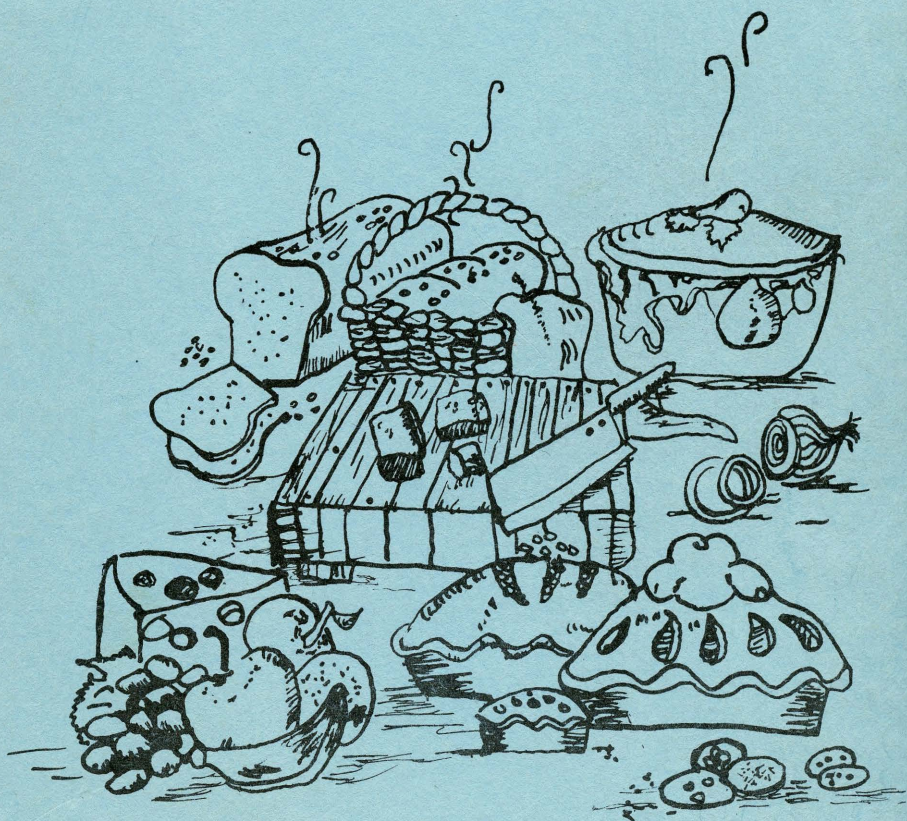


CREATIVE COOKERY



CREATIVE
COOKERY

Compiled by
THE WOMEN OF
GRACE BAPTIST CHURCH
NEWHALL CALIFORNIA
1973

FAVORITE RECIPES FROM OUR BEST COOKS



EXPRESSION OF APPRECIATION

The Women's Missionary Society wishes to thank all who have helped in the preparation of this cook book by way of sharing their favorite recipes with us. It is our hope that this assortment of tried and tested recipes will be treasured and enjoyed by all.

HAPPY EATING!!

GRACE BAPTIST CHURCH
24736 QUIGLEY CANYON ROAD
NEWHALL, CALIFORNIA 91321

PASTOR:	JAMES E. RENTZ
MINISTER OF CHRISTIAN EDUCATION:	JERRY SMITH
MINISTER OF YOUTH:	MARK ZIER
MINISTER OF MUSIC:	LARRY TEFFETELLER

WEEKLY SERVICES

WORSHIP	8:30 and 11:00 a.m.
SUNDAY SEMINARS	9:45 a.m.
YOUTH WORSHIP	9:45 a.m.
YOUTH SUNDAY SEMINARS	8:30 a.m.
FAMILY INSPIRATION SERVICE	6:00 p.m.
WEDNESDAY HOUR OF POWER	7:00 p.m.

INTERNATIONAL SPIRITUAL GUIDE
KINDS: HOTTISTUM JAMOTTAM
FOR DAILY LIVING
BRIDGE BOX
C O N T E N T S

I. APPETIZERS
BEVERAGES

II. BREADS

Quick Breads
Coffee Cakes
Yeast Breads
Muffins

III. SALADS AND DRESSINGS

Fruit Salads
Jellied Salads
Vegetable Salads
Main Dish Salads
Salad Dressings

IV. VEGETABLES

V. MAIN DISHES

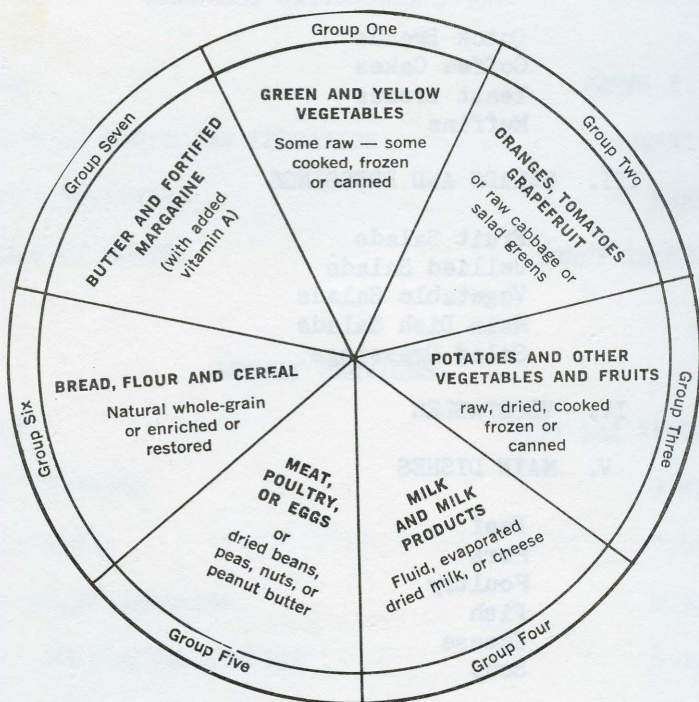
Beef
Pork
Poultry
Fish
Cheese
Soup

VI. DESSERTS

Cakes
Pies
Baked Desserts
Cookies
Confections

NATIONAL NUTRITION GUIDE
FOR HEALTH

Eat some food from each group every day.



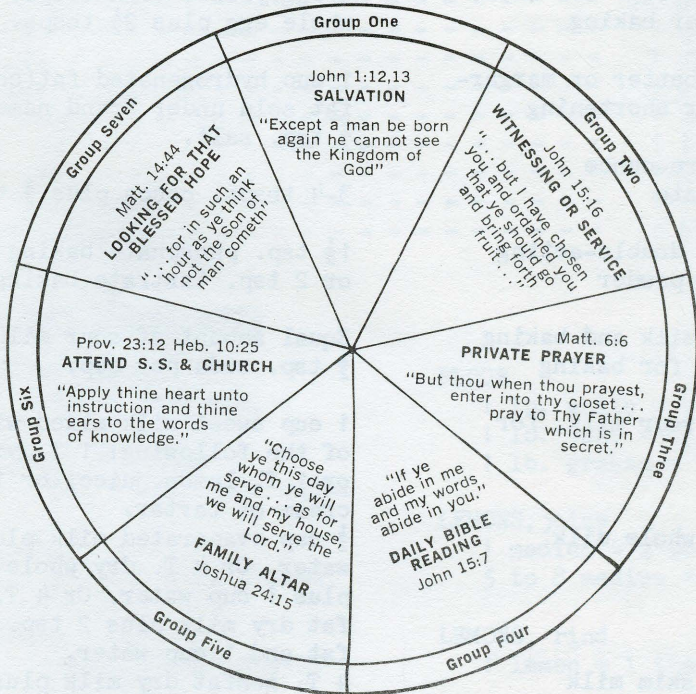
U.S. GOVERNMENT CHART

Have you eaten from each of these seven groups?

INTERNATIONAL SPIRITUAL GUIDE

FOR DAILY LIVING

Eat some food from each group every day.



HOLY BIBLE CHART

Have you feasted from each of these seven groups?

K I T C H E N H E L P S

ONE INGREDIENT FOR ANOTHER

FOR THESE

1 whole egg, for thickening or baking

1 cup butter or margarine for shortening

1 square-ounce chocolate

1 tsp. double-acting baking powder

Sweet milk and baking powder for baking

1 cup sour milk, for baking

1 cup whole milk

1 cup skim milk

1 tablespoon flour, for thickening

1 cup cake flour, for baking

1 cup all-purpose flour, for baking breads

YOU MAY USE THESE

2 egg yolks. Or 2 tbsps. dried whole egg plus $2\frac{1}{2}$ tbsps. water.

1 cup hydrogenated fat (cooking fat sold under brand name) with $\frac{1}{2}$ tsp. salt.

3-4 tbsps. cocoa plus $\frac{1}{2}$ tbsp. fat

$1\frac{1}{2}$ tsp. phosphate baking powder or 2 tsp. tartrate baking powder.

Equal amount of sour milk plus $\frac{1}{2}$ tsp. soda per cup.

1 cup sweet milk mixed with one of the following: 1 T. vinegar, or 1 T. lemon juice, or $1\frac{3}{4}$ tsp. cream of tartar.

$\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water. Or 4 T. dry whole milk plus 1 cup water. Or 4 T. non-fat dry milk plus 2 tsp. table fat and 1 cup water.

4 T. nonfat dry milk plus 1 cup water.

$\frac{1}{2}$ T. cornstarch or 1 T. granulated tapioca.

$\frac{7}{8}$ cup all-purpose flour.

Up to $\frac{1}{2}$ cup bran, whole-wheat flour, or corn meal plus enough all-purpose flour to fill cup.

KITCHEN HELPS

EQUIVALENTS

3 tsps. - - - - -	1 tbsp.
4 tsps. - - - - -	1/4 cup
5 1/3 tsps. - - - - -	1/3 cup
8 tsps. - - - - -	1/2 cup
12 tsps. - - - - -	3/4 cup
16 tsps. - - - - -	1 cup
1/2 cup - - - - -	1 gill
2 cups - - - - -	1 pt.
4 cups - - - - -	1 qt.
4 qts. - - - - -	1 gal.
8 qts. - - - - -	1 peck
4 pecks - - - - -	1 bu.
16 ozs. - - - - -	1 lb.
32 ozs. - - - - -	1 qt.
8 ozs. liquid - - - - -	1 cup
1 oz. liquid - - - - -	2 tsps.

WEIGHTS AND MEASURES

BAKING POWDER

1 cup = 5 1/2 ozs.

CHEESE, AMERICAN

1 lb. = 22/3 cups cubed

COCOA

1 lb. = 4 cups ground

COFFEE

1 lb. = 5 cups ground

CORNSTARCH

1 lb. = 3 cups

CRACKER CRUMBS

23 soda crackers = 1 cup
15 graham crackers = 1 cup

EGGS

1 egg = 4 tsps. liquid
4 to 5 whole = 1 cup
7 to 9 whites = 1 cup
12 to 14 yolks = 1 cup

FLOUR

1 lb. white = 4 cups
1 lb. cake = 4 1/2 cups
1 lb. graham = 3 1/2 cups

LEMONS, juice

1 medium = 2 to 3 tsps.
5 to 8 medium = 1 cup

LEMONS, rind

1 lemon = 1 tbsp. grated

ORANGES, juice

1 med. = 2 to 3 tsps.
3 to four med. = 1 cup

SHORTENING OR BUTTER

1 lb. = 2 cups

SUGAR

1 lb. brown = 2 1/2 cups
1 lb. cube = 96 to 160 cu.
1 lb. granulated = 2 cups
1 lb. powdered = 3 1/2 cups

KITCHEN HELPS

WAYS TO USE LEFT-OVERS

Cooked snap beans, lima beans, corn, peas, carrots
in:

- meat and vegetable pie
- soup
- stew
- stuffed peppers
- stuffed tomatoes

Cooked leafy vegetables
chopped in:

- creamed vegetables
- soup
- meat loaf
- omelet
- souffle

Cooked or canned fruits, in:

- fruit cup
- fruit sauces
- jellied fruit
- quick breads
- shortcake
- upside-down cake
- yeast breads

Cooked meats, poultry, fish,
in:

- casserole dishes
- hash
- meat patties
- meat pies
- salads
- sandwiches
- stuffed vegetables

Cooked wheat, oat, or corn
cereals, in:

- meatloaf or patties
- sweet puddings
- fried cereal

Bread

- Slices for French toast,
- Dry crumbs in:
 - brown betty
 - croquettes
 - fried chops
- Soft crumbs in:
 - meatloaf
 - stuffings

Egg yolks, in:

- cakes
- cornstarch pudding
- custard or sauce
- pie filling
- salad dressing
- scrambled eggs

Egg whites, in:

- custard
- fruit whip
- meringue
- souffles

Sour cream, in:

- cakes, cookies
- meat stews
- pie filling
- salad dressing
- sauce for vegetables

Sour milk, in:

- cakes, cookies
- quick breads

Hard-cooked egg

- casserole dishes
- garnish
- salads
- sandwiches

KITCHEN HELPS

CAN SIZES

SIZE	PRODUCT	CUPS	SERVINGS
No. 2	Fruits, vegetables	2 1/2	4 to 6
No. 2 1/2	Fruits, vegetables	3 1/2	6 to 8
46 oz.	Juices	5 3/4	6 to 8
No. 10	Fruits, juices	13	18 to 25

A few drops or teaspoon of peanut butter placed in the bottom of each muffin pan before batter is added gives muffins a fine nutty flavor.

Orange or lemon juice does not produce a distinct flavor in baked goods--but grated rind of either does.

Any cleaning fluid will remove marks left on skin by adhesive tape.

To make pure celery salt put the leaves from celery into a pie plate and place in warming oven to dry. When dry, roll on a piece of paper until very fine. Put into a salt shaker and use instead of celery salt. It is fine served in soups.

To give baked apples a delightful flavor and to color and sweeten, add a few cinnamon candies. Remove core from bud end but do not cut clear through; this keeps the candies in the apple.

To one pound of butter, gradually cream in one tall can of evaporated milk and a little salt. Chill and you have two pounds of delicious spread.

Go to the market, what do you find
A beautiful assortment, of all shapes and kinds
Olives in small cans, pickles in jars
Crackers in boxes, and great candy bars
There's broccoli and spinach and asparagus, too
Apples and bananas, there's something for you
And when you return with all your great treats
You suddenly remember you forgot to get meat

written by Chris McClelland

QUANTITIES TO SERVE

100 PEOPLE

Coffee	- 3 lbs.
Loaf Sugar	- 3 lbs.
Cream	- 3 quarts
Whipping Cream	- 4 pints
Milk	- 6 gallons
Fruit Cocktail	- 2½ gallons
Fruit Juice	- 4 no. 10 cans (26 lbs.)
Tomato Juice	- 4 no. 10 cans (26 lbs.)
Soup	- 5 gallons
Oysters	- 18 quarts
Weiners	- 25 lbs.
Meat Loaf	- 24 lbs.
Ham	- 40 lbs.
Beef	- 40 lbs.
Roast Pork	- 40 lbs.
Hamburger	- 30-36 lbs.
Chicken for Chicken Pie	- 40 lbs.
Potatoes	- 35 lbs.
Vegetables	- 4 no. 10 cans (26 lbs.)
Baked Beans	- 5 gallons
Beets	- 30 lbs.
Cauliflower	- 18 lbs.
Cabbage for Slaw	- 20 lbs.
Carrots	- 33 lbs.
Bread	- 10 loaves
Rolls	- 200
Butter	- 3 lbs.
Potato Salad	- 12 quarts
Fruit Salad	- 20 quarts
Vegetable Salad	- 20 quarts
Lettuce	- 20 heads
Salad Dressing	- 3 quarts
Pies	- 18
Cakes	- 8
Ice Cream	- 4 gallons
Cheese	- 3 lbs.
Olives	- 1 3/4 lbs.
Pickles	- 2 quarts
Nuts	- 3 lbs. sorted

Oh, Father, as I go about my tasks from day to day,
Washing, sweeping, dusting too, May I take time to pray.

WHERE TO LOOK

IN THE BIBLE

WHEN

Anxious for dear ones--- Psalms 121; Luke 17
Business is poor---Psalms 37, 97; Ecclesiastes 5
Discouraged---Psalms 23, 42, 43
Everything seems going from bad to worse---II Tim. 3
Sorrow overtakes you---Psalms 46; Matthew 28
You seem too busy--Ecclesiastes 3:1-15
You have quarreled---Matthew 18; Ephesians 4
You are weary---Psalms 95:1-7; Matthew 11

IF YOU

Are facing a crisis---Job 28:12-28; Proverbs 8; Isaiah 55
Are jealous---Psalms 49; James 3
Are impatient---Psalms 40, 90; Hebrews 12
Are bored---II Kings 5; Job 38; Ephesians 3
Bear a grudge---Luke 6; II Corinthians 4; Ephesians 4
Have been disobedient---Isaiah 6; Mark 12; Luke 5
Need forgiveness---Matthew 23; Luke 15; Philemon
Are sick or in pain---Psalms 6, 39, 41, 67; Isaiah 26

TO FIND

The Ten Commandments---Exodus 20; Deuteronomy 5
The Lord's Prayer---Matthew 6:5-15; Luke 11:1-13
The Sermon on the Mount---Matthew 5,6,7
The Great Commandments---Matthew 22:34-40
The Great Commission---Matthew 28:16-20
The Parable of the Good Samaritan---Luke 10
The Parable of the Prodigal Son---Luke 15
The Outpouring of the Holy Spirit---Acts 2

WHEN YOU

Feel your faith is weak---Psalms 126, 146; Hebrews 11
Think God seems far away---Psalms 25, 125, 138; Luke 10
Are leaving home---Psalms 119; Proverbs 3, 4.
Are planning your budget---Mark 4; Luke 19
Are becoming lax and indifferent---Matthew 25; Rev. 3
Are lonely or fearful---Psalms 27, 91; Luke 8; I Pet. 4
Fear death---John 11, 17, 20; II Corinthians 5; Rev. 3
Want to know the way of prayer---I Kings 8:12-61
Luke 11, 18

ARE YOU EXPECTING GUESTS?

Christ is the head of this house, the unseen Guest at every meal, the silent listener to every conversation.

SPREAD OUT THE LINEN - "For the fine linen is the righteousness of saints." Rev. 19:8

PUT ON THE PLACE SETTINGS - "Thou preparest a table before me - - - my cup runneth over."
Psalms 23:5

BRING ON THE FOOD

BREAD - "Man doth not live by bread alone, but by every word that proceedeth out of the mouth of the Lord doth man live." Deut. 8:23

BUTTER- "Butter and honey shall he eat." Isa. 7:15

HONEY - "----and it was in my mouth as honey for sweetness." Ezek. 3:3

MEAT - "My meat is to do the will of Him that sent Me." John 4:34

MILK - "I fed you with milk" I Corinthians 3:2

HERB - "----I have given every green herb----"
Genesis 1:30

FRUIT - "The fruit of the spirit is love, joy, peace, long-suffering, gentleness, goodness, faith, meekness, temperance." Gal. 5:22, 23

CAKE - "---And make me a couple of cakes- - -"
II Samuel 13:6

Thus we have a good meal for the child of God. After partaking of such a meal, the child of God is provided with certain vitamins:

- Vitamin A - Ambition
- Vitamin B - Brightness
- Vitamin C - Confidence
- Vitamin D - Determination
- Vitamin E - Enthusiasm

Such a meal for God's Children causeth us to say with David, "I shall not want."

appetizers
and
beverages



JELLIED FRUIT SALADS

PINEAPPLE STRAWBERRY MOLD

Carol Kraus
Fern Stewert

2 pkg strawberry jello
1 cup boiling water
1 no. 2 can crushed
pineapple
1 small pkg. frozen
strawberries
2 mashed bananas
1 cup sour cream

Mix jello as usual with
boiling water; add fruit.
Spoon half of mixture in
mold. Let set until
partially thickened. Spoon
sour cream over first half
and add remaining jello.
Refrigerate until firm.

STRAWBERRY JELLO SALAD

Wordna Jean Davis

1 sm. box strawberry jello
1 sm. can crushed pineapple
1 tall can carnation milk
(chilled)
1 can chilled fruit cocktail
2 bananas
1/2 cup pecans

Bring pineapple to boil
and dissolve jello in it.
Add milk, fruit cocktail,
bananas, and pecans.
Let chill until firm.

BLUEBERRY MOLD

Carol Taylor

2 pkgs. lemon jello
1 lg. can blueberries
2 cups pineapple juice
2 cups mashed bananas
1 cup whipped cream, whipped

Dissolve jello in heated
juice and syrup from berries.
Place in refrigerator until
slightly jelled. Then fold
in bananas and berries. Stir
in whipping cream and pour in
greased mold.

CINNAMON DELIGHT SALAD

Carol Taylor

1/4 cup red cinnamon candies
1 1/2 cup boiling water
1 pkg lemon jello
1 cup applesauce
1 3oz. pkg cream cheese
2 tbsp. cream
1 tbsp. mayonnaise
1/2 tsp. salt

Dissolve candies in boiling
water and add jello. Stir,
then chill until partially
set. Fold in applesauce.
Turn into 7x11 dish. Chill
until firm. Spread cream
cheese mixture on top.

"I made me gardens and orchards, and I planted them in all
kinds of fruits."

Ecclesiastes 2:5

APPETIZERS

CANOEES

Becky Zook

1 cup butter or margarine
1 8-ounce pkg. cream cheese
1 teaspoon salt
3 cups flour

Thoroughly mix together all ingredients. Roll $1/8$ in. thick on sheets of foil. Cut with scissors $1\frac{1}{2}$ X 3 in. rectangles through dough and foil. Moisten ends, then shape in little canoes. (You know how they are wider in the center and taper to the ends.) Prick with a fork. Bake on cookie sheet in 400 degree oven 12-15 minutes. Fill with a tuna fish or chicken salad or Apricot marmalade is good.

TERIYAKI MEATBALLS

Joy Bottenfield

2 eggs
2 lbs. ground round
 $\frac{1}{2}$ cup corn flake crumbs
 $\frac{1}{2}$ cup milk
2 tbsps. grated onion
 $\frac{1}{4}$ tsp. pepper
Teriyaki Sauce

Beat eggs and mix thoroughly with remaining ingredients, except sauce. Shape in balls about 1 in. in diameter and arrange in a layer in shallow baking pan. Pour sauce over balls and bake in slow oven (300 degrees) about 45 minutes, turning and basting every 15 minutes. Makes about 5 dozen

TERIYAKI SAUCE (for meatballs)

1 cup soy sauce
 $\frac{1}{2}$ cup water
2 tsp. ginger juice
(or 1 tsp. powdered ginger)
2 cloves garlic (minced)
1 tsp. sugar

Mix all ingredients thoroughly.

"Let Thy love and let Thy grace shine upon our dwelling place."

APPETIZERS

FRUIT PIZZA

Becky Zook

A masterpiece made shortly before serving. Teenagers will have fun making this with their friends.

1½ cups lemon cake mixture (mixed according to directions on box.)	Measure out the 1½ cups of Lemon cake mixture and pour into 12" pizza pan that has been well greased. Bake 8-10 minutes in 350 degree oven. Cool. Frost with Kool-whip over entire surface (in same pan). Around edges of cake moving toward the center I lay overlapped slices of fruit in rows.
3-4 bananas	Cut the pizza at table for a dramatic display.
1 can pineapple chunks	
1 can peach slices	
1 pkg. half thawed strawberries	
1 sm. container Kool-Whip	

SPAM SNACKS

Joy Bottenfield

1 can spam-grated	Mix all ingredients and spread on a half of hamburger buns. Put under broiler until bubbly on top. Can cut into bite size pieces for appetizers.
2 tbsp. mayonnaise	
1½ cups grated Velveeta cheese	

PIZZA SNACKS

Joy Bottenfield

Carol Taylor

English muffins	Cut English muffins in half.
can of pizza sauce or tomato sauce seasoned with oregano (about ½ tsp.)	Spread with pizza sauce and top with grated mozzarella cheese. Top with pepperoni or sausage and parmesan cheese. Bake at 450 degrees until cheese has melted.
mozzarella cheese	
parmesan cheese	
pepperoni or cooked sausage	

HOUSE OR HOME

A house is built of bricks and stones,
Of sills and posts and piers;
But a home is built on loving deeds
That stand a thousand years.
The men of earth build houses - halls
And chambers, roofs and domes--
But the women of earth, God knows,
The women build the homes!

APPETIZERS

SWEET AND SOUR CHICKEN WINGS

Joy Bottenfield

- 12 chicken wings
- 1 egg
- 2 tbsp. water
- 1 cup cracker meal
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{2}$ cup plum jam
- 1 8 $\frac{3}{4}$ oz. can crushed pineapple
- 1 tsp. soy sauce
- 1 tsp. white vinegar
- 1 8 oz. can tomato sauce

Remove wing tips from chicken and discard. Cut wings apart at joint and place in colander over hot water. Cover and steam 15 minutes. Beat egg with water. Dip wings in egg, then cracker meal. Melt butter in skillet, add wings fry until golden brown on all sides. Blend jam, undrained pineapple, soy sauce vinegar and tomato sauce in sauce pan. Cook over low heat 10 min., stirring occasionally. Pour sauce over chicken wings.
Makes 12 appetizer servings

PASS A CHEESE TRAY

Becky Zook

1. Slices of apple with balls of nippy cheese rolled in nuts. Set balls in center of apple slice
2. Take soda crackers and put a thin slice of cheese that has been cut with a cookie cutter into different shapes on cracker.
3. Pineapple slices well drained, hold wedges of Camembert. (keep out of refrigerator a couple of hours for right consistency.)

Take time to pray; it is the greatest power on earth.
Take time to be friendly; it is the road to happiness.

BEVERAGES

ORANGE TEA MIX

Lois Whitby

1 small jar of instant tea
with lemon and sugar
1 jar of Tang (about 2 cups)
 $\frac{1}{2}$ to $\frac{3}{4}$ cups of sugar
1 tsp. cinnamon
1 or 2 tsp. cloves

Mix well. Use 1 tsp. per
cup of hot water.

HOT MULLED CIDER

Ardie Huntsinger

9 gal. cider
3 lbs. brown sugar
 $1\frac{1}{2}$ oz. cloves
 $1\frac{1}{2}$ oz. allspice
2 oz. stick cinnamon

Tie spices in bag and
simmer slowly 20-30 min.
Serves 100.

EASY PARTY PUNCH

Carol Taylor

2 pkg. Kool-ade any flavor
2 cups sugar
2 qts. water
1 $\frac{1}{2}$ gal. can pineapple juice
1 qt. gingerale

Mix Kool-ade, sugar and
water. Add pineapple juice.
Chill, then pour over ice
in punch bowl. Add chilled
gingerale. Serve at once.
Serves 25.

CRANBERRY CHRISTMAS PUNCH

Martha Hinds

1 3 oz. pkg. cherry geletin
1 cup boiling water
1 6 oz. can frozen lemonade
or pineapple-orange juice
3 cups cold water
1 qt. bottle cranberry juice
cocktail, chilled
1pt. 12 oz. bottle ginger ale
chilled

Dissolve cherry gelatin in
boiling water. Stir in
lemonade. Add cold water
and cranberry cocktail.
Pour punch over ice and
slowly pour in chilled
gingerale. Fruit flavored
sherbert may be added.
Serves 25

RAINBOW PUNCH

Joy Bottenfield

1 pt. orange sherbert
1 qt. cold milk
few drops vanilla
maraschino cherries
pineapple cubes

Soften sherbert in bowl.
Blend in milk with beater
until sherbert is blended.
Add vanilla and float cherries
and pineapple in punch.
Serves 10

BEVERAGES

LIME SHERBERT PUNCH

$\frac{1}{2}$ gal. lime sherbert
16 oz. can frozen pineapple
juice concentrate
2 28 oz. bottles gingerale

Turn sherbert into large
punch bowl and break into
chunks. Dilute pineapple
juice according to label
directions and add to sherbert
Add chilled gingerale.
Garnish with floating lime
rings. Serves 35

RUBY RED FROST PUNCH

2 pt. raspberry sherbert
 $1\frac{1}{4}$ cups sugar
 $1\frac{1}{2}$ cups lemon juice
1 cup orange juice
1 qt. cranberry juice

Soften 1 pt. sherbert and
scoop by spoonfuls into a
pitcher. Add sugar, lemon,
and orange juices. Let
stand a few minutes, stirring
often until sherbert melts.
Pour over ice and add cran-
berry juice and gingerale.
Float scoops of remaining
sherbert in punch. Serves 30

PINEAPPLE HAWAIIAN PUNCH

1 qt. Hawaiian punch(con.)
 $\frac{1}{2}$ gal. pineapple sherbert
2 28 oz. bottles gingerale

Dilute punch one part punch
to five parts water. Add
gingerale and ice. Scoop
softened pineapple sherbert
into punch.
Serves 45

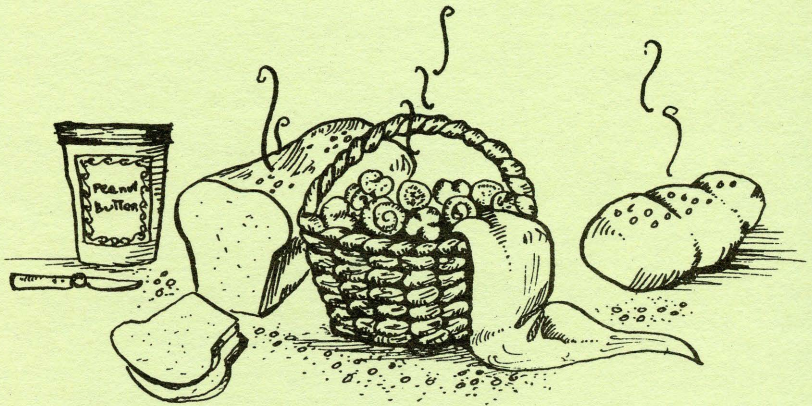
Love is patient, love is kind
And rejoices in the truth
It hopes all things and bears all things
And never fails us, too.

We are to have the faith in God
Who guides our lives above
And hope and love do abide in these
But the greatest of these is love.

And what more perfect love we have
Than what our savior gives
He shares it with each one of us
So we'll know how to live.

By Chris McClelland

breads and sandwiches



QUICK BREADS

PUMPKIN SPICE BREAD

Wordna Jean Davis

1 3/4 cup flour
1 1/2 cup sugar
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1/8 tsp. ground cloves
1/2 cup melted butter
1 cup pumpkin
1 egg white
1/3 cup water

Sift dry ingredients together
Make a well in center. Add
butter, pumpkin, egg white,
and water. Mix until dry
ingredients are moistened.
Pour into greased and floured
9x5 inch loaf pan. Bake at
350 degrees for one hour and
10 minutes.

PUMPKIN LOAF

Evelyn Little

1 cup brown sugar
3 cups gran. sugar
1 can-2 1/2 size of pumpkin
1 cup oil
5 cups flour
2 cups nuts
1 1/2 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1/2 tsp. ginger
1/2 tsp. nutmeg
4 tsp. soda
1 cup raisins or dates

Mix all ingredients well
in the order given. Bake
in 3 large or 4 small
greased bread pans in 350
degree oven for 1 hour or
until done. (Makes thick
dough) May be frozen.

BANANA BREAD

Joy Bottenfield

2 eggs
3/4 cup butter or margarine
1 tsp. soda
1/4 tsp. salt
1 cup mashed bananas
1 tsp. vanilla
1 1/2 cup sugar
4 tbsp. sour milk
2 cups flour
1/2 cup nuts

Combine ingredients using
cake method of mixing, and
adding the bananas and
chopped nuts last. Put in
a 5x9 pan or 2 small pans
and bake 1 hr. at 350 degrees.

Those who make the worst use of their time are
usually the ones who complain most of its shortness.

QUICK BREADS

DATE BREAD

Maryann Heri

1 c. chopped dates
1 tbsp. soda
1 c. boiling water
3/4 cup sugar
1 egg
1/2 tsp. salt
1 cup chopped nuts
1 1/2 cup flour

Mix ingredients in the order given and bake in a greased loaf pan in a 350 degree oven for 50 minutes.

CECILES BANANA BREAD

Barbara Parrish

1/2 cup oil
3/4 cup sugar
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tbsp. lemon juice
1 cup mashed bananas
1 cup nuts

Blend sugar and oil, add flour, soda, and salt sifted together. Stir in lemon juice, mashed bananas and nuts until well mixed. Bake in a greased loaf pan for 1 hour in a 350 degree oven.

SPICY APPLE BREAD

Bettye Johnson

2 cups sifted flour
1 tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. soda
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 cup shortening
3/4 cup brown sugar
2 eggs unbeaten
1 cup coarsely grated raw apple
1/4 cup buttermilk or sour milk
1/2 cup chopped nuts

Sift together first seven ingredients; set aside. In mixing bowl combine shortening, sugar, and eggs. Beat well. Stir in apple and about half of dry ingredients. Add buttermilk and blend. Add rest of flour mixture and stir just until well blended. Stir in nuts. Bake in greased 9x5x3 loaf pan at 350 degrees for 55 to 60 minutes, or until done when tested. Turn out on rack to cool thoroughly.

CORNBREAD

Wordna Jean Davis

1 cup white cornmeal
1/2 tsp. salt
1 cup milk
1 tsp. baking powder
1 egg

Beat milk and egg together and add all the other ingredients. Pour 2 tbsp. bacon grease in the pan - melt - and let it run all over the pan. Bake at 475 for 20-25 minutes.

QUICK BREADS

HONEY DATE NUT BREAD

Martha Hinds

1 cup boiling water
1 7/4 oz. pkg. dates
2 tablespoons oil
2/3 cup brown sugar
1 tsp. soda
1 tsp. salt
1/2 cup honey
1 egg beaten
2 cups flour
1 cup chopped nuts
1 tsp. vanilla

Pour water over dates. Add oil, sugar, salt, and honey. Cool to luke warm. Add egg and soda. Sift flour and add to date mixture. Beat well. Add vanilla and nuts. Bake in a loaf pan in a 325 degree oven for 1 hr. 15 min.

OLD FASHIONED NUT BREAD

Ardie Huntsinger

3 cups sifted flour
4 tsp. baking powder
1 egg slightly beaten
3/4 cup evaporated milk
1 tsp. vanilla
1 cup sugar
2 tsp. salt
1/4 cup melted butter
2 tbsp. grated orange peel
1/4 cup candied pineapple (chopped)

Re-sift flour with sugar, baking powder, and salt. Add eggs, butter, vanilla, and milk that has been diluted with 3/4 cup of water, to dry mixture. Stir just until flour is moistened. Stir in orange peel, nuts, and pineapple which has been dredged in 1 tbsp. flour. Turn into 2 greased #2 1/2 cans. Bake at 350 degrees about 1 hour and 10 minutes.

PENNSYLVANIA DUTCH DATE NUT BREAD

Doris Geno

4 cups chopped dates
2 cups broken nuts
2 cups boiling water
1/2 cup shortening
2 eggs
1 1/4 cups brown sugar
4 cups all-purpose flour
1 tsp. salt
2 tsp. soda

Pour boiling water over dates and nuts and set aside. Cream shortening and sugar together. Add eggs. Beat at medium speed until light. Add soda to date mixture. (be sure to do this last, just before adding to flour and creamed mixture.) Mix all together. If mix is too thick add 2/3 cup of cold water. Bake at 350 degrees for 45 minutes.

QUICK BREADS

SCOTCH LOAF

1 1/2 cup sugar
1 cup shortening
2 eggs
1 tsp. cinnamon
1 tsp. cloves
4 cups flour
2 tsp. baking soda
1 tsp. salt
1 lb. raisins
2 cups walnuts
1 pkg. dates (1 lb.)

Boil raisins real well.
Keep 2 cups liquid from
raisins. Mix well the
sugar, shortening, and
add eggs, raisins, and
juice. Sift together dry
ingredients and add to
other mixture. Bake 1 hr.
or until done.

MEXICAN CORN BREAD

Pat Smith

3 cups corn bread mix
(1 15 oz. pkg.)
2 1/2 cups milk
3 eggs, beaten
2 1/2 cups yellow cheese
1 med. white onion grated
1/2 cup salad oil heated
1 cup (8 oz.) sm. kernal corn
(drained)
4 large Jalapenos, diced

Mix all ingredients.
Bake at 375 degrees for
45 minutes in medium
sized pan. Use pan size
indicated on corn bread
mix.

Dear Lord, this has been a bad day
And you know, it's not even lunch time
Between the dog and the baby
I'm ready to go out of my mind
I don't think I have to tell you
Of all I've said and I've done
And what I have thought inside
I won't even mention that one

Oh Lord, please forgive me and help me
To continue the rest of this day
To be more patient and loving
To my little children, I pray
And thank you so much for the love that you have
For hearing and answering my prayer
I guess that is how I keep going along
Just knowing you're there and you care

By Chris McClelland

MISCELLANEOUS QUICK BREADS

TERRY'S PANCAKES

Joy Bottenfield

2 cups buttermilk
2 eggs - separate yolks and add to buttermilk
1 1/2 - 2 cups flour
2 tsp baking powder
1/2 tsp salt
1/2 tsp soda
2 tbsp sugar
2 tbsp oil

Mix above ingredients.
Beat egg whites until stiff and fold into the mixture. Bake on hot griddle.

MOTHER'S SWEDISH PLATTAR (RICH PANCAKES)

Joyce Ogne

3 eggs
1/4 cup sugar
1/4 cup flour
1 cup cream
1/2 cup butter, melted

Beat eggs well and add sugar gradually, continuing to beat. Add flour alternately with cream. Stir in melted butter. Bake on ungreased griddle. (Pancakes will be thin).

SPICED APPLE PANCAKES

Carol Taylor

2 cups Bisquick
1/2 tsp. cinnamon
1 egg
1 1/3 cups milk
3/4 cup grated apple

Mix all five ingredients together with beater. Bake on hot greased griddle.

Sauce: (Cider Syrup)

1 cup sugar
2 tbsp. cornstarch
2 cups apple cider
2 tbsp. lemon juice
1/4 cup butter

Delicious for a fall Saturday morning!

Cook five ingredients in small saucepan over low heat until it comes to a low boil. Serve over apple pancakes.

BAKED FRENCH TOAST

Joy Bottenfield

4 eggs, separated
2 tbsp. milk
2 tbsp. sugar
8 slices white bread

Beat egg yolks with milk until thick. Beat egg whites until soft peaks form. Beat in sugar until stiff. Fold egg yolks into whites. Dip slices of bread into mixture and bake at 450 degrees 5 to 7 min. on greased baking sheet.

COFFEE CAKES

SOUR CREAM COFFEE CAKE

Dorothy Hill

3/4 cup butter
1 1/2 cups sugar
3 eggs
1 pint sour cream
1 1/2 tsp. soda
2 1/4 tsp. baking powder
2 1/4 cups flour
1 1/2 tsp. vanilla

Filling:

2 tbsp. cinnamon
1/2 cup brown sugar
1/2 cup nuts

Cream sugar, butter; add eggs one at a time. Add sour cream, dry ingredients and vanilla. Put half in greased tube pan, sprinkle with half of filling. Add rest of batter and sprinkle on remaining filling. Bake in 375 degree oven for 50 minutes.

Mix together.

BUNDT BREAKFAST CAKE

Carol Kraus

1/2 cup chopped nuts
2 tsp. cinnamon
1/4 cup sugar

1 pkg yellow cake mix
1 pkg instant vanilla pudding
(3 oz. size)
3/4 cup corn oil
3/4 cup water
4 eggs
1 tsp. butter flavoring
1 tsp. vanilla

Glaze:

1 cup powdered sugar
3 tsp. milk
1/2 tsp. butter flavoring
1/2 tsp. vanilla

Mix together and set aside.

Using Crisco, grease pan thoroughly. Sprinkle a few of the nuts on bottom and sides of pan. Then in a lg. mixing bowl put cake mix, pudding mix, oil, and water and mix well. Add eggs one at a time until each is well mixed in. Beat for 6 min. on high speed. Near end of time add butter flavoring and vanilla. Pour 1/3 of the batter into pan and on top sprinkle 1/2 of cinnamon mixture. Add another layer of batter, then nuts and finish with batter on top. Bake for 45 min. at 350 degrees. Let cake cool about 8 min. Then spread glaze on warm cake.

COFFEE CAKES

SOUR CREAM COFFEE CAKE

Marge Killam

1/2 cup margarine
1 cup sugar
2 cups flour
1 tsp baking powder
1 tsp soda
1/2 tsp salt
2 eggs
1 cup sour cream
1 tsp vanilla

Cream butter and sugar; add eggs and beat. Sift dry ingredients and add alternately with cream. Stir in vanilla. Pour half in greased tube pan, sprinkle half of topping, add remaining batter and sprinkle with rest of topping. Bake in a 350 degree oven for 45 minutes.

Topping:

1/2 cup chopped nuts
1 tsp. cinnamon
1/4 cup sugar

SPANISH COFFEE CAKE

Mary Ann Heri

2 1/2 cups flour
3/4 cup sugar
1 cup brown sugar
1 tsp. nutmeg
1 tsp. salt
3/4 cup salad oil
1 1/2 tsp. cinnamon
1/2 cup chopped nuts
1 cup buttermilk
1 tsp. soda
1 egg

After crumbling the first five ingredients together, add the oil and crumble well. Take out 3/4 cup of crumbles and add nuts and cinnamon. Save for topping. To the first flour mixture add buttermilk, soda, and egg. Pour into large utility pan. Sprinkle saved topping mixture over. Bake at 350 degrees for 45 minutes.

TOFFEE BAR COFFEE CAKE

Joy Bottenfield

2 cups flour
3/4 cup brown sugar
3/4 cup white sugar
1 stick margarine
1/4 tsp salt
1 egg
1 cup buttermilk
1 tsp soda
1 tsp vanilla

Mix together dry ingredients and margarine. Take out one half cup. To the larger part of the dry ingredients mix and beat well the egg, buttermilk, soda, vanilla. Put in 13x9 size pan. Shave two Heath toffee bars into the remaining dry mixture. Bake 30 to 35 min. in a 350 degree oven.

YEAST BREADS

BRAIDED EGG BREAD

Francie Koehler

2 envelopes of yeast
1/2 cup of warm water to
dissolve yeast
1/4 cup sugar
1 1/2 cups milk
1/4 cup butter
3 tsp salt
3 lg. eggs
7 1/2 cups flour
poppy seeds
1 lg. egg beaten
yolk only and 2 tbsp water

Soften yeast in water.
Combine sugar with milk,
butter, and salt. Add
yeast, eggs, 1/2 of flour
and mix. Add remaining
flour and mix again.
Knead for several minutes
and place in greased
covered bowl. Let rise in
warm place 1-2 hours. Push
down. Allow to rise again.
Divide into 4 parts and braid.
Glaze with egg yolk and water.
Sprinkle with poppy seeds
and put on greased cookie
sheet and bake at 400 degrees
for 25-30 minutes.

RYE BREAD

Mary Ann Heri

1 lg. can evaporated milk
2 cans water
1 1/3 cups Grandma's molasses
2 tbsp shortening
1/2 cup sugar
4 tsp salt
3 cups sifted flour (rye)
2 yeast cakes
8-9 cups white flour

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

CINNAMON ROLLS

Becky Zook

1 pkg. dry yeast
1/4 cup water
1 cup milk, scalded
2 tbsp sugar
2 tbsp shortening
1 tsp salt
3 1/2 cups flour, sifted
1 egg

Cinnamon mixture:

1/4 cup brown sugar
1 tsp cinnamon

(cont.)

Soften yeast in warm water.
Combine milk, sugar, shortening,
and salt; cool to lukewarm.
Add 1 cup of the flour; beat
well. Beat in yeast and egg.
Add remaining flour to form
soft dough, beating well.
Cover and let rise in warm
place till double (1 1/2-2 hrs.)
Roll on floured surface to 12
by 18 in. rectangle. Brush with
butter, and sprinkle with cinn.

YEAST BREADS

BECKY ZOOK'S CINNAMON ROLLS (cont.)

Frosting:

2 cups powdered sugar
1/2 tsp vanilla
milk (enough to make
a runny consistency.)
Can put nuts and candied
fruits on top for Christmas.

Roll lengthwise as a jelly
roll. Seal edge; cut in
1 inch slices. Place cut
side down in round or circle
greased pan. Rise till
double (30-40 min.) Bake
in 375 degree oven for 15-
20 min. Frost right after
taking from oven.

REFRIGERATOR ROLLS

1 lb. margarine
2 cups milk
2 cakes yeast
2 tsp sugar
4 beaten eggs
1/2 cup sugar
8 cups sifted flour
1/2 tsp salt

These rolls may be made
ahead of time, placed in
plastic bags and frozen.

Polly Staats

Melt butter; add milk
gradually. Dissolve yeast
and sugar in 1/4 cup warm
water. Add beaten eggs
and yeast mixture to butter
and milk. Add sifted flour,
salt, and 1/2 cup sugar.
Dust top of dough and place
in large closed container.
Place in refrigerator over
night. Next day, divide
dough into 6 wedges while
still in bowl. Each wedge
makes 1 dozen rolls. Place
on greased cookie sheet and
let rolls rise 2 to 3 hrs.
Bake at 425 degrees for 7 min.

REFRIGERATOR ROLLS

1 cup warm water
1/4 cup sugar
3/4 tsp salt
1 cake yeast
3 1/2 cups flour

Bettye Johnson

Mix together water, sugar
and salt. Crumble into the
mixture yeast. Stir until
dissolved. Mix in flour.
Form into ball and place in
greased, covered bowl.
Store in refrigerator until
ready to use. Knead gently
and shape into desired rolls.
Let rise 1 1/2 to 2 hours and
bake in 400 degree oven 12
to 15 minutes. Makes 2 dozen.

MUFFINS

BRAN MUFFINS

Martha Hinds

2 cups boiling water
2 cups bran buds
1 heaping cup shortening
2 1/2 cups sugar
or 1 tbsp. sweet and low
4 eggs beaten
5 cups flour
5 tsp soda
1 tsp salt
1 qt buttermilk
4 cups all bran
2 cups walnuts
1 box raisins

Pour boiling water over bran buds and set aside. In large bowl cream shortening, sugar and beaten eggs one at a time. Add bran bud mixture and beat well. Then add flour, soda, salt and buttermilk and mix together. Now add all bran, nuts, and raisins. Store in refrigerator as batter will keep for weeks. Do not stir when taken from refrigerator. Spoon into greased muffin tins and bake at 400 degrees for 15-20 min.

WHEAT GERM APPLESAUCE MUFFINS

Barbara Parrish

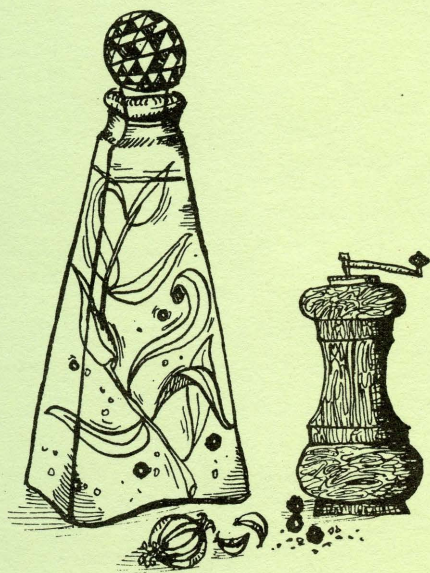
1 1/2 cups flour
1/2 cup sugar
3 tsp baking powder
1 1/2 tsp cinnamon
1/2 tsp salt
2 eggs
1 cup applesauce
1/2 cup milk
1/4 cup oil

In large bowl sift together first five ingredients and stir in 3/4 cup wheat germ. Mix together eggs, applesauce, milk, and oil and then add to dry ingredients, stirring just until moistened. Bake in greased muffin cups at 400 degrees for 18 min.

Dorcas was a needlewoman of Joppa, who served her Lord by ministering to the poor, the sick, the hungry and the discouraged. She, who gave her talents to the Lord, was blessed by the widows. Our Womens Missionary Society and Sewing Circles of today stand as a beautiful memorial to her.

Acts 9:36-43

salads and dressings



FRUIT SALADS

TWENTY FOUR HOUR SALAD

Bonnie Gedney

2 cups white cherries (halved)
2 cups diced pineapple
2 cups orange sections
2 cups miniature marshmallows
2 egg yolks
2 T. sugar
1/4 cup light cream
Juice of 1 lemon
1 cup cream, whipped

Combine well-drained fruits; add marshmallows. Beat eggs until light. Add sugar, cream, and lemon juice. Mix; Cook until thick. Cool and fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hours. Do not freeze. Serves 10 to 12.

CRANBERRY SALAD

Joy Bottenfield

1 pkg. frozen cranberry orange relish
1/2 pint whipping cream
1 small can pineapple (crushed)
1/2 to 2/3 pkg. min. marshmallows

Combine cranberries and pineapple, fold in whipped cream and marshmallows. Pour into a ring mold. Put in freezer until firm.

CRANBERRY DELIGHT

1 pkg fresh cranberries ground in blender
3/4 pkg. min. marshmallows
1 pint whipped cream, whipped
3/4 cup sugar
2 no. 2 cans drained crushed pineapple

Fold all in together and refrigerate. Can be made several days in advance. Will keep for a week.

BING CHERRY SALAD

Jean Haworth

1 large can dark red cherries
1/4 cup cherry juice
1 large pkg cream cheese
1 small can pineapple tidbits
1 cup marshmallows
nuts
1 cup whipping cream (unwhipped)

Combine above ingredients and chill. Serves 6 to 8

May add banana or sugar to taste.

JELLIED FRUIT SALADS

LEMON & LIME SALAD

Wordna Jean Davis

1 pkg lemon jello
1 pkg lime jello
2 cups hot water
1 small can crushed pineapple
1 lb. cottage cheese
1 cup milk
1/2 cup mayonnaise

Let jello and hot water set until just thin enough to whip. Fold rest of ingredients into jello mixture. This makes a very large salad.

FROSTED FRUIT MOLD

Jean Haworth

1 3oz pkg lime jello
1 cup boiling water
1 cup lemon-lime carbonated beverage
1 cup crushed pineapple
1 banana sliced
1/4 cup sugar
1 tbsp flour
1 slightly beaten egg
1/2 cup whipping cream
1/4 cup shredded sharp process american cheese
2 tbsp grated parmesan cheese

Dissolve gelatin in boiling water; cool. Add carbonated beverage and chill until partially set. Drain pineapple reserving syrup. Fold drained pineapple and banana into gelatin mixture. Turn into 8x8x2 inch pan. Chill until firm. Combine sugar and flour in saucepan. Stir in reserved pineapple syrup and egg. Cook and stir over low heat till thickened; chill. Whip cream and fold into egg mixture. Spread over gelatin and sprinkle with cheese. To serve, cut into squares.

LEMON JELLO

Judy Best

1 small lemon jello
1/2 cup white sugar
dash salt
1 cup boiling water
1 can frozen lemonade
1/2 pint whipping cream

Dissolve jello, sugar, and salt in boiling water. Add frozen lemonade and whipped whipping cream.

LIME JELLO SALAD

Charlotte Cornett

1 pkg. lime jello
1/2 cup celery chopped
1 cup crushed pineapple
1/2 cup cucumbers, cut fine

Dissolve jello according to package directions. Add celery, pineapple, and cucumbers. Chill.

JELLIED FRUIT SALADS

CHRISTMAS LIME JELLO SALAD

Joy Bottenfield

1 lg. pkg lime jello
2 cups boiling water
2 cups 7 up
1 no. 2 can pineapple
(drained - save juice)
2 large bananas
1 cup min. marshmallows

Dissolve jello in boiling water and add 7 up. Chill until partially thick. Add next three ingredients.

Topping:

1/2 cup sugar
2 tbsp. flour
1 cup pineapple juice
1 egg
few tsp. lime juice
2 tbsp butter
1 cup whipped cream

Cook until thick all five ingredients. Add 2 tbsp. butter; cool. Fold in 1 cup whipped cream; dot with cherries.

PARTY SALAD

Evelyn Breech

1 pkg lemon or lime jello
1 cup boiling water
1 can (1lb. 4½ oz.) crushed pineapple
1/2 cup cottage cheese
1 cup whipped cream
1/4 cup chopped maraschino cherries
1/4 cup chopped nuts

Dissolve jello in boiling water. Drain pineapple, measuring 1/2 cup syrup. Add to gelatin and chill until very thick. Fold in pineapple, cheese, whipped cream, cherries, nuts. Pour into individual molds or 9x5x3 loaf pan. Chill until firm. Makes 8 servings.

ORANGE JELLO SALAD

Ardie Huntsinger

2 pkg orange jello
1 cup boiling water
1 can frozen orange juice
2 small dream whips, whipped
1 med. can crushed pineapple
1 can mandarine oranges

Dissolve jello in boiling water. Add orange juice and let set 30 minutes. Fold in remaining ingredients all together. Chill.

Learn to expect nothing from self - but ALL from God.

JELLIED FRUIT SALADS

CHERRY JELLO

Bonnie Gedney

1 no. 2 can red pie cherries	Cook cherries and sugar until
1 no. 2 can crushed pineapple	sugar dissolves. Pour boiling
1 cup sugar	water over jello and mix with
2 pkg cherry jello	cherries. Add pineapple,
1 cup boiling water	lemon juice, and walnuts.
1/2 cup lemon juice	Chill until firm.
1/2 cup walnuts	

CHERRY SUPREME

Addie Kee

1 3oz pkg. raspberry jello	Dissolve raspberry jello in
2 cups boiling water	one cup boiling water. Stir
1 can cherry pie filling	in pie filling and pour into
1 pkg lemon jello	11 inch square pan. Chill.
1 pkg cream cheese (3oz)	Dissolve lemon jello in 1
1/3 cup salad dressing	cup boiling water. Beat
1 can (8 3/4 oz) crushed	cheese and salad dressing
pineapple	together, then stir in lemon
1 cup marshmallows (min.)	jello. Add pineapple, fold
1/2 cup whipping cream,	in marshmallows and cream,
whipped (can use cool whip)	then spread over cherry layer.
1/2 cup chopped nuts	Sprinkle with nuts. Chill.

RASPBERRY CREAM CHEESE DESSERT OR SALAD

Becky Zook

1 6oz pkg raspberry jello	Dissolve jello in 2 cups
2 3oz pkg cream cheese	boiling water. Add frozen
1 10 oz pkg frozen	berries and stir to thaw.
raspberries	Add 3/4 cup water. Stir and
nuts cut up fine	pour into ring mold. Chill
	till partially set. Divide
	cheese and roll into balls,
	then roll in nuts. Press
	balls down into jello and
	chill until set.

God gave His Son that we might know
His Father heart had loved us so;
And from the heavenly home on high
Our blessed Lord came forth to die.

God gave His Son -- O, holy thought
That He our foolish love had sought;
Dear Father, take this heart of mine,
And make it wholly deeply Thine.

JELLIED FRUIT SALADS

JELLO SALAD WITH WHIP CREAM TOPPING

Carol Kraus

2 pkg lemon jello	Dissolve jello as usual,
1 no. 2 can pineapple, drained	add fruit and let set.
4 bananas	Dissolve Knox gelatin in
1 envelope Knox gelatin	water. Cook together until
1/4 cup water	boiling and thickened, the
1/2 cup sugar	sugar, flour, and pineapple
2 tbsp flour	juice, eggs, and salt.
1 cup pineapple juice	Add gelatin to hot mix and
2 eggs	let cool. Add whipped
1/2 tsp salt	cream to cooked mixture and
1/2 pint whipping cream,	spread on set jello. Chill.
whipped	

MOTHER'S INFLUENCE

I took a piece of plastic clay
And idly fashioned it one day,
And as my fingers pressed it still,
It moved and yielded at my will.
I came again when days were past,
The form I gave it still it bore,
But I could change that form no more.
I took a piece of living clay,
And gently formed it day by day,
And molded with my power and art,
A young child's soft and yielding heart,
I came again when days were gone,
It was a man I looked upon,
He still that early impress bore
And I could change it nevermore.

VEGETABLE SALADS

TUNA CARROT SALAD

Carol Kraus

1 7oz can tuna
1/2 cup salad dressing
1 cup grated carrots
1 cup chopped celery
2 tbsp chopped onion
1 4oz can shoestring
potatoes

Mix tuna, carrots, celery
and onions with salad dressing
and store in refrigerator.
Just before serving add shoe-
string potatoes. Serve on
lettuce if desired.
Serves 6

FRITO SALAD

Polly Staats

1 tomato chopped
1 onion
1/2 green pepper cut
in strips
1 can pinto or red
kidney beans - drained
1 cup grated longhorn
cheese
shredded lettuce
Catalina dressing
Frito's

Combine all ingredients and
pour salad dressing over
it. Add Frito's at serving
time. Left over vegetables
may also be added.

LUNCHEON SALAD

Charlotte Cornett

1 pkg lemon jello
1/2 cup boiling water
1 can chicken gumbo soup
3/4 cup chopped celery, bell
pepper and onion
1/2 cup mayonnaise
1 can tuna or 1 cup cooked,
boned, cut up chicken

Dissolve jello in boiling
water and add the soup,
celery, peppers, onion,
mayonnaise, and tuna. Mix
well. Chill for several hours
until firm. Cut into squares
and serve on lettuce.

STELLA'S MEXICAN CHEF'S SALAD

Barbara Parrish

1 onion chopped
4 tomatoes chopped
1 head lettuce cut up
4 oz grated cheddar cheese
1 can ranch style beans,
drained
2 handfuls tortilla chips
Catalina salad dressing

Combine all ingredients and
toss with Catalina dressing.
Serve at once.

VEGETABLE SALADS

MARIE'S MAIN DISH PEA SALAD

Barbara Parrish

1 can sweet peas, drained
1/2 bermuda onion, chopped
2 red apples, diced
4 oz cheddar cheese, grated
1/3 cup mayonnaise
1/3 cup pea juice

In bowl put peas, onion, apples, and cheese. Mix mayonnaise and pea juice until smooth. Pour over salad and toss thoroughly.

KRAUT SALAD

Wordna Jean Davis

1 qt. chopped kraut
1/2 cup bell pepper, chopped
1/2 cup celery, chopped
1/2 cup green onion, white only, chopped
1 1/2 cup sugar
1/2 cup vinegar

Mix first four ingredients in bowl. In saucepan, heat sugar and vinegar for 5 minutes. Cool and pour over vegetable mixture. Let set 24 hours in refrigerator.

SOURKRAUT RELISH OR SALAD

Addie Kee

1 large can sourkraut, drained and chopped fine
1 cup sugar
1/2 cup salad oil
1/4 cup white vinegar
1 cup diced celery
1 medium onion diced fine
1 green pepper diced
2 tbsp chopped pimento

Mix sugar, oil, and vinegar well and pour over other ingredients. Mix all together and chill over night or longer. This will make a little over a quart.

BEAN SALAD

Joy Bottenfield

1 can french cut green beans with pimento (seasoned)
1 can tiny peas
1 chopped green pepper
1 onion finely chopped
1 cup oil
1 cup vinegar
1 1/4 cup sugar or artificial sweetener that equals 1 1/4 cup

Drain beans and peas. Add green pepper and onion. Mix oil, vinegar, and sugar and pour over vegetable mixture. Marinate overnight.

VEGETABLE SALADS

BEAN SALAD

Carolyn Boe

- 2 cans green beans
- 2 cans wax beans
- 2 cans kidney beans
- 1 green pepper
- 1 large bermuda onion
- 1 cup sugar
- 1/2 cup oil
- 1/2 cup vinegar

Drain all the beans, and mix in bowl with green pepper and onion. Mix sugar, oil, and vinegar together and pour over vegetables. Marinate for 24 hours. This is a huge recipe, but can be cut down.

NINE DAY SLAW

Martha Hinds

- 3 lb. head cabbage
- 2 med. onions
- 1 bell pepper
- 2 cups sugar
- 1 cup vinegar
- 1 cup salad oil
- 2 scant tbsp salt
- 2 tbsp sugar
- 2 tbsp celery seed

Shred cabbage, chop onions, chop pepper, and add the sugar and stir well. Take remaining ingredients and bring to a full boil. Add to cabbage mixture while hot. Stir well. Let cool. Store in refrigerator covered until next day. Will keep for 2 weeks.

AVOCADO SALAD MOLD

Charlotte Cornett

- 1 pkg lemon jello
- 1 cup hot water
- 3 tbsp lemon juice
- 1 tsp salt
- 1 cup cottage cheese
- large curd
- 1 cup mashed avocado
- 3 tbsp grated onion
- 1/2 cup mayonnaise
- green food coloring

Mix jello with water. Mash avocado with fork. Add other ingredients and mix thoroughly. Chill. Serves 9 in 8x8 pan

May also be made substituting 1 cup whipped cream or sour cream for cheese.

CORN SALAD

Wordna Jean Davis

- 12 oz can whole kernal corn
- 3 boiled eggs (sliced)
- 1 1/4 cups plain salad dressing
- 1/4 cup sweet pickles
- 1 small onion (chopped)
- 1/4 tsp salt
- 2 tbsp milk
- 1/4 tsp sugar

Drain corn. Do not cook. Mix corn, onion, pickles, eggs, salt, and pepper in bowl. Mix together, salad dressing and milk; pour over other ingredient and mix. It is best when chilled a little.

MAIN DISH SALADS

MEATLESS MAIN DISH SALAD

Barbara Parrish

1/2 head iceberg lettuce
other salad greens
1 onion chopped
2 tomatoes chopped
avocado, if desired
left over vegetables
(unbuttered)
1 large carrot, grated
1 cup cottage cheese
1/2 to 1 cup chopped almonds,
sesame seeds, or peanuts

Tear lettuce in bite size pieces. Add onion, tomatoes, avocado, carrot, and celery. Put cottage ch. in middle of salad. Sprinkle nuts over cottage cheese. Pour favorite salad dressing over all and toss thoroughly.

CHICKEN ALMOND SALAD

Barbara Parrish

2 cups diced cooked chicken
1 cup chopped almonds
1/2 cup diced celery
salt to taste
1/2 cup mayonnaise

Toss together until evenly mixed. Press into bottom of medium sized bowl and chill at least 4 hours. Unmold onto shredded lettuce and cut into 4 servings.

JACKIE'S CRABMEAT MOLD

Barbara Parrish

1 pkg lemon jello
1/4 tsp salt
1 cup boiling water
1/2 cup cold water
dash of pepper
1 tbs lemon juice
1/2 cup cottage cheese
6 1/2 oz crab meat
1/2 cup diced celery
1/4 cup mayonnaise

Dissolve jello in boiling water. Add cold water, pepper, lemon juice, cottage cheese, and mayonnaise. Stir till smooth and chill until syrupy. Add crabmeat and celery and return to refrigerator until set.

Not mine, but HIS must be the choice
For every passing day,
And in HIS hands I gladly leave
The keeping of my way.
Not mine -- for I should make mistakes
And things would all go wrong,
But HIS -- and through the darkest night
My Savior gives a song!

MAIN DISH SALADS

HOT GERMAN POTATO SALAD

Evelyn Little

6 med. boiled potatoes
(in jacket)
6 slices bacon
1/2 cup chopped onion
2 tbsp flour
3 tbsp sugar
1/2 tsp celery seed
(may use fresh celery)
Pepper to taste
1/3 cup vinegar
1/3 cup water
1 1/2 tsp salt

Peel potatoes and slice thin or cube. Fry bacon until crisp. Drain and crumble. Blend flour into hot bacon drippings (about 1/3 cup drippings). Stir until smooth and bubbly. Stir into sugar, salt, and celery seed. Add pepper and cook until smooth. Boil 1 minute. Stir in potatoes and bacon. Serve warm.

HOT SHRIMP SALAD

Joy Bottenfield

1 can crab meat
2 cans shrimp
2 cups mayonnaise
2 cups diced celery
1 green pepper, cut fine
1 medium onion, cut fine
4 hard cooked eggs, cut up
1 can mushrooms
2 tsp worcestshire sauce
1 tsp salt
paprika
1 can water chestnuts

Mix all ingredients together. Pour into greased 9x13 pan. Top with bread crumbs and bake at 350 degrees for 45 minutes.

HOT CRAB SALAD

Zona Ake

1 can mushroom soup
2 cups noodles cooked
1 cup fine bread crumbs
1 cup grated cheddar cheese
1/3 cup melted butter
1 tsp salt
2 tsp green onion chopped
3 eggs beaten
1 tbsp soft butter
2 tbsp flour
1 tsp salt
1 1/2 cup milk
1 1/2 cups crab(2-7oz. cans)
1/2 cup mayonnaise

Mix together the first eight ingredients and set aside. Combine the soft butter, flour, salt, milk, crab, and mayonnaise. Now combine the 2 mixtures and bake 1 hour at 350 degrees in a 9x13 baking dish. Sprinkle with grated cheese while still hot.

SALADS AND DRESSINGS

EGG SALAD

Addie Kee

- 1 envelope gelatine
- 1/4 cup cold water
- 1 cup mayonnaise
- 3/4 tsp salt
- 4 hard cooked eggs
- 1/2 cup celery
- 2 tbsp green pepper, chopped
- 2 tbsp pickle relish
- 1 tbsp pimentos, chopped
- 1 tbsp lemon juice

Soften gelatine in cold water. Place bowl over boiling water and stir until dissolved. Beat into mayonnaise. Add other ingredients and mix thoroughly. Turn into loaf pan that has been rinsed in cold water and chill. When firm, unmold and slice very thin. Arrange slices of egg salad on lettuce and garnish with tomatoes, cucumber, or radish roses.

CRANBERRY RELISH

Doris Geno

- 1 lb. fresh cranberries
- 2 apples - do not peel
- 2 oranges - do not peel
- 2 cups sugar

Coarse grind all ingredients. Add sugar, and mix. Store refrigerator at least 24 hours.

HONEY DRESSING

Carol Taylor

- 2/3 cup sugar
- 1 tsp dry mustard
- 1 tsp paprika
- 1 tsp lemon juice
- 3 tbsp wine vinegar
- 1 tsp grated onion
- 1/2 tsp salt
- 1 tsp celery seed
- 1/3 cup honey
- 1 cup salad oil.

Mix dry ingredients, add honey. Add oil alternating with vinegar, onion juice, and lemon juice slowly. Do this with your beater.

COCONUT DRESSING

Barbara Parrish

- 1 cup sugar
- 2 tbsp flour
- 1 egg
- 1 cup pineapple juice
- juice of 1 lemon
- 1/2 cup flaked coconut
- 1 cup heavy cream
- maraschino cherry syrup

Combine sugar and flour in top of double boiler. Add egg, pineapple, and lemon juices. Cook and stir over boiling water until thickened. Remove from heat and chill overnight. Next day add coconut and whipped cream. Add just enough cherry juice to make a nice pink color.

SALAD DRESSINGS

TOMATO FRENCH DRESSING

Doris Geno

1 can tomato soup	Blend well in blender or by
3/4 cup vinegar	shaking well in quart jar
1 tsp salt	with lid. Store in refrigerator
1 tbsp worchestshire sauce	24 hours, then remove garlic
1/2 tsp paprika	clove.
1 1/2 cups salad oil	
1/2 tsp pepper	
1/2 cup sugar	
1 tsp dry mustard	
1 tsp onion juice	
1 clove garlic	

Do you ever have one of those days
When everything seems to go wrong
The house is a mess, and the baby screams,
The dog bit him on the arm

There's something that smells in the kitchen
And you know, you can't tell where it's at
The washing machine just went crashing
You wondered where that screw driver was at!!

Do you ever have one of those days
When the kids cross your just waxed floor
They took a small piece of that cake for your guests
But that isn't all, there's more

The telephone rings, it's your husband
He's sorry he has to work late
He was going to move that old sofa
And your guests will be here half past eight

Do you ever have one of those days
When in curlers you answer the door
And there are your guests in their finery
And your kids are in the tub playing war

Just stop for awhile and listen
To what you are saying inside
Would this be something I'd want God to hear
Or something that I'd want to hide.

written by Chris McClelland

SALAD DRESSINGS

OIL AND VINEGAR DRESSING

Bettye Johnson

1/2 cup honey
3/4 cup salad oil
1/4 cup red wine vinegar
1/4 cup water
1 tsp salt
1/8 tsp pepper
1 clove fresh garlic pressed
1/8 tsp whole oregano

Mix all ingredients together.

PRAYER TIME

The while she darns the children's socks,
She prays for little stumbling feet;
Each folded pair within its box
Fits faith's bright sandals, sure and fleet.

While washing out, with mother pains,
Small dusty suits, and frocks, and slips,
She prays that God may cleanse the stains
From little hands, and hearts, and lips.

And when she breaks the fragrant bread,
Or pours a portion in each cup,
For grace to keep their spirits fed
Her mother-heart is lifted up.

O busy ones, whose souls grow faint,
Whose tasks seem longer than the day,
It doesn't take a cloistered saint
To find a little time to pray.

vegetables



VEGETABLES

BUFFET GREEN BEANS

Wordna Jean Davis

2 no. 2 cans whole green beans
1/4 cup liquid (water or milk)
1 can cream of celery soup
1 can french fried onion rings

Mix liquid with soup and combine with green beans. Place in 9 inch pie pan. Top with onion rings. Bake in 350 degrees oven for 30 min.

STRING BEAN CASSEROLE

Carol Taylor

2 pkg. frozen French cut string beans
1 can mushroom soup
1 can water chestnuts
1 can French fried onion rings

Cook vegetables, then drain. Slice water chestnuts into beans and then toss beans with soup. Put in casserole dish and top with onion rings. Heat 20 - 30 minutes at 350'.

SAVORY VEGETABLE CASSEROLE

1 lb. fresh mushrooms, sliced lengthwise
1 small onion, grated
1/2 cup butter
1/4 cup flour
1 tsp salt
1/2 tsp pepper
1 tsp MSG (Accent)
3 cups milk
3/4 lb. sharp cheese, grated
1/8 tsp tabasco sauce
1 tbps soy sauce
1 pkg frozen artichoke hearts
1 pkg frozen lima beans
1 pkg frozen green beans, french style
1 can (8oz.) water chestnuts sliced
1 can french fried onion rings

Cook mushrooms and onion in butter for 5 min. Add flour, salt, pepper, and MSG. Stir thoroughly to blend the seasonings with mushrooms and onions. Stir in milk and cook until thickened and smooth. Then add cheese, tabasco sauce, and soy sauce. Stir until cheese is melted. Meanwhile, cook artichoke hearts, green beans, and lima beans. Blend beans and artichokes into cheese mixture. Add the water chestnuts, mixing lightly. Turn mixture into a buttered casserole and bake in 350 degree oven for 10 min. Crumble the onion rings and sprinkle over top of casserole. Return to oven for 10 minutes longer. 8-12 servings

VEGETABLES

BROCCOLI AND RICE

Lois Harbison

2 cups dry rice cooked
1 pkg. frozen chopped
broccoli cooked
1/2 cup chopped celery
1/2 cup chopped green onion
1 cup Velveeta cheese
1 can cream of chicken soup
1/2 soup can milk

Combine all ingredients
and bake in a casserole
dish in a 350 degree
oven for 30 minutes.

EGG PLANT CREOLE

Gladys Munkres

1 med. eggplant
3 tbsp corn oil
1 green pepper
1 tsp salt
1/2 lb. mushrooms
1 med. onion
1 1/2 cup tomatoes
1/8 tsp pepper

Pare eggplant, cut in cubes.
Slice onion thin, cut up
pepper, slice mushrooms.
Heat oil in skillet, add
onion and brown. Add
pepper and mushrooms, and
simmer 5 min. Add eggplant
and tomatoes. Season and
mix well. Cover skillet
and simmer until done,
about one hour. This is
good served as a relish.

ITALIAN SQUASH

Carolyn Boe

1 1/2 lbs. squash
1/2 tsp salt
1/4 cup margarine (melted)
1 lg. onion cut up
3 cups grated cheddar
cheese
1 tsp accent
1 tsp salt
1/8 tsp pepper
2 eggs well beaten
3 slices soft bread
1/4 cup margarine (melted)

Cook squash with salt in
boiling water 10 min. Cool
slightly to handle. Cut up
into bite size pieces.
Combine in casserole dish
squash, onions in melted
butter, and 3 cups cheese.
Then mix accent, salt, pepper,
eggs, and bread that has been
cubed, and lay on top of squash.
Then pour the last 1/4 cup
of margarine over bread mixture.
Bake at 350 degrees for 30-45
minutes. Serves 8

The heart of Lydia was opened by Paul's preaching, and immediately after her baptism she desired to be of service.

Acts 16: 12-16

VEGETABLES

ZUCCHINI CASSEROLE

Barbara Parrish

Zucchini
onion
1 med. can tomatoes
salt to taste
pepper to taste

In buttered 1 1/2 qt. casserole layer sliced zucchini, sliced onion, and canned tomatoes. Make 2 layers. Bake at least one hour at 350 degrees or can bake up to 3 hours with roast or ham if you need to be gone.

ZIPPY CARROTS

Carol Taylor

2 bunches carrots
1/2 cup mayonnaise
1/2 tsp salt
1/4 tsp pepper
2 tsp horseradish
2 tsp grated onion
1/2 cup liquid from carrots
1/4 cup bread crumbs
2 tbsp butter
Paprika or parsley

Peel and cut carrots lengthwise. Cook till tender. Place in greased 2-qt. casserole. Mix well mayonnaise, seasonings, onion and carrot liquid. Pour over carrots. Stir butter and crumbs together and sprinkle over the top. Garnish with paprika or parsley and serve.

Serves 8

RICE AND PEAS

M.C.A. Mission - Kingston, Jamaica

1 cup peas (red dry beans)
3 cups water
1 coconut
1/4 tsp thyme
2 cups rice

Soak peas overnight. Next day boil in water until tender. In the meantime grate the coconut. Squeeze with your hands until all the milk is out. Add the coconut milk to the peas, just a little while before they are tender. (Do not use the water from the inside of the coconut). When the peas are cooked, add thyme and rice. If the liquid has boiled down to less than 3 cups add more water. Cook rice and peas together for about 1/2 hour or until dry and rice is tender.

VEGETABLES

TORTA DE ALVERJAS (PEAS)

Mission in Santander,
Columbia, South America

2-3 tbsp. oil or butter
1/2 onion minced
1 cup fresh peas
1 slice bread soaked in water
2 eggs
1 tbsp. grated cheese
salt and pepper

Fry minced onion and peas in oil until lightly browned, and cook covered until tender. Add bread which has been drained dry. Beat eggs; add cheese. Then add to peas, and stir with fork until eggs are cooked. Serves 3 or 4.

OUR FAVORITE SWEET POTATO CASSEROLE

Carol Lagasse

1/3 cup brown sugar
1/3 cup gran. sugar
pinch of salt
1 tbsp. cornstarch
1 cup orange juice
2 tbsp grated orange rind
1/4 cup cooking sherry
1 lg. can of sweet potatoes or yams.

Simmer until thickened all ingredients except sweet potatoes (about 5 min.) Pour over lg. can of sweet potatoes or yams, which has been drained and arranged in a lightly greased casserole. Bake for a few minutes in a 350 degree oven. Not too sweet and the flavor is different.

EASIEST AND BEST CANDIED SWEET POTATOES

Becky Zook

Brown sugar
Butter
Water
Fresh sweet potatoes
Salt

Pour brown sugar, some butter, and water in skillet to make a syrup (thin); start heating. Meanwhile, start peeling your sweet potatoes. I cut and place them in the hot syrup. Salt a little and turn fire down low. Cover and cook until done, but not mushy. Good cooked the day ahead.

SOUR CREAM SAUCE FOR BAKED POTATOES

Carol Taylor

1/2 pint sour cream
1/4 cup mayonnaise
1 tbsp vinegar or lemon
2 rsp worcestshire sauce

2 - 3 tsp sugar
salt and pepper
chives or chopped green onions
bacon

Mix all ingredients and put on baked potatoes. Very good.

VEGETABLES

COMPANY POTATOES

Carol Taylor

3 lbs. potatoes (about 6)
1 cube butter
1 cup cheddar cheese
1 bunch green onions
(chopped, white only
a little of the green)
1 green pepper, finely cut
6 oz. cream cheese
1 sm. jar pimento and juice
chopped

Boil potatoes and add milk and mash. Add butter and cheese, green onions, green pepper, pimento, and seasoning. Bake at 350 degrees for 30 minutes in foil potato holders or buttered casserole. Can make ahead and refrigerate, but bake a little longer.

RICE CASSEROLE

Martha Hinds

1/2 cube butter
4 beef bouillon cubes
1 lg. onion chopped
3 cups boiling water
1 cup raw rice

Brown onion in butter. Melt bouillon cubes in boiling water. Mix all ingredients. Bake at 350 degrees for 45 min. in covered casserole.

FANCY RICE

Lois Whitby

2 1/2 cups cooked rice
3/4 stick margarine
1/2 cup chopped celery
1/2 cup chopped onion
1 pkg. frozen broccolli
chopped - thawed
1 can mushroom soup
1/2 cup water
1 - 8 oz. jar Cheese whiz

Saute celery and onion in margarine. Add broccolli, soup, water, and cheese. Blend and stir in cooked rice. Mix well. Pour in casserole and bake at 350 degrees for 45 minutes.

TOMATO CORN RELISH

Carol Taylor

12 cups cut corn (off cobs)
12 cups chopped ripe tomatoes
4 cups chopped cucumbers
4 cups chopped onions
4 cups sugar
1 tbs mustard seed
1 tbs tumeric
5 tbs salt
1/8 tsp pepper
4 cups vinegar

Combine vegetables. Place in large pot and stir in remaining ingredients in order listed. Cook for one hour on medium heat. Stir every 10 minutes to prevent sticking. Pour into sterile jars and seal at once.
Makes about 6 quarts

main dishes



MEAT (BEEF)

EASY MEAT PIE

Pat Smith

1 1/2 lb. ground beef
1 1/2 cups frozen mixed
vegetables, cooked
15 oz can tomato sauce
4 frozen pastry shells
2 cups grated cheddar cheese

Brown lightly ground beef,
season lightly with garlic
salt, onion, salt and pepper.
Add vegetables to meat, then
add tomato sauce. Mix and
spoon into 2 uncooked pastry
shells. Top with cheese.
Use remaining 2 shells for
dough to criss cross pies.
Bake at 350 degrees for 30 min.
Second pie can be frozen for
future dinner.

KALDOLIMAR - STUFFED CABBAGE

Mary Ann Heri

1 large head cabbage
1 cup rice cooked
1 lb. ground beef
1/2 lb. ground pork
1 tbsp grated onion
1 tsp sugar
3/4 tsp allspice
1/4 tsp cloves
salt and pepper
2 eggs

Cook separated cabbage leaves
in boiling water for 3 minutes.
Drain. Mix meat, eggs, rice,
sugar, and seasonings. Put
3 tbsp. of the meat mixture
on each cabbage leaf. Roll
up and fasten with toothpicks.
Brown in hot fat. Sprinkle
with 2 tbsp brown sugar. Add
1/2 cup water. Cook slowly,
tightly covered for 2 hours.

SWEET AND SOUR JEWISH MEAT BALLS

Carol Taylor

3 lbs lean ground
round beef
1 onion, chopped fine
1/4 cup Kellogg's
corn crumbs
4 large eggs
1 tsp salt
1/4 tsp pepper
1/4 tsp garlic powder
1/2 cup vegetable oil

In large bowl mix meat, onion
and crumbs. Beat eggs until
foamy, and add seasonings.
Fold into meat mixture. Form
into small balls and brown well
in hot oil in a large frying
pan. Place into a large heavy
kettle. Combine all ingredients
and pour over meat balls. Simmer
on top of stove over low flame
for 1 1/2 hours. Serve over rice

Sauce:

2 8oz cans tomato sauce
1 can water
1/2 cup Heinz ketchup
1 can water
1/4 cup worcestershire sauce

juice of 1/2 lemon
3/4 cup brown sugar
1 onion, chopped fine
salt to taste

MEAT (BEEF)

BEEF STROGANOFF

Pat Smith

1 1/2 lb. ground beef
1 can mushroom soup
1 can water chestnuts, 6oz
chopped
1 lb. pkg noodles
1 onion, chopped
1 16oz carton sour cream
2 stalks celery or 1 tsp
celery seed, if desired

Brown meat, season with salt and pepper, drain. Meanwhile cook noodles, drain. Add noodles to meat; then add soup, sour cream, and chopped water chestnuts, onion, and celery. Heat through and serve with a green salad.

MY MOTHER'S BEST BEEF STROGANOFF

Carol Taylor

4 lbs. round steak
1 clove garlic
1 bay leaf
1 T. shortening
Lots of paprika
2 med. cans mushrooms
(I use only fresh, sliced)
3 tbsp. water
3 tbsp. flour
3/4 cup tomato juice
1 tbsp. worcestshire sauce
1 qt. sour cream (I use 3/4
of a quart)
2 onions, sliced in rounds
1/4 lb. margarine

Cut round steak in strips 1/4 inch by 1 inch, and brown in shortening (I use bacon grease) with mushrooms, salt and pepper, and garlic. Add bay leaf and flour. Then pour in tomato juice, wor. sauce, sour cream, onions, and let butter all melt in. Simmer over low heat for 1 hour. Can wait and put in sour cream last 15 minutes if you want. Serve over white or brown rice, or noodles.

STROGANOFF

Carolyn Boe

2 lbs. sirloin steak
(or round)
4 cups onions
1 can tomato soup
1 can tomato sauce 8oz.
1 can mushrooms sliced
dash worcestshire sauce
1 cup sour cream
salt and pepper

Fry onions in butter, add the steak which has been cut in bite size. Add the rest of ingredients and simmer one hour. Add sour cream and mushrooms last. Serve over rice, noodles, or mashed potatoes.

MEAT (BEEF)

EASY CHILE RELLENOS CASSEROLE

Carol Lagasse

1 lb. ground beef
1/2 cup chopped onion
1/2 tsp salt
1/4 tsp pepper
2 4oz cans green chiles
cut in half and seeded
1 1/2 cups shredded sharp
cheddar cheese
1 1/2 cups milk
1/4 cup flour
salt and pepper
4 beaten eggs
several dashes hot sauce

In large skillet, brown beef and onion. Drain off fat. Sprinkle meat with salt and pepper. Combine milk, flour, salt and pepper, eggs, and hot sauce until smooth. Place half of the chiles on bottom of a 10x6x1 1/2 inch baking dish. Sprinkle with cheese and top with meat. Put remaining chiles over meat mixture. Pour milk mixture over chile-meat-cheese mixture. Bake at 350 degrees for 45 to 50 minutes. Cool 5 minutes. Cut into squares.

ENCHILADA CASSEROLE

Francie Koehler

1 lb. ground beef
1 small onion, chopped
1 tsp cumin (crushed)
1 tsp chili powder
2 cans enchilada sauce
(or 1 pkg Lawry's enchilada
sauce prepared)
2 cups shredded cheese
(combine cheddar and mozzarella)
1 pkg corn tortillas
1 small can pitted black
olives
salt and pepper to taste

Brown hamburger, onion, and spices in skillet. Add 1/2 enchilada sauce and simmer 5 minutes. Grease 1 1/2 quart casserole and layer 1 corn tortilla, meat, cheese, and continue layers until mixture is gone. When you reach last layer of meat, before adding cheese, pour remainder of sauce over layers. Top with cheese and place olives on top of cheese. Bake in a 350 degree oven until cheese melts.

ENCHILADAS

Margaret Werren

1 1/2 lbs. ground meat
or chopped chicken
1 lb. sharp grated cheese
1 can black olives
2 onions chopped
1 can Las Palmas sauce (lg.)
1 can Ortega chili sauce
2 dozen tortillas

Mix well except browned meat. Then fill heated tortillas and place in pan in 350 degree oven till bubbling. Put sauce on top, then more grated cheese on top. Fry tortillas lightly and dip in sauce before broiling.

MEAT (BEEF)

QUICK ENCHILADAS

Chris McClelland

12 corn tortillas
1 can chili
1 onion
3/4 lb. hamburger
1/2 lb. sharp cheese
1 can (8oz) tomato sauce
1 can olives

Brown onion and hamburger; add chili and warm thoroughly. Hold a tortilla in your left hand and place some of the mixture (the diameter of the tortilla) in tortilla and fold in thirds. Place in a buttered pan folded side down. Top with tomato sauce. Sprinkle sliced olives and grated cheese over sauce till the top is covered. Bake at 350 degrees for 20 minutes.

FRITO CASSEROLE

Dorene Porter

1 lb. hamburger
1/2 large onion
1 medium can chili
with beans
round fritos
cheese (yellow mild)
salt and pepper to taste

Brown meat, add onions, and chili. In casserole, put layers of Fritos, meat and cheese. Bake at 325 degrees for 20 minutes or until cheese is melted. Top with more Fritos.

TAMALE PIE CASSEROLE

Ardie Huntsinger

1 lb. ground beef
2 tbsp shortening
1/2 cup chopped onion
1 med. can sieved tomatoes
1 can whole kernal corn
3 cups boiling water
1 tsp salt
2 tsp chili powder
1/2 cup yellow corn meal
1 well beaten egg
1/2 cup pitted ripe olives

Cook beef in shortening. Add onion, tomatoes, corn, and add to boiling water, salt, chili powder, and corn meal which has been mixed with a little water first to keep from lumping. Stir constantly until thick, then remove from heat. Add egg and olives and turn into large 11x15 casserole and bake at 350 degrees for 30-40 minutes.

TOPPING FOR YOUR FAVORITE MEAT LOAF

Carol Taylor

1/4 cup catsup
3 tbsp brown sugar
1/4 tsp nutmeg
1 tsp dry mustard

Mix all ingredients together and spread on top of meat loaf before you bake it.

MEAT (BEEF)

CHILAQUILES

Dorene Porter

1 onion, chopped	Saute the onion in the 2 tbsp.
2 tbsp oil	oil until tender. Add the
1 can (1lb. 12 oz.) tomatoes	tomatoes, Spanish Rice Seasoning
1 pkg Lawry's Spanish Rice	Mix, seasoned salt, and chopped
Seasoning Mix	green chiles. Simmer for 10
1/2 tsp seasoned salt	to 15 minutes. In a buttered
1 4oz can peeled green	2 quart casserole, layer 1/2
chiles, seeds removed, chopped	of the tortilla chips, sauce
1 6 1/4 oz pkg. tortilla chips	and cheese. Repeat the layers.
3/4 pound Monterey jack cheese	Top with sour cream. Bake in a
sliced or grated	325 degrees oven for 30 minutes.
1 cup dairy sour cream	Sprinkle with cheddar cheese
1/2 cup grated cheddar cheese	and bake for 10 minutes longer.
	Let stand 15 minutes before
	serving. Serves 6 to 8.

SMITH'S GOULASH - QUICK AND EASY

Pat Smith

1 lb. ground beef	Lightly brown meat and drain.
1 16 oz can stewed tomatoes	Add drained beans and tomatoes
or whole tomatoes	and tomato sauce. Stir until
1 15 oz can pinto beans	mixed well. Serve hot.
1 15 oz can kidney beans	Variation: Add fresh sliced
1 8 oz can tomato sauce	carrots and celery and cook
	until they are done.

HAMBURGER VEGETABLE CHOWDER

Elnerva Rentz

1 lb. ground beef	Brown meat and drain. Add
1 cup canned tomatoes	remaining ingredients and put
1 onion, chopped	in casserole at 350 degrees
1/4 cup rice uncooked	for about 1 hour.
2 carrots, sliced	
3 potatoes, diced	
4 cups water	
salt and pepper to taste	

For the hand that rocks the cradle,
Is the hand that rules the world.

MEAT (BEEF)

KRAUT KUCHEN

Francie Koehler

1 lb. hamburger
1 head cabbage
1 medium onion
2 loaves frozen bread dough
salt and pepper

Thaw bread dough, but don't allow to rise. Brown hamburger and chopped onion and season to taste. Add chopped cabbage to hamburger and cook over low heat with hamburger until translucent, and again season to taste. Roll out thawed dough about 1/4 in. thick. Cut into squares approx. 5" square. Spoon filling onto square, pull 4 corners together, and pinch seams shut so completely closed. Turn upside down on well greased cookie sheet or other large pan and bake in 350 degrees oven approx. 30 minutes. When done each kraut kuchen should resemble an uncut hamburger bun. To eat, cut in half crosswise, salt and butter, and pick up in hand. Yield 12

BURGER BUNDLES

Deanna Ingersoll

1 lb. ground beef
1 1/2 cup prepared stuffing
1 cup mushroom soup
2 tsp worcestshire sauce
2 tsp ketchup

Flatten meat into 6 or 8 patties. Divide stuffing between these and mound the dressing in the center. Fold the patties over forming a semi-circle and press edges to seal stuffing in burger. Combine remaining ingredients and spoon on top of burgers. Bake for 1 hr. at 350 degrees uncovered. Serves 6 to 8.

MEAT (BEEF)

SWEDISH BOLOGNA

Mary Ann Heri

3 lb. ground beef
1 lb. sausage
1 large onion
2 cups water
3 lbs. peeled potatoes
ground up
1 tsp salt
1/2 tsp pepper
1/2 tsp allspice

Grind potatoes and onion. Mix into the ground beef and sausage. Add water and seasoning. Stuff into casings. Boil gently 30 minutes after pricking cases.

BROILED BURGERS - open faced and easy

Charlotte Cornett

1 lb. ground beef
1/3 cup chile sauce or catsup
1 1/2 tsp mustard
1 1/2 tsp horseradish
1 tsp minced onion
1 1/2 tsp worcestshire sauce
1 tsp salt
pepper to taste
8 halves hamburger buns

Mix first eight ingredients and place on hamburger buns that have been toasted on cut side. Broil 5 to 7 " from flame for 10 minutes.

DELICIOUS BARBEQUED FLANK STEAK

Carol Taylor

1 cup ketchup
1 cup B.B.Q. sauce
1/2 cup brown sugar
1/2 cup cooking sherry
1 tbsp oil
2 tbsp onion
1 tbsp vinegar
salt and pepper to taste
1 flank steak

Mix first eight ingredients well in bowl to make marinade. Slash steak slightly both ways. Marinate overnight or at least 8 hours. Broil approx. 7 minutes on each side. I always barbeque it over charcoal rather than broil it. Slice diagonally when cutting it. You won't get enough of it, it is so good.

GROUND BEEF AND RICE CASSEROLE

Wordna Jean Davis

2 lbs. hamburger
1 large onion
1 cup regular rice
1 can mushroom soup
1 can cream of chicken soup
2 cans water
4 tbsp. soy-sauce
salt and pepper to taste

Brown together the hamburger, onion, and rice and drain. Add soups, water, soy sauce, and seasonings to meat mixture in large casserole dish. Mix thoroughly and bake at 400 degrees until rice is tender.

MEAT (BEEF)

JIFFY CHILI HOMINY BAKE

Carolyn Boe

1 lb. ground meat
1/2 cup chopped onion
1lb. can chili with beans
1 tbsp chili powder
1 can cream chicken soup
1lb. 4oz can yellow hominy
2 tbsp sliced ripe olives
1/2 cup shredded cheese

Cook ground beef and onion until meat is brown. Stir in remaining ingredients, except cheese. Spoon into 2 quart casserole, cover, and bake at 350 degrees for 25 minutes. Sprinkle cheese over top and continue baking, uncovered 5 min. Serves 6. I sometimes fix it in pan and eliminate baking dish. It's good with warm buttered tortillas and green salad. It's quick.

LASAGNA

Joy Bottenfield

1 1/2 lb. ground beef
2 tsp seasoned salt
2 cloves garlic, crushed
or garlic salt
1/2 tsp pepper
1 no. 2 1/2 can tomatoes
1 15oz can tomato sauce
1 pkg Lawry's spaghetti
sauce mix
1/2 lb lasagna noodles
12 oz mozzarella cheese sliced
12 to 14 oz ricotta cheese
1/2 cup parmesan cheese

Brown meat in dutch oven. Add salt, garlic, and pepper. Cook 10 minutes. Add tomatoes and tomato sauce and spaghetti mix. Simmer 30 minutes. Boil lasagna noodles, drain, rinse. Pour 1/3 of sauce in 12x8x2 baking dish. Cover sauce with strips of noodles then sliced cheese, ricotta, and repeat. End with meat sauce on top. Sprinkle parmesan cheese on top and bake at 350 degrees for 30 minutes.

SPAGHETTI EN CASSEROLE

Bettye Johnson

2 cans Franco-American
spaghetti (with tomato
and cheese sauce)
1 lb. ground beef
1/4 cup chopped onion
1/4 cup chopped green
pepper
1/2 clove garlic, minced
4 slices old english cheese
1 can sliced mushrooms
chow mein noodles
parmesan cheese

Saute onion, pepper, and garlic in oil. Add ground beef and brown. Drain off excess fat. Stir in spaghetti, mushrooms, and grated cheese. Simmer until cheese melts. Pour into baking dish. Top with chow mein noodles and sprinkle with parmesan cheese. Bake at 350 degrees for 30 minutes

MEAT (BEEF)

STUFFED MANICOTTI

1 lb. ground beef
1/4 cup oil
1/2 chopped onion
1 clove garlic, minced
2 6oz cans tomato paste
2 cups water
1 1/2 tsp salt
dash pepper
2 tbsp chopped parsley
4 tsp basil
3/4 lb Ricotta cheese or
1 1/2 cups cottage cheese
1/3 cup grated Romano or
Parmesan cheese
1 beaten egg
2 tbsp chopped parsley
1/4 tsp salt
dash pepper
1 pkg (8oz) manicotti

Joy Bottenfield

Brown meat in oil, then add next 9 ingredients. Simmer uncovered about 45 minutes, stirring occasionally. Meanwhile, combine next 6 ingredients. Cook manicotti in boiling salted water till almost tender; drain; rinse in cold water. Stuff manicotti with cheese mixture. Pour half the tomato-meat sauce into an 11x7x1 1/2 inch baking dish. Arrange stuffed manicotti in a layer, overlapping slightly. Top with remaining sauce. Sprinkle with Romano cheese. Bake in moderate oven (350) 25 to 30 minutes. Makes 6 to 8 servings.

TELLARINI

2 lbs. ground meat
2 med. onions, chopped
3 cloves garlic
salt to taste
1 can chopped Ortega chilies
1 can pimento, chopped
1 large can tomatoes
1 can tomato sauce
2 lbs. med. noodles
2 medium cans corn
1 can pitted olives, ripe
1 1/4 lb grated cheddar cheese
2 tbsp chili powder

Zona Ake

Fry meat and onion till done, add garlic, chili powder, Ortega, pimento, and can of tomatoes. Cook 15 min. at a simmer. Cook noodles as directed, drain and rinse. Add meat mixture and remaining ingredients with exception of 1/4 of cheese. Top with cheese. Bake at 350 degrees for 35 minutes.

MEAT (BEEF)

TIJUANA MEAT LOAF

Betty Johnson

1 1/2 lbs ground beef
1 can chili beef soup
1/2 cup chopped onion
1/4 cup dry bread crumbs
1 egg slightly beaten
1 tsp chili powder
1/2 tsp salt

Mix together all ingredients and place in baking dish. Top with grated cheese, chopped tomatoes and green pepper. Bake at 350 degrees for 1 hour.

OLD TIME STUFFED PEPPERS

Chris McClelland

6-8 green peppers
1 lb ground beef
1/4 cup chopped onion
1 can tomato paste
1/2 can water
1/2 tsp worcestshire sauce
1/2 tsp salt
1/4 tsp MSG
1/2 cup soft bread cubes
6 oz sharp cheese

Cut off tops of green peppers. Precook in 2 qts boiling water 5 minutes. In a skillet, brown meat and onion and next five ingredients. Simmer for 5 minutes. Stuff peppers with 2 tbsp meat mixture and then layer with cubes of cheese. Make about 3 layers of cheese and top with bread cubes. Place a pat of butter on top and place in oven for 20 min. at 350 degrees.

STUFFED BELL PEPPERS

Maude Lamkin

4 bell peppers
1/2 lb. ground meat
1 cup cooked rice
1 small onion
2 tsp tomato paste
pimento strips
salt and pepper to taste

Cut stem end of pepper and remove seeds. Parboil until tender but firm. Brown meat and onion, add rice and tomato paste. Cook for a few minutes with 1/2 cup of water. Fill pepper and bake 15 minutes with 2 pimento strips on each pepper.

ORIENTAL HOT DISH

Carol Kraus

1 1/2 - 2lbs ground beef
2 onions, sliced thin
1 1/2 tsp salt
1/2 tsp pepper
1 tsp Accent
1/2 lb. grated cheddar cheese
1 1/2 cans mushroom soup
1 8oz pkg cooked noodles

Brown meat and onion. Add cheese, soup, and 1 1/2 cans milk. Mix and heat through. Add noodles and bake in greased casserole at 350 dgs. for 45 minutes covered. Remove and add topping of sliced olives, chow mein noodles, and small bag cashew nuts. Bake 15 min.

MEAT (BEEF)

OVEN BARBECUED BEEF

Jan Spence

3 lb. round steak
2 tbsp. salad oil
1/2 cup chopped onions
3/4 cup catsup
1/2 cup vinegar
3/4 cup water
1 tbsp. brown sugar
1 tbsp worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper

Cut steak into 10 equal portions. Pour oil into skillet. Brown steak on both sides and put in roasting pan. Add onions to oil in skillet and brown lightly. Add rest of ingredients to make a barbecue sauce and simmer 5 minutes. Pour sauce over steaks in pan. Cover. Bake 2 hours until meat is tender. The sauce from meat is good on baked potatoes. If any meat is left over, crumble it with your fingers while still warm. Cover with remaining sauce. Heat the next day and serve in hamburger buns.

CHINATOWN BEEF BALLS AND PINEAPPLE

Sandy Young

1 lb. ground beef
1 tsp salt
1/4 cup chopped onion
1/2 cup chopped walnuts
1/4 cup milk
1/2 cup soft bread crumbs
1 egg
1/4 cup flour
1/3 cup cooking oil
1 can (8 3/4 oz) can pineapple tidbits
1 green pepper, cut in strips
1/4 cup sugar
1/4 cup vinegar
1 tbsp soy sauce
1/2 cup white wine
2 tbsp corn starch
1/2 cup beef broth
1 large tomato

Combine beef, salt, onion, chopped walnuts, milk, and bread crumbs. Shape into 12 balls. Mix beaten eggs and flour to make batter. Roll beef balls in batter, then brown in hot oil. Drain off all but 1 tbsp. oil. To beef balls add undrained pineapple, green pepper, sugar, vinegar, soy sauce, and wine. Stir in cornstarch mixed with broth. Simmer until thickened and clear. Add tomato, cut into wedges. Makes 6 servings.

MEAT (BEEF)

CORNED BEEF CASSEROLE

Addie Kee

3 tbsp butter
1/2 cup chopped onion
1/2 cup chopped green pepper
1 8oz pkg. noodles,
cooked and drained
2 cups cubed cheddar cheese
1 12oz can corned beef,
broken into pieces
1 can cream of chicken soup
1 cup milk
1/4 cup fine dry bread
crumbs
1 tbsp butter, melted

Melt butter. Add onion and green pepper and saute for 5 minutes. Arrange layers of noodles, green pepper mixture, cheese, and corned beef in 2 1/2 qt. casserole, ending with cheese. Combine soup and milk; pour over casserole. Mix crumbs with butter and sprinkle over the top and bake at 350 degrees for 40 minutes. Serves 8

SWEDISH MEAT BALLS

Ardie Huntsinger

1 lb twice ground beef
1 egg beaten
2/3 cup milk
2 tbsp chopped onion
1/2 cup fine cracker crumbs
1 tsp brown sugar
1 tsp salt
1/8 tsp pepper
1/8 tsp allspice
1/4 tsp nutmeg
4 tbsp fat
flour
1 cup milk, light cream,
or bouillion

Combine first 6 ingredients; add salt, pepper, allspice, and nutmeg. Shape into 16 balls. (mix will be quite soft). Roll balls in flour and brown well in fat. Remove meat and add liquid. Mix 2 tbsp. flour with 1/3 cup water and add, stirring until thick; add 1 tsp salt and 1/4 tsp pepper. Add balls, cover and cook slowly 15 minutes. Remove balls to platter, spoon fat from gravy and thin with a little water, if necessary. Reheat and pour over balls. Serves 4

Some hearts, like evening primroses, open more beautifully in the shadows of life.

MEAT (BEEF)

HEARTY HAMBURGER SOUP

Lillian Petersen

1 lb ground beef
2 cups canned tomatoes
2 cups diced potatoes
1/2 cup diced carrots
1/2 cup diced celery
1/2 cup diced onion
2 tsp salt
1/4 tsp pepper
1/4 cup rice
pinch of chili powder

Brown ground beef in heavy kettle. Add vegetables, seasonings, rice and 1 1/2 quarts water. Simmer slowly for 45 minutes to 1 hour.

Serves 6.

MEAT MARINATE

Joy Bottenfield

1 tsp Accent or Adolph meat tenderizer
1/3 cup wine vinegar
1/4 cup catsup
2 tbsp. cooking oil
2 tbsp. soy sauce
1 tbsp. worcestshire sauce
1 tsp. prepared mustard
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder

Sprinkle both sides of meat with Accent or tenderizer. Combine other ingredients and mix thoroughly. Put meat in shallow pan and pour marinate over the top of meat and let stand for 2 to 3 hours.

Broil meat or use on charcoal grill.

EASY SWEET AND SOUR SAUCE

Joy Bottenfield

1 cup sugar
1 cup white vinegar
1 cup catsup
1 cup water

Mix together ingredients in a saucepan. Cook over low heat until thick and bubbly for about 1 hour. (Mixture will be even thicker when cool.) Makes about 2 cups. Sauce keeps indefinitely in the refrigerator. Can be used with pork, chicken, or meat balls.

MEAT (PORK)

PORK AND ALMOND OR CASHEWS

Carol Taylor

1/2 cup oil
1 1/2 cups pork diced
2 cups bamboo shoots diced
2 cups celery diced
2 cups peas (can be pods)
1 cup water chestnuts, sliced
1 cup mushrooms diced
1/2 cup almonds slivered,
and/or cashews
3 tbsp soy sauce
3/4 tbsp MSG
1 tsp salt
1 cup stock

Mix vegetables with cornstarch (about 2 tbsp), soy sauce, and MSG. Heat oil and add pork. Stir 1 minute, then put in vegetables and mix thoroughly. Add stock, cover, and simmer for 5-10 minutes. Serves 6

HAM BALLS OR LOAF

Carolyn Boe

2 lbs ground cured ham
1 1/2 lbs ground pork steak
or roast
2 beaten eggs
1 cup milk
1 cup cracker or bread
crumbs

Mix above ingredients. Salt and pepper to taste. Cook in oven at 350 degrees. This can be made into walnut sized balls and put on cookie sheet or in a loaf pan.

Sauce for basting:

1 1/2 cups brown sugar
1 tsp mustard
1/2 cup water
1/2 cup vinegar

Cook for 5 minutes. Baste the ham balls or loaf while cooking.

HAM CHEESE LOAF

Addie Kee

20 soda crackers crumbled
1 can chopped ham or Spam
1/2 lb Tillamook cheese,
grated
2 eggs, beaten
2 cups milk
dash garlic powder
1 can mushroom soup
1/2 can milk

Mix first 6 ingredients all together and put in 13x9 inch pan and bake 1 hour in a 350 degree oven. Mix soup and milk together and heat. Then pour on each serving.

Serves 8 - 10

MEAT (PORK)

BAKED BEANS

Carol Taylor

3 no. 2 cans pork and
beans
1 14 oz bottle of ketchup
1/3 cup worcestershire
sauce
1 lb dark brown sugar
2 onions, minced fine
1 green pepper, minced
1/2 lb raw bacon, cut fine

Mix all ingredients, and let
stand in refrigerator 24 hrs.
Let warm to room temperature.
Bake 3 hours at 325 degrees.
Serves 12 - 15

QUICK QUICK

Becky Zook

6 slices of bread, crusts
removed
butter
6 slices bacon, diced
1 onion, minced
2 cups shredded swiss cheese
2 tbsp flour
2 eggs beaten
1 1/2 cups milk
1/4 tsp nutmeg

Spread bread on one side with
butter. Cut bread slices in
half and line sides and bottom
of a 9 inch pan that has been
greased with bread, buttered
side down. Trim corners if
necessary to make bread fit the
pan. Cook bacon until almost
crisp, then drain excess fat.
Add onion to bacon and cook over
low heat until onion is tender.
Remove from heat. Mix cheese
with flour, add bacon and
onions, then beat together eggs,
milk, nutmeg, pepper and salt
to taste. Add to basic mixture.
Mix well and pour into bread
lined pan. Bake at 375 degrees
35 to 45 minutes or until filling
is set. Cut into wedges.

HAM SAUCE

Carol Taylor

1/2 cup brown sugar
1 1/2 tsp dry mustard
1 1/2 tbsp. flour
1/4 cup raisins
3/4 cup crushed pineapple
1/8 cup vinegar
3/4 cup pineapple juice
1 cup water

Mix dry ingredients, then liquids
in double boiler for 20 - 30
minutes. Makes 2 cups. It is
excellent poured over ham.

POULTRY

SOUTHERN CHICKEN

Lorraine Porter

1 layer of cut up chicken
1 layer of thickly sliced
potatoes
1/4 diced green pepper
1/4 diced onion
1 clove garlic

Sprinkle all ingredients with
flour. Repeat all ingredients
until the roaster is full.
Finish with a sprinkle of
water. Cover with water.
Bake at 350 degrees for 1 1/2
hours.

CHICKEN BREASTS WITH SEEDLESS GRAPES

Joy Bottenfield

2 or 3 chicken breasts
split in half
3 tbsp butter
1 no 2 can new potatoes
1/4 lb mushrooms or 1
small can
1/4 lb ham diced
1/2 lb white seedless grapes

Saute chicken breasts in
butter until golden brown.
Transfer to a casserole dish.
In same skillet lightly brown
the new potatoes, mushrooms,
and ham. Add to chicken in
casserole and cover with sauce.

Sauce:

3 tbsp butter
3 tbsp flour
2 cups half and half
salt and pepper to taste
1 cup dry white wine

Melt butter in skillet, then
blend in flour and half and
half slowly, stirring until
sauce is smooth. Add wine
and pour over casserole.
Bake 30 minutes at 350 degrees.
Add grapes and return to oven
for 10 minutes.

EASY SOUR CREAM CHICKEN

Carol Taylor

2 chicken breasts
1 pt sour cream
1 cup sherry
1 can water chestnuts
2 cans mushroom soup
1 can milk or water

Brown chicken in oil. Mix
sour cream, sherry, water
chestnuts and mushroom soup
together and pour over chicken
in casserole dish. Bake for
1 hour at 350 degrees.

Delayed answers to prayer are not only trials of faith,
but they give us opportunities of honoring God by our
steadfast confidence in Him under apparent repulses.

POULTRY

HOT CHICKEN CASSEROLE

Charlotte Cornett

- 1 3-5 lb chicken, cooked and boned
- 1 can mushroom soup
- 1 can cream of chicken soup
- 2 cups finely cut celery
- 1 cup mayonnaise
- 1 pkg slivered almonds
- 2 tbsp lemon juice
- 2 tbsp minced onion
- 6 hard cooked eggs, chopped
- 3 cups crushed corn flakes
- 1 cup crushed potato chips

Mix first nine ingredients together, adding eggs last. In a 13x9 casserole, buttered, put corn flakes. Add mixture and then cover with crushed potato chips. Bake at 400 degrees for 30 minutes.

Serves 10-12

SWEET AND SOUR CHICKEN

Carol Taylor

- 3 boned chicken thighs cut in squares
- 2 eggs
- flour for coating
- 4 tbsp salad oil
- 3 slices canned pineapple
- 1 cup pineapple juice from can
- 1 bell pepper cut in pieces
- 1 tbsp cornstarch
- 1/2 cup water
- 4 tbsp soy sauce
- 2 tbsp catsup
- 1/4 cup vinegar
- 1/2 cup brown sugar
- salt to taste

Add soy sauce and pinch of salt to chicken squares and mix well. Let stand for 10 minutes. Beat eggs slightly with 1 tbsp water. Dip chicken into egg mixture, then flour. Pan brown coated chicken over moderate heat, add remaining seasonings and pineapple juice. Cover, simmer for 15 to 20 minutes. Add more juice if needed. Add pineapple pieces and bell pepper for the last 5 minutes of cooking. Thicken gravy with cornstarch mixed with water.

Serves 4-6

CHICKEN CASSEROLE

Libby Forcum

- 1 cup boned chicken
- 1 cup cooked rice
- 3/4 cup mayonnaise
- 3/4 cup celery diced
- 1/2 cup toasted almonds
- 1 small onion diced
- 1 can condensed chicken soup
- 3 hard cooked eggs diced

Mix all the ingredients well and cook in a greased casserole at 375 degrees for 1 hour uncovered.

POULTRY

CHICKEN ASPARAGUS CASSEROLE

Joy Bottenfield

2 whole chicken breasts
1 1/2 tsp MSG
1/4 tsp pepper
1/2 cup corn oil
1 10oz pkg frozen asparagus
1 can cream of chicken soup
1/2 cup mayonnaise
1 tsp lemon juice
1/2 tsp curry powder
1 cup shredded sharp
cheddar cheese

Skin, bone, and cut chicken into 2x4 3/4 in. pieces. Sprinkle chicken with MSG and pepper. Heat oil in large skillet and add chicken and cook over low heat about 6 minutes or until white and opaque. Remove from skillet and drain on paper towels. Cook asparagus 4 to 5 minutes, drain, and place on bottom of 9 inch square pan. Place chicken over asparagus. Mix soup, mayonnaise, lemon juice, and curry powder and pour over chicken. Sprinkle cheese over the top. Cover with foil and bake at 375 degrees for 30 minutes.

Serves 4

BAKED CHICKEN ALMOND SANDWICHES

Charlotte Cornett

1 can cream of mushroom soup
1 tbsp minced onion
2 tbsp chopped pimento
1 1/2 cups diced cooked
turkey or chicken
3 tbsp flour
3/4 cup milk
8 slices white bread
2 eggs beaten
3 tbsp milk
2 cups crushed potato chips
1/2 cup sliced almonds

Mix soup, onion, pimento, and chicken. Blend flour, milk, and add to chicken mixture. Cook, stirring until thick. Chill. Remove crust from bread and put four in bottom of 9 inch square pan. Spread with chicken mixture. Top with four slices of bread. Refrigerate for several hours. Blend eggs and milk. Cut each sandwich in two, then dip both sides in egg mixture, then in potatoe chips. Place on oiled baking dish. Sprinkle with almonds. Bake at 350 degrees for 25-30 minutes.

These sandwiches are good with a cranberry jello salad.

POULTRY

CHICKEN AND RICE

Francie Koehler

1 cup uncooked rice (1/2 cup long grain and 1/2 cup wild)
1 can mushroom soup
1 can cream of celery soup
1 can water
3 chicken breasts cut in half

Spread uncooked rice in bottom of oblong pan. Stir together mushroom soup, celery soup, and water and pour over rice. Place chicken breasts on mixture. Then sprinkle 1/2 pkg of Liptons onion soup over chicken. Cover with foil and cook 2 hours in a 350 degree oven.

VIVA LA CHICKEN CASSEROLE

Barbara Parrish

4 whole chicken breasts
1 dozen corn tortillas
1 can cream of chicken soup
1 can mushroom soup
2 cups milk
1 onion grated
1 small can green chile salsa
1 lb cheddar cheese grated

Wrap breasts in foil and bake 1 hour at 400 degrees. Bone and cut into small pieces. Cut tortillas in strips. Mix soups, milk, onion, and salsa. Grease large baking pan and place 2 tbs milk in bottom. Place a layer of tortillas in pan, then chicken, then soup. Continue layering until all ingredients are used, ending with soup. Top with cheese. Let stand in refrigerator for 24 hours to allow flavors to blend. Bake at 300 degrees for 1 hour. Serves 8 - 12

BOLO GUY CHICKEN

Sally Vandiver

1 chicken, cut up
2 cups water
1 green pepper diced
1 no 2 can pineapple tidbits juice and all
3 tbs soy sauce

Brown chicken in hot oil or margarine. When brown add water and simmer until almost done, then add green pepper, pineapple and juice, and soy sauce. Thicken and simmer about one hour. Serve with rice. My but this is good.

FISH

RICE AND TUNA PIE

Carolyn Boe

- 1 tbsp chopped onion
- 2 cups cooked rice
- 2 tbsp butter
- 1/4 tsp marjoram crushed
- 1 slightly beaten egg
- 1 9 1/4 oz can tuna-drained
- 3 eggs beaten
- 1 cup swiss or cheddar cheese shredded
- 1 cup milk
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 tbsp onion chopped
- 1/4 tsp marjoram

For rice shell, combine first 5 ingredients. Press into bottom and sides of lightly buttered 10 inch pie pan. Sprinkle tuna evenly over rice shell. Combine remaining ingredients. Pour over tuna. Bake at 350 degrees for 50 to 55 minutes until knife comes out clean. Garnish with pimento if desired.

SHRIMP - CRAB CASSEROLE

Carol Taylor

- 1 can frozen shrimp soup
- 2/3 cup milk
- 1/4 cup grated cheddar cheese
- 1/2 cup mayonnaise
- 2 cups fine noodles crushed
- 1 4 1/2 oz can shrimp
- 1 6 1/2 oz can crab
- 1 5 oz can water chestnuts sliced
- 1 pkg frozen green peas
- pimento
- french fried onions

Mix all ingredients in order and pour into a greased 2 qt casserole. Might have to add more milk. Bake covered at 325 - 250 degrees for 20 minutes. Top with french fried onions and bake 10 minutes more.

CHINESE NOODLES

Gladys Munkres

- 2 cans tuna
- 2 cans mushroom soup
- 1 small can chinese noodles
- 1 cup chopped celery
- 1 cup chopped onions
- 1 small can bean sprouts
- 1/4 lb chopped cashew nuts
- potatoe chips crushed

Mix all ingredients except potato chips and put in a greased 2 quart casserole dish. Top with potato chips. Bake at 350 degrees for 30 minutes.

FISH

CHINESE EGG ROLLS

Bettye Johnson

- 1 can grated white tuna
- 1 can small shrimp
- 2 tbsp green onions
- 2 tbsp green pepper
- 2 tbsp pimento
- 2 tbsp water chestnuts, minced
- 2 tbsp bamboo shoots, minced
- 1/4 cup bean sprouts
- 1 tbsp melted butter
- 1 small clove garlic, minced
- 1/8 tsp dark oriental powder
- 1/2 tsp white oriental powder
or accent

Mix all ingredients together and fill blintzes.

BATTER FOR EGGROLL AND BLINTZES

Bettye Johnson

- 3 large eggs
- 1/3 cup cold water
- 1 tsp salt
- 1 1/2 cups sifted flour
- 1 1/2 to 2 cups cold water

Place eggs and 1/3 cup water in small bowl with salt and beat. Lower speed and add flour. Gradually add last cold water and beat until smooth. Heat small frying pan; grease pan slightly and pour in 1/8 to 1/4 cup batter. When bubbles appear turn over and cook lightly.

TUNA HOT DISH

Gertrude Nylander

- 1 can tuna fish
- 1 can mushroom soup
- 1/4 cup water
- 1 cup celery cut fine
- 1/4 cup onion cut fine
- 1/2 cup cashew nuts separate
in half
- 1 can chow mein noodles
(use 1/2 in dish and 1/2 on top)

Mix all ingredients and place in a greased medium sized casserole dish. Bake at 350 degrees for 30 to 40 minutes.
Serves 6

CHEESE DISHES

RICE AND CHEESE BAKE

Carolyn Boe

2 1/2 cups water
1 envelope or can of
dry chicken-rice soup mix
1 cup long grain rice
1 can cream chicken soup
1 cup sharp cheese cubed
1 6oz can evaporated milk
1/4 cup chopped pimento

Combine water, soup mix, and rice in a saucepan. Bring to a boil. Cover tightly, simmer 20 minutes. In a greased 2 qt casserole combine rice mixture, soup, cheese, evaporated milk, and pimento (optional). Mix lightly; sprinkle top with freshly ground pepper and paprika. Bake at 350 degrees for 25-30 minutes til heated through.

Serves 6

SPANISH GRILL ROLLS

Zona Ake

1 lb grated mild cheddar
cheese
4 hard boiled eggs chopped
1 can chopped Ortega chiles
1 can chopped ripe olives
1 can tomato sauce
2 cloves garlic
6 green onions chopped fine
1/2 cup wesson oil
French rolls

Mix well all the ingredients and spread generously on split french rolls. Bake at 375 degrees until the cheese melts. Green salad and dessert makes a great after game meal.

Serves 12

PIZZA

Adele Celentano

1 pkg Bridgeford frozen
bread (one loaf for one
pizza)
1 pkg jack cheese grated
1 small can tomato sauce
garlic powder
ground oregano
salt and pepper
parmesan cheese
salad oil

Let bread rise. Grease pizza pan with shortening. Work the dough until it fits in the pan. Pour on tomato sauce and then add about 1 or 2 tbsp oil and spread over dough. Add salt, pepper, garlic powder and oregano. Sprinkle on jack and parmesan cheese. Bake about 20 minutes or until it's brown enough for your taste

SOUP

WEIGHT WATCHERS SOUP

Evelyn Little

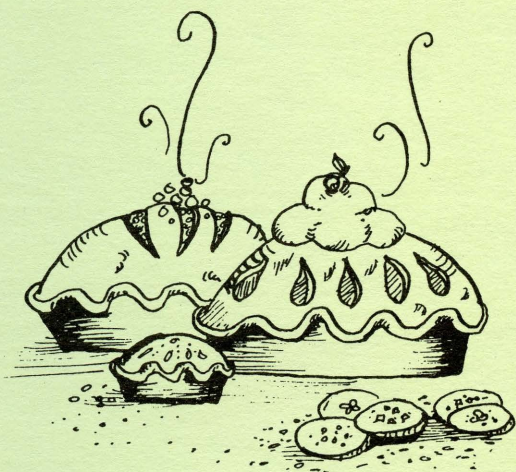
1 large can tomato juice
1 large can water
3 or 4 zucchini squash
sliced
1/2 head cabbage chopped
6 or 7 fresh mushrooms
sliced
1 tsp italian seasoning
1 tsp dehydrated onion
4 bouillon cubes

Add all ingredients in large
pot and simmer 3 to 4 hours.

FRIENDLY CHAT

If you are my friend, you cannot be indifferent to my faults of character, any more than you can be indifferent to my sickness or suffering. But, if you wish to help me cure these faults, let them alone! Make much of my good qualities, if you can find any: And especially bless me with the encouraging sight of a better man than myself, and cheer me with a high example. I know that there are times that a sharp or gentle rebuke is in order, and that "faithful are the wounds of a friend." But the wiser doctors have lost faith in bloodletting; and they know that clumsy surgery kills more than it cures.

desserts



CAKES

SCRIPTURE CAKE

Jean McCollum

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)

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)

Cream butter with sugar, then beat in egg yolks one at a time. Sift together flour, salt, baking powder, cinnamon, cloves, allspice and nutmeg. Blend dry ingredients with creamed mixture alternately with milk. Beat egg whites until stiff and fold in. Fold in chopped 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 hour 10 minutes until cake is golden brown. Cool 10 to 15 min. Remove from pan and cool completely. Serve drizzled with burnt sugar syrup and decorate with almonds.

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 and add butter and stir until melted. Cool. Makes about 1 1/4 cups.

CAKES

VANILLA WAFER CAKE

Joy Bottenfield

1 12 oz box vanilla
wafers (crushed)
1 cup nuts
7 oz coconut
6 eggs
2 sticks margarine
2 cups sugar
1/2 cup milk

Cream sugar and margarine.
Add eggs one at a time beating
after each egg. Add all other
ingredients. Bake at 275 degrees
for 1 1/2 hours in tube pan.

RED CAKE

Carol Taylor

1/2 cup butter
1 1/2 cups sugar
2 eggs
1/4 cup red food coloring
2 tbsp cocoa
1 tsp salt
1 cup buttermilk
2 1/2 cups cake flour
1 tsp vanilla
1 tbsp vinegar
1 tsp baking soda

Cream shortening and sugar
until fluffy. Add eggs and
beat. Make paste of coloring
and cocoa and add to mixture.
Add salt, buttermilk, flour,
and vanilla. Mix vinegar and
soda together, then add, just
blending in. Make in three
8 inch round layer pans that
have been greased and dusted with
flour. Bake at 350 degrees for
25 to 30 minutes. Cool.

FROSTING FOR RED CAKE

5 tbsp flour
1 cup milk
1/2 lb butter
1 cup powdered sugar
1 tsp vanilla
chopped pecans

Cook together until the flour
and milk are thick. Cool.
In a bowl, mix butter, sugar,
and vanilla. Beat butter mixture
with an electric mixer, then add
to cooled milk mixture. Beat
until it resembles whipped cream.
Add pecans and spread between
layers of red cake and on sides
and top. A great Valentine treat!

CAKES

FRESH APPLE CAKE

Zona Ake

3 cups sifted flour
1 tsp soda
1 tsp baking powder
1 1/2 tsp salt
2 cups sugar
1 tsp cinnamon
3/4 cups oil
4 cups chopped or grated
apples
2 eggs
1 tbsp vanilla
1 cup nuts, optional

Combine all dry ingredients and sift. Add all other ingredients and beat well. Bake in 9x13 inch greased and floured pan for 1 hour at 350 degrees. Needs no topping but is delicious with whipped cream or ice cream.

VERY BERRY LEMON CAKE

Carol Taylor

1 15oz can blueberries
in heavy syrup
1 pkg lemon cake mix
1 cup sour cream
4 eggs
powdered sugar

Drain blueberries and reserve the syrup. Rinse berries and drain well. Combine cake mix, sour cream and eggs. Blend one minute at low speed and two minutes on medium speed. Fold in berries and bake at 350 degrees in a greased bundt pan for 35 to 45 minutes. Serve with sauce.

Sauce:

1 tbsp corn starch
reserved berry syrup
1/4 cup sugar
Gradually stir reserved syrup into sugar and cornstarch.
Bring to a boil and cook until thick.

BLUEBERRY CREAM CAKE

Ardie Huntsinger

2 tbsp sugar
2 cups flour
2 stick butter

2 8oz pkg cream cheese
2 cups powdered sugar
1 lg pkg Dream Whip (2 env.)

2 cans Comstock blueberry
pie filling

Make crust of sugar, flour, and butter, by blending and pressing into a cookie sheet. Bake at 350 degrees for 15 minutes. Cool. Blend cream cheese, sugar, and whipped topping and spread on cooked crust. Then let set up and top with 2 cans of the blueberry pie filling. Refrigerat

Serves 16

CAKES

FRUIT COCKTAIL CAKE

Wordna Jean Davis

2 cups flour
2 tsp soda
1 1/2 cups sugar
1/2 to 1 cup pecans
2 cups fruit cocktail
1/2 cup brown sugar

Sauce:

1 3/4 cups sugar
1 cup cream or canned milk
1 stick margarine
1/2 tsp vanilla
Boil 5 - 6 minutes and
beat slightly

Mix sugar, flour, and soda.
Then add eggs and juice from
cocktail mix. Add cocktail and
mix again. Pour in a greased
and floured cake pan, sheet type,
and sprinkle brown sugar over
cake batter. Then sprinkle nuts
over brown sugar and bake at
350 degrees for 20 to 25 minutes.
After cake is out of oven, make
sauce and pour over the top of
cake after punching holes in cake

FRUIT COCKTAIL CAKE

Evelyn Little

1 cup sugar
1/2 tsp salt
1 tsp cinnamon
1 tsp baking soda
1 cup flour
1 tsp vanilla
1 egg slightly beaten
1 no 303 can fruit cocktail

Mix all dry ingredients together
leaving egg and cocktail until
last. Pour into 9x9 cake pan
which has been buttered. Cover
with 1/2 cup brown sugar and
3/4 cup chopped nuts. Bake at
350 degrees for 45 minutes.
Quick and easy. Do not beat
with mixer - just stir.

STRAWBERRY GLAZED CAKE

Libby Forcum

1 white cake mix
1 box strawberry jello
dissolved in 1/2 cup boiling
water and cooled
1/2 cup oil
4 eggs
1/2 cup frozen berries
drained

Beat together the cake mix,
jello, oil, eggs and berries.
Bake at 350 degrees for 30-35
minutes in a 9x13 loaf pan.
Glaze with icing made of powdered
sugar, butter, and frozen berries

1 box powdered sugar
1/2 cube soft butter
1/2 cup frozen berries
well drained

CAKES

WHOLE NUT CAKE

Lois Harbison

2 cups whole walnut meats
1 cup Brazil nuts whole
1 lb whole pitted dates
4 eggs
1 cup sugar
1 cup + 1 tbsp flour
1 tsp baking powder
1/4 tsp salt

Beat eggs and add other ingredients. Put in two greased loaf pans. Then put 1/4 lb candied fruit on each loaf. Bake at 300 degrees for 1 hour 15 min.

When you go to bake a cake
You use such special care
You want it to turn out just right
And have a special flair

You measure out the flour
And sift it through and through
Add eggs and baking powder
Vanilla and almond, too

And then you bake it slowly
To make it rise so high
Then ice it and its ready
So beautiful to the eye

And in the same way Jesus
Takes very special care
To make each everyone of us
So loving, kind, and fair

That we might also measure up
To what He wants us to be
That we might turn out like that cake
So perfect, just like He

Written by Chris McClelland

Earth will send to heaven no better saints than the true
Christian mothers who have done their best.

CAKES

1 - 2 - 3 - 4 CAKE

Marge Killam

1 cup butter
2 cups sugar
3 cups flour
4 eggs, one at a time
1 tsp baking soda
1 tsp salt
1 tsp lemon
1 cup milk

Cream butter and sugar and add eggs one at a time. Add dry ingredients, then milk. Bake in greased tube pan for 1 1/4 hr at 325 degrees or 2 loaf pans for 1 hour. This makes a delicious pound cake.

COCONUT POUND CAKE

Carol Taylor

3 cups sugar
3 cups flour
2/3 cups crisco
1 cup butter
5 eggs
1 cup milk
1 can angel flake coconut
1 1/2 tsp coconut flavoring

Cream shortening, sugar, and butter. Then add eggs one at a time, beating well after each addition. Add flour all at once. Add flavoring and milk. Last stir in coconut. Bake in greased tube pan at 325 degrees for 1 1/2 hours.

SOUR CREAM POUND CAKE

Jan Spence

1 cup margarine
3 cups sugar
6 eggs
1 tsp vanilla
1 tsp coconut flavoring
3 cups flour
1/4 tsp soda
1 tsp salt
1/2 pint sour cream

Cream margarine and sugar well. Add eggs one at a time. Add flavorings and then add dry ingredients alternating with sour cream. Bake in 2 loaf pans or tube pan that has been greased and floured. Bake at 325 degrees for 1 hr 15 min to 1 hr 30 minutes.

POUND CAKE

Jackie Koehler

1/2 lb butter
1 lb powdered sugar
5 eggs well beaten
1 tsp vanilla
1 cup milk
3 cups sifted flour
1 small bottle mar. cherries
2 tsp baking powder
1/2 cup nuts chopped
1 can coconut

Cream butter and work in sugar gradually, beating well. Add eggs a little at a time, then add vanilla. Add flour and baking powder, sifted together, alternately with milk. Fold in cherries, nuts and coconut. Bake in tube pan one hour at 350 degrees. Dust with powdered suga

CAKES

BANANA CAKE

Evelyn Little

1 cup sugar
1/2 cup brown sugar
2/3 cup shortening
3 eggs
1 cup mashed bananas
2 cups flour
1 tsp baking powder
1/2 tsp soda
1/4 tsp salt
5 tbsp sweet milk
nuts if desired

Cream first four ingredients. Add mashed bananas. Sift together dry ingredients and add to creamed mixture alternately with milk. Add nuts last if wanted. Ice with 1/4 stick margarine melted, 2 1/2 tablespoons flour, 1/2 cup milk. Cook together until thick. Remove from heat and cool. Add 2 cups powdered sugar and one tsp vanilla. May sprinkle nuts on top.

CRAZY CHOCOLATE CAKE

Barbara Parrish

1 1/2 cup flour
1 cup sugar
3 tbsp cocoa
1 tsp soda
1/2 tsp salt
3/8 cup oil
1 tbsp vinegar
1 tsp vanilla
1 cup cold water

Sift together dry ingredients into 9x13 pan. Mix all liquids together and pour over flour mixture. Mix with fork until completely smooth. Check corners of pan for dry ingredients. When completely mixed without beating, bake at 350 degrees for 20 - 25 minutes.

DATE NUT CAKE

Bettye Johnson

2 cups dates chopped
1 1/2 tsp baking soda
sprinkled over dates
1 1/2 cups boiling water
1 cup butter
1 1/2 cups sugar
2 eggs
1 tsp vanilla
2 cups flour
1 cup pecans or walnuts

Pour boiling water over dates and soda. Let cook 3 minutes. Cream butter, sugar, and eggs. Stir in vanilla, flour, and nuts. Fold into date mixture and bake in greased tube pan at 350 degrees for 1 hour.

Thou art my hiding place; Thou shalt preserve me
from trouble; Thou shalt compass me about with songs
of deliverance. Psalm 32:7

CAKES

COCOA APPLE CAKE

Evelyn Breech

1 cup margarine
2 cups sugar
3 eggs
1/2 cup water
2 1/2 cups flour
2 tbsp cocoa
1 tsp baking soda
1 tsp cinnamon
1 tsp allspice
1 cup finely chopped nuts
1/2 cup chocolate chips
2 apples finely diced
1 tbsp vanilla

Beat together margarine, sugar, eggs, and water until fluffy. Sift together dry ingredients, then fold in nuts, chocolate, apples and vanilla until evenly distributed. Spoon into greased and floured 10 inch loose bottom tube pan. Bake at 325 degrees for 60 - 70 minutes. Makes about 10 servings.

CHOCOLATE CREAM CAKE

Pat Smith

2 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
1 4oz bar sweet german chocolate
1/2 cup boiling water
1 cup shortening
2 cups sugar
4 unbeaten egg yolks
1 tsp vanilla
1 cup buttermilk
4 egg whites stiffly beaten

Sift flour, baking soda, and salt; melt chocolate in boiling water. Let cool. In large bowl cream shortening and sugar; add egg yolks one at a time, mixing well. Add flour mixture alternately with buttermilk, beating until smooth. Fold in egg whites. Pour into pans and bake 30-35 minutes at 350 degrees. Frost with coconut pecan frosting mix.

PAULINE'S CARROT CAKE

Barbara Parrish

2 cups flour
2 tsp baking powder
1 1/2 tsp soda
2 tsp cinnamon
1 tsp salt
2 cups sugar
4 eggs
1 cup salad oil
2 cups grated carrots
1 13oz can crushed pineapple
1/2 to 1 cup chopped nuts

Sift dry ingredients; mix oil, sugar and eggs together beating well. Add dry ingredients and mix well. Add carrots, pineapple, and nuts. Bake at 350 degrees for 40 minutes. Makes 4 - 8 inch layers or one large 11 x 15 sheet cake. Spread cream cheese icing on cooled cake.

CAKES

ICING FOR CARROT CAKE

Barbara Parrish

- 1 box powdered sugar
- 1 stick margarine
- 8 oz pkg cream cheese, softened
- 1 tsp vanilla

Combine all ingredients until smooth and spread on cake.

SOUR CREAM CAKE

Lorene Brown

- 1 pkg white cake mix
- 2 cups sugar
- 3/4 cup oil
- 1 cup sour cream
- 4 eggs
- 4 tbsps brown sugar
- 2 tbsps cinnamon
- 1/2 cup pecans

Mix cake mix, sugar, oil, and sour cream. Then add eggs one at a time. Then add brown sugar, cinnamon, and pecans to cake mixture. Bake at 375 degrees for 1 hour in ring pan, or until cake springs back when pressed. Drizzle icing of 1 cup powdered sugar, 2 tbsps milk, and 1 tsp vanilla over warm cake.

APPLE CHIP CAKE

Lois Whitby

- 1 1/2 cup salad oil
- 2 cups sugar
- 2 eggs
- 3 cups apples, pared and cut in chunks
- 1 cup walnuts
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 cups flour

Blend in mixer oil, sugar, and eggs. Then add apples, walnuts, salt, baking soda, cinnamon, and flour. Use one 13x9 pan or 2 9inch round pans. Do not grease pan. Bake 1 hour at 350 degrees. Serve with whipped topping. Very easy to make and tastes delicious.

DARK CHOCOLATE CAKE

Doris Geno

- 1 1/2 cups sugar
- 1/2 cup shortening
- 1/2 tsp salt
- 2 eggs
- 1 tsp baking powder
- 1 cup sour milk or buttermilk
- 1/2 cup cocoa (baking cocoa)
- 1/3 cup hot water
- 1 tsp soda
- 2 1/4 cups flour
- 1 tsp vanilla

Mix sugar, shortening, eggs, and vanilla at high speed until light. Sift flour, salt, and baking powder and add to creamed mixture until blended. Mix cocoa, hot water, and soda until well dissolved and add to cake mixture. Bake at 350 degrees for 25 to 30 minutes.

CAKES

STELLA'S BLACK FOREST CAKE

Barbara Parrish

Crust:

8 egg whites beaten stiff
2 cups sugar
36 Ritz crackers crushed
2 cups chopped almonds
1 tsp cream of tartar

Filling:

1 1/2 pints whipping cream
1 cup + 2 tbsp sugar
1 envelope plain gelatin
2 tbsp cold water
1 oz shaved chocolate

To beaten egg whites, slowly add sugar and cream of tartar. Fold in Ritz crackers and nuts. Bake in 3 or 4 greased cake pans at 300 degrees for 45 minutes. Cool and set aside. For filling soak gelatin in small cup with 2 tbsp cold water, placing cup in pan of hot water and stirring until dissolved. Cool. Whip cream until stiff and fold in gelatin while whipping. Put crusts together with filling; leaving enough for top and sides. Sprinkle shaved chocolate on top with a few almonds. Refrigerate over night.

OATMEAL CAKE

Zona Ake

1 1/4 cup boiling water
1 cup quick oatmeal
1 cup white sugar
1 cup brown sugar
1/2 cup oil
2 eggs
1 1/3 cups flour
1 tsp cinnamon
1 tsp soda
1 1/4 tsp salt

Pour boiling water over oatmeal and let set for 20 minutes. Beat together the sugars, oil, and eggs. Sift together the dry ingredients and add to the oatmeal mixture, then add to the creamed mixture and mix well. Bake in greased 9x13 pan for 40 minutes at 360 degrees. Add topping and bake 10 more minutes.

Topping:

1 cup brown sugar
1 cup coconut
1/4 cup canned milk
6 tbsp melted butter

CAKES

OVEN ICED OATMEAL CAKE

Gertrude Nylander

1 cup oatmeal
1 1/3 cups hot water
1/2 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs
1 1/3 cups sifted flour
1/2 tsp salt
1/2 tsp nutmeg
1 tsp each soda, vanilla,
and cinnamon
Topping:
6 tbsp soft margarine
3/4 cup brown sugar
4 tbsp milk
1 cup coconut
1/2 cup nut meats

Let oatmeal stand in hot water. Set aside. Cream shortening and sugars, then add eggs, dry ingredients and vanilla. Blend well, then mix in oats and water mixture. When smooth, pour into lightly oiled 9x13 pan. Bake 30 to 40 minutes in a 350 degree oven. Remove from oven and top with coconut mixture. Place under broiler until brown and bubbly. Cool before cutting.

OATMEAL CAKE

Evelyn Breech

1 cup uncooked rolled oats
1 1/4 cup boiling water
1/2 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs
1 1/2 cups flour
1/2 tsp cinnamon
1/2 tsp salt
1 tsp soda

Pour boiling water over oatmeal and let stand a few minutes. Cream together shortening, sugar, and brown sugar. Add eggs and beat. Add oats, flour, cinnamon, salt and soda and stir. Bake in greased 9x13 pan at 350 degrees for 25-30 minutes.

Broiled icing:

6 tbsp melted butter
1/2 cup canned milk
1/2 cup brown sugar
1/2 cup coconut
1/2 cup chopped walnuts
1/2 tsp vanilla

Mix all together and pour over oatmeal cake. Place in broiler for a few minutes until light brown.

CAKES

OATMEAL CAKE

Pat Smith

1 1/2 cups boiling water
1 cup quick oats
1 cube butter
1 cup sugar
1/2 cup raisins (soaked in hot water)
2 eggs beaten
1 1/2 cups flour
1 tsp soda
1 tsp cinnamon
1/2 tsp salt
1/2 tsp baking powder
1 tsp vanilla

Pour boiling water over oats and add butter and let stand. After 20 minutes add sugar, raisins, and eggs. Sift dry ingredients and add to oatmeal mixture along with the vanilla. Beat until smooth. Bake at 350 degrees for 35 minutes in 2 8inch pans or 1 oblong pan.

Topping:

1 cup sugar
1 cup cocoanut
1 cup chopped nuts
1 cube butter
1 egg
1/4 cup evaporated milk

Beat egg and add milk; pour over all other ingredients. Bring to a boil, stirring constantly. Cook slowly for 2 minutes, add 1 tsp vanilla and spread over cake.

DUMP CAKE

Martha Hinds

2 cups flour
2 cups sugar
1/2 cup salad oil
1 cup chopped nuts
1 can apple pie filling
2 eggs
2 tsp soda
1 tsp salt
1 tsp cinnamon
1 tsp vanilla
3/4 cup raisins

Dump all together and mix, stirring with a spoon so apples stay in larger pieces. Bake in a 8x12 pan at 350 degrees for 50 minutes.

Icing:

1 small pkg cream cheese
1/4 cube butter
1 tsp vanilla
4 tbsp milk or cream
1/2 to 3/4 pkg powdered sugar

Blend all ingredients until smooth and ice dump cake.

CAKES

ITALIAN CREAM CAKE

Lorene Brown

1 cup buttermilk
1 tsp soda
5 eggs separated
2 cups sugar
1 stick margarine
1/2 cup shortening
2 cups flour
1 cup coconut
1 tsp vanilla
1 cup pecans

Combine buttermilk and soda and let stand. Beat egg whites until stiff. Cream sugar, margarine, and shortening. Add egg yolks one at a time beating well. Add buttermilk alternately with flour to creamed mixture, stir in vanilla, egg whites, nuts and coconut. Bake in 3 layers in greased and floured pans for 25 minutes at 350 degrees.

Icing:

1 pkg (8oz) cream cheese
1 stick margarine
1 box powdered sugar
1 tsp vanilla

Mix all ingredients well until smooth and spread over cake.

STELLA'S MISSISSIPPI FUDGE CAKE

Barbara Parrish

4 eggs
2 cups sugar
1 tsp vanilla
1/2 tsp salt
2 sticks margarine
1 1/2 cups flour
1/2 cup cocoa
3/4 cup nuts
1/2 pkg min. marshmallows

Cream margarine and sugar until fluffy, then add eggs and vanilla and beat well. Sift together flour, cocoa, and salt and add to sugar mixture, mixing until smooth. Spread in greased 9x13 pan. Sprinkle nuts on top. Bake at 325 degrees for about 40 minutes. Spread 1/2 small pkg miniature marshmallows on top. Put back in oven and leave just long enough to spread. Ice on top of marshmallows when cool.

Icing:

1/2 cup margarine
1/4 cup milk
1/2 box powdered sugar
1 tsp vanilla
1/3 cup cocoa
pinch salt

Beat all ingredients for icing until smooth and fluffy and spread over cooled marshmallows.

CAKES

TOMATO SOUP CAKE

Pat Smith

2 cups flour sifted
1 tsp baking soda
2 tsp baking powder
1 tsp cinnamon
1 tsp nutmeg
1 tsp ground cloves
1/2 cup shortening
1 cup sugar
2 eggs
1 can tomato soup
1 cup raisins

Cream shortening, sugar, and eggs. Blend dry ingredients gradually into creamed mixture. Bake in greased floured pan until done, approximately 45 minutes at 350 degrees. Ice with cream cheese icing.

Icing:

1 3oz pkg cream cheese
1 tsp vanilla
2 cups confectioners sugar

Blend all ingredients until smooth. Spread on tomato soup cake.

CHOCOLATE CAKE

Carol Stewart

1 cup buttermilk
1 cup wesson oil
1 cup water
2 eggs
1 tsp vanilla
2 cups flour
2 cups sugar
2/3 cup cocoa
2 tsp soda
1 tsp baking powder
1/2 tsp salt

Beat together first five ingredients. Sift together dry ingredients and add to liquid and beat well. Pour into well greased 9x13 pan. Bake at 350 degrees for 35 to 40 minutes. Ice with Rocky Road Frosting.

ROCKY ROAD FROSTING

Carol Stewart

2 1oz squares unsweetened chocolate
1 cup tiny marshmallows
1/4 cup water
1/4 cup margarine
2 cups sifted powdered sugar
1 tsp vanilla
1 cup tiny marshmallows
1/2 cup broken walnuts

In small saucepan place chocolate squares, marshmallows, water, margarine, and heat over low heat stirring until blended. Cool slightly. Add powdered sugar and vanilla and beat till smooth and thick, about 2 minutes. Stir in another cup of marshmallows and the nuts. Spread over chocolate cake.

CAKES

COCONUT CHOCO SWIRL CAKE

Carol Taylor

1 pkg german chocolate cake mix
1 pkg coconut pecan frosting mix
1 1/2 cups water
4 eggs
1 cup semi-sweet chocolate morsels

Blend 1 cup dry frosting mix, dry cake mix, water and eggs until moistened. Then beat as directed on pkg. Pour about 1/3 of the batter into greased bundt pan. Sprinkle with about 3/4 cup dry frosting mix and 1/2 cup of the chocolate morsels. Repeat with another 1/3 of the batter about 3/4 dry frosting mix and 1/2 cup chocolate morsels. Cover with remaining batter. Bake at 350 for 45 to 55 minutes. Remove from pan, cool completely, and glaze if desired.

Glaze:
1 cup powdered sugar
1 tbsp softened butter
1 - 2 tbsp cocoa
2 - 3 tbsp milk

APPLE CAKE

Debbie Warwick

This is probably Scandinavia's most popular dessert

2 cups dry bread crumbs
1/2 cup butter
2 tbsp sugar
2 1/2 cups applesauce
1/2 pint whipping cream

Mix crumbs with sugar. Melt the butter in skillet and stir in the bread crumbs. Stir carefully to prevent burning, until all the butter is absorbed and the crumbs are crisp and brown - this is the secret to good Apple cake. Cool. Place a layer in the bottom of a buttered bowl, and cover with a layer of applesauce. Repeat until you have several thin layers of applesauce and crumbs. Finish with a layer of crumbs on top. Refrigerate for several hours. Serve with whipped cream

PIES

RITZ PIE

Joy Bottenfield

3 egg whites
1 cup sugar
2 tbsp vanilla
1/2 cup nuts
22 Ritz crackers, crushed

Add vanilla and sugar to egg whites. Mix with nuts and crumbs. Pour into a 9 inch well greased pie pan and bake at 350 degrees for 25 to 30 minutes. Can be topped with whipped cream flavored with Nestles quick or a scoop of ice cream and fresh fruit. Either way it is delicious.

GLAZED STRAWBERRY PIE

Bonnie Gedney

1 baked 9 inch pastry shell
1 1/2 quart fresh strawberries
water, 1/2 cup
1 cup sugar
2 1/2 tbsp cornstarch
1 tbsp butter
red coloring
1/2 pint whipping cream

Wash, drain, and hull strawberries. Place 1 quart of the berries in shell. Spoon strawberry glaze over the whole berries making sure that all the berries are covered. Cool. Before serving cover with whipped cream. To make glaze: Crush 1/2 quart berries and combine with water, sugar and cornstarch in a sauce pan; bring to boil and boil for 2 minutes or until clear. Add butter and enough red coloring to give bright color; strain.

CHOCOLATE CHIP PIE

Carol Kraus

24 graham crackers crushed
1/2 cup melted butter
2 tbsp sugar
30 marshmallows
1/2 cup milk
1 square bitter chocolate
grated
1/2 pint whipped cream,
whipped

Mix graham crackers, melted butter, and sugar to make crust for pie and press into pie pan. For filling, melt marshmallows in 1/2 cup milk and chill. When cool, add chocolate and whipped cream and mix. Put in cracker crust and sprinkle a few cracker crumbs on top to garnish.

PIES

GERMAN SWEET CHOCOLATE PIE

Carol Taylor

1 pkg (4oz) German sweet
chocolate
1/4 cup butter
1 2/3 cups evaporated milk
1 1/2 cups sugar
3 tbsp cornstarch
1/8 tsp salt
2 eggs
1 tsp vanilla
1 unbaked 10 inch pie shell
or 2 unbaked 8 inch shells
1 1/3 cups angel flake
coconut
1/2 cup chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over the filling. Bake at 375 degrees for 45 minutes. Filling will be soft, but will set while cooling. Cool at least 4 hours before cutting.

SOUR CREAM PUDDING PIE

Lorene Brown

1 cup dairy sour cream
1 large pkg vanilla pudding
1/2 cup flaked coconut
1/2 cup chopped nuts
1 graham cracker crust

Cook pudding according to directions except reduce milk by 1/2 cup. While still warm, beat in sour cream. Add 1/2 cup flaked coconut and 1/2 cup chopped nuts. Pour into a graham cracker crust. Let cool in the refrigerator.

LEMON CHIFFON PIE

Sandy Young

1 env. unflavored gelatin
1/2 cup sugar
1/2 tsp salt
4 egg yolks
1/2 cup fresh lemon juice
1/4 cup water
2 tbsp grated lemon rind
4 egg whites
1/2 cup sugar
1 9 inch pie shell, baked

Mix gelatin with sugar and salt in top of a double boiler. Beat together the yolks, lemon juice, and water. Add to gelatin mixture. Cook over boiling water stirring constantly until gelatin is thoroughly dissolved. Remove from heat and add lemon rind. Chill until mixture mounds slightly when dropped from spoon. Beat egg whites until stiff and beat in sugar. Fold in cooled gelatin mixture. Turn into pie shell and chill until firm. Whip 1/2 pint whip cream and add a little sugar. Spread over top of pie before serving.

PIES

CHEESE PIE

4 3oz pkg cream cheese
whipped
3/4 cup sugar
1/2 tsp lemon juice
2 eggs beaten
2 tsp vanilla
16 graham crackers, crushed
1/4 cup melted butter
1 cup sour cream
1 tsp vanilla
3 1/2 tbsps sugar

Ardie Huntsinger

Whip first five ingredients together. Pour into a crust of graham crackers and melted butter that has been pressed into a 10 inch pyrex pie plate. Bake at 350 degrees for 20 minutes or a little longer. Cool 10 minutes, then pour topping of sour cream, vanilla, sugar, and well drained crushed pineapple or a little cocoa. Return to oven 10 minutes more. Cool. Refrigerate at least 5 hours.

WALNUT PIE

3 eggs
3/4 cup sugar
3/4 cup dark Karo syrup
1/2 cup half and half
1 tsp vanilla
1/2 tsp salt
1 cup walnuts

Barbara Parrish

Beat eggs until frothy, add sugar, syrup, half and half, vanilla, and salt and beat till well blended. Pour into 8 or 9 inch unbaked crust. Sprinkle walnuts evenly over all. Bake at 350 degrees for 1 hour.

PEACH BAVARIAN CREAM PIE

1 3oz pkg lemon jello
1/4 cups sugar
1 cup boiling water
3/4 cup cold water
3/4 cup heavy cream
1 9inch baked pie shell
peaches
whipped cream

Joy Bottenfield

Dissolve lemon jello and sugar in boiling water. Add cold water and chill until thick. Whip the cream until fluffy and fold into gelatin mixture. Turn into baked pie shell and chill until firm. Peel and slice peaches and arrange in spoke design over pie. Add ascorbic acid or vitamin C to keep peaches from turning color along with some sweetener to taste. Garnish with additional whipped cream and peaches.

PIES

MILE HIGH LEMONADE CHIFFON PIE

Becky Zook

- 3 tbsp margarine
- 1 1/2 cups coconut
- 1 cup evaporated milk
- 1 env unflavored gelatin
- 1/4 cup cold water
- 1/2 cup boiling water
- 2/3 cup sugar
- 1 6oz can frozen lemonade

Melt butter or margarine in a 10 inch skillet. Add coconut and stir over medium heat until coconut is golden brown. Press firmly in bottom and sides of 9 inch pie pan. Let stand at room temperature until cool. For filling, chill evaporated milk in ice tray until almost frozen around the edges. In a large bowl soften gelatin in cold water and stir until it is dissolved. Add sugar and lemonade concentrate, stirring until lemonade thaws, then chill until mixture is very thick but not set. Put ice cold milk into a cold 1 qt bowl. Whip at high speed until stiff. Fold into chilled gelatin mixture. Put into coconut crust. Chill until firm, about 3 hours.

SOUR CREAM PEACH PIE

Lois Harbison

- 1 unbaked pie crust
- 6 - 8 freestone peach halves
- 1 pint sour cream
- 1/3 cup sugar
- 1/4 cup flour
- 1 tsp cinnamon

Place peach halves in pie crust. Cover with sour cream, then sprinkle with sugar, flour, and cinnamon that has been mixed together. Bake at 350 degrees for 35 minutes.

PEACHES AND CREAM PIE

Deanna Ingersoll

- 1 9inch unbaked pie crust
- 7 - 8 peaches halves, fresh
- 2/3 cup sugar
- 4 tbsp flour
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1 cup cream

Place peach halves in pie crust. Mix sugar, flour, salt, cinnamon, and cream together and pour over peaches. Bake at 400 degrees for 35 - 40 minutes. May be served with ice cream.

PIES

WHOOPIE PIES

2 cups flour
1/4 tsp salt
1 tsp baking soda
1/3 cup cocoa
1 cup sugar
3/4 cup milk
1 tsp vanilla
1 egg
1/3 cup melted shortening
confectionary frosting

Marge Killam

Sift flour, salt, soda, and cocoa. Add sugar, milk, vanilla and egg. Mix in melted shortening. Drop by tsp and bake at 350 degrees until light brown around edges. When cool, put two cookies together with frosting in the middle. Kids love these filled cookies.

CHERRY PIE

4 oz cream cheese
1 cup sugar
1 cup whipping cream,
whipped
20 graham crackers
1/4 cup sugar
1/4 cup margarine
1 21oz can cherry pie
filling

Lois Harbison

Cream together the cream cheese and sugar until fluffy. Add whipped cream and set in refrigerator for 24 hours. Then make pie crust of graham crackers, sugar, and margarine. Chill until firm. Add the cream mixture spreading well upon sides of crust. Add pie filling and freeze in freezer several hours or over night. An hour or two before serving keep pie at room temperature. Serves 8

BUTTERMILK PIE

3 eggs
1 tbsp flour
1/2 cup melted butter
2 cups sugar
2 to 3 cups buttermilk
1 1/2 tsp vanilla
pinch of salt

Wordna Jean Davis

Beat eggs, combine with buttermilk. Add rest of ingredients and blend well. Pour into unbaked pie shell. Bake 10 minutes at 275 degrees. Then increase heat to 300 degrees for 50 minutes.

LARD PIE CRUST

1/2 lb lard
pinch of salt
1/2 cup boiling water
3 cups flour sifted
1/2 tsp baking powder

Becky Zook

Pour the water over the lard. Stir until creamy. Add the flour and baking powder. Form a ball and let cool before rolling out. Can be stored in refrigerator.

PIES

DUTCH APPLE CREAM PIE

Joy Bottenfield

6 green apples, pared and
cut into eighths
3/4 cup sugar
3/4 cup water
9 in unbaked pastry shell
3/4 cup cream
1/2 cup sugar
2 tbsp cornstarch
pinch of salt
cinnamon, butter

Prepare apples while bringing sugar and water to boil in a wide saucepan. Add apples and cook gently until syrup has almost cooked away and has become thick. Arrange in pastry shell. Combine cream, sugar, cornstarch and salt. Stir until smooth; pour over apples. Sprinkle with cinnamon and dot with a little butter. Bake at 425 degrees about 35 minutes or until crust is brown.

NEVER FAIL PIE CRUST

Barbara Parrish

3 cups flour
1 tsp salt
1 1/4 cup shortening
1 egg beaten
5 tbsp cold water
1 tbsp vinegar

Cut shortening into sifted flour and salt. Combine egg, water, and beat until mixed. Pour into flour and beat with wooden spoon until evenly moistened. Enough for three pie crusts.

RASPBERRY CREAM PIE

Carol Taylor

12 oz cream cheese
1/2 cup sugar
2 eggs
1 unbaked 9 in pie shell
1 cup sour cream
2 pkg frozen raspberries,
thawed (10 oz)
5 tsp cornstarch
1 cup heavy cream

Cream together sugar and eggs until smooth, pour into pie shell. Bake at 375 degrees for 30 minutes or until filling is firm. Let stand on cake rack until cold. Spread with sour cream and chill 1 hour. Meanwhile, put berries and cornstarch in saucepan and mix well. Cook, stirring often, until thick and clear. Cool to room temperature. Whip cream and fold into raspberries. Spoon on top of pie and chill several hours or over night.

DESSERTS

SILVERY SUNNY TORTE

Carol Kraus

1/4 cup butter + 1 tbsp
1 tbsp sugar
1 cup flour
1 1/2 tbsp gelatin
2/3 cup cold water
8 egg yolks
1 tbsp flour
5 tbsp lemon juice
pinch of salt
1 cup sugar
8 egg whites
1 cup sugar

Mix together with finger tips and press on bottom of pan the butter, sugar, and flour. Dissolve gelatin in cold water. Beat egg yolks in double boiler, add 1 tbsp flour, lemon juice, salt, and sugar. Cook until thick and creamy. Then stir in gelatin and cool. Fold in egg whites beaten well, to which 1 cup of sugar has been added. Top with whipped cream.

MINT DAZZLER

Evelyn Breech Elnerva Rentz

2 cups vanilla wafer crumbs
1/4 cup melted butter
1/2 cup butter
1 1/2 cup powdered sugar
3 eggs, slightly beaten
3 sq unsweetened chocolate
1 8oz pkg small marshmallows
1 1/2 cups cream, whipped
1/2 cup crushed peppermint stick candy

Blend crumbs and melted butter and press firmly into buttered 9x12 pan. Cream butter and powdered sugar. Add eggs and chocolate. Beat until light and fluffy. Spoon over crumbs. Set in freezer while whipping cream. Fold marshmallows into whipped cream and spread over chocolate. Sprinkle with crushed candy and return to freezer. Serves 12

HOMEMADE ICE CREAM

Polly Staats

4 eggs
2 cups sugar
2 qt half and half
vanilla to taste
dash of salt

Pour all ingredients into ice cream freezer. Finish filling freezer to fill line with milk. Stir well. Fresh or canned fruit may be crushed and added. Place into freezer bucket and add ice (8 cups ice to 1 cup salt) and CHURN AWAY!!!
Makes 1 gallon

DESSERTS

MOUSSE AU CHOCOLATE

Martha Hinds

2 sq unsweetened chocolate
3/4 cup sugar
2 cups milk
1 env unflavored gelatin
2 tbsp cold water
1 cup heavy cream

Soften gelatin in cold water. Chop unsweetened chocolate into small pieces and put into the top of a double boiler. Cook over boiling water stirring constantly until chocolate melts. Stir in sugar. Remove the top of the double boiler from the hot water and place directly over heat. Add milk gradually and bring to boil over low heat stirring constantly. Remove saucepan from heat and fold in softened gelatin. Refrigerate about 45 minutes or until mousse starts to thicken. Whip cream until stiff. Fold into chocolate mixture and chill.

BLUEBERRY CREAM DREAM

Ardie Huntsinger

2 tbsp sugar
2 sticks butter
2 cups flour
2 lg 8oz cream cheese
2 cups powdered sugar
1 lg pkg dream whip
(2 envelopes)
2 cans blueberry pie filling

Blend sugar, butter, and flour. Press into sheet cake pan and bake at 350 degrees for 15 min. Cool. Blend cream cheese, powdered sugar, and whipped dream whip and spread on cooled crust. Let set up and top with blueberry pie filling. Cool in refrigerator again.

Serves 16

GRAHAM CRACKER DATE ROLL

Addie Kee

3 cups graham cracker crumbs
2 cups chopped dates
2 cups small marshmallows
1 cup chopped nuts
1 1/2 tsp vanilla flavoring
1/2 cup evaporated milk

Combine all ingredients. Mix well and shape into a roll 4 inches in diameter. Wrap in wax paper. Chill over night, but do not freeze. Cut into slices and serve with whipped cream.

Serves 10 - 12

DESSERTS

FRUIT COBBLER

Barbara Parrish

1/4 cup butter
1/2 cup sugar
1 cup flour
2 tbsp baking powder
1/4 tsp salt
1/2 cup milk
1 no 2 can fruit (drained)
1/4 - 1/2 cup sugar
1 cup fruit juice

Cream butter and sugar until fluffy. Sift dry ingredients and add alternately with milk. Beat until smooth. Pour into 8 inch square pan and spoon fruit over batter. Sprinkle with sugar and pour juice over all. Bake for 45 minutes at 350 degrees. During baking the fruit and juices go to the bottom and cobbler forms on top. Serve warm with ice cream.

FROZEN LEMON DESSERT

Joy Bottenfield

1 lb vanilla wafers crushed
2/3 cup melted butter
6 egg yolks
2 cans eagle brand milk
1 6oz can frozen
lemonade concentrate
1 pint whipping cream
6 egg whites
3/4 cup sugar

Mix together the wafers and melted butter and press down into a 9x13 pan and a 8x8 pan. Beat the egg yolks, then add milk and lemonade and whip until thick. Fold in stiff whipped cream and pour over crust in two pans. Beat 6 egg whites with 3/4 cup sugar until stiff and spread over filling. Put under the broiler for one minute until light brown. Put in freezer and cover tightly with foil for several hours or over night.

LIME DESSERT

Evelyn Little

1 13oz can evaporated
milk, chilled
1 small pkg lime jello
1 3/4 cup hot water
1/4 cup lime juice
2 tsp lemon juice
1 cup sugar
2 cups chocolate wafer
crumbs
1/2 cup melted margarine
1/2 pint whipping cream,
whipped
cherries

Dissolve jello in hot water and chill until partially set and whip. Add juices and sugar. Whip milk (will double) and fold into jello mixture. Mix wafer crumbs and melted margarine and press into a 9x13 pan. Save a few crumbs for the top. Pour in jello mixture and chill over night. Top with whip cream and to add color, put a cherry on top.

DESSERTS

FRUIT COCKTAIL DESSERT

Deanna Ingersoll

1 cup flour
1 cup sugar
1 tsp soda
1/2 tsp salt
1 egg beaten
1 16oz can fruit cocktail
1 cup brown sugar
1/2 to 1 cup pecans

Combine first five ingredients. Drain fruit cocktail keeping 1/4 cup juice. Add fruit and juice. Spread in 9x13 inch ungreased pan. Sprinkle with brown sugar on top and pecans. Bake at 300 degrees for 1 hr 15 minutes. Serve with whipped cream or ice cream.

RIS A LA MANDE

Debbie Warwick

2 1/2 tbsp rice
1 1/2 cup cream
2 1/2 tbsp sugar
1/2 tsp vanilla
2 tbsp chopped almonds
1/2 envelope gelatin
1/4 cup water
1 cup whipped cream

Bring cream and rice to boil, turn to simmer, and steam until rice is done. Add sugar, vanilla, and almonds. Dissolve gelatin in hot water and add to rice. When cool, but not stiff, fold in whipped cream. Chill. Serve with cherry sauce or any frozen fruit. Serves 4

This is a traditionally Danish Christmas dessert in our family. We put in one large almond and whoever gets it, wins a small price.

LEMON ANGEL DESSERT

Ethel Russell

1 env unflavored gelatin
1/2 cup sugar
dash salt
2 beaten eggs
1/2 cup water
1 6oz can frozen lemonade
1 14oz can evaporated milk chilled icy cold and whipped
yellow food coloring
1 10 inch tube Angel Cake

Mix the gelatin, sugar and salt. Add eggs and water. Cook and stir until gelatin dissolves and mixture thickens slightly. Remove in heat and stir in concentrate. Chill until partially set. Fold into whipped milk; add a few drops of food coloring. Rub the brown crumbs off cake and tear cake into bite size pieces. Cover bottom of 10 inch tube pan with gelatin mixture. Arrange 1/2 of cake on top of gelatin, and pour 1/3 of gelatin mixture over cake pieces. Repeat layers; chill until firm.

DESSERT

CREAM CHEESE MOLD WITH FRUIT

Kathy Ihms

1 8oz pkg cream cheese
3 tbsp whipping cream
1 tbsp powdered sugar
1/2 tsp vanilla
2 cups berries or fresh
chopped fruit

Have cream cheese at room temperature. Add cream and mix well. Stir in sugar and vanilla and beat until fluffy. Line 8 inch mold with dampened cheese cloth. Pack in cheese mixture. Chill at least 3 hours
Serves 4 - 6

LEMON DESSERT

Ethel Russell

1 3/4 cup boiling water
1 pkg lemon jello
1 cup sugar
juice of 1 lemon
rind of 1 lemon
1 large can carnation
milk, chilled over night
graham crackers, crumbled

Mix boiling water and jello and chill until congealed. Add sugar, lemon juice, lemon rind, and mix. Whip until stiff milk, and fold jello mix into milk mix. Crumble layer of graham crackers in a large flat dish 12x14, and spoon in pudding mix. Chill until firm.

BERRY DESSERT

Sandy Young

15 graham crackers
1/4 cup butter
1 1/2 cups berries
1/2 cup sugar
2 tbsp cornstarch
1/4 lb marshmallows
1/2 cup milk
1 cup whipped cream

Roll crackers and mix with melted butter to form bottom and topping. Cook berries, sugar, cornstarch until thick and clear. Cool. Melt marshmallows in milk. Then cool. Add the whipped cream. Put 1/2 of the cracker mixture pressed into the bottom of a 9x9 inch pan. Then put 1/2 the cream mixture on crumbs, then all the berry mixture. Then the other half of the cream mixture and top all with the rest of the graham cracker crumbs. Let stand at least over night. Serves 9

COOKIES

SCOTCHIES

Marge Killam

1 cup sifted flour
1/2 tsp soda
1/2 tsp salt
1 tsp vanilla
1/2 cup shortening
1 cup brown sugar
1 egg
1 cup quick cooking oats
1/2 cup chopped nuts
1 cup coconut

Sift flour, salt and soda. Add creamed shortening, brown sugar and egg. Mix and add oats, nuts, coconut and vanilla. Drop by teaspoonful on greased cookie sheet. Flatten with floured bottom of glass. Bake at 325 degrees for 12 to 15 minutes. Remove immediately. Makes about 4 dozen.

NOELS

Jean Haworth

1 egg
1/3 cup soft margarine
1 tsp vanilla
3/4 cup packed brown sugar
1/2 cup sour cream
1 1/4 cup flour
1/2 tsp salt
1/4 tsp baking powder
1/2 tsp soda
36 pitted dates and walnut halves

Cream first four ingredients. Add sour cream, then dry ingredients, and mix well. Stuff dates with walnut halves. Roll into batter with two forks. Bake at 400 degrees for 8 to 10 minutes on greased cookie sheet. When cool, cookie can be frosted with 2 tbs margarine, 1 cup powdered sugar, 1 tsp vanilla, and 1 tbs milk whipped together.

CAROL'S EASY COOKIES

Carol Lagasse

1 pkg cake mix any flavor
2 cups whipped topping such as Cool Whip.
1 egg
1/2 cup sifted powdered sugar

Combine in large bowl the cake mix, whipped topping, and egg. Drop by teaspoonful into 1/2 cup powdered sugar. Roll to coat. Place 1 1/2 inches apart on greased cookie sheet. Bake until golden brown. Cool. I usually add some more flavoring. If using lemon cake mix, add 1/2 tsp of lemon extract. For softer cookie put in tupperware container - for a crisp cookie put in regular cookie jar. These are not too sweet but a light tea cookie.

COOKIES

DREAM BARS

Carolyn Boe

1/2 cup margarine
1 cup flour
1/2 cup brown sugar
2 eggs
1 tsp vanilla
1 cup brown sugar
2 tbsp flour
1 tsp baking powder
1 1/2 cups coconut
1 cup chopped nuts
1/2 tsp salt

Mix together to a crumbly mass the margarine, flour and brown sugar and pat into a large 13x9 pan, covering bottom. Bake at 375 degrees for 10 minutes. Beat eggs, vanilla and sugar together. Mix flour, salt and baking powder and sift over nuts and coconut. Add to egg mixture and pour into the baked crust, spreading evenly. Bake at 375 degrees for 15 - 20 minutes. Cool and cut into bars.

COCONUT BON BONS

Barbara Parrish

2 lbs powdered sugar
1 cube butter
1 can eagle brand milk
1 tsp vanilla
1 can coconut or
2 cups grated fresh coconut
3 cups finely chopped walnuts

Cream sugar and margarine together until smooth. Add other ingredients and mix well. Roll into walnut sized balls. If desired melt two packages German chocolate with 1/2 cake paraffin in top of double boiler. Put toothpicks in balls and dip into this.

CHOCOLATE OATMEAL BROWNIES

Elnerva Rentz

1/2 cup margarine
1/3 cup white sugar
1/3 cup brown sugar
1 egg
1 tsp vanilla
1/2 cup flour
1/2 tsp baking powder
1/4 tsp salt
1/2 tsp cinnamon
1/8 tsp nutmeg
1 cup oatmeal
1 cup chocolate chips

Beat butter, sugars, egg and vanilla. Blend in dry ingredients. Stir in 1/2 cup of chips. Spread in greased 9 inch pan. Sprinkle with remaining chips. Bake at 350 degrees for 20 - 25 minutes. Cool. Cut into bars.

COOKIES

TAFFEE SQUARES

Bettye Johnson

1/2 cup butter or crisco
1/2 cup margarine
1 cup sugar
1 egg separated
1 tsp vanilla flavoring
1/2 tsp baking soda
1 tsp cinnamon
1 cup chopped nuts

Cream butter and margarine, adding sugar gradually; stir in the yolk of egg. Sift together all dry ingredients and add gradually. Grease a 11x26 inch pan. Place batter into different amounts over greased pan. Wet hands and pat down until dough is smooth and even. Beat egg white until foamy and brush on top. Spread 1 cup medium nuts over dough and pat lightly. Bake at 325 degrees for 40 minutes or until golden brown. Cut into squares while hot.

CHOCOLATE CHIP CUPCAKES

Marge Killam

2 cups flour
1 tbsp cocoa
1 tsp salt
1 1/4 cup sugar
3/4 cup margarine
2 eggs
1 tsp vanilla
1 cup water
1 tsp baking soda
1 cup chocolate chips
1/2 cup chopped nuts

Cream sugar with shortening. Blend in 2 eggs, vanilla, water and baking soda that has been mixed together, and add dry ingredients alternately with cream mixture and mix well. Sprinkle 1 cup chocolate chips, 1/2 cup chopped nuts over cup cake batter. Bake at 375 degrees for 20 - 25 minutes.

PERSIMMON COOKIES

Libby Forcum

1/2 cup shortening
1 cup sugar
1 egg
1 cup persimmon pulp
1 tsp soda
2 tsp each cinnamon,
nutmet, cloves
2 cups flour
1 tsp salt
1 cup nut meats
1 cup raisins

Cream shortening, sugar, and egg. Mix in persimmon pulp, soda, and spices. Then add flour, salt, nuts, and raisins. Bake at 350 degrees for 12 - 15 minutes. Cool on rack.

COOKIES

NO BAKE COOKIES

Goldie Snelling

4 cups sugar
1 cup canned milk
6 tbsps cocoa
2 cubes butter

Mix cocoa and sugar. Add milk and butter. Bring to full boil for 1 1/2 minutes. Pour over 6 cups quick oats and 1 cup peanut butter. Drop on waxed paper and let cool 1 hour. This is a very rich cookie, something like candy.

OATMEAL RICE KRISPIE COOKIES

Marge Killam

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 tsp vanilla
2 eggs
2 cups sifted flour
2 tsp soda
1 tsp baking powder
1/2 tsp salt
1 cup coconut
2 cups Rice Krispies
2 cups oatmeal quick
uncooked

Cream shortening, brown sugar, white sugar, vanilla, and eggs. Add flour, baking powder, soda, salt and mix well. Then add coconut, rice krispies, and oatmeal. Form small balls and flatten with fork. Bake at 350 degrees for 10 to 15 minutes.

Makes 75 cookies

SUGAR COOKIES

Joy Bottenfield

2 cups shortening
1 cup sugar
1 cup packed brown sugar
1 tsp vanilla
2 eggs
1 tsp salt
4 cups flour
4 tsp cream of tartar
2 tsp baking soda

Cream sugars and shortening. Add eggs and vanilla, then add remaining ingredients in order and mix well. Bake at 350 degree until just lightly browned around the edges. Drop cookies on ungreased cookie sheet and flate with a glas that has been dipped in sugar or cinnamon sugar. Can be topped with walnut, candy cherry, or hershey kiss.

Of all the things you wear, your expression is the most important.

COOKIES

CHRISTMAS CASSEROLE COOKIES

Goldie Snelling

2 eggs
1 cup sugar
1 cup shredded coconut
1 cup walnuts
1 cup chopped dates
1 tsp vanilla
powdered sugar

Beat eggs well, then add sugar gradually. Beat until fluffy. Mix 1 cup shredded coconut, 1 cup walnuts, 1 cup chopped dates, and 1 tsp vanilla. Mix well. Put in casserole dish and bake at 350 degrees for 30 - 35 minutes. Stir and let cool. Roll into small balls and roll in powdered sugar.

CHOCOLATE COOKIES

Carol Lagasse

1 cup granulated sugar
3/4 cup butter or oleo
1 egg
2 tbsp milk
2 sq melted chocolate
2 1/2 cups sifted flour
1/4 tsp salt
1/2 tsp vanilla

Add all together and mix well. Chill. Roll in walnut size balls, then dip top of balls in Chocolate Shots. Bake at 350 degrees for about 15 minutes.

DATE FILLED OATMEAL COOKIE

Marge Killam

1 cup dates
1 cup water
1 cup sugar
juice of one lemon
1 1/2 cups sifted flour
1/2 tsp soda
1/2 tsp salt
1/4 cup milk
1 cup sugar
3/4 cup shortening
1 tsp vanilla
1/2 cup uncooked quick oatmeal

Cook until thick the dates, water, sugar, and lemon juice. Stir constantly; cool. Sift the flour, soda and salt; add milk. Cream the sugar, shortening, vanilla, and oatmeal and add to creamed mixture. Beat until smooth. Turn out one half dough on floured board. Knead gently 2 or 3 times. Roll very thin. Cut dough with round cookie cutter. Then place small spoonful of date filling in center of half the cookie. Fold over and seal edges by pressing together. Place on greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

COOKIES

PECAN BARS

Joy Bottenfield

1 cup brown sugar
1 cup butter
2 cups flour
5 eggs
1 cup Karo syrup - blue label
1 cup sugar
1 tsp vanilla
1 cup pecan halves

Mix brown sugar, butter, and flour, and put in a 9x13 pan and bake at 350 degrees for 10 minutes. Beat the eggs slightly, then mix with syrup, sugar, vanilla, and pecan halves. Pour over baked mixture and bake again at 350 degrees for 15 minutes, then reduce heat to 275 degrees for 15 more minutes.

WAIKIKI BANANA BARS

Evelyn Breech

1/4 cup shortening
1 cup brown sugar
1/2 tsp vanilla
1/2 tsp lemon extract
1 cup mashed banana
1 1/2 cups sifted flour
1 1/2 tsp baking powder
1/2 tsp salt
1/2 cup chopped nuts
1/4 cup powdered sugar
1 tsp cinnamon

Combine brown sugar, shortening, flavorings and banana in mixing bowl, beat hard. Sift flour with baking powder and salt; add to first mixture. Mix well. Stir in nuts. Bake in greased 11x7 pan at 350 degrees for 30 to 35 minutes or until done. While warm, cut into bars and remove from pan. Mix powdered sugar and cinnamon; gently roll the warm bars in sugar-cinnamon mixture. Makes 21 to 24 bars. No eggs needed in these moist chewy bars.

CHOCOLATE DROP COOKIES

Marilynn Hall

1 1/2 cup brown sugar
1/2 cup shortening
1/2 cup cocoa
1 tsp vanilla
nuts or raisins
1 egg
1/2 cup milk
2 1/2 cups flour
1/4 tsp soda
1/2 tsp salt
1/2 tsp baking powder

Melt shortening. Add to brown sugar and cocoa. Add egg and milk and mix well. Add dry ingredients slowly. Add vanilla, then nuts or raisins. Bake at 350 degrees for 12 - 15 minutes.

COOKIES

APPLESAUCE COOKIES

Zona Ake

1 cup applesauce
1 cup seedless raisins
1 cup sugar
1/2 cup shortening
1 egg
1 cup chopped nuts
2 cups sifted flour
1 tsp salt
1 tsp baking powder
1 tsp cinnamon
1/2 tsp soda
1/2 tsp nutmeg
1/2 tsp cloves

Mix applesauce and raisins and set aside. Combine sugar and shortening; add egg and beat until fluffy. Add applesauce and raisins, then sifted dry ingredients. Add nuts if desired. Drop by tsp on baking sheet two inches apart. Bake at 375 degrees for 12 - 15 min. Makes about 4 to 5 dozen.

CORNFLAKE DATE NUT COOKIE

Carol Taylor

1/2 cup butter
1 cup sugar
2 eggs beaten
1 small pkg nuts
1 pkg pitted dates
4 cups corn flakes
loosely packed
1 1/2 cups flour
1 tsp baking soda
cherries

Cream butter and sugar; add eggs. Add broken nuts and dates cut up. Then add dry ingredients Mix carefully. Drop by either teaspoonful or tablespoonful depending on size you want. Can put a half maraschino cherry in center of cookie before baking. Bake on a greased cookie sheet at 375 degrees for about 10 min.

CHINESE CHEWS

Jean Haworth

3/4 cup flour
1/2 cup white sugar
1/2 cup brown sugar
1 1/2 tsp baking powder
pinch salt
1 cup nuts chopped
1 cup chopped dates
1 egg with 2 tbsp
water beat into it

Mix all ingredients in order given. Pour into greased 9x13 inch pan and bake at 325 degrees for 25 to 30 minutes. Cut into squares while still warm, then roll in powdered sugar.

"As for me and my house, we will serve the Lord."

Joshua 24:15

COOKIES

CHINESE CHEWS

Ardie Huntsinger

3/4 cup flour
1/8 tsp salt
1 tsp baking powder
1 cup sugar
1 cup chopped dates, or
raisins, or apricots, or
figs
1 cup chopped nuts
3 well beaten eggs

Sift dry ingredients. Stir in nuts and fruit. Add beaten eggs. Beat thoroughly. Pour into greased and floured 10x14 pan. Bake at 325 degrees for 15 minutes. Cut into squares while still warm. Sprinkle with powdered sugar. Cool slightly, then lift from pan with spatula, turning each square over to dust with powdered sugar on opposite side.

Makes about 2 1/2 doz

COOKIE TORTE

Zona Ake

1 1/2 cup raisins
2 1/2 cup water
1 1/2 cups sugar
2 eggs
1 1/2 cubes oleo
1 tsp salt
1/2 tsp vanilla
2 3/4 cups flour
2 tsp soda
1 tsp cinnamon
1/2 tsp nutmeg

Boil raisins and water until there is 1 cup of juice left. Cool and save juice for liquid. Cream well the sugar, eggs, oleo, salt and vanilla. Sift together 3 times flour, soda, cinnamon and nutmeg. Add flour mixture alternately with raisin juice to the creamed mixture. Last add raisins and pour into shallow greased pans and bake for 30 minutes at 350 degrees.

Icing:

1/2 cube oleo
1/4 cup milk
1/2 box powdered
sugar
1/2 tsp vanilla or
1/2 tsp lemon

Heat oleo and milk; add sugar and vanilla or lemon. Beat 10 minutes. Spread on torte while still warm, cool and slice in squares. Excellent!!

"The beauty of the house is orderliness
The blessing of the house is contentment
The glory of the house is hospitality
The crown of the house is godliness."

CONFECTIONS

REFRIGERATOR FUDGE

Bonnie Gedney

- 1 box powdered sugar
- 4 blocks melted unsweetened chocolate
- 1/2 tsp vanilla
- 2-3 oz cream cheese

Melt chocolate; soften cream cheese. Add 1/2 of the sugar gradually and mix. Then add rest of sugar and vanilla. Spread in pan and refrigerate for two hours.

FUDGE

Joy Bottenfield

- 2 5oz hershey bars
- 2 pkg chocolate chips
- 1 pint marshmallow cream
- 1 large can carnation milk
- 4 cups sugar
- 1 large pkg nuts broken

Boil milk and sugar for 10 minutes. Add marshmallow cream, chocolate chips, and hershey bar. Then add nuts and vanilla and beat until it crusts. Spread in pan and cut when cool.

Makes 5 lbs

SPICED NUTS

Carolyn Boe

- 1 cup sugar
- 1/2 tsp cinnamon
- 1/4 cup canned milk
- 2 tbs water
- 1/2 tsp vanilla

Combine ingredients and cook to soft ball stage. Pour over 3 cups walnut halves. Separate each one on waxed paper and cool.

PECAN TURTLES

Joy Bottenfield

- 3/4 cup butter
 - 1 cup sugar
 - 1 egg
 - 2 tbs milk
 - 1/2 tsp vanilla
 - 1 3/4 cups flour
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1 lb pecan halves
-
- 1/4 cup butter
 - 2 sq unsweetened chocolate
 - 1/3 cup milk
 - 1/2 tsp vanilla
 - 3 cups sifted powdered sugar

Cream butter gradually adding sugar. Beat in egg, milk and vanilla. Sift together flour, baking powder and salt; gradually add to cream mixture. Cut pecans in half widthwise. On baking sheet, for each cookie, arrange 3 pecans to form a triangle. Drop 1 tsp of batter in center of triangle making certain it covers tip of each pecan. Bake in preheated 375 degree oven 8 to 10 minutes. Remove immediately and cool. For frosting melt butter, chocolate, and milk over low heat, stirring occasionally. Cool and frost turtle.

