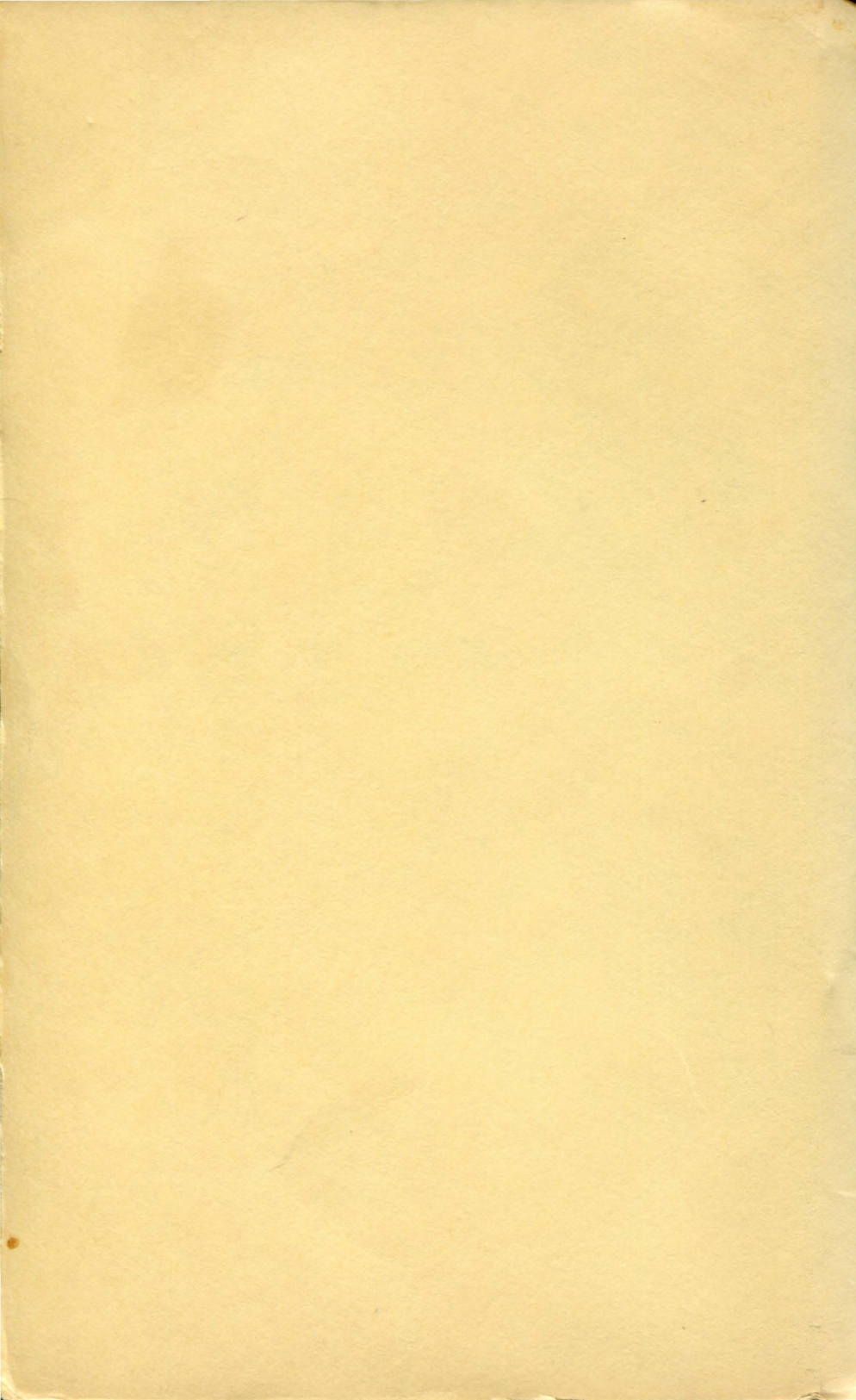


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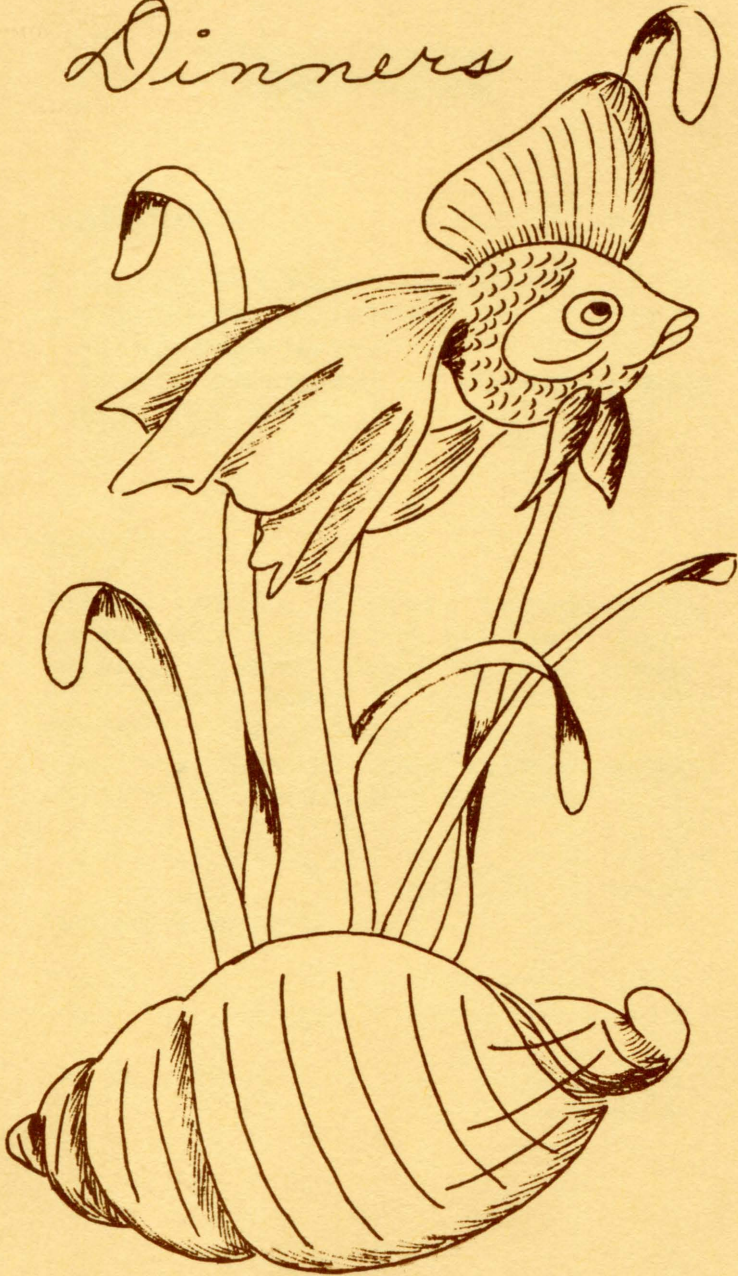
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Dinners



Savory Chicken
Strawn Family

Ingredients:

1 cut up chicken
1 cup converted rice
1 to 1½ cups water
1 12 oz. can cream of mushroom soup
1 pkg. dry onion soup mix

Combine:

Butter bottom of glass baking dish. Spread the rice over bottom. Lay chicken pieces atop. Spread cream of mushroom soup on top of chicken; sprinkle onion soup. Pour water over top; cover. Bake approximately 1½ to 2 hours at 325 degrees.

Serves 4 hungry ones

Super Mexican Dish
Blalock Family

Ingredients:

1½ lbs. hamburger (or more)
1 medium onion
1 can tomato paste
2 Tbl. chili powder
1 large can whole corn
1 pkg. corn tortillas
1 lb. jack cheese

Combine:

Brown hamburger with onion & chili powder; add tomato paste & 2 cans water. In loaf cake pan 9 x 13 x 2 layer as follows; tortillas, meat mixture, corn, cheese; continue until mixture is gone; end with cheese. Put in oven until cheese melts. 350 degrees.

Serves 8

Hint: Very good with just a green salad.

Eastern Bar B Q
Blalock Family

Ingredients:

2 cans roast beef with gravy
 $\frac{1}{2}$ green pepper
1 medium onion
 $\frac{1}{2}$ cup catsup
 $\frac{1}{4}$ cup brown sugar
1 Tbl. worcestershire

Combine:

Shread up roast beef in gravy;
simmer with green pepper & onion.
Cook until onion & pepper are
tender. Mix brown sugar, catsup
& worcestershire; blend into beef
mixture; simmer 10 minutes.

Serves 8

Hint: Put on hamburger buns and
top with shreaded cabbage.

Swedish Ham Balls

Ingredients:

1 lb. ground ham
1½ lbs. ground lean pork
2 cups cracker crumbs
2 eggs beaten
1 cup milk
salt & pepper to taste
1 1/3 cups brown sugar
½ cup water
½ cup vinegar
1 tsp. mustard

Combine:

Meat, crumbs, eggs, milk, salt & pepper. Shape into balls; place in baking dish. Combine remaining ingredients; pour over meat balls; cover; bake at 275 for 1 hour. Remove cover; continue baking for 1 hour. Baste every 15 minutes.

Serves 6

Tahitian Chicken
Ferraro Family

Ingredients:

$\frac{1}{4}$ cup all purpose flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
3 lbs. frying chicken pieces
salad oil
1 can 8 oz. crushed pineapple
1 can frozen orange juice
1 tsp. melted butter
1 Tbl. soy sauce
1 tsp. ginger
2 cups minute rice

Combine:

Flour, salt & pepper; roll chicken in flour. Fry in shallow pan until brown. Mix orange juice undiluted, crushed pineapple, melted butter, soy sauce & ginger; pour over chicken; bake uncovered 1 hour at 350 degrees.

Serves 6

Pizza Potatoes
Ducasse Family

Ingredients:

1 pkg. scalloped potatoes
1 can 16 oz. tomatoes
1½ cups water
¼ tsp. oregano leaves
1 pkg. 4 oz. sliced pepperoni
1 pkg. 4 oz. mozzarella cheese

Combine:

Empty potato slices & packet of seasoned sauce mix into ungreased casserole. Heat tomatoes, water & oregano to boiling; stir into potatoes; arrange pepperoni on top & sprinkle with cheese. Bake uncovered 30 to 35 minutes 400 degrees.

Serves 4

Hint: Use ½ lb. ground beef browned & drained for pepperoni.

Spanish Hamburger Dish
Duarte Family

Ingredients:

1 lb. hamburger
1 can (small) green beans
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. garlic salt
 $\frac{1}{4}$ cup chopped onion
2 large potatoes diced
1 small can tomato sauce
1 cup water

Combine:

Fry hamburger until partly cooked
add salt, garlic, onion, tomato
sauce, water & potatoes; cook 20
minutes; add green beans with
juice & simmer 5 more minutes.

Serves 5 to 7

Hint: Check potatoes, so they
don't get too soft.

John's Carnitas
Meugnet Family

Ingredients:

12 corn tortillas (1 dozen)
4 lbs. pork roast
1 bunch of celantro
 $\frac{1}{2}$ cup chopped onions
4 medium tomatoes
1 head of lettuce
1 lb. cheese

Combine:

Roast pork in very low heat (250) for 4 hours being covered with foil with fat of pork facing up. 4 hours later; chop tomatoes, lettuce, celantro & pork in small amounts. Grate cheese; warm corn tortillas over open fire & fill with ingredients & roll clipping with tooth pick.

Serves 6

Hint: Serve hot or warm & don't over fill tortillas, you can add any sauce you like with it. Save extra's for other dinners. (pork)

Grandma's Hot Dish
Beaulieu Family

Ingredients:

3 to 4 potatoes
1 lb. hamburger
1 small onion
2 Tbl. chili powder
1/3 cup uncooked rice
salt & pepper to taste
1 can tomato soup

Combine:

Brown hamburger & onion; drain off grease; combine with thinly sliced potatoes, rice, chili powder, salt & pepper. Add enough water to soup to cover all; cover & bake until potatoes & rice are tender. Stir often and keep moist with small amount of water if necessary. 350 degrees.

Serves 4 to 6

Hamburger Pie
Ducasse Family

Ingredients:

1 lb. ground beef
2 2/3 cups instant potato buds
1 egg
1 tsp. salt
1/8 tsp. pepper
1 Tbl. instant minced onion
1/4 cup catsup
1 cup milk
1/2 cup shredded sharp cheese

Combine:

Meat, 1 1/3 cups of the instant potato buds (dry), egg, salt & pepper, onion, catsup & milk. Spread in ungreased pie pan. Bake uncovered 35 to 40 minutes. Prepare remaining potato buds as directed on package for 4 servings. Top baked meat loaf with mashed potatoes; sprinkle with cheese. Bake 3 to 4 minutes longer or until cheese melts.

Serves 4 to 5

Salmon Croquettes
Moynagh Family

Ingredients:

3 Tbl. butter
3 Tbl. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 cups Red Sockeye Salmon, drained
1 tsp. parsley
1 tsp. lemon juice
2 tsp. grated onions
 $\frac{2}{3}$ cups bread crumbs

Combine:

Melt butter in top of double boiler, blend in flour & seasonings, cook 15 minutes stirring constantly til thick & smooth; add all remaining ingredients including egg & bread crumbs; set aside until cold. Shape into 8 small cylinders; fry in hot deep fat, 375 degrees; until brown.

Serves 4

Hint: Mixture could be placed in freezer for 10 minutes. It shapes better and holds together better when put in hot oil.

Macaroni Mousse
Maynagh Family

Ingredients:

1 cup macaroni
1½ cups scalded milk
1 cup bread crumbs
1 green pepper chopped
3 eggs
1 Tbl. parsley
2 Tbl. onion minced
1 pimiento
½ cup grated cheese
½ tsp. paprika
1 tsp. salt

Combine:

Boil macaroni in salted water till tender; drain and place in greased baking ring. Make sauce of milk poured over crumbs, & other ingredients; pour over macaroni, last stir in beaten eggs. Bake in moderate oven for 40 minutes. Strips of pimento & parsley may be arranged across the top of the mousse after it has been unmolded. 350 degrees.

Serves 4 to 6

Chowder Rice & Chicken
Ferraro Family

Ingredients:

- $\frac{1}{2}$ cup chopped onion
- 2 Tbl. butter
- 3 $\frac{1}{3}$ cup evaporated milk
- 1 $\frac{2}{3}$ cup water
- $2\frac{1}{2}$ tsp. salt
- 1 cup diced cooked chicken
- 1 tsp. sugar
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. pepper
- 1 can (1 lb) tomatoes
- 1 can (8 oz) corn drained
- 1 Tbl. parsley
- 1 $\frac{1}{3}$ cup minute rice

Combine:

Saute onion in butter in a large saucepan until soft. Add milk, water, salt, sugar, soda, pepper, tomatoes (breaking up tomatoes) add; rice, chicken & parsley; bring to a boil; cover and simmer 15 minutes.

Serves 6 to 8

Russian Fluff
Lagel Family

Ingredients:

1 cup regular rice cooked
1 tsp. salt
1 lb. ground meat
1 large onion
1 tsp. salt & pepper
1 can peas & juice
2 cans tomato soup
 $\frac{1}{2}$ cup celery cut small
bacon strips

Brown meat; add to rice; add last three ingredients; mix well. Put in casserole, top with bacon strips & bake one hour at 350 degrees.

Serves 5 to 6

Hint: Also good with corn or succatash in place of peas.

Baked Burger Kebobs
Henry Family

Ingredients:

6 carrots cut in chunks
4 onions cut in chunks
1 egg beaten
1 tsp. salt
1 green pepper
1 clove garlic
2 slices bacon
1½ lbs. ground beef
½ cup bread crumbs
¼ tsp. pepper
1 8 oz. can tomato sauce
½ cup water
2 tsp. worcestershire sauce

Combine:

Preboil carrots and onions until almost tender. Combine beef, egg, bread crumbs, salt & pepper; form into meat balls; thread carrots, onions, peppers, bacon and meat balls onto 6 skewers. Brown in shallow pan in broiler; combine tomato sauce, water, worcestershire sauce, garlic. Bake in oven til done. Serve over rice.

Serves 6

Potato & Jack Cheese Casserole
Conder Family

Ingredients:

6 to 8 potatoes boiled & cubed
1 medium onion
4 boiled eggs
1 can mushroom soup
1 can corned beef
1 lb. jack cheese cubed

Combine:

All ingredients and bake at 350
degrees for 35 minutes or until
cheese is bubbling through
casserole.

Serves 6 to 8

Hint: Serve with salad and
vegetables.

Chicken in the Skillet

Ingredients:

- 2 Tbl. butter
- 4 chicken thighs or legs
- 1 small onion diced
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup chopped celery leaves
- 4 oz. can mushrooms
- $\frac{1}{4}$ tsp. sage
- $\frac{1}{4}$ tsp. thyme
- $\frac{1}{4}$ tsp. marjoran
- $\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup cooked rice
- 1 10 $\frac{3}{4}$ oz. vegetable soup

Combine:

In medium skillet; melt butter, add chicken parts & brown well; add onion, celery, mushrooms; saute. Stir in sage, thyme, marjoran, salt & water. Simmer 20 minutes. Stir in rice & vegetable soup. Simmer 20 minutes longer.

Serves 4 to 5

Hint: Sprinkle with snipped parsley

Crab Bake

Ingredients:

8 slices bread
2 cups crab (1 can)
 $\frac{1}{2}$ cup mayonaise
1 onion chopped
1 cup chopped green pepper
1 cup chopped celery
4 eggs beaten
3 cups milk
1 can mushroom soup
grated cheese

Combine:

Mix first 6 ingredients & place on 4 slices of bread in a pan. Place remaining 4 slices of bread on top. Cover bread with eggs & milk; place in refrigerator overnight. Bake 15 minutes at 350 degrees. Remove from oven; cover with soup & cheese cover & bake 1 hour at 300 degrees.

Frikadeller 'Danish Meat Balls'
Webster Family

Ingredients:

1½ lbs. ground beef
½ lb. ground sausage
1 grated onion
1 egg
1 cup milk
2 Tbl. flour
2 Tbl. bread crumbs
¼ tsp. pepper
1 tsp. salt
½ tsp. cloves (optional)

Combine:

Meat, bread crumbs, egg, onion, pepper & flour; slowly add milk; mix well. Let mixture stand 3 hours. Add salt; drop from large Tbl. in lard, turning to brown all sides. When brown; remove from pan to a warm dish. Make gravy in same pan, pour over frikadeller & serve.

Stuffed Zucchini
Perry Family

Ingredients:

1 lg. or 2 med. zucchini about 3 lb
 $\frac{1}{2}$ lb. ground beef
1 clove garlic, minced
2 slices italian bread, crumbled
2 Tbl. oil
3 Tbl. parmesan cheese, grated
1 Tbl. parsley
1 Tbl. oregano
1 Tbl. basil
salt & pepper to taste
1 15 oz can contadina italian sauce

Combine:

Brown meat; pour off grease. Slice zucchini into 3 inch rounds; scoop out the center making a cavity; dice this and save. Combine pulp, bread crumbs, cheese, oil, spices, garlic & meat mixture; add salt & pepper to taste; mix well. Stuff zucchini with this mixture. Place in baking pan. Bake 15 minutes at 375 degrees; remove & pour sauce on top and then bake 30 minutes or until fork tender.

Serves 4

Chili Con Carne
Coffe Family

Ingredients:

1 can tomato sauce 8 oz.
1 can tomato paste 6 to 8 oz.
1 can whole tomatoes 1 lb.
 $1\frac{1}{2}$ tsp. oil
1 cup chopped green pepper
 $1\frac{1}{2}$ cups chopped onion
2 cloves crushed garlic
 $\frac{1}{2}$ cup chopped parsley
 $\frac{1}{4}$ cup butter or margarine
 $2\frac{1}{2}$ lbs. ground beef (coarse)
1 lb. ground lean pork
4 Tbl. chili powder
2 Tbl. salt
 $1\frac{1}{2}$ tsp. pepper

Combine:

Saute green pepper, onions & garlic until tender; add parsley; set aside. Brown beef & pork in butter; add vegetables to meat & stir in chili powder. Cook 10 minutes; drain; add tomatoes, sauce, paste, salt, pepper & 1 cup water. Simmer 1 hour covered. Uncover and simmer 30 minutes.

Pepper Steak
Evans Family

Ingredients:

1½ lbs. round steak
¼ cup flour
½ tsp. salt
1/8 tsp. pepper
¼ cup oil
1 8 oz. can tomatoes
1 ¾ cups water
½ cup chopped onion
1 small minced garlic
1 Tbl. beef flavor gravy base
1½ tsp. worcestershire sauce
2 large green peppers cut in strips

Combine:

Cut steak in strips; coat meat with flour, salt & pepper. Brown meat in oil. Drain tomatoes, saving liquid; add tomato liquid, water, onion, garlic & gravy base to meat in skillet; simmer covered 1½ hours. Stir in worcestershire & green pepper; cover & simmer 5 minutes; add tomatoes, cook 5 more minutes.

Serves 6

Budget Dinner
Adams Family

Ingredients:

1 lb. ground beef
1 medium onion
1 medium bell pepper
1 pkg. noodles
1 lb. can of tomatoes
1 pkg. longhorn cheese

Combine:

Fry beef until brown; put in a 2 quart baking dish; add the chopped onion, pepper, uncooked noodles, tomatoes. Cut & place cheese on top. Cover bake 1 to 1½ hours. 325 degrees.

Serves 6

Mexican Macaroni Casserole
Palmer Family

Ingredients:

1 lb. pork sausage
3/4 cup diced onion
3/4 cup diced bell pepper
3 1/2 cups tomatoes (1 lb. 13 oz. can)
1 cup sour cream
1 Tbl. chili powder
1 tsp. salt
2 Tbl. sugar
8 oz. elbow macaroni

Combine:

In a large skillet brown sausage,
onion & pepper; drain excess fat.
Add other ingredients; cover &
simmer 30 minutes or until macaroni
is tender.

Serves 4 to 6

Enchilada Pie
Celaya Family

Ingredients:

1 $\frac{1}{4}$ cups oil
1 dozen corn tortillas
1 13 oz. Las Palmas chili sauce
2 Tbl. flour
1 lb. longhorn cheese, grated
2 4 oz. can chopped olives

Combine:

Brown flour in $\frac{1}{4}$ cup oil; add chili sauce; simmer until thickened; Heat oil & fry tortillas until soft; dip in sauce; layer tortillas, cheese & olives in baking pan. Pour sauce on top. Garnish with cheese. Bake 30 minutes at 375 degrees.

Swiss Steak
Schlumpberger Family

Ingredients:

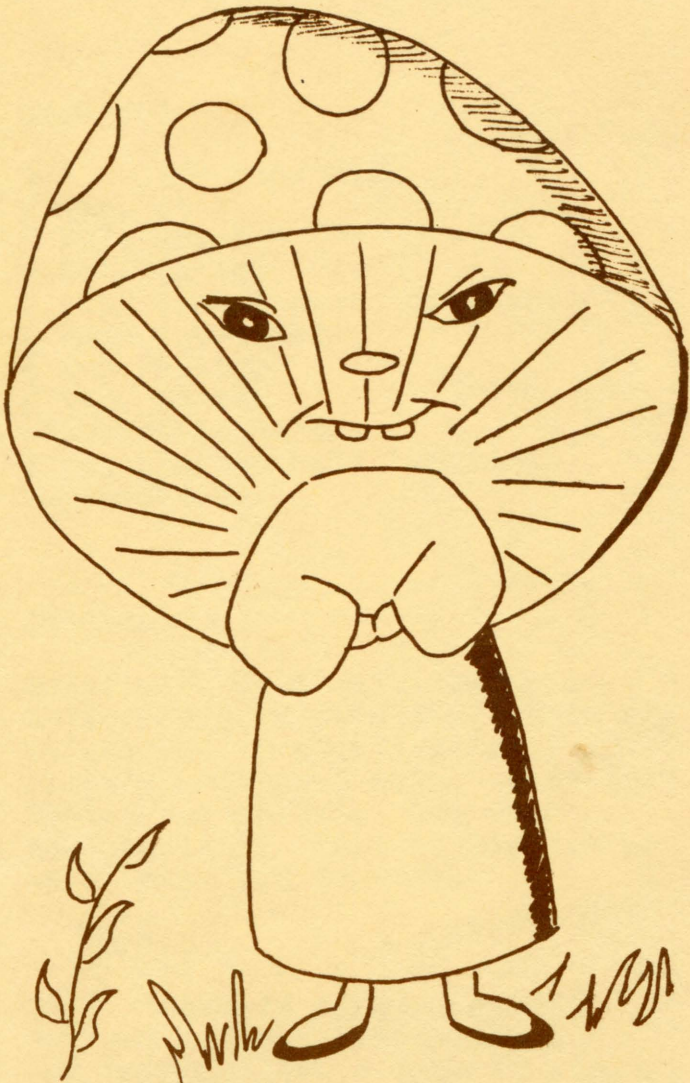
2 lbs. round steak
 $\frac{1}{4}$ lb. fresh mushrooms sliced
 $\frac{1}{2}$ chopped bell pepper
1 onion
1 lb. can stewed tomatoes
2 Tbl. soy sauce
2 Tbl. A-1 sauce
2 Tbl. worchestershire sauce
2 cans tomato sauce

Combine:

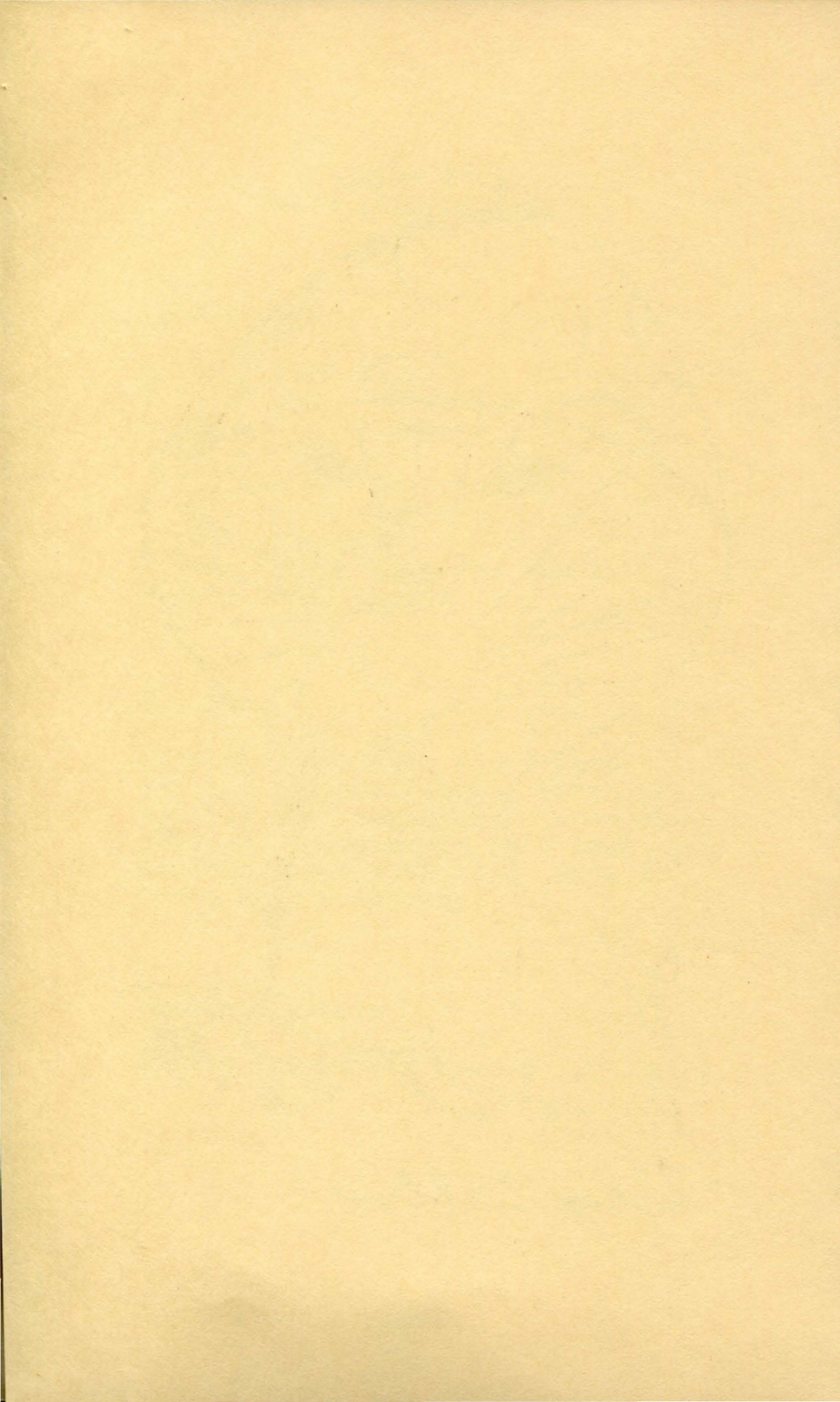
Trim fat from meat & cut into serving pieces; flour & brown meat, quickly salt & pepper; remove from skillet & pour sauce over meat, put in dutch oven with lid. Bake 2 hours at 350 degrees.

Serves 5 people

Hint: Serve over rice.



Vegetables



Sweet Potato Souffle

Ingredients:

1/2 to 3/4 cups milk
1/2 tsp. salt
3 Tbl. sugar
2 Tbl. butter
2 cups mashed sweet potatoes
2 eggs seperated
1/2 cup raisins
1/2 tsp. nutmeg
cinnamon to taste
1/2 cup chopped nuts (optional)
marshmallows

Combine:

Scald milk with salt, sugar & butter; add to potatoes. Beat egg yolks; add to potatoes; stir in raisins, spices & nuts. Fold in beaten egg whites. Top with marshmallows. Bake 45 minutes or until set; 325 degrees.

Hint: Bake 15 minutes at 350 degrees without marshmallows; add marshmallows & bake 15 minutes longer.

Green Beans Vinegrette
Kreeger Family

Ingredients:

- 1 lb. lean bacon
- 2 pkg. frozen green beans french cut
- 1 large onion sliced & separated in rings
- 1 cup cider vinegar
- $\frac{1}{2}$ cup sugar
- 2 cups water

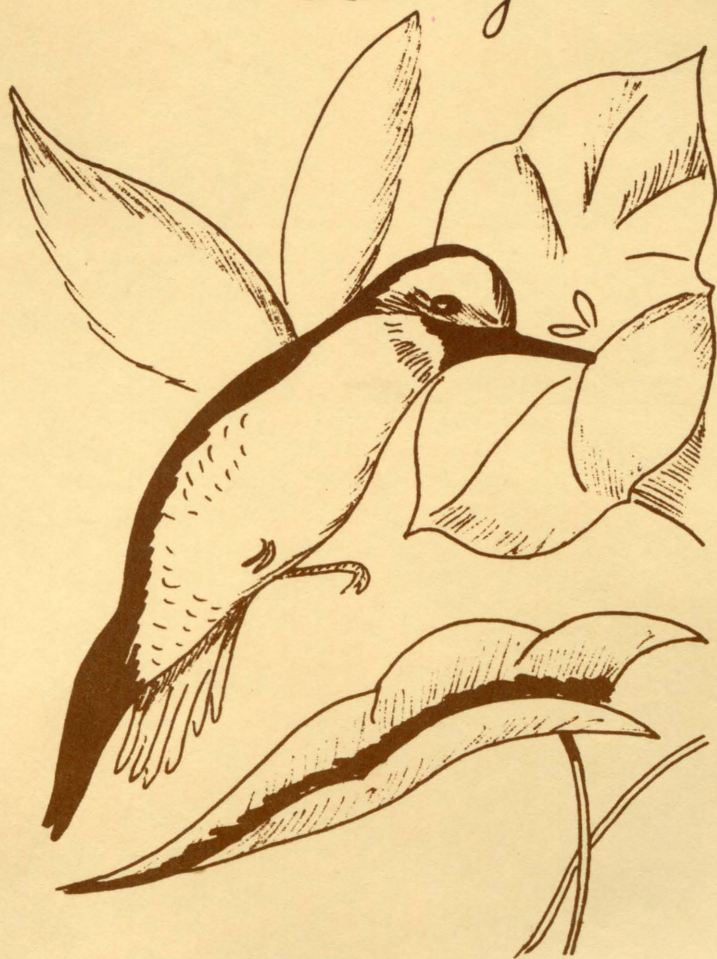
Combine:

Cut bacon into small pieces; fry until crisp; drain on a paper towel
Combine vinegar, water, sugar in 4 quart sauce pan; bring to a boil; add green beans, onions & bacon. Cover & simmer very gently for 1 hour.

Serves 8

Hint: This is even better if it is allowed to set a few hours and reheated just before serving.

Cakes
and
Scings



Chocolate Cherry Cake
Pagel Family

Ingredients:

1/3 cup butter
2 squares unsweetened chocolate
1 cup & 1 Tbl. flour
1 Tbl. corn starch
1 cup sugar
1 tsp. baking powder
1/2 tsp. salt
1 cup buttermilk
3 eggs
1/2 tsp. vanilla
1 small bottle cherries cut in 1/3

Combine:

Sift dry ingredients. Melt butter & chocolate. Mix 1/2 dry ingredients with 1/2 buttermilk; add eggs & remaining 1/2 buttermilk; add remaining 1/2 dry ingredients. Beat well; add melted chocolate, butter & cherries with liquid. Pour into 2 greased & floured 8" pans. Bake 25 minutes at 350 degrees.

Hint: Good with chocolate cream icing, with coffee used as liquid. A very rich tasting dessert.

Chocolate Bundt Cake

Ingredients:

- 1 pkg. jello instant chocolate pudding mix
- 1 pkg. dark fudge cake mix
- 1 small carton sour cream
- 4 eggs
- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ cup warm water
- 1 small pkg. chocolate chips
- 1 small pkg. mint chocolate chips
- $\frac{1}{2}$ cup chopped nuts

Combine:

Mix first 6 items by hand; add chips & nuts. Bake in a Bundt pan greased with oil 1 hour at 350 degrees.

Serves 16

Hint: Needs no frosting, good with whipped cream.

Jewish Coffee Cake
Henry Family

Ingredients:

2 cups sugar
1 cup oleo
4 eggs
3 cups flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 cup milk
3 tsp. cinnamon
3 tsp. sugar

Combine:

Cream sugar & oleo. Add egg one at a time, flour, baking powder, salt & milk. Grease & flour angel food cake pan. Pour $\frac{1}{3}$ of batter in; sprinkle $\frac{1}{3}$ of cinnamon & sugar over batter; add $\frac{1}{3}$ more batter. Finish with sugar mixture. Bake 1 hour 15 minutes at 350 degrees.

Hint: Serve warm

Fruit Cocktail Cake
Barkela Family

Ingredients:

$1\frac{1}{2}$ cups sugar
2 tsp. soda
3 eggs unbeaten
2 cups flour
2 cups fruit cocktail
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup cocoanut
 $\frac{1}{2}$ cup nuts
 $\frac{1}{2}$ cup brown sugar

Combine:

Mix together first 6 ingredients;
pour into greased loaf pan.
Sprinkle cocoanut, nuts & brown
sugar over batter. Bake until cake
springs back when touched.
350 degrees.

Carrot Cake
Leonard Family

Ingredients:

2½ cups flour
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
½ tsp. salt
4 eggs
1 tsp. vanilla
2 cups sugar
1½ cups oil
3 cups grated carrots
1 cup chopped nuts
1 cup pineapple & juice

Combine:

Sift all dry ingredients; beat eggs & vanilla; add to dry ingredients; fold in remaining ingredients. Bake 1 hour 350 degrees.

Hint: Icing recipe on page 34

Icing for Carrot Cake
Leonard Family

Ingredients:

8 oz. cream cheese room temperature
 $\frac{3}{4}$ lb. butter melted
2 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
 $3\frac{1}{2}$ cups sifted powder sugar

Combine:

all ingredients well; ice cake
& keep in refrigerator.

Hint: Cake recipe on page 33

Carrot Cake
Brown Family

Ingredients:

2 cups flour
2 cups sugar
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt
4 eggs
3 cups medium ground carrots
1 tsp. vanilla
1 cup oil

Combine:

Flour, sugar, soda, seasonings & oil. Beat in eggs one at a time; add carrots & vanilla. Pour into 2 greased 9" cake pans. Bake 30 minutes at 350 degrees.

Hint: Icing recipe on page 36

Icing for Carrot Cake
Brown Family

Ingredients:

1 8 oz. pkg. cream cheese
 $\frac{1}{2}$ lb. butter
1 box powdered sugar
1 tsp. vanilla
1 cup nuts

Combine:

Cream together cream cheese &
butter; add powdered sugar,
vanilla & nuts. Beat until well
blended.

Hint: Cake recipe on page 35

Waldorf Flaming Red Cake

Ingredients:

$\frac{1}{2}$ cup shortening
2 eggs
1 tsp. vanilla
1 tsp. salt
 $2\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ cups sugar
2 bottles 2 oz. red food color
2 tsp. cocoa
1 cup buttermilk
1 tsp. soda
1 tsp. vinegar

Combine:

Add vinegar to soda in a cup & set aside. Cream shortening, sugar & eggs. Make paste of coloring & cocoa; add to creamed mixture; add buttermilk with salt alternating with flour; add vanilla; fold in soda & vinegar. Beat 3 minutes. Bake 30 minutes at 350 degrees.

Hint: Icing recipe on page 38

Icing for
Waldorf Flaming Red Cake

Ingredients:

1 cup milk
3 Tbl. flour
1 cup sugar
 $\frac{1}{2}$ cup margarine
 $\frac{1}{2}$ cup crisco
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla

Combine:

Cook milk and flour stirring constantly until thick; remove & cool completely. Cream with mixer, sugar, margarine, crisco & salt. Add cooled mixture; beat 3 minutes; add vanilla & mix well.

Hint: Cake recipe on page 37

Carrot Cake
Palmer Family

Ingredients:

2 cups sugar
1½ cups oil
4 eggs
2 cups flour
2 Tbl. cinnamon
1 tsp. salt
1½ tsp. soda
3 cups grated carrots
½ cup walnuts

Combine:

Beat together sugar, oil & eggs;
add dry ingredients, carrots &
nuts. Mix well. Pour into
9 x 11 greased pan. Bake 50
minutes at 350 degrees.

Hint: Icing recipe on page 40

Icing for Carrot Cake
Palmer Family

Ingredients:

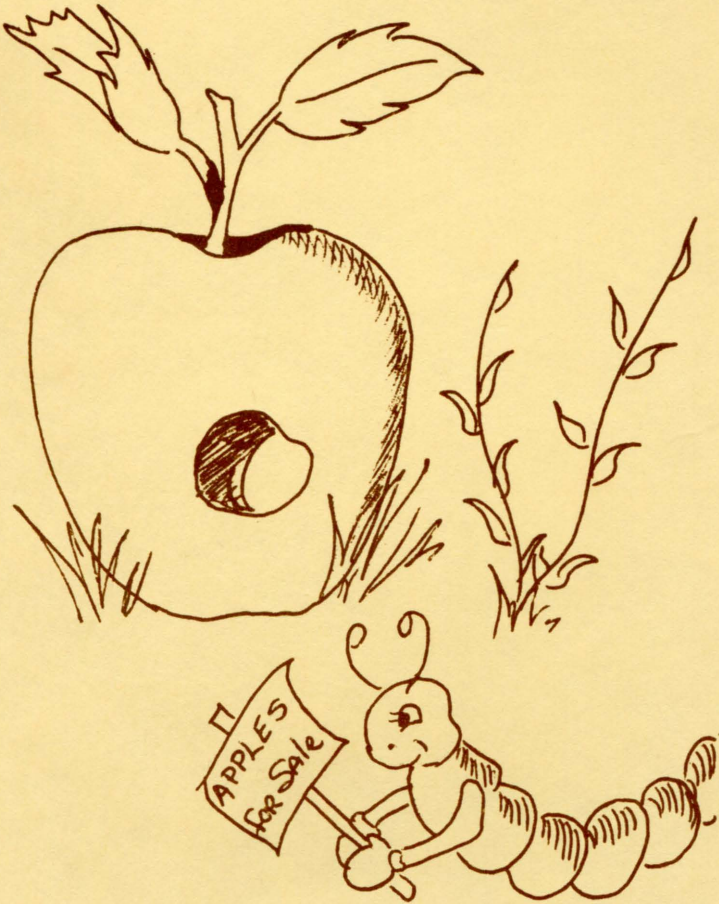
1 small pkg. cream cheese
 $\frac{1}{4}$ cup butter
2 cups powder sugar
 $\frac{1}{2}$ cup walnuts
 $\frac{1}{2}$ tsp. vanilla

Combine:

All ingredients and mix well.

Hint: Cake recipe on page 39

Pies



Pumpkin Pie
Harryman Family

Ingredients:

- 1 #2 $\frac{1}{2}$ can pumpkin
- 1 $\frac{1}{2}$ cups brown sugar
- 1 $\frac{1}{2}$ tsp. salt
- 1 tsp. ginger
- 2 tsp. cinnamon
- 4 to 6 eggs
- 1 can evaporated milk
- 1 9" baked pie shell

Combine:

Bake pie shell. After removing pumpkin from can, add eggs to can; fill with milk until can is full. Pour into bowl with pumpkin; add sugar, salt, ginger & cinnamon. Mix well. Pour into baked pie shell. Bake 30 minutes at 325 degrees.

Serves 6

Strawberry Chiffon Pie
Kreeger Family

Ingredients:

1 basket fresh strawberries
1 small pkg. strawberry jello
1 small can evaporated milk
1 9" baked pie shell

Combine:

Chill can of milk in refrigerator overnight. Prepare 9" pie shell. Mix jello & 1 cup boiling water; set in refrigerator. Wash & drain strawberries; cut in small pieces, saving some for decoration. Empty milk into small bowl; whip until peaks form; set in refrigerator. When jello begins to set; whip at high speed; fold whipped milk into jello; add strawberries. Pour into pie shell. Chill several hours.

Trudys Strawberry Pie
Burk Family

Ingredients:

1 9" baked pie shell
1 pkg. lemon jello 3 oz.
1 cup hot water
1 pint strawberry ice cream
1 pint frozen strawberries
whipped cream

Combine:

Dissolve jello in water in a 2 quart sauce pan; add ice cream slowly, stirring until melted. Refrigerate until thickened '15 minutes'. Fold in berries & pour into baked pie shell. Refrigerate several hours before serving. Serve with whipped cream on top.

Serves 6

Hint: This is pretty garnished with fresh strawberries.

Stove Top Fresh Fruit Pie
Keith Family

Ingredients:

Crust

$\frac{1}{4}$ cup butter
1 cup flaked coconut
 $\frac{1}{2}$ cup flour

Filling

1 Tbl. unflavored gelatin
 $\frac{1}{4}$ cup cold water
 $\frac{3}{4}$ cup boiling water
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ tsp. salt
1 Tbl. lemon juice
1 cup unflavored yogurt
4 drops food coloring
 $1\frac{1}{2}$ cups sliced strawberries

Combine:

Crust: melt butter in lg skillet stir in coconut & flour. Cook over low heat, stirring often until mixture is golden brown; place in 9" pan. Cool slightly; press against sides & bottom of pie pan; chill while preparing filling. Filling: in mixing bowl, soften gelatin in cold water; add boiling water & stir until dissolved; add sugar, salt & lemon juice; stir until dissolved; add yogurt; mix well; stir in food coloring; chill until thick; beat smooth. Fold in fruit; pour into pie shell. Chill.

Cherry Tarts
Hiner Family

Ingredients:

6 small pie shells frozen
1 box vanilla pudding
1 large can of cherries
2 eggs

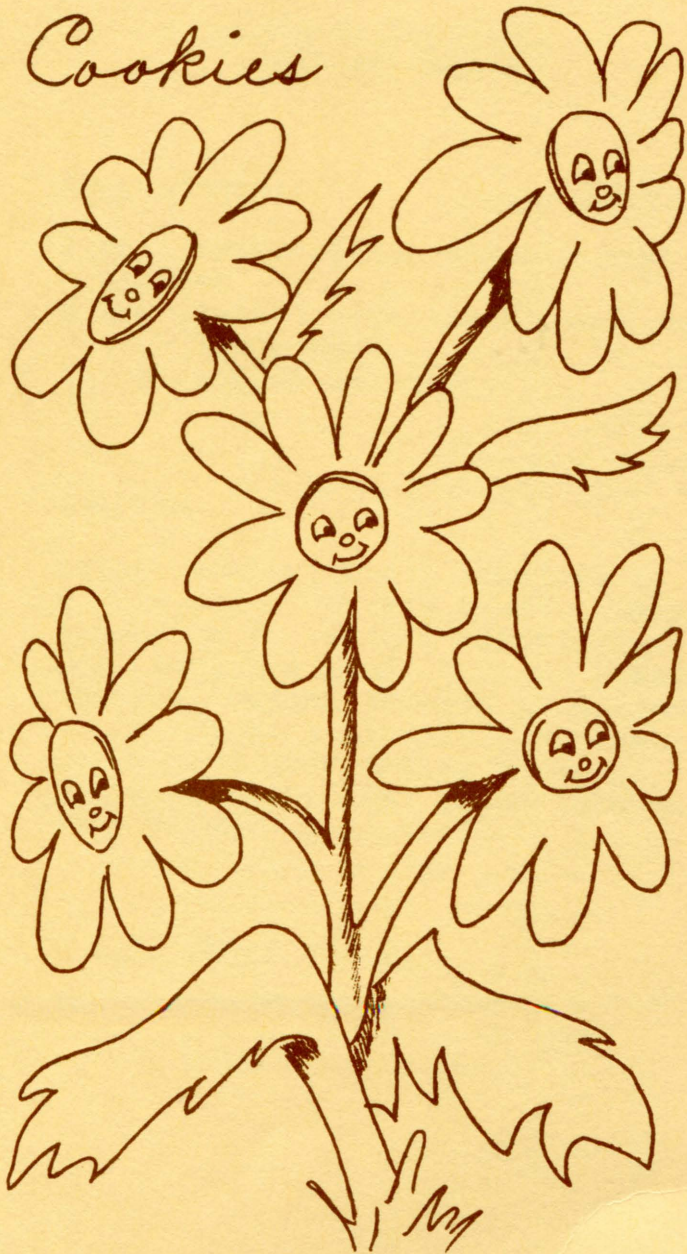
Combine:

Put about one or two Tablespoons of
fruit filling in center of tart.
Make a circle of meringue around
tart, leaving a hole in the center.
Brown in oven about 4 to 5 minutes.
450 degrees.

Serves 6

Hint: The pie shells come in their
own pans.

Cookies



Candy Cookies
Fixler Family

Ingredients:

- 1 roll butterscotch slice & bake cookies
- 1 bag small 3 muskateers candy bars or 8 large bars
- 1 cup chopped walnuts

Combine:

Slice cookies; press together in 9 x 13 pan or cookie sheet. Bake according to package directions. Put unwrapped candy bars on baked cookies; return to oven to soften candy, about 5 minutes. Spread candy bars over entire pan; sprinkle with nuts; press them so they stick. Cool & cut.

Yields about 3 dozen

Peanut Butter Cookies
Dalby Family

Ingredients:

1 cup brown sugar
1 cup white sugar
2 eggs
1 cup smooth peanut butter
1 cup butter
1 tsp. soda
2½ cups flour
1 tsp. vanilla

Combine:

Mix brown sugar, white sugar, eggs, peanut butter & butter; blend well. Add dry ingredients, mix. Shape into small balls; place on cookie sheets; press with fork crisscross on top of each cookie. Bake 8 to 10 minutes at 375 degrees.

Yields 3 to 4 dozen

Mom's Carrot Cookies
Haman Family

Ingredients:

Cookies

1 cup crisco
3/4 cup white sugar
1 cup mashed cooked carrots
2 cups flour
2 tsp. baking powder
2 tsp. vanilla
3 to 4 drops almond flavoring

Frosting

juice of 1 orange
grated rind of 1 orange
1 tsp. butter
powdered sugar to spread

Combine:

Cream shortening & sugar; add carrots; mix well; add vanilla & flavoring. Combine flour & baking powder; add to mixture. Drop by teaspoons on cookie sheet. Bake 10 minutes at 350 degrees. Frost when cool.

Grandma's Cake Mix Cookies
Ridings Family

Ingredients:

1 yellow cake mix
1 cup brown sugar
4 to 6 cups quaker oats
1 pkg. sliced walnuts
1 pkg. chocolate chips
 $\frac{1}{2}$ box raisins
2 eggs
water to moisten batter for drop
cookies
1 tsp. vanilla

Combine:

Mix dry ingredients; add remaining
ingredients; stir very well; drop
by teaspoons on cookie sheet. Bake
8 to 10 minutes at 375 degrees.

Yields 8 dozen

Hint: For a more moist cookie add
 $\frac{1}{2}$ cup crunchy peanut butter. Also
chocolate cake mix may be used.

Aunt Nell's Carrot Cookies
Barnes Family

Ingredients:

3/4 cup sugar
3/4 cup shortening
1 egg slightly beaten
sprinkle of salt
1 cup cooked riced carrots
1 tsp. vanilla
2 tsp. baking powder
2 cups flour

Combine:

Cream together sugar & shortening.
Mix all remaining ingredients into
creamed mixture. Drop from
teaspoons on greased cookie sheet.
Bake 8 to 10 minutes at 350 degrees
test doneness by touching cookie.

Yields $3\frac{1}{2}$ dozen

Hint: Frosting on page 51

Frosting for
Aunt Nell's Carrot Cookies
Barnes Family

Ingredients:

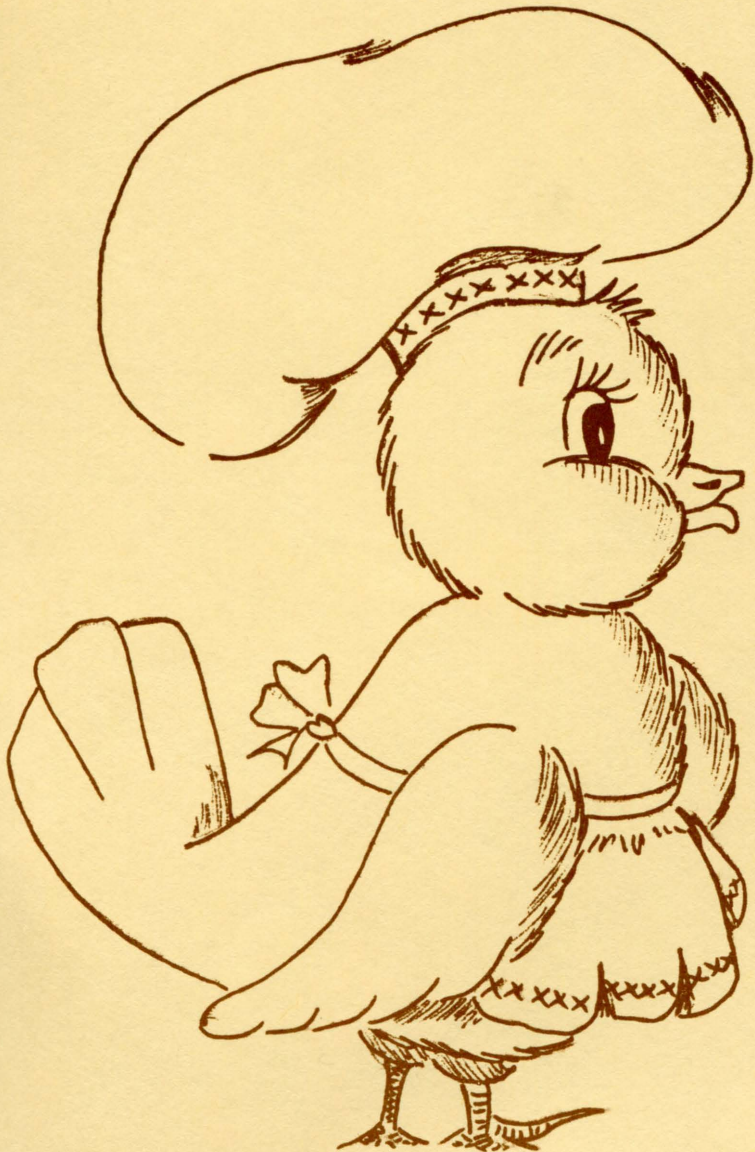
1 Tbl. melted butter
grated rind of small orange
juice of $\frac{1}{2}$ orange
1 cup powder sugar
1 drop lemon juice

Combine:

All ingredients; mix well.

Hint: Cookie recipe on page 50

Breads



Pumpkin Bread
Clifford Family

Ingredients:

2½ cups flour
3 cups sugar
2 tsp. soda
1½ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 cup oil
4 eggs
2/3 cup water
2 cups pumpkin
1 cup nuts

Combine:

Sift dry ingredients, including sugar. Make a well and add remaining ingredients; beat until smooth. Flour & grease 3 loaf pans. Pour into pans. Bake 1 hour at 350 degrees. Cool 10 minutes and remove from pans.

Hint: Use (3) 1 pound coffee cans. Also this is best with fresh pumpkin.

Charlie Brown's Great Pumpkin Bread
Loyd Family

Ingredients:

3 cups sugar
1 cup oil
 $\frac{1}{2}$ cup water
1 $\frac{3}{4}$ cups can pumpkin
4 eggs
 $3\frac{1}{2}$ cups sifted flour
2 tsp. baking soda
 $\frac{1}{2}$ tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1 cup nuts
 $\frac{1}{2}$ cup soaked raisins

Combine:

Beat sugar, oil, water, pumpkin & eggs; add remaining ingredients; mix until well blended. Add nuts or raisins or both. Pour into 2 greased loaf pans. Bake $1\frac{1}{2}$ hours at 325 degrees.

Hint: This is a delicious tea bread especially good served during Halloween & Thanksgiving.

Dill Casserole Bread
Clifford Family

Ingredients:

1 pkg. dry yeast
 $\frac{1}{4}$ cup warm water
1 cup creamed cottage cheese
2 Tbl. sugar
1 Tbl. melted butter
1 Tbl. minced dry onion
 $2\frac{1}{4}$ to $2\frac{1}{2}$ cups flour
2 tsp. dill seed
1 tsp. salt
 $\frac{1}{4}$ tsp. soda
1 egg

Combine:

Mix yeast & water, and set aside. Heat cottage cheese to lukewarm & mix with sugar, butter, dill, salt, soda, egg, & onion. Add yeast mixture; add flour a little at a time to form a stiff dough; cover & let raise 1 hour. Stir down & put in a round 8" casserole; let raise $\frac{1}{2}$ hour. Bake at 350 for 55 minutes. Take the bread out of the oven, brush with melted butter & sprinkle with salt.

Jam Dandies
Hamper Family

Ingredients:

2 cups bisquick
2/3 cup milk
2 Tbl. sugar
1/2 cup thick strawberry jam
1/4 cup sugar
1/4 cup chopped nuts

Combine:

Mix bisquick, milk, sugar to stiff dough; beat vigorously about 20 strokes; roll out, knead & divide in half. Pat each to fit 8" layer pans, pressing about 1/4" up sides. Spread with jam; cover with the 1/2 dough left; sprinkle top with sugar & chopped nuts. Bake 20 to 25 minutes at 400 degrees.

Serves 8

Hint: Serve warm

Melt in Your Mouth Muffins

Ingredients:

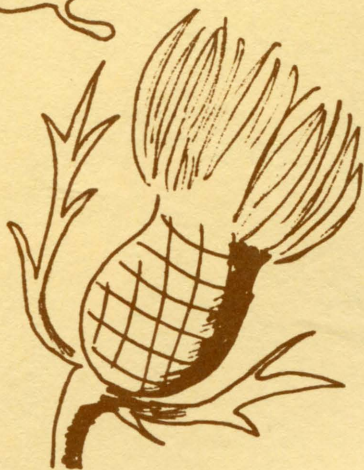
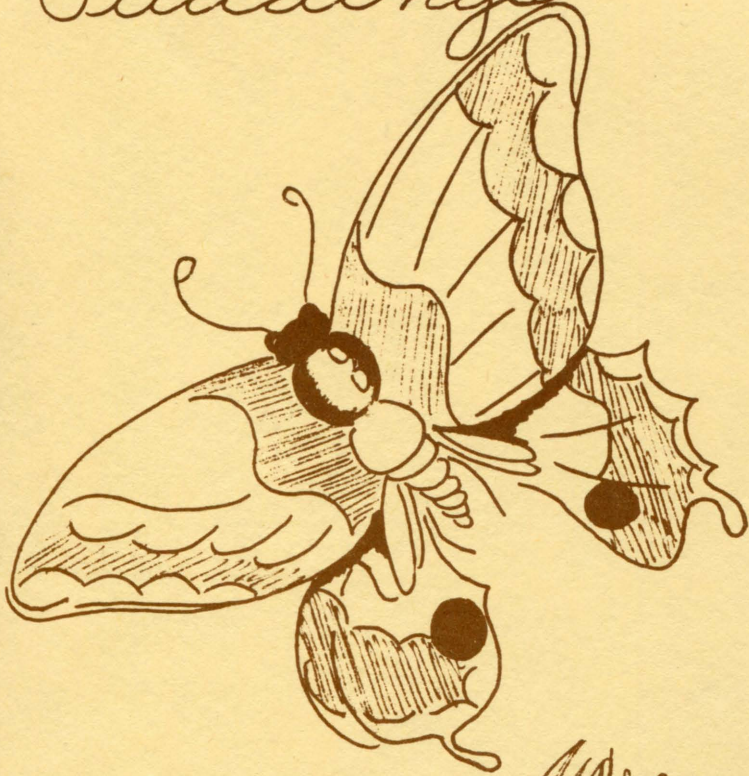
2 cups flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
4 Tbl. sugar
1 cup milk
1 egg
4 Tbl. melted fat

Combine:

Sift flour, baking powder, sugar & salt together. Add milk & melted fat to beaten egg; stir into flour mixture until blended. Bake 15 to 20 minutes at 425 degrees.

Yields 12 to 15 muffins

Puddings



Egg Custard
Coffe Family

Ingredients:

2 quarts scalded milk
12 eggs, beaten until frothy
1 3/4 cups sugar
1/2 tsp. salt
2 tsp. vanilla
butter
cinnamon
nutmeg

Combine:

Eggs, sugar & salt. Slowly stir in slightly cooled milk & vanilla. Pour into custard cups, lightly greased with butter. Shake a little cinnamon & nutmeg on top of each one. Set cups in large pan & pour about 1 inch water around cups. Bake 45 to 50 minutes, or until knife inserted in center comes out clean. 325 degrees.

Serves 8 to 10

Mom's Apple Pudding
Burk Family

Ingredients:

Filling

1 lb. tart apples
 $\frac{1}{2}$ cup sugar
1 tsp. cinnamon
 $\frac{1}{4}$ cup butter

Cake

1 egg
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup sugar
1 tsp. baking powder
1 tsp. vanilla
flour to make stiff batter
1 pint cream

Combine:

Peel, core & slice apples in bottom of greased 2 quart casserole dish. Cover with sugar, cinnamon & butter. Mix next 6 ingredients to form a stiff batter; pour over apples. Bake 1 hour at 350 degrees. After dishing up, pour cream over each serving.

Serves 6 to 8

Christmas Pudding
McGraw Family

Ingredients:

1 cup chopped nuts
1 cup chopped dates
1 cup ground suet
1 cup flour
 $\frac{1}{2}$ cup sugar
2 eggs
1 tsp. ginger
1 tsp. cinnamon
1 tsp. salt
1 cup bread crumbs
3 tsp. baking powder
 $\frac{2}{3}$ cup milk

Combine:

Beat eggs & milk. Add suet; mix well; add remaining dry ingredients; stir in nuts & dates. Place in greased casserole; cover. Place casserole over a pan of boiling water. Steam about 3 hours.

Serves 10 to 12

Hint: Serve with Carmel Sauce.
Recipe on page 60.

Carmel Sauce for
Christmas Pudding
McGraw Family

Ingredients:


1 cup brown sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup flour
pinch salt
1 quart milk
1 tsp. vanilla

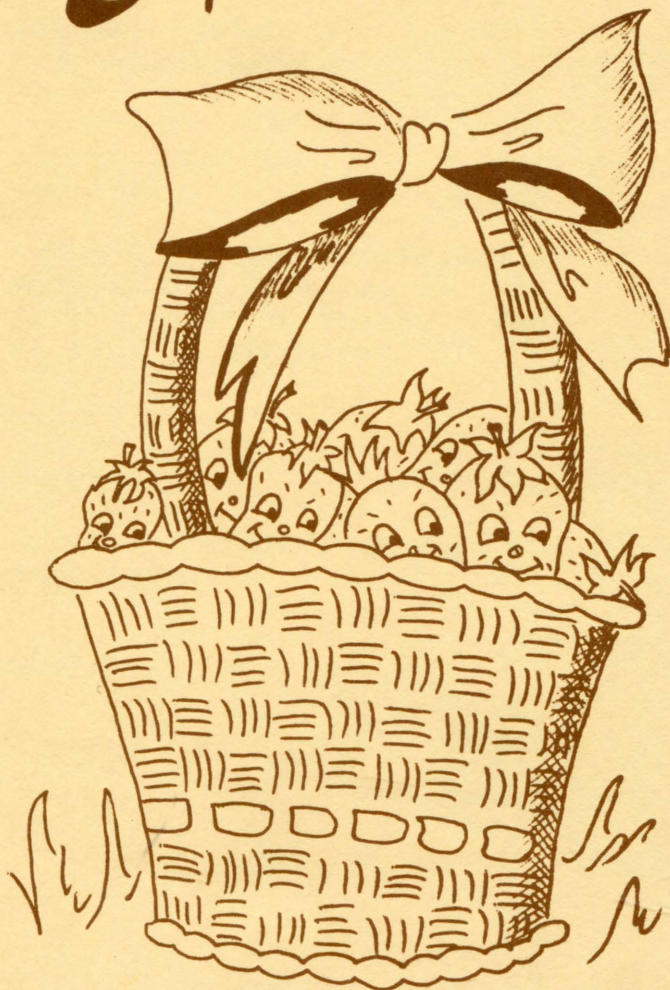
Combine:

Melt butter in saucepan; add dry ingredients; mix well; add milk stirring frequently. Add vanilla after sauce has thickened.

Serves 10 to 12

Hint: Serve warm over Christmas Pudding. Recipe on page 59.

 Breakfast



Bannana Pancakes
Meugniot Family

Ingredients:

pancake batter
4 brown bannanas

Combine:

Prepare pancake batter for 12 people; cut bannanas in thin slices, stir in batter. Pour on grill & serve hot.

Serves 6

Hint: Make sure bannanas are over ripe.

Aebleskiver 'Pancake Balls'
Webster Family

Ingredients:

2 cups buttermilk
2 cups flour
2 eggs
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking soda
2 Tbl. sugar
4 Tbl. melted butter

Combine:

Separate eggs, beat whites stiff. Mix all remaining ingredients at one time together; beat until smooth; fold in egg whites. Put about 1 Tbl. oil or shortening in the bottom of each Aebleskiver pan cup & have hot. Pour in about 2 Tbl. batter into each cup & as soon as they bubble around the edge, turn quickly. Continue cooking, turning the ball to keep it from burning; stick toothpick in center, if it comes out clean, they are done.

Hint: Must use Aebleskiver or Monk's pan or Danish cake pan.

Buffet Eggs
Hamper Family

Ingredients:

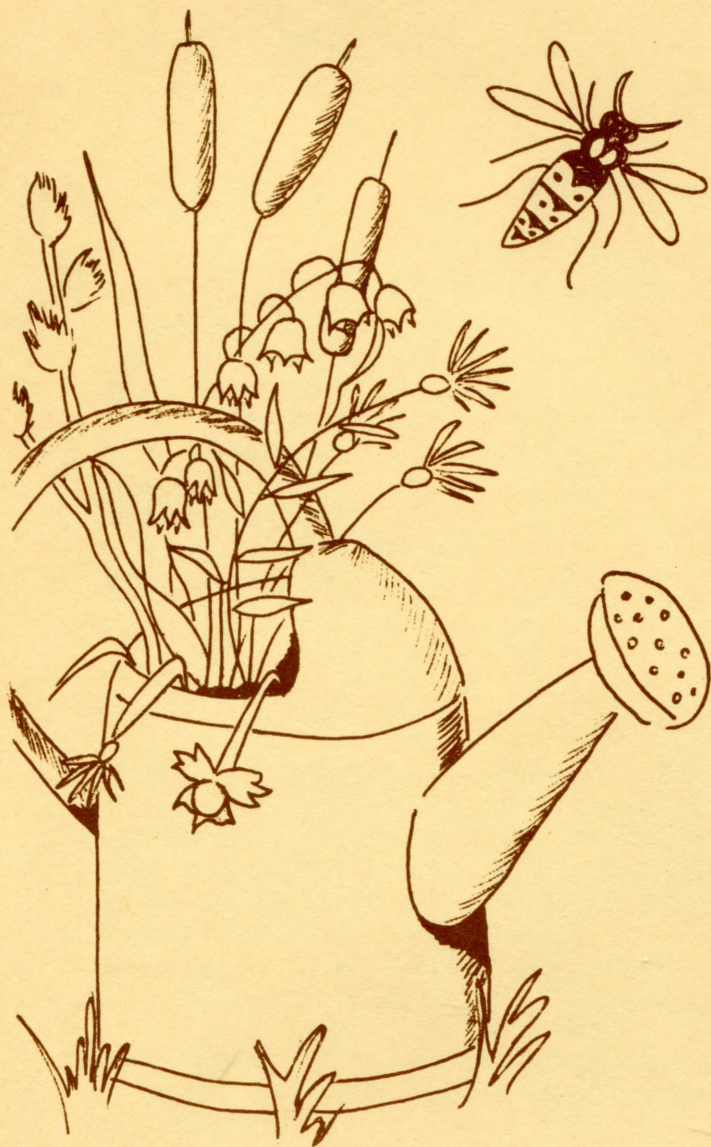
3 Tbl. butter
 $\frac{1}{4}$ cup green onion tops chopped fine
4 oz dried beef cut in small strips
1 cup cream style cottage cheese
9 eggs

Combine:

Melt butter in large skillet. Add onion tops & cook until tender. Beat eggs; blend in dried beef & cottage cheese. Add mixture to onion & cook like scrambled eggs.

Serves 6

Hint: Serve on toast.



Miscellaneous 

Gay's Orange Ginger Jelly
Martin Family

Ingredients:

- 3 $\frac{1}{4}$ cups sugar
3/4 cup (6 oz can) frozen orange
juice, thawed
3 Tbl. lemon juice (1 $\frac{1}{2}$ lemons or
use reconstituted lemon juice)
1 tsp. ground ginger
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. allspice
 $\frac{1}{2}$ bottle liquid pectin
 $\frac{1}{2}$ pkg. paraffin

Combine:

Measure the amount of sugar & water specified in recipe into a large saucepan; add spices & mix well. Place over high heat, bring to a full rolling boil & boil hard 1 minute, stirring constantly. Remove from heat & stir in thawed juice & lemon juice; add liquid pectin; mix well. Pour quickly into glasses. Paraffin at once, or for short storage, cover & keep in refrigerator.

Taffy Korn
Davis Family

Ingredients:

12 quarts popped corn
1 lb. salted spanish peanuts
2 cups butter or margarine
2 lbs. brown sugar
 $\frac{1}{2}$ cup corn syrup, light or dark
 $\frac{1}{2}$ cup molasses
1 tsp. salt
2 tsp. vanilla

Combine:

Mix popcorn & peanuts in a large bowl or pan; set aside. In a 4 or 5 quart pan, melt butter; add sugar, syrup, molasses & salt. Boil over medium heat 5 minutes, stirring constantly; remove from heat; add vanilla. Pour over popcorn mixture; mix well. Put it in shallow pans. Bake for 1 hour 250 degrees, stirring every 15 minutes. Cool completely, break apart, put in individual baggies or airtight containers.

Yields 30 baggies

Buenelos O'Leary
Duarte Family

Ingredients:

1 dozen flour tortillas
oil
sugar

Combine:

Pour oil into large frying pan
about $\frac{1}{2}$ full; heat over medium
heat. Fry tortillas both sides,
until medium brown; drain on
oven rack. Sprinkle sugar lightly.

Yields 12

Hint: Serve warm

Spanish Dip
Fixler Family

Ingredients:

- 1 large white onion chopped
- 1 small can diced Ortega Chiles
- 1 large can whole peeled tomatoes

Combine:

Onion with tomatoes & chiles.
Simmer one hour & cool.

Serves 6

Hint: Serve with corn chips

