocolate
pudding is good with the pineapple.

QUICK DESSERT

Maxine Steinback

Franken

1 pkg. instant vanilla pudding
1 C. milk
1 C. sour cream.

Mix and pour over broken pieces of angel food
cake. Spread any pie mix on top, set in
frig. Cut and serve.

RHUBARB COBBLER

Mrs. Matt Bailey

(Fresh Rhubarb)

Grease pans; put in cut up rhubarb, 1 C. sugar,
1 can cherry pie mix and mix together.

TOPPING

1 C. brown sugar
1 C. flour
1 C. oatmeal
1 stick margarine

Pour over cherry, rhubarb, mix and bake 1 hour
in 350° oven.
SIX THREE'S (Ice Cream) Janet Bonney Nelson

3 C. sugar
3 C. cream
3 C. milk
The juice of
3 lemons
3 oranges
3 mashed bananas.

Combine all ingredients and freeze in electric or hand cranked freezer.

RHUBARB CRUNCH Barbara Franken Gause

Cook until thick
3 C. rhubarb
1 1/2 C. sugar
1/4 C water
3 T. cornstarch.
Add
1 t. vanilla,
1/2 pkg. strawberry jello.
Cool completely

CRUST
1 1/2 C. oatmeal
1 1/2 C. flour,
1 C. brown sugar
3/4 C. oleo
Mix well
Use 3/4 of crust mixture in bottom of pan.
Spread on rhubarb mixture, sprinkle on rest of crust, bake 30 to 45 min. at 375°.
INSTANT DESSERT

Ruby Conn

1 C. flour
1 stick soft oleo
1/2 C. broken pecans
Mix well, put into 9 x 14 pan, bake 15 min, 325°.

8 oz. cream cheese
1 C. powdered sugar
1 small Cool Whip.
Mix and spread over 1st cooled layer.

2 boxes instant Jello pudding
Mixed with 3 C. milk. Beat and spread over 2nd layer.
Cover pudding with Cool Whip and sprinkle with chopped pecans. Refrigerate for 6 hours before serving.

PEPPERMINT STICK DESSERT

Lillie Workman

1 C. vanilla wafer crumbs
1 pint heavy cream, whipped
1 C. tiny marshmallows
2/3 C. chopped walnuts
1/2 C. crushed peppermint candy sticks

Put 3/4 C of crumbs in buttered 10 x 6 x 1 1/2 inche dish. Combine remaining ingredients and spread on crumbs. Sprinkle remaining 1/4 C crumbs on top. Garnish with additional crushed peppermint candy, if desired. Chill about 24 hours before serving.
CARAMEL DUMPLINGS

Brown 1/2C. sugar
Add 2 C. boiling water
1 C. sugar
Cream
1 C. sugar
1/4 C. butter
Add
1/4 (to 12) C. milk
1 3/4 C. flour
1 t. baking powder
1/2 t. salt

(Use care when adding water to browned sugar not to burn your hand).

STRAWBERRY PIZZA DESSERT

First layer
2 C. yellow cake mix
1 beaten egg
1/2 C. brown sugar
1/2 C. chopped nut meats
Mix ingredients and bake in large pizza pan.
(If necessary, add 1-2 T. water so that batter is like a brownie batter). Bake at 350° for 15 min. Cool
Second layer
8 oz. pkg. soft cream cheese
1/2 C. mashed strawberries with juice
Spread over crust.
Top with a large carton of Cool Whip. Cover with fresh sliced strawberries.
PUMPKIN PIE

Bonnie Brandsma

Beat
9 eggs
3 C. cream
Add
1 large can pumpkin (29 oz. can)
1 T. molasses
1 t. rounded cinnamon
1/2 t. nutmeg, ginger, salt

Beat good and pour into 3 large pie crusts.

SOUR CREAM PIE

Florence and Jean Gudhues

Mix
1 C. raisins
1 C. sugar
3 egg yolks, beaten
1/2 t. salt
1 C. sour cream
1 t. cinnamon

Pour into unbaked 8 " pie sheel. Bake for 1 hour at 350°. Use the 3 egg whites for meringue.

NEVER FAIL PIE CRUST

Rose Marie Steinback Cape

3 C. flour
1 C. lard
1 t. salt
1 beaten egg
1 t. white vinegar
5 T. water
Mix. Roll on floured surface. Make 3 crusts. (Freezes well).
NO MESS PIE CRUST

Mrs. Elmer (Evelyn) Engelbrecht

In microwave pie plate, mix 1 1/2 C. flour, 1 t. salt, 1 1/2 t. sugar into pie plate. Mix 1/2 C. vegetable oil and 2 T. cold milk very well. Pour in center of flour mixture and blend with fork till well blended. Press out and against sides and bottom of pie plate with fingers, building up rim if desired. Prick very well all over. Bake on a saucer in microwave on high for 5-7 minutes, or until puffy and flakey. Fill with favorite filling.

PIE CRUST

Hazel Friedel

Double crust
1 3/4 C. flour
1/2 C. oil
3 T. water
1 t. salt

Singel crust
1 C. flour
1/3 C. oil
2 T. water
1/2 t. salt

Put in pie tin, mix with fork. Put dough between 2 sheets of wax paper – roll out.

PIE CRUST

Esther Cochrane

1 t. salt
1 scant C. lard or Crisco
1 t. vinegar
5 T. milk
1 egg
KENTUCKY PECAN PIE

Marilyn Steinback
(Mrs. Marvin)

1 C. white corn syrup
1 C. dark brown sugar
1/3 t. salt
1/3 C. melted oleo
1 t. vanilla
3 eggs, slightly beaten
1 heaping C. whole pecans

Combine syrup, sugar, salt, oleo, vanilla.
Mix, add beaten eggs. Pour into 9 inch unbaked pie crust. Sprinkle pecans over all.
Bake in heated 350° oven for about 45 Min.
Top with whipped or ice cream.

ROYAL CHOCOLATE CREAM PIE

Penny Jane Ritter
(with coconut crust)

1 qt. vanilla ice cream
2 T. cold milk
1 (4 oz.) pkg. instant chocolate pudding
1 C. Whipping cream
1 t. mint flavoring
1 3/4 C. coconut
1/4 C butter - melted

Mix coconut and butter. Press into 9 inch pie pan; bake 10 minutes at 350°. Cool.
Place ice cream and milk in mixer bowl and beat at med. speed until well blended. Add pudding and beat until very smooth. Pour into the coconut crust and freeze. Whip the cream and add mint flavor. Top pie with whipped mint cream when ready to serve. Garnish with chocolate curls.
IMPOSSIBLE COCONUT PIE  Grace Johnston

2 C. milk
3/4 C. sugar
1/2 C. Bisquick baking mix
1/4 C. margarine or butter
4 eggs
1 1/2 t. vanilla
1 C. flaked or shredded coconut

Heat oven to 350°. Grease pie pan, 9 x 1 1/4 or 10 x 1 1/2 inches. Place all ingredients in blender container, cover and blend on high 15 seconds. Pour in plate and bake until knife inserted in center comes out clean 50 to 55 min. Serve with sweetened fresh fruit if desired, We've never tried that. I don't have a blender so beat about 1 min. with mixer.

STRAWBERRY PIE  Mrs. Pamela (Christie) Patrick

1 C. sugar
2 T. corn starch
1 1/2 C. water
Cook until clear and thick. Add 1 pkg. strawberry jello. Chill until partially thickened. Add 1 C. of fresh sliced strawberries. Pour into baked pie shell. Chill. Serve with Dream Whip or whipped cream.
RHUBARB RAISIN PIE

Mrs. Helen Frykman

1 C. sugar
2 T. flour
1/2 C. orange juice
3 beaten egg yolks
3 C. diced fresh rhubarb (1 lb.)
1/4 C. raisins
One 9 inch unbaked pastry shell

Meringue:
3 egg whites
1/2 t. vanilla
1/4 t. cream of tartar
1/3 C. sugar

In a mixing bowl, stir together sugar, flour, then add orange juice and egg yolks. Stir and add rhubarb and raisins. Turn into pastry shell. Bake at 375° for 55 min., or till filling is nearly set. (Cover edges with foil if necessary.) In small mixing bowl, beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add the remaining sugar, beating till stiff. Spread over hot filling, sealing to edge. Bake in 375° oven for 12 min. or until meringue is golden. Cool.

LEMON PIE

Mrs. Dale (Necia) Benz

1 C. sugar
1/3 C. cornstarch
1 1/2 C. hot water
4 egg yolks
2 T. butter
6 oz. can frozen lemonade undiluted. Cook until thick. Pour into baked pie shell. Top with meringue.
PEAR PIE

Rose Marie
Steinback Cape

Sprinkle 2 T. lemon juice over 4 large pears; peeled and cut crosswise.
Mix
1/3 C. white sugar
1/3 C. brown sugar
2 T. cornstarch
1/2 t. nutmeg
1/2 t. cinnamon
1/2 t. salt

Put half of mixture in the lower pie crust. Put in all pears. Cover with rest of mixture. Top with pats of butter. Put on top crust. Bake for 35 min. at 400°.

COTTAGE CHEESE PIE

Florence Friedel
Boekelman

1 C. cottage cheese
1/2 C. raisins or currants
2 eggs
1 C. milk
2 T. sugar
1/4 t. salt
1/2 t. lemon extract

Line pie plate with crust. Mix cottage cheese and raisins and put in crust. Make a custard of beaten eggs, milk, sugar, lemon, and salt. Pour over cheese and bake at 350° for 30 min. or until set and browned.
BEST SOUR CREAM
RAISIN PIE

Combine
2 T. cornstarch
3/4 C sugar
1/4 t. salt
1 t. cinnamon
1/4 t. cloves 1/4 t. nutmeg
Add
2 beaten egg yokes
1 C. sour cream
1 C. raisins
1 1/2 t. lemon juice

Cook in double boiler until thick, stirring constantly. Partially cool, then pour into baked 9 inch pie crust.

MERINGUE

Beat
2 egg whites until frothy
Add
1/4 C. sugar
1/4 t. cream of tartar

Beat until thick and glossy. Spread on top of pie. Bake at 350° for 12-15 minutes or until golden brown.
Sift
1 C. cake flour
2 T. powdered sugar
Add this flour mixture to 1/2 C. butter (like pie dough)
Pat into pan
Bake 15 min at 375°.

Sift
1 C. granulated sugar
1/4 C. flour
1/2 t. baking powder
1/2 t. salt
Add this to 2 beaten eggs
Add
1 C. drained sour cherries
1 C. nutmeats
1 t. vanilla
Place this second mixture on the crust mixture that you have patted in the pan. Bake 25 min. at 350°. Bake 5 min. at 375° to brown.
Cut in squares. Serve with a dab of Cool Whip or ice cream.
PUMPKIN DESSERT

Bottom crust:
1 C. flour
1 C. flaked coconut
1/4 C. sugar
1/2 C. butter

Mix and press in 9 x 13 pan, bake at 350° for 10 min.

Custard Top:
2 C. pumpkin (15 oz. can)
1/2 C. milk or cream
4 eggs slightly beaten
1 1/2 C. sugar
1/2 t. vanilla
1/2 t. salt
2 t. pumpkin pie spice

Mix and pour over baked crust, bake 40 min. at 350°. Serve with whipped cream or ice cream.
SOUR CREAM RAISEN PIE  
Nelle Hicks  
(sent by allene)

2 beaten eggs  
1 cup sugar  
1 cup sour cream  
a tbsp flour  
1 cup raisens  
½ teasp. cinnamon  
1/8 teasp. cloves  
1/8 teasp. nutmeg  
½ teasp. lemon rind (or extract)

Pour in unbaked pie shell. Bake 10 min. at 350°.

SOUR CREAM LEMON PIE  
Allene Hicks

1 cup sugar  
3 tbsp. cornstartch  
¼ cup butter  
1 tbsp. grated lemon rind  
½ cup fresh lemon Juice  
3 egg yolks  
3/4 cup milk

Mix above in order given. Cook over medium heat until thick. Stir almost constantly. Cool and add 1 cup commercial sour cream. Put in baked pie shell. Chill 2 hours. Meringue may be added before chilling. I use toasted coconut or toasted almond slivers instead of meringue or whipped cream.
Miscellaneous
ORANGE JULIUS

Mix in blender
1 6 oz. frozen orange juice
1/2 C. sugar (optional)
2 C. milk (or 1 C. milk & 1 C. water and fewer ice cubes)
1 t. vanilla
12-14 ice cubes

HOT CIDER

2 3-inch cinnamon sticks
1 t. whole allspice
1/2 C. firmly packed brown sugar
12 whole cloves
1 qt. apple cider
1 qt. cranberry juice cocktail
nutmeg

Tie cinnamon, cloves and allspice in cheesecloth.
Heat cider and brown sugar in large saucepan over med. high heat, stirring frequently, until sugar dissolves, about 4 min. Add spice bag. Reduce heat to med. low, and simmer 10 min. Discard spice bag, pour cider into mugs, sprinkle with nutmeg and serve.

The chains of habit are too weak to be felt until they are too strong to be broken.
LEFSE SPREAD

1/2 # butter
1/4 t. salt
1/2 C. sugar or less
1/2 - 3/4 C. tepid half & half

Cream butter salt and sugar with electric mixer until well blended (so sugar looks dissolved). Mix in the lukewarm or tepid half & half & whip again. The half & half has to be warmed as otherwise it will curdle. Also needs to be whipped well with electric beater (that is everything). This will keep real well in the freezer for months.

PERFECT SOFT LEFSE

3 C. mashed potatoes
1/2 stick butter
1 T. sugar
1/2 t. salt
1 C. cream
1 1/2 C. flour

Prepare mashed potatoes. Add butter, sugar, salt and cream, beat well or until smooth. Refrigerate 2 hrs. Add flour and form into balls, 2 1/2 in. in diameter. Roll very thin and bake on lefse grill at 500°. Turn only once. Bake until evenly browned. After lefse is baked roll them between several layers of paper towels to keep moisture in. When cool, put them in plastic bags, folding each lefse in quarters.
SPINACH DIP

Ruth Graham

1 pkg. frozen Spinach thawed and pat dry with a paper towel
1 can water chestnuts - slivered
2 green onions chopped
1 pkg. KNORR’S vegetable soup mix
1 C. sour cream
1 C. mayonnaise

Set 1 hour before serving with raw vegetables.

TACO DIP

Vickie (Christie) Jackson

Make a couple of hours before serving.

4 oz. cream cheese
1 C. sour cream and mix together

Dice 2-3 tomatoes finely - soak in 4 oz. favorite taco sauce for 1 hr. - drain.

In glass pie plate spread cream cheese and sour cream mixture. Top with tomatoes, dice and add layer of pitted olives (1 can), dice 3-4 and add green onion - add 1-1 1/2 C shredded cheddar cheese - Cover and serve.

SEASONING SALT

Mildred Hessel

1 C. coarse salt (Kosner salt)
3 T. coarsely ground pepper
1 T. garlic powder

Mix well
JEAN BEDDOW'S VEGETABLE DIP  

Penny Jean Ritter

2/3 C. mayonnaise (not Miracle Whip)
2/3 C. sour cream
1 envelope green onion dip mix
1 T. dried parsley
1/2 T. accent
1/2 t. seasoned salt
1 t. Worcestershire
2 drops tabasco
1 t. dried dill week

Mix and let stand for several hours before serving.

HONEY BUTTER  

Dorothy Christie

2 T. butter
2 1/2 T. powdered milk
1 C. honey

Whip ingredients until creamy. Pour into jar. Refrigerate to store.

SANDWICH SPREAD  

Lillie Workman

1/2 # Velveeta cheesesoftened)
2 T. salad dressing
3 chopped hard cooked eggs (fine)
1/2 small onion
8 or 9 chopped stuffed olives

Blend together and store in pt. jar

Can also be used to stuff celery.
OVEN CARMEL CORN  

Penny Jane Ritter

2 C. brown sugar  
1 C. butter  
1/2 C. syrup  
1 t. salt  
Bring to a boil; boil 5 minutes

Add 1/2 t. soda and beat (it foams up). Pour over 5 qts. unsalted popped corn in a big roaster. Bake at 225° for 1 hr, stir every 15 min. Place wax paper on table and dump corn on paper so the syrup runs down instead of *hardening in pan. Keep in covered container.  
*If syrup does harden, place back in oven for a few minutes to soften.

MICROWAVE CRACKER JACK  

Mrs. Elmer Englebrecht  
(Evelyn)

10 C. popped corn  
1 C. brown sugar  
1/4 C. dark syrup  
1/2 t. salt  
1/2 C. butter

Combine sugar, syrup, salt, and butter in 2 qt. baking dish. Microwave till comes to a boil, Microwave 2 min. more, remove, add 1/2 t. of soda

Put 10 C. popped corn in brown paper bag. Pour hot syrup over corn in bag. Shake, put bag in microwave, for one and half minutes, take out and shake, put back in for one and half minutes more.
BAR-B-Q SAUCE

Lola (Benz) Berry

1 chopped onion
1/4 t. pepper
1 t. salt
1 T. vinegar
1 T. brown sugar
1/4 C. water
1 T. Worcestershire sauce
1 1/2 t. chili powder
1/2 C. ketchup

Bake 400° for 40 to 50 minutes. Good sauce for chicken or spare ribs.

BARBECUE SAUCE

Cindy Kerr

1 medium onion
parsley flakes
1 C. catsup
1/2 C. water
1/2 T. mustard
2 T. butter
2 T. vinegar
2 T. brown sugar
2 T. lemon juice
3 T. Worcestershire sauce
salt & pepper
1 t. tabasco sauce
1/2 t. chili powder
CHOCOLATE FUDGE  Elizabeth Christie  
(large batch)

4 C. sugar  
1/4 C. oleo  
1 can (large evaporated milk)

Bring to soft ball stage. (stirring constantly)  
takes about 30 min.  
Remove from fire and add 1 pkg. of chocolate 
chips  
1 pt. jar of marshmallow creme ( or use 
regular marshmallows)  
1 t. vanilla.

Beat well until all ingredients are melted.  
Pour into pan and cool.

DIVINITY  Vida Reed

Cook  
3 C. sugar  
3/4 C. white sugar  
3/4 C. water

Cook in heavy sauce pan to hard ball stage in 
water (almost hard crack on candy thermometer)  
Have 3 egg whites beaten stiffly. Pour syrup 
over egg whites a little at a time stirring 
constantly. Add 1 1/2 t. vanilla.  
Continue to beat until it loses its gloss and 
cool. Drop by teaspoons on wax paper.
EASY FUDGE

Laurie Schulz

1/4 C. shortening (Crisco or something like it)
1/2 C. milk
3 T. cocoa
1 C. sugar
1 t. vanilla

Mix sugar, cocoa, milk, and shortening. Cook on medium heat, stirring constantly until a full rolling boil starts. Take off stove and add vanilla. Beat quickly for about 15 minutes - checking after 5 minutes to see if thickening is developing. (If it isn't, cook a bit more and check to see if thickening does develop).

VANILLA Fudge

Neva Holter

2 C. sugar
3 T corn syrup
1/2 C cream or 1/2 & 1/2
1/2 C milk
2 T. butter
1 t. vanilla

Put sugar and syrup in 3 qt. sauce pan. Mix cream and milk and add 2/3 to sugar and syrup. Boil until mixture turns pale caramel color. Add rest of milk - cream and butter, vanilla and boil to soft ball. Beat very hard until cool. Use 9 x 9 in. glass pan.

Take a lesson from a clock. It passes time by keeping its hands busy.
CARAMELS  Mary Reed

1 C. sugar
3/4 C. dark corn syrup
1/2 C. butter
1 C. whipping cream
1/2 t. vanilla


LOUISE'S Fudge  Vida Reed

2 C. sugar
2 T. cocoa
1/2 C. dark syrup
1/2 C. milk
Butter size of egg

Bring to boil all but butter till soft ball. Add butter and vanilla

Before you ask advise, explore your own head, there may be something in it.
Pickles and Jellies
GREEN RING PICKLES  Mildred Steinback

12 large cucumbers, sliced and cored.
Soak in brine of 1 1/2 C. salt to 4 qt. water for 2 days. Drain each morning for 3 days. Add fresh water each day. On fourth day simmer in water to cover with 1 T. alum for 1 hour.

Syrup:
1 1/2 pint white vinegar
8 C. white sugar
1/2 tsp. oil of cinnamon
1/2 tsp. oil of cloves
green coloring
1 tsp. celery seed.

Let cucumbers stand in syrup one day. Reheat syrup, pour on cucumbers for 2 more days. Put in jars. Seal

OPEN JAR PICKLES  Grace Kleinheksel

200 or 1 gallon real small pickles, wash and put in stone jar or chunk larger pickles to equal one gallon. Add 3/4 C. pickling salt to 8 C. boiling water or enough to cover pickles. Let stand over night. In morning drain and add this mixture

Cold:
4 T. sugar
4 T. salt
1/4 C. mixed spices
4 C. vinegar

Add 1/2 C sugar every day for 2 weeks.
7 C. sugar = 3 lbs. which it takes.
GARLIC DILLS

Rita Kerr

3 qts. water
1 qt. vinegar
1 C. salt
1 red pepper in each jar
1/2 clove garlic in each jar
1/8 t. powdered alum in each jar
2 small or 1 large head dill in each jar

Add vinegar and salt to boiling water. Pour over cucumbers, pepper, garlic, dill, alum in jars and seal hot. Leave in warm light place until through working. Takes about 40 cucumbers for 8 qt. jars. You may omit the pepper and garlic if desired.

COLD LUNCH PICKLES

3 C. vinegar
3 C. sugar
1/3 C. salt
cucumbers

1 t. celery seed
1 t. tumeric powder
2 large onions

Don't peel. Slice cucumbers thin and place in jars. Mix above ingredients and pour cold over pickles. Store in refrigerator 1 week before using. Keep adding cucumbers as you eat them. Makes 4 qts.

Lord, when we are wrong, make us willing to change, and when we are right, make us easy to live with.
HUNAN VEGETABLE PICKLES

Ruth Ann (Reed)
Weddle

Spice Blend:
1/4 C. salt
3 T. sherry wine
1 T. peppercorns
1 T. sugar
6 slices fresh gingerroot
3 garlic cloves, unpeeled
2 hot chili peppers, halved lengthwise

Vegetables:
1/4 head cauliflower, chopped
2 turnips cut into sticks
3 carrots cut into spears
1/2 pound green cabbage cut into bite size pieces

All vegetables should be cut in bite size pieces.
Boil 2 quarts water in a large stainless pan.
Remove from heat and stir in spice mixture.
Cool. Submerge vegetables in liquid. Cover
and chill 2 to 3 days or up to one week.
Serve cold. Makes 1 1/2 quarts. About 80
calories per cup.
(Other crunchy vegetables can be used).

The middle of the road is where the
white line is and that's the worst place
to drive.
COPPER CARROTS
Ethel Wilaby
Jacobson

Cook 2-3 lbs. carrots until crispy tender
Cool.
1 medium to large onion sliced
1 large green pepper sliced
cauliflower sliced
Make marinade of 1 can tomato soup
3/4 C. cider vinegar
1/2 C. oil
3/4 C. sugar
1/4 t. dry mustard
Salt and pepper to taste
Marinade 48 hours.

COPPER PENNIES
Leota Knoulton

2 lb. fresh carrots, sliced 1/4" rounds
2 med. onions thinly sliced and separated
1 med. bell pepper, cut in strips
1 10 3/4 oz. can condensed tomatoe juice
3/4 C. vinegar
2/3 C. sugar
1/2 C. cooking oil
1 T. worcestershire sauce
1 T. prepared mustard
1/2 t. salt

Cook carrots in small amount of boiling water, salted, till tender - about 8 to 10 min. Drain. Combine with onions and green pepper in large bowl. Stir together remaining ingredients; pour over vegetables in bowl. Cover and refrigerate overnight. Drain, reserving marinade. Return any leftover vegetables to marinade. Keep refrigerated. Makes 5 C. of this salad. Very pretty when frozen green pears are added. Cocktail onions can be substituted for onion rings.
APPLE BUTTER  Lois L. Taylor

Apples
Water

Equal amounts of sugar and pulp. Wash and quarter apples. Put in big kettle and add water (only 1 inch from top of apples). Cook until mushy. Stir a little so it doesn't stick. Put through colander and make pulp. Put in big cast aluminum roaster. Bake in oven for 3 hours at 350°. Sometime during that period add 3 short sticks of cinnamon. Stir about 3 or 4 times during this 3 hour period. Then put in sterilized jars and seal with paraffin or seal with jar lids.

BLUEBERRY RHUBARB JAM  Ethel Wilaby Jacobson

1 C. water
5 C. sugar
2 (3 oz.) boxes of raspberry Jello
5 C. diced rhubarb
1 can blueberry pie filling

Cook rhubarb in 1 C. water until barely tender. Add sugar and cook a few minutes longer stirring constantly. Add pie filling and cook about five to eight minutes, take off stove, add Jello and stir until completely dissolved. Keep in refrigerator or freeze.
THEKLA'S STRAWBERRY JAM

2 qt. berries
Pour hot water over and leave water on for 1 minute. Drain. Add 4 C. sugar. Boil 2 minutes. Add 2 more cups of sugar and boil for 5 minutes. Put in pan and let stand a day or two. Can and seal cold.

RUTH WORKMAN'S RASPBERRY JAM

3 C. berries
3 C. sugar
Boil 4 minutes. Add 1 1/2 C brown sugar. Boil 6 minutes. Add 1 1/2 C berries and 1 1/2 C sugar. Boil for 3 minutes. Let stand uncovered from 12-24 hours. Stir occasionally. Put in hot, sterilized jars and seal. (Seal with wax).

EASY GRAPE JELLY

Lois L. Taylor

3 1/4 C sugar
1 1/4 C water
1/2 bottle liquid pectin
9 oz. (thawed) frozen concentrated grape juice

Stir sugar into water, place on high heat and stirring constantly, bring quickly to a boil (full and rolling that cannot be stirred down). Boil hard for 1 minute. Remove from heat, stir in pectin, add grape juice, and mix well. Pour immediately into hot sterilized containers and seal. Makes four 8 oz. glasses. Do not double-make each separately as they begin to set up quickly.
SUPER STRAWBERRY JAM  Carol Carson

1 qt. strawberries
2 T. lemon juice

Boil 3 minutes

Add
4 C. sugar

Boil 9 minutes more. Stirring constantly.
Pour into large bowl - let stand 24 hrs.
stirring occasionally. Seal in hot jars and
lids.
Store in refrigerator.

He who learns but does not think is lost.
He who thinks but does not learn is in
great danger.

PINEAPPLE JAM  Nelle Hicks
(sent by Allene)

1 # 2½ can crushed pineapple
3 oranges
4 large apples
1 lemon
Equal amount of sugar. Boil until clear
and thick. You can use canned apples.
Breads
CARROT BREAD  
Mrs. Edward Friedel

2 eggs
1 C. sugar
3/4 cooking oil
1 1/2 C. sifted flour
1 t. soda and 1 t. of baking powder
1 t. salt
1 t. cinnamon
1 C. grated raw carrots
1/2 C. nuts

Combine eggs, sugar, oil in large bowl and beat well.
Sift together flour, soda, baking powder, salt and cinnamon, add to sugar mixture
Add carrots, nuts, and mix well.
9 x 5 12 x 3 - 350° 1 hour.

RHUBARB BREAD  
Evelyn Steinback Hansen

Beat
2/3 C. oil or melted oleo
1 1/2 C. sugar
1 egg
1 t. vanilla.
Combine dry ingredients of
2 1/2 C. flour
1 t. soda
1 t. salt alternately.
Add 1 C. sour milk and dry ingredients
Beat well - add 1 1/2 C chopped rhubarb. Nuts if desired.
Pour into 2 loaf pans. Melt 1 T. oleo, 1/2 C sugar, little cinnamon, sprinkle on dough.
Bake 1 hour at 350°.
OATMEAL BREAD

2 C. oatmeal
1 qt. boiling water
Cool good
1/2 C. molasses
1/2 C. brown sugar
2 t. salt
4 T. oil
Mix well and add
2 pkg. yeast
1/4 C water
1/4 C. sugar
Cool
Add to first mixture.
Add
10 to 11 C. flour
Let rise and put in 4 loaf pans.
Bake 375° for 30 to 35 min.

Dorothy Oseby
(Conn

BANANA BREAD

1/2 C. shortening
1 C. sugar
2 eggs
3 T. sour milk
1 t. soda in milk
2 or 3 bananas mashed
2 C. flour
Mix in order given and bake at 350° - 45 min.

Lenafe Christie

The recipe for good speech includes some shortening.
ICE BOX MUFFINS

Esther Cochran

1 C. boiling water
1 C. 100% all bran
Pour water over bran
1 C. shortening (oleo)
1 C. of sugar
2 1/2 t. of soda
1 t. of salt
2 eggs (beaten)
2 C. buttermilk, (or sour milk)
2 1/2 C. of flour
2 C. all bran

Mix in order given. Lastly add the bran, set in refrigerator, keeps good, bake as needed.

ORANGE WHEAT-GERM MUFFINS

Dorothy Ann Williams

1 C. wheat germ
1 1/3 C. flour
1/4 C. sugar
3 t. baking powder
1/2 t. salt
1 t. grated orange peel
1/3 C. oil
1 egg
2/3 C. orange juice

TOPPING
2 T. wheat germ
2 T. sugar
1/4 t. cinnamom
2 t. melted butter

Mix all through orange peel. Add other except topping all at once; stir just until moistened. Fill 12 greased muffin cups. Sprinkle with topping, press in lightly. Bake at 400°-18-20 min.
RHUBARB MUFFINS

Helen Christie

1 1/4 C. sugar
1/2 C. cooking oil
1 egg
1 t. vanilla
1 C. buttermilk
1/2 t. salt
1 1/2 C. diced rhubarb
1/2 C. chopped walnuts
1/4 t. black walnut flavoring
2 1/2 C. flour
1 t. soda
1 t. baking powder

TOPPING

1 t. melted butter
1/3 C. sugar
1 t. cinnamon

In a large bowl put brown sugar, oil, egg, vanilla, buttermilk. Mix well. Stir in rhubarb, walnuts, and flavoring. In a small bowl combine flour, soda, baking powder and salt, then add to rhubarb mixture. Spoon batter into muffin pan. Combine melted butter, sugar and cinnamon and spoon over top of muffins, pressing it down. Bake 350° - 375° oven 20 - 25 minutes.

When you know not what to do - wait.
BANANA BREAD
Lois Taylor

2 1/2 C. flour
1 C. sugar
1/2 C. butter
2 eggs beaten
1 T. soda
1/2 C. sour milk
3 bananas
1/2 C. nuts
1/2 t. salt
1 1/2 C of dates, if you like

Cream (mix) sugar and shortening, add eggs. Pour a little water over soda and add. Then add milk and mashed bananas. Sift flour and add. Bake 1 hour at 375°.

CARROT BREAD
Ada Gossau

Mix together
2 eggs, beaten
1 C. white sugar
Add
3/4 C. oil
Beat well
Add
1/2 t. salt
1 1/2 C. flour
1 t. soda
1 t. cinnamon
2 C. finely grated carrots
1/2 C. fine coconut

Mix well. Bake at 325° for 45 minutes.
Yields 2 loaves.
OVERNIGHT BUNS

Bonnie Brandsma

1 C. sugar
1 C. lard
1 T. salt
6 C. flour
3 C. hot water

Add boiling water to dry ingredients. Mix good and let set till lukewarm.

Add 1 pkg. yeast with 1/2 C. warm water then add yeast and 2 eggs to above. Add approximate 4 or 5 C. flour to make stiff dough.

If you want these same day add 2 yeast pkgs. for overnight mix about 7:00 P.M. and let raise. Put in buns before going to bed and put in cool place, next morning bake. 350° about 35 minutes.

LARGE BATCH MOLASSES COOKIES

Anna Taylor

3 C. oil
4 C. sugar
4 eggs
1 C. molasses
8 t. soda
8 C. flour
4 t. cinnamon
(cloves and ginger optional)

Mix in order.
Drop by teaspoon on cookie sheet, press with a flat sugar coated glass. Bake for 10 min. at 350°.
QUICK WHEAT BREAD

Ruth Reed Weddle

2 pkg. active dry yeast
3/4 C. warm water
1 1/4 buttermilk of milk
2 t. baking powder
2 t. salt (optional)
1/4 C. shortening
2 T. sugar
1 1/2 C. all purpose flour
3-3 1/2 C. whole wheat flour
soft butter or margarine

Grease 9 x 5 x 3 inch load pan. In large mixer bowl, dissolve yeast in warm water. Add buttermilk (milk), all purpose flour and 1 C. whole wheat flour, shortening, sugar, baking powder and salt. Blend 1/2 minute on low speed, scraping bowl occasionally. Stir in remaining flour. Dough should remain soft and sticky. Turn dough onto well floured board, knead 5 minutes, roll into rectangle 18 x 9 inches. Roll up beginning at short side and place seam side down in pan. Brush lightly with butter. Let rise in warm place until double (1 hour). Heat oven to 425°. With oven rack in lowest position bake 35 minutes. Remove from pan, brush with butter. Cool on wire rack.

When you can think of yesterday without regret and tomorrow without fear, you are approaching contentment.
ANGEL BISCUITS  

Leota Knoult

1 T. active dry yeast (for bakers)  
1 C. warm water (110°)  
4 C. flour  
1/4 C. sugar  
1 t. soda  
4 t. baking powder  
1 C. crisco  
1 C. buttermilk  
melted butter  

Dissolve the yeast in water (110°). Sift flour, sugar, soda, salt and baking powder together into a bowl and cut in the Crisco. Add the yeast and buttermilk and stir until mixed. Turn out on floured surface and knead lightly. Store in zip-lock bag in refrigerator and use as needed. Pinch off desired amount and roll out to 1/2 inch thickness and cut with biscuit cutter. Brush tops with melted butter, let stand to room temperature. Heat oven to 425° for 10 min. Bake 12 to 15 minutes.

HOOTANANNY PANCAKES  

Ellen Reed  

In a 9 x 13 pan, melt 3/4 stick of butter at 350°. In bowl mix:  
6 eggs  
1 C. milk  
1 C. flour  
1/2 t. salt  

Pour into the pan and don't stir. Bake 25 min.
FAVORITE RECIPES

Sterling United Methodist Church
1884 - 1984
OFFICERS

President .................. Mary Perso
Vice-President ........... Charlotte Seas
Recording Secretary ...... Lillie Workman
Treasurer ................. Ruth Workman
Sec. Promotion and Correspondence .. Grace Van Laningham
Sec. Missionary Education .. Nelle Hicks
Sec. Local Church Activities )
Sec. Christian Social Relations )

..... Adeline Schulz
Sec. Student Work ....... Georgia Schutjer
Sec. Children's Work .... Hazel Swenning
Sec. Spiritual Life .... Mildred Steinback
Sec. Supply Work ......... Florence Gudehus
Sec. Literature and Publication . Ada Linn
Sec. Missionary Personnel - Youth Work

..... Anna Taylor
Sec. Printing and Publicity .. Nelle Hicks
Sec. Status of Women ...... Dorothy Schulz
MEMBERS

Mrs. Victor Benz
Mrs. A. J. Christie
Mrs. Phillip Christie
Mrs. Ed Clifford
Miss Thekla Friedel
Mrs. T. V. Gudehus
Mrs. H. D. Harpole
Mrs. Hugh Handwerk
Mrs. T. C. Kerr
Mrs. Robert Kerr
Mrs. Francis Koerlin
Mrs. Cecil Kleinheksel
Miss Anna Lund
Mrs. John Nissen
Mrs. George Ohm
Mrs. Earl Perry
Mrs. F. L. Perso, Sr.
Mrs. Ralph Perso
Mrs. Adolph Schulz
Mrs. Clarence Schmidt
Mrs. Dick Smidt
Mrs. John Swening
Mrs. Chris Sorenson
Mrs. Fred Tanke
Mrs. Harold Wagar
Mrs. Keith Reed
Mrs. W. H. Olson
INDEX OF RECIPES

HOURS D’OEUVRES, PICKLES & RELISHES:

Watermelon Pickles
Watermelon Pickles
Peach Pickles
Ten Day Sweet Pickles
Dill Pickles
Beet Pickles
10 Day Sweet Pickles
Dill Pickles
Sliced Pickles
Piccalilli
Green Tomato Relish
Cranberry Relish

SOUPS, SALADS & VEGETABLES:

Mild Chili Soup
Fruit Salad Dressing
Pineapple Cheese Salad
Frozen Pineapple Salad
Lime Jello and Cottage Cheese Salad
24-Hour Salad
Fresh Cranberry Salad
24 Hour Salad
Star Salad
Cranberry Salad
Stuffed Tomato Salad
French Dressing
Green Tomato Mincemeat
Avocado Whip
Sweet Potatoes Baked with Apples
MEAT, FISH & POULTRY:

Hot Dish
Surprise Package
Spaghetti Sauce
Spanish Rice
Homemade Chili
Tavern
Shrimp Salad
Chicken and Dumplings with Hot Apple Sauce and Brown Gravy

BREAD, ROLLS & PASTRY:

Cranberry Bread
Banana Bread
Oatmeal Bread
Date Nut Bread
Nut Bread
Cherry Nut Bread
Banana Bread
Quick Cinnamon Rolls
Date Roll
Buns
Graham Muffins
Graham Muffins
Corn Sticks
Donuts
Waffles
Johnny Cake
Macaroon Pie
Orange Pie
Chocolate Chip Pie
Butterscotch Pie
Soda Cracker Pie
Pumpkin Chiffon Pie
Crumb Pie
CAKES & COOKIES

Sunshine Cake
Upside Down Apple Cake
Orange Cake
Bread Sponge Cake
Cowm South White Cake
Chocolate Cake
Japanese Fruit Cake
Brown Sugar Cake
Apple Sauce Cake
Yellow Angel Food
Spanish Bun Cake
Apple Spice Cake
Sour Cream Devils Food
Tutti-Frutti Cake
Sugar Cookies
Grandma's Christmas Cookies
Orange Almond Cookies
Crisp Cookies
Ginger Snap Cookies
Pineapple Cookies
Date Cookies
Drop Cookies
Overnight Oatmeal Cookies
Drop Sugar Cookies
Yummy Peanut Cookies
Molasses Cookies
Chocolate Chip Cookies
Fruit Cookies
Brownies
Jelly Roll

DESSERTS

Date Butterscotch Tapioca
Date Pudding
Pineapple Dessert
Marshmallow Pineapple Mousse
Pineapple Dessert
Frugtsuppe
A Rich Dessert
Prune Whip
Apple Crisp
Pecan Puffs
Lemon Sponge Dessert
Lemon Torte
Graham Cracker and Date Roll

CANDY, JELLY & PRESERVES:

Caramels
Divinity Candy
Creamy Nut Fudge
Chocolate Fudge
Vanilla Fudge
Pineapple Jam
Jelly

BEVERAGES & MISCELLANEOUS:

Grape Juice
Household Hints
HORS D'OEUVRES, PICKLES AND RELISHES

WATERMELON PICKLES  Mrs. Ralph Perso

3 c. sugar 1 pt. vinegar
1 tsp. cinnamon ½ tsp. cloves
shake of allspice salt to taste

Peel off rind and soak overnight in strong salt water; drain, add fresh water and boil until tender. Drain and mix sugar, vinegar and spices to pickles and bring to a boil. Seal in jars while hot.

WATERMELON PICKLES  Mrs. Otto Friedel

2 lb. watermelon rind 2 c. sugar
1½ c. light corn syrup 1 tsp. salt
2 tsp. stick cinnamon 1 qt. water
½ c. maraschino cherries 1½ c. vinegar
1 tsp. whole cloves
1 lemon, thinly cut

Trim dark green and pink off rind. Cut rind in 1 inch cubes. Cover with water to which has been added 1 Tbsp. of salt. Let stand overnight and drain well next morning. Cover with water to which 1 Tbsp. alum has been added. Simmer until tender-about 45 minutes. Drain. Combine cherries, lemon, syrup, vinegar, and salt. Tie spices in bag. Pour all over rind and simmer until rind is clear. Place in jars and pour syrup over pickles. Do not seal. Drain off syrup and cook next morning. Do this 3 times. The third morning syrup should be real thick. Seal while hot. These are very delicious.

PEACH PICKLES  Bernis Palmer

4½ c. sugar 1 c. water
juice 4 lemons 2 sticks cinnamon
PEACH PICKLES (Continued)

3 dozen peaches - size 70
Place a clove in each peach. Let syrup of sugar, water and lemon juice come to a good boil. Put peaches in roaster and cover with syrup. Cover roaster and bake 1 hour at 300 degrees.

TEN DAY SWEET PICKLES Mrs. Ed Clifford

This is a very good recipe for sweet pickles that keep indefinitely, stay firm and crisp, and can be kept in an open jar.
First day - wash and prepare 7 lb. small or medium cucumbers. Cover with a brine made of 1 pt. salt to 1 gal. of water. Let stand 4 days. Fifth day pour off brine. Cover cucumbers with fresh water and let stand 3 days.
Eighth day wash and split cucumbers. Add 2 c. vinegar and enough water to cover and 1 rounding Tbsp. of alum; simmer 1 hour, but do not boil. Pour off liquid. Put cucumbers back in jar; heat to boiling point:

6 c. vinegar 6 c. granulated sugar
1 oz. allspice 1 stick cinnamon

Pour over cucumbers. Let stand. Tenth day, reheat vinegar, pour back over cucumbers, and seal in fruit jars or will keep in open jar for quite a while.

DILL PICKLES Mrs. Geo. De Long

11 c. water 1 c. vinegar
1 c. salt ¼ tsp. red pepper
2 Tbsp. mustard seed

Wash cucumbers in 3 waters. Pack in
DILL PICKLES (Continued)

jars with dill. Bring to a good boil and pour over cucumbers in jars and seal while hot.

BEET PICKLES  Mrs. Ed Brandt

Prepare beets the usual way - cook and peel.

Syrup:
1 Tbsp. salt  2 c. water
1 c. vinegar  1 c. sugar

Boil sliced beets in syrup until thoroughly heated. Pack in jars and cover with syrup. Glass covers are best for beet pickles.

10 DAY SWEET PICKLES  Mrs. Geo. DeLong
(Open Jar Pickles)

Soak cucumbers in brine 1 week, using 1 c. salt to 1 gal. water. Soak in cold water 24 hours, then cut each one either lengthwise or in chunks. Pour boiling water over these, using 1 Tbsp. alum to 1 gal. of water. Stand 24 hours, then drain.
Now put clear boiling water over them and let cool and drain well. Now mix equal parts of vinegar and sugar and 1 box mixed spices. Bring to boil, pour over them, let stand overnight.
Next morning drain off vinegar, add 3/4 c. sugar. Bring to boil again and pour over pickles, and let stand for use.
You can put these in jar and seal if you care to.

DILL PICKLES  Mrs. D. W. Swenehart

Wash cucumbers and cut a slit in each
DILL PICKLES (Continued)

one. Put into jars and cover with boiling water. Put lids on and let stand 10 minutes. Drain and cover again with boiling water and let stand 5 minutes and drain. Have solution boiling hot consisting of:
3 qt. water  1 qt. vinegar
1 scant c. salt
Put dill in jars with pickles and cover with boiling solution and seal.

SLICED PICKLES  Mrs. Ernest Schultz

4 qt. sliced cucumbers  1/3 c. salt
2 green peppers, chopped
6 medium white onions, sliced
Soak above 2 hours in ice water.
5 c. sugar  1 1/2 tsp. turmeric
3 c. vinegar  2 Tbsp. mustard seed
1 1/2 tsp. celery seed
Mix together with above. Heat to boiling.

PICCALILLI  Mrs. Adolph Schulz

Wash and sterililize 12 pint jars.
8 qt. green tomatoes, 2 red peppers, quartered
1 qt. small onions  2 green peppers, quartered
Grind all together, drain in colander. Put in kettle. Add:
2 qt. cider vinegar
Boil 30 minutes, stirring frequently. Again drain and discard liquid. Put back into kettle and add:
PICCALILLI (Continued)

1 qt. vinegar  
⅓ c. salt  
1 Tbsp. cinnamon

Simmer for 3 minutes. Pack in jars and seal.

GREEN TOMATO RELISH  

Mrs. Henry Nissen

1 gal. green tomatoes, chopped  
⅓ med. sized head cabbage  
3 c. vinegar  
2 tsp. celery seed  
1 tsp. whole cloves-tied in muslin bag  
2 tsp. mustard seed

Mix tomatoes with salt and let stand overnight. Drain. Put onions, cabbage, green and red peppers through a food chopper, using a coarse knife. Place tomatoes and chopped vegetables in a large kettle. Add vinegar, molasses, celery seed, mustard and cloves. Cook until mixture is tender and quite thick-about 35 minutes. Remove the cloves. Pour at once into sterilized jars and seal.

CRANBERRY RELISH  

Mrs. W. H. Overaker

1 lb. cranberries (washed and ground)  
1 tsp. salt  
1 large orange (grate rind and extract juice)

Combine cranberries, rind, juice, and salt - add sugar to taste. If too juicy add a package of gelatin.
MILD CHILI SOUP  Mrs. Iva Frykman

1 lb. hamburger, browned in butter
2 medium onions, browned in butter
1 large can red kidney beans
2 cans Hunts tomato sauce
salt - pepper

Add to 1 qt. water and cook slowly for 1 hour. Chili powder may be added if a hot soup is desired.

FRUIT SALAD DRESSING  Mrs. Geo. Workman

3/4 c. pineapple juice  1 Tbsp. butter
2 Tbsp. lemon juice  2 Tbsp. vinegar
2 Tbsp. flour  ½ c. sugar
1 tsp. salt  2 eggs

Mix dry ingredients, add to vinegar, lemon and pineapple juice. Cook in top part of double boiler. Cook until thick - add beaten eggs and cook 1 minute longer - take off and add butter. Use with a small amount of cream for salads.

PINEAPPLE CHEESE SALAD Mrs. Vern Walters

2 c. grated pineapple  ½ c. sugar
1 c. whipped cream
1 c. grated cream cheese

Bring pineapple and sugar to a boil. Soak 2 Tbsp. of Knox gelatin in ½ c. cold water. Put gelatin in sugar and soak 10 minutes. Add to pineapple; chill to almost setting then add whipped cream and cheese. Serve with salad dressing.
FROZEN PINEAPPLE SALAD  
Mrs. Clarence Schmidt

\[
\begin{align*}
\frac{1}{4} \text{ c. mayonnaise (Miracle Whip)} \\
1 \text{ c. cottage cheese} \\
\frac{1}{2} \text{ lb. marshmallows, cut fine} \\
\frac{1}{2} \text{ bottle maraschino cherries} \\
1 \text{ 8-oz. can crushed pineapple} \\
\text{(drain well)} \\
\frac{1}{2} \text{ pt. whipped cream} \\
\end{align*}
\]

Mix all together and put in freezing tray. Makes about 8 servings.

LIME JELLO AND COTTAGE CHEESE SALAD  
Mrs. H. W. Schulz

1 pkg. lime jello 
1 c. boiling water 
1 c. cottage cheese

Add cheese while warm. Chill.

Add:
\[
\begin{align*}
\frac{1}{2} \text{ c. whipped cream} \\
\frac{1}{2} \text{ c. pecan nuts} \\
\end{align*}
\]

Put in a mold.

24 HOUR SALAD  
Mary Greenwood

1 can crushed pineapple 
1 small jar 
1 lb. Longhorn cheese 
\frac{1}{2} \text{ pt. whipping cream} 
1 pkg. marshmallows

Drain juice from pineapple into a sauce pan. Add 2 Tbsp. vinegar and 2 Tbsp. sugar. Bring to a boil and thicken as for cornstarch pudding. Cool. Cut marshmallows, cheese and cherries into small cubes. Whip cream and add to first mixture. Add marshmallows, cherries, cheese, and pineapple. Can be made as long as 24 hours before serving.
FRESH CRANBERRY SAUCE

Mrs. Milton Janssen

1 lb. raw cranberries 2 oranges
4 or 5 apples

Grind, cover with 2 c. sugar and let stand ½ hour.
Dissolve 2 pkgs. red jello in 4 c. hot water. When this starts to set, stir in the cranberry mixture and chill.

24 HOUR SALAD

Mrs. John Benz

Cook:

4 egg yolks juice 1 lemon
½ c. thin cream

Let cool. Take:

1 lb. grapes 1 can sliced
24 marshmallows pineapple

Whip 1 c. cream and mix with egg mixture. Mix all together and let stand 24 hours in refrigerator or a very cold place.

STAR SALAD

Mrs. E. H. Clifford

1 c. minced cabbage ½ c. minced raw
½ c. minced celery cranberries
½ c. orange juice 1 pkg. lemon jello
1 c. warm water fresh orange slices

Dissolve jello in water, add vegetables, cranberries, and orange juice and mold in a shallow pan. When stiff, cut in rounds with a cooky cutter, place on a lettuce leaf, and top each jello round with five peeled slices of orange placed in the shape of a star. Serve with mayonnaise.
CRANBERRY SALAD

Mrs. Allen Schutjer

2 boxes lemon jello
2 red apples
2 c. ground cranberries

1 orange and rind (if desired)

Grind fruit, cover with 1 1/2 c. sugar.
After sugar has dissolved put into jello that has partly set.

SALAD

Mrs. Ralph Seas

3 Tbsp. gelatin dissolved in 3 Tbsp. water

Mix:

1 c. pineapple
12 small sweet pickles, chopped
1 c. diced celery
1/2 c. nut meats

Mix together:

1/2 c. vinegar
juice of 1 can pineapple and water to make 3 c.

Add:

1 c. white sugar
1 c. brown sugar

Heat and add the gelatin and a few drops of green food coloring. Pour over pineapple, celery, pickles and nuts.

STUFFED TOMATO SALAD

Mrs. Hugh Handwerk

1 1/2 Tbsp. gelatin
1 1/2 c. boiling water
1 tsp. salt
1 tsp. paprika
1/2 tsp. minced onion

1/2 c. cold water
1 1/2 Tbsp. sugar
2 Tbsp. vinegar
2 Tbsp. lemon juice
1 3-oz. pkg. cream cheese

Method: Soften gelatin in cold water 5 minutes. Stir into boiling water. Add
sugar, salt, paprika, lemon, vinegar, and onion. Peel tomatoes, scoop out center and fill with cheese. Arrange in ring mold, filled side down, pour a little gelatin mixture around and chill. When firm, add remaining gelatin - chill again and serve on crisp lettuce leaves.

FRENCH DRESSING

Mrs. Loyd Ribstein

1 c. Wesson salad oil
½ c. sugar
1 tsp. salt
1 medium onion, grated

¼ c. vinegar
1 tsp. paprika
2/3 c. catsup
2 cloves garlic
fine

Mix the above together and let stand 4 or 5 hours, then remove garlic cloves and bottle. Shake well before using.

GREEN TOMATO MINCEMEAT

Mrs. Adolph Schulz

1 pk. green tomatoes
2 lb. raisins
3 Tbsp. salt
1 tsp. cloves
3 c. chopped apples

3 lb. brown sugar
½ lb. currants
¾ c. vinegar
2 tsp. nutmeg
3 lemons, pulp and juice

Method: Chop or grind tomatoes very coarse. Add salt and let stand 1 hour. Drain through colander, discard juice. Cover with cold water and boil 5 minutes - drain again. Then add above ingredients and boil slowly for 50 minutes or until thick, and seal. This scorches very easily, so stir often. Add cooked meat when baking a pie.

AVOCADO WHIP

Leah McGill

Mash pulp of 1 avocado and beat with a
AVOCADO WHIP (Continued)

rotary beater until light and fluffy. Add:
1 Tbsp. lemon juice 1/2 tsp. salt
1/2 tsp. onion juice
Use with potato chips.

SWEET POTATOES BAKED WITH APPLES
Loretta McElmurry

4 medium size sweet potatoes
4 medium size apples
1 tsp. salt
1/2 c. brown sugar
3/4 c. water
4 Tbsp. butter

Partially cook sweet potatoes and slice or dice. Pare, core and cut apples in slices or dice. Grease a casserole, and place in it alternate layers of sweet potatoes, sprinkled with salt and layers of apple.
Pour over them a syrup made by cooking the brown sugar and water, dot with butter. Bake, covered, for 30 minutes in a hot oven.
If desired, the top may be garnished with marshmallows and returned to the oven to brown.
MEAT, FISH AND POULTRY

HOT DISH

Mrs. Dick Smidt

1 lb. ground pork
1 pkg. egg noodles, cooked and drained
1 can water or sour cream
1/3 can whole kernel pimento - small jar or to suit taste
1 onion
1 can chicken soup
1 can mushroom soup
1 can chicken soup
1 can mushroom soup
1 can whole kernel corn

Fry the pork and onion. Then add remainder of ingredients and mix. Put in casserole, cover with crumbs or Wheaties and bake 45 to 60 minutes in a moderate oven.

SURPRISE PACKAGE

Myrene Robinson
(For main course - individual servings)

On large piece of aluminum foil, place pieces of shoulder of lamb or beef stew. Season with salt, pepper, garlic salt (scant), and celery salt. Pile on pieces of potato, green peppers, carrots, onion, and fresh tomatoes (solid pack may be used). Season vegetables with salt and pepper. Bring edges of foil together to seal package. Bake about 375 degrees for about 2 1/2 hours. Serve in foil as individual servings.

SPAGHETTI SAUCE

Mrs. George Ladd

1 to 1 1/2 lb. ground beef
1 small can tomato paste
1 can tomato soup
1 can or 1 pt. tomato juice
5 stalks celery (approx.)
1 green pepper
1 med. sized onion
1 Tbsp. sugar - optional
salt - pepper
SPAGHETTI SAUCE  (Continued)

Cut celery, onion and pepper and simmer in skillet in hot fat about 15 minutes. Brown meat on top of celery, etc. Salt and pepper meat. Put juice, soup and paste into kettle and salt and pepper. Add sugar. Add meat to juice and simmer 2 hours. Serve on hot, cooked spaghetti.

SPANISH RICE  Mrs. Marlin Troelsen

1 lb. lamb or ground beef
1 c. celery, chopped
1 c. green pepper, chopped
1 c. raw carrots, chopped
1 c. onions, chopped
1 pt. tomato juice


HOME-MADE CHILI  Laura Finger

1½ lb. hamburger  1 can kidney beans
2 cans tomato soup   2 cans water

Fry meat and onions, add beans, soup and water. Simmer slowly. Make the day before using for best flavor.

TAVERN  Grace M. Snell

1 lb. hamburger  1 large onion
salt - pepper to taste

Brown a little.

1 tsp. sugar  1 tsp. chili powder
1 c. tomato juice ½ c. cracker crumbs

Mix together - stew ½ hour. Serve.
SHRIMP SALAD

Mrs. Vern Walters

1 pkg. lemon jello 1 c. boiling water
½ c. cold water

Cool and add the following:

½ c. chili sauce or catsup
1 tsp. Worcestershire sauce
2 c. shrimp
1 Tbsp. vinegar
2 tsp. horseradish
½ c. celery

Serves 8.

CHICKEN AND CUMPLINGS WITH HOT APPLE SAUCE AND BROWN GRAVY

Mary Perso

1) Cut up the chicken and drop in boiling hot salted water and cook until tender. Drain off broth into a large kettle which has a tight cover.

Dumplings:

1 egg, beaten ½ c. cream
½ tsp. salt 1 c. milk
2 tsp. baking powder 2½ c. flour

Drop by spoonfuls into hot broth and simmer 20 minutes.

2) While dumplings are cooking make the following gravy:

½ c. butter 2/3 c. flour

Put in frying pan - stir until light brown. Then put the dumplings on a large platter and pour gravy over the top and serve with hot apple sauce and chicken.
CRANBERRY BREAD

Mrs. Wyatt Doop

1 c. sugar
1/2 tsp. salt
1 1/2 tsp. baking powder
2 c. flour
1 c. nut meats
1 c. cranberries - cut in half

1 Tbsp. butter
1/2 tsp. soda
1 egg, beaten
1 orange - juice
and rind

Grease a large fruit juice can to bake in. Bake in 350 degree oven 1 hour - more if not done.

BANANA BREAD

Mrs. Justus Blaalid

2 1/2 c. flour
1 c. sugar
2 c. dates
1/2 c. butter
2 eggs
1 tsp. soda

1/2 c. sour milk
3 bananas
1/2 c. nut meats
1/2 tsp. salt

Cream sugar and shortening, add well beaten eggs. Pour a little hot water over the soda and add. Then add the milk and bananas mashed to a pulp. Sift the flour with the salt and stir in. Bake in a well greased loaf pan for 1 hour in 375 degree oven.

OATMEAL BREAD

Mrs. Emma Morrison

Let rise for 10 minutes:

1 pkg. yeast
1 tsp. sugar

1/4 c. warm water

Put into your mixing bowl:

1/4 c. shortening
1 Tbsp. salt
1 c. boiling water

1/4 c. brown sugar
1 c. oatmeal
1 c. cold water

Mix all together with 5 1/2 c. flour. Let rise once and put in loaves. Bake at
OATMEAL BREAD (Continued)

375 degrees 45 minutes.

DATE NUT BREAD  
Mrs. Nels A. Nelson

Pour 1 c. boiling water over 1 c. chopped dates. Allow to cool. Combine and add to date mixture:

1 egg, beaten  
3 Tbsp. melted shortening  
3/4 tsp. vanilla

Sift into mixture:

2 c. flour  
2 tsp. baking powder  
1 c. chopped walnuts

Bake.

NUT BREAD  
Mrs. H. D. Harpole

2 eggs, beaten  
2 c. sour milk  
4 c. flour  
as many nuts as desired

If milk is not very rich add melted butter. Bake 1 hour in slow oven.

CHERRY NUT BREAD  
Mrs. Kenneth Odegaaard

Sift:

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

Combine:

1 1/4 c. milk  
3 Tbsp. melted butter

Add liquid mixture to dry ingredients and blend. Stir in:
CHERRY NUT BREAD (Continued)

1 c. bran cereal   ½ c. chopped candied cherries
½ c. walnut meats,  chopped

Put above into greased pan. Combine:
1 Tbsp. butter     ½ c. brown sugar
1/3 c. candied      ¼ c. walnuts cherries

Sprinkle over top of loaf. Bake 1 hour at 350 degrees.

BANANA BREAD        Mrs. Francis Koerlin

1 c. white sugar    ½ c. butter or lard
2 eggs              1 tsp. soda
3 mashed bananas    8 tsp. sour milk
2½ c. flour         ¼ c. nut meats

Cream butter and sugar together. Add beaten eggs. Dissolve soda in a little warm water and add other ingredients.
Bake for 1 hour in 300 degree oven for first half and 350 degree oven for last half.

QUICK CINNAMON ROLLS  Mrs. J. Blaalid

2 c. sifted flour    ½ c. milk
3 tsp. baking powder 2 eggs, beaten
1 tsp. salt          ½ c. raisins
4 Tbsp. shortening

Method: Sift together dry ingredients. Cut in shortening. Mix milk with eggs and work into dry mixture with raisins.
Roll 3/4 inch thick, sprinkle with sugar and cinnamon and roll. Cut into slices ½ inch thick and place in a greased pan. Bake in quick oven.
DATE ROLL

Mrs. G. A. Hicks

1 c. nuts, chopped
1 c. dates, cut fine
1 c. whipped cream

Mix and make in roll. Cool. Slice and serve with whipped cream.

BUNS

Thekla Friedel

2½ c. hot water

Put in a mixing bowl. Add:

2 tsp. lard
½ c. sugar

When mixture is just warm add 1 quick yeast which has been dissolved in tepid water. Add 4 beaten eggs. Mix in flour until dough can be handled without sticking to fingers. Let raise twice its size and mix down once. When dough has raised again, shape in whatever size rolls desired, and when they are to the top of the pan bake in 350 degree oven. This dough improves by letting stand overnight or longer in ice box before putting dough in pans.

GRAHAM MUFFINS

Mrs. Orvis Blaalid

1 c. graham flour
1 c. flour
½ tsp. salt
4 tsp. baking powder

Mix and sift dry ingredients. Beat egg until it is foamy. Mix the milk and egg and add the melted fat. Stir the liquids vigorously and quickly into the dry ingredients, stirring just until they are moistened. Bake in muffin tins about 20 minutes at 375 degrees.
GRAHAM MUFFINS
Anna Lund

1 qt. graham flour       1 Tbsp. brown sugar
2 tsp. baking powder    1 tsp. salt

Mix and add:
1 beaten egg            1 pt. milk

In each greased muffin cup place:
½ tsp. melted butter    1 tsp. brown sugar
1 piece of fruit

Add dough to fill cups 2/3 full. Bake in hot oven for 15 minutes.

CORN STICKS
Mrs. Elizabeth Christie

½ c. sifted flour       1 c. corn meal
½ tsp. baking soda      1 tsp. salt
2 Tbsp. sugar           1 well beaten egg
1 c. sour milk          2 Tbsp. melted shortening

Sift flour once, measure, add corn meal, baking soda, salt, and sugar. Sift together twice. Combine egg and milk. Add to flour mixture, stirring only enough to blend. Add shortening. Turn into greased corn stick pans or tins. Bake in hot oven (425 degrees) 20 to 25 minutes. Makes 12 corn sticks.

For a delicious variation, add ½ c. of finely cut dates to the batter. If corn stick pans are used, they must be heated before the batter is turned into them.

DONUTS
Agnes Sutlief

1 c. sugar        3 Tbsp. butter
salt            1 tsp. vanilla
3 beaten eggs 1 c. sour milk
1 tsp. soda ½ tsp. nutmeg

171
DONUTS (Continued)

3 1/2 c. flour           2 level tsp. baking powder

Chill the dough for about 1 hour. Then roll on floured board and fry in hot lard. Very good!

WAFFLES

2 c. flour             2 Tbsp. sugar
4 tsp. baking powder    1/4 tsp. salt
2 eggs                 1 3/4 c. milk
3 Tbsp. melted butter

Beat egg whites. Mix after melted shortening has been added.

JOHNNY CAKE

1 pt. sour milk or    1/4 tsp. soda
  buttermilk          1 tsp. salt
1/2 c. sugar          1 tsp. baking
1 c. yellow corn meal  powder in
1/4 c. shortening      1 c. flour

Mix in order given. Bake in large flat pan, well greased.

MACAROON PIE

3 egg whites, beaten    1 c. white sugar - folded into egg whites
  stiffly               12 dates, cut up
13 soda crackers        1/2 tsp. vanilla
  crumpled in the hand  1/2 c. English walnuts

Fold above in with a spatula and bake 30 minutes at 350 degrees. Serve with whipped cream. Bake in ungreased pie tin. No crust. Very good!
ORANGE PIE

Mrs. J. E. Brechbiel

Bake pie shell first.

4 egg yolks
1 1/2 c. sugar
1 tsp. orange jello

Add:
1 orange juice
and rind
1/2 pt. cream

Beat yolks, and add sugar, orange juice and rind. Cook until thick. Add jello powder, and stir well. Cool. Fold in whipped cream and pour in a baked pie shell. Brown coconut and sprinkle on top. Let stand overnight in refrigerator. (Brown coconut in heavy kettle)

CHOCOLATE CHIP PIE

Esther Cochrane

30 marshmallows
1 1/2 c. milk

Melt in double boiler - stir until melted, and cool. Shave 2 squares of semi-sweet chocolate. Add:

1/2 pt. cream, whipped
1 tsp. vanilla stiff

Add this to first mixture, which should be real cold so that chocolate doesn't melt. Pour into a graham cracker crust and top with cracker crumbs. This is a delicious pie.

BUTTERSCOTCH PIE

Mrs. Otto L. Gudehus

Mix 3 Tbsp. flour with 1 c. brown sugar, firmly packed, and 1/4 tsp. salt in heavy aluminum sauce pan. Add:

3 Tbsp. butter
1 c. boiling water

Boil until thick, stirring constantly. Then add 2 egg yolks, beaten with a small portion of the hot mixture before adding. Cook 1 minute, then remove from heat and stir in 1 tsp. vanilla. Pour
BUTTERSCOTCH PIE (Continued)

into baked pie shell and top with meringue made from 2 egg whites and 2 Tbsp. sugar. Brown in oven.

SODA CRACKER PIE Mrs. Lee Messerschmidt

3 egg whites 1 c. sugar
1 tsp. baking powder 12 soda crackers, rolled fine
½ c. nut meats
Beat egg whites stiff. Add sugar and baking powder and beat again. Fold in cracker crumbs and nut meats. Bake in a pie plate for 25 minutes in a moderate oven. Cover with fresh or frozen strawberries and top with whipped cream.

PUMPKIN CHIFFON PIE

Blend:

2½ c. cooked pumpkin
2 tsp. pumpkin pie spice
1 3/4 c. brown sugar

Add:

½ tsp. salt ½ c. orange juice
1 Tbsp. grated orange 2 c. milk
rind 2 Tbsp. melted
3 slightly beaten egg butter
yolks

Cook until slightly thickened. Add 2 Tbsp. gelatin softened in ¼ c. cold water. Chill until quite thick. Fold in:

3 stiffly beaten egg whites
1 c. whipped cream

Put into two baked pie crusts
CRUMB PIE

Mabel Nord

20 graham crackers, rolled
½ c. melted butter

Mix all together. Grease the pie pan and line with cracker and butter mixture (Save ½ c. of crumbs for top of pie.).

Filling:

3 egg yolks          2 c. milk
3/4 c. sugar          ¼ tsp. salt
3 Tbsp. cornstarch

Cook in double boiler. Mix sugar, cornstarch, salt and milk - when thick, add yolks and cook a little more. Put in pie pan and sprinkle top with the ½ c. of crumbs.
SUNSHINE CAKE  Mrs. Lee Tanke

6 egg whites  ½ tsp. cream of tartar
1½ c. sugar  ½ c. cold water
6 egg yolks  1 c. flour
flavoring

Beat egg whites stiffly with cream of tartar. Boil sugar and water till it threads. Pour this over the beaten egg whites and beat until cool. Beat the egg yolks and add to mixture. Fold in the cup of flour which has been sifted once, measured and sifted 3 times. Add flavoring. Bake 45 minutes in un-greased angel food pan. Let hang upside down until cool.

UPSIDE DOWN APPLE CAKE  Mrs. John Jacobs

Grease 8 or 9 inch pan, put 1 c. brown sugar in bottom of pan-dot with butter. Slice 3 apples and place on brown sugar. Cover with following sponge cake batter:

1 c. cake flour  1 tsp. baking powder
2 eggs  ¼ tsp. salt
1 c. sugar  1 tsp. flavoring
½ c. milk  1 Tbsp. butter

Sift flour, measure and sift again with baking powder. Beat eggs until very light with rotary egg beater. Beat in salt, sugar and flavoring. Heat milk with butter and when scalding hot beat into egg mixture. Beat in flour and baking powder. Pour quickly over fruit mixture and bake immediately at 350 degrees for 45 minutes. Serve warm with whipped cream.

ORANGE CAKE  Mrs. Kenneth Odegaard

½ c. shortening  1¼ c. white sugar
ORANGE CAKE (Continued)

2 eggs, separated - 1 grated orange
add yolks now and rind - fair size
whites later ¼ tsp. salt
2 ¼ c. flour 1 tsp. lemon juice
2 tsp. baking powder or extract
½ c. orange juice
½ c. water

Cream shortening and sugar well. Add 2 egg yolks and orange rind. Sift flour, salt and baking powder together. Mix orange juice and lemon juice or extract with the water. Alternately add the liquid and flour. Beat the 2 egg whites until they stand in peaks. Then fold them into cake batter. Bake in moderate oven.

BREAD SPONGE CAKE Mrs. Ethel M. Wagar

2 c. brown sugar ½ c. butter
2 eggs 1 c. bread sponge
1 c. milk 1 tsp. each: soda, raisins and nuts to suit taste nutmeg and cloves
(sift together)
2 c. flour

Mix sugar, butter, eggs, sponge, milk and rest of ingredients. Let rise 1 hour. Bake in moderate oven. Makes a large cake and keeps a long time.

DOWN SOUTH WHITE CAKE Mrs. Ralph Perso

½ c. Spry 2½ tsp. baking
3/4 tsp. salt powder
1 tsp. vanilla 2½ c. flour
1 c. sugar 3/4 c. milk
3 egg whites

178
DOWN SOUTH WHITE CAKE (Continued)

Mix Spry, salt, vanilla and sugar and beat 2 minutes at low speed. Sift baking powder with flour and add alternately with milk to the first mixture. Fold in 3 egg whites, beaten stiff. Bake in moderate oven 25 minutes.

CHOCOLATE CAKE
Mrs. Amanda Oseby

1 c. white sugar
1 tsp. soda
½ tsp. salt
1 c. flour

1 c. sour cream
2 eggs
3 Tbsp. cocoa

JAPANESE FRUIT CAKE
Mrs. Orvis Blaalid

2 c. sugar
1 c. butter
4 eggs, beaten
1 c. milk
1 tsp. spices, mixed
1 tsp. salt

4 c. flour
½ tsp. vanilla
1 c. nut meats
1 c. raisins
4 tsp. baking powder

Cream butter and sugar. Add beaten eggs. Sift flour, spices, baking powder and salt. Add alternately to butter and sugar with the milk. Add vanilla, then add raisins and nuts rolled in a small amount of flour. Bake in moderate oven slowly. Spread each layer with filling.

Filling:

1 large fresh coconut
1 c. canned milk or cream
2 Tbsp. flour
2 large oranges
2 c. sugar

Grate coconut and peel and separate orange into sections-cut into small pieces and add to coconut. Combine

179
JAPANESE FRUIT CAKE (Continued)

sugar, flour, milk - boil until thick. Add coconut and orange. Boil until thick enough to spread.

BROWN SUGAR CAKE
Mrs. Elmer Franken

2 eggs
2 tsp. soda in sour cream
2 c. flour

Put all in mixing bowl - mix well. Bake at 375 degrees.

APPLE SAUCE CAKE
Nellie D. Smith

2½ c. apple sauce
2 c. sugar (1 brown, 1 white)
4 level tsp. soda
2 eggs

YELLOW ANGEL FOOD
Mrs. Geo. Heppler

11 egg yolks
1 c. flour
1 c. sugar
2 tsp. baking powder
½ c. boiling water
1 tsp. vanilla
½ tsp. lemon extract

Beat egg yolks 10 minutes. Add sugar and beat another 10 minutes. Sift together flour and baking powder, adding alternately with boiling water. Add vanilla and lemon extract. Use same method for baking and cooling as for an angel food.

SPANISH BUN CAKE
Mrs. E. A. Fry

2 c. sugar (1 brown)
4 eggs
2/3 c. shortening
1 c. sour milk
SPANISH BUN CAKE (Continued)

1 c. walnuts, chopped 1 c. raisins
1 tsp. soda in little 2 tsp. cinnamon
warm water 2 1/2 c. flour

APPLE SPICE CAKE

Mrs. K. K. Linn

1 1/2 c. sifted cake flour 3/4 tsp. cloves
1 tsp. baking powder 2 eggs
1/2 tsp. soda 1 c. sugar
1/2 tsp. salt 1 c. sour cream
1/2 tsp allspice 1/2 c. chopped
3/4 tsp. cinnamon apples

Sift dry ingredients together. Beat
eggs lightly. Add sugar, half of the
cream, and half of the flour mixture.
Mix well. Stir in remaining cream and
flour and beat until well blended. Add
apples and nuts. Bake in a greased,
floured cake pan (8x12) for 30 minutes
at 350 degrees.
Frost with mixture of confectioners'
sugar, cream and 1/4 tsp. lemon extract.

SOUR CREAM DEVILS FOOD

Mrs. W. K. Linn

Cook together:
1/3 c. cocoa 1/2 c. sugar
1 c. water

Boil 2 minutes. Set aside to cool.
Beat well:

2 egg yolks

Add:
1 c. sugar 1 c. thick sour
1 tsp. soda cream
(in cream)
SOUR CREAM DEVILS FOOD (Continued)

Add:
2 c. sifted cake flour 1/2 tsp. salt
1 tsp. vanilla cooked cocoa mixture

Fold in stiffly beaten egg whites. Bake at 350 degrees 30 to 35 minutes.

TUTTI-FRUTTI CAKE
Grace VanLaningham

1 c. sugar 1/2 c. butter or
1 egg Crisco
1 c. sour milk 1 sq. chocolate
1 1/2 c. flour 1 tsp. soda
1/2 c. chopped nuts 1/2 c. seedless
1 tsp. vanilla raisins

Bake in layers.

Filling:
1/2 c. sugar 1 heaping Tbsp.
chunk butter flour
1 egg 1/2 c. milk
1 tsp. vanilla

Cook in double boiler until thick. Put between layers.

SUGAR COOKIES
Mrs. Justice Blaalid

2/3 c. Crisco 1/2 tsp. salt
1 1/4 c. sugar 2 tsp. baking powder
2 eggs 1 grated orange rind
3 c. flour 1 Tbsp. orange juice

Cream Crisco, sugar and eggs together. Mix and sift flour, salt and baking powder and add to the first mixture. Add orange rind and juice and mix to a smooth dough. Chill. Roll out thin on a floured board and cut with cooky cutter. Sprinkle with sugar and bake in
SUGAR COOKIES (Continued)

a moderate oven at 325 degrees.
This makes about 60 cookies.

GRANDMA'S CHRISTMAS COOKIES

Mavis Peterson

2 eggs 1 c. white sugar
1 c. brown sugar 1 c. lard
1 c. thick sour cream 3/4 tsp. cinnamon
1 1/2 c. oatmeal 1 1/2 c. raisins,
1 1/2 c. salted peanuts, ground flour to roll -
crushed about 3 1/2 c.
1 1/2 tsp. soda

Mix - chill - roll - cut - bake (in moderate oven).
To grind raisins, pour hot water over them - let stand in water 2 minutes.
Drain. Grind.
Put peanuts in cloth sack - roll with rolling pin.

ORANGE ALMOND COOKIES

Beulah Bogenrief

1 c. shortening 1 1/2 c. white sugar
1/2 c. brown sugar 1 egg
1/2 tsp. soda 1 tsp. salt
4 Tbsp. orange juice grated orange
1 tsp. vanilla rind
flour to stiffen so blanched almonds
it can be moulded or other nuts
into a roll

Place in refrigerator overnight. Slice and bake in a moderate oven.

CRISP COOKIES

Mrs. John F. Benz

1 c. shortening 1 c. brown
1 c. white sugar 2 eggs, beaten
1 1/4 c. quick oatmeal 1 c. raisins
1 c. coconut 1 c. nut meats

183
CRISP COOKIES (Continued)

2 c. flour
2 tsp. baking powder

GINGER SNAP COOKIES

Mrs. Walter Scherschligt

3/4 c. Spry
1 c. sugar
4 Tbsp. molasses
1 egg
salt

2 c. flour
2 tsp. soda
1 tsp. cloves
1 tsp. ginger
1 tsp. cinnamon

Shape into round balls and roll in sugar - bake in 350 degree oven.

PINEAPPLE COOKIES

Mrs. Raymond Rossman

1 scant c. butter (or butter and shortening mixed)
4 Tbsp. pineapple juice
3 c. flour

1 1/2 c. sugar
2 eggs, beaten
1 tsp. soda

Mix butter, sugar, eggs, juice, soda, and flour. Drop mixture from tsp. Press with fork. Put a little of the crushed pineapple on center of each cookie. Bake in a moderate oven. Yields about 70 cookies.

DATE COOKIES

Mrs. Victor Benz

2 c. brown sugar
2 eggs, well beaten
1 c. nut meats
1 tsp. salt
4 c. flour

1 c. melted shortening
3/4 lb. ground dates
1 tsp. soda dissolved in 1/4 c. hot water

Put in loaves to chill and bake in moderate oven.
DROP COOKIES  
Mrs. T. C. Kerr

3/4 c. shortening  2 eggs
1 c. sugar    2 c. raisins cooked
     in 1 c. water

Cool raisins and water and add to other
ingredients. Then add:

3 c. flour  1 tsp. baking powder
1 tsp. soda  salt
vanilla  1/2 c. nut meats

Drop on baking sheet and bake.

OVERNIGHT OATMEAL COOKIES  
Mrs. John W. Steinback

1 c. brown sugar  1 c. white sugar
1 c. butter  2 eggs
1 tsp. soda  pinch salt
2 c. flour  3 c. oatmeal
1 tsp. vanilla

Mix all together and add either:

1 c. chopped salted peanuts  1 c. ground raisins or walnut meats

Shape into two loaves. Let stand until
cold or overnight. Slice thin and bake
in a moderate oven.

DROP SUGAR COOKIES  
Mrs. Amanda Oseby

1 c. sugar  1 c. shortening
2 eggs  2 1/2 c. flour
1 tsp. vanilla  2 tsp. baking powder
1/2 tsp. salt

YUMMY PEANUT COOKIES  
Mrs. Dallas Seas

1 c. brown sugar  1 c. salted peanuts,
1 c. white sugar  ground
1 c. shortening  1 tsp. baking powder
3 c. oatmeal  1 tsp. soda
YUMMY PEANUT COOKIES (Continued)

1 1/3 c. flour 3 eggs
Roll into balls or drop from spoon and bake.

MOLASSES COOKIES Mrs. Helmer Sedig

1 c. sugar 1 scant c. shortening
1/2 tsp. salt
1/2 c. sour milk 2 eggs, beaten
1/2 c. molasses 1 tsp. soda
1 tsp. ginger 1 tsp. cinnamon
flour enough to make 1/2 tsp. nutmeg

stiff dough

Roll out on board and cut. Sprinkle top with sugar and bake.

CHOCOLATE CHIP COOKIES Mrs. Ruth Workman

2 c. lard 2 tsp. vanilla
2 c. sugar a good pinch salt
1 c. brown sugar 2 level tsp. soda
6 eggs 2 level tsp.
3 c. oatmeal baking powder
1 to 1 1/2 pkg. chocolate sifted with chips
5 c. flour

Mix in order given. Drop or break off with tsp. on cookie sheet and bake.

FRUIT COOKIES Mabel Nord

2 c. brown sugar 1 c. shortening
1 c. chopped raisins 1 c. chopped nuts
1 tsp. cinnamon 1/2 tsp. nutmeg
1/4 tsp. cloves 1/4 tsp. salt
1 1/2 tsp. soda in 2 Tbsp. sour cream 4 1/2 c. flour
3 eggs, beat well

Drop by spoonfuls on cookie sheet and bake.
BROWNIES

Mrs. R. W. Liebsch

1 c. brown sugar 1½ c. flour
½ c. shortening ½ tsp. soda
1 egg, beaten salt
½ c. milk 2 Tbsp. cocoa
vanilla chopped nuts

Mix and let stand overnight or chill. Drop on baking sheet and bake.

JELLY ROLL

Mrs. Walter Scherschligt

5 eggs, beaten very light
1 c. sugar 2 tsp. baking soda
1 c. flour

Bake 15 minutes in hot oven. Use large cake pan. Turn out on wet tea towel spread with any favorite jelly, roll and wrap in towel a few minutes. Top may be dusted with powdered sugar. (Do not grease cake pan.)
DESSERTS

DATE BUTTERSCOTCH TAPIOCA

Mrs. W. E. Eells

3 c. milk or water
3/4 c. brown sugar
1/4 tsp. salt
4 Tbsp. quick cooking tapioca
1 egg, beaten

1 Tbsp. butter
3/4 c. seeded and cut dates
1/4 tsp. vanilla
tsp. orange flavor or a few orange rind gratings

Heat the milk or water to scalding. Add salt and sugar and stir until dissolved, then add tapioca. Cook until clear, stirring occasionally. Pour some of the hot mixture into the beaten egg, then return to double boiler and cook 3 minutes. Remove from fire, add the butter, dates and flavoring, and cool before serving.

May be served plain, with a thin custard sauce, or with cream. I prefer cream.

DATE PUDDING

Mrs. Lottie DeLong

1 c. chopped dates
1 tsp. soda
1 c. hot water

Place dates and soda in mixing bowl. Pour the hot water over them, then add:

1 c. sugar
2 heaping Tbsp. butter
1 c. flour
1/2 c. nut meats

Bake 30 minutes in moderate oven and serve with whipped cream.

PINEAPPLE DESSERT

Mrs. Robert Kerr

15 marshmallows
1 small can crushed pineapple
1 c. whipped cream

Dissolve marshmallows in 1/4 c. milk - add to whipped cream and pineapple.

189
PINEAPPLE DESSERT (Continued)

Pour into graham cracker crust and sprinkle top with crumbs. Place in refrigerator to set. Top with whipped cream if desired, if serving dessert luncheon.

MARSHMALLOW PINEAPPLE MOUSSE

Mrs. Marie Nissen

20 marshmallows 1 c. whipping cream
1 c. very hot milk 9 oz. can crushed pineapple

With the kitchen scissors, cut 20 marshmallows into little bits. Pour over 1 c. of very hot milk and stir until the marshmallows are dissolved. Set aside to cool. Beat 1 c. whipping cream very stiff. Fold in the cooled marshmallow mixture. Drain juice from pineapples. Fold in the fruit. Put the mixture in a pretty metal mold. Set it in the cold part of refrigerator and forget it.

PINEAPPLE DESSERT

Mrs. Victor Benz

1 #2 can crushed pineapple ½ lb. marshmallows
1 box lemon jello 1 c. hot water
2 c. thick cream 1 c. sugar
1 tsp. vanilla

Method: Mix pineapple and marshmallows together and set in refrigerator to cool. Put 1 box jello in bowl and add 1 c. boiling water; let cool till syrupy. Whip 2 c. cream real thick and add 1 c. sugar and 1 tsp. vanilla. Mix pineapple and marshmallow mixture with cooled jello and whipped cream. Put on graham cracker crust in large pan and chill 24 hours.
PINEAPPLE DESSERT (Continued)

Graham Cracker Crust:
24 graham crackers 1/2 c. melted butter

FRUGTSUPPE (Norway) Mrs. W. H. Olson

1/2 lb. prunes - water 1/2 lemon
1/2 c. currants 1/3 c. quick-cooking tapioca
2/3 c. raisins 1/4 c. sugar
1 tsp. salt 1/4 tsp. cinnamon
3/4 c. water

Method: Wash prunes and boil in enough water to keep from burning till soft. Drain off liquid and add enough water to make 4 1/2 c. Heat until it boils, cut thick end off lemon, then slice and dice lemon very fine. Wash currants. Add all ingredients to the boiling liquid, including prune pulps. Stir in order to separate grains of tapioca, simmer over low flame, stirring several times while cooking. When tapioca granules are clear, Frugtsuppe is done. Serve hot. When serving cold, add whipped cream. Any combination of fruit may be used in fruit soup.

A RICH DESSERT Mrs. Ralph Seas

Scald 1/2 c. milk and add 30 marshmallows. Stir until dissolved, set aside till cold. Fold in 1 c. cream, whipped, and 1 large almond bar, grated, and 1 tsp. vanilla. Line deep pie plate or pan with chocolate wafer crumbs or graham cracker crumbs and pour filling in and put more crumbs on top. Chill in refrigerator.
PRUNE WHIP  
Mrs. Otto Gudehus

Stew 1 lb. prunes. When cool, remove pits and crush pulp; mix in 2 Tbsp. sugar. Whip 1 pkg. lemon jello. Whip 1 c. cream, then add 2 Tbsp. sugar and ½ tsp. vanilla. Combine prune pulp, whipped jello, and whipped cream and add ½ c. chopped nut meats. Let stand in refrigerator until firm. Will serve 10 to 12 people generously.

APPLE CRISP  
Mrs. G. A. Hicks

Slice apples in pan, sprinkle with cinnamon.

1/3 c. butter, melted  1 c. brown sugar
2/3 c. quick oatmeal  1 Tbsp. flour
Mix and spread over apples. Bake in slow oven. Cool and serve with whipped cream.

PECAN PUFFS  
Mrs. Emma Morrison

1 c. shortening  ½ c. powdered sugar
1½ c. flour  1 c. pecans - broken
vanilla  salt
Mix all together and make into small balls and press down a little on cooky sheet. Bake at 325 degrees.

LEMON SPONGE DESSERT  
Mrs. Dallas Seas

Separate 4 eggs. Add 3/4 c. sugar to yolks - beat till light. Add ½ c. lemon juice and grated rind of 1 lemon. Cook until thick, stirring constantly. remove from heat, add 1 Tbsp. gelatin that has been dissolved in 2/3 c. cold water. Cool. Beat 4 egg whites until stiff. Add ¼ c.
LEMON TORTE  
Mrs. Robert Fossen

Beat 4 egg whites until frothy. Add \( \frac{1}{2} \) tsp. cream of tartar - beat until stiff enough to hold peaks. Add 1 c. sugar gradually, beating until meringue is stiff and glossy. Spread in a well greased and floured pie pan (shape like a pie crust.) Bake 1 hour - 1st 20 minutes at 275 degrees, next 40 minutes at 300 degrees.

Filling:

\[
\begin{align*}
4 \text{ egg yolks} & \quad 1 \text{ whole egg} \\
\frac{1}{2} \text{ c. sugar} & \quad 4 \text{Tbsp. lemon juice} \\
2 \text{ tsp. grated lemon rind} & \\
\end{align*}
\]

Beat yolks until thick and creamy. Beat in sugar gradually. Add lemon juice and rind, cook over hot water until thick - 5 to 8 minutes, stirring constantly. Cool.

1 c. cream, whipped 2 Tbsp. sugar

Spread half of cream over cooled meringue. Cover with cooked lemon filling and top with other half of whipped cream. Chill in refrigerator and serve.

GRAHAM CRACKER AND DATE ROLL  
Mrs. Dan Boldt

1 lb. graham crackers, 1 lb. dates, rolled fine  
1 lb. marshmallows, cut fine  
1 c. pineapple juice  
Mix all together and shape into roll, reserving \( \frac{1}{2} \) c. of crumbs in which to roll the finished roll. Cool for several hours. Cut in slices and serve with whipped cream.
**CANDY, JELLY & PRESERVES**

**CARAMELS**  
Mrs. Chas. Linn

1 c. white sugar  
2/3 c. corn syrup -  
1/2 c. cream  
1/8 tsp. salt  
1 tsp. vanilla

Combine sugar, syrup and 1/2 c. of the cream. Stir well and boil until soft ball stage, then add another 1/2 c. of the cream and again boil until soft ball stage. Then add the last 1/2 c. of cream until it makes a firm ball in cold water. Then remove from fire and pour in buttered pan until cool. Then cut in cubes and wrap in waxed paper.

**DIVINITY CANDY**  
Mrs. E. H. Clifford

Boil:

2 1/2 c. granulated sugar  
1 c. corn syrup  
1/2 c. water (white)

Until it forms a soft ball in cold water. Then pour 7 Tbsp. into 2 stiffly beaten egg whites; beat well. Cook remainder of syrup until it will crack in cold water and add to first mixture. Beat until very stiff. Add chopped nuts and pour on buttered platter.

**CREAMY NUT FUDGE**  
Mrs. Robert Kerr

2 c. sugar  
1 c. cream  
2 Tbsp. syrup  
2 Tbsp. butter  
1 tsp. vanilla

Cook until forms a soft ball in cold water. Add butter and vanilla. Beat until creamy - pour on buttered platter.
CHOCOLATE FUDGE

Mrs. Keith Reed

2 c. sugar 1 c. milk
2 sq. chocolate 1 Tbsp. corn syrup
Cook above until it forms a soft ball in water. Remove from fire and add:
2 Tbsp. butter
Let cool and beat until it changes color. Add vanilla and beat again and pour into greased pan.

VANILLA FUDGE

Mrs. Adeline Schulz

2 c. sugar $\frac{1}{2}$ c. milk
3 Tbsp. corn syrup 2 Tbsp. butter
$\frac{1}{2}$ c. cream 1 tsp. vanilla

Place the sugar and syrup in sauce pan. Mix the cream and milk and add $2/3$ to the sauce pan. Boil until the mixture turns a pale caramel color. Then add the rest of the milk and cream and the butter. Put in the thermometer and boil to 234 degrees or soft ball. Let cool until the hand can be placed on the bottom of the pan without discomfort. Add the vanilla and beat until thick and creamy and it begins to lose its shiny appearance.

Pour into a pan about $7\frac{1}{2} \times 7\frac{1}{2}$ inches, which has been well buttered. When cool cut into squares.

3/4 c. broken pecan meats may be added or $\frac{1}{4}$ c. each of pecans, cinely cut candied cherries and finely cut candied pineapple

PINEAPPLE JAM

Mrs. G. A. Hicks

1 can pineapple 4 large apples
3 large oranges 1 lemon
equal amount of sugar
Boil until clear and thick.

JELLY

Measure 4 c. of fruit juice into a 6 or 8 quart kettle and place on a hot fire. When hot stir in:

1 pkg. pectin
Let come to a good rolling boil.
Add:

5 c. granulated sugar

Stir until all is dissolved. Continue boiling until the sheet test is reached—5 to 10 minutes. Remove from fire, skim and pour into clean glasses. Cover with melted paraffin. Makes about seven 8-oz. glasses of finished jelly.
BEVERAGES & MISCELLANEOUS

GRAPE JUICE

Mrs. Chas. Linn

1 c. (large) Concord grapes
\( \frac{1}{2} \) c. sugar

Put the above in quart fruit jar and fill jar with boiling water, then seal. Process in hot water bath for 20 minutes.

HOUSEHOLD HINTS Mrs. Walter Scherschligt

1. Never add cold water to cooking beans as it hardens them.
2. A raw potato in a refrigerator will absorb all odors.
3. Grease end of cream pitcher - it won't drip.
4. Use clean vegetable brush to remove silks from sweet corn.
5. Cut marshmallows for salads with buttered scissors. They will not stick.