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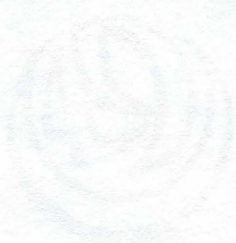
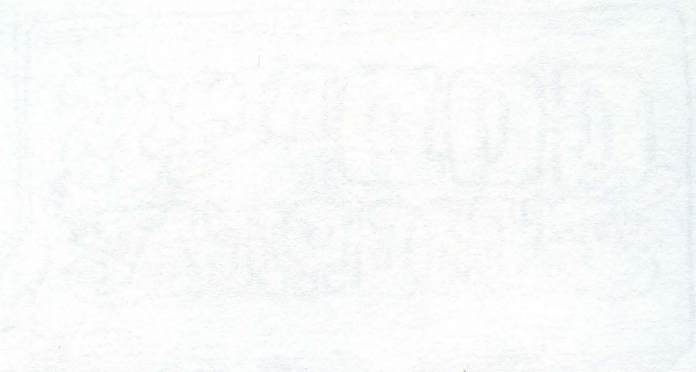


*Compiled by*

*Women's Association  
First Presbyterian Church  
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*— 1976 —*





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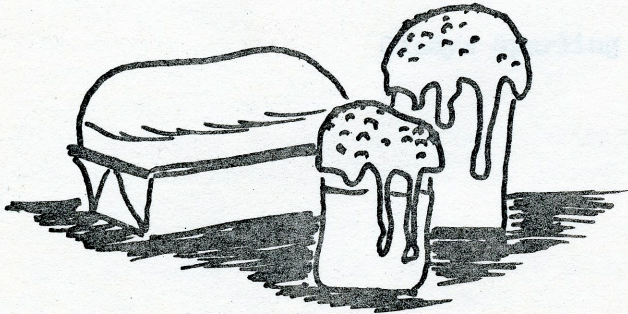
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# Breads



Biscuits





## CHEESE "N" BEEF UNSIDE DOWN CORNBREAD

2 tbsp. butter  
1½ lbs. ground beef  
1 cup chopped onion  
1 tbsp. flour  
1 (6 ounce) can tomato paste  
1 teasp. salt  
1 teasp chili powder  
1/8 teasp. black pepper  
1 cup (4 ounces) Cheddar Cheese  
½ cup sliced pitted ripe olives  
1 (18 ounce) package corn muffin mix

In a large skillet, melt butter; add beef and onion and cook until beef is lightly browned. Stir in flour; add tomato paste, salt chili powder and pepper.

Remove from heat; add cheese and olives.

Spread evenly over bottom of 9x12 inch square pan. Prepare muffin mix according to package directions; spread over beef mixture; bake in pre heated 400° over 30-40 minutes. Let stand 5 minutes; loosen around edges and invert onto serving platter. Makes 8 servings.

Gladys Sparling

## COLONIAL CORN MUFFINS

1 cup cornmeal  
1 cup sifted flour  
1/3 cup sugar  
1/4 teas. baking powder  
1 teas. salt  
1 cup grated raw carrots  
1/3 cup chopped peanuts  
1-1/4 cup milk  
1 egg  
1/4 cup butter, melted

Combine above together, except for peanuts.  
Bake at 425° for 15 to 20 minutes. Brush  
when baked with light corn syrup. Sprinkle  
with peanuts. Serve warm. Makes 18 muffins.

Irene McConnell

Acts 2:46,47 And they...did eat their meat  
with gladness and singleness of heart,  
praising God.

## Quick - trick Fruit Cake

- 1 pkg. Betty Crocker Date Bar Mix
- 2/3 cup hot water
- 3 eggs
- 1/2 cup Gold Medal flour
- 3/4 teaspoon baking powder
- 2 tablespoon light molasses
- 1 teaspoon cinnamon
- 1/4 teaspoon Nutmeg
- 1/4 teaspoon Allspice
- 1 cup chopped nuts
- 1 cup chopped candied fruit
- 1 cup raisins

Heat oven to 325° (slow-mod.) Grease & flour a loaf pan 9x5x3. Combine date filling from Date Bar Mix pkg. with hot water in a large bowl. Add crumbly mix-eggs, flour, & baking powder, molasses and spices; blend well. Fold in nuts & fruit thoroughly. Pour into prepared pan. Bake 1 hour & 20 minutes, or untill toothpick stuck in center comes out clean.

Cool thoroughly - Wrap tightly in Saran Wrap - Refrigerate. Glaze & decorate after storing.

Frances Brawley

### Quick tips:

Roll ballard biscuits in melted butter, then in sesame seeds, cheese, or poppy seeds. Bake as directed.

Dip a sugar cube in orange or lemon juice; place on top of a ballard type biscuit before baking.

## REFRIGERATOR ROLLS

2/3 cup sugar  
1 1/2 teas. salt  
1/4 butter  
1 cup boiling water

Pour water over other 3 ingrediants and cool.  
Add - soaked 5 minutes in 1 cup water 2 yeast.  
(package yeast - warm water cake yeast-cold water)

Then add: 2 well-beaten eggs - large  
6 cups unsifted flour

Cover tightly. Let stand several hours in refrigerator until will chilled or overnight.  
Roll out 1/4" thick on floured board. Shape.  
Let rise 2 to 4 hours. Bake 425° for 12-15 minutes. Can store dough for up to two weeks. Cover tightly when in refrigerator.

Kathy Littleton

## OLD WORLD POTATO PANCAKES

3/4 cup pancake mix  
2/3 teaspoon salt  
1 cup milk  
1 egg, beaten  
3 tablespoons melted butter  
2 cups grated raw potatoes  
1/4 cup minced onion

Combine pancake mix and salt. Add milk egg and butter, stirring until batter is fairly smooth. Stir in potatoes and onion. Pour onto a lightly greased griddle (1/4 cup batter per pancake). Bake to a golden brown on each side. Serve with apple sauce and sour cream. Makes 10-12

Valerie Osterholt

## Raisin Nut Bread

2 loaves

350° for 50 min.

- 1 cup raisins
- 1 beaten egg
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  teaspoon vanilla
- $1\frac{1}{2}$  cup flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{2}$  cup chopped walnuts

In saucepan combine raisins & 1 cup water; bring to boil. Cool to room temp. Mix egg, sugar & vanilla; stir in raisins mixture.

Sift together flour, baking powder, baking soda, &  $\frac{1}{4}$  teaspoon salt. Add to egg- raisin mixture, beating well. Stir in nuts. Pour into 2 greased & floured 16 oz. fruit or vegetable cans.

Marilyn Chase

## Banana Nut Bread

- $\frac{1}{2}$  cup shortening or oil
- 1 cup sugar
- 1 tablespoon sour milk or buttermilk\*
- 1 teaspoon soda
- 2 cups flour
- 2 eggs
- 2-3 bananas
- pinch of salt
- nuts

Mix together and bake 45 minutes - 1 hour at 350° .

\* Sour milk:  $\frac{1}{4}$  cup milk & 1 tablespoon vinegar ( I use all ).

Anita Bailey

## Sooper - Dooper Cinnamon Rolls

- 1 cup milk (half & half)
- 3 cups flour
- 1 pkg yeast
- 2 teaspoons salt
- $\frac{1}{4}$  cup sugar
- 2 beaten eggs
- $\frac{1}{4}$  cup salad oil

Scald milk, when lukewarm add yeast, sugar and  $1\frac{1}{2}$  cups flour. Let stand and when bubbly add remaining ingredients. Beat well. Knead lightly a few times. Let rise  $1\frac{1}{2}$  to 2 hours or until double. Roll out. Make cinnamon rolls, etc. Let rise until double. Bake  $350^{\circ}$  for 15 to 20 minutes.

Valerie Osterholt

## Date- Nut Roll

- 1  $\frac{3}{4}$  Cup graham cracker crumbs
- $\frac{1}{4}$  lb. marshmallows
- $1\frac{1}{2}$  cups chopped dates
- $\frac{1}{2}$  cup nuts, chopped in small pieces
- 3 tablespoons maraschino cherry juice
- 2 tablespoons milk or cream
- $\frac{1}{4}$  cup chopped cherries

Mix ingredients, using  $1\frac{1}{2}$  cup of crumbs. Shape in roll - Roll in crumbs. Wrap in foil and chill in refrigerator over night.

Edith Johnson

## Rye Bread

1 lg can evapo. milk	3 cups sifted
2 cans water	flour, rye.
1 1/3 cup Grandmas molasses	2 yeast cakes
2 tablespoons shortening	8-9 cups white
1/2 cup sugar	flour
4 teaspoons salt	

Heat together, milk, water, and molasses. Add shortening, sugar and salt. Pour over rye flour. Soften yeast cakes and add. Mix in white flour. Raise 3 hour, punch down and raise 1 hour more. Shape in 4 greased loaf pans. raise and bake at 350° 30-35 minutes.

## New England Boston Brown Bread

2 cups graham or whole wheat flour  
1/2 cup all-purpose flour  
2 teaspoons baking soda  
1 teaspoons salt  
2 cups buttermilk  
1/2 cup molasses  
1 cup seedless raisins

Combine all ingredients. Mix well-spoon into 2 well greased 1 lb tin cans, (the tall coffee cans)

Let stand 1/2 hour. Bake at 350° for 45-50 minutes or untill tester comes out clean.

Frances Brawley

### All Bran Muffins

1 $\frac{1}{4}$  cups flour  
3 teaspoons baking powder  
1 $\frac{1}{2}$  teaspoons salt  
1/3 cup sugar

sift together

1 cup bran  
1 cup milk  
1 egg  
1/4 cup oil

Let stand 1 or 2 min.  
then add the oil.  
Beat well.

Add dry ingredients to cereal mixture stirring only to combine. Fill 12 greased muffin cups. Bake 400° for 25 minutes.

Valerie Osterholt

### White Bread

2 cups water  
1 cup buttermilk  
1/4 cup margarine

Bring to boil & cool.

Dissove 3 yeast cakes in 3/4 cup warm water. Add 3 Tablespoons sugar & 2 tablespoons salt to milk & water mixture. Mix with 7-8 cups flour. Knead 10 minutes. Let rise 1 $\frac{1}{2}$  hours. Make into 4 loaves. Let rise again. Bake 350-375° for 45 min.

Sharon Maxwell



## Homemade Bread

( 6 loaves )

3 pkgs. dry yeast	8 Tbs. oil
1 cup warm water	8 Tbs. sugar or honey
1 tablespoon sugar	3 Tbs. salt
	5 cups milk
	5 lbs. white flour

Place 3 packages dry yeast in 1 cup lukewarm water. Add 1 tablespoon sugar and let stand 20 minutes. Heat 5 cups milk to warm, stir in 8 tablespoons sugar or honey, 3 tablespoons salt, 8 tablespoons oil; stir in well.

Now stir yeast and water together and add to warm milk mixture. Add half of a 5 lb. sack of flour to milk mixture and stir well; when flour has all been mixed in, add rest of flour and stir in well. When dough begins to leave sides of bowl, turn it out onto a lightly floured board and knead until dough becomes smooth, elastic, and doesn't stick to board. This takes around 10 minutes. Now place dough in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm, draft-free place until double ( $1\frac{1}{2}$  to 2 hours.) Punch down once, turn completely over in bowl. Let rise again until double in bulk (45 min. to 1 hour.) Punch down and turn out on board, divide dough into loaves or biscuits. Mold the dough and place in greased pans. Let rise in pans about 1 hour.

Bake in hot oven 400-425° for 30 to 35 minutes; biscuits take a little less time to bake.

Remove from oven, turn out of pans and let cool on rack. Brush top of bread with butter for a softer crust.

Dorothy E. Koons

## Mexican Corn Bread

2 eggs, beaten  
1 $\frac{1}{4}$  cup milk  
 $\frac{1}{2}$  cup vegetable oil  
1 $\frac{1}{2}$  cup corn bread mix  
1 teaspoon baking powder  
1 $\frac{1}{2}$  tablespoon sugar  
 $\frac{1}{2}$  cup cream style corn  
 $\frac{3}{4}$  cup grated sharp cheese  
1 medium onion, chopped  
 $\frac{1}{4}$  cup Jalapeno pepper  
 $\frac{1}{2}$  teaspoon salt

Mix all ingredients. Pour in greased pan. Bake at 350° for 45 minutes, or until brown.

## Zucchini Nut Loaf

1 cup grated unpeeled zucchini  
1 cup sugar  
1 egg  
 $\frac{1}{2}$  cup cooking oil  
1 $\frac{1}{2}$  cups flour  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon grated lemon-peel  
 $\frac{1}{2}$  cup chopped walnuts

In bowl beat zucchini, sugar & eggs. add oil; mix well. Stir together flour, cinnamon, salt, soda, nutmeg, & baking powder & lemon peel. Stir into zucchini mixture. Fold in nuts. Pour into greased 8 $\frac{1}{2}$ x4 $\frac{1}{2}$  x2 $\frac{1}{2}$  loaf pan. Bake 325° 60-65 minutes. Cool in pan for 10 minutes; remove from pan. Cool. Wrap and store overnight before slicing.

Ellie Fuller

## Yeast Rolls

2 cups milk, scalded	1 tablespoon salt
$\frac{1}{2}$ cup butter or shortening	2 cakes of yeast
2 eggs, well beaten	$\frac{1}{4}$ cup lukewarm water
$\frac{1}{3}$ cup sugar	6 cups sifted flour

1. Scald milk, add shortening, sugar & salt. Cool to lukewarm.
  2. Crumble yeast & soften in water, then add to lukewarm milk mixture.
  3. Add 3 cups flour, beat until smooth. Add eggs & stir well, then add remaining flour to make a moderately soft dough.
  4. Knead until smooth.
  5. Place in greased bowl, cover & let rise in a warm place until approximately double in bulk. (about 1 hour)
  6. Shape into rolls. Tie eight inch strips into knots. Place them in a greased pan, brush with melted butter.
  7. Cover & let rise until light (30 to 45 min.)
  8. Bake in preheated oven 400 -425° 15-20 min.
- Yield, 4 doz.

Sigrid Veenendaal

## Quick Coffee Cake

2 cups yellow cake mix	2 eggs
$\frac{3}{4}$ cup sour cream	2 Tablespoons margarin
1 Pkg. Coconut Peacan Frosting Mix- Pillsbury (or Coconut Almond)	

Combine eggs and sour cream. Add dry cake mix. Pour half of the batter in greased cake pan (9") Sprinkle half of frosting mix (dry) over, then balance of cake batter. Top with half of frosting mix. Dot with margarine. Bake 350° 30-35 minutes.

E. Hanegan

## Pumpkin Bread

3 cups sugar                    1 teaspoon cloves  
3½ cups flour                   1 teaspoon cinnamon  
2 cups pumpkin                2 teaspoons soda  
4 eggs                            2/3 cup hot water  
1 cup salad oil                1 cup walnut meats  
1 teaspoon salt

Mix dry ingredients in large bowl. Make a well in center, add slightly beaten eggs, pumpkin, salad oil, and water. Mix well: fold in walnuts. Bake at 350° for 1 hour. Makes 2 loaves. Use 9x5x2½ in size loaf pans, well greased. Cool on rack 30 minutes before removing from pans.

D. L.

## Banana Nut Bread

Cream:

1 cup sugar                    2 eggs  
½ cup butter or shortening

Add: 3 or 4 very ripe mashed bananas.

Mix well.

Add: 2 cups flour                ¼ teaspoon salt  
          1 teaspoon soda            1 cup nuts, chopped

Mix well, pour into greased loaf pan. Bake at 325 to 350° for 1 hour or a bit more.

Dorothy E. Koons

## BRAN LOAF

2 cups bran flakes  
2 cups flour  
1 cup sugar  
2 cups sour milk  
1 tsp. salt  
1 tsp. soda  
1 package dates (cut up)  
chopped nuts

Mix bran flakes, flour and dry ingredients together, add milk and mix well. Add dates and nuts and mix.

Bake in greased loaf pan at 300° for 2½ to 3 hours. Serve while warm with butter.

Margaret Murray

## INVERNESS GINGER BREAD

12 oz. flour  
4 oz. fine oatmeal  
8 oz. butter  
12 molasses  
4 oz. candied lemon peel  
1 oz. green ginger  
1/4 cup cream or milk

Mix the flour and oatmeal together. Cream the butter and beat in the flour mixture and cream alternately. Stir in the slightly melted molasses, then add the ginger and lemon peel, cut into fine shreds. Work the whole into a light dough, turn into a well greased pan, and bake in a moderate oven for about 45 minutes.

Scotchish Recipe from  
a Scotch Lass  
Christina Marchant

John 6:32,33...but my father giveth you the true bread from heaven, for the bread of God is He which cometh down from heaven, and giveth life unto the world.

## A HAPPY HOME RECIPE

4 cups of love  
2 cups of loyalty  
3 cups of forgiveness  
1 cup of friendship  
5 spoons of hope  
2 spoons of tenderness  
4 quarts of faith  
1 barrel of laughter

Take love and loyalty, mix-it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

Pat Anderson

## PENNSYLVANIA DUTCH BREAD

Combine:

3 cups oatmeal  
1 cup bran  
1 tablespoon salt  
2 tablespoons shortening  
1 cup raisins  
3 cups boiling water  
Let all this cool, then add:  
2 pkgs. yeast in  
1 cup warm water  
1 cup Blackstrap molasses

Beat vigorously. Gradually add 4-5 cups unbleached flour. Knead thoroughly. Let rise until double in bulk. Punch down, let rise again. Punch down and place in 2 bread pans. Let rise. Bake at 350° for 1 hour. Makes 2 one pound loaves.

Valerie Osterholt

## PUMPKIN-NUT TEA BREAD

3 c. sugar  
3/4 c. oil  
3 eggs  
1 tsp. each cloves, cinnamon & nutmeg  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. baking powder  
3 c. flour  
2 c. canned pumpkin  
1/2 c. English walnuts, chopped

Blend together sugar and salad oil; whip in eggs. Measure cloves, cinnamon, nutmeg, soda, salt, and baking powder into flour; sift to blend. Stir pumpkin into creamed mixture; blend in sifted dry ingredients. Line bottom of ungreased tube pan with waxed paper. Sprinkle walnuts over bottom of pan; pour in batter. Bake in 350 degree oven for about 1 hour and 15 minutes. Cool bread in pan; remove. Yield: 12 servings.

Try this in a Bundt pan sometime!!!

## BANANA BREAD

3 mashed bananas	1 egg
3/4 c. sugar	1 tsp. baking soda
1/8 tsp. salt	2 Tbsp. melted oleo
2 c. flour	1 tsp. baking powder

Walnuts if desired

Mix and bake at 375 degrees for 50 min. in a greased loaf pan.

Pam Hendley

Ecc. 9:16 Eat thy bread with joy.....





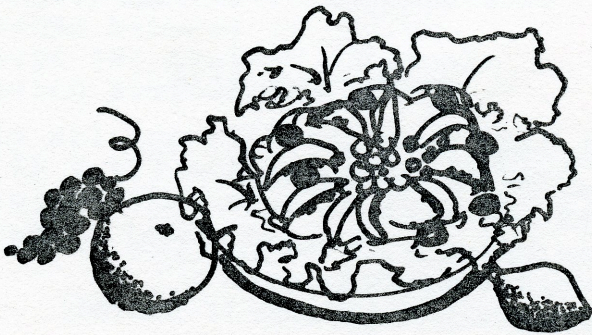


England's





# Salads



## Apricot Salad

- 1 large box orange jello
- 2 cups hot water
- 3/4 Cup apricot juice (save from canned fruit)
- 3/4 cup pineapple juice
- 16 marshmallows, cut fine
- 1 1/2 cups sieved apricots (large can)

Dissolve jello in hot water. Add marshmallows & stir until dissolved. Add fruit juices & sieved apricots. After it sets, cover with the following dressing:

Combine 3/4 cup of Pineapple & apricot juice with 1/4 cup sugar, 1 tablespoon flour, 1 egg, and 1 tablespoon butter. In sauce pan cook until thickened. Cool.

Add: 2 tablespoons salad dressing or mayonnaise to 1 cup of whipped cream. Add this mixture to cooled juice mixture and spread on top of jello. If desired, top with grated American cheese.

Marilyn Crosier

## FLUFFY FRUIT SALAD

- 1 lge. pkg. jello
- 1 lge. pkg. Dream Whip
- 1 pint sour cream
- 1 size 2 1/2 can fruit cocktail (any canned fruit of your choice may be used)
- 3 bananas sliced (or more if desired)

Drain fruit cocktail and set aside. Whip the package of Dream Whip according to directions on label and add sour cream to the Dream Whip. Sprinkle the jello powder into cream mixture and mix. Add drained fruit and sliced bananas and lightly mix. Chill before serving. This also may be used as a light tasty dessert.

Margaret Murray

## MARSHMALLOW SALAD

1 lb. marshmallows  
1 lb. white grapes (or white cherries)  
Small can pineapple cut fine

### Dressing:

Pour 1 cup of milk (hot) over the beaten yolks of 4 eggs and 1/4 tsp. mustard. Put in double boiler and cook to a custard and let cool. Add juice of 1 lemon and 1 pint of whipped cream. Pour over fruit and let stand over night. (This will serve 20 people and will keep for days if kept in cool place.

(This was one of my Mother's old time recipes)

Gladys Sparling

## CREST SALAD

3 small pkg. of strawberry jello  
3 cups hot water  
1 large pkg. frozen strawberries  
3 mashed bananas  
1 large can crushed pineapple  
1 carton sour cream

Mix all ingredients, pour half into pan (9 x 12) and let set. Spread on sour cream and then pour in rest of jello mixture. Let set.

Linda Davis

1 lb. margarine  
 1 lb. white sugar (or white sugar)  
 2 eggs  
 1 cup of milk (not over the beaten  
 yolks of 4 eggs and 1/4 cup melted fat  
 in double boiler and cook to a custard and  
 let cool. Add juice of 1 lemon and 1 pint  
 of whipped cream. Pour over fruit and let  
 stand over night. (This will serve 20 people  
 and will keep for days if kept in cool place.)

(This was one of my mother's old time recipes  
 for banana bread. I never put  
 in any of the other things mentioned  
 in the recipe but never had it  
 before. It is very good.)

2 small pkg. of strawberry Jello  
 2 cups hot water  
 1 large pkg. frozen strawberries  
 3 washed bananas  
 1 large can crushed pineapple  
 1 carton sour cream

Mix all ingredients, including Jello  
 and strawberries. Spread in four  
 cream and then pour in rest of Jello  
 mixture. Bake at 350 degrees for 45  
 minutes. Let cool in pan.

Preheat oven to 350 degrees.  
 Grease and flour a 9x5 loaf pan.  
 In a large bowl, cream the butter  
 and sugar together. Add the eggs  
 one at a time, beating well after  
 each. Stir in the vanilla and  
 baking powder. Add the flour  
 and mix just until combined.

Recipe by: [Name]



### 3 BEAN SALAD

- 1 1 lb. can cut green beans
- 1 1 lb. can cut wax beans
- 1 1 lb. can kidney beans

Drain, and combine 1/2 cup chopped green peppers.

Mix separate:

- 3/4 cup sugar
- 2/3 cups vinegar
- 1/3 cups salad oil

Pour over beans. Add 1 tsp. each of salt and pepper. Toss, set overnight and toss before serving.

Linda Davis

### 7-UP APPLESAUCE SALAD

Heat 1 16 oz. can applesauce  
Dissolve 1 (3 oz.) Pkg. lime jello in applesauce. Cool 10 min. Gently pour and stir in 1 7 oz. bottle 7-Up.

Pour into serving dish and refrigerate until set.

Evelyn Hanegan

## RICE AND VEGETABLE SALAD

1/4 cup Italian style dressing  
1/2 cup precooked rice  
1/2 pkg. (10 oz.) frozen peas, cooked and  
drained  
2 Tbsp. slivered green onions and tops  
1/2 cup cut up cucumbers  
2 Tbsp. stuffed olives, sliced  
1/3 cup mayonnaise  
Lettuce leaves, 1 tomato

In small saucepan, combine 1/4 cup cold water and the Italian dressing; bring to boil. Remove from heat. Add rice; let stand, covered, 5 min.

Fluff rice with fork. Turn into bowl. Add peas. Refrigerate until cold. Add onions, cucumbers, olives and mayonnaise, mix well. Refrigerate, covered. Garnish with lettuce and tomato. (Makes 4 servings)

Leota Hall

## WALDORF MOLD

1 pkg. (3 oz.) lemon jello or lemon lime  
1/2 Tsp. salt  
1 cup boiling water  
3/4 cup cold water  
2 Tsp. vinegar  
3/4 cups finely diced celery  
1 cup red diced apples  
1/4 cup chopped walnuts  
1/4 cup mayonnaise (optional)

Dissolve jello gelatin and salt in boiling water. Add cold water and vinegar. Chill until very thick. Fold in celery, apples, walnuts and mayonnaise. Chill until firm. Unmold and serve with cream cheese balls, rolled in chopped nuts.

(Makes 6 side salads)

Willa May Green

## NEWPORT SALAD

- 2 cups cooked rice
- 1/2 cup french dressing
- 2 cups flaked crab
- 1/2 cup thinly sliced celery
- 1 Tbsp. pimiento
- 1 cup mayonnaise
- 3 Tbsp. chili sauce
- 2 Tbsp. sliced ripe olives

Marinate rice with french dressing. Add crab and chill. Just before serving toss lightly with celery and pimiento. Serve on lettuce; top with dressing made by combining mayonnaise, chili sauce and olives. Garnish with sliced tomatoes.

Kathy Littleton

## CHERRY SALAD SUPREME

- 1 3 oz. pkg. raspberry jello
- 1 21 oz. can cherry pie filling
- 1 3 oz. pkg. lemon jello
- 1 3 oz. pkg. cream cheese
- 1/3 cup mayonnaise
- 1 8 3/4 oz. can (1 cup) crushed pineapple

Dissolve raspberry jello in 1 cup boiling water, stir in pie filling. Put into 9 x 9 x 2 pan. Chill until partially set. Dissolve lemon jello in 1 cup boiling water. Cool. Beat together cream cheese and undrained pineapple, fold in mayonnaise. Gradually add lemon jello. Whip 1/2 cup cream or cold canned milk. Fold into lemon mixture with 1 cup tiny marshmallows. Spread on top cherry layer. Sprinkle with chopped nuts if desired. Serves 12.

Ada M. Shoemaker

## MOLDED CARROT CREAM SALAD

1 6 oz. pkg. orange gelatin  
1 1/2 cups boiling water  
1 8 3/4 oz. can crushed pineapple  
2 large carrots, shredded  
1 cup dairy sour cream  
1/2 cup mayonnaise  
1 Tbsp. lemon juice  
1/2 cup cream, whipped

Dissolve gelatin in boiling water. Stir in crushed pineapple with syrup and carrot. Chill until thick as unbeaten egg white. Mix sour cream, mayonnaise and lemon juice. Fold in whipped cream. Fold 3/4 of mixture into gelatin, turn into a 6 cup mold; chill until set. Use remaining 1/4 dressing for topping.

Dorothy Larinan

## SHRIMP RICE SALAD

2 cups minute rice or regular rice, cooked according to directions and cool. Season with Italian salad dressing (about 2 Tbsp.), Lawry's seasoned salt and pepper. Add 1 cup fine chopped bell pepper, 1/2 cup chopped green onion, 1 1/2 cups chopped celery, 1 can shrimp (or about 4 oz. fresh cooked), 1 cup mayonnaise (or less, if desired). Also, you could use crab, lobster or any other fish desired.

Dennis Ehrhardt

## ORANGE DELIGHT SALAD

Sprinkle 1 pkg. orange jello into 1 pint cottage cheese. Add 1 #2 can crushed pineapple, 1 can mandarin oranges (drained). Fold in 1 qt. Dream Whip. Should stand several hours, may stand overnight. Serves 20.

Marilyn Chase

## SARAH SALAD

2 cups each 3 greens: endive, romaine,  
lettuce

1/2 med. white or red onion

6 Tbsp. mayonnaise, salad dressing or  
miracle whip

1 1/2 cup drained, cooked peas, chilled

1 cup julienne strips natural swiss cheese

6 slices bacon, crisp cooked and crumbled

Make 3 layers of: 1/3 of greens, dot with mayonnaise, 1/3 of onion, 1 tsp. sugar, 1/4 tsp. salt, dash pepper, 1/3 of peas and cheese. Don't toss. Cover and chill 2 hours. Just before serving top with bacon and toss.

Serves 6

Laurie Snyder

## CORN BEEF SALAD MOLD

- 2 pkgs. lemon jello
- 3 cups boiling water
- 1 Tbsp. vinegar
- Pinch of salt
- 2 cups salad dressing
- 2 cups chopped celery
- 2 Tbsp. chopped onion
- 1 green pepper, grated
- 3 hard boiled eggs, chopped
- 1 can peas
- 1 can Libby's corn beef

Mix all ingredients. Chill overnight. If desired put a slice of stuffed olive on each serving. Serves 12

Helen Maitland

## HOLIDAY SALAD

- 2 3 oz. pkg. lime jello
- 1 3 oz. pkg. lemon jello
- 3 cups boiling water
- 1 med. can fruit cocktail
- 1 small can crushed pineapple
- 1 large pkg. cream cheese
- 1 cup whipping cream
- 2 tbsp. lemon juice
- 1/2 cups mayonnaise

Dissolve jello in 3 cups water. Drain fruit and add enough cold water to make 2 cups. Add this to jello. Refrigerate and chill until syrupy. Cream the whipping cream, cream cheese (room temp.), mayonnaise and lemon juice in electric mixer. Add the syrupy jello and mix together. Add fruit. Pour into large mold or large flat pan. Should set several hours before serving. Garnish with nuts and cherries if desired.

Marie Wolling

## CUCUMBER SALAD

1 cucumber, thinly sliced  
1/2 onion, minced

Layer cucumber and onion in bowl. Salt each layer. Let sit 1 hour in refrigerator, drain.

Add: 1 tsp. vinegar  
2 tbsp. mayonnaise  
Dill weed to taste

Mix and serve

Janet Brower

## FROSTY CRANBERRY SALAD

1 16 oz. can whole cranberry sauce  
1 @ 1/2 oz. crushed pineapple, drained  
1 cup sour cream  
1/4 cup sifted confectioners sugar  
3 pineapple slices, halved

Combine cranberry sauce and crushed pineapple. Stir together sour cream and confectioners sugar. Add to fruit mixture. Line 9 x 5 x 3 pan with foil. Pour in fruit mixture. Freeze firm. (Delicious)

Florence Vidstrand

## A GARDEN FOR ALL TIMES

Having a garden this year? Here is one we can all plant.

First 5 rows - Peas

Prayer  
Preparedness  
Promptness  
Perseverance  
Politeness

Next 3 rows - Squash

Squash gossip  
Squash criticism  
Squash indifference

Then 5 rows - Lettuce

Let us be faithfull  
Let us be unselfish  
Let us be loyal  
Let us love one another  
Let us be thankful

No garden is complete without turnips

Turn up for church  
Turn up with a smile  
Turn up with a new idea  
Turn up with real determination

Success comes in cans

Failure in can't

Valerie Osterholt



## COTTAGE CHEESE MOUNDS SALAD

- 2 cups cottage cheese
- 1/2 cup sour cream
- 1/2 cup pitted dates, chopped
- 1/2 cup chopped nuts
- 1/4 tsp. salt
- 8 pineapple slices (#2 can)

Blend cottage cheese and sour cream. Fold in dates, nuts and salt. Heap on pineapple slices and chill. Serves 8

Evelyn Hanegan

## COLD SLAW

- 3/4 cup wesson oil
- 1 onion, chopped
- 1 head of cabbage
- 1 green pepper
- 1 tbsp. sugar
- 1 cup vinegar
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 tsp. celery seed
- 1 cup sugar

Chop onion, green pepper and cabbage. Pour 1 cup of sugar over and let stand, while you bring the oil, salt, vinegar and 1 tbsp. sugar to a boil. Then pour over cabbage mixture. Cover and let stand 4 hours. Stir before serving.

Linda Davis

## CABBAGE SALAD

- 2 lb. head of cabbage
- 1 carrot
- 1 small onion
- 1 stalk celery
- 1/2 green pepper

Grade cabbage and carrot, dice others in large bowl.

- Add: 3/4 cup sugar  
1/3 cup salad oil  
1/2 cup vinegar  
1 tsp. salt  
dash pepper

Pour 1/4 cup boiling water over all Mix and chill. Tastes best when prepared 1 day in advance. Stays crisp for several days in refrigerator with tight fitting cover Serves 10.

Janet Brower

## LIME JELLO SALAD

- 1 pkg. lime jello
- 1 scant cup sugar
- 1 #2 can crushed pineapple
- 1/2 pint whipping cream
- 1 cup grated cheese, sharp
- 1/4 cup pecans

Place pineapple and sugar in pan. Heat to boil. Add dry jello to mixture and set aside to cool. Whip whipping cream until a stiff consistency. Add cheese and nuts. Fold together with jello mixture and refrigerate.

Linda Davis

## TOMATO BEAN SALAD

1 16 oz. can cut green beans, drained, or  
frozen beans, cooked just tender  
2 med. tomatoes, fresh, in large chunks, drain  
1/4 cup finely chopped onion  
1/2 cup dairy sour cream  
1/4 cup Italian salad dressing  
Romaine leaves, tomato wedges

Combine beans, tomato and onion. Blend together sour cream and Italian dressing. Add to bean mixture and toss lightly. Chill at least 2-3 hours. To serve, spoon salad into romaine lined bowl. Garnish with tomato wedges. 6 servings.

Karen Leonard

## COTTAGE CHEESE SALAD

1 3 oz. pkg. lime jello  
1 cup boiling water  
1 cup pineapple juice  
1 cup grated pineapple, drained  
1 cup cottage cheese  
Dash of salt  
1/4 cup chopped nuts (optional)

Dissolve jello in boiling water. Add pineapple juice, plus cold water to make 1 cup. Chill. Combine pineapple, cottage cheese, salt and nuts. When jello is slightly thickened, fold in pineapple mixture. Pour mixture into mold or pan and chill until thick.

Betty Ely

## RIBBON SALAD

- 2 pkg. 3 oz. or 1 pkg. 6 oz. lime jello
- 2 pkg. 3 oz. or 1 pkg. 6 oz. red jello
- 1 pkg. 3 oz. lemon jello
- 1 cup miniature marshmallows
- 2 pkgs. (8z.) cream cheese, softened
- $\frac{1}{2}$  cup mayonnaise
- 1 cup whipped cream
- 1 can crushed pineapple (1 lb.  $4\frac{1}{2}$  oz.)

Dissolve jello flavors separately, using 2 cups boiling water for large pkgs. and 1 cup for lemon. Stir marshmallows into lemon, set aside. Add  $1\frac{1}{2}$  cups cold water to lime gelatin, pour into 13 x 9 cake pan. Chill until set, but not firm. Add  $1\frac{1}{2}$  cups cold water to red jello. Set aside at room temperature. Then add cream cheese to lemon mixture, beat until blended. Chill until slightly thickened. Then blend in mayonnaise, whipped cream & pineapple. Chill until very thick. Spoon gently over lime gelatin. Chill until set, but not firm. Meanwhile chill red gelatin until thickened, pour over lemon gelatin mixture. Chill until firm.

Irene Ehrhardt

## SOUR CREAM DRESSING FOR SLAW

- $\frac{3}{4}$  C. sour cream
- $\frac{1}{4}$  tsp. dry mustard
- 3 tbsp. sugar
- $\frac{1}{2}$  tsp. salt
- dash of pepper
- 3 tbsp. vinegar

Put chopped onion on slaw. Pour dressing on cabbage & onion. Toss until well mixed.

Edith Johnson

## SEASONAL SALAD

- 1 pkg. lemon jello
- 3/4 cup hot water
- 3/4 cup pineapple juice
- 1/2 cup pickled beet juice
- 1 1/3 cups tiny whole pickled beets
- 1 13 1/2 can crushed pineapple (1 3/4 cups)
- 1/2 cup chopped pecans
- 1 cup commercially soured cream

Dissolve jello in hot water. Add pineapple juice and beet juice from the cans. Refrigerate until syrupy. Add beets, cut into chunks, crushed pineapple and pecans. Pour into glass baking dish. Refrigerate until set. Spread sour cream on top and chill 6-8 servings.

Dorothy Carver

## HOMEMADE FRENCH DRESSING

- 1 can tomato soup
- 3/4 C. vinegar
- 1/2 C. oil
- 1/4 C. sugar
- 1 Tsp. dry mustard
- 1 Tsp. salt
- 3 Tbsp. grated onion
- 2 cloves garlic
- Dash of pepper, paprika

Put in blender and mix.

Debbie Whitaker













# Main Dishes



Wain  
Wishes



## California Casserole

- 8 oz. pkg. med. egg noodles (or macaroni)
- $\frac{3}{4}$  cup chop. onion,  $\frac{3}{4}$  cup chop. green pepper
- $\frac{1}{4}$  cup shortening or salad oil
- 1 lb. ground beef
- 1 lb. can cream corn
- 1 8oz can tomato sauce
- 1  $10\frac{1}{2}$  oz can tomato soup
- 1 8 oz can (or less) large pitted ripe olives,  
sliced
- 1 2oz can pimientos, diced
- $1\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon chilli powder
- $\frac{1}{8}$  teaspoon dry mustard
- $\frac{1}{8}$  teaspoon pepper

Cook noodles in boiling salted water until just tender. Drain. Saute the chop. onion & green pepper in the  $\frac{1}{4}$  cup shortening or oil in a large skillet. Add the ground beef & saute until well browned. (Drain off fat) Add the corn, tomato sauce, tomato soup, olives & pimientos to the meat mixture. Season with the salt, chilli powder, dry mustard, & pepper. Layer cooked noodles and meat sauce in a qt. casserole. Sprinkle top with 1 cup grated Cheddar cheese. Bake in a moderate oven  $350^{\circ}$  for 45 minutes. 8 servings.

Marilyn Crosier

## HAMBURGER CHEESE BAKE

16 oz. noodles  
2 lbs. ground beef  
2 15 oz. cans tomato sauce  
1 tbsp. sugar  
2 tbsp. salt  
 $\frac{1}{2}$  tsp. pepper  
2 cups cream style cottage cheese  
2 8 oz. pkgs. cream cheese  
1 cup sour cream  
1 bunch green onions  
1 med. green pepper

Cook and drain noodles. Cook beef until brown. Stir in tomato sauce, sugar, salt, garlic salt and pepper. Remove from heat.

Combine cottage cheese, cream cheese, sour cream, green onions, and green pepper. Spread  $\frac{1}{2}$  the noodles in 9 x 13 dish. Moisten noodles with meat sauce, cover with cheese mixture and top with remaining noodles and meat sauce. Bake at 375° for 45 minutes.

Gerry Zook

## ONION GLAZED PORK CHOPS

1 envelope Lipton Onion Soup Mix  
2 cups water  
6 pork chops, cut  $\frac{3}{4}$  inch thick

Combine Onion Soup Mix and water in small saucepan; heat to boiling; simmer 5 minutes. Place pork chops in single layer in baking dish 13x9x2; spoon onion soup over. Bake, uncovered in moderate oven 350°  $1\frac{1}{2}$  hours or until chops are tender and glazed.

Evelyn Hanegan

## ORIENTAL TUNA

- 2 cans (10-11 oz. ea.) cream of chicken soup
- 1 can (4 oz.) sliced mushrooms, drained
- 1 can (8 oz.) water chestnuts, drained and sliced
- 1 pkg. (10 oz.) frozen peas, thawed
- $\frac{1}{4}$  cup sherry
- 1 teaspoon curry powder (more if desired)
- 2 cans (7 oz. ea.) tuna, drained and flaked into large pieces
- 1 can (9 oz.) chow mein noodles

In chafing dish or saucepan on range top, combine cream of chicken soup, mushrooms, water chestnuts, peas, sherry and curry powder. Add tuna; heat thoroughly, stirring occasionally. Serve on chow mein noodles or rice.

Yield: 6 servings

Florence Vidstrand

## BRUNCH CASSEROLE

1  $\frac{1}{4}$  oz. can green chiles. Take out the seeds and stuff with  $\frac{1}{4}$  cup Jack cheese and arrange in buttered dish. 4 eggs - beat until thick and add  $\frac{1}{3}$  cup milk,  $\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  cup flour - pour over chiles and add 1 cup sharp cheese. Bake at  $375^{\circ}$  for 30 minutes. Serve warm Ortega green chile salsa in side dish to be put on top of casserole.

Sigrid Veenendaal

## SWISS STEAK

Serves 6

Cut 3 lbs. round or flank steak into serving size pieces. Place in baking dish and sprinkle with flour.

Add:

1 package dry onion soup mix

1 can mushrooms

$\frac{1}{2}$  cup red wine

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

Bake 1 hour at 350°.

Laurie Snyder

## ATLANTIC PORK CHOPS AND RICE

Serves 4

$\frac{1}{4}$  pork chops

$\frac{1}{2}$  cup sliced celery

1 green pepper cubed

$\frac{1}{2}$  diced onion

2 (8 oz.) can tomatoe sauce

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

1 T. saffron

1 t. salt

1 cup uncooked rice

Brown chops, remove and add celery, onion and pepper. Cook lightly. Stir in remaining ingredients. Add chops and bring to boil. Simmer covered 30 minutes.

Laura Mehterian



## MEATBALLS AND SPAGHETTI

- 1½ lbs. ground beef
- ½ lb. ground pork
- 1 clove garlic, minced
- 2 Tbsp. chopped parsley
- 2 Tbsp. Parmesan cheese (grated)
- 6 slices white bread
- 3 whole eggs
- 1½ tsp. salt

Remove crusts from bread slices, pour hot water over slices and soak for a few minutes. Squeeze water from bread and combine all ingredients. Mix thoroughly and shape into balls. Brown in small amount fat in skillet. Makes about 30 medium size.

### Sauce:

In large kettle combine these ingredients.

- 6 - 6oz. size cans tomato paste
- 4 - 12 oz. size cans tomato puree
- 3 - 6 oz. cans water
- 2 cloves garlic, minced
- 2 Tbsp. sugar
- ½ stick butter
- 1½ tsp. salt

Mix all and bring to boil over medium heat. Add browned meatballs and simmer 1 hour and 15 minutes. Stir occasionally.

Dixie Selvidge

## CHOPS CASSEROLE

2 $\frac{1}{2}$  lbs. (about 8) chops, lamb, pork or veal

$\frac{1}{4}$  cup flour

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

1/8 tsp. pepper

Combine salt, pepper and flour and dust on chops.

2 T. butter

2 T. olive oil

Heat butter and olive oil in frying pan, brown chops 5 minutes each side, remove chops.

$\frac{1}{2}$  cup dry white wine

1 bouillon cube dissolved in 1 cup hot water.

In same pan add wine and bouillon cube and bring to boil, stir to loosen browned bits. Set aside.

4 medium potatoes, peeled and sliced  $\frac{1}{2}$ " thick  
salt and pepper to taste

Place on bottom of casserole. Sprinkle with salt and pepper

1 lb. fresh mushrooms, sliced

2 medium onions, thin sliced

Arrange over potatoes. Top with chops.

Then pour wine mixture over all.

1 clove garlic, minced

2 T. chopped parsley

$\frac{1}{4}$  tsp. rosemary, crushed

Sprinkle on top. Cover and bake at 350° for

1 $\frac{1}{4}$  hrs. or till tender.

Can be assembled a day ahead and refrigerated.

Allow 15 to 20 minutes extra baking time.

Karen Leonard

Gods well is deep and full, but we ourselves have  
to lower the bucket.

## HAMBURGER SOUP

Makes 6-8 big servings

2 lbs. hamburger	6 cups boiling water
2 tbs. oil	1-8oz. can tomato sauce
$\frac{1}{2}$ tsp. salt	1 tbs. soy sauce
$\frac{1}{4}$ tsp. pepper	1 cup sliced celery
$\frac{1}{4}$ tsp. oregano	$\frac{1}{4}$ cup celery leaves
$\frac{1}{4}$ tsp. basil	1 cup sliced carrots
$\frac{1}{8}$ tsp. seasoned salt	$\frac{1}{3}$ cup dried split peas
1 env. onion soup mix	1 cup elbow macaroni

Brown meat in oil, add items in 1st list. Stir in boiling water, tomatoes, and soy sauce and cook (simmer) about 15 minutes. Add celery, leaves, carrots, peas to meat mixture and cook 30 minutes. Add macaroni and simmer 30 minutes 1 longer, adding more water if necessary. Pass grated Parmesan cheese to serve over top of soup.

Ellie Fuller

## TATERTOT QUICKIE

1 lb. hamburger lean  
1 can cream of celery soup  
1 lb. tatertots, frozen

Spread meat, uncooked, thinly in large shallow pan. Cover with soup. Mix slightly. Pour tatertots 1 layer thick on top. Bake at 400° for 30 minutes. Serves 4.

Janet Brower

WHAT'S A GRANDMOTHER?  
by a third grader  
(Quoted by Dr. James Dobson)

A grandmother is a lady who has no children of her own. She likes other people's little girls and boys. A grandfather is a man grandmother. He goes for walks with the boys, and they talk about fishing and stuff like that.

Grandmothers don't have to do anything except to be there. They're old so they shouldn't play hard or run. It is enough if they drive us to the market where the pretend horse is, and have a lot of dimes ready. Or if they take us for walks, they should slow down past things like pretty leaves and caterpillars. They should never say "hurry up."

Usually grandmothers are fat, but not too fat to tie your shoes. They wear glasses and funny underwear. They can take their teeth and gums off.

Grandmothers don't have to be smart, only answer questions like, "Why isn't God married?" and "How come dogs chase cats!"

Grandmothers don't talk baby talk like visitors do, because it is hard to understand. When they read to us they don't skip or mind if it is the same story over again.

Everybody should try to have a grandmother, especially if you don't have television, because they are the only grown-ups who have time.

## NOODLEBURGER CASSEROLE

- 3/4 lb. ground chuck, neck, rump or round
- 1 cup sliced onions
- 2 Tbsp. fat or salad oil
- 6 oz. wide noodles
- 2 1/2 cup canned tomatoes ( no. 2 can )
- 1 1/2 cup canned corn drained
- 1 Tbsp. salt
- 1/4 Tsp. pepper
- 1 1/2 cup corn liquid and water

Brown the meat and onions in the fat in a skillet. Add rest of ingredients; mix well; then arrange in a 2 qt. casserole. Bake, uncovered, in moderate oven of 350° for 45 minutes, or until noodles are done and liquid is thickened slightly.

Betty Ely

## BEAN BAKE

- 4 strips bacon
- 1 large onion
- 1 can pork and beans (large)
- 1 can kidney beans
- 1 can lima beans
- 1/4 lb. cheddar cheese (cubed)
- or 1 lb. ground round (browned)
- 1/2 cup sugar
- 1/3 cup catsup
- 2 tsp. Worcestershire sauce

Brown bacon and onions. Combine all ingredients in a casserole. Top with parmesan cheese. Bake 30 minutes at 350°.

Valerie Osterholt

## PORK CHOPS IN SOUR CREAM GRAVY

4 to 6 pork chops  
salt  
pepper  
sage  
1 small onion, diced  
1 can beef broth  
1 can water  
1 pint sour cream  
4 tbs. flour

Brown chops in oil and season with salt and pepper and sage to taste, add onion. Pour beef broth and water over chops. Cover, cook for 45 minutes. Take chops out. Mix flour into sour cream and add to liquid. Replace pork chops in gravy and cook 15 minutes more. Serve with rice or mashed potatoes.

Kathy Littleton

## CHICKEN CRUNCH CASSEROLE

2 $\frac{1}{2}$  cups diced cooked chicken  
1 (10 $\frac{1}{2}$  oz.) can condensed cream of mushroom soup  
1 cup rich milk  
 $\frac{1}{2}$  tsp. salt  
3 cups crushed potato chips  
4 tbs. shredded sharp cheese

Combine chicken soup, milk and salt. Heat to boiling. Spread 1 $\frac{1}{2}$  cups potato chips on bottom of casserole (greased). Pour in chicken mixture. Cover with remaining potato chips. Sprinkle on cheese and paprika. Bake in moderate oven 350 25 to 30 minutes. Serves 6

Ada M. Shoemaker

## EGG ENCHILADAS

- 2 Tbs salad oil
- 1 med-sized onion, chopped
- 1 green pepper, seeded and chopped
- 3 cans (8 oz each) tomato sauce
- 2 tsp. chile powder (less if you prefer)
- 8 eggs
- $\frac{1}{4}$  cup light cream (or mild)
- 2 Tbs. chopped canned Calif green chilies
- salt and pepper
- 2 Tbs. melted butter
- 6 corn tortillas
- 1 cup shredded cheddar cheese

Heat oil in frying pan and saute the onion and green pepper until limp. Add tomato sauce and chile powder; simmer uncovered, for about 10 minutes. Beat eggs lightly with cream; add chiles, salt and pepper to taste. Scramble eggs in butter until softly set; keep warm. Dip each tortilla in hot tomato sauce until soft, and spoon  $\frac{1}{6}$  of eggs down center. Roll up, and place seam side down in a shallow baking dish. Reheat remaining sauce to boiling, pour over top, sprinkle with cheese. Place in broiler 4" from heat until cheese melts, about 3 minutes. Serves 3 to 6

Irene Dreher

## PORK CHOPS & RICE CREOLE

- |  |                        |
|--|------------------------|
| 6 pork chops                               | 2 t salt               |
| $\frac{1}{2}$ cup uncooked rice            | $\frac{1}{2}$ t pepper |
| 1 #2 can tomatoes ( $2\frac{1}{2}$ c)      | 2 T shortening         |
| $\frac{1}{2}$ seede green pepper, cut fine |                        |

Method:

1. Mix green pepper with rice. Add salt & pepper.
2. Brown chops in shortening. Remove from pan and add rice, cooking until browned. Stir constantly.
3. Replace chops in pan, (casserole may be used) cover with rice, and pour tomatoes over all. Cook covered for 1 hour, stirring frequently to prevent sticking. (I bake in a  $350^{\circ}$  oven)

Leota Hall

## CHICKEN (OR TUNA) CASSEROLE

- 1 can chicken (or tuna)
- 1 cup diced celery
- 2 Tbsp. diced onions
- $\frac{3}{4}$  cup mayonnaise
- 3 hard boiled eggs, sliced
- $\frac{1}{2}$  cup shredded almonds
- 1 can mushroom pieces
- 1 can cream of chicken soup
- 1 medium pkg potato chips, rolled fairly fine

Mix all together except potato chips. Put half of the chips on bottom of casserole. Add chicken mixture. Cover with rest of potato chips. Bake 1 hour at  $375^{\circ}$ .  
serves 8

Dorothy Carver



## YANKEE POT ROAST

5 lbs. chuck, round or rump  
2 tbsp. flour  
2 tsp. salt  
1 tsp. pepper  
 $\frac{1}{2}$  tsp. sugar (for browning)  
2 tbsp. cooking oil  
2 med. onions, sliced  
 $1\frac{1}{2}$  cup water, broth, or tomato juice  
1 bay leaf  
1 tsp. thyme  
mined parsley  
Rub meat with next 4 ingred. and brown in oil.  
Lower heat, add onions and brown a little. Add  
liquid and seasonings. Cover and cook slowly  
3 - 4 hours. Add more liquid if necessary. Make  
gravy. Garnish with parsley.

Valerie Osterholt

## MOCK CHICKEN AND RICE CASSEROLE

1 lb. pork sausage  
Brown and pour off all but 3 tbsp. fat  
1 cup chopped onion  
1 cup chopped celery  
1 can mushrooms, small  
Cook vegetables in fat until limp  
Add:  
2 cans Cream of Chicken Soup  
2 cans water  
1 cup rice  
Bake  $1\frac{1}{2}$  hours at  $350^{\circ}$   
Serves 8

Aldah Meyers

## SAUERKRAUT SALAD

- 1 large can Kraut, drained and cut up
- 1 large onion, chopped
- 1 large carrot, shredded
- 1 green pepper, chopped
- 1 cup chopped celery
- 1 tsp. celery seed, (optional)

Combine: 1 cup sugar  
 $\frac{1}{4}$  cup vinegar  
 $\frac{1}{4}$  cup cooking oil  
 $\frac{1}{2}$  cup water

Bring above to a boil, allow it to cool, pour over prepared vegetables, and allow to stand over night.

Pat Anderson

## CONVERSATION SALAD

- 2 3 oz. pkg. lemon gelatin
- 2 cups hot water
- $\frac{1}{2}$  cup red cinnomon candies
- 1 cup ice water
- 2 tbsp. lemon juice
- 2 cups cranberry sauce
- $\frac{1}{2}$  cup chopped nuts
- 2 3 oz. pkg. cream cheese
- 2 tbsp. sour cream

Dissolve gelatin in 1 cup hot water. Dissolve candies in remaining cup of hot water and add to gelatin along with 1 cup ice water, lemon juice and cranberry sauce. Mix thoroughly. Cool until slightly thickened add nuts. Cream the cream cheese with sour cream and swirl cheese mixture gelatin. Turn into mold, chill until firm. Unmold, garnish with greens.

Meryl Theis

## CHILE RELLENO CASSEROLE

- 1 large can whole Ortega Green Chiles (1 lb. 11 oz.)
- 1 lb. cheddar cheese
- $\frac{1}{2}$  lb. Jack cheese
- 4 eggs
- 3 T flour
- $\frac{1}{2}$  tsp. salt
- 1 large can evap. milk
- 1 large can tomato sauce (two small cans)

Split whole chiles and remove veins and seeds. Line large casserole, 9 x 13, with layer of chiles. Grate cheese. Sprinkle all cheese over top of peppers. Line peppers over top of cheese. Beat eggs, flour, salt and milk together. Pour over top. Bake at 375° for 35 minutes. Pour tomato sauce over top and bake 5 minutes more. Let stand a few minutes to set and then cut into squares. Delicious!

Anita Bailey

## BROCCOLI CASSEROLE

- 2 pkg frozen chopped broccili (cook partially and drain)
- 1 can mushroom soup
- 1 cup chopped celery
- 1 2 oz. jar pimiento chopped
- $\frac{3}{4}$  cup sour cream

Mix and place in buttered casserole. Sprinkle grated Swiss cheese over top. 20 to 25 minutes in 325° to 350° oven.

Margaret Vanderpool

## SLOPPY JOES

2 lb. ground round  
1 bottle chili sauce (catsup bottle size)  
1 onion  
1 green pepper  
 $\frac{1}{2}$  lb. bacon (cut up)  
2 cans tomato paste - 6 oz.  
1 c. celery

Brown meat and bacon. Mix in other ingredients.  
Bake at 350 degrees for 45 minutes.

Pam Hendley

## ENCHILADA LOAF

18 tortillas  
2 lbs. ground beef  
1 medium onion  
 $\frac{1}{2}$  can enchilada sauce  
1-16 oz. can tomato sauce  
salt and pepper to taste  
2 lbs. Jack cheese

Brown meat and onions. Add:  $\frac{1}{2}$  can enchilada sauce, 1 can tomato sauce, salt and pepper. Tear up 6 tortillas and put in bottom of 9x13 pan. Put  $\frac{1}{3}$  of meat sauce on top of tortillas and cover with Jack cheese. Continue until you have 3 layers. Bake 30 minutes at 350 degrees.

By someone who wished to remain anonymous.

## BEEFS IN ORANGE SAUCE

Melt: 1 Tbsp. butter  
Add: 4 Tbsp. brown sugar  
1 $\frac{1}{2}$  Tbsp. cornstarch  
Add and stir constantly:  $\frac{3}{4}$  c. orange juice  
rind of  $\frac{1}{2}$  orange

Cook until thick.  
Add:  $\frac{1}{8}$  tsp. salt

2½ c. baby beets

Frozen orange juice, diluted may be substituted for fresh.

Valerie Osterholt

### LASAGNA

A favorite with husband, Ed.

- 1 lb. Italian sausage
- 1 clove minced garlic
- 1 Tbsp. whole basil
- 1½ tsp. salt
- 1-1 lb. can tomatoes
- 2-6 oz. can tomato paste
- 10 ozs. lasagne noodles
- 2 eggs
- 3 cups fresh ricotta
- ½ c. grated Romano cheese
- 2 Tbsp. parsley flakes
- 1 tsp. salt
- ½ tsp. pepper
- 1 lb. Mozzarella cheese sliced very thin

Brown meat slowly - add next 5 ingredients. Simmer uncovered 30 min. stirring occasionally. Cook noodles in large amount of boiling water, drain, rinse. Beat eggs, add remaining ingredients except Mozzarella. Layer ½ noodles in 9x13 pan. Spread ½ Ricotta filling, add ½ Mozzarella and ½ meat sauce. Repeat. Bake at 375 degrees for 45 minutes. Cool 10 minutes before serving.

Pam Hendley

### BAKED BEAN SPEED-UP

- 2 - 16 oz. cans pork and beans
- $\frac{1}{4}$  c. brown sugar
- $\frac{1}{2}$  tsp. dry mustard
- $\frac{1}{2}$  c. catsup
- 4 slices bacon, cut in 1 inch pieces
- $\frac{1}{2}$  c. onion slices

Combine all ingredients. Place in 1 quart casserole. Bake uncovered for 1 hour at 350 degrees. Makes 6 servings.

Pam Hendley

### VEGETABLE RICE

Brown  $\frac{1}{2}$  onion in shortening. Add 1 can tomato soup and 1 can water. When it begins to boil add 1 lb. ground round. Then add 1 cup brown rice and 1 bunch carrots put through the food chopper. Add 1 small stalk of celery diced into small pieces, leaves and all. Then lower heat and cook until rice is done.

Myra Moore

### PERCH WITH CHEESE

- 2 lbs. Perch fillets
- 1 medium onion
- Cheddar cheese

Lay fillets in pan. Cover with chopped onions. Grate cheese over onions and fish. Bake 15-20 minutes at 475 degrees.

By someone who wished to remain anonymous.

Job 36:31 he giveth meat in abundance.

## TACO CHICKEN

1 chicken, cut-up  
2 Tbsp. flour  
Taco seasoning mix  
 $\frac{1}{4}$  c. milk  
1 cube oleo ( $\frac{1}{2}$  melted in pan- dot rest on top  
of chicken)

Mix flour and seasoning mix. Dredge chicken in milk then in flour mixture. Lay in pan and dot butter on top. Bake 425 degrees for 30 minutes - turn and bake 20 minutes longer or until done.

Penny Harris

## RAW CHILI SAUCE

16 large tomatoes  
7 onions  
3 green peppers

Chop and sprinkle with  $\frac{1}{2}$  c. salt. Let stand 2 hours. Drain and add; 2 cups sugar and 2 cups vinegar. Place in jars and refrigerate.

Pam Hendley

## EASY MEAT DISH

Simple to prepare, delicious to eat!!

3 lbs. (or less) stew beef  
1 can cream of chicken soup  
1 can cream of mushroom soup  
 $\frac{1}{2}$  pkg. dried onion soup  
 $\frac{1}{3}$  c. red wine (optional)

Do not brown meat, just combine all ingredients and bake 3-4 hours at 300 degrees, covered.

I, personally, make the dish in my pressure cooker for approximately 30-45 minutes.

Ruth Atwood

## French Style Green Beans

- 2 French Style Green Beans ( Frozen or Canned)
  - 1 can mushroom Soup
  - 1 Med. onion, grated or chopped
  - 3 cups grated cheddar cheese
- Place in Casserole in layers  
Bake in 350° oven- 45 to 60 min. until bubbly.

Dennis Ehrhardt

## Baked Curried Onions

- 1 lb. small white onions (or 2 cans)
- 3 T butter or margarine
- 2 T flour
- $\frac{1}{2}$  C beef stock
- $\frac{1}{2}$  milk
- $\frac{1}{4}$  tsp cayenne pepper
- $\frac{1}{4}$  tsp curry powder
- $\frac{1}{4}$  tsp paprika
- salt & pepper to taste
- $\frac{1}{2}$  C grated cheese

Wash and peel onions, boil uncovered for 15 minutes, drain and place in a greased baking dish. Melt the butter, stir in flour and cook for a minute or two. Gradually add stock and milk. Cook, stirring constantly until thickened and smooth. Add seasonings and cheese. Pour this sauce over the onions and bake uncovered in a moderate oven 350° for 45 minutes. Almonds may be added.

Anita Bailey

Whether therefore ye eat or drink, or whatsoever ye do, do all to the glory of God. I Cor. 10:31



## Delicious Swiss Steak

2 lbs Sirloin tip steak- cut  $1\frac{1}{2}$ " thick  
(you can use round steak)

flour

1 T oil

1 onion sliced

$\frac{1}{2}$  tsp dry mustard

2 tsp salt

2 tsp vinegar

1 8 oz. can tomato sauce

Cut meat into 6 serving size pieces. Sprinkle with flour and pound flour into meat with meat mallet or edge of saucer. Turn and repeat process Heat oil in heavy skillet and add meat. Brown quickly on both sides. Add onion slices. Blend mustard, salt, vinegar and tomato sauce and pour over meat. Cover and simmer until meat is tender, about  $1\frac{1}{2}$  to 2 hrs. or bake at  $350^{\circ}$  for same length of time. Makes 6 servings.

Dennis Ehrhardt

## Swedish Meat Balls

1 lb. ground beef

$\frac{1}{2}$  cup bread crumbs

1 egg

$\frac{2}{3}$  cup milk

2 tbsps grated onion

1 tsp salt

$\frac{1}{8}$  tsp pepper

$\frac{1}{8}$  tsp nutmeg

Form lightly into balls, brown in hot drippings. Keep heat low and keep turning. Add  $\frac{1}{4}$  C hot water. Cover. Simmer 20 minutes.

Irene Ehrhardt

## Rich Rolls

2 yeast cakes  
 $\frac{1}{4}$  cup warm water  
1 tbs. sugar

Put together in small dish, and let stand.

In large mixer bowl:

$\frac{1}{2}$  cup shortening (part butter)  
 $\frac{1}{2}$  cup sugar  
1 tsp. salt  
1 cup Hot water

Beat on #1 speed.

Add: 3 eggs, one at a time on # 2 speed.  
Measure: 5 to 6 cups flour  
Add: 2 cups of the flour and beat #. 2 speed  
Add: yeast mixture and beat on # 5 speed for 4 min.  
Add: remaining flour with spoon until desired consistency (you may need  $5\frac{1}{2}$ ,  $5\frac{3}{4}$  or the entire 6 cups)

Let rise until double in bulk.  $1\frac{1}{2}$  to 2 hrs.  
Put on floured board - roll out and make into rolls. Put on buttered pans and let rise again about 1 hr. Yeast grows best at  $80^{\circ}$  to  $85^{\circ}$ .

Bake 15 to 20 minutes at  $375^{\circ}$ .

Millie Tanner

## Buttermilk Pancakes

2 eggs, beat well  
Add,  $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  c brown sugar (loose)  
2 c buttermilk  
2 c sifted flour  
1 heaping tsp soda

Stir together - batter will be lumpy.

Marie Wolling

Good 'N' Easy Pizza  
(2 pizzas)

Dough

1 pkg. active dry yeast  
1 cup warm water  
1 tsp. sugar  
1 tsp. salt  
2 tbsp. salad oil  
2-1/2 cups flour

Dissolve yeast in warm water. Stir in remaining dough ingredients, beat vigorously, about 20 strokes. Allow Dough to rest (about 5 minutes while preparing Sauce.)

Sauce

1/2 cup chopped onion  
1 can (8 oz) tomato sauce  
1/4 teasp salt  
1/8 tsp instant minced garlic  
1/8 tsp pepper

Mix Sauce ingredients, set aside. Heat oven 425°. Divide dough in half. On lightly greased baking sheets, pat each half into 10 inch circle. (continue to flour fingers when patting Dough into circles. Spread Sauce on each circle.

Topping

1/4 cup Parmesan cheese  
2 tsp oregano  
1 cup sliced pepperoni (about 4 oz.)  
2 cups shredded mozzarella cheese (about 8 oz.)

Sprinkle with Parmesan cheese and oregano. Arrange Pepperoni on top and sprinkle with Mozzarella cheese.

Bake 20 to 25 mins. or until crust is brown and filling is hot and bubbly.

Millie Tanner

PAL BO CHAI  
Korean Pork Chops

Flour and brown  $\frac{1}{4}$  to 6 pork chops in oil.  
Add 1 cup cube pineapple and juice  
1 medium onion, chopped  
1 clove garlic, minced  
 $\frac{1}{4}$  prunes  
2 T soy sauce  
1 can whole mushrooms

Cover and simmer 20 minutes  
Add 1 cup celery, sliced  
 $\frac{1}{4}$  dried apricots  
Cook 10 minutes. Serve over hot cooked rice.

Glenda Johnson

GREEN SPAGHETTI

$\frac{1}{2}$  cube margarine  
 $\frac{1}{2}$  cup wesson oil  
2 cloves smashed garlic  
Place above in small iron skillet. Heat. Then  
add:  
1 tsp. sweet basil  
 $\frac{1}{2}$  T crushed hot pepper  
 $\frac{1}{4}$  sprigs of parsley, chopped fine  
Turn off after garlic is slightly browned. Fill  
a  $\frac{1}{4}$  qt. pan with water, salted. Bring to boil.  
Put 1 lb. thin spaghetti into water. Cook until  
tender. Pour only a small amount of water off.  
Then add the above ingredients to spaghetti so  
its all mixed together. Serve in soup bowls.  
Add Romano cheese, grated, over top, if desired.

Laura Mehterian

## ENCHILADA PIE

1 lb. ground beef  
 $\frac{1}{2}$  onion, chopped  
1 t. salt  
dash pepper  
 $\frac{1}{4}$  t. oregano  
1 (10oz.) can enchilada sauce  
1 (8 oz.) can tomato sauce  
6 corn tortillas  
 $\frac{1}{2}$  lb. grated cheddar cheese  
chopped olives optional

Brown beef and onions in skillet. Add salt, pepper, oregano, enchilada sauce and tomato sauce; mix well. Place 3 tortillas in bottom of shallow baking dish. Add  $\frac{1}{2}$  meat mixture and top with  $\frac{1}{2}$  of the cheese. Cover with remaining 3 tortillas, meat mix and cheese. Bake at  $350^{\circ}$  for 30 minutes. Makes 4 - 6 servings.

Marie Wolling

## CHEESE SOUFFLE

1 cube margarine or butter  
 $\frac{1}{2}$  lb. Old English Cheese (Kraft)  
7 slices white bread, trim off crusts  
2 cups milk  
3 eggs

Cream butter and cheese. Spread on the bread. Layer in  $1\frac{1}{2}$  qt. casserole. Beat eggs and milk. Pour over bread. Bake 45 minutes covered and 45 minutes uncovered at  $375^{\circ}$ . It may bubble over in oven. It may fall a little when out of oven but always tastes delicious! Serves 4

Laurie Snyder

## BEEF ROLLS - CORDON BLEU

1 lb. ground beef  
seasoning salt  
1/3 tsp. salt  
1 tsp. dried veg. flakes  
1 egg  
1/8 cup water  
2 1/2 oz. cheese  
2 oz. sliced or chopped ham  
1/2 cup seasoned bread crumbs  
1/2 cup milk  
1 can cream of mushroom soup, or cream of chicken  
or celery

Mix beef, salt and veg. flakes. Shape into thin patties. Top each with cheese and ham. Roll up so cheese and ham are fully enclosed in meat. Beat egg with water and dip meat rolls in egg mixture, then into bread crumbs. Saute in butter and put into casserole. Pour off drippings and stir soup and milk into pan. Heat slowly, stirring constantly. Pour over meat rolls and bake uncovered in 350° oven for 20-30 minutes.

Georgia Dandy

## SCOTCH CASSEROLE

- 8 oz. elbow macaroni
- 1 can corned beef - chopped
- $\frac{1}{4}$  lb. sharp cheese - diced
- 1 cup milk
- 1 can cream mushroom soup - undiluted
- $\frac{3}{4}$  cup dry bread crumbs
- $\frac{1}{4}$  cup chopped onion
- dash garlic salt

Cook macaroni until tender. Blend milk and soup. Add beef, cheese, garlic salt and onion. Grease large casserole and fill with alternate layers of macaroni and mixture. Put crumbs on top and dot with butter. Bake uncovered 45 minutes in 350° oven.

Margaret Vanderpool

## SANDWICH

- 12 hard boiled eggs
- 1 pint ripe olives
- 1 green pepper
- 6 small green onions
- 8 tablespoons chili sauce
- 6 tablespoons olive oil or butter

Grind together and add salt and pepper to taste then add olive oil or butter. Spread weiner buns with mixture. Wrap each one separately in wax paper and clip paper at both ends. Heat in oven for 15 minutes at 350°.

Frances Brawley

## POLYNESIAN BAKED CHICKEN

- 8 chicken breasts
- 1 cup flour
- 1 tsp. seasoned salt
- 1 or 2 cubes margerine
- 2 tbsp. lemon juice
- 1 tbsp. soy sauce
- 1 tbsp. cornstarch
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  cup brown sugar
- 1 can cubed or fresh pineapple (optional)
- 1 fresh papays cubed (optional)

Be sure you have at least 8 good pieces if you use whole chicken. Shake chicken in bag with flour and seasoned salt. Melt margerine and rub 2 tbsp. in large baking dish. Place chicken in dish and pour remaining margerine over each piece. Bake 50 minutes at 350°. In the meantime combine lemon juice, soy sauce, cornstarch, salt and brown sugar and bring to a boil stirring constantly. Cook until clear and thickned. Add fruit. Pour over chicken and cook 10 minutes more. Can garnish with chopped parsley or green pepper and sesame seeds.

Valerie Osterholt



## ENCHILADA SAUCE

$\frac{1}{2}$  cup cooking oil  
1 cup flour  
 $\frac{1}{4}$  cup chile powder  
1 tablespoon garlic powder  
1 tsp. sage  
2 bullion cubes (beef) dissolved in 1 cup hot water  
 $1\frac{1}{2}$  pints tomato juice

Mix all together and bring to a boil for two or three minutes. May need a little more tomato juice. Add salt and pepper to taste. Make sure to stir all the while the sauce is cooking. Enough for 24 enchiladas.

Sigrid Veenendaal

## CHEESIES

2 cups flour  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. dry mustard  
 $\frac{1}{2}$  tsp. sugar  
 $\frac{1}{4}$  tsp. cayenne  
Cut -  $\frac{2}{3}$  cup butter into dry ingredients until crumbly. Add - 2 cup shredded cheese ( $\frac{1}{2}$  -  $\frac{2}{3}$  #). Moisten with -  $\frac{1}{3}$  cup dry, white wine. Roll to  $\frac{1}{8}$  inch. thick and cut in preferred shapes. Glaze with egg white and bake 10-12 minutes.  $375^{\circ}$ - $400^{\circ}$  oven.

Ruth Atwood

## HAM AND PORK LOAF

Bake 2-2½ hours at 350°

- 1½ lbs. ground cured ham
- 2½ lbs. lean fresh pork
- 3 beaten eggs
- 1½ cup cracker crumbs
- 1 tsp. salt
- 1½ cup milk

Mix well together, form into a large loaf in a heavy iron frying pan. Put a little oil in bottom before putting meat in. Put water in pan after loaf is in a short time. Baste often.

Hazel Castle

## MUSTARD SAUCE

- 1 cup sugar
- 1 cup water
- 1 cup vinegar
- 1 cup butter or margerine
- 1 cup prepared mustard
- 2 whole eggs

Beat eggs add other ingredients. Cook in double boiler or over low heat, stirring. This will keep for along time in refrig.

Hazel Castle

Matthew 6:11 Give us this day our daily bread.

## LASAGN A CASSEROLE

- 1 lb. ground round
- 2 tsp. seasoned salt
- 2 cloves **garlic** (crushed)
- $\frac{1}{2}$  tsp. **pepper**
- 1 - 13 oz. tomatoes
- 1 - 8 oz. can tomato sauce
- 1 pkg. spaghetti sauce mix
- $\frac{1}{2}$  pkg. lasagna noodles
- $\frac{1}{2}$  lb. **mozzarella** cheese (sliced)
- $\frac{1}{2}$  lb. **ricotta** cheese
- $\frac{1}{2}$  cup grated cheese, **Parmersan**

Brown meat in Dutch oven or deep kettle. Add seasoned salt, garlic and pepper. Simmer 10 minutes. Add canned tomatoes, tomato sauce, spaghetti sauce mix. Stir well. Cover and simmer 30 minutes. Meanwhile, cook lasagna in boiling salted water until almost tender; drain and rinse. Pour  $\frac{1}{3}$  of meat sauce into 12x8x2" baking dish. Cover meat sauce with lasagna. Arrange slices of mozzarella cheese and spoonfuls of ricotta cheese over lasagna. Repeat layers, ending with meat sauce and top with Parmesan cheese. Bake at 350° for 20 minutes. Makes 6-8 servings.

Dorothy Harris

A good Christian should be like a good watch-  
open faced, busy hands, pure gold, well  
regulated, and full of good works.

## FIJI BEEF CHUNKS

- 2 $\frac{1}{2}$  lbs. beef - sirloin tip
- 1 $\frac{1}{2}$  tsp. salt
- 1 tsp. paprika
- 1/4 cup cooking oil
- 1 (13 $\frac{1}{2}$  oz.) can pineapple chunks
- 1 (10 $\frac{1}{2}$  oz.) can beef broth
- 1/4 cup wine vinegar
- $\frac{1}{2}$  cup sliced celery
- $\frac{1}{2}$  cup sliced green pepper
- 1 cup sliced onion
- 2 large tomatoes
- 1 Tbs. soy sauce
- 3 Tbs. brown sugar
- 1 Tbs. cornstarch
- $\frac{1}{2}$  cup water

Trim fat from meat; cut in 2 inch cubes. Sprinkle with garlic salt and papriks. Brown in oil. Drain off fat. Add syrup from pineapple, beef broth and half of vinegar. Cover, simmer 1 $\frac{1}{2}$  hours., Add onion, cook 5 minutes more. Stir in tomatoes, cut in wedge and pineapple chunks. Blend soy sauce, brown sugar, cornstarch, water and rest of vinegar, stir into sauce. Simmer until thickened. Serve over hot rice. Makes 4 servings.

Else Braceros

## BEEF OR CHICKEN EINCHILADAS

- 1 dozen flour tortillas
- Butter (approx.  $\frac{1}{2}$  cube melted)
- 2 cups Libbys Firebroiled and steamed roast beef  
and gravy - 2 cans
- $\frac{3}{4}$  cup ripe olives (cut up)
- 2 tbsp. onions (chopped)
- $\frac{1}{4}$  cup sharp cheese (grated)

Combine last 4 ingredients in bowl

### Sauce

- 1 clove garlic (minced)
- 1 tbsp. olive oil
- Saute minced garlic in olive oil

- 2 8 oz. cans tomato sauce
- 1 cup water
- $\frac{1}{2}$  tsp. chili powder
- Stir in rest of ingredients with garlic

Heat sauce thoroughly.

### Assembly

Heat oven to 350°. Brush tortillas on both sides with melted butter. Put approx. 1 Tbsp. of meat mixture on one edge of tortilla and roll up. Place close together in buttered shallow 9" square baking dish. Pour sauce over rolls, sprinkle with 2 Tbsp. chopped onions and  $\frac{1}{4}$  cup grated sharp cheese. Bake 15 minutes.

Serves 4

Paulette Irwin

RECIPE FOR ONION RINGS

1 dozen flour tortillas (see recipe)  
 2 eggs (beaten) and 2 cups milk  
 1/2 cup onion (chopped)  
 1/2 cup sharp cheddar cheese (grated)  
 1/2 cup olive oil (for frying)  
 1 egg white (beaten)  
 1 egg yolk (beaten)  
 1 cup olive oil (for frying)  
 1/2 cup sharp cheddar cheese (grated)

Preparation: In a large bowl, combine the flour, salt, and pepper. Add the egg whites and yolk, and mix well. Add the milk and onion, and mix again. Add the cheese and mix well. Roll out the tortillas into thin circles. Dip each tortilla into the batter, then into the oil. Fry until golden brown. Drain on paper towels. Serve hot.

Serves 4

Recipe from





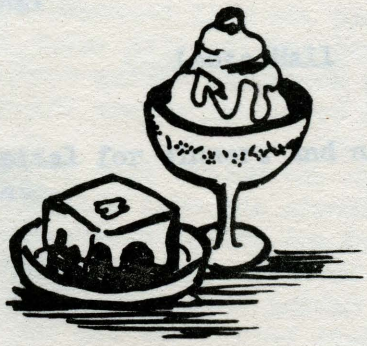


# Desserts





# Desserts



Icebergs



## FRUIT & ZUCCHINI BARS

Beat together until creamy:  $\frac{3}{4}$  cup butter  
 $\frac{1}{2}$  cup firmly packed  
brown sugar  
 $\frac{1}{2}$  cup granulated sugar

Add: 2 eggs, 1 teaspoon vanilla. Mix until  
blended.

In small bowl blend:  $1\frac{3}{4}$  cup flour  
 $\frac{1}{2}$  teaspoon salt  
 $1\frac{1}{2}$  teaspoon baking powder

Gradually add to creamy mixture and beat until  
well blended.

Stir in:  $\frac{3}{4}$  cup each: shredded coconut  
snipped dates  
raisins and

2 cups unpared coarsely grated zucchini.

Spread evenly in a greased 10 x 15 pan. Bake in  
 $350^{\circ}$  oven for 35 min. or until evenly browned.

Place on a rack to cool slightly.

Beat together until blended: 1 T melted butter  
2 T milk  
1 t vanilla  
 $\frac{1}{2}$  t cinnamon  
1 c powdered sugar

Drizzle over warm cookies spreading evenly.

Sprinkle 1 cup finely chopped nuts on top.

Cool before cutting.

Leota Hall

A Church is a hospital for sinners and not a  
rest home for saints.

## CHOCOLATE ANGEL DESSERT

- 1 3/4 pkg. chocolate chips ( 1 3/4 cups )
- 1 Tablespoon sugar
- 3 eggs separated
- 1 pint whipping cream
- 1 small (7 inch) angel food cake (1/2 large)

Melt chocolate chips over hot water with sugar. Remove from heat and add beaten egg yolks. Fold in stiffly beaten egg whites and whipped cream. Break cake into bite sized pieces and put layer in buttered 8 x 12 x 2" dish using 1/2 cake. Cover with 1/2 of chocolate mixture. Cover this with remaining cake pieces and again with chocolate mixture. Chill overnight, at least.

Dorothy Harris

## GLAZED STRAWBERRY PIE

- |                         |                    |
|-------------------------|--------------------|
| 1 1/2 qts. strawberries | red food coloring  |
| 1/2 cup water           | baked pastry shell |
| 1 cup sugar             | sweetened flavored |
| 2 1/2 Tbs. cornstarch   | whipped cream      |
| 1 Tbs. butter           |                    |

Wash, drain and hull berries. Crush 2 cups of berries and combine with water, sugar and cornstarch in saucepan. Bring mixture to boiling point and cook over simmer flame about 2 min. or until clear.

Add butter and enough food coloring for attractive color. Strain and cool slightly.

Fill baked and cooled pastry shell with remaining quart of berries. Spoon strawberry glaze over berries, making sure that all are covered.

Chill. Just before serving top with sweetened, flavored whip cream.

Irene Dreher

## STRAWBERRY CHIFFON PIE

- 1 9 inch pre-baked meringue pie shell
- 1 cup mashed frozen strawberries
- 2 Tablespoons sugar
- 1 Gram sugar substitute
- 1 envelope unflavored gelatin
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  cup water
- 1 teaspoon lemon extract
- 2 egg whites
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{1}{4}$  cup sugar

Stir the sugar substitute and 2 Tablespoons sugar into the strawberries and set aside. Combine the gelatin, water, lemon extract, and  $\frac{1}{4}$  cup sugar in a saucepan and cook five minutes over low heat, stirring constantly. Remove from heat and stir in the strawberries. Place in the refrigerator for 45 minutes. Beat the egg whites and tartar until stiff. Continue beating and gradually add  $\frac{1}{4}$  cup sugar. Fold the egg whites into the berry mixture and pour into the pie shell. Chill thoroughly before eating. Serves 8  
Calories per serving: 127  
No Fats or Cholesterol.

Barbara Larson

## PINEAPPLE DROP COOKIES

1/3 cup butter or margarine  
1/2 cup sugar  
1 egg, beaten  
1 cup flour  
1/4 tsp. salt  
1/4 cup crushed pineapple (undrained)  
1/4 tsp. soda  
2 Tbsp. hot water

Cream butter and sugar. Add egg. Sift flour and salt together. Alternately beat in portions of flour and of pineapple. Then dissolve soda in hot water and mix thoroughly with batter. Drop by small spoonfuls, well apart on an oiled baking sheet. Bake at  $375^{\circ}$  10 minutes or until lightly browned. Remove to wire rack. Frost with powdered sugar, crushed pineapple and melted butter beaten together. Makes about 18 cake like cookies. Recipe may be doubled. Store in tightly covered box - put wax paper between layers.

Irene Dreher



## CHOCOLATE DATE DESSERT

Crush 12 oreo cookies (save a little for the top). Spread in 8 x 8 pan. Chop an 8 oz. pkg. pitted dates and add  $\frac{3}{4}$  cup water and  $\frac{1}{4}$  tsp. salt. Bring to boil and cook 3 minutes. Take off fire and add 2 cups miniature marshmallows. Stir until dissolved. Cool to room temp. Add  $\frac{1}{2}$  cup chopped nuts and spread over the crumbs. Whip 1 cup cream and spread on top. Sprinkle reserved crumbs on top and let stand overnight.

Irene Dreher

## RAISIN CREAM PIE

One pie crust  
 $\frac{2}{3}$  cup sugar  
2 eggs  
1 cup raisins (seedless)  
1 cup sour cream

Beat eggs well, add sugar and sour cream. Pour over lined pastry and raisins. Bake in moderate oven till custard is firm.

Phyllis H. Noet

## GRANDMA GREEN'S CHOCOLATE SHEET CAKE

### Cake

- 2 cups sugar
- 2 cups flour
- $\frac{1}{2}$  cup oleo
- $\frac{1}{2}$  cup shortening
- 4 tbsp. coca
- 1 cup water
- $\frac{1}{2}$  cup buttermilk
- 2 eggs - slightly beaten
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. vanilla

Sift flour and sugar into large mixing bowl. Combine oleo, shortening, cocoa, and water in saucepan and bring to a rapid boil; pour over sugar and flour and mix well. Add remaining ingredients in order given and beat thoroughly. Pour into greased cookie sheet (15 x 10). Bake at 400° for 20 minutes. (Leave cake in pan)

### Icing

- $\frac{1}{2}$  cup oleo
- 4 tbsp. cocoa
- 6 tbsp. milk
- 1 box confectioners sugar
- 1 tsp. vanilla
- Chopped nuts

Prepare icing before cake has finished baking. Melt oleo, add cocoa and milk, bring to boil. Remove from heat, add remaining ingredients. Beat well. Spread on cake while still warm.

Margaret Murray

## CLARK GABLE'S FAVORITE WHITE CAKE

1 cup crisco	3 tsp. baking powder
2 cups sugar	1 tsp. vanilla
3 cups cake flour	1 cup sweet milk
pinch of salt	whites of 8 eggs

Cream butter with sugar. Mix flour, salt and baking powder. Add to sugar and crisco mixture and beat thoroughly until light and fluffy, of course add the milk first with vanilla. Beat egg whites until stiff, fold into cake batter. Bake in three layers in oven 400 degrees. Put together with your favorite filling. Marshmallow preferred.

Unknown (You forgot  
to sign your name)

## DATE BARS

Boil together:

1 7 oz. pkg. pitted dates  
1 cup water  
1 cup white sugar

2 $\frac{1}{2}$  cups oatmeal  
1 cup brown sugar  
2 cups flour  
1 tsp. soda  
1 cup melted shortening  
1 Tbsp. hot water  
1 cup nuts.

Spread one half of mixture in bottom of a 9 x 13 pan - pat down. Add date mixture. Top with rest of dry mix. Bake at 350 degrees 15 to 20 minutes. Cut in small squares.

Aldah Meyers

## MISSISSIPPI MUD CAKE

2 c. sugar  
2 sticks butter or oleo  
2 Tbsp. Cocoa  
4 eggs  
1 tsp. vanilla  
1½ c. flour  
1½ c. coconut  
1½ c. nuts

Cream together.

Mix well. Bake in 13x9  
pan for 30-40 min. at  
350 degrees. While warm  
spread 14 oz. jar marsh-  
mallow cream over top.

Cool and ice.

### ICING

1 box powdered sugar  
1 stick oleo  
3 Tbsp. cocoa  
½ c. evaporated milk

Mix well and spread on cake.

Myra Moore

## FRUIT COCKTAIL CAKE

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

2 eggs  
½ tsp. salt  
2 c. fr. cock.  
juice and all.

Mix - Bake 30 min. at 350 degrees.

### ICING

1½ c. sugar  
1 c. canned milk

2/3 stick oleo  
2 tsp. vanilla

Bring to full boil and pour over cake while both  
are hot.

Myra Moore

## CHOLESTEROL

Cholesterol is poisonous. So never, never eat it.

Sugar, too, may murder you; there is no way to beat it.

And fatty food may do you in; be certain to avoid it.

Some food was rich in vitamins; but processing destroyed it.

So let your life be ordered by each documentary fact.

And die of malnutrition - but with arteries intact!

Georgia Dandy

## STRAWBERRY CAKE

Mix together:

- 1 pkg. white cake mix
- 4 egg yolks
- $\frac{1}{2}$  cup salad oil
- $\frac{1}{2}$  cup water

Add:

- 1 pkg. strawberry jello
- $\frac{1}{2}$  pkg. frozen strawberries (10 oz.)

Fold in 4 stiffly beaten egg whites. Bake at 350 degrees for 30 minutes. Makes 3 layers.

### ICING

- 1 - 3oz. pkg. cream cheese
- $\frac{1}{4}$  lb. butter

Cream together. Do not melt butter. Then add 4 cups of powdered sugar (or more if needed) and the other half of frozen strawberries.

Dixie Selvidge

### CURRIED FRUIT

- 1 can apricot halves 30 oz.
- 1 can cling peaches 29 oz.
- 1 can pineapple chunks 20 oz.
- $\frac{1}{2}$  cup golden brown sugar (packed)
- 1 tsp. curry powder
- $\frac{1}{4}$  cup melted butter or margarine

Drain fruit well. Place in 2 qt. casserole. Combine sugar and curry. Sprinkle over fruit. Drizzle with melted butter. Bake at 350 degrees for 30 min. Serve hot. Good with meat, poultry or fish. Serves 6-8.

Irene Dreher

## OATMEAL COOKIES

3/4 cup shortening, soft  
1 cup firmly packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1/4 cup water  
1 tsp. vanilla  
1 cup sifted flour  
1 tsp. salt  
1/2 tsp. soda  
3 cups oats, uncooked

Beat shortening, sugars, egg, water and vanilla together until creamy. Sift together flour, salt and soda; add to creamed mixture, blend well. Stir in oats. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350 degrees for 12 to 15 minutes. For variety, add chopped walnuts, raisins, chocolate chips or coconut. Makes 5 dozen.

Willa May Green

## PEANUT BUTTER BARS

3/4 cup light corn syrup  
1/4 cup sugar  
1 cup creamy or chunky peanut butter  
4 cups ready to eat cereal (I used 2 cups cherrios and 2 cups rice krispies)

Oil a 9x9 or 9x12 pan. Mix corn syrup and bring to a good boil over medium heat, stirring. Remove from heat, stir in peanut butter until smooth. Stir in cereal. Spread evenly in prepared pan. Cover with foil or plastic wrap - cool in refrigerator until firm. Cut into small bars.

Gerry Kern

## TEXAS SHEET CAKE

2 cups sugar	$\frac{1}{2}$ cup buttermilk
2 cups flour	$\frac{1}{2}$ tsp. cinnamon
2 cubes marg.	2 eggs, beaten
4 Tbsp. cocoa	1 tsp. soda
1 cup cold water	

Sift flour and sugar together and set aside. In saucepan mix margarine, cocoa and cold water. Bring to a rapid boil. Pour over flour and sugar. Mix well with beater and add remaining ingredients. Mix well and pour onto a large cookie sheet. Bake at 350 degrees for 25 minutes.

## FROSTING

Bring to a boil and watch very carefully:

4 Tbsp. cocoa  
6 Tbsp. milk  
1 cube marg.

Add:

1 lb. box powdered sugar  
1 tsp. vanilla

Beat well and spread over cake while still warm.

Marie Wolling

## CRISPY CRUNCH SUNDAE

3 Tbsp. butter  
 $\frac{1}{3}$  cup brown sugar  
1  $\frac{1}{3}$  cups Rice Krispies, crushed  
 $\frac{1}{2}$  cup nut meats  
 $\frac{1}{2}$  cup flaked coconut  
about 1 qt. soft vanilla ice cream

Melt butter in skillet. Add sugar and heat slowly, stirring until blended. Add crushed cereal and toss well to coat. Remove from heat.



Add nuts and coconut. Reserve half of the mixture for topping. Spread remaining mixture in 8x8x2 pan. Spread ice cream on top. Sprinkle remaining mixture over ice cream. Cover tightly (with seran wrap) and place in freezer. Cut in squares to serve.

Dixie Selvidge

### STRAWBERRY NUT SALAD

2 pkgs. strawberry jello  
1 cup boiling water  
2 10 oz. pkgs. frozen strawberries (thaw and use juice)  
1 lb. 4 oz. can crushed pineapple  
1 cup chopped walnuts  
3 med. bananas, mashed  
1 pt. sour cream  
1 12 x 8 baking dish

Combine water and jello until dissolved. Fold in strawberries, pineapple, nuts and bananas. Put half of mixture in baking dish and when set pour sour cream evenly over jello. Spoon remainder of jello mixture over cream gently. Refrigerate until set. Serves 12. Be sure and use juice of strawberries!

Kathy Littleton

Jeremiah 15:16 Thy words were found and I did eat them; and thy word was unto me the joy and rejoicing of mine heart.

## FRESH STRAWBERRY PIE

Mix together:

- 1 cup crushed ripe strawberries
- 1 cup sugar
- 1 Tbsp. cornstarch

Cook over med. heat until transparent. Fill pie shell with fresh whole strawberries, 3 or 4 cups arranged pointed end up. Pour syrup over them. Chill. Use whipped topping at time of serving.

### Pie Crust

This pie shell is extra rich.

Mix 2 cups flour and 1 tsp. salt.

Cut in 1 cup shortening. Sprinkle with 2 Tbsp. cold water. Roll  $\frac{1}{4}$ " thick. Bake at 425 degrees for 15 minutes.

Leora Moses

## DISAPPEARING MARSHMALLOW "BROWNIES"

- 1 cup-6 oz. pkg. butterscotch pieces
- $\frac{1}{2}$  cup butter or margarine

Melt in 3 qt. heavy saucepan over low heat stirring constantly. Remove from heat, cool to lukewarm, add later.

- |                               |                         |
|-------------------------------|-------------------------|
| 1 $\frac{1}{2}$ cups flour    | 2 eggs                  |
| $\frac{2}{3}$ cup brown sugar | $\frac{1}{2}$ tsp. salt |
| 1 tsp. baking powder          | 1 tsp. vanilla          |

Add to above mixture in pan, mix well. Add 2 cups small marshmallows, 1 cup semi-sweet chocolate pieces,  $\frac{1}{2}$  cup chopped nuts. Fold into butterscotch batter until well combined (5 strokes). Spread in 9 x 13 pan which has been greased. Bake at 350 degrees for 25 to 25 minutes. Do not overbake. Makes 24-30 bars.

Mary Booth

## STRAWBERRY PIE

- 1 baked pie shell
- 1 pkg. Philadelphia cream cheese (softened)
- 1 quart fresh strawberries
- 1 cup sugar
- 3 Tbsp. cornstarch
- 1 cup whipped cream

Spread cream cheese in bottom of baked shell. Put half of berries into cheese. Mash remainder, add sugar and cornstarch, bring to a boil. Cook slowly 10 minutes. Pour over berries in shell. Cool, cover with whipped cream and serve.

Janet Bingham

## APRICOT BARS

- 2/3 cup dried apricots
- 1/2 cup soft butter or oleo
- 1/4 cup sugar
- 1 1/3 cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup brown sugar (packed)
- 2 eggs, beaten
- 1/2 tsp. vanilla
- 1/2 cup chopped nuts
- confectioners sugar

Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop. Heat oven to 350 degrees. Grease 8x8x2 pan. Mix butter, sugar and 1 cup flour until crumbly. Flatten in pan. Bake 25 minutes or until lightly brown. Sift 1/3 cup flour, salt and baking powder. Gradually beat brown sugar into eggs. Add flour mixture and mix together. Mix in vanilla, nuts and apricots.

Spread over first layer. Bake 30 minutes or until done. Cool, cut into bars. Roll in confectioners sugar.

Valerie Osterholt

### GEORGIA WALNUT PIE

3 eggs, lightly beaten with fork or whisk  
3/4 cup dark corn syrup  
3/4 cup sugar  
1/4 tsp. salt  
2 1/2 tsp. vanilla  
1 cup walnut halves  
1 unbaked 9" pie shell  
3 Tbsp. melted butter or margarine

Combine eggs and corn syrup; mix well. Add sugar; mix thoroughly. Stir in salt and vanilla. Let stand about 5 minutes. Meanwhile spread walnuts evenly on bottom of pie shell. Stir melted butter into syrup mixture; pour over walnuts. Be sure all the walnuts rise to the top. Bake at 375 degrees for 40 to 45 minutes or until center is firm.

Kathy Littleton

Proverbs 24:16 My son, eat thou honey because it is good, and the honeycomb which is sweet to thy taste.

## FILLED OATMEAL COOKIES

$\frac{1}{2}$  cup shortening (Crisco)  
 $\frac{2}{3}$  cup sugar  
 $\frac{1}{3}$  cup white corn syrup  
 $\frac{1}{2}$  cup thick sour milk  
 $\frac{1}{2}$  tsp. salt  
 $2\frac{1}{2}$  cups sifted flour  
 $\frac{1}{2}$  tsp. soda  
2 cups oatmeal

Beat the sugar and shortening together. Add corn syrup. Sift soda, and salt with flour. Alternate flour and sour milk to shortening and sugar mixture. Roll out thin on floured board and cut with cookie cutter. Bake in oven 375 degrees 7 or 8 minutes, until lightly browned. Cool before adding filling. Store in a tight jar.

### Filling:

1 cup sugar  
1 cup water  
1 pkg. dates

Mix sugar and water - add finely cut dates. Cook until mixture is thick. Spread between 2 cookies and press firmly together.

Meryl Theis

## ORANGE JULIUS

1 6 oz. can orange juice (concentrated)  
1 cup milk  
1 cup water  
 $\frac{1}{2}$  cup sugar  
1 tsp. vanilla  
10-12 ice cubes  
2 eggs

Combine all ingredients in blender until smooth - about 30 seconds.

Dixie Selvidge

## EASY APPLE CAKE

2 cups peeled finely diced tart apples  
3/4 cup sugar  
1/4 cup oil  
1 egg, beaten  
1 cup unsifted flour  
1 tsp. cinnamon  
1 tsp. vanilla  
1 tsp. soda  
1/4 tsp. salt  
1/2 cup chopped walnuts  
Confectioner's sugar

Place apples in mixing bowl. Add sugar and let stand 30 min. Add oil and egg and blend well. Sift flour with cinnamon, soda and salt. Slowly add to apple mixture, blending thoroughly. Add vanilla and walnuts. Turn into a well oiled and floured 8" pan. Bake at 350 degrees 45 to 50 min. Turn out and cool. Dust with confectioner's sugar. For variety add 1/2 tsp. nutmeg and 1 tsp. orange peel to batter or use raisins instead of walnuts.

Dorothy Larinan

## BANANA BOATS

(Childrens Recipe)

12 bananas  
12 marshmallows  
12 small pieces milk chocolate - 2 1/2 oz. bars

For one serving:

Peel back a long strip of banana peel on the inside of the curve, leaving one end attached to the banana. Scoop out some banana and fill with marshmallow, chocolate (and raisins). Replace the strip of peeling. Bake in charcoal embers, (about 15-20 min.) until banana, chocolate, and marshmallow is melted and blended. It is also possible to wrap bananas in foil.

Florence Vidstrand

## GRAHAM CRACKER PIE

18 graham crackers  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup melted butter

Roll crackers fine; add butter and sugar. Mix well. Line pie plate with this leaving about a third for topping.

Custard filling:

2 cups milk  
 $\frac{1}{3}$  cup flour  
1 cup sugar  
3 egg yolks  
 $\frac{1}{2}$  tsp. vanilla

Mix flour, sugar and yolks and add to milk. Cook all till thick and smooth. Add vanilla. Pour into lined pie plate. Beat egg whites stiff, put over custard. Sprinkle remainder of crumbs on top. Bake twenty minutes in moderate oven. When cool, serve with whipped cream.

Elsie M. Shanks

## NAKED APPLE PIE

Beat 1 egg in a middle-size bowl. Then add  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup granulated sugar  
1 tsp. vanilla  
pinch of salt  
 $\frac{1}{2}$  cup sifted flour with  
1 tsp. baking powder  
2 medium-size apples, pared then chopped  
 $\frac{1}{2}$  cup walnuts, chopped.

Mix well, Spread in a greased 9" pie plate and bake 30 minutes at 350 degrees. Serve warm.

Evelyn Hanegan

## YOGURT COFFEE CAKE

### Cake:

- 1 cup sugar
- $\frac{1}{2}$  cup margarine
- 1 tsp. baking powder
- $\frac{1}{4}$  tsp. salt
- 1 cup plain yogurt
- 1 tsp. vanilla
- 2 eggs
- 2 cups flour
- 1 tsp. soda
- $\frac{1}{2}$  cup milk

### Struesel Mix:

- $\frac{1}{2}$  cup brown sugar
- 1 tsp. cinnamon
- $\frac{1}{4}$  cup granulated sugar
- chopped nuts (optional)

Cream sugar and eggs. Add margarine and blend well. Sift dry ingredients. Add alternately with yogurt and milk. Add vanilla. Pour  $\frac{1}{2}$  of batter in 9 x 13 pan. Combine brown sugar, granulated sugar, cinnamon and nuts. Sprinkle  $\frac{1}{2}$  over batter. Cover with rest of batter and sprinkle with remaining struesel mix. Bake at 350 degrees for 30 minutes.

Florence Hildebrand

## EASY VANILLA ICE CREAM

- 2 cups sugar
- 4 eggs, beaten
- 4 cups milk
- 2 - 13 oz. cans evaporated milk
- 2 cups light cream
- 4 tsp. vanilla
- $\frac{1}{2}$  tsp. salt

Beat sugar and eggs together. Stir in rest of ingredients. Freeze in 4 qt. freezer. Makes  $3\frac{1}{2}$  qts.

Marie Wolling



## CHEESE CAKE

1 $\frac{1}{4}$  cups fine graham cracker crumbs  
1 $\frac{1}{4}$  cup sugar  
6 Tbsp. butter or margarine, melted  
4 pkgs. (3 oz. each) cream cheese, softened  
2 cups cold milk  
2 Tbsp. sugar  
1 $\frac{1}{2}$  tsp. vanilla  
1 pkg. (3-3/4 oz.) Jello lemon or vanilla  
instant pudding and pie filling.

Combine crumbs,  $\frac{1}{4}$  cup sugar and butter; press firmly on bottom and sides of 8-inch square or 9-inch pie pan. Chill while preparing filling.

Beat cream cheese until very soft. Blend in  $\frac{1}{2}$  cup milk; add remaining milk, 2 Tbsp. sugar, the vanilla and pie filling mix, beat as directed on pkg. for pie. Pour into crust and chill until firm-at least 2 hrs. Garnish with whipped cream or crumb mixture. For ease in serving, dip pie pan in warm water for a few seconds, then cut and serve.

Millie Tanner

## 4 LAYER LEMON OR CHOCOLATE DESSERT

1st layer: 1 cube butter (soft)  
1 cup flour (place on sheet pan)  
 $\frac{1}{2}$  cup chopped nuts  
2nd layer: 8 oz. cream cheese  
1 cup cool whip  
1 cup powdered sugar

Combine ingredients and mix well. Spread over crust. Allow to set for 15 minutes.

3rd layer: 2 pkg. lemon or chocolate instant  
pudding.  
3 cups skim milk

Mix until thick. Spread over other layer. Allow to set until firm.

4th layer: Spread with cool whip.

Debbie Whitaker

## HERSHEY'S BROWNIES

2½ blocks Hershey's Baking Chocolate  
½ cup oleo'  
2 eggs  
1 cup sugar  
½ cup flour  
¼ tsp. baking powder  
¼ tsp. salt  
¼ tsp. cinnamon (optional)  
½ cup chopped nuts

Melt baking chocolate and butter over hot water. Cool. Beat eggs; add sugar and blend thoroughly. Stir in chocolate-oleo mixture. Sift flour with baking powder, salt and cinnamon; stir into chocolate mixture. Add chopped nuts. Pour into greased 8-inch square pan. Bake at 350 degrees for 30 to 35 minutes. Cool. Frost with Brownie Frosting. 16 brownies.

## BROWNIE FROSTING

2 blocks Hershey's Baking Chocolate  
2 Tbsp. oleo  
1 ¾ c. powdered sugar  
1/8 tsp. salt  
2 to 3 Tbsp. water  
½ tsp. vanilla

Melt baking chocolate and oleo over hot water. Place powdered sugar and salt in small mixing bowl. Gradually add chocolate-oleo mixture. Add water, a little at a time, and beat until smooth and creamy. Stir in vanilla. 1 cup frosting.

Susan Moore

## CHESS PIE

One baked pie shell  
1 c. sugar, 1 c. raisins, 3 egg yolks, 1 c. walnuts  
¼ c. milk, ¼ c. flour, ½ c. oleo, 1 tsp. vanilla.

Mix all together and cook until real thick. Pour into pie shell. Top with whipped cream.

## OATMEAL CAKE

1 c. quick oats  
 $\frac{1}{2}$  c. boiling water  
1 c. gran. sugar  
1 c. brown sugar  
2 eggs, beaten  
 $\frac{3}{4}$  c. oil  
 $1\frac{1}{2}$  c. flour  
1 tsp. each salt,  
soda & cinnamon

Mix oats with boiling water and let stand 20 min.  
Add white and brown sugar, eggs, oil, flour,  
salt, soda, and cinnamon. Mix well and pour into  
8x8 greased pan. Bake at 350 degrees for 35 min.

## TOPPING FOR OATMEAL CAKE

Mix: 6 Tbsp. oleo, 1 c. brown sugar, 4 Tbsp. milk  
Add  $\frac{1}{2}$  c. nuts and 1 c. coconut. Spread over hot  
cake and place in broiler (2 minutes)

Myra Moore

## CHEESE CAKE

Combine 1 c. graham cracker crumbs, 3 Tbsp. sugar,  
3 Tbsp. melted butter. (crust for 9" pie pan)  
Bake 325 degrees for 10 minutes.

FILLING: 1 - 8oz. pkg. cream cheese  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  c. flour  
2 eggs  
1 c. milk  
 $1\frac{1}{2}$  tsp. vanilla  
Mix Together.

Bake 35 minutes at 325 degrees. Top with  
compstock cherries, blueberries, etc.

Debbie Whitaker

Proverbs 16:24 Pleasant words are as an honeycomb,  
sweet to the soul and health to the  
bones.

## SEE'S FUDGE

4½ c. sugar

1 can pet milk (13 oz.)

Bring sugar and milk to boil in large pan.

Boil 6 min. Pour over; 3 - 8 oz. pkg. chocolate chips

2 c. chopped nuts

½ c. butter

8 oz. jar marshmallow cream

Blend together then pour into buttered pan. Allow several hours to cool.

Debbie Whitaker

## RAISIN CAKE

( No milk or eggs )

1 c. raisins

1 c. water

Cook until the raisins are tender and remove from the heat.

Add to the above mixture:

¼ c. cold water

½ c. shortening

Sift together

1 ¾ c. flour

1 c. sugar

1½ tsp. soda

1½ tsp. cinnamon

¼ tsp. salt

½ tsp. cloves (optional)

Combine both mixtures and add 1 tsp. vanilla

Bake, 1 layer, 30 min. at 350 degrees.

Jean Butterfield

## BISQUICK VELVET CRUMB CAKE

$1\frac{1}{2}$  c. bisquick mix  
 $\frac{1}{2}$  c. sugar  
1 egg  
 $\frac{1}{2}$  c. milk or water

2 Tbsp. shortening  
1 tsp. vanilla  
Broiled topping

Heat oven to 350 degrees. Grease & flour 8x8 pan. Blend in large mixer bowl all ingredients except broiled topping on low speed  $\frac{1}{2}$  minute scraping bowl frequently. Beat 4 minutes at med. speed. Pour into pan. Bake 30-35 minutes. While warm spread cake with Broiled topping. Set oven at broil. Place cake about 3" from heat; broil about 3 minutes or until topping browns slightly.

### BROILED TOPPING

Mix  $\frac{1}{2}$  c. shredded coconut,  $\frac{1}{3}$  c. brown sugar (packed),  $\frac{1}{4}$  c. chopped nuts, 3 Tbsp soft butter and 2 Tbsp. light cream.

Marie Wolling

## SEA FOAM NUT SQUARES

Sift together: 2 c. flour  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{8}$  tsp. soda

$\frac{1}{2}$  c. butter  
 $\frac{1}{4}$  c. sugar  
 $\frac{1}{2}$  c. brown sugar  
2 egg yolks  
2 Tbsp. cold water  
 $\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{4}$  c. milk

Cream butter, gradually add the sugars and beat well. Add egg yolks, water and vanilla. Mix thoroughly. Add milk alternately with the flour mixture and blend well. Spread in a 13x9 well greased and floured pan. Beat the 2 egg whites until stiff, then add, gradually,  $1\frac{1}{2}$  c. brown sugar, beating well after each addition. Spread over the cooky dough in the pan and sprinkle with

1 c. chopped nuts. Bake at 325 degrees for 25 to 30 minutes. Cut into bars while still warm.

Jean Butterfield

### BANANA SPLIT CAKE

Blend 2 cups graham cracker crumbs and 1 stick butter. Line 13x9 pan. Whip for 15 minutes - 2 sticks butter, 2 cups powdered sugar and 2 eggs. Spread over crumbs. Slice 4 or 5 bananas on top of that. Drain well 1 large can crushed pineapple and spread over bananas. Spread large Cool Whip over this and sprinkle with chopped nuts and cherries.

Gerry Zook

### COKE a COLA BARS

In large mixer bowl, mix:

2 c. flour, 2 c. sugar

In small saucepan put:

$\frac{1}{2}$  c. butter

3 Tbsp. cocoa

1 c. oil

1 c. coke a cola

Bring to a boil and pour over flour and sugar with mixer running. Add  $\frac{1}{2}$  c. buttermilk, 2 eggs, 1 tsp. soda, 1 tsp. vanilla,  $1\frac{1}{2}$  c. miniature marshmallows. Continue beating till well blended. Put in greased pan and bake at 350 degrees for 30-35 minutes.

### FROSTING

Bring to a boil:  $\frac{1}{2}$  c. butter, 6 Tbsp. coke,

3 Tbsp. cocoa,

Remove from heat and add 3-4 c. powdered sugar.

Spread on bars.

Marie Wolling

## MELT AWAY BARS

1 c. soft butter	1 tsp. vanilla
1 c. sugar	2 c. flour
1 egg, separated	1 c. chopped nuts

sugar

In large mixing bowl, combine butter, sugar, egg yolk, vanilla, flour and  $\frac{1}{2}$  c. nuts; blend well. Spread in ungreased 15x10 jelly roll pan. Beat egg white until frothy; spread over bars. Sprinkle with  $\frac{1}{2}$  c. nuts and sugar (use colored sugar at Christmas) Bake 350 degrees for 25 to 30 minutes. Cool some, cut into bars.

Ellie Fuller

## DATE CAKE

1 c. sugar	1 tsp. soda
1 Tbsp. butter	1 $\frac{1}{4}$ c. flour
$\frac{1}{2}$ c. hot water	$\frac{1}{2}$ c. nuts
1 egg	1 tsp. vanilla

Pour hot water over dates and add soda. Add butter, sugar, flour and egg. Mix well and add nuts and vanilla. Bake in loaf pan about 30-40 minutes or until done at 350 degrees.

Gerry Zook

## ICE BOX COOKIES

1 c. brown sugar	4 c. flour
1 c. white sugar	1 c. walnuts
1 c. oil	2 eggs
1 tsp. vanilla	1 tsp. soda

Mix and form into rolls. Wrap in plastic and put in refrigerator till ready to bake. May be baked at once if desired.

Hazel Castle

## APPLE SURPRISE

Beat 2 whole eggs until thick. Add 1 c. sugar and beat together. Sift Together:  $\frac{3}{4}$  c. flour 2 tsp. baking powder, pinch soda, pinch salt, Add gradually to first part. Then add 1 c. nuts and 1 c. chopped apples. Put in 8 or 9 inch greased pan and bake at 350 degrees 20 to 30 min. Can top with whipped cream.

Valerie Osterholt

## QUICK LUNCHBOX CAKE

2 $\frac{1}{4}$ c. flour	2 eggs
2 tsp. soda	$\frac{1}{4}$ c. soft butter
1 tsp. salt	1-1 lb. can fruit
1 c. packed brown sugar	cocktail, undrained
$\frac{1}{2}$ c. choc. chips	$\frac{1}{2}$ c. chopped nuts

Grease and flour bottom of 13x9 pan. Combine all ingredients except choc. chips and nuts in large bowl. Blend at lowest speed - beat 2 minutes at med. speed. Pour into pan. Sprinkle with choc. chips and nuts. Bake at 350 degrees for 35-40 min.

Marie Wolling

## PEANUT BUTTER POPCORN BALLS

$\frac{1}{2}$  c. Karo Ligh Corn Syrup  
 $\frac{1}{4}$  c. sugar  
 $\frac{1}{2}$  c. chunk peanut butter  
2 quarts popped corn

Heat corn syrup and sugar to boiling, stirring constantly. Remove. Stir in peanut butter. Immediately pour mixture over popped corn. Stir until coated. Shape into balls with greased hands. Makes about 10.

Pat Anderson



## RASPBERRY JELLO DESSERT

1 pkg. raspberry jello - melt in  
1 cup hot water - stir and dissolve  
Add 1 cup applesauce (canned-mushy type)  
1 pkg. frozen raspberries.

Stir together until melted. Let mixture set in refrigerator overnight if possible. Frost with mixture of small marshmallows beaten with one cup of sour cream. Use beater. Spread over jello. This recipe is fine doubled and keeps well in refrigerator. Serve cut in squares.

Barbara Larson

## BANANA DROP COOKIES

1 $\frac{1}{4}$  cup granulated sugar  
2/3 cup shortening  
1 tsp. vanilla  
2 eggs, unbeaten  
1 cup mashed bananas (3 or 4)  
2 $\frac{1}{4}$  cups sifted all-purpose flour  
2 tsp. baking powder  
 $\frac{1}{4}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt  
1 cup chopped nuts  
 $\frac{1}{4}$  cup granulated sugar  
 $\frac{1}{2}$  tsp. cinnamon

Cream sugar, shortening, and vanilla until light and fluffy. Add eggs and beat well. Stir in mashed bananas. Sift flour with baking powder, soda, and salt; add and mix well. Stir in nuts. Chill 30 min. Drop by spoonfulls 2" apart on greased baking sheets. Mix sugar and cinnamon; sprinkle over cookies. Bake at 400 degrees for 8 to 10 min., or until lightly browned.

Betty Ely

## DUMP CAKE

Bake in a 9 x 13 pan  
Spread 1 medium can of crushed pineapple  
Spread 1 can of apple pie filling  
Sprinkle 1 pkg. dry yellow cake mix over this  
Sprinkle 1 cup chopped nut meats  
Over all this grate 2 cubes of frozen butter.  
Bake 1 hour at 350 degrees.

Meryl Theis

## APPLESAUCE CAKE

4 cups apples, diced	2 cups flour
1 cup raisins	1 tsp. cinnamon
1 cup nuts	1 tsp. nutmeg
1 cup dates	$\frac{1}{2}$ tsp. ginger
$\frac{1}{2}$ cup shortening	1 tsp. soda
2 cups sugar	1 tsp. salt
2 eggs	

Mix all ingredients thoroughly and bake in a greased and floured 9 x 13 pan at 350 degrees for  $1\frac{1}{4}$  hours. Test with toothpick. Sprinkle with powdered sugar.

Francis Brawley

## BANANA NUT CAKE

$\frac{1}{2}$ cup shortening	$\frac{3}{4}$ tsp. soda
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ tsp. baking powder
2 eggs	3 or 4 bananas
2 cups sifted flour	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 cup nuts

Blend sugar, eggs and shortening together. Add bananas and dry ingredients to above. Bake 30 to 40 min. at 350 degrees in greased 9 x 13 pan. Good with or without frosting.

Mary Booth

## PINEAPPLE SHEET CAKE

Beat 2 cups sugar and 2 eggs  
Add: 2 cups flour plus 1 Tbsp.  
2 tsp. soda  
 $\frac{1}{4}$  tsp. salt  
1 tsp. vanilla  
1 #2 can crushed pineapple  
 $\frac{1}{2}$  cup english walnuts or pecans

Bake in greased and floured sheet cake pan at  
350 degrees for 35 min. Cool and frost.

### FROSTING

1 8 oz. cream cheese  
 $\frac{1}{2}$  stick oleo - melted  
1  $\frac{3}{4}$  cups powdered sugar  
1 tsp. vanilla  
Sprinkle with more nuts.

Dixie Selvidge

## CHARLOTTE ROUSSE-ORANGE REFRIG. CAKE

1 env. Knox gelatin	$\frac{3}{4}$ cups orange juice
2 cups milk	$\frac{1}{2}$ tsp. salt
1 cup sugar	3 egg whites
$\frac{1}{4}$ cup flour	3 Tbsp. sugar
1 tsp. grated orange rind	1 doz. lady fingers
3 egg yolks	

Make custard of milk, flour, sugar, orange rind, and egg yolks. Soak gelatin in juice and dissolve in custard. Cool until it begins to thicken, then add whites beaten with sugar and fold into first mixture. Line mold with lady fingers and fill. Serve with whipped cream. Ideal for a dressy occasion.

Ruth Atwood

Some favorite cookies of the Moore kids.....  
Dad likes them too.

### AUNT MINNIE'S COOKIES

1. Cream  $\frac{3}{4}$  c. oleo with  $1\frac{1}{2}$  c. brown sugar; add 3 eggs, mixing well. 2. To 2 Tbsp. molasses add 1 tsp. soda; combine with first mixture. 3. Add  $2\frac{1}{2}$  c. sifted flour; stir in 1 c. raisins, 1 c. walnuts. 4. Drop from teaspoon onto greased baking sheet & bake 12 min. at 350 degrees.

### PEANUT BUTTER OATMEAL COOKIES

1 c. shortening	2 c. flour
1 c. brown sugar	2 tsp. soda
$\frac{3}{4}$ c. gran. sugar	$\frac{1}{2}$ tsp. salt
2 eggs	1 cup Oats
1 c. peanut butter	

Beat shortening & sugars, add eggs & peanut butter. Add flour, soda, salt. Stir in oats. Form into balls, press with fork. Bake 350 degrees - 8-10 minutes. Makes 6 doz.

### SWEET POTATEA NUT COOKIES

6 Tbsp. Instant tea	1- 1 lb. sweet pot.
2 Tbsp. milk	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. oleo	1 Tbsp. grated lemon
$1\frac{1}{2}$ c. sugar	rind
3 eggs	$\frac{1}{2}$ c. chop. walnuts
$2\frac{1}{2}$ c. flour	1 c. raisins
4 tsp. baking powder	

Dissove tea in milk. Mix at medium speed, add oleo and sugar. Add eggs, sweet potatoes, salt and tea-milk. Stir in lemon rind, walnuts and raisins. Blend flour and baking powder into tea-sugar mixture. Bake 375 degrees - 15 to 20 min. Makes about 4 dozen.

## CARROT CAKE

Beat 4 eggs - add 2 cups sugar. Add  
1½ cups vegetable oil  
2 cups flour  
2 tsp. baking powder  
1½ tsp. soda  
1 tsp. salt  
2 tsp. cinnamon  
2 cups finely grated carrots  
½ cup chopped nuts  
1 small can crushed pineapple - juice and all.  
Bake in 9 x 13 pan at 350 degrees for 45 min.

Cool and frost with:  
½ lb. powdered sugar  
4 oz. cream cheese  
½ stick margarine  
1 tsp. vanilla  
Beat well.

Aldah Meyers

## CORN FLAKE MACAROONS

2 egg whites beaten stiff. Add 1 cup of sugar to egg whites. 1 tsp. vanilla, beat thoroughly, then add 2 cups corn flakes and 1 cup grated coconut. 1 cup chopped pecans. Drop by spoonful onto greased cookie sheet and bake in slow oven.

Unknown (You forgot  
to sign your name)

Joel 3:18 And it shall come to pass in that day, that the mountains shall drop down new wine, and the hills shall flow with milk.

## RAW APPLE CAKE

Mix:

2 cups flour  
2 tsp. soda  
1 tsp. salt  
2 tsp. cinnamon

Mix and combine with above:

4 cups diced apples  
2/3 cup oil  
2 cups sugar (can use 1 cup brown and 1 cup white)  
2 eggs

Add 1 cup chopped nuts and 1 cup raisins.

Mix together. Bake in greased and floured  
9 x 13 pan 45-55min. at 350 degrees.

Ilse Braceros

## CHOCOLATE OATMEAL COOKIES (Bar Cookies)

1/2 cup melted butter or margarine  
4 cups oats  
1/2 cup corn syrup  
1 cup brown sugar  
1 tsp. salt

Mix ingredients in order given. Pack into  
flat pan 9 x 12 (buttered). Bake 8 to 10 min.  
at 425 degrees (do not over bake). Loosen  
edges and cool.

## TOPPING

1 6 oz. pkg. chocolate chips (semi sweet)  
2/3 cup peanut butter

Melt topping in double boiler. Spread on top  
of cookies like frosting. Cool, cut into bars.

Millie Tanner

## LEMON MERINGUE PIE

### Filling:

1½ cup sugar  
1/4 tsp. salt  
6 Tb. cornstarch  
2 cup boiling water  
4 egg yolks, lightly beaten  
2/3 cup lemon juice  
1 tsp. lemon extract  
2 tsp. butter

### Meringue:

5 egg whites  
1/8 tsp. cream of tarter  
Pinch of salt  
6 Tb. sugar

### Pie Crust (single)

1 1/3 cup sifted all purpose flour  
½ tsp. salt  
3 Tb. sugar  
½ cup crisco  
3-4 Tb. water (ice water)

### Pie Crust:

Sift flour, salt and sugar, fluff with fork.  
Cut in crisco with pastry cutter or 2 knives.  
Add ice water 1 tpb. at a time, fluffing with a  
fork between each addition. It should form a ball.  
Roll out 1½" larger than pie plate. Before  
baking brush crust lightly with milk. Bake  
7 minutes in a 400° pre-heated oven.

### Filling:

Sift the sugar, salt and cornstarch together  
into saucepan. Add the boiling water gradually,  
stirring constantly with a wire wisk. cook  
over very low heat, stirring until thick.

## Lemon Meringue Pie (con't)

Remove from heat and add the lightly beaten egg yolks, lemon juice and lemon extract. Return to heat, cook 2 minutes stirring constantly. Remove from heat, stir in butter and sit aside until completely cooled.

### Meringue and Pie Assembly

When ready to assemble and bake the pie, preheat the oven to 300°. Spoon the lemon mixture into the baked pie crust. Beat the egg whites with the cream of tarter and salt until soft peaks form. Add the sugar gradually and continue beating until stiff. Spoon the meringue over the filling. Making sure the edges are completely covered and sealed. Make peaks in the meringue with a spatula. Bake in a pre-heated 300° oven 30 minutes until meringue is delicately brown. Cool before serving.

Serves 8

Paulette Irwin



## SCRIPTURE CAKE

3/4 cup soft Genesis 18:8 (butter)  
1 1/2 cups Jeremiah 6:20 (sugar)  
5 Isaiah 10:14, separated (eggs)  
3 cups sifted Leviticus 24:5 (flour)  
3/4 tsp. II Kings 2:20 (salt)  
3 tsp. Amos 4:5 (baking powder)  
1 tsp. Exodus 30:23 (cinnamon)  
1/4 tsp. each II Chronicles 9:9 (cloves, allspice,  
nutmeg)  
1/2 cup Judges 4:19 (milk)  
3/4 cup chopped Genesis 43:11 (blanched almonds)  
3/4 cup finely cut Jeremiah 24:5 (dried figs)  
3/4 cup II Samuel 16:1 (raisins)  
Burnt Sugar Syrup  
Whole Genesis 43:11 (blanched almonds)

Cream butter with sugar. Beat in egg yolks one at a time. Sift together flour, salt, baking powder, cinnamon, cloves, allspice and nutmeg. Blend dry ingredients into creamed mixture alternately with milk. Beat egg whites until stiff and fold in. Fold in chopped blanched almonds, figs and raisins. Turn into a 10 inch tube pan that has been greased and dusted with flour. Bake at 325 degrees for 1 hr. 10 min., until cake is golden brown and cake tester inserted in cake comes out clean. Cool 10 - 15 min. Remove from pan and cool completely. Serve drizzled with Burnt Sugar Syrup and decorate with almonds.

## BURNT SUGAR SYRUP

1 1/2 cups Jeremiah 6:20 (sugar)  
1/2 cup Genesis 24:25 (water)  
1/4 cup Genesis 18:8 (butter)

Melt sugar in heavy skillet over low heat. Continue cooking until syrup is deep amber. Add water and cook until syrup is smooth. Remove from heat, add butter and stir until melted. Cool. Makes about 1 1/4 cups.

Marie Wolling







Children's  
Corner





Children's  
Corner



Childhood

Days





SOME-MORES  
(Childrens Recipe)

- 4 squares of plain chocolate
- 2 graham crackers
- 1 marshmallow

Toast a marshmallow slowly over coals until brown. Put chocolate on a graham cracker, then the toasted marshmallow on top, then another graham cracker. Press gently together, and eat. Makes you want "some more"!

This recipe may be varied by using slices of apple (cut cross-wise) or by using pine-appleslices or peanut butter in place of chocolate.

Sherri Wolling

## CINNAMON TWISTS

- 2 Tbsp. butter or margarine
- 1/4 cup sugar
- 1 tsp. cinnamon
- 1 pkg. refrigerated biscuits (8 biscuits)
- 1 Tbsp. chopped walnuts

1. Set oven at 425 degrees. Melt butter in small saucepan. Remove from heat. Combine sugar and cinnamon in bowl.
2. Roll each biscuit into a 9-inch rope. Use a ruler to measure. Pinch ends of rope together with fingers to seal.
3. Dip biscuit circles in melted butter, then in sugar-cinnamon mixture. Twist each biscuit to form a figure 8.
4. Place biscuits on baking sheet. Sprinkle with nuts. Bake 8-10 minutes. Remove twists with pancake turner.

Sherri Wolling

## LOMBARDI PUMPKIN COOKIES

- 1 cup brown sugar
- 1 cup pumpkin (Libby)
- 1/2 cup oil
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt, cinnamon, and nutmeg (each)
- 1/4 tsp. ginger
- 1/2 cup nuts
- 1 cup raisins

Mix together all of the wet ingredients and then add sifted dry ingredients. Add the nuts and raisins last - optional. Bake at 350° for 12 to 15 minutes. Yields: 24 great good sized cookies.

David Littleton

## RECIPE FOR PRESERVING CHILDREN

1 large grassy field  
6 children  
3 small dogs  
Deep blue sky  
Narrow strip of brook with pebbles  
Hot sun  
Flowers

Mix children with dogs and empty into field, stirring continuously. Sprinkle the field with flowers, pour the brook gently over the pebbles. Cover all with blue sky and bake in the hot sun. When children are well browned, they may be removed. They will be found just right for sitting away to cool in the bath tub.

Marie Renfrow  
Oklahoma

## SHARRON'S ICE BOX COOKIES (Childrens Recipe)

1/3 cup peanut butter  
1 6 oz. pkg. chocolate chips  
3 cups corn flakes (or similar cereal such as  
granola)

Put peanut butter and chocolate chips into top of double boiler and melt over hot water. Stir well to be sure they are mixed and melted. Add cereal. Mix well. Place waxed paper on a cooky sheet. Drop cookie mixture by spoonfuls. Set in refrigerator until hard.

Leota Hall

MICKEY MOUSE'S SUGAR COOKIES  
(Childrens Recipe)

What you need:

- 1 egg
- $\frac{1}{2}$  cup shortening melted
- 1 cup sugar
- $\frac{1}{2}$  tsp. cinnamon
- 1 Tbsp. milk
- 1 tsp. lemon juice
- 1  $\frac{3}{4}$  cups all-purpose flour
- 1 tsp. baking powder

What you do with it:

1. Preheat oven to 375 degrees.
2. Break the egg into a large mixing bowl. Add the shortening, sugar, cinnamon, milk and lemon juice. Beat with an egg beater until creamy.
3. Sift flour and baking powder together into another bowl. Add this to first bowl and mix well with spoon.
4. Drop the dough by the teaspoonful onto two cookie sheets. Flatten with bottom of spoon or glass. Leave at least 1 inch of space between the cookies.
5. Bake for 8 to 10 minutes or until the cookies are folden brown. Immediately remove the cookies from the cookie sheet with a spatula. Place them on wire racks to cool. (If you only have 1 cookie sheet, bake one batch, then let the sheet cool before you drop and bake the rest). Makes about 36 cookies.

Stacey Tanner

## CHILDREN'S CHAMPAGNE

Follow directions on a can of frozen unsweetened apple juice, but instead of using tap water to reconstitute the juice, substitute sparkling water (soda water, calso, etc.). Keep in tightly capped jar or bottle in refrigerator so bubbles will not disapper. This is a good substitute for sugary soft drinks.

Florence Vidstrand

## NO-BAKE CANDY

2 eggs - beaten  
1 cup powder sugar  
 $\frac{1}{2}$  lb. marsmallows - small size  
 $\frac{1}{2}$  cup nuts  
1 pkg. small chocolate chips

Mix altogether, then add 1 small pkg. of coconut. Spoon onto wax paper to let set in refrigerator.

Mike Littleton

BRITISH BREAD RECIPE  
(continued)

Follow directions on a can of frozen  
unsweetened apple juice, but instead of  
adding tap water to reconstitute the juice,  
substitute sparkling water (look for brands  
like Dasani, etc.). Keep in tightly capped glass  
or plastic in refrigerator so bubbles will  
not disappear. This is a good substitute  
for any soft drinks.  
Small amount of yeast  
Flour & yeast

- NO-BAKE BREAD
- 2 eggs - beaten
  - 1 cup powder sugar
  - 1/2 lb. marshmallows - small size
  - 1 cup milk
  - 1 pk. small chocolate chips

Mix ingredients, then add 1 small can of  
evaporated milk. Spoon onto wax paper to let set in  
refrigerator.  
This is a good  
bread which is  
very soft and  
tastes like  
candy.

Stacy Jones













