

Table of Contents

Frostings - 5

Cakes - 11

Pies - 34

Desserts - 58

Puddings - 98

Snacks - 106

Casseroles - 149

Breads - 193

Cookies - 217

Salads - 281

Ponca, etc. 300

(Part 2) 1

Bring cornstarch, sugar & water to a boil over low heat. Boil abt. 2 min. until thick & clear. Stir in gelatin dessert until dissolved. Add cherries. Chill until mixture starts to set, then fold in whipped topping - I used Cool Whip - Pour into pie shells - Chill - We used strawberry jello - fresh strawberries - Could use cherries - peaches

Write Right

COMPOSITION BOOK

Salads 281

Cakes 11

Desserts

Puddings

100 SWEETS

6 5/8 IN. x 7 1/2 IN.
(24.4 cm x 19.0 cm)

No. 53235

No. Babe Cherry Pie (Part 1) 2

2 tablespoons Cornstarch
3/4 cup sugar
1 1/2 cups water
1 pkg. (6oz) cherry flavored gelatin dessert
1 quart (4 cups) fresh or frozen pitted,
chopped red tart cherries (we used
strawberries)
2 cups whipped topping
2 pie shells (8 inch each) baked

Heloise

Nail Polish Fills Burn on Table

King Features Syndicate

Dear Heloise: Help! I'm heartbroken. Someone burned a cigarette hole in my beautiful new wood coffee table.

I'm afraid to do anything to fix it because I may make it worse and I can't afford to have the whole thing redone. It's not too deep, but what can I do to make it less visible?

Andrea Barnett, Los Angeles

Using a cotton swab dipped in clear fingernail polish remover, rub carefully over the burn to remove as much brown stuff as possible.

If the burn remains, scrape it gently with a dull knife or rub carefully with the fine side of an emery board until the discoloration is removed.

Apply clear nail polish in thin layers, letting it dry well between applications, until the depression is filled.

When completely dry and filled in, cover it with furniture polish. Good luck!

Send a money- or time-saving hint to Heloise, P.O. Box 795000, San Antonio, Texas 78279

How do I know

No. Heloise, please explain to me why
baking soda or cornmeal doesn't
work on the burn. Also, why doesn't
the burn return to its original color
when I rub it with a fine emery board
or a fine sandpaper? Or, if I use a
fine sandpaper, why doesn't it work on
the grease spot?

Heloise is made up of members of the

National Home Economics

Sincerely,

Debra B. Schneider

Debra B. Schneider
Extension Agent
Home Economics

not sure about how to prevent
 of newspaper clips but
 very simple procedure for
 them, once they have yel
 you have to do is this:
 quart of club soda, dissolve
 the tablet or two tablespoons
 milk of magnesia.
 them well and chill in the refri
 for eight hours or so. After
 ure is well mixed and chilled
 into a shallow pan and soak
 paper clippings in the solu
 for an hour.
 remove them and place them be
 paper towels or some other ab
 material and very carefully
 the excess moisture out of the
 them on a flat surface to dry
 in a moisture-free place
 all there really is to it. Have

HELOISE

USEFUL INFORMATION

LIQUID MEASURE
 4 gills (qt.) = 1 pint (pt.)
 2 pints = 1 quart (qt.)
 4 quarts = 1 gallon (gal.)
 11 1/2 gallons = 1 barrel (bbl.)
 2 barrels = 1 hoghead (hhd.)
 1 cubic foot of water = 7.48 gallons
 1 cubic foot of water weighs approximately 62 1/2 pounds.

CUBIC MEASURE
 27 cubic inches = 1 cubic foot (cu. in.) (cu. ft.)
 27 cubic feet = 1 cubic yard (cu. yd.)
 16 cubic feet = 1 cord foot of wood
 128 cubic feet = 1 cord of wood or 8 cord feet
 NOTE—A cord of wood is equivalent to a pile 8 feet long, 4 feet wide, and 4 feet high.
 24 3/4 cubic feet = 1 perch (P.)
 NOTE—A perch of stone or brick is equivalent to a section 16 1/2 feet long, 1 1/2 feet wide, and 1 foot high. The unit is sometimes understood to mean 16 1/2 cubic feet and sometimes 25 cubic feet.
 40 cubic feet = 1 measurement ton, U. S. Shipping
 42 cubic feet = 1 ton British Shipping
 40 feet of round timber, or 50 feet of hewn timber = 1 ton or load

AVOIRDUPOIS WEIGHT
 Used in weighing all articles except drugs, gold, silver and precious stones)
 27-11/32 = 1 dram
 grain (gr.) = 1/288 (dr.)
 16 drams = 1 ounce (oz.)
 437 1/2 grs. = 1 pound (lb.)
 16 ounces = 1 pound (lb.)
 7000 grs. = 1 pound (lb.)
 25 pounds = 1 quarter (qr.)
 4 quarters = 1 hundredweight (cwt.)
 or 100 pounds weight (cwt.)
 2000 pounds or 20 hundredweight = 1 ton (T.)
 NOTE—The ton and hundredweight above given are those in common use in the United States.
 2240 pounds = 1 long ton (L. T.)
 13 1/4 cubic feet of air weighs = 1 pound
 NOTE—The grain has the same value in the Avoirdupois, Apothecaries' and Troy systems.

MISCELLANEOUS
 12 units = 1 dozen
 12 dozen = 1 gross
 12 gross = 1 great gross
 20 units = 1 score
 4 inches = 1 hand
 Diameter of circle x 3.1416 = circumference
 Circumference of circle x .3183 = diameter
 Diameter of circle squared x .7854 = area
 Atmospheric pressure is 14.7 lbs. per square inch at sea level.

SQUARE MEASURE
 144 square inches = 1 square foot (sq. ft.)
 9 square feet = 1 square yard (sq. yd.)
 30 1/4 square yards or 272 1/4 square feet = 1 square rod or 1 perch
 40 square rods = 1 rood (R.)
 160 square rods = 1 acre (A.)
 640 acres = 1 square mile (sq. mi.)
 A square having an area of 1 acre, measures 208.71 feet on each side.
 1 township = 36 sections each 1 mile square
 1 section = 640 acres
 1/4 section = 1/2 mile square or 160 acres
 1/2 section = 1/2 mile long and 1/2 mile wide or 80 acres
 1 acre = 4840 square yards
 1 acre = a lot 208.71 feet square

LINEAR MEASURE
 1/12 inch = 1 line
 12 inches = 1 foot (ft.)
 3 feet = 1 yard (yd.)
 3 1/2 yards or 16 1/2 feet = 1 rod (rd.) or pole
 40 rods (660 ft.) = 1 furlong (fur.)
 320 rods (5280 feet) = 1 statute or 8 furlongs = 1 mile (m.)
 3 miles = 1 league
 6 feet = 1 fathom
 120 fathoms = 1 cable-length
 7 1/2 cables = 1 statute mile
 5280 feet = 1 statute mile
 6080.2 feet = 1 geographical or nautical mile
 1 geographical mile = 1.15135 statute mile
 60 geographical miles = 1 degree longitude at equator
 360 degrees = 1 circumference of earth at equator

CIRCULAR MEASURE
 60 seconds (") = 1 minute (')
 60 minutes = 1 degree (°)
 90 degrees = 1 quadrant
 360 degrees = 1 circumference
 A degree of the earth's surface on a meridian equals approximately 69 miles.

APOTHECARIES' FLUID MEASURE
 60 minims = 1 fluid dram
 8 fluid drams = 1 fluid ounce
 16 fluid ounces = 1 pint
 8 pints = 1 gallon

1	2	3	4	5	6	7	8	9	10	11	12
2	4	6	8	10	12	14	16	18	20	22	24
3	6	9	12	15	18	21	24	27	30	33	36
4	8	12	16	20	24	28	32	36	40	44	48
5	10	15	20	25	30	35	40	45	50	55	60
6	12	18	24	30	36	42	48	54	60	66	72
7	14	21	28	35	42	49	56	63	70	77	84
8	16	24	32	40	48	56	64	72	80	88	96
9	18	27	36	45	54	63	72	81	90	99	108
10	20	30	40	50	60	70	80	90	100	110	120
11	22	33	44	55	66	77	88	99	110	121	132
12	24	36	48	60	72	84	96	108	120	132	144

Note
 Use a Block of Magnesia
 from the Drug Store
 to take off grease spot
 on the wall paper. ??

To polish brass or copper
 use mixture of vinegar-salt



Dear Heloise: I wonder if you can help me. My aluminum screen doors are dark and shabby. What can I use to clean and brighten them?

Rose Juris
West Palm Beach, Fla.

Remove the aluminum screen doors and lean them against a tree or fence.

Mix 1 cup ammonia to 1 gallon water and scrub the screens with the solution.

Rinse the screens with water and let the doors dry in the sunshine.



SAVED
RYING!

up be-

with

and a

pill for

ome-

es.

Penuche Frosting

- 1 cup brown sugar firmly packed
- 1/2 cup granulated sugar
- 1/3 cup hot water
- 4 T butter
- 1 T corn syrup
- 1/4 tsp salt

Cook in large pan. Bring to full rolling boil, stirring constantly (Dull rolling boil 1 1/2 min)

Cool to lukewarm - add 1 tsp. vanilla
Beat - spread

Note

Use a Bl...
 from the...
 to take a...
 on the i...

Frostings

Choc. Frosting

1 cup sugar $\frac{1}{4}$ cup milk
 $\frac{1}{4}$ cup cocoa salt
 $\frac{1}{4}$ cup butter 1 tsp vanilla

Boil milk-cocoa-sugar-butter for 2 min

Remove from burner. Add the vanilla

Cool - Beat till creamy -

Boiled Icing

2 cups gran. sugar Cook until soft ball, Cool
1 cup cream Beat. Add a bit of cold cream
and flavoring.

Boz Choc Frosting

4 T (heaping) Cocoa
milk or Cream
Pd. Sugar
Butter

Heat milk - butter - cocoa
until butter melts. Add
pd sugar - vanilla / nuts
(optional)

Kathy's Butter Frosting

$\frac{3}{4}$ cup milk
 $\frac{1}{3}$ cup butter
2 cups sugar

Boil until soft balls
Cool - Beat

Lemon Butter Frosting

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

salt dash

$4\frac{3}{4}$ Confectioner's sugar

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

1 T lemon juice

Cream butter, salt

sugar. Blend

Add milk

Beat till smooth

Frost

Quick Choc Frosting

1 cup sugar

5 Tbsp butter

$\frac{1}{3}$ cup milk

Cook 5 min

Add 1 cup choc. chips

Broiled Nutty Choc. Frosting

$\frac{1}{2}$ cup brown sugar (firmly packed)

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

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

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

2 T milk

Mix together - sugar, butter, nuts, cocoa till mixture resembles small peas. Add milk

Blend thoroughly. Spread on warm cake

Broil until topping is bubbly. Cool

(about 2 min)

Sufficient for 9 in pan

Cream Puffs

1/2 cup butter } Bring to a Boil
1 cup Water }

Add 1 cup flour all at once - Beat well
and 1 tsp salt

Add - 1 unbeaten egg - Beat well
Add - 3 more eggs one at a time
Add 1 tsp vanilla
Drop on greased pan

Bake 400° oven for 20 min.

Reduce heat to 350° - Bake 25 min more

Eclairs - (Fudge Frosting on Top) if desired.

Filling (Boil in double boiler)

- 2 cups milk
- 2/3 cup sugar
- 1 Tbsp. corn starch
- 3 eggs - pinch salt
- 2 tsp. vanilla

Filling for 18 eclairs

Miniature Cream Puffs

1 cup water

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

1 tsp vanilla

1 cup flour

4 eggs

Heat oven to 400°

Heat water and butter to rolling boil in saucepan

Stir in flour

Stir vigorously over low heat until mixture forms a ball, about 1 min

Remove from heat

Beat eggs in one at a time

Beat until smooth

Drop dough by rounded top onto ungreased baking sheet

Bake 25 min or until puffed, golden brown and dry

Remove from sheet and cool

Makes about 70 puffs

Steamed Pudding

MU
MOM'S
RECIPE

- 1 cup bread crumbs
- 1 cup sugar
- 1 cup grated carrots
- 1 cup unsweetened applesauce
- 1 cup flour
- 1 cup raisins
- $\frac{1}{2}$ cup water
- 2 eggs
- 1 tsp soda
- 2 tsp. butter
- 1 tsp. salt
- 1 tsp allspice
- 1 tsp cinnamon
- 1 cup nuts

Her
writing

Serve with whip
cream & a little
cinnamon sprinkled
over it.

Steam $1\frac{1}{2}$ to 2 hrs

you fill a can. half full -

I used - coffee cans & baking pd cans.

Put in pan half filled with water - keep
water steaming You may have to add
water

CAKES

Sponge Cake

double

Single

Bly

8

4 egg yolks

8

4 egg whites

6

3 T cold water

3

1½ T cornstarch

(then fill up cake)

2

1 cup sugar

1

½ tsp. salt

2

1 tsp. flavoring

3

1½ tsp. Bk. pd.

(9 X 13 pan)

(small pan)

Beat egg yolks until thick with water

Add sugar and Beat

Add dry ingredients

Fold in stiffly beaten egg whites

Bake 350° - 20 min watch

Note This recipe was used for my lot dinner with Pat with sliced peaches and whipped cream. This may be used with strawberries or even choc. syrup.

Red Chocolate Cake

Sift together 2 cups sugar
 2 1/2 cups flour
 2 tsp. soda
 3 T (heaping) I use ^{tiny bit} more
 and skip a bit of flour

Beat together
 4 eggs
 1/2 cup s sour cream
 1/2 cup cold water
 2 tsp. vanilla
 1 tsp. salt

Bake 350° 30 min watch.

Note I use Fudge Frosting or quite often 7min frosting

7 Minute Frosting

use Double Boiler
 Use Beater (Electric) beat 2 egg whites
 5 T cold water
 1 1/2 cups sugar

Add 1 tsp + cr. tartar when frosting starts to be foamy.

Note Remove from burner when it thickens to make peaks.

Golden Yolk Cake

- 11 egg yolks
- 2 cups sugar
- 1 cup boiling milk
- 2 cups flour
- 2 tsp. bk. pd.
- 1/4 tsp salt
- 1/2 cup melted oleo
- 1 tsp vanilla

Bly

Beat egg yolks lightly.
Add sugar grad. Beat
Add hot milk grad. Mix well until blended
Sift flour, bk. pd. salt.
Add flour grad. to liquid Mix till smooth
Fold in melted oleo - vanilla
Pour into greased pan

Bake 350° 20-25 min.

Note Delicious with lemon pie filling - also Lazy Daisy Frosting

Use One Utensil Less

Leave the flour sifted on the shelf for this cake as it is made with vanilla wafer crumbs and no flour to sift and measure. The recipe comes from Mrs. Clyde H. Jones Jr., 12385 S. 28th Ave., Omaha.

Vanilla Wafer Cake

- 1/4 cup margarine
 - 1 1/2 cups sugar
 - 3 cups vanilla wafer crumbs (12 ounce package)
 - 1/4 cup milk
 - 1 cup chopped pecans or walnuts
 - 1 1/2 cups flaked coconut
 - 3 eggs
- Cream margarine. Gradually add sugar. Beat until fluffy. Add eggs one at a time, beating well after each addition. Alternately fold in crumbs and milk. Add nuts and coconut.
- Spoon into a well-greased and floured tube pan or bundt pan. Bake at 350° for approximately 1 hour and 10 minutes. Remove cake from pan and cool on wire rack. Cool completely before cutting.

Pound Cake

- 3 cups flour
- 3 cups sugar
- 5 eggs
- 1 tsp soda
- 1 cup oleo or butter
- ~~3~~ 1/4 cup Crisco
- 1 1/2 tsp lemon flav.
- 1 cup milk

Cream butter - crisco - sugar

Add eggs one at a time

Beat slowly, adding flour - soda - flavoring until smooth

Pour into a greased - floured pan.

Bake 325° 1 hour

Pour glaze over cake while it is still warm

Wrap tightly and allow to set before cutting

Serves 24

Glaze

- 1/2 cup pd. sugar
- 3 tsp. real lemon juice

Watch

Eileen McGuire's Marble Cake

2 cups sugar } cream

1 cup butter }

1 cup warm water

2 squares bk. choc.

6 egg whites

3 cups flour

4 tsp. bk. pd.

Cream butter-sugar. Add water and flour
alternately, Mix well.

Add 2 unbeaten eggs ^{two} at a time. Pour $\frac{1}{2}$ batter
in pan. Add melted choc to $\frac{1}{2}$. Pour in pan
and swish thru' a little with a spatula.

Bake 35 min 375° Note Very thin batter.

Brown Sugar Nut Cake

Anne Luther

^{start} 2 cups brown sugar $\frac{1}{2}$ cup oleo

3 egg yolks

1 cup sour milk

1 tsp soda

2 cups flour

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

1 tsp vanilla

3 egg whites stiffly
beaten

Bake 350

30-35 min

1 unit of 7

Mix in order given

Eileen's Lazy Daisy Cake

- 2 egg yolks beaten thick
- 1 cup sugar
- 1 top. vanilla
- 1 cup cake flour
- 1/4 top. salt
- 1 1/2 top. bk. pd.

Sift together dry ingred.

Add to egg mixture

Add vanilla

Heat $\left\{ \begin{array}{l} 1 \text{ T Butter} \\ \frac{1}{2} \text{ cup milk} \end{array} \right.$ Then Add to other mixture
 to Boiling Point

Bake 30 min. 350°

After Baking

Mix $\left\{ \begin{array}{l} 3 \text{ T melted deo.} \\ 5 \text{ T brown sugar} \\ 2 \text{ T cream} \end{array} \right.$

Spread on cake (hot)

Sprinkle coconut on top

$\left\{ \begin{array}{l} \text{Put in Broiler} \\ \text{until it bubbles} \end{array} \right\}$ Watch

Mary's #100 Waldorf Cake

Into a 2 quart pan put { 1 cup boiling water
4 oz choc.
½ cup crisco (not oleo)

Stir and Boil

until dissolved and slightly thickened.

Set aside to cool

Sift { 2 cups cake flour
½ tsp. salt
1 tsp soda

Add 2 cups sugar to sauce pan mixture

Drop in 2 whole eggs (unbeaten)

Stir well. Do not boil.

Add ½ cup buttermilk - flour mixture

Stir till smooth

Bake 20 min. 375°

Elizabeth's Choc. Chip. Cup cakes

Part I Cream $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup Oleo} \\ 6 \text{ T Br. Sugar} \\ 6 \text{ T wh. sugar} \\ 1 \text{ egg} \end{array} \right.$

sift $\left\{ \begin{array}{l} \frac{1}{2} \text{ tsp. salt} \\ \frac{1}{2} \text{ tsp. soda} \\ 1 \text{ cup flour} + 2 \text{ T flour} \\ \frac{1}{2} \text{ tsp. vanilla} \end{array} \right.$

Mix together and

Bake in cup cake papers 10-12 min

Part II Filling Beat $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup Br. sugar} \\ 1 \text{ egg} \end{array} \right.$

Add 1 pkg. choc chips (1 cup)

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ tsp vanilla

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

Spread over cup cakes.

Bake 15 min. or less - watch

Jelly Roll

Dorothy Vollmer

4 eggs (separated)

5 T water

1 cup flour

2 tsp. bk. pd.

1 cup sugar

salt

tsp. vanilla

Beat egg yolks until light.

Add sugar - water. vanilla

Sift together flour - bk. pd. salt

Mix egg yolk mixture - flour -

Last beaten egg whites folded in.

Line a 10x14 pan with wax paper lightly greased

Pour in batter Bake 20 min. @ 375°

Turn onto a towel that has been sprinkled with pt. sugar

Peel off wax paper - and Roll

Cool. Fill with your favorite filling.

Myrtle's Chocolate Cake

3 beaten eggs lightly (4 if small)

2 cups sugar

1 cup sour cream

Sift { 2 cups flour

2 tsp. soda 1/2 tsp. salt

3 heaping T Cocoa

1 tsp. vanilla

1 cup hot water

Note
very thin batter.

Bake good 1/2 hour @ 350°

Do not open for at least 20 min.

Date Cake

Mrs Hemphill

1 cup dates (cut fine)

1 cup boiling water (poured over dates)

1 cup sugar

1 cup oleo

1 egg

vanilla

1 cup nuts (optional)

Sift { 2 2/3 cups flour

1/2 tsp. salt

1 tsp. soda

Heart Cake Pan

 $\frac{1}{2}$ cup oleo $\frac{3}{4}$ cup sugar. $\frac{1}{2}$ tsp. vanilla $1\frac{1}{2}$ cups sifted cake flour

2 tsp. bk. pd.

 $\frac{1}{4}$ tsp salt $\frac{2}{3}$ cup milk

2 small eggs

Cream short. - sugar - vanilla

Add eggs and Beat well

Alternately add milk and flour (sifted
with bkpd. and salt)Bake 375° ovenNote Double this recipe for 2 pans.

Sunshine Cake

Aunt Hulda McGill

10 egg whites + pinch salt

1½ cups sugar

6 egg yolks (well beaten)

1 tsp. lemon flavoring

Grated lemon peel

1 cup cake flour

Mix { 1 tsp. cr. tartar

{ Egg whites beaten stiff

Add sifted sugar

Add beaten egg yolks

Then add grated lemon peel

Fold in the flour at the last

Bake 300° in an ungreased Tube pan.

Raisin Cake

½ cup water

1½ cups sugar - 2 eggs

½ box cooked raisins

1 cup nuts

1 cup cooled raisin juice

3 cups flour 1 tsp. bk. pd.

Fruit Cake

- 3 pkgs (7 1/4 oz) dates
- 1 lb. candied cherries
- 1 1/2 lb. Candied gr. pineapple
- 2 cups flour
- 2 tsp. bk. pd.
- 1/2 tsp. salt

Mix above ingred. all together.

Beat 4 eggs well and Add 1 cup sugar

Combine with flour mixture

Add fruits and 8 cups pecans.

Bake at 350°

Simple - possibly good.

Fudge Cake

Bessie McGill

1/2 cup butter } cream together
1 cup sugar }

2 cups flour }
2 tsp. bk. pd. } sift together
1/2 tsp soda }
1/4 tsp salt }

1 1/4 cups sweet milk
3 squares baking choc.
2 eggs separated
vanilla

Melt the bk choc and butter - Add sugar eggs
Add alternately flour mixture and milk
to the butter choc. sugar ^{egg} mixture. Beat
Fold in stiffly beaten egg whites. - Vanilla
Bake in loaf pan (greased) or 2 layers.
350° 30 min

25

Graham Cracker Crunch

Grandma Bess Fleming

Beat 3 eggs - $\frac{1}{4}$ tsp. salt

Add

1 cup sugar

1 cup graham cracker crumbs

1 cup nuts

1 tsp. vanilla

Bake in small pan 350° 20 min. +

Makes 8 servings

Serve with Butter Brickle Ice Cream
on the cake serving

Recipe may be doubled

Keeps several days in Refrigerator

May be frozen

Delightfully easy for parties or coffees.

Brown Sugar Nut Cake

Bly

- 2 cups brown sugar
- $\frac{1}{2}$ cup oleo
- 3 egg yolks
- 1 cup sour milk
- 1 tsp. soda
- 2 cups flour
- $\frac{1}{2}$ cup nuts
- 1 tsp. vanilla
- 3 egg whites stiffly beaten

Mix in order given

Bake 350° 30 min

Brown Sugar Frosting

2 cups brown sugar (you may use 1 cup white sugar)

1 cup cream

Boil till soft ball stage

Cool Add vanilla

Note I always add extra cream while frosting is cooling in water.
(It makes it creamier)

Lady Baltimore Cake

- 1 cup oleo - preferably butter
- 2 cups sugar
- 2 tsp vanilla
- 1 tsp almond flav.
- 1 cup milk
- 3 cups sugar
- 3 tsp. bk. pd.
- 1/2 tsp. salt
- 6 egg whites

Cream butter until light and fluffy, adding sugar gradually. Add vanilla and almond flav.

Sift flour - bk. pd. salt three times

Add alternately to creamed mixture ending with flour. Beat till smooth. Beat egg whites until stiff. Fold into creamed mixture. Line bottom of two greased nine inch cake pans.

(wax paper) Divide the batter between the two.

Bake 30-35 min - 375°

Filling for Lady Baltimore Cake (2 layer cakes)

- 1 cup seedless raisens
- 1/4 cup chopped cherries
- 1/3 cup nuts
- 1/2 cup sugar
- 1/4 cup white corn syrup
- 2 T water
- 2 egg whites - dash salt
- 1 tsp vanilla
- Cover raisens with boiling water and let stand 5 min. Drain & dry thoroughly. Chop raisens.
- Combine sugar, syrup - water
- Stir over low heat until sugar is dissolved. Boil until syrup

spins on 8 inch thread 2 1/2°

Continues on next page

Cont.
Lady Baltimore
Cake Frost

Chocolate Cup Cakes

(great)

Rozanne Kenney

Melt { 3 squares Bk choc.
 { 2 sticks oleo

Mix (not sift)
1 3/4 cup sugar
1 cup flour

Add 4 large eggs (5 if small)

Stir not beat to Combine

Add nuts 1 tsp. vanilla

Put into cup cake papers

Bake 350° possibly 15-20 min
watch

Makes 16-18 cup cakes small

Use Brownie Fudge Frosting on these.

Cont.
Lady Baltimore
Cake Frosting

Beat egg whites with salt until stiff. Pour syrup slowly over them, continuing to beat until stiff.

Blend in vanilla and beat until stiff.

Set aside about 1/3 of frosting for top of cake.

White Nut Cake (Special)

Cream together { 1 cup butter or oleo
 2 cups sugar
 Sift together { 3 cups flour
 3 tsp. b.k. pd.

Add Alternately - flour mixture and milk.
 (1 cup sweet milk) to the sugar-butter mixture

Add nuts (1 cup) Vanilla 1 tsp. v.

Fold in 7 large or 8 small eggs (stiffly beaten
 egg whites)

Bake in greased loaf pan

350° 30 min. or more - watch

Nora Kane McGill's Plain Cake

2 well beaten eggs

Add 1 cup sugar - beat

Add sifted cup flour - 1 tsp. bk. pd.
alternately with 1 cup cream

Add 1 tsp. flavoring (lemon)

$\frac{1}{4}$ tsp vanilla extract

Bake - mod. oven. 20 min Watch

Whipped Cream Chocolate Cake.

1 cup sour cream whipped

2 eggs beaten

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

1 cup sugar

1 tsp. soda

1 $\frac{3}{4}$ cup cake flour

Melt 2 sq. choc. in $\frac{1}{2}$ cup boiling water

Add eggs - whipped cream

Add choc. mixture

Bake Moderate oven.

Easy Lemon Cake

Jan McGill

- 1 one step Angel Food Cake Mix
- 1 Can Lemon pie mix

Mix the dry cake mix with lemon pie mix

It gets a bit bubbly

Bake 20 min in a 9x13 pan (ungreased)

Frost with Pd Sugar Frosting

Cream Cheese Frosting

or 7 Minute Frosting.

Note

Do not follow directions on the box.

May use cherry pie mix

Quickie cup cakes

Lorene Hays

Place 2 eggs in measuring cup

Fill the cup with sour cream

Sift 1 cup sugar

1 cup flour

1 tsp. bk. pd.

pinch soda

Mix all ingredients together

Add 1 tsp. vanilla

Bake. 350° in cupcake pans Watch

Her Fudge Frosting

6 T Butter

6 T Canned milk

1 cup sugar

1 tsp. vanilla

Coals to full rolling boil for 1/2 min.

Add 1/2 cup choc. chips - Vanilla Beat

Use on cup cakes or Brownies

Rhubarb Cake

1 egg

1 cup sugar

1 tsp + soda

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

$\frac{1}{2}$ tsp lemon juice or flav.

3 cups rhubarb (cut)

Beat eggs - add sugar. Cream it well.

Sift dry ingredients. Add to egg mixture

Add Rhubarb

Stir Pour into 8X8 pan.

Top with $\frac{1}{2}$ cup brown sugar - $\frac{1}{2}$ cup nuts.

Bake - 350°

PIES

Frozen Lemon Pie

Arlene McCord

- 3 egg yolks
- 2 egg whites
- 1/2 cup sugar
- 4 T Lemon Juice
- Grated rind 1 lemon
- 1 cup whipped cream

- 1 or 2 cups vanilla wafer crumbs
- 4 T melted Butter

Beat egg yolks . Add sugar - lemon juice - rind .
Whip cream . fold all together
Roll crumbs fine . Mix melted Butter with
Place half of the crumbs on bottom of pan .
Pour lemon mixture in
Top with remaining crumbs .
Do not stir . Good chilled or frozen

Pecan Pie

- Mix 1 cup dark syrup (or white)
- 3 eggs slightly beaten (not with mixer)
- $\frac{1}{8}$ tsp salt
- 1 tsp vanilla
- 1 cup brown sugar
- 2 Tbsp melted oleo
- 1 cup pecans

Mix ingredients for filling. Arrange pecans over the bottom of an unbaked pie shell.

Pour filling over pecans very carefully.

Bake 350 for 20 min. Bake at 325° until ^{filling is} puffed up in middle. (Center of pie quite soft) - outer edges of the pie should be set.)

May be frozen.

Note 2 $\frac{1}{2}$ Recipes makes 2 big pies (average)

Strawberry Pie

- 1 (3oz.) box wild ~~cherry~~ ^{strawberry} Jello
- 3 1lb sp. corn starch
- 1 cup sugar
- 1 cup water.

Mix and bring to a boil

Simmer 8-10 min. Stir - Cook till clear and thick Cool

Add jello (dry) + then cool.

1 pt. sliced strawberries (could use more) (possibly qt.)

After cooling - add strawberries

When jello starts to congeal, add strawberries

Pour - into cool pie crust. Allow to set

Serve with whipped cream or Topping.

Pastry Crust

{ Bly's pie crust }
{ 6 pages back }

1 cup flour

 $\frac{1}{2}$ tsp. salt $\frac{1}{4}$ cup + 2 T shortening

Cut in shortening with 2 knives

Sprinkle 2-3 T cold water (1 at a time)
over mixture

Press pastry into a pie plate

Bake crust approx. 15 min

Note (115 calories $\frac{1}{10}$ of crust)

Baked nut crust

8 in. pie tin

{ 1 cup nuts

2 T sugar

 $1\frac{1}{2}$ T softened oleo

1 cup flour

Bake 400° 8 min

9 inch pan

{ $1\frac{1}{2}$ cups nuts

3 T sugar

2 T oleo

1 cup flour

Bake 400° 8 min

150 calories $\frac{1}{10}$

Toffee Ice Cream Pie

2 cups graham cracker crumbs

1 cup soda cracker crumbs

Add $\frac{1}{2}$ cup melted oleo

Place $\frac{2}{3}$ of mixture in 9x13 or pie pans

Set aside

Combine

2 pkgs instant vanilla pudding

2 cup milk

Beat well - Add 1 qt. softened vanilla ice cream

Pour over crumbs

Set then spread 1 (8oz) cool whip on top.

To the remaining crumbs crunch 2 or 3

Butterfinger bars and mix

Sprinkle on top

Note Use choc (grated) nuts etc.

Unbaked Choc. Crust

Flour 1 cup

2 T Oleo ($\frac{1}{4}$ stick)

2 unsweetened choc

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

1 ($3\frac{1}{4}$ - 4 oz) can flaked or shredded coconut ($\frac{1}{3}$ cup)

Grease 9 in pie plate. Heat oleo - choc. sugar

2 T water Stir

Then add coconut. Mix well

Press in pie plate.

Refrig. 1 hour

Fill with chilled pie filling

May put coconut on top. (Optional)

Graham Cracker Crust

16 graham crackers rolled fine

1 Tsp. flour

$\frac{1}{2}$ cup melted oleo

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

Mix as for pie crust and pack into pie dish. Save a small amount of mixture to sprinkle on top of meringue.

Impossible Pie

Place in Blender

4 eggs

1 stick oleo

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

2 cups milk

1 scant cup milk

1 cup coconut

1 tsp. vanilla

Blend

above ingred. well

Pour into a greased 10" pie tin

Bake 350° 30-40 min. or until
golden brown.

Note Pie forms its own crust + Topping

Pumpkin Pie Squares

- 1 cup sifted flour
- 1/2 cup quick oatmeal
- 1/2 cup brown sugar
- 1/2 cup butter
- 1 (1lb) 303 can pumpkin (2 cups)
- 1 (13 1/2 oz) can evaporated milk
- 2 eggs
- 3/4 cup sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 cup chopped pecans
- 1/2 cup brown sugar
- 2 T butter
- 1/2 tsp. ginger
- 1/4 tsp. cloves

Combine flour, rolled oats, 1/2 cup br. sugar and 1/2 cup butter in mixing bowl.

Mix until crumbly, using electric mixer on slow speed. Press into ungreased 13 X 9 X 2 pan. Bake 350° - 15 min

Combine pumpkin, evap. milk, eggs, sugar, salt spices in mixing bowl. Beat well. Pour into crust. Bake 350° 20 min

Combine pecans, 1/2 cup br. sugar and 2 T butter. Sprinkle over filling. Return to oven - Bake 15-20 min or until filling is set. Cool - Cut into squares.



Cocanut Pie Crust

- 3 T butter
- 1/2 cup flaked cocanut

Melt butter in a 10 inch skillet. Add cocanut and stir over med. heat until cocanut is golden brown. Press firmly in bottom and sides of a 9 inch pie plate. Let stand at room temp. until cool.

Note Good crust especially for lemon pie.

Vanilla Crumb Crust

- 1 1/2 cups vanilla wafers
- 1/3 cup nuts
- 2 T sugar
- 3 T melted butter

Mix crumbs, nuts, sugar. Add butter mixture. Firmly press on bottom and sides of pie dish. Bake 350° - 5 min.

Diane's Pie Crust
 1 stick oleo
 1 heaping cup flour
 dash salt
 1/4 cup cold water
 Cut oleo into flour & salt
 Put in water
 Roll out on floured board

Note Another Recipe

- 40 vanilla wafers (1 2/3 cups crumbs)
- 1/4 cup sugar
- 1/3 cup oleo (melted)

Mix crumbs - oleo sugar - Press into pan
 Bake 350° 5 min
 cool

Grandma Blys Pie Crust

$\frac{1}{4}$ cup boiling water
 $\frac{1}{2}$ cup shortening (lard preferable)
 $1\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ tsp. baking pd.
 $\frac{1}{2}$ tsp salt

Pour boiling water over lard.

Beat till creamy.

Cool

Then Add dry sifted ingredients.

Meringue

Whites of 3 eggs beaten stiffly

6 T sugar

$\frac{1}{2}$ tsp. bk. pd. (added to egg whites)

Add sugar gradually

Heap on pie

Bake in skw oven 325° 10-15 min

Watch

Coconut Cream Pie

- 1 $\frac{1}{2}$ cups scalded milk
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 2 T cornstarch
- 3 egg yolks
- 1 T butter
- 1 cup shredded coconut

Add the sugar, cornstarch and salt to the beaten egg yolks. Pour the scalded milk into the egg mixture. Return to the double boiler. Stir - cook till thickened.

Add butter - coconut - vanilla.

Put in baked pie shell - Cover with meringue

Note An
40 l
 $\frac{1}{4}$ c

Raisin Custard Pie

- 1 cup raisens
- $\frac{1}{3}$ cup sugar
- $1\frac{1}{2}$ T flour
- $\frac{1}{2}$ Tsp salt
- 1 cup milk
- 2 egg yolks

Cook raisens in a bit of water. Drain - Cool

Combine all ingredients - cook in double boiler.

Add beaten egg yolks.

Place in baked pie shell. Add meringue

STRAWBERRY CHEESE PIE

Makes one 9-inch pie

- | | |
|--|--|
| 1 (9-inch) baked pastry shell or graham cracker crumb crust | $\frac{1}{2}$ cup ReaLemon® Lemon Juice from Concentrate |
| 1 (8-ounce) package cream cheese, softened | 1 teaspoon vanilla extract |
| 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) | 1 quart fresh strawberries, cleaned and hulled |
| | 1 (16-ounce) package prepared strawberry glaze, chilled |

In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with strawberries and desired amount of glaze. Refrigerate leftovers.

Pumpkin Pie

Note
(Double batch makes 3 pies)
(Clarie's home ec recipe)

- 6 3 beaten eggs
- Not 2 1/2 can 1 1/2 cups pumpkin (small can)
- 2 1 cup brown sugar
- 1 1/2 tsp salt
- 2 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1/4 tsp cloves
- 1 cup hot milk
- 2 tbsap melted oleo

Mix ingredients in order given.

Bake 375° - 15 - 15
Reduce heat 325° or 300° - 10

Knife comes out clean from middle when done

Amazing Coconut Pie

- 2 cups milk
 - 3/4 cup sugar
 - 1/2 cup biscuit mix
 - 4 eggs
 - 1/4 cup butter or margarine
 - 1-1/2 teaspoons vanilla
 - 1 cup BAKERS® ANGEL FLAKE® Coconut
- Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.

Frosty Coconut Pie

- 1 package (3 oz.) cream cheese
- 1 tbsap sugar
- 1/2 cup milk
- 1-1/3 cups BAKER'S® Premium Shred Coconut
- 1 container (8 oz.) BIRDS EYE® COOL WHIP® Whipped Topping, thawed
- 1/2 tsp. almond extract (optional)
- 1 prepared graham cracker crust

Soften cream cheese in mixer bowl; blend in sugar. Gradually add milk. Beat until smooth. Fold in coconut, whipped topping and extract. Spoon into crust. Freeze. Garnish. Let stand 15 min. before cutting.

Cocoanut Pie

4 eggs, well beaten

Add

$\frac{1}{2}$ cup self raising flour

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ stick melted oleo

1 tsp vanilla

2 cups milk

1 cup shredded cocoanut

Beat all ingred well

Bake in 2 9in pie tins

325° oven 20-25 min.

Test center with a straw or tooth pick

Do not overbake

Top with Topping or Ice Cream.

Rhubarb Pie

- 4 cups diced rhubarb
- 1 1/2 cups sugar
- 3 Tbsp. Minute Tapioca
- 2 Tbsp. Raspberry Jello (dry)
- Pinch salt - Few Dots Butter

Mix dry ingredients and sprinkle over uncooked rhubarb in an unbaked pie shell.

Bake 400° for 40 minutes

Cocoanut Pie

- 1/2 cup self rising flour
- 4 eggs
- 1 3/4 cup sugar
- 1 stick melted oleo
- 1 tsp. vanilla
- 2 cups milk
- 1 cup angel flake

Combine all ingred. Mix and pour in 2 9inch pie tins

Bake 350° 30 min or until done.

Dutch Apple Pie

6 or 7 apples

2 T flour

$\frac{3}{4}$ cup brown sugar

$\frac{1}{4}$ cup white sugar

$\frac{1}{4}$ tsp. cinnamon (or more)

3 tsp. oleo

6
No. 2 $\frac{1}{2}$ can

2

1

2

Mix sugar and flour. Sprinkle a portion of it in the bottom of pie shell (unbaked). Cover bottom of pie with sliced apples. Cover with flour - sugar and dot with oleo.

Bake in mod oven 350° - 35 min. Watch Reduce heat if apples are long cooking apples.

Note

Apple crumb mixture is good on top of pie too.

$\frac{1}{3}$ cup brown sugar

$\frac{1}{3}$ cup flour

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

1 tsp. cinnamon

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

Topping placed on pie after it has baked for 30 minutes.

Topping needs time to bake too

Fresh Strawberry Pie (Mary Dan)

Mix
and simmer
8 min after
it comes to
a boil

{ 1 box strawberry jello (3oz)
2 tlbsp. corn starch
1 cup sugar
1 cup water

Cool till congeals. Add $1\frac{1}{2}$ - 2 pt. boxes cut strawberries.
Pour in cool baked pie crust. Topp with Whi. Cream.

New Rhubarb Pie

3 cups rhubarb (cut up) into unbaked shell

Corn brace { egg beaten
1 $\frac{1}{2}$ cup sugar
salt
3 tlb. min. Tapioca
1 cup Sour Cream

Pour over rhubarb 450° for 15 min
350° for 45 min.

Fresh Peach Pie (Helen Fleming)

Crust

- 1 1/2 cups flour
- 1 1/2 tlbasp. sugar
- 1 tsp. salt
- 1/2 cup oil
- 2 tlbasp. milk

Filling

- 1 cup sugar
- 2 tlbasp. cornstarch
- 1 cup water
- 2 tlbasp. packaged peach flavored gelatin
- 2 to 3 cups sliced fresh peaches
- whipped cream

Stir together flour, sugar, salt for crust. In pie pan Beat oil and milk together with a fork. Stir in flour mixture (will be crumbly) Press onto sides and bottom of pan and Bake until brown 375° - 15 min.

Rhubarb Custard Pie

2 cups rhubarb (cut up)
2 cups hot water poured over rhubarb

Drain rhubarb and add

- 1 cup sugar
- 3 egg yolks
- 1 Tbsp. butter
- 1 Tbsp. flour
- 1 tsp. lemon extract

Mix dry ingredients and add to Rhubarb
Add eggs, butter - extract. Pour into
 unbaked pastry shell. Bake in slow
 oven until done. Cover with meringue
Return to oven. bake 325°

Note: Filling cooked may be placed in
baked pie shell. Then the meringue.

Lemon Chiffon Pie

1 T gelatin

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

4 eggs (separated)

1 cup sugar

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

$\frac{1}{2}$ tsp. grated lemon rind

1 cup heavy whipped cream

Combine gelatin in 2 T water.

$\frac{1}{2}$ cups sugar

salt, lemon rind - juice

remaining 2 T water

Cook over boiling water until gelatin is

dissolved. Cool until mixture thickens

some. Then grad. beat remaining

$\frac{1}{2}$ cup sugar in lemon gelatin mixture.

Pour into baked pastry

Serve with wh. cream.

Taiple Lemon Pie

3 Mix 1 cup sugar
1 + 1/3 cup flour +
3/4 1/4 tsp salt

9 3 egg yolks
4 1/2 1 1/2 cups boiling water
3 1 lemon (juice and rind)
3 1 tsp. butter

Add dry ingredients to boiling water. Cook until mixture thickens. Pour over beaten egg yolks. Continue cooking. Add lemon juice and rind and butter. Pour into baked pie shell. Cover with meringue.

Bake in slow oven 325°

Uncooked lemon pie

1 can Eagle's Brand milk (Borden's)
3 egg yolks
2 lemons

Fold egg yolks well beaten, into milk. Blend well and add lemon juice slowly. Fold till blended. Line pie tin with a doz vanilla wafers, rolled

Note
Top with egg whites
Brown in oven
350°

Sour Cream Pie

1. cup raisens
 Enough water to boil them
 1 cup sour cream

Tasples

3

1 +

 $\frac{3}{4}$ Mix 1 cup sugar

1 T flour

1 tsp. cinnamon

little cloves - nutmeg

 $\frac{1}{4}$ tsp salt

9

4 $\frac{1}{2}$

3

3

Add to raisens and sour cream and
 cook till mixture thickens.

Add 3 egg yolks and boil a little
 longer.

Pour into baked pastry shell

Cover with meringue

Brow in slow oven

Pennsylvania Taffey Pie

(Mrs Blumer)

1 unbake pie shell

$\frac{3}{4}$ cup sugar

2 tlbasp. flour

6 pinches butter

4 tlbasp. dark syrup (I use more)

Milk to fill the pie shell

Bake in slowoven 1 hour - 325°

(until it sets well)

Lazy Peach Pie (Jan McGills)

4-5-6 peaches sliced

$\frac{3}{4}$ cup sugar +

4 tlbasp. flour

$\frac{1}{8}$ tsp. salt

$\frac{1}{2}$ tsp cinnamon (I don't use it)

Mix dry ingredients Stir in cup cream.

Bake 400° 5 or 10 min.

Reduce heat to 325° or 350° - 20-30 min
more

Peach Pie

Unbaked pie crust. Filled with fresh sliced peaches. Add 1 cup sugar
 $\frac{1}{4}$ cup flour
 Few dots oleo
 1 cup cream

Place in 400° oven for 5 min.

Then turn to 350°

Bake till peaches are cooked.

NO CRUST PIE

4 eggs (beaten)
 $1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup
 flour, stir together and mix
 with eggs
 1 teaspoon vanilla
 $\frac{1}{4}$ cup melted oleo
 2 cups milk
 $1\frac{1}{2}$ cups coconut

Combine all ingredients. Mix
 well, pour into a 9" greased pie
 pan. Bake at 350° for 45
 minutes.

Crunchy Pecan Pie

3 egg whites *must be*
 1 cup sugar
 1 Individual Stay Fresh Pack of HONEY
 MAID Graham Crackers, finely rolled
 (about $1\frac{3}{4}$ cups crumbs)
 1 cup finely chopped pecans
 $\frac{1}{4}$ teaspoon baking powder
 1 cup heavy cream, whipped

Beat egg whites till soft peaks form; gradually
 add sugar, beating till stiff peaks form. Combine
 graham crumbs, pecans and baking powder;
 fold into egg whites. Spread in a greased 9" pie
 plate. Bake in 350° oven for 30 minutes. Cool
 thoroughly. Spread with whipped cream. Chill 6
 hours or overnight.

Turtle Supreme

$\frac{1}{2}$ cup oat meal

$\frac{1}{2}$ cup brown sugar

1 cup chopped pecans

2 sticks melted oleo

2 cups flour

Place in cookie sheet

Bake at 400° (10-15 min.)

Remove and Crumble while hot

Place $\frac{1}{2}$ of crumbs in a lightly greased

9 X 13 pan (I use my tupperware)

Drizzle

1 jar caramel (6-8oz) (butterscotch OK)

Put Ice cream Topping over the crumbs

Spread with $\frac{1}{2}$ gallon ice cream

Drizzle another jar of fudge Topping

over the Ice Cream

Sprinkle with remaining crumbs

Freeze

Note keeps well.

Annes Strawberry Dessert

Mix for Crust

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

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

$\frac{1}{4}$ cup soft oleo

$\frac{1}{2}$ chopped nuts

Bake crust 350° - 10 min.

watch.

Add 1 pkg. frozen strawberries

3 egg whites + 1 cup sugar

egg whites stiffly beaten - (then sugar)

Fold in $\frac{1}{2}$ pt whipped cream or Topping

Pile on crust.

Cover with few crumbs.

Veretta's Dessert - Raspberry Swirl.

- Crust {
 - $\frac{3}{4}$ cup gr. cracker crumbs
 - 3 T melted butter
 - 2 T sugar
- 3 eggs separated
- 1 (8 oz) pkg. cream cheese
- 1 cup sugar
- $\frac{1}{8}$ tsp. salt
- 1 cup cream or 2 cups Topping.
- 10 oz. pkg frozen raspberries (partially frozen)

Crust 7X11 pan

- Mix {
 - Butter - graham cr crumbs
 - Sugar
- pat in well greased pan
- Bake 350° 7-8 min.

check above recipe

Cool crust

- Beat eggs ^{yolks} fill thick - Add cheese, sugar, salt
- Beat egg whites to stiff peaks. Mix cool whip
- egg mixture and egg whites together
- Mix Crushed raspberries. Swirl half mixture thru the batter. Pour in pan
- Then Spoon remainder raspberries over
- Freeze

Prune Whip

- 1 egg white
- 1 cup prunes
- 1/4 cup sugar
- Lemon extract
- pinch salt
- nuts.

Fold together and Bake 20 min - slow
over

Serve - whipped cream

Date Marshmallow Roll

- 1 lb. Graham Crackers rolled fine
- 1 lb. dates cut fine
- 1 cup nuts
- 1 cup sweet cream
- 1 tsp. vanilla

Save crumbs (1 cup)

Mix all ingred. together

Shape into roll

Roll in the 1 cup crumbs.

Allow stand at least 24 hours

Keeps for weeks if refrigerated.

Connies Strawberry Dessert

1 cup flour }
 1/4 cup brown sugar } Bake 350° - 15 min.
 1 stick oleo } 9x13 pan
 3/4 cup nuts }

Cool
 30 large marshmallows } heat and melt
 2/3 cup milk }

cool

Add 1 cup Topping

Bottom crust cool and also mixture

Then put on crust and set cool

congeal { 2 pkgs strawberry jello - 2 cups boiling water
 { 2 pkgs frozen strawberries

When it begins to thicken - Spoon carefully
 on top of mixture - Set over nite

Raspberry Tart

Myrtle Horst

1 cup sugar } cream
3/4 cup butter }

Add { 2 unbeaten eggs
2 cups flour
1 tsp. bk. pd.

Line with dough and add filling of raspberries.

Serve with whipped cream.

Raspberry Filling

2 cans No 2 Raspberries

Add 1 cup sugar

2 T flour or corn starch.

Little water

Cook until it thickens.

Date Cake Dessert

Double

- 1 Cut 1 cup dates in pan
- 2 1/2 Spread 1/4 tsp soda over this plus 1 cup hot water
Let stand to cool.

- 2 Cream { 1 cup sugar
- 1/2 { 1/4 cup oleo
- 2 { 1 egg

- 2 2/3 Add 1 1/3 cup flour +
- 1/2 1/4 cup nut meats

Add 1st mixture to 2nd and Bake in Med. oven. till quite well done.

When baked place this sauce over top.

- 2 { 1 cup sugar
- 1 { 1/2 cup oleo
- 2 { 1 cup dates
- 12T { 6 T water or more according to stiffness
- 4 { 2 eggs
- 1 { 1/2 cup nuts

Cook until pasteey. Spread on cake. Serve with Cream - Note if cake is doubled the topping need not be doubled.

Pie Tin of Bird's Nest

Nora Kane McGill "Ma"

Stir {
 1/2 cup flour
 1 tsp. bk. pd.
 2 T sugar
 little cream

Put fruit in pan or pie tin

Sweeten with sugar

Add white syrup (small amount)

Dots of oleo

1 T flour sprinkled over fruit

Note

Put spoons full batter in dots on top of fruit

Isabelle's Strawberry or Raspberry Dessert

Graham Cracker Crust

{ $1\frac{1}{2}$ cup crumbs
 { $\frac{1}{2}$ cup sugar
 { $\frac{1}{3}$ cup melted butter

Press firmly into 9 inch pie pan which is slightly greased.

Topping - + 1 tsp vanilla

1 6oz pkg softened (with a fork) Cream Cheese

1 cup pd. sugar

Pour mixture into chilled Pie Crust

Set 1 hour

Glaze - cherries - strawberries - Raspberries

Drain fruit of your choice

Thicken with heaping tsp. cornstarch

Mix this with small amount of juice.

in cup till smooth.

Add to juice - Cook over slow burner

Cool Add carefully to the Berries

Then spread over topping

Could serve in 2 hours if necessary

Serves 6. Prefer 4-6 hours.

Betty's Chilled Fruit Dessert

- 1 cup whipping cream
 - 30 marshmallows (cut)
 - 1 cup crushed drained pineapple
 - 1 cup dates
 - $\frac{1}{2}$ cup nuts
 - 3 sliced bananas
- Mix ingredients above

Crush 6 or 8 graham crackers

Place on pan, lined with wax paper

Put half crumbs in bottom, then the fruit mixture

Sprinkle crumbs on top.

Frances' Lemon Dessert

Cook the following until thick in double
boiler

- 1 cup water
- 2 beaten eggs
- 1 $\frac{1}{2}$ tsp. vanilla
- 4 T lemon juice
- 2 heaping lemon juice
- 1 $\frac{1}{2}$ cups sugar

Cool a little

Crust

- 1 cup brown sugar.
- 1 cup flour
- 1 cup flake coconut
- $\frac{1}{2}$ tsp. soda
- 11 soda crackers rolled fine
- 1 Stick oleo (melted)

Mix pat half of crust on bottom of 9 X 12 pan

Put filling in. Put other $\frac{1}{2}$ of crust mixture

on top -

Bake 350° 20 min.

Magazine Dessert

8 oz cream cheese

1 cup sugar

1 tsp. vanilla heavy cream (whipped)

2 cups

1 can (21oz) cherry pie mix

1 tlb. sugar

Beat cream sugar - confectioners sugar

Mix whipped cream with above

Top with cherry pie mix

Top again topping around edges of pie
(or whipped cream - 1 tlb. sugar)

Diane's Lemon Dream Dessert

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

$\frac{1}{4}$ cup lemon juice

Dash salt

3 slightly beaten egg yolks

3 egg whites

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

1 cup heavy cream whipped

1 cup finely chopped vanilla wafers

Combine $\frac{1}{2}$ cup sugar, lemon juice - salt - egg yolks - cook over med. heat. Stir constantly until thick. Cool

Beat egg whites until soft peaks. Gradually add sugar - Beat until stiff. Fold into lemon mixture - fold in cream. Put $\frac{1}{2}$ crumbs in 8" pan. mixture rest of crumbs on top.

Freeze

Strawberry Fluff

Mix
 with a
 fork
 Press in
 9x11 pan -

{ 1 cup flour
 1/2 cup melted oleo
 1/2 cup brown sugar
 1/2 cup nuts

Bake 15 min 350°

Mix beaten egg whites + 1 cup sugar
 2 tsp real lemon juice until frothy
 5-8 min

Add 10-16 oz pkg. strawberries
Continue to beat 15-20 min. Fluffy
Fold in 2 cups cool whip.
Freeze

Jam's Cherry Cheese Cake

$\frac{1}{3}$ cup lemon juice

1 (8oz) cream cheese

1 can Eagle Brand Condensed milk

1 tsp. vanilla

Blend together - Chill

~~Later~~ Can Cherry pie mix

Place on top of Graham cracker pie crust

After it is cool Add the Cherry pie mix

Rhubarb Dessert

4 cups rhubarb cut up.

Place in bottom of 9x13 pan.

Sprinkle in order

1 cup sugar over rhubarb

1 pkg. dry strawberry (jello)

1 pkg. Jiffy white cake mix. (small)

Overall

Pour 1 cup water

Drizzle $\frac{1}{3}$ cup melted oleo

Bake - moderate oven -

Spoon out to serve - (whipped topping)

Surprise Cake Dessert

{ Mix } 2 cups sugar }
 { in } 2 cups flour } sift together
 { order } 1/2 tsp salt }
 { given } 1 tsp. soda + }

(1 lb.) 1 No 2 undrained fruit cocktail
 2 eggs beaten
 vanilla

Top. 1 cup brown sugar
 1 cup nuts

Bake 1 hour 325°
 or 35-40 min 350°

9 X 13 pan

Watch - Fruit -

It might be a surprise

Not sure of recipe

Serve with Topping

Lemon Freeze

- 3/4 cup Corn Flake Crumbs
- 1/4 cup butter or oleo (melted)
- 2 T sugar
- 2 eggs separated..
- 1 can (1 1/3 cups) Borden's Eagle Brand Sweetened Condensed Milk.

1. Combine Corn Flake Crumbs, sugar and melted butter in 8-inch pie pan or ice cube tray; mix well. Remove 2 to 4 tablespoons crumb mixture and reserve for topping. Press remaining crumb mixture evenly and firmly around sides and bottom of 8-inch pie pan or in bottom of ice cube tray.

2. Beat egg yolks until very thick and lemon colored; combine with Eagle

Brand Condensed Milk. (You must use sweetened condensed milk.) Add Realemon Reconstituted Lemon Juice; stir until thickened.

3. Beat egg whites until stiff but not dry. Gradually beat in the 3 tablespoons of sugar. Fold gently into lemon mixture. Pour into crumb-lined pan; sprinkle with reserved crumbs. Place in freezer compartment and freeze until firm.

4. Cut into pie wedges or bars to serve.

Yield: 8 servings. Note: If frozen very hard, set pan on hot, wet towel for a few minutes before cutting.

CREAM CHERRY DESSERT

- 1 can Borden's sweetened condensed milk
- 1 small Cool Whip or more
- 1 can cherry pie filling
- 1 - 15 oz. can crushed pineapple, drained
- 1 1/2 C. marshmallows
- Nuts
- 1 tsp. almond flavoring
- 1/2 tsp. red food coloring

Mix ingredients and put in freezer 1 hour before serving.

Mrs. Dean Dinklage
Wisner, Nebraska

RHUBARB CRUNCH

- 4 C. cut rhubarb
- 3/4 C. sugar
- 2 Tbsp. cornstarch or tapioca
- 1 C. water
- 1/2 tsp. vanilla
- 1 C. flour
- 3/4 C. quick oatmeal
- 1 C. brown sugar
- 1 tsp. vanilla
- 1/2 C. melted butter

Put rhubarb in 10x10 baking dish. Cook sugar, cornstarch and water until clear. Add vanilla. Pour over rhubarb. Combine remaining ingredients and sprinkle over rhubarb. Bake at 350° for 40-45 minutes. Serve warm or with ice cream, cream or whipped cream.

Mrs. Dean Dinklage
Wisner, Nebraska

Sophia's Raspberry Dessert

Graham Cracker Crust (unbaked is ok)

9x13 Pan. Chill over nite this dessert

1st layer { Sugar
 1 cup butter (not oleo) Cream butter - sugar
 4 eggs Add later - Beat well
 Add 1 tsp. vanilla

Spread on Crust

2nd layer { Dissolve - 2 pkgs rasp. jello with 1 cup boiling water
 2 pkgs frozen raspberry (10oz size) while
 partially frozen
 Add whipped cream (1½ cup cream) or Topping
 Pour on top of 1st layer

3rd layer { Sprinkle crumbs on top
 - nuts optional

Ice Cream Cake

Grandma Bess

Mix 2 cups Rice Krispies
 $\frac{1}{2}$ cup chopped almonds or nuts
 $\frac{1}{2}$ cup flaked coconut
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{3}$ cup melted oleo

Press $\frac{1}{2}$ of the above mixture in cake pan

Add 1 qt. ice cream
 $\frac{1}{2}$ cup fruit (or more)
Remaining cereal mixture on top

Note - Use strawberries or pineapple
(for fruit)

Crisp Chocolate Truffles

- 1 jar (9oz) marshmallow creme
- 2 T oleo or butter.
- 1 pkg. (6oz) (1 cup) semi-sweet choc. morsels
- 2 cups Rice Krispies (cereal)
- 1 pkg. (14oz) white choc. coating
- 2 T shortening

Melt marsh. creme - ole - choc. morsels
stir Rice Krispies into hot choc. mixture
Drop by rounded measured tsp. onto waxed
 paper-lined bk. sheet.

Refrigerate 1 hour

Melt coating - oleo
Dip each choc. ball in coating
Place on waxed paper
Refrigerate
Place in small paper cups to serve (optional)

Ice Cream Dessert

Rozanne Kenney

 $\frac{1}{2}$ cup oatmeal $\frac{1}{2}$ cup brown sugar

1 cup pecans (or walnuts)

2 sticks melted oleo

2 cups flour

Mix all together

Put into a cookie sheet

Bake 400° 10-15 min.Remove crumble while hotPlace $\frac{1}{2}$ in a lightly greased 9x13 panDrizzle 1 12 oz jar butter scotch over
CrumbsSpread $\frac{1}{2}$ gal. vanilla ice creamDrizzle 1 12 oz jar choc. Topping over
the ice creamSpread remaining crops on topFreeze

Peach Dessert - Rozanne

Mix
and
pat in
pan.

- 1 stick oleo melted
- 1 cup flour
- 4 Tbsp. sugar

Note - Save a few crumbs
~~for~~ the Topping

Use 5 sliced peaches for a small pan.

Add sugar - flour Bake 350° until peaches are
cooked.

Serve - ice cream or topping.

Peach Crisp

Kathy

Mix
allow
to stand
15 min.

- 1 large (No 2 1/2 can) peaches (cut up) (juice and all) or fresh peaches
- 2 tbs corn starch

- 1 cup oatmeal
- 1/2 cup flour
- 1/4 tsp. salt
- 1 cup brown sugar
- 1/2 tsp. nutmeg
- 1/2 cup soft oleo

Mix - "cut in" dry ingred

Pour over Peaches.

Bake mod. oven

watch

Barbs Cherry Dessert (Dump cake)

- 1 can cherries or blueberries
 - 1 small can pineapple (crushed) optional
 - 1 pkg dry Duncan yellow cake mix (butter cake)
 - 1/2 cup chopped nuts
 - 1 stick oleo
- Drizzle oleo over all mixtures
nuts on top. (coconut optional)
- Bake 30 min - 350° Bake in small cake pan
- Recipe may be doubled watch

Mix and pat in pan.

Pumpkin Dump Cake

- Mix up your favorite pumpkin pie filling
- 1 pkg dry Duncan yellow cake mix sprinkled over
- 1/2 cup nuts (chopped)
- Drizzle oleo over
- Add nuts on top - -
- Add coconut - m&ms (optional)
- Bake in 9x13 pan - 350° watch
- Serve with topping -

Mix allow to stand 15 min.

Strawberry Dream Pie

Combine & Stir { 1 pkg. straw. jello
 1 pkg. vanilla pudding
 5 cups water.
 1 T lemon juice

Cook till thick -

Place in Bowl and set in another larger bowl of ice to set faster.

Blend in 1 pkg. dream whip (1½ cups)

Save other for topping the pie.

Stir in 1 cup strawberries

Pour in baked pie shell as crumb crust.

Put dream whip on top.

Chill at least 1-2 hours

Lemon Dessert (Martene Thor)

1 pkg. Lemon jello and
dissolve in one cup boiling water.

Cool

Add 1 pkg yellow cake mix
3 eggs
 $\frac{3}{4}$ cup oil
2 tsp. lemon extract

Beat all together 4 minutes

Bake 9x13 pan 350° 40-45 min.
watch.

While hot poke holes in cake

Spread on cake the following

1 cup pd. sugar dissolved in juice of 2 lemons
to make a glazey top.

Either
is very
runney

OR 1 cup sugar dissolved in juice of 2 lemons
to make a crunchy top.

Trusty Strawberry Dessert

Stir
and
MIX

- 1 1/2 c flour
- 6 T brown sugar
- 3/4 c walnuts
- 3/4 c melted butter

Spread in shallow pan
350° - 20 min

Sprinkle 1/2 in 13x9 pan

Beat 2 egg whites

2/3 cup sugar

1 - 10 oz frozen strawberries (partially thawed)
or

1 cup sugar - 2 T. lemon juice

2 cups sliced strawberries

Fold in one cup cool whip

Top with remainder crumbs

Freeze

Caramel filled Cake - Georgia

① Unwrap caramels first

1kg German Choc. Cake mix

Mix as usual and bake as usual Temp.

But only spread $\frac{1}{2}$ of the batter in
9x13 pan for 20 min.

Filling Melt in microwave or double boiler.

{ 12-15 oz (1 large pkg) Kraft Caramels
5 oz can of Carnation milk. (not Eagle Brand)
1 stick oleo

Remove cake from oven after 20 min.

Spread hot filling over top

Sprinkle on { 1 cup chopped nuts
1 cup Choc. chips

Spread on remaining batter

Bake 15 min or until cake draws away
from the edges of the pan.

Serve with Topping.

Lemon Dessert

Pat-La Flo
8 X 8 Pan

- 30 Ritz crackers
- 1/2 stick oleo
- 1/4 cup sugar

Note
(save a few crumbs for topping)

Mix - Press into pan

Mix Together

- 1 can eagle brand milk
- one ~~12~~ 12 oz can frozen lemonade or 2 (6 oz) cans
- Fold in one 8 oz cool whip
- Add nuts - optional

Refrigerate

Raspberry Dessert

- | | |
|----------------------------------|-------------------------------|
| 2 pkg (10 oz) frozen raspberries | 50 large marshmallows |
| 1 C water | 1 C milk |
| 1/2 C sugar | 2 C whipped topping |
| 2 t lemon juice | 1 1/4 C graham cracker crumbs |
| 4 T cornstarch | 1/4 C nuts, chopped |
| 1/4 C cold water | 1/4 C butter or margarine |

Heat raspberries, 1 C water, sugar and lemon juice. Dissolve cornstarch in 1/4 C cold water. Add to fruit mixture and cook until thickened; cool. Melt marshmallows in milk in a heavy saucepan over low heat; cool. Fold whipped topping into marshmallow mixture. Combine graham cracker crumbs, nuts and butter; press into 9 x 13-inch pan. Pour marshmallow mixture over crust; top with thickened fruit mixture. Chill and serve. Yield: 15-18 servings

UNUSUAL LEMON WHIP PIE

- 3 eggs separated
 - 4 tbsp. lemon juice
 - 1 cup sugar
 - Grated lemon rind
 - 1 baked pie shell
- Beat yolks until very light. Add 1/2 cup sugar, slowly beating all the time. Cook in a double boiler until very thick or jellied. Add lemon juice and grated rind and cook slightly more. Beat egg whites stiff, slowly adding 1/2 cup sugar, beating constantly. Fold the yellow mixture into the whites, blending thoroughly. Heap into pastry shell and brown very lightly in 325° oven. This makes a creamy pie and unusual flavor.

Mrs. Daryle Urwiler
Pender, Nebraska

Delicious Dessert

Crust

1 stick oleo
 1 cup flour
 1 heaping Tbsp. Sugar
 hand full of nuts

9x13 pan.

Bake 20 min 350°

1 pkg lemon pudding (not instant)

Mix and Cool

2 egg yolks

Use egg whites beaten after pudding is cool. $\frac{1}{2}$ cup sugar (skimp)

1 carton (8oz) Cool whip

1 (8oz) cream cheese

STRAWBERRY FLUFF

 $\frac{1}{2}$ C butter or oleo, melted in a 10x13 in. pan $\frac{1}{4}$ C brown sugar

1 C flour

 $\frac{1}{2}$ C chopped nuts

Mix the last 3 ingredients into the butter and spread loosely and evenly into pan. Bake at 350° 10-15 min. Stir with fork several times while baking. Reserve $\frac{1}{2}$ -1 C of crumb mixture to sprinkle on top.

2 egg whites, beaten stiff

1 C sugar

1 t vanilla

1 pt. or pkg. strawberries, fresh or frozen

2 C Dream Whip

Beat whites stiff, and add sugar. Add strawberries, juice and all. Beat for 20 min. Fold in vanilla and Dream Whip. Put egg white mixture in pan, over crumbs. Sprinkle with remaining crumbs. Freeze and serve frozen. Be sure to beat the full 20 min.

Faye Bremerman
 Route 3
 Pender, Nebraska

Vanilla Wafer Refrigerator Dessert

Bly's Special

Use 10 x 6 in pyrex pan

Arrange the following in layers

No 1 vanilla wafer crumbs

No 2 Cream together { 1 cup pd. sugar
 $\frac{1}{2}$ cup soft butter

Add together 2 egg yolks

Then 2 beaten egg whites

No 3 Small can drained, crushed pineapple

No 4 small can flaked coconut

$\frac{1}{2}$ cup chopped nuts

No 5 Cover layer 4 with miniature marsh.

No 6 Cover with whipped cream

No 7 Cover with more crumbs

Keep refrigerated

Oreo Cookie Dessert - Herbie

- 1 pkg. Oreos
- $\frac{1}{3}$ cup melted butter (plus)
- 1 8oz. Cool Whip
- 1 jar Chocolate Fudge Topping
- $\frac{1}{2}$ gal. Vanilla Ice Cream

Crumble cookies - (set aside 1 cup)

Add melted butter to remaining Oreos and press into pan. Spread ice cream on crumbs

Melt fudge and spread over Ice Cream

Freeze 30 min. Spread Cool Whip on top.

Sprinkle with remaining crumbs. Freeze

Thaw 10 min prior to serving time. (if desired)

I use nuts after the choc - optional, but better.

Rita's Dessert

1 large vanilla instant ^{pkgs.} pudding
or 2 (3oz) pkgs.

Add 2 cups milk

Add 1 softened qt. Vanilla Icecream

Mix with a Spoon

When Ingredients are firm place in pie tin
with the following Crust -

Mix { 2 cups graham cracker crumbs
1 cup soda cracker crumbs
1 stick oleo (melted)
Pat in a 9x13 pan

Last layer is Cool whip on which 3 Butter
finger candy bars (broken pieces or shredded)
have been sprinkled on top.

Ice Box Cake - Clare

Double

12 Beat 6 egg whites with $\frac{1}{4}$ tsp. salt until very stiff. $\frac{1}{2}$ tsp salt4 Add 2 cups sugar slowlyThen Add 2 tbs. lemon juice a drop at a time
(You may substitute vinegar)Beat until sugar is thoroughly dissolved4 Flavor with 2 tps vanillaSpread on pans sprayed with Pam

may use cake pans or pie tins.

Bake in slow oven 275° for $1\frac{1}{4}$ hrs.Put together with whipped cream and
crushed pineapple.Note Clare made this when weather was very cold
as they had no refrigerator. She beat egg whites
by hand - perhaps 30 minutes. How about that?

Rhubarb Dessert

Mabel Meeske

5 cups cut up rhubarb placed in a 9x13 pan

Cover with 1 cup sugar

1 pkg. red jello mixed (dry)

Add 3 cups miniature marsh. on top.

Mix one pkg. yellow cake mix according to directions and pour over rest of ingred.

Bake as directed for cake.

Note Mabel serves this in squares with a dab of ice cream or. dab of Instant Vanilla Pudding mixed with enough cool whip. to keep it in peaks.

Bread Pudding Southern Style

Mary Pierce

use 9x13 pan.

4 cups bread cut in squares

1 qt scalded milk

6 eggs

2 cups sugar

1 can Angle Flake coconut or pkg.

 $1\frac{1}{2}$ cups raisens (optional)

1 can (303) crushed pineapple

Vanilla

Beat eggs and sugarAdd milkPour over the bread in panAdd pineapple coconut- raisens? and extract.Bake 350° watch

Graham Cracker Crunch

Grandma Bess Fleming

Beat 3 eggs - $\frac{1}{4}$ tsp saltAdd 1 cup sugar

1 cup nuts

1 tsp vanilla

1 cup graham cracker crumbs

Bake in small pan 350° 20 min +

Makes 8 servings

Serve with Butter Brickle Ice Cream on the cake
serving.

Recipe may be doubled

Note Keeps several days in the Refrigerator
May be frozen.

MAGIC DATE PUDDING

Sift one level tsp. soda over one cup chopped dates and add one cup boiling water. Mix well and cool.

Then mix one cup sugar, $1\frac{1}{2}$ cups flour, one egg, one tsp. baking powder, $1\frac{1}{2}$ T. shortening and $\frac{1}{4}$ tsp. salt. Mix with date mixture and bake at 375 degrees about 30 minutes.While above is baking, mix one cup sugar, one cup chopped dates, $\frac{3}{4}$ cup boiling water and $\frac{1}{4}$ cup nut meats. Boil down until thick. Pour over cake when taken from oven. Serve with whipped cream.—

Lois Christensen, Box 929, Chadrof, Nb. 69337.

Apple Crisp

(4H Recipe)

- 1/2 cup oleo
- 3/4 - 1 cup sugar (white or brown)
- few grains salt
- 3/4 cup flour
- 4 cups sliced apples
- 2 Tbl-sp water
- 1/2 tsp. cinnamon +

Note - Can use Rita's Crumbly Crust
 on top - ~~add~~ when the Crisp is
 nearly finished. } 1/2 cup sugar
 } 3/4 cup flour
 } 1/3 cup oleo
 Cut oleo into dry
 mixtures - fill Crumbly
 Sprinkle over pie

Melt butter, add to sugar and flour
 crumbs. Pour water over sliced apples.
Sprinkle cinnamon over. Bake an hour
 in buttered pan at 375° Serve-whipped cr.

Note Rhubarb may be used. Skip cinnamon

Note Kathryn Bordner uses

Apple Crumbles

- 1 cup flour
- 1/2 cup oleo
- 1/4 cup ~~brown~~ sugar +
- 4 cups sliced apples
- cinnamon

- 3/4 cup oleo
- 1 cup flour
- 1 cup oat meal
- 1 cup brown sugar
- cinnamon

Bake 45 min 375°

Caramel Krispies

96

2 Sticks marg

1/2 cup white Corn Syrup

2 cups lt. Brn. Sugar

Bring to Boil for 1 1/2 min

Stir Constantly

Put in ^{Lo} Roaster:

In Roaster → 1 Box 13g. Krispies
1 Jar dry roasted Peanuts

Pour Sauce Over the above and mix

cover → put in 250° ~~over~~ oven

for 45 minutes

Stir every 15 minutes

Then spread on 2 cookies sheets

Chicken Pot Pie

1 Chicken cooked (boiled) and cut up

3 diced carrots

1 bunch broccoli

6 diced potatoes

2 stalks celery diced

1 box frozen peas (add last 5 min)

Put all above in broth from chicken

and cook. Drain and save broth

Sauce: 1 stick butter - melted

1 T flour

Add 1 C. Chicken broth
1 pint $\frac{1}{2}$ - $\frac{1}{2}$
1 T Soy sauce

Brush Fillo (phyllo) crust with butter
put in 9x13 pan. Add sauce to
vegetables plus salt and pepper
(Use only $\frac{1}{2}$ batch) Top with 4
more pieces of crust. Fold in edges &
brush with butter. Add rest of mixture
Bake @ 350° until crust is brown.

or 1 very lg. which is
covered with wax paper
and buttered on top

Cool - Break up
& Put in Supperware

Tapioca Pudding

3 tlbsp. Minute Tapioca (plus)

3 tlbsp. sugar (plus)

1 egg yolk

1 egg white

2 cups sugar

1 tsp. vanilla

 $\frac{1}{8}$ tsp. saltMix tapioca, salt, sugar, milk, egg yolk in pan.Allow to stand for 5 min. then place into double boiler,
and cook.Beat egg white (stiff) ^{and} beat 2 tlbsp. sugar into whites ^{stiff}

Add egg whites to hot pudding.

Add vanilla - Serve cool with topping flavored
with almond extract.

5 servings - I always double the recipe

Apple Crisp

{ 1 cup flour
 { $\frac{1}{2}$ cup oleo
 { $\frac{1}{4}$ cup ~~bare~~
 4 cups sliced
 cinnamon
 Bake 45 min

Bread Pudding (Gr. Fleming)

Bread crumbs

2 tlb. sp. sugar

nutmeg

2 eggs

1 qt. milk.

Bake in slow oven

1 hour +

Custard Pudding

(Gr. Fleming)

1 qt. scalded milk

4 eggs well beaten

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

nutmeg

Dots of oleo

Bake in

slow oven 350°

Note. (Gr Fleming often skipped nutmeg - used vanilla extract)

Custard Pudding (Aunt Clare)

3 eggs

4 tlb. sp. sugar

pinch salt

vanilla or nutmeg

$1\frac{3}{4}$ cup hot milk

Bake in

slow oven

350°

Clares Bread Pudding

350° 1 1/4 hrs

1 qt. milk scalded

Pour over 2 cups bread cubes (let stand 10 min)

3 eggs lightly beaten

Add ^{1/2 cup} sugar - salt (1/4 tsp) and 1 T vanilla

Mix together

Add 3 T oleo melted.

Pour into buttered baking dish and
- place in oven - (in a pan of water) optional.

Butterscotch Pudding (Apr. Bly)

$\frac{3}{4}$ cup karo (Blue Label dark syrup)

$2\frac{1}{4}$ cups milk

4 Tbsp. corn starch

~~1~~ tsp. vanilla extract

$\frac{1}{3}$ tsp. salt

$1\frac{1}{2}$ Tbsp. oleo

$\frac{1}{4}$ cup brown sugar

Scald the syrup and milk in double boiler. Add butter, salt and corn starch dissolved in equal parts milk. Stir constantly, until thickened (allow about 20 min). Add vanilla. Chill - Serve with whipped cream.

Rice Pudding (Grandma Fleming)

- 1 qt. milk
- 1/2 cup regular rice
- 1/2 cup sugar
- 6 dots of oleo
- small pinch of salt
- nutmeg sprinkled on top

Bake in slow over 325° - 350° for 2 hrs. or maybe more. More milk may be needed during the procedure of baking. Stir - occasionally while cooking.

Note - I double the recipe for large cake pan -

Gr. Bly

Chocolate Pudding (Grandma Fleming)

3 eggs well beaten

1 cup sugar

6 cups milk

3 tlb.sp. chocolate (heaping)

2 Heaping tlb.sp. cornstarch in 2 tlb.sp.
cold milk (more if necessary)

Add cornstarch mixture after pudding
has become hot. Stir constantly

Cool after adding 1 tsp. vanilla extract.

Serve with whipped cream or Topping -

Note - Grandma Fleming ^{used} this as a new dessert
at her wedding breakfast. (Oct 2 - 1913)

Use Double Boiler

Cornstarch Pudding (Grandma Fleming)

3 eggs well beaten

1 cup sugar

2 heaping tlb. corn starch (dissolved in 2 tlbps. cold milk or more)

6 cups milk

Beat eggs, sugar and milk until very hot. Add cornstarch dissolved and Stir constantly.

Add vanilla flavoring (1 tsp) or lemon extract - Can use coconut - or bananas

Note - Gr Bly prefers 1/2 tsp. vanilla extract
1/2 tsp. lemon extract.

USE Double Boiler.

Laura's Rhubarb Pudding

4 tsp melted oleo

1 cup sugar

1 egg

1 tsp. vanilla

 $\frac{3}{4}$ cup flour (+)

1 tsp bk. pd.

Mix all together

Add 2 cups finely cut rhubarb. Bake 350° oven

for 20-25 min - Top makes a little crust for it self.

Recipe may be doubled.

Note - may use strawberries, I prefer rhubarb

Note Variation - Top with $\frac{1}{2}$ cup brown sugar - $\frac{1}{2}$ cup nuts
Then Bake.

SNACKS

Pizza Snack. Mary Fleming

1 lb. ground beef
1 lb. pork sausage (med. flavors)

Add after browning the above meat - Drain

they Add { 1 tlb. worchestershire
1/2 tsp garlic powder
1 tsp. oregano
Salt pepper

Break up 1 lb. Velveeta cheese. Stir into meat mixture until melted. Spread on small party rye bread. Freeze. Taken straight from the freezer Bake 400° 15 min. Makes

1 loaf party rye. Micro works but not as well a oven.

BRAUNSCHWEIGER SPREAD
1 T Miracle Whip
2 T pickle juice
1/2 lb. Braunschweiger, cubed
1/4 medium onion
1 stalk celery, cut up
1/8 t. Tabasco sauce or Worcestershire sauce
Put all the ingredients into blender. Blend until smooth.
Makes 1 1/2 C of spread.
Judy Lerch
Rt. 1, Box 210
Howells, Nebraska

CHERRY BALLS
Drain 16-18 (large jar) maraschino cherries with stems
Combine:
1/2 C butter or margarine
1 1/2 C sifted powdered sugar
1/2 C flaked coconut
1/2 t almond extract
1 t evaporated milk
Mix well, then wrap 1 t of above batter around each well drained cherry. Roll in 1/2 C graham cracker crumbs. Chill 1 hr. on waxed paper tray.
Especially nice to use at Christmas time. Keeps very well in refrigerator.
Janelle Hoels
Box 106, Rt. 1
Wisner, Nebraska

Freeze on flat pan or sheet. then put in bag. Really good - handy to have in freezer.

ice cream

107

3 egg yolks $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup top milk

Beat egg yolks with $\frac{1}{2}$ cup sugar
add $\frac{1}{2}$ cups top milk

Then Beat Egg Whites and
Put in freezing compartment
for 1 hour until it gets
mushy take out add
1 cup of cream beaten
then in $\frac{1}{2}$ hour stir
once or twice

By Bly

Coconut Joys

-)
- $\frac{1}{2}$ cup (1 stick) oleo
 - 2 cups pd. sugar
 - 3 cups (8oz) coconut
 - 2 squares melted bk choc.

Melt oleo in sauce pan

Remove from heat

Add pd. sugar and coconut. Mix well

Shape rounded tops. of mixture into balls

Make indent in center of each and place
on cookie sheet

Fill centers with melted choc.

Chill until firm.

Store in refrig. (3 doz)

Creamy white Fudge

3 cups sugar

2 T oleo

1 $\frac{1}{4}$ cups milk

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

1 cup nuts

candied cherries

Combine sugar, oleo, milk

Stir constantly, until it forms soft ball

Cool until pan feels lukewarm

Add vanilla

Beat with wooden spoon until it becomes
creamy and holds shape

Add nuts

Lightly butter pan. Cool completely at room temp.

Line with foil

Turn out of pan in one piece after being
in tightly closed pan over nite.

Cut in squares and garnish with cherry
halves. You may use syrup to fasten
to candies.

Elaine's Pop Corn Balls

1 cup white syrup

1 cup white sugar

1 cup cream

Cook to soft ball stage

Roll into balls with wet hands

Pop Corn Balls

$\frac{1}{2}$ cups sugar

1 cup white syrup

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

Cook to thread stage

Mold into balls with wet hands.

Popsicles

1 (3oz) pkg. jello

1 pkg. kool-aid (same flavor as jello)

1 cup sugar

2 cups hot water

2 cups cold water

Mix the jello - kool aid - sugar. hot water together until dissolved.

Add cold water.

Pour into popsicle molds. or ice trays

Insert sticks when partially frozen.

Foolproof Chocolate Fudge

(Makes about 1 1/2 pounds)

(6-ounce) packages semi-sweet chocolate morsels

Dash salt

1/2 teaspoon vanilla extract

(14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)

1/2 cup chopped nuts, optional

In heavy saucepan over low heat, melt morsels with Eagle Brand. Remove from heat. Stir in remaining ingredients. Spread evenly into wax paper-lined 8 inch square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares. Store in seal covered or room temperature.

White Chocolate Fudge: In heavy saucepan, melt 1 1/2 pounds white chocolate with Eagle Brand, remove from heat. Stir in 1/2 teaspoon salt, 1 teaspoon vanilla and 1/2 cup chopped candied cherries. Proceed as directed. (Makes about 2 1/2 pounds)

Cocoanut Candy

- 1 stick oleo
 1 can Borden's Eagle Brand Milk
 2 lbs. powd. sugar
 1 (8oz) pkg. coconut
 2 cups chopped nuts
 chopped maraschino cherries

Knead the ingred together

Form into balls

Pat balls on plate in Refrig.

Melt in double boiler 1 large pkg. choc chips
 and 1 stick of paraffin wax

Put balls on tooth picks

Dip into the choc. mixture

"WANT THE RECIPE" FUDGE

- 1) 10 large marshmallows
- 2 small cans Carnation milk
- 2 cups sugar
- 2) In a big bowl:
- ½ lb. butter or oleo
- 1-6 oz. pkg. chocolate chips
- ½ cup chopped nuts (optional)
- 1 tsp. vanilla

Cook 1) over low heat. When it starts to boil stir constantly for 5 mins. Pour 1) over 2) and stir until butter and chocolate chips are melted. Beat a few seconds, pour in greased pan.
 —Mrs. Gertrude Jones, R.R. 2, Box 179, N. Elwood, NE 68937

OVEN CARAMEL CORN

- ¾ qts. (15 C) popped corn
- 1 C brown sugar, packed
- ½ C butter or margarine
- ¼ C light corn syrup
- ½ t salt
- ½ t soda

Heat oven to 200°. Divide popped corn between 2 ungreased baking pans, 13x9x2 in. Heat sugar, margarine, corn syrup and salt, stirring occasionally, until bubbly around edges. Continue cooking over medium heat 5 min.

Remove from heat, stir in soda until foamy. Pour on popped corn, stirring until corn is well coated. Bake 1 hr., stirring every 15 min.

Mrs. Joey Roth
 Route 2, Box 214
 Wisner, Nebraska

Carmel Corn

Pat - Herbie

6 qts popped corn

2 cups light brown sugar

 $\frac{1}{2}$ cup butter $\frac{1}{2}$ cup light corn syrup $\frac{1}{2}$ tsp. saltCombine last 4 ingred. in sauce panBoil 1-2 min. Take off heat and add1 tsp ooda - Stir well. Pour over

popcorn in large pan.

Divide onto 2 cookie sheetsBake 250° - 45 min.Stir 3 XCool - Break into pieces

Option to add nuts

Fantasy Fudge

- 3 cups sugar
- $\frac{3}{4}$ cup oleo
- 1 (12oz) 2 cups semi-sweet choc.
- 1 (7 oz) marshmallow creme
- 1 cup nuts
- 1 tsp vanilla

Bring to a rolling boil. Stir.

Sugar-oleo-milk Boil 5min

Remove from heat. Stir in choc.
until it is melted.

Add marshmallows nuts. vanilla

Beat good

Pour in greased 9x13 pan

Cool cut in squares.

Mamies Fudge

- 12 oz semi-sweet choc. pieces
- 12 oz German Sweet Choc. pieces
- 1 pint marsh mellow creme
- 2 cups nuts
- Pinch salt
- 2 T Butter
- 4 $\frac{1}{2}$ cups sugar
- 1 Tall can Evaporated Milk

Place choc-nuts - marsh creme in a large bowl

Boil sugar salt butter evap milk - 6 min

Pour boiling syrup over ingred. in bowl

Beat till choc is melted

Pour in pan

Let stand a few hours before cutting

Store in Tupper ware

Sheila's Juttles

Melt $\frac{1}{2}$ lb caramel (28) in top of double boiler

Add 2 T cream stirring until smooth

Add $\frac{1}{2}$ cups pecans

Drop by top. onto greased bk. sheet.

Allow to stand until firm

Note. Double above recipe
to use all choc. group

Dip balls in

5 1 large Hershey 8oz bar

1 6 oz pkg. choc. chips

$\frac{1}{2}$ bar para fin wax

This
recipe
makes
100-150

Sour Cream Fudge

2 cups sugar

$\frac{1}{2}$ cup sour cream

$\frac{1}{3}$ cup white corn syrup

2 T Butter

$\frac{1}{4}$ tsp salt

Cook to soft ball stage

Cool Add 1 tsp. vanilla - $\frac{1}{2}$ cup nuts

Vanilla Fudge

2 T Butter

3 cups sugar

 $\frac{1}{4}$ cup white syrup $\frac{1}{2}$ tsp. salt

1 cup heavy cream

 $\frac{1}{2}$ cup milkCook till it forms a soft ballAdd vanilla and nutsSpread on buttered pan

5 Minute Fudge

 $\frac{2}{3}$ cup carnation milk (1 small can) $1\frac{2}{3}$ cup sugar $\frac{1}{2}$ cup nuts $\frac{1}{2}$ cup miniature $1\frac{1}{2}$ cups semi-sweet choc. bits

1 tsp. vanilla

Combine milk sugar in sauce panCook med. heat 5 minStir constantlyAdd other ingred. Stir till marsh + choc meltPour into buttered pan or dish

Val's Peanut Butter Balls

Melt 1 stick oleo

Add 1 (6oz) jar Chunky Peanut Butter
1 lb. pd. sugar

3 $\frac{1}{2}$ cups Rice Krispies

Mix with hands

Roll into tiny balls

Melt in double boiler

Vanilla Fudge

4 cups sugar

1 cup milk

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

nuts

2 squares bk. choc.

Butter size of an egg

1 tsp. vanilla

Cook - Soft ball stage

Cool

Add vanilla-butter.

Add 1 tsp. cornstarch to each cup of sugar for creamy fudge.

Fran's Almond Bark

Melt almond Bark in Micro. on Reheat
 4 cups Rice Krispies
 2 cups miniature marsh. - melts

Melt Bark in Micro 1 min Stir
 and Turn every 15 seconds, until melted
Add ingredients
Form in little balls
Drop by top. onto wax paper

Pop Corn Cake

Mary Collette

- ① Mix 4 pts pop corn
 1 # M & M's
 1 # salted peanuts
- ② Melt
 1 # marshmallows
 1/2 cup butter
 1/2 cup oil
- ③ Pour melted ingredients
 over popcorn mixture
- ④ Press into a
 well greased Angel
 food cake pan
- ⑤ Turn out
 after it is
 cooled

Peanut Clusters

{ 6 oz choc chips
 12 oz butterscotch bits } Melt in Micro 3 min.
Stir well Add 10 oz pkg. peanuts miniature marsh.
 Drop onto waxed paper
Note you may use raisens for variation

Chocolate Raisen Nut Clusters

Microwave 4-5 Total on LOW

1 pkg. 6oz semi-sweet choc chips
 1 cup salted jumbo peanuts
 1 cup seedless raisens

I 1½ qt. casserole, place choc-raisens-peanuts
Cover low heat. 4-5 min or until choc. is melted
Stir mixture until choc covers peanuts-raisens
Chill until firm.

Makes 24 pieces

Nut covered Marshmallows

1 can unopened Eagle Brand Condensed milk
in boiling water. (Boil one hour)

Open can (Keep warm returning to hot water
bath

Dip large marshmallows in milk

Roll in finely chopped nuts

Place on wax paper to dry

Store in covered container

Divinity

Boil together until mixture forms a hard ball in cold water.

Clare

- 3 cups sugar
- 1/2 cup water
- 1 cup white syrup

Beat 2 egg whites very stiff

Add pinch of salt and 1/2 tsp. bk. pd. into stiffly beaten egg whites.

Pour syrup slowly over beaten egg whites, beating constantly.

Add nuts or cherries

Add vanilla, when stiff enough, drop by ~~drop~~ onto wax paper.

2/10 for some divinity

EASY DIVINITY

- 2 1/2 cups sugar
- 1/2 cup Karo light corn syrup
- 1/2 cup water
- 1/4 teaspoon salt
- 2 egg whites
- 1 teaspoon vanilla

In 2-quart saucepan stir together sugar, corn syrup, water and salt. Cook over medium heat, stirring constantly, until mixture boils. Reduce heat; cook, without stirring, until temperature on candy thermometer reaches 265°F or until a small amount of mixture when dropped into very cold water forms a ball

which is hard enough to hold its shape, yet plastic. Just before temperature reaches 265°F in large bowl with mixer at high speed beat egg whites until stiff peaks form. Slowly pour in syrup, beating until mixture begins to lose its gloss. Reduce speed to low. Beat in vanilla. Continue beating on low speed until mixture holds its shape when dropped from a spoon. If mixture becomes too stiff for mixer, beat with wooden spoon. Drop by teaspoonsful onto waxed paper. Makes about 1 1/4 pounds.

Never Fail Divinity

Marie Kane

1 Box Pillsbury or Betty Crocker Fluffy White
Frosting Mix

2 cups sugar

$\frac{1}{4}$ cup light corn syrup

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

Combine sugar - corn syrup - water in sauce pan

Bring to a boil over med. heat, stirring occasionally

Continue cooking (do not stir) to 270°

or until a little syrup in cold water
forms a very hard ball

Meanwhile prepare mix as directed using $\frac{1}{2}$ cup
minus 1 T boiling water

Beat until stiff peaks form

Transfer to larger bowl.

Put hot syrup slowly over frosting (beat at
Beat until candy begins to lose highest speed)
it's gloss and hold its shape

Fold in top. vanilla and $\frac{2}{3}$ cup chopped nuts

Pour into prepared buttered pan

on drop by top onto waxed paper.

270 for
some divinity

Microwave fudge

Sheila

2 $\frac{1}{4}$ c. sugar $\frac{2}{3}$ c. evap. milk $\frac{1}{4}$ c. oleo

7 oz jar marshmallow cream

Pinch salt

Micro - 3 min on HighStir On High 2-3 min until bakingBoil on 50% power 5 minAdd 6 oz semi-sweet choc. chips + 1 oz square
unsweetened choc.Stir until meltedAdd $\frac{1}{2}$ cup nuts

Caramel Ice Cream (4 qt)

Clare McGill

6 eggs well beaten

 $1\frac{1}{2}$ cups sugar $\frac{2}{3}$ cup milk poured into caramel and boiled.Pour over egg-sugar mixture $1\frac{1}{2}$ T vanillaAdd enough cream to make freezer $\frac{3}{4}$ full

Freeze

Jan Gnahlker's Ice Cream

Beat well { 1 cup sugar

9-10 eggs

3 cups cream

5-6 cups milk

4 T milk.

Ice Cream

4 eggs } Beat well
 2 cups sugar }

2 T vanilla

2 cups Hot milk

2 cups Top milk ($\frac{1}{2}$ - $\frac{1}{2}$ cream)

1 qt. heavy cream

Then add milk to make freezer $\frac{3}{4}$ full

SNOW ICE CREAM

2-3 eggs beaten well

1 cup sugar

1 cup cream

2-3 Tlb. Vanilla

Add clean snow.

Note - Add more sugar or vanilla
 after tasting.

French Vanilla Ice Cream

2 cups milk
 4 egg yolks or 2 whole eggs
 $\frac{1}{8}$ tsp salt
 $\frac{2}{3}$ cup sugar
 2 cups thin cream
 $\frac{1}{2}$ tsp vanilla

Scald milk - pour over (egg yolks - sugar
 flour. salt mixture)

Return to double boiler till mixture
 coats a spoon. Chill.

Add cream + flavoring.

Freeze in freezer

Mary Anne's Ice Cream (Gal)

4 eggs

2½ - 3 cups sugar

1 pt cream

1 T vanilla

½ tsp. lemon flavoring

dash salt

½ gal milk

Beat eggs - add sugarwhip creamAdd flav. salt-milk.

Freeze

Winnies Vanilla Ice Cream (4qt.)

⅔ qt. milk

1½ qts. cream

4 eggs beaten well

1½ cups sugar

1 T vanilla

Freeze

Clares Ice Cream

Beat 4 eggs well } Beat till thick
 2 $\frac{1}{2}$ cups sugar }
 Add $\frac{1}{2}$ tsp. salt
 1 $\frac{1}{2}$ T vanilla
 1 qt. cream
 5 cups milk (possibly 6)

Scald freezer with boiling water. Chill

For freezing Use { 10 parts Ice
 { 1 part Ice Cream salt

For packing { 4 parts ice
 { 1 part salt

Country Vanilla Ice Cream

Rita

4 eggs

2 1/4 cups sugar

5 cups milk

4 cups heavy cream

4 1/2 tsp. vanilla

1/2 tsp. salt

Add sugar gradually to beaten eggs.

Continue to beat until mixture is very stiff.

Add remaining ingred. - Mix thoroughly

Pour into gallon freezer - Freeze

2
4
1/8
2/3
:
1/2
:
Re
A

Refrigerator Ice Cream (syrup)

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

$\frac{1}{4}$ cup dk. or wh. syrup

1 cup milk

2 eggs

1 cup whip cream

1 tsp. vanilla

Beat eggs yolks light,

Add sugar to syrup and milk

To the beaten egg whites Add 2 T sugar

Fold in together.

Cocktail serves 30

- 1 6 oz frozen orange juice
- 2 frozen cans lime ade
- 2 frozen cans lemon ade
- 1 pt. cranberry cocktail
- 2 qts. ginger ale
- 1 qt. white soda

Ruby Red Frost

2 pints raspberry sherbet	1 qt. cranberry juice cocktail, chilled
1 1/2 cups sugar	2 bottles (28 oz each) gingerale, chilled
1 1/2 cups freshly squeezed lemon juice	
1 cup freshly squeezed orange juice	

Soften 1 pint of sherbet; scoop by spoonfuls into pitcher. Add sugar, lemon and orange juice; let stand a few minutes, stirring frequently, until sherbet melts. Pour over block of ice in punch bowl along with chilled cranberry juice and gingerale. Float scoops of remaining pint of sherbet on top. Makes about 3 1/4 quarts or 30 punch cup servings.

Bev Soden's Punch

- 5 pkgs cherry cool-ade
- 5 qts. water
- 5 cups sugar
- 1 large frozen can orange juice
- 1 large frozen lemon aid
- 1 can Hawaiian punch
- 1 ginger ale

Mrs Witt's Cocktail

- Boil {
- 12 cups water
 - 3 cups sugar

- Add {
- 1 tall orange juice
 - 1 Hawaiian Punch
 - 1 frozen lemon concentrate
 - 4 ginger ale

Hot Chocolate Mix

100 servings

1 (2 # box) Nestle's Quik

1 (1 #) box pd. sugar

1 (6 oz) jar cream

Place in fruit jar-

Make individual servings with hot
water or hot milk

Cream Cheese Balls

1 (8 oz) cream cheese

$\frac{1}{4}$ cup Dorothy Lynch Salad Dressing

Onion flakes or Onion salt to taste

Mix well

Note Grease hands with oleo and form into balls

Roll in chopped nuts.

Cucumber Slices (Zucchini too)

Peel - slice 4 cucumbers

Onions (optional)

1 cup Spin Blend salad dressing

4 T vinegar

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

$\frac{1}{4}$ tsp. salt

Mix and Pour over cucumbers

and onions.

Stir Store in jar several
hours

SHRIMP DIP

1 flat-can shrimp
1-8 oz. cream cheese, softened
1 T onion juice or 1 t onion powder

1 T lemon juice

Crumble shrimp. Mix ingredients well. Add a little more lemon juice if mixture is too stiff. Prepare several hours in advance.

Connie Schweers
Pilger, Nebraska

Pink Jello Mold

Sue Horner Siewert

2 pkgs raspberry jello (or 1 large pkg)

1 pt sour cream

1 1/2 cup liquid

1 large frozen strawberries

1 cup boiling water to dissolve jello

1/2 cup juice from strawberries

Cool to room temp.

Mix on low speed. Add a little sour cream at a time into jello

Add strawberries.

Put into mold immediately.

Cheese cake Creme Dip

Sue Siewert

1 (8oz) pkg. Phil Brand Cream Cheese

1 (7oz) Kraft Marshmallow Creme

1 T Grated orange rind

Dash of ginger

Combine softened cheese and marshmallow creme, mixing at medium speed. electric mixer, until well blended. Stir in rind and ginger (optional)
Serve with fresh fruit such as bananas. grapes straw-
berries
what ever

Peach Slush (use Blender)

Mary Collette Gabriel

1 small lemon concentrate (do not add water)

Instead fill with Vodka

Add 3-5 unpeeled, washed peaches (pits out)

Blend above ingredients

Add 1 Tpd. sugar

Add Ice cubes - Blend all. Enjoy!

Fruit Dip. (pears - apples - any fruit.)

12 oz Smuckers Caramel Ice Cr. Topping

1/2 cup chunky peanut butter

2 tsp. rum flavoring

Room temp. to Dip on top ice cream.

Appetizer Finalist

OLIVE PUFFS

1 can refrigerator biscuits
1 jar small stuffed olives (well drained)

1/3 C. Parmesan cheese (grated)

With scissors, cut the biscuits into quarters. Shape each piece around an olive. Roll lightly between palms of hands to form balls, then roll balls in the grated Parmesan cheese. Place on greased baking

sheets, about 1 in. apart. Bake in the oven at 450° for 6-9 min. Serve hot. Makes 40.

NOTE: These may be made a day or 2 before serving. Wrap cooled baked puffs in foil and store at room temperature. To reheat, place foil wrapped puffs in a hot oven at 400° for 5 min. or until heated.

Mrs. David (Connie) Schweers
Rt. 1, Box 28
Pilger, Nebraska

Orange Slush

Blend in Blender - or Mix Aunt Bly

- 2 mashed bananas
- 1 cup crushed pineapple
- 1 small can frozen orange juice
- 1 cup sugar
- 2 cups ginger ale

Freeze in small cups for individual serving size

Frozen Fruit Slush

- 6 oz can frozen lemonade
- 6 oz can frozen orange juice
- 8 oz pkg. frozen strawberries
- 1 cup crushed pineapple and juice
- 1 small jar marachino cherries (halved)
- 2 1/2 cups water
- 1 cup sugar

Mix together

Freeze in 9x9 pan
or in cup cake papers

Vodka Slush

Valeria Schlecht

9 cups water
1 1/2 cups sugar

- 1 (12oz) can frozen orange juice
- 1 (12oz) can frozen lemonaid concentrate
- 3 cups vodka

Boil water and sugar for 15 min (no longer)

Cool

Add orange juice - orange concentrate & vodka

Mix well

Freeze 24 hours before using

This will keep for months in the freezer

To Serve fill glasses 3/4 with slush

Then fill with 7up.

Note - A good thirst quincher

Cheese Crackers

Kathryn Prinz

1 cup oleo

3 cups sharp cheese (12 oz)

2 cups Rice Krispies

2 cups flour

Mix oleo + cheese - Blend

Add Krispies - flour

Mix - Roll in balls

Flatten size of wine glass

Sprinkle with salt

Bake 10-12 min 375°

Store in cans.

Salmon Balls

1 1lb. can red salmon

1 8oz cream cheese

1 T lemon juice

2 tsp. grated onion

1 tsp. horse radish

salt - liquid smoke. (optional)

Note

Drain - Flake salmon

Remove skins and bones

Mix all ingred. together thoroughly. Chill several hours.

Shape into

balls. Roll in

the nut mixture

Then roll in 1/2 cup pecans -

3 T parsley (optional)

Cheese Spread

Rita McGill

- 1 lb. Velveeta Cheese
- 2 hard boiled eggs (chopped)
- 1 med. chopped onion
- 1 T flour
- 1 T vinegar
- 1 slightly beaten egg
- 1 cup ($\frac{1}{2}$ - $\frac{1}{2}$) cream

Melt Cheese - double boiler

Add chopped eggs - onion

cook in another pan until thick the
flour vinegar $\frac{1}{2}$ $\frac{1}{2}$ egg

Then add to the cheese mixture

cooks till thick Cool

Biscuit Wedges

Mary Collette

Biscuits cut in wedges

(like a pie in 4)

Roll in oil and shredded cheese

Bake 5-6 min. Watch

California Dip

Bob's Diane

Blend { 2 cups sour cream
1 envelope Lipton Onion Soup mix

Makes 2 cups dip.

Add extra sour cream for a creamier dip.

Note Crumbled Blue cheese, or chopped sea for for a delicious variation

Tasty Tuna Treat.

Nicole Gabriel

- 1 slice whole wheat bread
- 2 T. canned tuna
- 1 T mayonnaise
- 2 T chopped Tomato
- 2 T grated cheddar
- 2 T chopped lettuce

Instead
Note
May place under
broiler for 1-2 min.
watch

Mix tuna-mayonnaise. Spread on bread. Top with lettuce-tomato-cheese
Place on cookie sheet
Bake 400° 4-6 min.

(until cheese melts) watch

Vegetable Dip

Peg Horner

Combine { 1 pkg. Knorr's Veg. Soup Mix
2 1/2 cups sour cream

Place in Refrigerator for at least 2 1/2 hours
before serving

Serve with vegetable tray.

Hors d'oeuvres

Peg Horner

{ 1 8oz pkg. cream cheese
1/4 cup Hellman's mayonnaise
1/2 pkg. Good Season's Italian Dressing

Mix powder into above mixture

Blend all together

Spread on thin rye bread on top

with a slice of cucumber

Braunschweiger Dip

{ 1 lb. braunschweiger

1 pt. sour cream

2-3 T onion dry soup mix

Mix in blender - add milk if necessary

Elegant Dip

Rozanne Kenney

Mix together } 1 pkg. Instant French Vanilla Pudding
 } Beat } 1 cup milk

Add 1 cup sour cream
 3 T Amarette liqueur
 or Amarette flavoring

Use dip with fruit - Such as whole strawberries
 bananas - pineapple (fresh)
 Use tooth pick to serve.

Artichoke Snack

Bob's Diane

1 can artichokes & hearts (drained)
1/2 cup Parmesan Cheese
1 1/2 cup Hellman's mayonaisse

Mash artichokes.

Combine with remaining ingredients

Mix well Bake 350° for 30 min.

Serve at once with triscuits

Can be made the day before

only Bake just before serving.

Party Dip

Bob's Diane

1 lb. Hamburger browned loosely - Drain
 Place in Crock Pot
 Add 2 lbs Velveeta cheese
 1 large jar dicante sauce
Note use the mild - not the hot variety
Simmer until its melted.
Keeps warm in Crock Pot .Delicious

Natcho Dip

Bob's Diane

2 lbs Velveeta Cheese } chop - melt
 1 can Rotel tomatoes }
 Add juice - tomatoes to cheese
Heat
serve with Natcho chips

Fruit Dip

1 cup brown sugar
 6oz cream cheese
 vanilla

Fruit Dip

6oz cream cheese
 she used strawberry cream
 in strawberry fruit cheese
 vanilla extract

Oyster Cracker Snack

Bob's Diane

- 1 pkg. oyster crackers
- $\frac{1}{4}$ cup salad oil
- 1 pkg. Ranch Style Dressing
- 1 tsp. lemon pepper
- $\frac{1}{4}$ cup Parmesan Cheese
- $\frac{1}{4}$ tsp. garlic salt
- $\frac{1}{2}$ tsp. dill weed

Mix all ingredients - Then Add Oyster Crackers

Cheese Ball

Mary Collette Gabriel

- 16 oz Velveta Cheese
- 8 oz cheese (cream)
- garlic salt
- pecans

Mix and Roll into a ball

Then roll ball in crushed pecans

Caramel Krispix - Rozanne

Bring to a boil for 1/2 min - Stir constantly

{ 2 sticks oleo
 1/2 cup white corn syrup
 2 cups light Brn. sugar.

Place in large roaster (1 Box Krispix) 13oz

1 Jar dry roasted peanuts

Pour sauce over the above and Mix
Stir well

Cover. Place in 250° oven for 45 minutes
Stir every 15 minutes

Then - Spread on 2 cookies sheets
or 1 very large which is covered
with wax paper and buttered
on top.

Cool - Break up. Place in tupper ware

Note I had 19.9 oz pkg.
Doubled syrup

Biscuit Snack

Keris Diane

- 1 Tube ready to bake biscuits
- Flatten biscuit slightly
- Place 1 large marshmallow on biscuit
- Fold Biscuit over. Pinch together
- Roll in oleo or butter
- Roll in Brown-sugar - Cinnamon mixture
- Bake 7-8 min Watch

Jar's Cucumber Slices

- Core the insides out of cucumbers
- Fill cucumber with cream cheese
- Stuff tightly
- Refrigerate until firm (overnite) ^{best}
- Slice thinly - serve ($\frac{1}{4}$ inch slices)
- Note May be served on a cracker as this works best.

CASSEROLES

Salmon Quiche

6 servings

1 Pie Crust

440 ca per serving.

1 T oleo (soft)

$\frac{1}{4}$ lb. Shredded Swiss cheese (1 cup)

1 ($7\frac{1}{2}$ or $7\frac{3}{4}$ oz) can salmon

4 eggs

2 cups ($\frac{1}{2}$ - $\frac{1}{2}$) cream

$\frac{1}{4}$ tsp. salt

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

$\frac{1}{2}$ cup sliced pitted olives

Spread crust with oleo. Sprinkle cheese on crust. Set aside.

Pre heat oven 425° Drain salmon and pat dry

Beat eggs Add salt, $\frac{1}{2}$ - $\frac{1}{2}$ cream. Flake salmon. Stir into egg mixture. Pour into pie crust. Sprinkle with olives. Bake 15 min.

Then turn oven to 350° Bake 50 min longer or until knife inserted into center comes out clean.

Chicken N' Mushroom Gravy

Bob's Diane

3 lb. Chicken (cut up) or 3 whole chicken breasts

Salt-pepper

 $\frac{1}{4}$ cup dry white wine1 (10 $\frac{3}{4}$) oz can condensed milk

1 can cream mushroom soup

1 (4 oz) can sliced mushrooms

Place chicken pieces in Crock potMix wine-soup - Add mushroomsCover cook on Low 7-9 hoursNote on high 3-4 hours)NoteRecipe may be doubled for 5qt model Crock Pot.

Chicken Squares

- 2 cups uncooked macaroni
- 2-3 cups cooked chicken
- 2 cans cr. mushroom soup
- 2 cups milk
- $\frac{1}{2}$ cup chopped green peppers
- $\frac{1}{2}$ cup chopped onion
- 4 hard cooked eggs

Mix all ingredients, except eggs

Refrigerate over nite

Just before baking add eggs (cut up)

Place in greased 9x12 pan $1\frac{1}{2}$ hrs
350°

Allow to stand 10 min

Cut into squares to serve

Note you may use hamburger - then
omit eggs.

Chicken-Noodles

Crock Pot

Bobs Diane

3-4 lb. stewing hen (cut up)
4 cups chicken broth
1 (10oz) pkg. egg noodles
Salt-pepper

Prepase "Chicken in a pot"

Use 2 cups water

Turn Crock pot on High

When Broth is hot and bubbling,

add noodles. Stir well Cover

Cook 35-45 min (stirring occasionally)

Serve with chicken.

"Chicken in a Pot"

Bob's Diane

Crock pot

- 1 chicken (3 lb)
- 2 carrots sliced
- 2 onions sliced
- 2 celery stalks (cut up)
- Salt. pepper
- $\frac{1}{2}$ cup water or white wine
- $\frac{1}{2}$ - 1 tsp Basil (optional)
- noodles (optional)

Cook in crock pot several hours

Roast Chicken - or Hen

3-4 lb. chicken

Salt - pepper

parsley

Butter

Basil or Tarragon (optional)

Pat chicken dry, so it will brown

Dot chicken breasts with butter

Sprinkle parsley

Cover - Cook on High 1 hr.

Continue - cooking on low 8-10 hours

Crock pot

Dressing for Vegetables

Ken's Diane

- 1 cup red mayonnaise
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup Dorothy Lynch or French Dressing
- 1 T vinegar
- 1 T sugar
- Dash Worcestershire Sauce

Toss Vegetables with the Dressing

Marinate over nite, if possible

Thaw frozen

Drain

Dry with paper

350° 15 min when hot

and water from outside

Allowed to rise one

pan and place

bowl hot &

Oven 200°

Note
Thawing

30 seconds

(or what ever)

Bake 20 min 400°

Baked Fish

Mary Collette

Salt-pepper very thin fillets

Roll in cracker crumbs

Then Roll in beaten eggs and back into cracker crumbs

Place in baking dish

Use 1/4 lb oleo in dish.

Brown (but don't burn)

Bake 10-15 min.

Turn Bake an additional 5 min or longer

Sauce for fish

Terne

1/2 cup mayonaisse or salad dressing

1 T minced onion

1 T pickle, chopped

1 T parsley chopped

1 T olives chopped

Mix well and chill

Vegetable Beef Soup

Crock Pot

- 1 lb. Beef Shanks or short ribs
- 1 (14½) oz can tomatoes
- 2 carrots sliced or more
- 2 - 3 stalks celery and tops
- 2 med. onions diced
- 1 - 2 med. spuds pared - diced
- 3 cups water
- 1 tsp. salt
- 3 Beef bouillon cubes
- 1 (10 oz.) pkg. frozen mixed vegetables

Place all ingredients in Crock Pot

Cover - cook in slow on low 8-10 hours

Hamburger Royal

Divide 1 lb. Hamb. into 3 thin patties

on four patties place 1 slice of onion - 1 slice cheese

Cover with other patties - pinch edges together

Brown in frying pan until almost done

Cover with 1 can cr. mush room soup

Cook over low flame.

Honey Baked Chicken

3 lbs chicken wings or parts

Salt - pepper

1/2 Cup soy sauce

3 tbsp catsup

1 cup honey

2 tbsp veg. oil

1/2 clove garlic

I used garlic salt

Cut off and discard wing tips; cut each wing into 2 parts. Sprinkle with salt and pepper. Mix all ingredients well and pour over wings. Cook slowly 325° an hour. Watch - they burn easily.

Gradually add oil in slow stream, beating 3 minutes more. add zucchini & walnuts & blend well. Fold in dry ingredients until batter is just moistened - do not over mix. Spoon into muffin liners about 2/3 full - Bake about 25 minutes - until lightly browned.

Honey Baked Chicken

3 lbs chicken wings or parts

Salt - pepper

 $\frac{1}{2}$ Cup soy sauce

3 tbs catsup

1 cup honey

2 tbs veg. oil

 $\frac{1}{2}$ clove garlic

I used garlic salt

Cut off and discard wing tips; cut each wing into 2 parts. Sprinkle with salt and pepper. Mix all ingredients well and pour over wings. Cook slowly 325° an hour. Watch - they burn easily.

Zucchini Nut Muffins

2 C sugar

4 eggs

1 C oil

2 C shredded zucchini

 $\frac{1}{2}$ T vanilla

1 cup Walnuts

3 C flour

1 t baking powder

1 t soda

1 t salt

1 t cinnamon

Preheat oven to 350° combine sugar & eggs in a large bowl & beat at med. speed for 2 minutes

Grandma Nora McGills Chicken-Noodles

1 boiled chicken (cook until tender)

Drain off soup

Place soup in large kettle

Drop in noodles, stirring at that time

Noodles

2 eggs well beaten

pinch salt

4 T cold water

Beat

Add flour enough to be able to roll out. Cut noodles

Drop in boiling soup
(she never dried them)

Oh - so good.

French Toast Casserole

Patry Fleming

- 1 long loaf french bread
- 8 large eggs
- 3 cups milk
- 4 tsp. sugar
- $\frac{3}{4}$ tsp. salt
- 1 T vanilla
- 2 T butter, cut into small pieces
- Syrup or honey

Generously butter 13x9 in bak. dish

Cut bread into 1 inch thick slices.

Arrange bread slices in single layer over bottom of prepared dish

Beat eggs - milk - sugar - salt - vanilla in large bowl until mixed.

Pour over bread - Cover with foil.

Refrigerate overnight or 6-8 hrs.

Remove casserole and uncover.

Dot top with pieces of butter

Bake uncovered 45-50 min. until puffy and browned. Serve with syrup and honey.

Baked Chicken

Dolores McGill

1 chicken, cut up - seasoned
2 eggs slightly beaten
2-3 cups potatoe flakes
 $\frac{1}{4}$ lb. oleo

Dip the chicken into the egg mixture

Roll in potatoe flakes

Melt oleo in 9x13 pan

Bake 375° - 400 - 1 hour

Note Bake 30 min on each side

Chili

Brown { 2 lbs ground beef
 { chopped onions

Add 1 can tomatoes

1 pkg. chili seasoning

2 cans chiliette beans

2 cans red beans

2 cans kidney beans

$\frac{1}{2}$ tsp. cumin (optional)

Add chili powder to taste (about 1 T)

Cook Simmer for about 30 min.

Note makes a large pot of chili.

Chicken a La King

Bob's Diane

- 1 boiled chicken
- 1 cup milk
- 1 cup cream
- 2 cups chicken broth
- 2 T oleo
- 6 T flour
- 1 tsp. pepper
- 1 can mushrooms
- pimentos (optional)

Saute chopped pepper - mushrooms in oleo
Slowly stir in flour

Add milk cream - chicken broth pimentos

Remove chicken from bones

Stir into mixture

Allow to cool till it thickens

Foot ball Season Stew

2 lb. Beef Stew meat - cut in $1\frac{1}{2}$ in cubes
in a pan 11 X 7 X $1\frac{1}{2}$

1 med. onion slice

Diagonally slice 1 stalk celery

Cut up 6 carrots - (cabbage optional)

Add veg to baking pan

Blend 2 tsp. salt with 1 T sugar

2 T Tapioca

Sprinkle these ingred. over the meat

Add $\frac{1}{2}$ cup Tomato juice

Cover pan with a sheet of heavy foil

Crimp edges to seal tightly

Bake stew in slow oven - 250°

for 4 hours

Note The Tomato juice and the liquid
from the veg form a nicely flavored
gravy

Yield 6 servings

Baked Round Steak

Ken's Diane

Flour Round SteakBrown in hot oilPlace in panCover with 1 can cr. of mushroom soupSprinkle 1 envelope dry onion soupMixCover tightly with foilBake 325° for 2 hours

Note Mary Collette
often uses Golden
Mushroom soup.

Patsy's Steak

2 1/2 lbs round steak cut in small pieces

salt-pepper

1/2 cup chopped onion

1/2 cup chopped pepper - Optional

1 can mushroom soup thinned
with 1/2 cup water.Brown meat. both sides. Place in 9x13 greased
bk. dish. Add other ingred.Bake 325° 1 1/2 hrs (will feed
5 hungry men)

Sloppy Joes

- 1 (16oz) can stewed tomatoes (with onion-pepper)
- 1 (16oz) can dark red kidney beans
- 1 T chili powder
- 1 T sugar
- 2 lb. lean ground beef
- Salt - pepper to taste

Brown ground beef, let it simmer
Drain and Pour the ground beef into
 remaining ingredients.
Cook slowly 20-30 min.

Crumbs Top Squash Dish

By Rose Dosti

The Los Angeles Times

Excellent!

Dear SOS: We were recently in South Carolina and had dinner at the Newberry Inn Restaurant, where we ordered squash casserole. Everyone in our party raved about it. We hope you can obtain the recipe for us.

Francis

Best Western Newberry Inn Squash Casserole

- 2 pounds yellow squash, sliced
- 1/2 cup margarine
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 2 eggs, well beaten
- 1/2 cup milk
- 1 cup shredded sharp Cheddar cheese
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 12 saltine crackers, crumbled, divided

Cook squash in small amount of water until tender. Drain. Melt margarine in skillet. Add onions and green pepper and saute until tender.

Blend eggs, milk, cheese, salt and pepper. Add to onion mixture with squash and six crumbled saltine crackers. Mix and pour into buttered two-quart baking dish or casserole.

Top with remaining crumbled crackers. Bake at 350 degrees 30 to 45 minutes, or until hot in center. Makes

6-8 servings

*Note: Mary Collette
 often uses Golden
 Mushroom Soup*

Chicken Rice Casserole

Potoy

- 1 whole chicken cut up
- 1 cup white rice
- 1 stick oleo
- 1 can cr. mushroom soup
- 1 can cr. chicken soup

Combine all soups

Divide soup into portions Put cup rice in
one portion Add $\frac{1}{4}$ cup oleo

Lay ~~now~~ chicken on and pours other
soup portion on Top, Top with $\frac{1}{4}$ cup
potatoe chips

Bake 275° uncovered 3 hours

Note For a bigger casserole

Add $\frac{1}{2}$ cup rice and possibly
another cup mushroom soup

Diane Bob's Roast

Bake 1 hour 375°

Turn oven off 3 hrs.New

Warm up before serving

Bake 300° - 20 min

Chicken Croquettes

(not tried By Bly)

Heat. 2 TB Spoons

Butter

Minced onion

4 TB Sp - flour

salt - pepper

Add 2 cups chopped chickenShape into croquettesRoll in eggs (beaten) and breadcrumbsFry in deep fat until brown

Oven Fried Chicken

Rita McGill

1 T oleo2/3 cup Bisquick1 1/2 tsp. paprika1/4 tsp pepper2 1/4 - 3 1/2 # chicken cut upHeat oven 425°Melt oleo 9x13 panMix bk. mixture to } paprika
Salt
pepperCoat chickenPlace chicken skin sides down in panBake uncovered 35 minTurn Bake until done. .15 (minor whatever)Parsley SpudsPeel spuds - quarteredPlace in shallow pan - salt pepper to tasteSprinkle on parsleyTurn as baking

Betty's Kraut Vegetable

No 2 1/2 can whole tomatoes (drained)

No. 2 1/2 can Kraut (drained)

1 cup brown sugar

Brown 1/2 lb. bacon saute with onion

Bake 1 hr. 350°

Hamburger Casserole

Maxine Pease

2 lbs uncooked Hamburger

1 Box Stove Top Stuffing

Spread Hamburger in bottom of 9 X 13 pan

Sprinkle Stuffing over Hambr.

Mix pkg. of seasoning

1 can cr. mushroom soup

1 can cr. celery soup

1 can Regular milk

Pour over Bread crumbs

Bake 350° 1 hour

Au Gratin Spuds

Mary Shannon Kennedy

Use 9X12 pan.

Break ④ 12oz pkg. Hash Browns

Add 1 pint ($\frac{1}{2}$ - $\frac{1}{2}$) cream

$\frac{1}{2}$ # Oleo

$\frac{2}{3}$ # velveeta (melted)

Mix and pour over spuds.

Add onions, chives, green pepper salt-pepper.

Sprinkle shredded cheddar over

Bake 1 hour - 350°
(uncovered)

Cheese Potatoes (Trans)

6 spuds

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

$\frac{1}{4}$ cup Parmesan Cheese

$\frac{3}{4}$ tsp. salt $\frac{1}{8}$ tsp pepper

$\frac{1}{3}$ cup parsley

Place in sack. shake to coat spuds

Place in butter in shallow pan

Turn as baking

Bake 375° 1 hour

Chicken Casserole

Rozanne

Use 9 X 13 pan

Layer of Bread - 6 slices (without crusts)
buttered on both sides.

Fill all holes on bottom of panUse Boiled Chicken or 3 cans Alpacore TunaLayer of Grated cheese (American or cheddar)Layer of Buttered bread (possibly crumbs)

Beat { 8 eggs - salt } Pour over all
{ 1 qt milk } layers of ingred.

Then put another layer of grated cheesePlace in Refrig all nite.Leave out $\frac{1}{2}$ hr. before placing in ovenBake 250° - $\frac{1}{2}$ hr.Then 350° - 1 hr.

Window Casserole

Bly

$\frac{1}{2}$ lb. raw hamburger

Place $\frac{1}{4}$ lb. in bottom of the casserole

Slice raw spuds over Hamburger

Next layer of carrots (sliced) and
Sliced onions.

Top with remaining Hamburger

Season to taste.

Pour 1 can mushroom soup (as is)
over casserole.

Bake 350°

Keep covered

Note skip soup. Make individual Hamb. patties
wrap in foil, putting sliced spuds
and carrots between them.

Place on grill

Helen's Meat Loaf

Hamburger
 Hand ful - oat meal
 Salt pepper - onion
 To moisten - condensed milk - or Reg milk
 Bake

Bly's Meat Loaf

Mix together {
 Beaten eggs
 Cracker Crumbs
 Salt. Pepper
 Onions
 Bake - 350° watch

Add Cr. Mushroom Soup

NEVER FAIL DUMPLINGS

1 cup sifted flour
 2 tsps. corn starch
 1/2 teaspoon salt

1 egg
 1/2 cup milk
 3 tsps. baking powder

Beat egg well, add milk, add combined ingredients all at once, stirring as little as possible. Do not mix batter until ready to use; drop batter by tablespoons into boiling liquid and cook for 10 minutes.

Sweet Potatoes

Anne McGill

6 yams cooked and peeled
Cut into 1/2 inch slices
Layer spuds with 3/4 cup Brown Sugar
Add salt - 1/4 cup oleo
End the layering with sugar and oleo
Bake uncovered 375° 30 min.

Add 1/2 cup miniature the last 5 min
Brown lightly. Nuts added to give
 it extra zest.

Serves 6

Note Pineapple may be added. (optional)

Candied Squash

could be Micro

Cut the Squash crosswise into 1 inch slices
Discard seeds. Arrange in single layer in shallow
 pan - salt - pepper - Cover - Bake 350°
 until almost done. About 40 min.

In Sauce Pan

Combine { Brown sugar
 Butter
 water

Cook - Stir till bubbly. Spoon over squash. Bake more
 15 min -

Squash Casserole

Mary Collette

2 carrots

onions

5 cups squash

8 oz sour cream

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

1 pkq. stove Top dressing (chicken flavor)

CookSquash - melt oleo cut carrots into
bite size piecesMix togetherBake 350° 30 minBeef Ribs - (use 3 lbs. Beef Ribs) $\frac{1}{2}$ cup beef broth $\frac{1}{2}$ cup chili sauce

3 T cider vinegar

 $1\frac{1}{2}$ T Brown sugar

2 T w

1 tsp garlic

1 tsp dry mustard

1 tsp paprika

diced onions

pepper

Mix ingredientsPour over beef ribsCook 2 hrs.Leave lid off last $\frac{1}{2}$ hourIn Sau

Combine

Cook - S

Chicken Broccoli

Dean (Bob's)

- 3-4 oz Chicken Breasts (cooked - dried)
 1 can cream of chicken soup
 1½ pkg. frozen Broccoli (thawed)
 ½ Cup mayonnaise
 Juice of 1 lemon
 1 tsp. curry pd.

Mix Soup - mayonnaise - curry pd.
Add Chicken in a greased casserole
Place Broccoli on bottom of the pan
Cover with chicken mixture
Sprinkle with buttered crumbs on top
 Bake 350° 30 min.

Serves 6

Salisbury Steak.

1 can Campbell's Golden Mushroom Soup	1½ pounds ground beef	^{onion} ¼ c. chopped
½ c. fine dry bread crumbs	1 egg, slightly beaten	1 3/4 c. water

Take ¼ c. of the soup, the rest of the ingredients except water, and mix thoroughly. Shape into 6 or 8 patties; place in shallow baking dish (12x8x2"). Bake at 350 degrees for 30 min. Spoon off fat. Mix remaining soup, water and pour over meat. Bake 10 min. more.

Mrs. Cletus Brunert.

Club Chicken

Debbie McGuire

- 1/4 cup oleo
- 1/4 cup flour
- 1 1/2 cup Chicken broth
- 1 2/3 cup. evaporated milk
- 3 cup rice
- 2 2/3 cup drained & sliced mushrooms
- 1/4 cup (small jar) chopped pimento
- 1 small cup ripe olives
- 1 tsp. salt
- 1/3 cup gr. pepper (optional)

Melt oleo in large sauce pan.

Blend in flour

Grad. add { chicken broth
 { evap. milk
 { water

Cook over low heat until thickened, stirring constantly

Remove from heat. Add remaining ingredients

Pour into pan 12-8

Bake 350° - 30 min.

Sprinkle with toasted almond slivers

1 can Can
 Mushroom
 1/2 c. fin
 Take 1
 water, an
 in shall
 Spoon off
 Bake 10 m

Scalloped Chicken

Grandma Bess

Boiled chicken broken into small pieces after removing the bones.

Add chicken broth

Break several slices bread into pieces

Add Cut up several boiled eggs (hard)

Add salt-pepper

Bake in oven 1/2 hour to 45 min +

May be heated later in the Micro

Note A delicious "Hit-miss" casserole
Grandma Bess made an Electric
Roaster full for Pat-Bly's 25th Annivers.

Reception Sept. 1962

(Everyone loved it.)

VEGETABLE CASSEROLE

A Cecil Zeplin Original

4 C cut cabbage or 1 sm. head cauliflower

5 lg. stalks celery, cut in chunks

1 C carrots, cut in small chunks

6 sm. onions, left whole

Steam vegetables until partly done.

1 can mushroom soup

1/4 lb. Kraft's Cheddar cheese, grated

2 heaping T of Miracle Whip.

Heat until cheese is melted.

Combine with vegetables, put in casserole. Bake at 350° for 30 min.

Cecilia Zeplin

Box 67

Pender, Nebraska

Corn Casserole

- 1 Box fifty corn bread mix
- 1 can cream style corn
- 1 can whole kernel corn
- 1 egg
- 1 cup sour cream
- 1 stick melted oleo

Mix - Bake 5x9 glass dish that's greased
350° 45 min

Note Cover with foil lightly if it begins to brown too rapidly

Vegetable Casserole

Marge Munson

- 1 can carrots
- 1 can asparagus
- 1 can tiny pearl onions
- 1 8oz cheese whiz

Drain vegetables well.

Add cheese whiz.

Bake 45 min with lid on

Lid off at end to brown a bit

Chicken Quiche

Rozanne Kenney

- 4 cups boiled chicken
- 10 oz frozen broccoli (thawed - drained)
(may use frozen mixed veg. instead)
- Chopped onions
- 8 oz shredded cheddar cheese
- 3 eggs beaten well

Mix 1 cup milk
 $\frac{3}{4}$ cup flour
 1 tsp. bk. pd.
 1 tsp. salt
 1 stick oleo (may use $\frac{1}{2}$ cup thick chicken
 broth instead)

Place chicken in bottom of greased pie tin
 or cake pan

Carefully pour ingredients over chicken

Sprinkle silvered almonds over it.

Bake 350° 35 min. Watch.

Note

Double batch makes 3 pie tins for entertaining
 Pie should set 10 min out of oven before serving.

Baked Hash Browns

Sheila McGill

2 lbs. Hash browns (thawed)

$\frac{1}{2}$ cup melted oleo

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

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

1 pt. sour cream

1 can chicken soup

2 cups grated cheddar cheese

Place on top

$\frac{1}{4}$ cup melted oleo

2 cups crushed corn flakes

Place in 9x13 pan

Bake 350° 45 min.

Note This may be frozen for convenience
Then The topping will be placed on the
 casserole after it is out of the freezer.
Then Bake

Hamburger - Dressing

2 lbs. raw Hamburger
1 Box Stove Top Dressing

Spread Hamburger in bottom of 9x13 pan
Sprinkle stuffing over Hamb.

Mix { 1 pkg seasoning
1 can cr. mushroom soup
1 can cr. chicken soup
1 can cr. celery soup
1 can regular milk.

Pour over Bread crumbs

Bake 350° 1 hour

Sheila's Brisket Sauce

Brisket should be placed in oven on low heat for the entire day. She bastes it several times.

Sauce { 1 can beer
1 bottle Chili sauce
1 pkg. Lipton Onion soup

Recipe used on large brisket
(So cut in half)

Barb B 2 Beef Brisket

Katherine Bordner

Night beforePour 4 T liquid smoke over meatSprinkle with meat tenderizerPoke in holes in meatMix and Sprinkle on meat when ready to bake. $\frac{1}{2}$ tsp. nutmeg $\frac{1}{2}$ tsp. paprika $\frac{1}{2}$ tsp. garlic salt $\frac{1}{2}$ tsp. onion salt $\frac{1}{2}$ tsp. celery salt

2 T brown sugar

Wrap in foil - bake 1 hr. at 300° or moreCool and slice thinlyMix $\frac{1}{2}$ cup meat broth and $\frac{1}{2}$ cup B B 2nd saucePour over meat. Warm at 300°
~~reheat~~ / ~~thru~~Sauce

Baked Ham - Egg Casserole

9x13

1 lb. mozzarella cheese

1 1/2 cup cubed or sliced ham -

12 slices bread (trim crusts off)

Dot butter on both sides (cut in tiny pieces)

Sprinkle with half of ham-cheese

Blend { 2 cups milk
4 eggs
2 T mustard
1 Tsp. worcestershire
1 tsp. beaumontie

Pour over casserole - Refrigerate
over nite

Bake 1 hour 325°

Allow to set 15 min. before serving

Serves 12

Note For an 8 inch pan use only 3/4
of the recipe using 4 slices of bread.

Egg Casserole

Micro

6 eggs

 $\frac{1}{3}$ cup milk

1 tsp. salt

pepper

 $\frac{1}{4}$ tsp. minced onion $\frac{1}{4}$ lb. cheese cubed ($\frac{1}{2}$ cup)

4 slices bacon (cooked crisp - crumbled)

Beat eggs, milk - salt - pepper - onion with electric mixer.Add cheese - bacon -Pour over $1\frac{1}{2}$ qt. flat casseroleCook in Micro $4\frac{1}{2}$ min - on Med. High.
at 1 min intervals, to stir

Yields - 6

May be mixed the night before- Refrigerate - in a glass bowl or casserole
Place directly in the oven.

B B. 2 Chicken

Diane (Bob's)

- 3 T Butter
- 2 T Lemon Juice
- 1 T Brown Sugar
- 1 T worcestershire Sauce
- 1/4 tsp. dry mustard
- 1 tsp. minced onion
- 1/8 tsp. paprika
- 3/4 tsp. salt
- 1 cup. catsup.

Pour the heated mixture over the chicken. Bake 325° 1 1/2 hrs.

Microwave Corn - wrap in plastic
Place in Micro for a few minutes (3 min)
on High.

"Cook out" Corn - Rip sweet corn in butter
salt - pepper
Wrap in foil
Cook on grill - turning often.

Amme's Scalloped Eggs

2 doz eggs

1 can cr mushroom soup or mushrooms

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

2 cups grated cheese (choice Cheddar-American-Velveeta)

Salt-pepper

Ham-Bacon or Sausage pieces already cooked

Beat eggs - Add $\frac{1}{2}$ loaf bread cubes

Bake 325° 1 hour or 350° $\frac{1}{2}$ hr.

Note Can be made in Crock Pot over nite on Low

Ceil's Scalloped Spuds

White Sauce

For 6 cups sliced spuds

Melt 2 T oleo Add 2 T flour :

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

Spud add 3 cups milk

Cook until smooth

Stir constantly

Marge's Stew (afternoon)

- 2 lbs. stew beef
- 2 cans Beef consommé
- $\frac{1}{4}$ cup flour
- 1 cup Red Burgandy wine
- $\frac{1}{4}$ cup bread crumbs
- Salt. pepper. garlic. onions sliced
- Last hour add spuds and carrots
- Bake 300° $2\frac{1}{2}$ - $3\frac{1}{2}$ hrs.

Chicken Salad

- $\frac{1}{2}$ cup Miracle Whip
- $\frac{1}{4}$ cup grated Parmesan cheese
- 2 T milk
- $\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ cups chopped cooked chicken
- 1 cuporks crew noodles (cooked - drained)
- 1 cup tomato
- 1 cup green pepper
- $\frac{1}{4}$ cup onion
- Lettuce

Note
Before serving add
lettuce and extra
Miracle Whip

Add all ingred. except lettuce Chill several hours or over nite.

Chicken Broccoli

Sheila McGill

- 1 can cream chicken soup
- 3 (4oz) Chicken Breasts
- 1½ pkg. frozen Broccoli (thawed) (cooked)
- ½ cup mayonaise
- Juice of one lemon
- 1 tsp. curry (optional)

Mix soup - mayonaise

Add chicken in a greased casserole

Place broccoli on bottom of casserole

Cover with chicken mixture

Sprinkle buttered crumbs on top

Bake 350° 30 min Serves 6

Chuck Roast

- 1 chuck roast or other
- 3 T A-1 sauce
- 1 pkg. condensed onion soup
- 1 can mushroom soup
- Brush roast with A-1 sauce and lay on tin foil. Sprinkle over this the onion soup and mushroom soup. Cover with foil. Bake 3½ hours at 325°.

—Mrs. Ted Gentrup
Beemer

Porcupine Meatballs

- ½ c uncooked rice
- 1½ tsp salt
- 1 lb ground beef
- 2 c tomato juice or tomato and juice
- ½ medium onion, chopped
- Mix rice, meat, onion and salt. Form into 12 balls. Place in a baking dish, cover with tomatoes. Bake at 350° for 1 to 1½ hours or till meat is done.

Hamburger Loaf

- 1 pkg. frozen hamburger
- 1 can cream of mushroom soup
- Salt and pepper
- Put hamburger into oven proof dish, salt and pepper to taste and pour over soup. Bake uncovered for 3 hours at 250° oven.

—Mrs. Gerald Ehlers
Bancroft

Marinated Vegetables

Anne Mc Gill

Use Roberto Italian Dressing

Variety of vegetables may be used

Broccoli

mushrooms

Tomatoes

tiny green onions

Celery

cucumbers

Olives

(green-black olives)

Green beans

little artichokes hearts

Vegetables

Cut any vegetables into tiny pieces

Dressing } miracle whip. or mayonaise (2 cups)

1 cup cream cheese

1 cup sour cream

HAMBURGER SOUP

- 1 lb. hamburger
- 1/2 C. diced carrots
- 1/2 C. finely diced celery
- 2 C. potatoes diced
- 1/2 onion diced
- 1/4 C. rice, raw
- 2 C. tomatoe juice
- 1 1/2 qt. water
- Salt to taste

Brown hamburger and drain. Put vegetables in kettle with the water and juice. Add rice and hamburger and bring to boil. Simmer 45 to 60 minutes. If you don't care for rice you can add some noodles instead, it's good that way too. Serves 12. -- Mrs. Bernard Korger, Shelby, NE 68662.

Oven-Fried Eggplant

- 1 eggplant
- Salt and pepper, to taste
- 1 to 2 eggs
- 3/4 cup fine dry bread crumbs
- Butter or margarine

Rinse eggplant and slice (do not peel) into one-fourth-inch thick round pieces. Dip into beaten egg and then into bread crumbs. Grease a baking sheet with butter or oil. Without overlapping, arrange coated slices on baking sheet. Sprinkle lightly with salt and pepper. Dot slices with butter. Bake at 450° 20 minutes or until browned. Makes five to six servings.

Myrtle Mae's Meat Balls

1 lb. Hamburger
 $\frac{1}{4}$ cup onion
 $\frac{1}{4}$ uncooked Minute Rice
 $\frac{1}{2}$ cup milk
 1 egg
 $\frac{1}{4}$ tsp. $\frac{1}{8}$ tsp. pepper
 Dash garlic (optional)
 1 can cream soup
 $\frac{3}{4}$ cup hot water
 celery

Mix all ingredients (dry)

Roll in balls and Brown

Drain off fat.

Put into Casserole with water soup

Bake 325° 1 - $\frac{1}{2}$ hrs.

1 lb. hamburger
 $\frac{1}{2}$ C. diced
 $\frac{1}{2}$ C. finely
 2 C. potato
 $\frac{1}{2}$ onion di
 $\frac{1}{4}$ C. rice, r
 2 C. tomato
 1 $\frac{1}{2}$ qt. wa
 Salt to taste

Brown ham
 kettle with
 hamburger
 minutes. If
 some noon
 Serves 12.
 68662.

Vegetable Casserole

Marj Munson

- 1 can carrots
- 1 can asparagus
- 1 jar pearl onions
- 1 (8 oz) jar cheese wiz.

Drain vegetablesAdd cheese wizBake 350° 45 min with the lid on.Remove lid near the end to brownCheese Soup

Ken's Diane

1 qt. water

2 cubes beef or chicken bullion

2 cups diced raw spuds

 $\frac{1}{2}$ cup onionsCook until tender or about doneAdd 20 oz frozen mixed veg.Cook till tenderAdd 1 lb. Velveeta CheeseCook till melted.

Scalloped Cabbage

Sophia

2 T butter	} →	Make white sauce
½ T flour		Add grated cheese
½ cup milk		In buttered baking dish
½ cup grated cheese		put layers of cabbage
¾ tsp salt		Sauce - cabbage
1 pt shredded cabbage		Sprinkle crumbs on top
¾ cup buttered crumbs		Bake 40 min 350°

Oriental Noodles

1 head cabbage (shredded very fine)
 1 bunch green onions (tops and all) sliced
 2 pkg. Roman noodles crushed

Brown
 in
 butter } ½ cup slivered almonds
 ½ cup sunflower seeds

Dressing

Beat
 together } 1 tlb. black pepper (use less)
 2 tsp. salt
 Pour
 over
 other
 ingredients } ¾ cup oil
 ½ cup sugar
 6 T Rice vinegar (Hy-Vee has this)

Pork Chops

Rozanne Kenney

Brown the chops

Add cream of celery soup; mixed with milk.

Simmer
the chops

Note Use cream of chicken soup if your cooking with fowl.

Use cr. of mushroom soup, or celery soup with tuna.

CHICKEN BREASTS IN PUFF PASTRY

- 1 package Adolph's Marinade in Minutes—Italian Herb Flavor
- 2½ cups water
- ¼ cup chicken stock or dry sherry
- 12 fresh mushrooms, sliced
- 1 bunch scallions, chopped
- ¾ teaspoon ground ginger (optional)
- 6 boneless split chicken breasts, cut in half, skin removed
- 3 tablespoons butter or margarine
- 2 packages (17¼ oz. each) frozen puff pastry
- 1 egg, lightly beaten
- 3 tablespoons heavy cream

Preheat oven to 400°F. In a shallow pan, combine first six ingredients; mix well. Place chicken in marinade and pierce deeply with a fork; repeat on other side. Use no salt. Marinate 15 minutes; remove chicken and set aside. In a saucepan, combine marinade mixture and butter or margarine; simmer 20-30 minutes. Unwrap pastry; thaw 2-3 minutes. Cut sheets of puff pastry in half to form 5" squares; brush with egg and fill with rolled piece of chicken. Press edges together to seal. Place seam side down on a greased cookie sheet; brush with egg. Decorate with pastry, if desired. Bake 40-50 minutes or until browned. Add cream to mushroom sauce; heat through. Serve sauce over chicken in pastry. Serves 12.

Picnic Potatoes (New is possible)

4 spuds (with skins, if new) cooked

3 T butter

1/2 cup velveeta cubed

1/2 cup light cream

2 T chopped parsley

Cube spuds and place in casserole

Dot with butter and add other ingredients

Seal tight with foil and warm thru'

Let set a few minutes before serving.

Note May be doubled.

New Meat balls!

1 lb. Hamburger

1 egg

1 cup Rice K.

1 T onion

salt

} Combine + shape into balls

8x8 greased pan Bake 30 min 350

Meanwhile - Topping

1 tsp. dry mustard

3 T Brown sugar

1/4 cup ketchup Mix

3 T vinegar Pan sauce

over meat balls

cook until done.

Hamburger Heaven

1 lb. Hamburger browned in large skillet

Add 2 cups Celery

$\frac{1}{3}$ Cup onion

$\frac{1}{4}$ cup green pepper

2 cups tomato (cooked or raw)

1 cup water (or more)

salt, pepper

$\frac{1}{2}$ cup diced cheese

1 cup spaghetti (uncooked)

Cook slowly about an hour

Baked Steak

Clem McGill

Pound profusely

Apply 50% olive oil - yellow mustard

Rub mixture on both sides

Place steak on charcoal grill

Beef Vegetable Soup

1 pound ground beef
 $\frac{1}{2}$ cup chopped onion
 1 package Hamburger Helper
 mix for beef noodle
 5 cups water
 1 bay leaf

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 1 can (16 ounces) whole tomatoes
 1 package (10 ounces) frozen mixed
 vegetables or 2 cups cooked vegetables

Cook and stir ground beef and onion in Dutch oven until beef is brown; drain. Stir in Sauce Mix, water, bay leaf, salt, pepper and tomatoes (with liquid); break up tomatoes with fork. Heat to boiling, stirring constantly. Reduce heat; cover and simmer, stirring occasionally, 10 minutes. Stir in noodles and vegetables; cover and cook 10 minutes longer. 5 or 6 servings.

Cheese Soup

1 qt hot water

Throw in 2 bullion cubes - (or 2 tsp)

(Use chicken or Beef)

2 cups diced raw potatoes

1 med. onion

cut up celery

Boil under tender

Add bag (20oz) frozen vegetables

Simmer 10 min

Add 1 lb. Velveeta Cheese

Finish cooking

Serves 8 people

Ham Loaf

Grandma Bess

1/2 lbs pork } grind
 1/2 lbs. ham }

1 cup bread crumbs

2 eggs

1 cup milk

1/4 tsp. mustard

(1 small can pineapple)

Form meat in a loaf

Bake about 2 hours. but watch

Note when 1/2 cooked pour pineapple over it.
 Sprinkle with Brown sugar

Note Mom^(Bess) served this for our^(Pat. Blin) Wedding Breakfast
 at our^{Fleming} Home - Family Style - long tables thru'
 dining room and into parlor.

Wedding 10 a.m. Breakfast following

It's still a good recipe. New Recipe 1937

Reception at Home 3-6

Since we are now in the middle of Lent, here 'tis:

- 1 15-ounce can pink salmon (lots cheaper than red)
- 1 whole egg
- 1 heaping teaspoon baking powder
- 1 cup flour

Only about five minutes of your time from start to finish! (And what else can you cook that fast that's really good—and inexpensive, too? Now here's how:

Open your can of salmon. Pour the juice into a measuring cup and set aside. Dump the drained salmon in a mixing bowl. Drop in whole egg.

Use fork to break up salmon and mix the egg well. When it's gummy, add one-half cup of sifted flour. Stir in flour thoroughly with fork again. This mixture will be real thick. Don't worry it's supposed to be that way!

Don't add any salt. Pepper is okay.

Take one-fourth cup of the salmon juice (pour out any excess—brands of salmon differ in liquid content) and add one heaping teaspoon of baking powder to the juice and beat with a fork. It's going to foam. Good—it's supposed to. Your measuring cup should be three-quarters full of foam! This is what makes the difference in your recipe! If it doesn't foam, your baking powder may be old.

After the foaming process has worked, pour this into your salmon mixture. Mix again with that fork. It's going to be really thin this time. That's the secret to it all.

Pick up two ice tea spoons (you have to use a small small spoon) and dip a half-spoonful of this luscious stuff and scoop it out with the other spoon into a deep-fryer half-full of hot oil.

And gals, the scoops of batter don't have to be perfect. The crookeder they are the better.

These tidbits don't even have to be turned. They will float on top of the hot oil. They turn themselves as they cook and are completely done in just a few seconds.

Your luscious brown tidbits will look as if you have dipped them into a secret, time-consuming, lacy batter and the crust browns beautifully. Another funny thing about it is they aren't greasy.

All I can figure out is the difference (bubbles) which I got from the mixture of the salmon juice and the baking powder (why we never figure out) seems to be what makes them light, lacy and crunchy.

When you look at your completed tidbit, you can actually see a lace design on the outside. This is the best part of it. Most amazing thing I ever saw!

This batter cannot be made ahead of time and saved. It must be cooked within 15 minutes after mixing in the foamy baking powder and juice.

So don't hesitate to splurge on a can of salmon. Salmon

SKILLET STEAK DINNER

- 1 1/2 lbs. beef round steak, 1/2 in. thick
 - 1/4 C flour
 - 1 t salt and 1/4 t pepper
 - 4 or 5 carrots, sliced
 - 1/4 C shortening
 - 4 potatoes, pared
 - 4 small onions, sliced
 - 1 - 10 1/2 oz. can condensed cream of mushroom soup
- Cut steak into pieces, serving size. Combine flour, salt and pepper. Dredge meat with seasoned flour. Brown steak slowly in shortening. Add carrots, potatoes and onions to steak and pour mushroom soup over all. Cover tightly and simmer 1 1/2-2 hrs. in 300° oven.

Nancy Kvols

Salmon Loaf

Grandma Nora McGill

1 tall pink or red salmon

2 eggs beaten well

1½ tsp parsley (optional)

1 cup milk - butter

1 cup cracker crumbs

Season to taste

Bake 350° - 30 min

she made this often - on Fridays (meatless)

Salmon Loaf

Grandma Bess Fleming

Beat 3 egg yolks

Add

½ tsp salt

½ cup bread crumbs

4 tsp. butter

Pepper

¾ cup scalded milk

Then Add

3 stiffly beaten egg whites

Bake 350° - 30 min.

Chicken-Rice Casserole (Psotta recipe)

Saute $\left\{ \begin{array}{l} \frac{1}{4} \text{ c chopped onion} \\ \frac{1}{2} \text{ c celery} \\ 1 \text{ small can drained mushroom pieces} \end{array} \right.$
 in
 5 TBsp. Oil

Add- 2 cup cooked rice (Minute Rice ok)

Add 1 cup chopped Broccoli

Add $\left\{ \begin{array}{l} 1 \text{ can cream of chicken soup} \\ \frac{1}{2} \text{ soup can milk} \end{array} \right.$

Add 1 cup cubed Velveeta cheese (or cheese whiz)

1-2 cups cooked, cubed chicken meat

SALMON SOUFFLE

1½ cups milk
 1 cup fine dry bread crumbs
 1 tsp. salt
 1 tbsp. butter
 1 can salmon (large can)
 ¼ tsp. lemon juice
 4 eggs, separated
 Paprika to taste

Heat the milk, bread crumbs and butter in a double boiler. Flake salmon and season with lemon juice. Put into the hot mixture. Add beaten egg yolks and cook until thick. Season to taste with salt and pepper.

Beat egg whites stiff and fold into hot mixture. Pour into greased baking dish. Bake in 350 degree oven for about 1 hour. Serve immediately.

Elsie Swanson, Ellsworth, Maine

* * *

Put in large greased casserole dish

Top with dried bread crumbs

Bake 1 hour @ 350°

BREADS

Bundt Pan Rolls (wonderful)
Rita McGill

Need 2 loaves of frozen bread

Slice 2 partially thawed loaves of frozen bread. Only slice $\frac{3}{4}$ of the way thru', about an inch apart, so it can be bent around in the pan.

Melt

1 stick oleo. Combine oleo and $\frac{1}{2}$ cup brown sugar (packed)

Pour this mixture over the ~~loaves~~

Sprinkle one pkg. of Butter Pecan Instant Pudding on top. Cover and allow to rise.

Bake 350° for 30 min.

Note Turn out on large plate to cool.

Patoy's Irish Soda Bread

The Very Best

- 3 cups flour
- $\frac{2}{3}$ cup sugar
- 1 + 1/2 spoon Baking powder
- 1 tsp salt
- $1\frac{3}{4}$ cup buttermilk
- 2 beaten eggs
- 2 Tlb melted butter
- 1 cup golden raisens
- 1 cup brown raisens

Patoy uses all brown.

Preheat oven to 350°

lightly greased 12 inch cast. iron skillet
Place skillet in oven. In large bowl, mix together flour - sugar, Bk. pd. Soda - salt butter, milk, eggs butter and raisens.

Hand Beat vigorously 3-4 minutes

Pour batter into heated skillet

Bake 1 hour - watch

Makes a twelve inch circle.

Rita's Glazed Potatoe Doughnuts

Specially good

1 pkg. dry (active yeast)	$\frac{3}{4}$ cup mashed Spuds
$\frac{1}{4}$ cup warm water	(Instant OK.)
1 cup scalded milk	2 beaten eggs
$\frac{1}{4}$ cup sugar	5-6 sifted eggs
$\frac{1}{2}$ cup oleo	1 lb. sugar (pd)
1 tsp. salt	6 T water - 1 T Vanilla

Dissolve yeast in warm water

Combine milk, shortening - sugar - salt

Cool until luke warm

Stir in yeast - spuds - eggs

Gradually add enough flour to make a soft dough

Turn onto floured surface. Knead until smooth-satin

Place in lightly greased bowl. Turn over to grease top

Cover let rise in warm place until doubled (1-1 $\frac{1}{2}$ hrs)

Roll to $\frac{1}{2}$ inch thickness. Cut with 3 inch doughnut

cutter. Cover let rise until doubled (about 30 min.)

Meanwhile, stir confectioners sugar, water - vanilla.

Mixture will look like very thick cream. Fry in deep hot fat (375°) Drain on absorbent paper. Drop hot doughnuts into glaze. Place on cooling rack until glaze is set. Makes 3 $\frac{1}{2}$ doz

Note } 1 Tbl. vinegar in lard
will prevent them from
being greasy

For
Glaze

Quick Coffee Cake

- 2 cups flour
- 2 top. bk pd.
- 1/2 top. salt
- 1/2 cup sugar

- Bly
- 6 T. oleo
- 1 beaten egg
- 1/2 cup milk

Sift flour - bk pd. salt sugar
Cut in oleo. Combine eggs - milk
Add to flour mixture
Stir till mixture is blended
Turn into greased pan
Brush top with melted oleo
Sift topping over. Bake 400° 25 min

Note: 1 Tbl. vinegar in lard will prevent them from being greasy

Topping I

- 1 1/2 T oleo
- 4 T sugar
- 1 T flour
- 1/2 top Cinnamon

Mix together for topping. Sift over dough in pan.

Topping II

- Mix equal parts of sour cream and Brown Sugar
- Spread over coffee cake.
- Sprinkle Cinnamon over.

For Glaze

Oatmeal Muffins

- 1 cup rolled oats
- 1 cup buttermilk or sour milk
- $\frac{1}{3}$ cup oleo
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- 1 cup sifted flour
- 1 tsp. bk. pd.
- $\frac{1}{2}$ tsp. soda
- 1 tsp salt

Soak oatmeal in milk for 1 hour.

Mix thoroughly (Shortening - Br. Sugar - egg)

Sift flour. bk. pd. soda - salt

Stir in alternately with rolled oats mixture

Fill greased muffins $\frac{3}{4}$ full

Bake 20-25 min until golden brown

Basic Recipe Bread Mix

Kathy Howard

9 cups sifted flour

 $\frac{1}{3}$ cup bk. pd.

1 T salt

1 T cream tartar

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

2 cups soft oleo

Cut in fats to dry ingredients

For Muffins { 3 cups above mix
 2 T sugar
 1 egg

For Biscuits { 3 cups mix
 $\frac{2}{3}$ cup milk

For Pancake or Waffles

{ 3 cups mix
 2 T sugar
 1 cup milk

Ma's Corn Bread

Nora McGill

- $\frac{1}{4}$ $\frac{5}{8}$ cup flour
 $\frac{3}{4}$ $\frac{3}{8}$ tsp. soda
 2 1 tsp. bk. pd.
 2 1 T sugar
 2 1 well beaten egg
 1 $\frac{1}{2}$ tsp. salt
 1 $\frac{1}{2}$ cup yellow corn meal
 $\frac{1}{4}$ $\frac{5}{8}$ cup sour milk or buttermilk
 3 $1\frac{1}{2}$ T melted oleo

Sift flour - bk pd - salt - soda - sugar

Add to dry ingred.

Mix well

Bake in greased pan - 425° - 20 min.

Ma's Graham Gems

Nora McGill

1 cup sifted flour

4 T sugar

1 1/3 cup milk

1 tsp. salt

3 tsp. bk. pd.

1 3/4 cup Graham flour

1 beaten egg

1 T melted oleo

Beat only enough to dampen flour.

Bake 400° 20-25 min.

Sift dry ingred.

1 1/4

3/4

2

2

2

1

1

1 1/4

3

Irish Bread (Quick)

3 cups flour

Rozanne

1/4 cup rolled oats

1/2 T bk. pd.

1/2 T salt

1 egg

1/4 cup honey

1 1/2 cups milk

1 T oleo

Grease bread pan well. Set aside. Preheat Oven
350°

Mix flour, oats, bk.pd. salt

Beat eggs with honey and milk. Mix well

Pour egg mixture into oats mixture

Stir with wooden spoon just until dry ingred.
are moistened.

Mixture will not be smooth.

Bake 1 hour 15 min - watch

[In bread pan]

Mary Riches Bread

1 cup warm water

1 T sugar

2 pkgs. yeast

Mix - let stand 10 min.

In large pan put 7 cups sugar

2 T salt

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

3 T lard

1 qt + 1 cup warm water

She sometimes uses milk. (part)

Add enough flour to make stiff.

Bly's Super Rolls

Makes 100

Scald 5 1/2 cups milk

Add 3/4 cup oleo - 1 cup sugar

When Lukewarm add yeast (3 cakes) in
1/4 cup warm water or less.

Add 1 1/2 tsp. soda }
3 tsp. bk. pd. } sift
3 cups flour }

Beat until bubbles come.

Raise 1/2 hour.

Beat 3 eggs - 2 1/4 tsp salt - Add to sponge

Add remaining flour (5-6 cups) to make
soft dough (the less flour, the lighter
the dough)

Knead until smooth

Place in oiled bowl - Oil the top

Place in refrigerator if you desire
as dough will keep a week

I use it at once.

Topping for Rolls

1 cup brown sugar
 1/4 cup water
 Butter, size of walnut

Cook to melt well. After rolls are raised
 Pour this in cracks before placing in oven

Topping for Rolls

1/4 cup sugar
 1 tsp. cinnamon

These are my special ones

Filling
 for rolls
 to slice
 cake

Place in
 bottom of
 pan of rolls

2 T melted oleo →
 1/2 cup brown sugar
 1/4 cup dark syrup

Recipe

Doubled for 9x13 pan.

Need 5 recipes

for 2 cake pans

[9x13] of rolls

Need 4 loaves frozen
 bread

Quick Cinnamon Rolls

2 tubes of refrigerated biscuits
 1/4 cup oleo (softened)
 1/2 cup brown sugar
 3/4 t. cinnamon
 powdered sugar glaze (optional)

Combine the tubes of biscuits so you have one mound of dough. Roll out until 1/2 inch thick. Spread softened oleo over dough. Combine brown sugar and cinnamon. Sprinkle over the oleo evenly. Roll up and cut 1/2 inch thick with a length of thread. Place in a buttered baking dish and bake at 350° until brown (about 18 minutes). Drizzle with powdered sugar glaze while still warm. — Linda Atkins, Box 167, Cairo

Lemon Nut Bread

1 cup oleo
 2 cups sugar
 4 eggs
 $2\frac{1}{4}$ cup flour
 2 tsp. bkr. pd.
 1 tsp. salt

Dort Weber

$1\frac{1}{4}$ cups milk
 1 cup nuts
 Juice from 2 lemons
 Grated lemon peel from lemons
 $\frac{1}{2}$ cup sugar

Cream oleo - sugar well

Add egg yolks - Beat well

Blend together dry ingred.

Add to egg yolk mixture, alternately with ~~oil~~ milk

Blend just to mix

Fold in stiffly beaten egg whites nuts and

lemon peel

Turn into greased + lightly floured bread pans

Bake 350° 55-60 min or tooth pick comes out clear

Combine lemon juice and remaining $\frac{1}{2}$ cup sugar

Prick holes all over top of bread with a wooden pick. Spoon lemon juice mixture over hot loaves of bread.

Note
 Do not cut
 for 24 hrs.
 May be frozen

Mix 10 min - looks like it's curdling. Add little red food coloring.

8 oz soft cheese, 1/2 cup straw. juice saved from bread.

After flour. Add 2 (10) oz pkg thawed strawberries - 1/2 cup juice

French Bread

Thaw frozen bread

Shape into oblong loaf

Place on greased cookie sheet

Brush with slightly beaten egg white

Make 3 light diagonal cuts across the top of loaf
(Use sharp knife)

Bake 350° for 20 min.

Knock on loaf to check to see if it's baked
(If it sounds hollow, it's done)

Strawberry Bread - Rozanne

Blend together

- 2 cups sugar
- 1 tsp salt
- 4 eggs
- 1 1/2 cups veg. oil

Use ^{three} small pans 4 X 8 inches
2/3 full to bake.

Tooth pick - test not always so

Add 3 cups flour not sifted - not packed
to 1 tsp. soda

I like raspberries, liked it better

Add nuts optional

Add together in small amounts.

Last Put 1/2 tsp. red coloring. Bake 350° - 45 min

Note
Do not cook
for 24 hrs
May be frozen

Brown Sugar Muffins

- $\frac{1}{2}$ cup oleo
 1 cup brown sugar
 1 egg
 2 cup flour
 1 tsp. soda
 1 tsp. bk. pd.
 1 cup milk
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ cup dates
 $\frac{1}{2}$ cup nuts (optional)

Cecil Koudele

SIX WEEKS MUFFINS

- 1 box (15 oz.) raisin bran cereal
 1 cup melted shortening
 3 cups sugar
 4 eggs, well beaten
 5 cups flour
 5 tsp. soda
 1 quart buttermilk
 2 tsp. salt.

Add sugar to warm melted shortening. Beat in eggs, continuing to beat. Mix cereal, flour and salt together and add to first mixture. Measure soda into buttermilk and add to mixture. Mix well. Grease and flour muffin tins (or line muffin tins) and pour in batter. Bake at 375 deg. for 15 minutes (or 18 to 20 minutes at 350 deg.) Store remaining batter in covered bowl in refrigerator for up to six weeks.—Mrs. Esther Doffin, Stanton, Nb.

Batter will keep indefinitely covered and refrigerated.

Makes 32 small muffins

16 reg. muffins

Bake 350° - 20 min.

Quick Bread Sticks

Make Bread Sticks from refriq. biscuits by rolling $\frac{1}{2}$ biscuit to 5 inches in length. Dip in milk roll in caraway seeds and grated cheese.

Bake @ 450° - 8 min

Quaker Oat Bran Muffin

2 cups Quaker Oat Cereal
 ¼ cup firmly packed brown sugar
 2 tsp. bk. pd.
 ½ tsp. salt (optional)
 1 cup skim or 2% milk
 2 egg whites slightly beaten
 ¼ cup honey or molasses
 2 Tlb. vegetable oil

Heat oven 425°. Combine dry ingredients
 then Add milk, egg whites, honey and oil

Mix until dry ingred. are moistened

Fill muffin cups almost full

Bake 15-17 min. Note (Actually only 10 min take time)

Note variety - add mashed bananas - nuts

Bran Muffins

1¼ cups all-purpose flour	1½ cups KELLOGG'S® ALL-BRAN® cereal or KELLOGG'S® BRAN BUDS® cereal
3 teaspoons baking powder	1 egg
½ teaspoon salt	⅓ cup shortening or vegetable oil
½ cup sugar	
1¼ cups milk	

Stir together flour, baking powder, salt and sugar. Set aside. Stir together cereal and milk. Let stand about 2 minutes.

Add egg and shortening. Beat well. Add flour mixture, stirring only until combined.

Fill 12 greased 2½-inch muffin-pan cups. Bake at 400° F. about 25 minutes or until golden brown.

Serve warm. YIELD: 12 muffins.

Variations: In place of the All-Bran cereal, use 2 cups KELLOGG'S® 40% BRAN FLAKES cereal or use 2 cups KELLOGG'S® CRACKLIN' BRAN® cereal and decrease milk to 1 cup.

Easy Bubble Bread

- 4 tubes Biscuits
- $\frac{3}{4}$ cup sugar
- 1 tsp. cinnamon
- 1 stick oleo
- 1 cup brown sugar

Cut each tube Biscuits into $\frac{1}{4}$
Shake in a bag with Cinnamon-Sugar
Loss into ungreased Bundt pan
Mix oleo and brown sugar
Bring to boil - Pour over Biscuits
Bake 350° 30-35 min
 Invert and serve

Donts Biscuits

Use 1 Tube Biscuits
Flatten each biscuit slightly
Place 1 marshmallow on this biscuit
Fold biscuit over - pinch together
Roll in butter, Brown Sugar-Cinnamon
 Bake 7-8 min.

Frozen Bread Rolls

2 loaves frozen bread dough in refrig over nite

Take bread out in a.m.

Let stand a few minutes

Cut in 1 1/4 in. slices

Place in greased 9x13 pan

Mix together 1/2 c oleo
1/2 cup white sugar
1/2 cup brown sugar

Mix together + heat until oleo melts

Allow to cool

Pour over bread slices

Let rise until dough reaches top of pan

Bake 350° for 30 min.

Frost with pd. sugar frosting

Sprinkle with walnuts.

Waffles (The Best)

Bly

2 cups flour

2 tsp. bk. pd.

3 eggs beaten

2 T sugar

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

1 cup milk

4 T melted oleo

Combine beaten eggs and milk

Sift flour. bk. pd. saltAdd to egg mixtureBake in hot waffle ironDumplings

Clare McGill

1 cup flour

2 tsp. bk. pd.

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

water

Drop in boiling waterCover do not open or even peekBoil 20 min.

Cinnamon Nut Coffee Ring

- 1 loaf frozen bread
- 1/2 cup soft butter
- 1/2 cup nuts
- 1/2 cup sugar
- 2 + tsp. cinnamon

Glaze { 1/2 cup confectioners' sugar, 1-2 T hot milk, 1/2 tsp. vanilla }

Turn each section cut side up so filling shows. Cover and let stand to rise until double in size. (about 1 hour)
 Bake 350° 20 min. Cool. Drizzle with glaze.
 Top with nuts and cherries. (Optional)

Thaw loaf and roll in rectangle.
 Spread 2/3 of dough with all but 2/3 of the butter.
 Fold the entire rectangle into thirds.
 Tap gently with rolling pin. Turn dough so open side (edge) faces you roll out again.
 Let rest for 15 min. Make filling.

Combine nuts, sugar - cinnamon in small bowl. Roll dough to 14 X 8 inch rectangle again. Spread remaining butter over surface. Sprinkle with cinnamon sugar mixture, almost to edges.

Roll jelly roll fashion from long side. Place seam side down on greased cookie sheet + shape into a circle, pinching seams to seal. Using scissors, make cuts in dough about an inch apart, all the way around.

Pancakes

Diane (Bobs)

- 2 cup Bisquick, ^{baking} ~~milk~~
- 2 eggs
- 1 cup milk

Beat together until smooth
Pour into hot griddle

(Thinner batch) add 1 egg.

Bisquick Coffee Cake

- 2 cups bisquick
- 2 T sugar
- 1 egg
- $\frac{2}{3}$ cup water or milk

Mix all ingredients. Beat hard 30 seconds
Spread in greased pan (round or what ever)

Sprinkle with Topping

- $\frac{1}{3}$ cup Bisquick
- $\frac{1}{3}$ cup pd. sugar
- $\frac{1}{2}$ tsp. cinnamon
- 3 T oleo

Bake 20 min 400°

Frozen Bread Rolls

2 loaves frozen bread dough in refrig overnight. Take bread out in a.m. Let stand a few minutes. Cut in $1\frac{1}{4}$ inch slices. Place in greased 9 X 13 pan.

Mix together

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

$\frac{1}{4}$ cup sweetened condensed milk

$\frac{1}{2}$ cup white sugar

Mix together and heat until oleo melts.

Let cool. Pour over bread slices. Let rise until dough reaches top of pan.

Bake 350° for 30 min.

Toast with pd. sugar frosting

Sprinkle with walnuts. (Optional)

Note

Thawing Bread

Oven 200° . Then turn oven off. You may place bowl hot water in oven - Place dough in greased pans and place in oven on upper rack.

Allow to rise one inch above pan. Remove dough and water from oven. Then pre-heat - Bake

350° 15 min when bread is ready.

Date Nut Bread (delicious)

3/4 cup boiling water ^{ply} pour over 1 cup dates.

Add 1 tsp. bk. soda

Cool

Mix 3/4 cup sugar

1 T oleo

1 egg

1/2 tsp. salt

1 3/4 cup flour

1 tsp. vanilla

1/2 cup nuts

Bake 1 hour 325°-350°

Note Double recipe makes 3 tiny loaves
of bread

Bake 35 min 325°

Note you may triple the recipe

This Bread Freezes great.

Jacks Rolls

2 Rhodes frozen bread put out
overnite.

Tear off chunks of bread - Throw
these chunks in greased pan.

Cover with the following sauce

1 stick butter

1 cup brown sugar

2 T milk

Jello Brand Vanilla pie filling

Pecans

Let rise 30 min or more

Bake 325° 25-30 min

Shi

COOKIES

The Bly Brownies

<u>quad</u>	<u>triple</u>	<u>single</u>	
3	2 1/4	3/4	Cups flour
2	1 1/2	1/2	top. bk. pd.
8	6	2	oz. Bakers choc (melted)
4	3	1	top. Vanilla
2	1 1/2	1/2	Cup nuts
4	3	1	Cups sugar
8	6	2	beaten eggs
1 1/2	1	1/3	oleo

Sift flour bk. pd. Heat choc - oleo in Micro
Combine eggs - sugar. Add choc. mixture. Beat well.
Add flour, vanilla - nuts

Bake greased pan 350° 10 min.

(Frost while warm.)

In my large cookie pan

Note Do not overbake

Tooth pick test needs to be sticky when removed from the oven.

udge Frosting { 2 cups sugar
 1 cup cream
 2 oz. bk. choc.

Cook to soft ball stage

Cool. Add vanilla and a little cold cream. (Makes it creamy)

COOKIES

Potatoe Chip Cookies

Cream Together

$\frac{3}{4}$ cup butter

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup flour (sifted before measuring)

$\frac{1}{4}$ tsp. vanilla

$\frac{3}{4}$ cup crushed potatoe chips

$\frac{1}{2}$ cup. chopped nuts

Form into balls. Press down with a fork

Bake 12 - 15 min. 350°

Note

Don't allow them to get too brown -
They won't taste the same

Sprinkle with pd. sugar

HONEY PECAN COOKIES

- 1 c. sugar
- 3/4 c. veg. shortening
- 1 egg
- 1/4 c. honey
- 1 tsp. vanilla
- 1/2 tsp. butter flavoring
- 2 1/2 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 c. chopped pecans

Mix sugar, shortening, egg, honey and flavorings & beat until fluffy. Sift flour, salt, soda & add to the 1st mixture. Stir in the nuts. Make into small balls & bake about 10 min. in a 375° oven, or until they are light brown & puffy looking. Do not overbake. As they cool they will flatten and have a crinkly top.

Janice Oswald X

PECAN TASSIES

- 2 sticks margarine
- 2 (3oz). cream cheese
- 2 c. Flour

Soften cheese & margarine to room temp. Work together until smooth & creamy. Add flour & mix thoroughly using your hands. Divide dough into 4 equal parts & then divide each of 4 into 12 marble sized balls. Place into miniature muffin tins & press with thumb on sides and bottom of cup, 1 ball in each cup.

- Filling:
- 1 1/2 c. pecans
 - 3 eggs
 - 1 tsp. vanilla
 - 2 c. brown sugar
 - 3 T. melted margarine
 - 1/2 tsp. salt

Mix sugar, eggs & margarine & beat well. Fill cups about 3/4 full. Put pecan half on top. Bake at 350° for 15 min. then at 250° for 10 min. Makes 4doz.

Val Morfeld X

COCONUT BALLS

- 2 1/2 c. sugar
- 3/4 c. milk
- 1 lb. pitted dates
- 1 c. chopped nuts
- 2 T. margarine
- Coconut

Cook sugar and milk to soft ball stage (240). Then stir in pitted chopped dates until blended. Remove from heat. Add nuts and margarine, beat until cool or can be formed into balls. Roll in coconut, place on buttered wax paper until set.

Lynn Koehmoos X

Triple Treats Candy

- 1 pkg. Nestle chocolate chips
- 2 tbsp. shortening
- 1 14 oz. pkg. caramels
- 3 tbsp. butter or margarine
- 2 tbsp. water
- 1 c. chopped nuts

Melt chocolate chips and shortening. Stir until mixture is smooth. Remove from heat and pour $\frac{1}{2}$ of mixture into an 8" greased foil lined pan. Refrigerate until firm (about 15 minutes). Return remaining chocolate mixture to low heat. Melt caramels and butter or margarine with water over low heat stirring until smooth. Stir in 1 c. chopped nuts and blend well. Pour into the chocolate lined pan. Spread evenly and refrigerate until tacky (about 15 minutes). Top with the remaining melted chocolate and refrigerate. Cut into squares.

Kim Thies X

MANDELKAKER (Almond Cookies)
"Scandinavian Pan Cookies"

- | | |
|-----------------------|-----------------------------------|
| 1 c. sugar | 2 c. all-purpose flour |
| 1 c. Butter, soft | 1 T. water |
| 1 egg, separated | $\frac{1}{2}$ c. sliced almonds |
| 1 tsp. almond extract | $\frac{1}{3}$ c. candied cherries |

Heat oven 350° In mixer bowl, combine sugar, butter egg yolk, & almond extract. Beat at medium speed 1-2 min. Add flour, beat at low speed 2-3 min. Press on bottom of greased 15" x 10" x 1" jelly roll pan. In small bowl with fork beat together egg white & water. Brush over dough, sprinkle with almonds & cherries. Bake for 20-30 min. or until lightly browned. Cut into 48 bars. Yield 4 doz.

Val Morfeld X

SNOWBALLS

- | | |
|------------------------|-------------------------|
| 1 c. butter | 2 tsp. vanilla |
| $\frac{1}{3}$ c. sugar | 2 c. flour (sifted) |
| 2 tsp. water | $\frac{3}{4}$ tsp. salt |
| | 1 c. chopped pecans |

Cream butter and sugar. Add water and vanilla, mix well. Blend in flour and salt and pecans. Chill 4 hours. Shape into balls and bake on ungreased cookie sheet at 325° for 20 min. Remove from pan & cool slightly. Roll in powdered sugar. Makes 3 dozen cookies.

Janice Oswald X

Fruitcake Bars (delicious)

- 1/2 cup oleo or butter
- 1 pkg. Pillsbury Nut Quick Bread Mix
- 1 cup coconut
- (16 oz) pkg (2 cups) diced mixed candied fruit
- 1 cup chopped dates
- 1 cup nuts
- 14 oz can sweetened condensed milk
(not evaporated)

Heat oven 350°

Melt oleo 15 - 10 jelly roll pan

Sprinkle with coconut

Sprinkle evenly with dry quick bread mix

Distribute candied fruit evenly over coconut

Distribute dates over candied fruit

Sprinkle with nuts

Press mixture lightly

Pour condensed milk over top - spreading evenly

Bake 350° - 20 min. watch

Cool 30 mins. Then cut into bars

48 bars

Vera's Chocolate Bit Cookies

(Armstrong-Ryan)

2½ cups flour

½ tsp. Bk soda

2 tsp. Bk. pd.

1 tsp. salt

1 cup shortening (half butter)

1½ cup light brown sugar

2 eggs well beaten

2 tsp. water

2 tsp. vanilla

1 (12oz) pkg. choc bits

Bake 375° 10-12 min

Note They will be light, but thoroughly done and really delicious. (Vera)

Pecan Tarts

Mix $\frac{1}{2}$ cup oleo
 $\frac{1}{2}$ cup sugar

Stir in 2 beaten egg yolks
 1 tsp. almond extract
 2 cup flour

Press evenly into tiny tart shells

Bake 400° 8-10 min

Bring to a boil

$\frac{1}{2}$ cup oleo
 $\frac{1}{3}$ cup dark corn syrup
 1 cup confectioner's sugar

Stir in 1 cup pecans

Spoon into shells

Top with a pecan half

Bake 350° - 5 min

Makes 4 doz.

Rozanne's Choc. Chip Bars

2 cups brown sugar (packed)

1 cup melted oleo

1/2 cup sugar

1 tsp. vanilla

2 eggs

2 cups flour

1 tsp. bk. pd.

1/2 tsp salt

1 cup nuts (1/2 cup o.k.)

2 cups Bk chips (1 cup ok)

Cream butter and sugar

Add eggs - vanilla

and sifted ingredients

Add nuts and bk. chips

Bake in 13x9 pan.

Bake 350° 20-25 min

Do not over bake.

Rita's Sand Tart Cookies

2 cups sugar

2 cups flour

1 cup oleo

2 eggs

Beat eggs. Mix all ingredients.

Form rolls out of dough

Cool overnight

Put beaten egg white and $\frac{1}{2}$ peanut
on each cookie.

Corn Flake Merinques

Herbie

4 large egg whites at room temp.

$\frac{1}{4}$ tsp. cream of tartar

1 tsp. almond extract

$\frac{1}{3}$ cup sugar

1 cup chopped nuts

4 cups corn flakes

Bake 325° - 15 min
until lightly browned

In large bowl, beat egg whites ^{med. speed} until foamy. Add cr tartar

At high speed - add sugar one T at a time, beating until egg whites are stiff and glossy. With spatula fold in nuts and corn flakes. Drop by T on cookie sheet

Heavenly Fudge Bars

- $\frac{1}{2}$ cup oleo
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla
- 2 eggs
- $\frac{1}{3}$ tsp soda
- 2 T Cocoa
- $\frac{1}{2}$ cup nuts
- 20 marshmallows

Beat eggs in one at a time

Bake 8X11 pan 350° 20 min. Watch

Remove from oven

Cover with marshmallows

Return to oven 5 min.

Then spread out marsh

Pour choc. frosting over.

CHOCOLATE CRINKLE PUFFS



A shower of sugar makes these fudgy charmers crackle prettily on top as they bake. Tuck a few into lunch boxes for a surprise

Bake at 350° for 8 minutes . . . makes about 5 dozen

- | | |
|--|---|
| 2 cups sifted flour | 2 squares unsweetened chocolate, melted |
| 1 teaspoon baking powder | 1 egg |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 1/4 teaspoon baking soda | 1/4 cup milk |
| 3/4 cup (1 1/2 sticks) butter or margarine | Granulated sugar |
| 3/4 cup firmly packed brown sugar | |

1. Measure flour, baking powder, salt, and soda into sifter.
2. Cream butter or margarine with brown sugar until fluffy in medium-size bowl; beat in melted chocolate, egg, vanilla, and milk.
3. Sift in dry ingredients, a third at a time, blending well to make a stiff dough.
4. Roll dough, a teaspoonful at a time, into marble-size balls; roll in granulated sugar; place about 2 inches apart on ungreased cooky sheets.
5. Bake in moderate oven (350°) 8 minutes, or until tops are crackled. Remove carefully from cooky sheets; cool completely on wire racks.

ALMOND PUFF

- 1/2 cup butter or margarine, softened
 1 cup flour
 2 tablespoons water
 1/2 cup butter or margarine
 1 cup water
 1 teaspoon almond extract
 1 cup flour
 3 eggs
 Confectioners' Sugar Glaze (below)
 Chopped nuts

Heat oven to 350 degrees. Cut 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoons water over mixture; mix with fork. Round into ball; divide in half. On ungreased baking sheet, pat each half into a strip, 12 x 3 inches. Strips should be about 3 inches apart.

In medium saucepan, heat 1/2 cup butter and 1 cup water to rolling boil. Remove from heat and quickly stir in almond

extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball; about 1 minute. Remove from heat. Beat in eggs, all at one time, until smooth. Divide in half; spread each half evenly over strips, covering completely. Bake about 60 minutes or until topping is crisp and brown. Cool. Frost with Confectioners' Sugar Glaze and sprinkle generously with nuts. 10 to 12 servings.

Confectioners' Sugar Glaze: Mix 1 1/2 cups confectioners' sugar, 2 tablespoons butter or margarine, softened, 1 to 1 1/2 teaspoons almond extract or 1 1/2 teaspoons vanilla and 1 to 2 tablespoons warm water until smooth.

Betty Marksmeier
 Box 388
 Wisner, Nebraska

Mary Clancy's Date Bars or Cookies

1 egg
 1/2 cup sugar
 1/2 cup oleo
 1 cup chopped dates
 1/4 cup nuts
 1/2 cup flour
 1/2 tsp. bk. pd.
 1/4 tsp. salt

Beat egg - add sugar Mix well

Add oleo, dates - nuts

Sift dry ingred. + Add to above mixture

Mix well

Spread in greased pan 8 X 8 X 2

Bake 350°

Cool

Roll in pd sugar

Anne M^c Old Fashioned Sour Cream Drops

cream

- 1/2 cup oleo
- 1 1/2 sugar
- 2 eggs
- 1 cup sour cream (cultured)

sift

- 2 3/4 cup sifted flour
- 1/2 tsp soda
- 1/2 tsp bk-pd.
- 1 tsp vanilla

Mix together.
 Chill Drop by tsp
 on ungreased cookie
 sheet. Bake at 400°
 8-10 min.
 Remove from oven
 a bit early. Frost
 with pd. sugar made
 with lemon juice

Macaroon Cookies

- 1/2 can Sweet Condensed milk (about 2/3 cup)
- 7 (oz) bag of cocoa nut
- 1 tsp vanilla

Mix well. Pop from tsp. onto greased pan
 Bake till lightly browned. Use wet spatula
 to remove immediately from cookie sheet.

Makes 2 1/2 doz

Bake 350° 10-12 min

Colleens Russian Butter Balls

- $\frac{3}{4}$ cup Crisco
- $\frac{1}{4}$ cup Butter
- 1 tsp salt
- $\frac{1}{2}$ cup pd. sugar
- 2 T vanilla
- 2 cups sifted flour
- 1 cup nuts

Blend shortening, butter, salt, sugar-vanilla

Add flour and pecans

Shape small pieces of dough into small balls

Bake in slow oven 325° - 20-25 min -
in ungreased pan

Cool roll in pd. sugar

Note could be shaped in finger shapes

cream

sift

Sheila's Sandies

1 cup butter
 $\frac{1}{3}$ cup pd. sugar.
 2 tsp. vanilla
 2 tsp. water
 2 cups sifted flour
 1 cup nuts

Cream butter - sugar. ^{flour too} Add
 vanilla - water. Mix good.
Stir in nuts. Shape into
 small balls. Bake on
ungreased cookie sheet
 325° 15 min +
Cool slightly. Roll in
 pd. sugar - makes 3 doz.

Melt in Your Mouth Cookies

Cream $\frac{1}{2}$ cup soft oleo
 1 cup brown sugar (packed)
 1 egg
 $\frac{3}{4}$ cup flour
 Sift { 1 tsp bk pd.
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup nuts
 1 tsp vanilla

Mix ingred.

Place top dough on ungreased cookie sheet
Bake 5 min - Remove from oven
 Allow to set for 1 min.
 Then remove. Makes 8 doz

Billies Sugar Cookies

1 cup sugar

1 cup Crisco

1 egg

2 cups flour

 $\frac{1}{4}$ tsp. salt $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. cr. tartar

1 tsp vanilla

Mix in order givenRoll in small balls and press down with
sugar dipped glass

Bake 350° 10-15 makes 3 doz cookies

Bessie's Old fashioned Oatmeal Cookies

Cream } 1 cup oleo
 { 1 cup white sugar
 { 1 cup brown sugar

Add 2 eggs ~~beat~~ ~~in~~ one at a time

2 cups flour

1 tsp. bk. pd.

2 T milk

2 tsp. vanilla

1 cup oat meal

1/2 cup nuts

Add dry ingred.

Bake 350°

Angel Macarpoons Rita

1 pkg Betty Crocker wh. angel food cake mix

2 cups diet strawberry or cherry pop

1 1/2 tsp almond extract

2 cups coconut

Heat oven 350° ^{Bake} 10-12 min

Place foil on cookie sheet

Beat low speed pkg angel food mix - pop

almond flav. in big bowl, scraping the

bowl constantly (med. speed) 1 min.

Note
nest
 Fold in coconut
 Drop by top
 about 2 inches
 apart
 Bake 10-12 min

Walnut Frosties

1 cup brown sugar

 $\frac{1}{2}$ cup soft oleo

1 tsp vanilla

1 egg

 $1\frac{3}{4}$ cup flour $\frac{1}{2}$ tsp. soda $\frac{1}{4}$ tsp. salt

Heat oven to 350°

Cream brown sugar and oleo. Blend in vanilla and eggs. Gradually add flour-soda-salt. Shape dough into 1 inch balls. Place 2 inch apart on ungreased cookie sheet. With thumb make imprint in center and place 1 tsp. filling in each. Bake 10-14 min. or until brown. Makes 3 doz

Topping 1 cup nuts

 $\frac{1}{2}$ cup br. sugar $\frac{1}{4}$ cup sour cream

Note

nest

Fold in coc

Drop by t

about 2 in

apart

B

Aunt Anne's Brown Sugar Cookies

Mix 2 cups brown sugar
 1 cup oleo
 2 eggs
 3½ cups flour
 pinch salt
 1 tsp soda
 1 tsp cr tartar
 1 tsp vanilla

Drop from top.
 on Bk sheet.
 Then use fork to
 imprint on each cookie.

Skillet Cookies

Dont Weber

Melt in large sauce pan - 1 stick oleo

Mix and add to the above

3 eggs

1 cup sugar

1 T vanilla

1 cup nuts

1 cup cut up dates

Cook above mixture 15-20 min

(med. heat) Stir frequently. It will turn a dark brown color

Add 3 cups Rice Krispies Mix

Divide into 2 logs. Then roll each log in coconut

Wrap in wax paper. Store in refrigerator until ready to cut serve.

Ice Box Date Roll Cookies

Bernice G.

Boil 1 lb. dates - already pitted and cut fine.
and $\frac{1}{2}$ cup sugar - $\frac{1}{2}$ cup water
until thick. Cool

Cream { 1 cup brown sugar
1 cup white sugar
1 cup oleo

Sift 4 cups flour
1 tsp. bk. pd.

Mix well and add

1 tsp. vanilla

3 eggs beaten until late

Divide the dough in 2 parts

Roll out each part thin - Cover with thin layer of
date mixture

Roll dough like cinnamon rolls

Chill dough overnite in refrigerator.

Cut in thin slices.

Bake 350°

Note Keep fresh for a long time.

Grandma Fleming's Sugar Cookies (Almond)

1 cup brown sugar

1 cup sour cream

1 egg

1½ cups flour

¾ tsp. soda

1 tsp. vanilla and 1 tsp almond flav.

Mix Sugar and well beaten eggs.

Add sour cream and dry ingred.

Drop from spoon - Bake 325°

Frost with pd. sugar frosting - with almond flav.

Fruit Cookies (Mrs Tickers)

Mix 1 cup brown sugar

1 cup butter

2 eggs

2 T sweet milk or cream

Add nuts - raisens

1 tsp. soda

1 tsp. cinnamon

½ tsp. cloves

¼ tsp. nutmeg

{ Roll out - Cut criss-cross Bake 325°
quite thin

Lemon Orange Chews

Mary A

Crumbly
mixture
to pat
in pan
& take

$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup oleo - butter} \\ \frac{3}{4} \text{ cup pd. sugar} \\ 1\frac{1}{2} \text{ cups flour} \end{array} \right.$

2 eggs.

1 cup Brown Sugar

2 T flour

 $\frac{1}{2}$ each - bk. pd. salt - vanilla $\frac{1}{2}$ cup nuts $\frac{1}{2}$ cup faked coconutHeat oven to 350°Mix to crumbly texture - shortening, pd sugar $1\frac{1}{2}$ cups flour (use pastry blender or crumble via hand.)Pat in pan that's sprayed lightly

12 X 8 X 2 pan (not glass)

Bake 12-15 min. till bubbly - lightly brownedMix remaining. Put on warm bars. Bake 20 minwhile warm spread frosting $\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cup pd. sugar} \\ 2 \text{ T melted butter} \\ 3 \text{ T orange juice} \\ 1 \text{ tsp lemon juice} \end{array} \right.$ Note

Mary A uses - frozen juice

takes 3 generous T out

of can while frozen.

Mix till smooth

Mij

Honey Cookies (Mrs Tiekas)

1 qt. honey
 1/2 lb. Butter
 1 cup thick milk
 1 1/2 T soda
 3 well beaten eggs
 salt
 8 cups flour
 1 tsp. alum

Sift flour - alum - soda

Heat honey to boiling point in kettle. Cool slightly.

Add butter. When melted, dump in flour

Pour in milk and eggs all over

Mix together. Stand over nite.

Frost w min frosting or fluffy white

Fudgy oatmeal bars ✓
 Preparation time: 15 minutes
 Baking time: 25 to 30 minutes
 Yield: 70 bars

- 2 cups packed brown sugar
- 1 cup margarine or butter, softened
- 1 teaspoon vanilla
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups quick-cooking or regular oats
- 2 tablespoons margarine or butter
- 1 can (14 ounces) sweetened condensed milk
- 1 package (12 ounces) semi-sweet chocolate chips
- 1 cup chopped nuts
- 1 teaspoon vanilla
- 1/2 teaspoon salt

1. Heat oven to 350 degrees. Mix brown sugar, 1 cup margarine, 1 teaspoon vanilla and the eggs. Stir in flour, baking soda and 1/2 teaspoon salt; stir in oats. Reserve 1/3 of this oat mixture. Press remaining 2/3 of oat mixture into greased jelly roll pan, 15 1/2-by-10-inch.

2. Heat 2 tablespoons margarine, the milk and chocolate chips over low heat, stirring constantly until chocolate is melted. Remove from heat. Stir in nuts, 1 teaspoon vanilla and 1/2 teaspoon salt. Spread over oat mixture in pan. Drop reserved oat mixture by rounded teaspoonfuls onto chocolate mixture.

3. Bake until golden brown, 25 to 30 minutes. Cool completely. Cut into bars, about 2 by 1 inches, while warm. ●

**Original Toll House
 Chocolate Chip
 Cookies**

(pictured in cookie shapes)

- 2-1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- One 12-oz. pkg. (2 cups) semi-sweet chocolate morsels
- 1 cup chopped nuts

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large mixer bowl, beat butter, sugar, brown sugar and vanilla extract until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in semi-sweet chocolate morsels and nuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 9 to 11 minutes until edges are golden brown.

Pan Cookies: Spread dough in greased 15-1/2 x 10-1/2 x 1-inch baking pan. Bake at 375°F. for 20 to 25 minutes. Cool completely. Cut into 2-inch squares.

Makes 5 dozen cookies or 35 bars

Patsy says it's rick

Sugar Cookies (Mrs Tiekas)

- 1 1/2 cup sugar
- 1 cup butter
- 1/2 tsp. soda
- 4 cups flour or more
- 1/4 tsp. salt
- 3 T thick sour cream
- 2 beaten eggs
- 1 tsp. vanilla

Cream butter - sugar Add eggs. Dissolve soda in cream.

Add it alternately with flour to the egg mixture.

Bake 325°

Note May be sugar (colored) or frosted
May add nuts for variation

Note Kathy beats egg yolks and adds food coloring with a few drops of water
She paints it on the cooky and sprinkles with sugar. Bake

Grandma Fleming's ^{Almond} Oatmeal Cookie

- Mix
- 1 cup melted oleo
 - 2 cups brown sugar
 - 2 beaten eggs
 - 1 cup oatmeal
 - 1 cup coconut
 - 1 tsp. soda
 - 1 tsp. bk. pd.
 - 2 cups flour (skimp)
 - Almond flavoring

Set overnight Drop by spoonful Bake 325°

Note I use vanilla flav. and choc chips
for variation

Winnies Ice Box Cookies

- 2 eggs
- 1 cup oleo
- 2 cup br. sugar
- 3 1/2 cups flour
- 1 tsp. soda
- 1 tsp. cr. tartar
- nuts
- 1 tsp. vanilla

Cream oleo - sugar together. Add beaten eggs

Sift dry ingred. Add to egg mixture.

Add nuts - flavoring. Make 2 Rolls placed
on Foil. Place in Refrig. Chill Slice - Bake 325°

Butter Cookies

- 1 cup oleo
- 2 cups brown sugar
- 2 eggs + pinch salt
- 1 tsp soda
- 1 tsp. cr of tartar
- 3 1/2 cups flour

(old recipe)

Cream shortening + sugar. Beat eggs
well

Add to egg mixture

Add vanilla

Roll in balls and flatten with a fork.

Sprinkle light sugar.

Bake 10 min.

Ni

Not

Rita's "100" cookies

good.

- Mix
- 1 cup oleo
 - 1 cup oil
 - 1 cup wh. sugar
 - 1 cup br. sugar
 - 3 1/2 cups flour
 - 1 egg
 - 1 tsp. salt
 - 1 tsp. soda
 - 1 tsp. cr. tartar
 - 1 tsp. vanilla
 - 1 cup oat meal
 - 1 cup. Rice Krispie
 - 1 cup coconut

Bake 375° 12 min

Note
I used choc chips in this recipe.

Butter Cookies

Alice Marie

- Cream { 1 cup butter (no substitute)
1 cup sugar

- Mix together {
1 egg yolk
1 1/2 cup flour
1 tsp. vanilla

Bake 20-30 min.
300°
lightly brown

Mixture is quite thick
Spread in a big pan
Beat egg white slightly
Spread on top

Chocolate Ice Box Cookies

- 1 cup oleo
- 2 cups brown sugar
- 1 tsp vanilla
- 4 cups flour
- 3 tsp. bk. pd.
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup milk
- 3 eggs
- 3 oz. melted choc.

Melt choc in Micro. Add Sugar
Add eggs unbeaten.

Add dry ingredients Form in rolls overnight
Slice thin and bake in mod. oven

Mix

Bake
 20-30 min.
 300°
 lightly
 bro

Grandma Flemings Date Bars

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- 2 eggs
- $\frac{1}{3}$ cup oleo
- $\frac{1}{4}$ tsp. b.k. pd.
- $\frac{1}{4}$ tsp. cloves
- $\frac{1}{2}$ tsp. all spice
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{2}$ cup nuts
- 1 cup dates
- $1\frac{2}{3}$ cups flour

Mix butter-sugar. Add beaten eggs and dry ingred. Then flour dates - nuts
Spread in greased pan

Bake 20-30 min

Cut in squares.

Roll in pd. sugar

Fruit cake Bars

(loved these)

- 1/2 cup oleo or butter
- 1 pkg. Pillsbury Nut Quick Bread Mix
- 1 cup coconut
- 16 oz. pkg (2 cups) diced mixed candied fruit
- 1 cup chopped dates
- 1 cup chopped nuts
- 14 oz. can sweetened condensed milk
(not evaporated)

Heat oven to 350°Melt oleo in 15X10 inch jelly roll panSprinkle evenly with dry quick bread mixSprinkle with coconutDistribute candied fruit evenly over coconutDistribute dates nextSprinkle nuts overPress mixture lightly.

Pour condensed milk over top. spreading evenly

Bake 350° 20-30 min. or until set
and lightly browned.

Cool 30 min.

When warm, cut into bars

Makes
48 bars

Pecan Bars

- 1 cup oleo
- 1 cup br. sugar
- 2 cups flour
- 4 large eggs - salt
- 1 cup dark Karo Syrup
- $\frac{3}{4}$ cup white syrup
- 2 T Butter
- 2 T flour
- 1 cup pecans
- 1 tsp. vanilla

Mix oleo - sugar - flour

Put in 9x12 pan Bake 350° 10 min

Beat together the other ingred.

Pour the mixture over the crust. Bake 275°

1 hr - or less Watch

Choc. Crisp Cookie

1 pkg. Req devils food cake mix

1 well beaten egg - 3 T water

Vanilla 1 (6oz) choc chips - nuts?

Combine - all ingred. Mix well. Form in two rolls

Chill and slice ($\frac{1}{4}$ in) Bake 375°

Very crisp delicious cookie

PECAN PIE BARS

Crust:

- 3 cups flour
- $\frac{1}{2}$ cup sugar
- 1 cup MAZOLA* Margarine
- $\frac{1}{2}$ tsp salt

Filling:

- 4 eggs, slightly beaten
- $1\frac{1}{2}$ cups KARO* Light or Dark Corn Syrup
- $1\frac{1}{2}$ cups sugar
- 3 Tbsp MAZOLA* Margarine, melted
- $1\frac{1}{2}$ tsp vanilla
- $2\frac{1}{2}$ cups chopped pecans

Grease bottom and sides of 15 x 10 x 1-inch baking pan. Prepare Crust: In large bowl with mixer at medium speed beat flour, sugar, margarine and salt until mixture resembles coarse crumbs; press firmly and evenly into pan. Bake in 350°F oven 20 minutes. While crust is baking, prepare Filling. In large bowl stir eggs, corn syrup, sugar, margarine and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350°F oven 25 minutes or until set. Cool on wire rack. Makes 48 bars.

Blonde Brownies

- 1 cup flour
- $\frac{1}{2}$ tsp. bk. pd.
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{2}$ cup nuts
- $\frac{1}{2}$ cup oleo
- 1 T Hot water
- 1 cup Br. sugar.
- 1 egg
- $\frac{1}{2}$ pkg choc chips (sprinkle on top)

Mix ingred. Spread in pan.

Bake 20-30 min 350°

Note If doubling recipe I still use
 $\frac{1}{2}$ pkg. choc. chips.

Butterscotch Scotchies

<u>quad</u>	<u>double</u>	<u>Single</u>	
4	2	1	(6oz) (1cup) nestles butterscotch bits
1	$\frac{1}{2}$	$\frac{1}{4}$	cup oleo
8	4	2	eggs
2	1	$\frac{1}{2}$	tsp. vanilla
4	2	1	tsp. bk pd.
3	$1\frac{1}{2}$	$\frac{3}{4}$	tsp. salt
2	1	$\frac{1}{2}$	cup nuts
4	2	1	cup brown sugar
3	$1\frac{1}{2}$	$\frac{3}{4}$	cup flour

Melt bits - ~~sugar~~^{oleo} - in Micro

Beat in sugar

Cool 5 min

Beat in eggs and vanilla

Sift flour bk pd. salt Add nuts

Bake 350° 20 - 25 min.

(I only bake 10-15 min in my pan)

(I double the batch) (for ~~small~~^{my} pan)

(I triple for my
large pan)

Coconut Bars

Eleanor Ebel

Cream together { $\frac{1}{2}$ cup oleo
 $\frac{1}{2}$ cup br. sugar
 1 cup flour

Put in 9 X 13 greased pan

Mix 1 cup sugar
 $\frac{1}{4}$ cup flour
 flake coconut
 $\frac{1}{2}$ tsp. salt
 1 tsp. vanilla
 2 eggs
 1 cup nuts

Spread evenly over partially baked crust
Bake 20 min 375°

Marshmallow Cookies

Melt in Micro

27 caramels - $\frac{1}{2}$ cup Eagle Brand Milk
 Marshmallows in this mixture (above)

Then roll in Rice Krispies

Place on cookie sheet or platter.

X

Butter Chews

Mary Ann Wm.

Cream together

$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup oleo} \\ 3 \text{ T sugar} \\ 1\frac{1}{2} \text{ cups flour} \end{array} \right.$

Put in 9x12 pan.

Bake 350° 15 min.Beat 3 eggs good Add sugar - BeatBlend Add nuts - coconut - flav.Fold in stiffly beaten egg whitesPour on partially baked crustReturn to oven 20 min. CutFrost or Roll in Pd. Sugar.

Rozann's Date Bars

2 eggs

 $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup flour

Dash salt

1 top. bt. pd.

 $\frac{1}{2}$ top. vanilla

2 cups dates

1 cup nuts

Bake 325°Cut in squares Roll in pd-sugar

Cocoa nut Chews

Bonnie Feller

 $\frac{1}{2}$ cup br sugar (firmly packed)

2 eggs well beaten

 $\frac{1}{2}$ cup Karo syrup

1 tsp. vanilla

2 T flour

1 tsp bk. pd.

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

1 cup coconut

1 cup nuts

Blend sugar - oleoStir in flourPat mixture into pan (ungreased) 9x9x2Bake 350° 10 min.Meanwhile, Blend eggs - br sugarStir in Karo syrup - vanillaAdd flour - bk pd - salt - mix wellStir in coconut - nutsSpread over cooked layerReturn to ovenBake 25 min. or until golden brownCut

Sophia's Lemon Bars

Mix and pack in pan

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

1 cup flour

 $\frac{1}{4}$ cup pd. sugar

pinch salt

7x11 pan

Bake - 325°

Mix together and put on top of bk. crust

2 eggs beaten slightly

2 T Lemon Juice - grated rind

2 T flour pinch salt

1 cup sugar $\frac{1}{4}$ tsp. bk. pd.Bake 350° 20-25 minFrost with Lemon FrostingLemon Frosting $\frac{3}{4}$ cup pd. sugar

lemon juice

cream

Lemon Frosting

mix till smooth	}	2 T Lemon Rind
		2 T Lemon Juice
		1 cup pd. sugar

Bonnie's Chewy Bars

Cream $\frac{3}{4}$ cup butter

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

3 T sugar

Pat on bottom of pan

Bake 350° 15 min.

3 egg yolks

$2\frac{1}{2}$ cup br. sugar

1 cup nuts

$\frac{3}{4}$ cup coconut

1 tsp vanilla

Beat egg whites stiff

Stir in egg yolk mixture

Pour on top of baked crust

Bake 25-30 min. 350° oven.

Charmini' Cherry Bars

Blu

Sift together } 1 cup flour
 } 1/4 cup pd. sugar

Cut in 1/2 cup melted oleo

Mixture resembles coarse crumbs

Press into 9 X 9 ungreased pan

Bake 350° 10 min.

Sift 1/4 cup flour

3/4 cup sugar

1/2 tsp. bk. pd.

1/4 tsp. salt

Add 2 slightly beaten eggs

Stir in 1/2 cup finely cut marachino ch.

1/3 cup coconut

1/2 cup nuts

Spread over partially baked mixture

Bake 350° 20 min - watch

Cool cut into bars

Frost white boiled frosting

Chocolate Chip Cookies

Addie Hays

- 2 1/4 cups flour
- 1 cup white sugar
- 1/2 cup brown sugar, firmly packed
- 1 tsp. salt
- 1 tsp. soda
- 1 - 2 tsp. vanilla
- 2 eggs
- 1 cup Crisco

Mix all ingredients at the same time for 1-2 min.

Add choc. chips - nuts

Bake 375° 10 min

Note you may substitute M+M's or sliced gum drops for variety.

Almond Butter Cookies

- 1 1/2 cup sugar
- 1 cup oleo or butter
- 8 oz soft cream cheese
- 1 egg

- 1 tsp vanilla
- 1/2 tsp. almond flav.
- 3 1/2 cups flour
- 1 tsp bl. pd.

note
Bake 375°
8-10 min
in ungreased
sheet after
chilling
up
1 hr.

Potatoe Chip Cookies

Cream together { $\frac{3}{4}$ cup butter
 $\frac{3}{4}$ cup sugar

$1\frac{1}{2}$ cup flour (sifted before measuring)

$1\frac{1}{4}$ tsp. vanilla

$\frac{3}{4}$ cup crushed potatoe chips

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

Form into balls

Press down with a fork

Bake 10-12 min 350°

Do not allow them to get too brown

They won't taste the same

Sprinkle with pd. sugar

Note
 Bake 375°
 8-10 min
 on ungreased
 sheet after
 chillin

Scotch eroos

Angela McGill

Boil { 1 cup sugar
 { 1 cup white corn syrup

When it comes to a boil, remove from burner, Add 1 cup peanut butter

When melted pour over 5-6 cups
 frosted corn flakes, or Rice Krispies
 (whichever)

Frosting (optional)

Melt 1 cup choc. chips
 1 cup butter scotch chips

Spread on Bars.

TOLL HOUSE COOKIES

BLEND

½ c. butter* with
 6 tbs. granulated sugar
 6 tbs. brown sugar

ADD

1 egg, beaten whole

ADD

½ tsp. soda
 1 ½ c. sifted flour
 ½ tsp. salt, which have
 been mixed together

ADD a few drops of hot water,
 mix together until well
 blended

ADD

½ c. chopped nutmeats
 1 pkg. Nestlé's Semi-Sweet
 Chocolate Morsels

FLAVOR WITH

½ tsp. vanilla

Drop by half teaspoonfuls on
 greased cookie sheet.

BAKE at: 375° F. TIME: 10-12 min.

YIELD: 50 cookies

*Shortening may be substituted for
 butter.



Forgotten Cookies

Clare McGill

Makes 24 cookies

2 egg whites stiffly beaten

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

1 tsp vanilla

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

$\frac{1}{8}$ tsp. salt

1 cup choc. chips

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

Note - (If eggs are small, use 4)

Pre-heat oven 350°

Beat egg whites stiff

Fold the remaining ingred. in the order listed.

Line a baking sheet with foil.

Spray with Pam.

Drop cookies onto foil

Place in oven

Turn off oven pronto

Forget about cookies 4 or 5 hours
or until morning.

Coffee Bars

Alice Marie

1 cup butter } cream
1 cup sugar }

Add 1 egg yolk - 1 tsp vanilla and MIX

Add $\frac{1}{2}$ cup flour

Mix and spread in jelly roll pan. or
cookie sheet 15 x 10 x 1

Beat egg white until a bit frothy

Put egg white on top

Bake at 300° 20-30 min.

until lightly browned.

Note

Variation - Can sprinkle with almonds
and cherries

Buffalo Chip Cookies

1 cup margarine
1 cup shortening
2 cups brown sugar
2 cups white sugar
4 eggs
2 teaspoons vanilla
4 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
2 cups oatmeal
2 cups cornflakes
1 six-ounce package of chocolate chips
1 cup shredded coconut
1 cup pecan pieces

Preheat oven to 350 degrees.

Cream together the margarine, shortening and sugars. Add the eggs and vanilla. In a separate bowl, sift together the flour, baking powder and soda and stir in the oatmeal, cornflakes, chips, coconut and pecans. Combine dry and moist ingredients and mix well.

Drop batter three inches apart on an ungreased cookie sheet. Flatten slightly with the back of a spoon if you wish.

Bake for 15 minutes. Do not overbake; the centers should be soft when the cookies first come out of the oven.

Makes 30 five-inch cookies

Chocolate Oatmeal Cookies

Brigid Howard

Mix in Bowl

- 3 cups oatmeal
- 2 T cocoa
- 2 cups coconut } optional
- 1/2 cup nuts }

- Boil {
- 2 cups sugar
 - 1/2 cup oleo
 - 1/2 cup milk

Pour over dry ingred.

Add 1 tsp. vanilla

Do Not Bake

Put spoons full on tray

Allow to set

DISAPPEARING MARSHMALLOW BROWNIES

- Melt:
- 1/2 cup butterscotch chips
 - 1/4 cup margarine
- Cool.
- Stir in:
- 3/4 cups flour
 - 1/3 cup brown sugar, packed
 - 1 tsp. baking powder
 - 1/4 tsp. salt
 - 1/2 tsp. vanilla
 - 1 egg
 - 1 cup small marshmallows

1 cup chocolate chips
 1/4 cup chopped nuts

Spread in 9" square pan. Bake 20 to 25 minutes in a 350 degree oven. Do not overbake. Center will be soft but will be firm upon cooling.

Wimmies Ice Box Cookies

2 eggs

1 cup butter

2 cups brown sugar

3 1/2 cups flour

1 tsp soda

1 tsp. Cr. Tartar

1 cup nuts

1 tsp. Vanilla

Cream butter (oleo) and sugarAdd eggs (beaten well) Sift dry ingred.Add to egg mixture - then nuts - flavoringMake 2 rollsPlace in Refrig.When cold slice and Bake 325°Watch

Meringue Drops

Grandma Bess Fleming

Mix ingredients - Fold in egg whites (beaten)

4 egg whites beaten stiff

Mix

- 1 cup sugar
- 3/4 cup chopped dates
- 1 cup graham crax crumbs
- 1/2 cup nuts
- 1 cup coconut
- 1 tsp. vanilla
- salt

Drop by spoon on oiled sheet

Bake 350° until light brown

Butter Cookies

- 1 c. butter
- 4 tbsp. powdered sugar ----- Cream together
- 2 c. flour
- 1 c. chopped nuts

Add flour to creamed mixture and fold in nuts. Roll into balls. Bake in 350° oven for 15-20 minutes. Roll in powdered sugar while hot and when cool roll in powdered sugar again. For Christmas, I put red food coloring in 1/2 the batch and green food coloring in the other half.

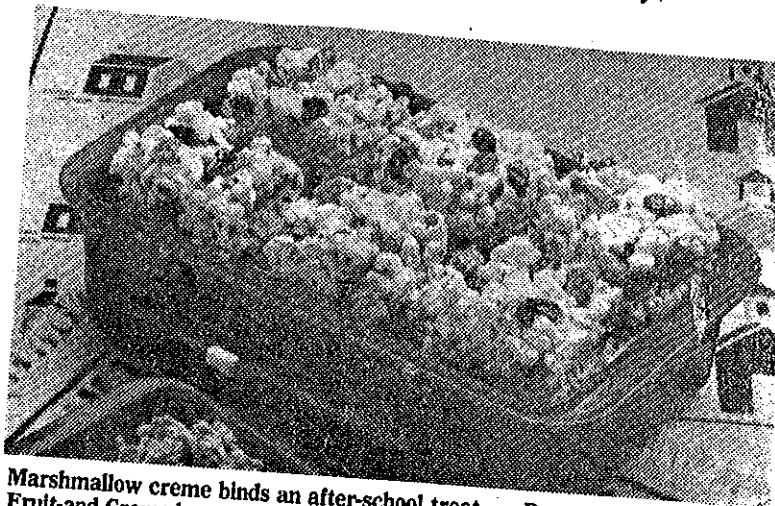
Almond Bark Cookies

- 2 lbs Almond Bark
- 2 cups Rice Crispies (or more)
- 2 cups miniature marshmallows
- 1 cup angel flake, coconut

Melt Bark in micro (low) Stir
Combine with other ingred.

Drop by T on waxed paper

Makes 5 doz - small cookies



Marshmallow creme binds an after-school treat ... Popcorn adds crunch to Fruit-and-Creme bars.

Creamy Bars Also Crunchy

All after-school sweets are not created equal. Here's one with the added nutritional punch of dried fruit.

Fruit-and-Creme Bars

- ¼ cup margarine
- 7-ounce jar marshmallow creme
- 3 quarts unsalted popped corn
- ½ cup raisins
- ½ cup chopped dried apricots

Melt margarine in a 5-quart Dutch oven over low heat. Add marshmallow creme; stir until smooth. Continue cooking five minutes, stirring constantly. Remove from heat.

Add popped corn, raisins and dried apricots. Toss until well coated. Press firmly into 13-by-9-inch baking pan. Cool. Cut into squares. Makes 18.

Magic Bars

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

$\frac{1}{2}$ cup graham cracker crumbs

1 (14 oz) Eagle Brand condensed milk

1 pkg. choc. chips

1 can ($3\frac{1}{2}$ oz) coconut flakes

1 cup nuts

Bake 350° 20-25 min (9x13 pan)

Melt oleo in oven.

Sprinkle crumbs over melted oleo

Pour Eagle brand Condensed milk
over crumbs.

Top with other ingred.

Press down. Bake 350° 20.25

Toast a rooms

6 cups Post Toasties

1 can (14-15 oz) Sweetened Condensed Milk

Bake 325° 12-15 min

Note

May use 5 cup Post T vanilla- choc chips

Chocolate Turtle Cookies

Combine { $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ tsp. bk. pd.
 $\frac{1}{4}$ tsp. salt

Melt

12 oz semi-sweet choc. chips

4 T unsalted Butter

$1\frac{1}{4}$ cups sugar

4 eggs

2 tsp. vanilla

2 cups pecans

Stir in $\frac{1}{2}$ cup sugar

Add ^{beaten} eggs - vanilla - remainder of sugar and flour

Add 4oz unsweetened choc. chips

Bake 350° in foil lined pan 12 min.

Use scoop to take out cookies

Stick in pecans to make turtles.

Chocolate Chip Oatmeal

new

Sift { 1 1/2 cup sifted flour
1 tsp. soda
1 tsp. salt

Ingredients

2 eggs unbeaten	} <u>Cream</u> shortening (1 cup). 3/4 cup brown sugar
2 pkgs choc. chips	
2 cups oatmeal	
3/4 cup white sugar	
1 T hot water	
1 tsp vanilla	
1 cups nuts	

Beat until fluffy
Add eggs one at a time, beating well after each addition.
Add hot water
 Then add dry ingred. and oat meal
Add vanilla - nuts - choc chips
Mix well
Drop by tsp. on greased cookie sheet
Bake 375° 8-10 min.
Makes about 100 cookies

Cinnamon Diamonds

Cream

1 cup butter
 1 egg yolk (save white)
 1 cup sugar

Sift

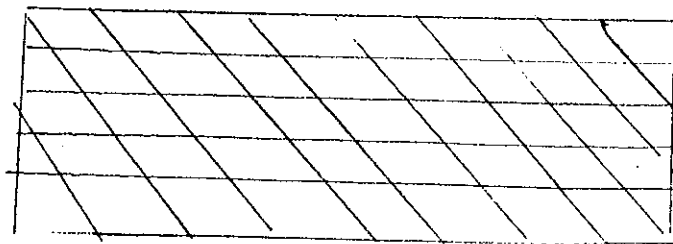
2 cups flour
 1 tsp. cinnamon

Mix dough well. Flatten out on cookie sheets, leaving about 1 inch around edge.

Beat egg whites slightly and spread over dough. Spinkle with chopped nuts (pecans) and sugar-cinnamon mixture.

Bake 45 min. 275°

Cut into diamond shapes immediately



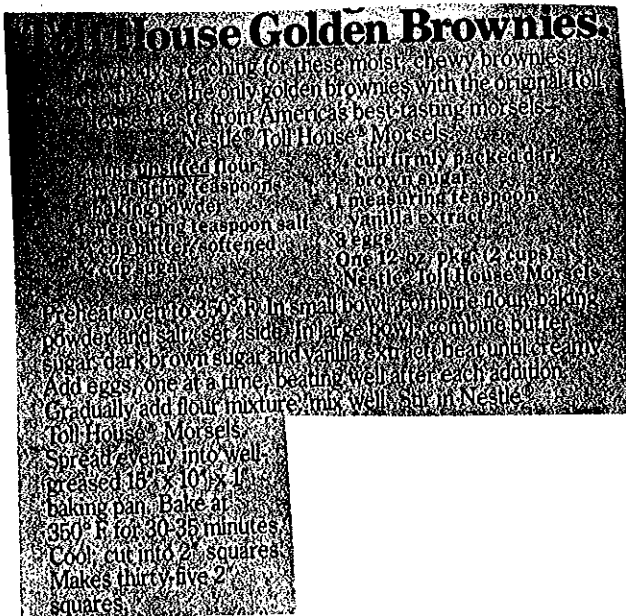
or cut into squares

Marguerites

1 cup sugar
 1/2 cup water
 1/8 tsp cr tartar
 Whites of 2 eggs beaten stiff

1 tsp. vanilla
 or
 1/2 T lemon juice
 Nuts - dates

Spread on wafers. Place on bk. sheet and heat
 350° in oven until delicately brown. Watch.



Plain Frosting

white of 1 egg
 1 Tsp. lemon juice
 1/2 cup powdered sugar

Stir sugar into un
 beaten egg whites
 and lemon juice.
Beat until stiff
 enough to spread.

Moist Macaroons

- 2 egg whites
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{4}$ tsp. b.k. pd.
- $\frac{1}{8}$ tsp. salt
- 2 T melted oleo
- 1 tsp. vanilla
- 1 $\frac{2}{3}$ cup moist coconut

Beat egg whites until foamy. Add sugar and beat 5 minutes. Fold in flour, baking powder and salt. Add cooled butter, vanilla and coconut. Drop by teaspoonsfuls onto greased cookie sheets. Decorate the center with a maraschino cherry half or an almond if desired. Bake at 350 for 15 minutes. Remove cookies from cookie sheets as soon as you take them from the oven. Yield: 3 dozen.

Choc. Chip Cookies - Mary Shannon

- $\frac{3}{4}$ cup white sugar
- $\frac{3}{4}$ cup brown sugar
- 1 cup oleo or butter
- 1 tsp vanilla
- 2 eggs
- 2 $\frac{1}{4}$ cup flour 1 tsp salt
- 1 tsp. bk. soda
- $\frac{1}{2}$ - 1 bag choc. chips

HERSHEY'S™ GREAT AMERICAN CHOCOLATE CHIP COOKIES

- | | |
|---|--|
| 1 cup butter, softened | 1 teaspoon baking soda |
| $\frac{3}{4}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{3}{4}$ cup packed light brown sugar | 2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips |
| 1 teaspoon vanilla | 1 cup chopped nuts, optional |
| 2 eggs | |
| 2 $\frac{1}{4}$ cups unsifted all-purpose flour | |

Cream butter, sugar, brown sugar and vanilla until light and fluffy. Add eggs; beat well. Combine flour, baking soda and salt; gradually beat into creamed mixture. Stir in chocolate chips and nuts. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until lightly browned. Cool slightly; remove from cookie sheet. 6 dozen 2 $\frac{1}{2}$ -inch cookies.

Blaine Twp. Cookies (different - delicious) Bette Miller

Sift { 1 cup sugar
1 cup pd. sugar

- 1 cup oke
- 1 cup cooking oil
- 2 eggs
- 4 1/2 cups flour
- 1 tsp. Cr. tartar
- 1 tsp. vanilla

Beat eggs good Add sugar. Beat
Add remaining ingred.

Place small amounts dough rolled in a ball
on an un-greased cookie sheet
Flatten each ball with a small glass with a little ridge
on it.

Bake 350° 10 - 12 min watch

Frosting is uncooked

Mix

- 1 cup pd. sugar
- 2 T milk
- 1/2 tsp. vanilla

Note Mixture is
runney. It hardens
on the cookies.

Beat egg whi
powder and sa
greased cooki
if desired.
you take them

- 3/4 cu
- 3/4 c
- 1 c
- 1 to
- 2 e
- 2 1/4
- 1 to
- 1/2

Marquerites

- 2 T pd. sugar
- 1 egg white (stiffly beaten)
- $\frac{3}{4}$ cup nuts
- $\frac{1}{2}$ cup cut up dates
- $\frac{1}{2}$ tsp vanilla
- 25 crackers

Beat sugar grad. into egg whites. Fold
in nuts, dates - vanilla

Drop from top onto crackers

Bake in a mod. oven 350° - 15 min
or until lightly browned.

Note

Marsh mellow Treats

- 1 bag miniature (10 oz) about 40 (req) or 4 cups miniature.
- 2 cups Rice Krispies
- 1 stick oleo

Melt oleo and marsh mellow

Stir in Rice Krispies

Press into buttered pan.

Butter Brickle Bars

Shannon McGill

- 1 yellow cake mix
- $\frac{1}{3}$ cup oleo
- 1 egg
- 1 can sweetened condensed milk
- $\frac{1}{2}$ cup nuts (optional)
- 6 oz pkg. Butter Brickle chips

Mix cake mix - oleo - egg as if preparing a pie mix. Cut with 2 knives

Pack into a cookie sheet

Spread milk nuts - chips over the top

Bake 350° 20-25 min.

Chocolate Marshmallow Cookies

Bessie McGill

$1\frac{3}{4}$ cup sifted flour
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup oleo
 1 cup sugar

1 egg
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup nuts
 1 tsp. vanilla
 36 marshmallows
 (cut in halves)

Sift flour soda salt cocoa

Cream oleo - sugar (good)

Add egg and beat well

Add flour mixture and milk alternately

Beat well Add nuts - vanilla

Drop mixture by level tsp. about 2 inches
apart

Place on greased sheet

Note Cookies do spread

Bake 350° 8 min.

Remove from oven Top with $\frac{1}{2}$ marshmallow

Return to oven to soften marsh. (short time)

Note - (you may use miniature marsh. now) Watch.

Almond Bark Cookies

- 2 lbs. Almond Bark
- 2 cups Rice Krispies (as now)
- 2 cups miniature marshmallows
- Nuts
- 1 cup Angel flake coconut

Melt almond bark in micro-low (I used re-heat)
Combine with other ingred. and drop by T on
 waxed paper.

Makes 5 doz small cookies

Mrs Tiekas Lepp Cookies

- | | |
|-------------------------|-------------------|
| 5 eggs | 4 cups flour |
| 1/4 lb citron | 1 small tsp. soda |
| grated rind of lemon | 1 tsp. cloves |
| 1 lb. sugar | 2 tsp. cinnamon |
| 1/4 lb. blanced almonds | 1/4 tsp. nutmeg |

Beat eggs-sugar together. Add other ingred.

Roll out cut in shapes

Stand over nite Bake 350°

Ice with pd sugar - almond flav.

Note May eliminate spices. Use lemon extract instead

Quick-Easy Bars

Shayla McGill

- 1 pkg. white-yellow or. choc. cake mix
- $\frac{1}{2}$ cup brown sugar
- 1 cup coconut
- $\frac{1}{2}$ cup oat meal
- $\frac{1}{3}$ cup water
- 2 eggs

Combine and Mix

Bake in 9x13 pan 350° - 15 min.

Before baking

Mix } T sugar
 { $\frac{1}{4}$ cup nuts

Sprinkle over top of bars
 then Bake.

Wisner's New Pans

(Hettie)

delicious

Crust

Mix
well

{ $\frac{1}{3}$ cup oleo
 $\frac{1}{3}$ cup brown sugar
1 cup flour
 $\frac{1}{3}$ cup nuts

Reserve some for ToppingPlace in 9" x 13 panBake 350° 10 minPart II - The Filling

{ 1 8oz cream cheese (room temp.)
 $\frac{1}{2}$ cup white sugar
2 T milk
 $\frac{3}{4}$ tsp. vanilla
1 large egg or 2 small eggs

Beat ingredients wellPlace in crustPut on ToppingBake 350° 25 min or until setWatch.

Bisquick Coffee Cake

2 cups Bisquick

2 T sugar

1 egg

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

Mix all inoped. Beat hard 30 seconds

Spread in greased round pan

Sprinkle with Topping

$\frac{1}{3}$ cup Bisquick

$\frac{1}{3}$ cup brown sugar

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

2 T oleo.

Bake 20 min. 400°

Pancakes

2 cups Bisquick baking mix

2 eggs

1 cup milk

Beat together until smooth

Pour into hot griddle

Note

Thinner 1 egg + $\frac{1}{2}$ cup milk.

SALADS

Strawberry Salad

Ken's Diane

Spray 9 X 13 pan with Spam

Place 2 cups broken pretzels sticks as the 1st layer. Use small pretzels.

Mix with $\frac{3}{4}$ cup melted oleo
 $\frac{1}{4}$ cup sugar

Bake 350° 15 min (watch)

Then loosen in pan (do not remove)

2nd Layer { 8 oz softened cream cheese

Note

{ $\frac{1}{2}$ cup pd sugar

Pour over cool { stir in 1 cup miniature marsh.

Pretzel layer { 8 oz topping.

3rd Layer

Mix 16 oz pkg. strawberry jello with
3 cups boiling water.

Cook till syrupy. Then add 16 oz pkg.
strawberries (which are thawed)

Refrigerate at least 4 hours.

Macaroni Salad

Choose

2 cups macaroni

Cucumbers or pickle relish

Tomatoes

Pieces of cheese

Boiled egg

Ham- cheese

cabbage

carrots

gs. pepper

mayonaise

Season to taste

Cauliflower Casserole

Cauliflower cooked

1 can Campbell's Cream Shrimp Soup

1/2 pt. sour cream

2 T oleo

Salt Pepper

Buttered Crumbs

Pour soup mixture over cauliflower

Cover with crumbs

Bake 350° 30-40 min.

Tuna Salad

Ken's Diane

- 2 6 oz Cans Tuna
- 2 chopped boiled eggs
- $\frac{1}{2}$ cup stuffed olives
- 1 T minced onion
- 2 T plain gelatin
- $\frac{1}{2}$ cup cold water
- 2 cups mayonaise
- Pepper - salt

Grease mold with salad oil

Mix Tuna - eggs - olives - onions

Soften gelatin in cold water 5 min.

Dissolve (over hot water)

Add mayonaise, stirring constantly

Fold into Tuna mixture

Turn into mold

Chill till firm

Serve on lettuce leaf

Serves 8

Peach Salad

Rozanne Kenney

1 can peach pie mix

1 Topping

1 tsp. almond flavoring

Marachino cherries

Nuts

Note In event it's left over nite,
you'll need to add topping.

Cranberry Fluff

Anne

2 cups ground raw cranberries

3 cups miniature

 $\frac{3}{4}$ cup sugarCombine - chill overniteAdd 2 cups diced apples $\frac{1}{2}$ cup seedless green grapes $\frac{1}{2}$ cup nuts $\frac{1}{4}$ tsp. salt

1 cup whipping cream on Topping

Makes 8-10 serving.

Peach Salad

1 can Peach pie mix

Use any
fruit.

grapes

pineapple

peaches

apples

pears

strawberries

fruit cocktail

marachino cherries

Nuts

Note
optional

Frozen Cranberry Salad

Grandma Bess Fleming

6 oz frozen orange juice

1 can Cranberry sauce (whole berries)

Topping or whipped cream

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

pinch salt

Mix well - Freeze

May add nuts miniature marsh

crushed pineapple, if you desire.

Red Raspberry Salad

Bess

4 pkgs sugarless rasp jello

2 (10oz) pkgs frozen raspberries

2 cups boiling water

2 cups apple sauce

1 cup nuts

1 cup diced celery

$\frac{3}{4}$ cup cold water.

Note For jello mold - skip cold water

or add extra pkg. jello.

Valeska's Salad

Bly

2 envelopes Knox gelatin

Dissolve in $\frac{1}{3}$ cup pineapple juice

Add $\frac{2}{3}$ cups heated pineapple juice

Add 1 large bottle 7 up or ginger ale

Cut up 4 fresh peaches

6 blue plums

Bing cherries

Pineapple

Bananas

Apples

Grapes

Use any of the above listed fruits

Place in an angel food flake pan

to set over nite

Place on plate being careful

not to spoil the mold

Tangy Orange Salad

Colleen Fogarty

Dissolve 1 pkg. orange jello in 1 cup boiling waterStir 1 pt. orange sherbert into hot jelloAdd 1 can drained mandarin oranges

1-2 sliced bananas (optional)

Note may use

- Raspberry Jello
- Raspberry Sherbert
- 1 pkg. frozen Raspberries

Note

- 1 pkg. jello (Rasp. Straw jello)
- 1 cup hot water
- 1 pt. vanilla ice cream
- Frozen unthawed fruit

This gives a delicious taste too

Layered Lettuce Salad

Kelly Thielen

Break 1 head lettuce in small pieces
 $\frac{1}{2}$ cup green pepper
 $\frac{1}{2}$ cup celery
 1 pkg. frozen peas (as from pkg)

Combine $1\frac{1}{2}$ cups Miracle whip
 2 T sugar

Sprinkle Bacos or crumbled Bacon over top

Arrange slices of tomatoes on top

Cover with foil. Refrigerate

Green Bean Salad

2 cups cooked green beans
 onion - lettuce - 3 hard boiled eggs
 salt - pepper -
 Miracle whip

Mix all together except lettuce

Caol Add lettuce shortly before serving.

Note - Good without Beans too

Orange Salad

Mantha

1 large can apricots (drained-mashed)

1 (3oz) can crushed pineapple

2 pkg. orange jello

2 cups hot water - 2 cups juice

1 cup melted marshmallows (melt in the hot water)

Cool several hours

Cook

1 cup juice

1 egg slightly beaten

1 cup sugar

$\frac{3}{4}$ T flour

1 T butter

Cool

Then Add 1 cup whipped cr. or Topping

Spread mixture over salad

Refrigerate

Note - Use scant-scant cup cream

Frozen Cherry Salad

Inicia McGill

- 2 cans cherry pie mix (1 can works OK.)
- 1 can pineapple tidbits (drained)
- 1 large tub Cool Whip
- 1 Borden's Evap. Condensed milk
- Nuts
- 2 $\frac{1}{2}$ cups miniature marshmallow
- Mix use as is or freeze

Rice-Vegetable Salad

Maureen McGill

- Cooked Rice
- 1 can mixed vegetables
- Miracle whip

Rio Grande Green Salad

Helen Fleming

- 1 cup celery
- $\frac{1}{2}$ cup onions
- 1 small green pepper
- 1 can French style green beans
- 1 can small green peas
- 1 tsp. salt

Dressing

- 1 cup sugar
- $\frac{1}{2}$ cup salad oil
- $\frac{3}{4}$ cup vinegar (cider)
- 2 T water

Finely chop vegetables - mince onion

Drain beans - peas

Combine all ingredients

Gently toss with dressing

Let stand covered over nite in refrig.

Drain well before serving

Potassio Salad

Marcia McGill

- 1 Instant Potassio pudding
- 2 cups marshmallows
- 1 (303) can crushed pineapple

Topping

Mix pineapple (juice and all) and dry pudding mix together

Add

Nuts, cherries (red or green) marachino
 (I add coconut) cherries

Heavenly Wash

Angie McGill

- Thoroughly mix
- 1 can crushed pineapple
 - 2 cups cool whip
 - 1 cup coconut
 - 1 cup miniature
 - $\frac{1}{4}$ cup marachino cherries
 - 3 T milk.

Chill 1 hour. Serves 6

Mom's Salad Dressing

Grandma Bess

4 egg yolks + 1 egg

1 tsp. dry mustard

1/2 tsp. black pepper

1 tsp. salt

1 cup vinegar

1 scant cup sugar

1 heaping T flour

Mix thoroughly - cook until thick

Add 1 cup sour cream

Note If too thick, add milk.

Noodles o' Salad

Boil a pot of water - 1/2 tsp salt - dill

Add 3/4 cup tiny o. noodles

Cover remove for 15 min

Drain + Rinse place in serving dish

Combine chopped gr. pepper 2 diced celery

1 finely cut onion - 3 T parsley

small can of water chestnuts

small carton French Onion Dip

1/4 cup plain yogurt

Note - Optional - add ham or chicken for main dish.

Vegetable Salad

2 cups canned Tomato juice heated to the boiling point

Add 2 pkgs Lemon jello dissolved

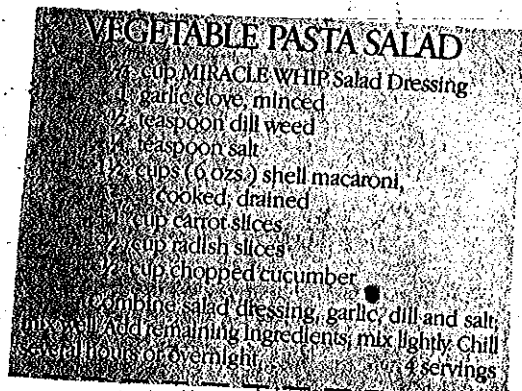
Add

- 1 cup miracle whip
- 2 T grated onion
- 1 T Horse radish
- $\frac{1}{2}$ cup chopped green pepper (scant)
- 1 cup diced cucumber (salted, drained)
- 1 cup chopped celery

Optional - cabbage, cauliflower, floweretts, carrots

Chill 2 hours to set (at least)

Different - delicious



Cherry Salad

Beth McGill

- 1 can Borden's Sweetened Condensed milk
 - 1 9 oz cool whip
 - 1 can pineapple juice and all (303)
 - 1 can cherry pie mix
 - 1 T lemon juice (optional)
 - 2½ cups miniature marshmallows - nuts
- Note may be frozen

Strawberry Frozen Salad

Rozanne Kenney

- 1 Bag Frozen Strawberries
- Melt 16 marsh- in Micro. in 4 T Strawberry Juice
- Cool
- Add
 - ½ cup Miracle whip
 - 1 cup whipped cream or 2 cups Topping
 - 8¾ oz crushed pineapple
 - Cream cheese (optional)

Bridesmaid Salad

Ken's Diane

- 1 large fruit cocktail
- $\frac{1}{2}$ pkg. marshmallows
- $\frac{1}{2}$ cup walnuts
- 1 pint whipping cream or topping
- 1 Box lemon pie filling

Make lemon pie filling using pkg. directions

Use juice from cocktail + water

Cool

Add other ingred. Refrigerate

Very rich - delicious

Whipped Jello Salad

- 3 pkg. lemon jello
- 1 can pineapple
- $\frac{1}{2}$ cups pineapple juice - water
- Topping and miniatures
- Dissolve jello in hot water ($4\frac{1}{2}$ cups)
- Cool till jello is quite thick
- Fold - fruit - marshmallows - topping
- Any flavor may be used.

Frozen Salad

Bly

- $\frac{3}{4}$ cup crushed pineapple (drained)
- 1 No $2\frac{1}{2}$ can drained peaches
- 1 med jar marachino cherries
- 12 large marshmallows cut up or miniature
- $\frac{1}{2}$ cup Miracle whip
- 1 can (303) fruit cocktail
- Cocanuts - nuts
- cut up cheese (optional)

Drain fruit. Add $\frac{1}{2}$ cup pd. sugar
and Miracle whip

Add 8 oz Topping or whipped cream

Freeze

Vegetable Salad

Bonnie Feller

- 1 med. head cauliflower
 2 bunches broccoli
 2 small red onions
 1 T celery seed
 2 dill seed
 1 T vinegar
 1/4 cup sugar
 2 T dry mustard
 1 cup miracle whip
Wash - cut up vegetables
Mix ingredients
Stir in with vegetables

**FROSTED SEVEN-UP
 FRUIT SALAD**
 1 large box lemon gelatin
 2 C boiling water
 2 C small marshmallows
 2 C 7-Up
 1 small can crushed pineapple
 (drained, save for topping)
 2 large bananas, sliced
Topping:
 2 eggs
 1/2 C sugar
 3 T flour
 1 C pineapple juice
 1 pkg. whipped topping (mixed
 according to package di-
 rections)
 Dissolve gelatin in boiling
 water, add marshmallows and
 stir well. Cool slightly. Add
 7-Up, pineapple and bananas.
 Pour into a 9x13 in. pan. Chill
 until set and spread on
 topping.
Topping: Mix first four
 ingredients and cook until
 thick. Cool. Fold in whipped
 topping and spread on top of
 jello. Can be sprinkled with
 nuts or American cheese,
 shredded.
 Mrs. Joey Roth
 Route 2, Box 214
 Wisner, Nebraska

Note - can be made a day ahead

Cole SlawDelicious - Easy
Father Paul

- 2 cups finely cut cabbage
 3 T Lemon juice (not bottle)
 3 T Sugar
Mix together with 1/2 cup thick cream

PONCA

300

Bread

Sunt Mary) brings Choc Chip Bars
(Gabriel) to Ponca every year.

1 cup white sugar 1 cup brown sugar + 2 T
stick melted oleo

3 eggs (stir with a spoon)

Add 2 cups flour + 2 T

$\frac{1}{4}$ tsp soda $\frac{1}{4}$ tsp salt

Add choc chips (1 cup)

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

2 tsp vanilla

Bake in 10 X 15 $\frac{1}{2}$ pan 375 $^{\circ}$ 12-15 min

Sunt Mary Gabriels - Peach Slush

1 small lemon concentrate - do not add water

Instead fill can with Vodka

Add 3-5 unpeeled, washed peaches (pit out)

Blend above ingredients - also 1 Tpd sugar

Add ice cubes - Blend

Grandma Bly's Brownies

Sift $2\frac{1}{2}$ cups flour - $1\frac{1}{2}$ tsp baking powder

Heat 1 cup oleo and 6 squares Baking chocolate in Micro or double boiler.

Combine 6 beaten eggs and 3 cups sugar. Add choc-oleo mixture. Beat well. Then Add Flour ingred $3\frac{1}{2}$ tsp. Vanilla and nuts.

Bake 350° in a large cookie sheet for 10 min + WATCH

P.S. Sorry Kelly, this is a triple recipe -

Single is as follows

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ tsp Bk pd.

$\frac{1}{3}$ cup oleo

1 tsp vanilla

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

1 cup sugar

2 eggs

Note - Do not OVER Bake Toothpick test needs to be sticky when removed

rost. { 2 cups sugar } cook to soft Ball stage -
 { 1 cup Cream } cool and add vanilla and
 { 2 squares BK choc } cold cream - to keep it cream

302

A NEW FIND - Need a Ponca Cook?

It's TOM!

But he needs to start with an admiring girlfriend. So let's find a girl for Tom at Ponca. She can select the Menu - She won't be hungry. Girls never are! So perhaps he can grill our Hamburgers. He likes to put onion, cheese, bacon and even spaghetti on the Buns. Doesn't that sound wonderful? Tom likes to Cook. Let's get him busy!

Pop Corn at Ponca!

Cousin Erin can handle this. She uses a cup of Pop Corn in their Air Popper - She melts the butter very efficiently (In the Micro -) That might be a problem in Ponca

303

Uncle James Boils Water at Ponca

1st thing. Find the Stove at Ponca

Then Turn on the Stove.

That would be quite an effort.

(It might take a day or two.)

Find sink, if possible, to get water.

Put it in any pan, that would
be available - (Another job to

hunt in the cupboard) If all
else fails, borrow a cup
and place it in the Microwave.

What Microwave is at Ponca?

Join the neighbors, they'll
have some hot water. Better
yet, call Anne. She'll help you -

Observe her, James.

shes GREAT

304

Aunt Colleen's Fonca Bars

Use white or yellow cake mix
with pudding.

Add 1 egg
1 stick melted oleo

Place in cake pan. (This will be
sorta sticky so work with up)

Mix { 8 oz cream cheese
1 # powdered sugar
(Reserve some)

Put mixture on top of crust
Sprinkle top with sugar

Bake 30 min at 350°

Watch

^{usin}
Tess will help you with a

Quick Macaroni-Cheese Mea
She adds cheese to a pkg "Simple
mouth watering" says Grandpa Pat
Give her a call sometime.

Uncle Clem's "Peaches and Cream" ³⁰⁵

Peach Schnapps 4-5 oz

Vanilla Ice Cream

Ice Cubes

Blend in your Blender

4-5 oz Schnapps and 2
hands full ice cubes till firm

Then fill the Blender $\frac{2}{3}$ full
with Ice Cream. Continue Blend.

Taste If it doesn't suit you,

add any one of the 3 ingredients
good luck,

306

Aunt Sheila's Turtles

Melt $\frac{1}{2}$ lb. caramel (28) top of double boiler

Add 2 T cream stirring until smooth.

Add $\frac{1}{2}$ cups pecans

Drop by tsp. onto greased baking sheet.
Allow to stand until firm.

Dip balls in

{ 1 large Hershey (8oz) Bar
1 (6oz) pkg. choc. chips
 $\frac{1}{2}$ bar para fin wax
This makes 100-150 balls

Note Double recipe in order to use all of the dipping sauce.

307

Cousin Meg McGills - Cheese Buns

Buns cut in half

Spread each half with oleo

Spinkle Parmesan cheese on them

Broil - watch Eat

Cousin Nicole's Tasty Tuna Treat

1 slice whole wheat bread

2 T canned Tuna or other cooked fish

1 T mayonaise

2 T chopped Tomato

2 T grated cheddar

2 T chopped lettuce

Mix tuna - mayonaise and spread on bread

Top with lettuce - tomato - cheese

Place on cookie sheet.

Bake at 400° 4-6 min. until cheese
melts

Or under the Broiler for 1-2 min -
until the cheese melts. Watch

Aunt Diane (Kens) Oyster Cracker Snac

- 1 pkg. Oyster Crackers
 1/4 cup salad oil
 1 pkg. Ranch Style Dressing
 1 tsp. lemon pepper
 1/4 cup Parmesan cheese
 1/4 tsp. garlic salt
 1/2 tsp dill weed.

After mixing all ingredients add the oyster crackers.

Aunt Diane (Bob's) Natcho Dip

- 2 lbs Velveeta Cheese
 1 can Rotel Tomatoes

Chop cheese and melt

Chop tomatoes and add juice
and Tomatoes

Heat

Serve with Natcho chips

Aunt Kathy —

507

Appetizer - Cheese Roll for Ritz
Crackers

2 three oz pkgs - Cream cheese
1 lb American Cheese
1 cup fine ground pecans
Small amount of garlic salt

Roll in chili pd. Chill. Serve on Ritz
crackers. Olive slices may be us
on top. Keep rolled in foil.
Freeze or Refrigerate

Mother Jan's Cucumber slices

Core cucumbers (just the insides)
Fill cucumber with cream cheese
Note - stuff tightly
Refrigerate until firm
slice thinly and serve ($\frac{1}{4}$ inch S
May be served on a cracker.
This works best.

Sister Terri's - Sloppy Joes (makes 20)

2 lbs Hamburger

2 cans Tomato Soup

2½ tsp. Chili Powder

½ tsp onion salt (put on meat while frying)

¼ cup Catsup - Pepper.

Add water if too thick

Recipe may be made a day in advance.

"Kelly" - sounds like a party -
Will all be there - Hurray!

Sunt Mary Gabriels - Taco Casserole

1 Tube Crescent Rolls

Line an ungreased 9x13 pan with these rolls

Brown 1 lb ground Beef - onion diced. Drain

Add 1 pkq. Taco Seasoning Mix - 1 8oz Tomato
sauce

Spread this mixture on Crust

Then spread 1 cup sour cream and 2 cups grated

Bake 375° 25 min cheddar cheese

Optional - Place shredded lettuce & tomato wedges
on top of casserole - In event left overs remove
lettuce - tomatoes -

Serve Casserole with tortilla chips or Nachos

311

Aunt Colleen's Vegetable Casserole

- 1 can carrots
- 1 can asparagus
- 1 can tiny pearl onions
- 1 8oz jar cheese whip

Drain vegetables well - Add Cheese Whip.

Bake 350° 45 min with lid on.

Remove ^{lid} near the end to brown.

Aunt Mary Gabriel Baked Hashed Brown.

2 lbs Hash Browns (thawed)

½ cup melted butter

1 tsp salt ¼ tsp pepper

½ cup chopped onion

1 pt. sour cream

1 can cr. Chicken Soup

2 cups grated cheddar cheese

{ 2 cups crushed corn flakes } Mix
{ ¼ cup melted oleo } for the

Place in 9X13 pan

Bake 350° 45 min.

Topping

Uncle Mark's Catfish

He purchases fresh "catfish" from the market. Places it in an Egg-Cracker Crumb Batter. Of course, Salt-pepper. Fries it in Wesson Oil; on Med. Heat in the Fry Pan - Note - The first time he fried it on High Heat. The grease had smoke all over. The Smoke Alarm went off - so watch out with fast frying.

313

Uncle Clems Baked Steak

Pound steak with meat pounder
(mallet)

Pound profusely

Then apply, generously a mixture

of 50% olive oil and mustard (regular
yellow)

Rub it in, turn steak over.

Repeat the whole process.

Then place steak on Charcoal grill
until cooked to your personal liking

Aunt Mary Gabriels' Mashed Potato Casserole

8 to 10 Spuds (cooked and mashed)
or 1 Pkg. Instant Potato Buds - (as
directed for 12 servings)

Add 8oz Cream Cheese
 $\frac{1}{2}$ cup sour cream
onion to taste

Combine ingredients. Place in greased
casserole. Top with grated
cheese - Dot with butter.

Bake 1 hr at 325° - 350°

This can be made the day before
and Refrigerate until ready to Bake.

Note Top with Butter, instead of Cheese
if you wish to use gravy.

Note
This can be reheated any time.

Grandpa Pat "And His Peanuts"

The Totek is his wrist!

He is the fastest and the bestest
in the westest to open a jar of

Peanuts

And then he devours them
Does he regret it later?

Uncle Ken - Brine for Meat

4 gal water

Enough salt to make brine,
float an egg.

Also 1 rounding tsp salt petre

Then Add $1\frac{1}{2}$ cups brown sugar

This will take of all your
Pork, next winter—

Needs no refrigerator

(Just place on your porch

316

Cousin Ed's "Uncle Do Do Eggs"

Take a 2 inch round out of the middle of 2 or 3 slices of bread.

Melt butter in pan and place bread on pan. Put an egg in each hole and cook on low heat until the egg sets. Turn very carefully and cook till done.

This is Ed's Special

Cousin Jim McGill's TU. Dinners

Expert on Microwave

Puts hand in Mitt

Usually phones for details

Always blisters a finger

It's a rip! Prefers to purchase good Pizza.

Cousin Patrick Ryan McGill's Burger

Opens can "chunky sirloin burger"

Heats it up. Uses many bowls. Always

boils over in Micro - Loves to clean

up mess. ☺

Uncle Jim Fogarty's French Toast

Uncle Jim has a Special
Time Slot at Ponca-Sata.

Many people, ooh and aah, about the Special Superb, French Toast, Fogarty Style. He can flip them high and low!

It takes 15 doz eggs,
18-20 loaves of bread and
3 large bottles of Syrup,
and a lot of Fogarty umph
for this fantastic fete.

Now if you want detail
contact Fog. He might
or might not be
Co-operative. Who knows
It's such a SECRET.

318

Award Winning Portrai

Cake Bakers

Cousin Shawn Cousin Paul

Uncle Pat III

We will take any pk q cake

that you desire and make a

Portrait of any one of you

choice. Our last portrait of "Fa
Joe" sold for only \$90

So you see we are **CHEAP**

in prices. We frost in any color
including black. Contact us at

West Point. Paul will be in UNL
this fall - Shawn in the Army
and Uncle Pat at home - West Point

Uncle Duane's - Bacon - Eggs

what a treat at Ponca!

He gets his apron on - Frys
all the bacon at his cabin - all
that he can borrow. Stays very
patient - fries dozens of eggs -
flips them over, or as you order.

Juice of course - Toast. whatever
Sometimes - a big surprise - left
over steak and eggs - who can
beat that? Try Cheff Gabriel
this year at Ponca.

Travelers Recipe - Uncle Mark during Poncadaze

Arise 9. Am. Breakfast at nearest
cabin.

Lunch 12 pm. Wherever I'm at, at
that time

Upper-Dinner 6 pm. whatever and
whenever

Between - anything - everything.

Aunt Rozanne's Elegant Dip

Mix together

1 pkg. Instant French Vanilla Pudding
1 cup milk (Beat milk and Pudding)

Add 1 cup sour cream

3 T Ameretto liquer
or Ameretto flavoring

Use Dip with Fruit, such as
whole strawberries, banana
fresh pineapples - Use tooth pick
to serve.

Aunt Rozanne's - Baked Spuds (Picnic
wash spuds - hope they are good
My favorite job - will offer it up
for my Ponca people. Wrap
clean spuds in foil. (It takes
a good bit.) Then get the oven
turned on. Perhaps James will
help me. It takes at least an
hour, to have them tasty and
Ready for the Award's Picnic -
Amen.

Kevin Kenney's Micro Fudge

	Medium	Large Batch
1/2	1	2 pkgs 16 oz confectioner's Sugar
1/4	1/2	1 Cup unsweetened cocoa
1/4	1/2	1/2 cup milk
1/4	1/2	1 Cup oleo
1/4	1/2	1 1/2 cup chopped nuts (optional)
1/2	1	2 T vanilla

In large bowl Mix cocoa and sugar
 Add milk and oleo (do not stir)
 Heat 6 1/2 to 9 min, until oleo is
 melted. Add nuts and vanilla, Stir
 until smooth. Spread into well
 greased bk. dish. Chill. Cut Serve
 Approximate cooking time 9 min
 yield 3 lbs.

Note - Medium Batch (1 1/2 lbs Fudge)
 Heat 3 - 4 1/2 min.

Rocky Road Fudge -

Add nuts - miniature marsh
 mallows

Aunt Dianes (Bobs) O'Henry Bars

- 4 cups Quick Oatmeal
- 1 cup Brown Sugar
- $\frac{2}{3}$ cup oleo
- $\frac{1}{2}$ cup dark Karo Syrup
- 3 tsp vanilla

Mix and put into greased jelly roll pan. Bake 350° - 12 min.

Topping

- ① 6 oz pkg. choc. chips
- ① 6 oz pkg. butterscotch chi
- $\frac{2}{3}$ cup peanut butter.

Spread Topping on top of baked bars.

Good Frozen too.

Aunt Sheila's Rice Pilaf

- 1/2 cup oleo or butter
- 1 cup raw rice
- 1 can water chestnuts (drained)
- 1 jar (4 1/2 oz) mushrooms (drained)
- 1 can French onion soup
- 3/4 cup water

Brown rice, chestnuts and mushroom in butter for 10 min. Add soup and water. Place in Casserole and Bake 1 hour 350°

Aunt Sheila's Cauliflower Casserole

- 2 pkgs frozen cauliflower (frozen) 20 oz
- 1 can cream of Shrimp soup
- 1 small can shrimp
- 1/2 pt sour cream
- 2 T oleo Salt. pepper

Buttered crumbs or croutons. Boil cauliflower in boiling salt water till tender

Mix Pour over cauliflower. Cover with crumbs. Bake 350° 30-40 min (watch)

Aunt Sheila McGills Chicken Broccoli

- 3-4 oz chicken breasts (cooked and diced)
- 1 can cream chicken soup
- 1 1/2 pkg frozen Broccoli (cooked)
- 1/2 cup mayonaise
- Juice of one lemon
- 1 tsp curry powder (optional)

Mix soup - mayonaise - curry powder
Add chicken in a greased casserole
Place Broccoli on bottom of casserole
Cover with chicken mixture
Sprinkle buttered crumbs on top
Bake 350° 30 min. Series 6

Oreo Cookie Dessert

Aunt Patsy Fleming's Recipe

1 pkg. Oreo cookies. (may use $\frac{3}{4}$ pkg.)
 $\frac{1}{3}$ cup melted butter

- ① 8oz carton cool whip
- $\frac{1}{2}$ gal Vanilla Ice Cream
- 1 jar Choc. Fudge Topping. (May use Choc Syrup.)

Crumble Cookies set aside few for top of dessert

Add melted Butter to rest of Oreo cookie crumbs - Press in pan. Spread Ice cream on crumbs. Pour Hershey's Choc Syrup over Ice Cream. Sprinkle nuts next. Freeze 30 min. Then Spread Cool whip on top and Sprinkle with remaining crumbs. (Not too many crumbs) Freeze. Allow stand 10 min. prior to serving.

Note
 2x 13
 Pan

Sister Beth's Strawberry Pie

- 1 3oz box strawberry jello
 - 2 Tbsp. Corn starch
 - 1 cup sugar
 - 1 cup water
- } Mix
and
Bring to
a Boil

Then Simmer 8-10 minutes
Stir and Cook till clear

When Jello begins to congeal, add at least 1 pt fresh "cut up" strawberries. Pour into cool baked pie crust. Allow to set and serve with whipped cream or Topping.

Note. Kelly, if you add a wee bit of sugar and vanilla to Topping, it is more like whipped cream. 😊

Cousin Eileen's - Choc Oatmeal Cookies

(unbaked)

Mix in Bowl

3 cups oatmeal

2 T Cocoa

2 cups coconut } optional

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

Boil { 2 cups sugar
 $\frac{1}{2}$ cup oleo
 $\frac{1}{2}$ cup milk

Pour over dry ingredients

Add 1 tsp vanilla

Do NOT BAKE

Put spoonful on tray - Allow to Set

mt Rita's Glazed Potatoe Doughnuts

(Delicious)

- 1 pkg. dry (active) yeast
- 1/4 cup warm water
- 1 cup scolded milk
- 1/4 cup sugar
- 1/2 cup oleo
- 1 tsp salt

- 3/4 cup mashed instant spud
- 2 eggs beaten
- 5.6 cup sifted flour
- 1 lb. confectioner's sugar
- 6 T water / 1 T van

Dissolve yeast in warm water

Combine milk, short, sugar - salt

Cool until lukewarm. Stir in yeast, spuds - eggs

Gradually add enough flour to make a soft dough. Turn onto floured surface. Knead until smooth and soft

Place in lightly greased bowl. Turn over to grease top. Cover. Let rise in a warm place until doubled (1-1 1/2 hrs)

Roll to 1/2 inch thickness; cut with 3 inch doughnut cutter. Cover, let rise until doubled (about 30 min)

Mean while, stir confectioner's sugar, water - van. Mixture will look like very thick cream. Fry in

hot fat (375°) Drain on absorbent paper. Drop hot doughnuts into glaze. Place on cooling rack until glaze is set. Makes 3 1/2 doz.

Get Terry to help, Kelly - Fun!

Brother
Mick's Famous Snack

Peanut Butter - Jelly Sandwich

Mick can do this all by his little old self. Can you, Terry?

Grilled
cheese

He butters the bread on both sides - Puts it into the frying pan on high (he prefers that). Likes to use generic oleo. Yes it just takes a dash of time and a dink of this, to have a delicious Toasted Cheese Sandwich. He requires American Cheese to be on hand. To make it Super, he adds Black Label light.

Aunt Rita's 'Dill Dip'

- 1 cup sour cream
- 1 cup miracle whip
- 1 T onion
- 1 T parsley flakes

- 1 T Dill weed (in bot)
- 1 T Beau Monde Seasoning

Apple Crisp (Our Girls 4 H Recipe)
 $\frac{1}{2}$ cup oleo
 $\frac{3}{4}$ - 1 cup brown sugar
pinch salt
 $\frac{3}{4}$ cup flour
4 cups sliced apples
2 T water
 $\frac{1}{2}$ Tsp. Cinnamon

Melt oleo. Add to sugar and flour
crumbs. Pour water over sliced apples.
Sprinkle cinnamon over. Bake
an hour in butter pan (cake)
375°. Served with Ice Cream
or Topping

Note - May use Rhubarb (fresh) and
skip the cinnamon

Uncle Bob's "SNOW ICE CREAM"

"This is the Best Snack ever"

- 2-3 eggs beaten
 - 1 cup sugar
 - 1 cup cream
 - 3 Tbsp. Vanilla
- Beat the 3 eggs
 and Sugar -
Add cream
 and Vanilla
Add Clean Snow

Note should be 1st day snow, other wise it is icy snow

Aunt Kathryn Melchers' Frozen Salad

- $\frac{3}{4}$ cup crushed pineapple
 - 1 (no $2\frac{1}{2}$) canned drained sliced peaches
 - medium jar marachino cherries (cut up)
 - Marshmallows miniature
 - $\frac{1}{2}$ cup Miracle whip
 - $\frac{1}{2}$ cup pd. sugar
 - 1 carton Topping 8 oz carton +
 - 1 can (303) drained fruit cocktail
 - 1 cup flaked coconut
 - 1 cup nuts ($\frac{1}{2}$ cup grated cheese optional)
- Mix Freeze

SWEETS

Brian

Aunt Clare's Forgotten Cookies

(Makes 24 cookies)

2 egg whites stiffly beaten

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

1 tsp. vanilla extract

$\frac{1}{2}$ cup walnuts or pecans

$\frac{1}{8}$ tsp. salt

1 cup choc chips

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

Pre heat oven 350°

Note
If eggs are
small. Use 3
Can use 1/2
baking
powder

Beat egg whites stiff fold the
remaining ingredients in the order
listed.

Line a baking sheet with aluminum foil
and spray with Pam. Drop cookies
onto foil. Place in oven. Turn off oven
pronto. Forget about cookies for 4 or 5
hours or until morning.

Hunt Mary Pierce's Bread Pudding (Southern Style)

9X13 Pan

- 4 cups Bread cut in Squares
- 1 qt. scalded milk
- 6 eggs

2 cups sugar

1 can Angel Flake Coconut or pkg

1/2 cup raisins (optional)

1 can no 303 crushed pineapple

Vanilla

Beat eggs and sugar - Add milk

Pour over the bread in pan.

Add pineapple - coconut, raisins
and flavoring.

Bake 350°

Aunt Clare's Lemon Pie

Mix 1 cup sugar
 $\frac{1}{3}$ cup flour +
 $\frac{1}{4}$ tsp salt

3 egg yolks
 $\frac{1}{2}$ cups boiling water
 1 lemon (juice and rind)
 1 tsp butter

Add dry ingredients to boiling water.
Cook until mixture thickens. Pour over
 beaten egg yolks. Continue cooking.
Add lemon juice and rind and butter.
Pour into baked pie shell.
Cover with meringue

Bake in slow oven 325°

Cousin Frances Magill's Kisses

3 egg whites beaten stiff - Add 1 cup sugar
Beat well. Drop on cookie sheet. Sprinkle with
 cocoa nut or choc (optional) Bake 225° 1 hour
Shut off oven. Forget them several hours!

Aunt Bonnie Feller's Salad

- 1 medium head cauliflower
- 2 bunches broccoli
- 2 small red onions
- 1 T celery seed
- 2 T Dill seed
- 1 T. vinegar
- 1/4 cup sugar
- 2 T dry mustard
- 1 cup miracle whip

Wash - cut up vegetables

Mix remaining ingredients
and stir in with vegetables

Note - Can be made a day ahead.

"Cook Out" Corn

Grandma Bly

Dip sweet corn in butter - salt - pepper

Wrap in foil. Cook over Barbecue

OR coals - Turn often - Delicious

Micro corn

Place ears in plastic - Micro 3 mi
or whatever on high - Easy - good

Aunt Rita's Pudding Dessert

1 large Vanilla Instant pudding (pkg)
or use two 3oz pkgs.

Add 2 cups milk

Add 1 softened qt. Vanilla Ice Cream

Mix with a Spoon

When Ingredients are firm, place
in pie tin over the following crust

Mix { 2 cups graham cracker crumbs
1 cup soda cracker crumbs
1 stick melted oleo
Pat in 9X13 pan

Last layer is Cool whip on which 3 Butter
finger candy bars (broken pieces)
have been sprinkled on top - Refri

Aunt Colleen's Butter Balls { Blend Crisco,
3/4 cup crisco 2T Vanilla sugar vanilla
1/4 cup butter (not oleo) 1 cup nuts Add flour-nuts
1/2 cup pd. sugar Shape into Balls. greased st
2 cups sifted flour Bake 325 - 25 min - Co
1/2 tsp salt Roll in pd. sugar.

Cousin Mary McGills Choc Chip
cookies

Sift 2 cups flour
1 tsp. Bk. soda
 $\frac{1}{2}$ tsp salt

Cream 1 cup Butter
 $\frac{1}{2}$ cup granulated sugar

Add 1 egg and vanilla - Beat well
Then add dry ingredients
Add choc chips (2 cups)

Take a Top. of dough - roll into ball
Place each ball 2" apart on un-
greased cookie sheet.

Bake 375° 8 to 10 min. Yield 3 $\frac{1}{2}$ dozen

Mother Jan's Lazy Peach Pie

4-5-6 sliced peaches
 $\frac{3}{4}$ cup sugar +

4 tlbsp. flour

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

$\frac{1}{2}$ tsp. cinnamon. (Or Bly doesn't use this)

Mix

dry ingredients. Stir in cup oreo

Bake 400° 5 to 10 min. Watch

Reduce heat to 325° 20-30 min. Watch.

Aunt Clare's Ice Box Cake

Note → Clare made this years ago no refrig. Beat by hand
Beat 6 egg whites with $\frac{1}{4}$ tsp salt
 until very stiff.

Add 2 cups sugar slowly.

Then Add 2 T lemon juice a drop
 at a time (can use vinegar)

Beat until sugar is thoroughly
 dissolved. Flavor with 2 Tsp.
 vanilla.

Spread in tins or pie dishes, that
 have been sprayed with Pam.

Bake 270° for 1 $\frac{1}{4}$ hours

Put together with whipped cream
 and crushed pineapple.

Be careful not to use too much
 pineapple. Refrigerate.

Delicious!

Note Spray very thick with Pam

Kathy made this spring 1986. Used
 9x13 pan. Baked at 300°. Came out in one
 big piece.

Great Grandma's (Fleming) Graham Cracker Crum

Delicious

Beat 3 eggs - $\frac{1}{4}$ tsp salt

Add 1 cup sugar

1 cup graham cracker crumbs

1 cup nuts

1 tsp vanilla

Bake in small pan 350° - 20 min

Makes 8 servings

Serve with Butter Brickle Ice Cr

Recipe may be doubled.

Keeps several days in

Refrigerator & may be fro

Gn. Grandma's Farina Cake.

Beat 6 egg yolks and add $\frac{1}{2}$ cup
(Add 1 tsp vanilla) sugar

Mix dry ingredients

$\frac{3}{4}$ cup Farina cereal

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

$\frac{1}{2}$ tsp. bk. powder

Add to egg yolk mixture

Fold in beaten (stiffly) egg whites

Bake 350°
20 mi
(water)

Ac
1

Gr Bly's Brown Sugar Nut Cake

2 cups brown sugar

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

3 egg yolks

1 cup sour milk

1 tsp Soda

2 cups Flour

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

1 tsp vanilla

3 egg whites

(stiffly beat)

Mix in order given

Bake 350° 30 min

Frosting 2 cups brown sugar 1 cup cream

Boil till soft ball stage. Cool - add vanilla - ^{add} extra _{eggs}

Cousin Marcia's Pistachio Salad

1 Instant Pistachio pudding

2 cups marshmallows

1 (3oz) can crushed pineapple

Small carton Topping 8 oz.

Mix pineapple (juice and all) and dry pudding together.

Nuts - cherries, coconut - optional

Grandma Bly's Cookies (frosted)

Sift { 1 cup sugar
 { 1 cup pd. sugar

{ Delicious
 { different

1 cup oleo
 1 cup cooking oil
 2 eggs
 4 1/2 cups flour
 1 tsp. cr. tartar
 1 tsp vanilla

Note - Co.
 seen to
 a bu.

Beat eggs good. Add sugars.

Add remaining ingredients

Place small amounts of dough
 in a ball on cookie sheet. ~~A~~
 each ball with a small glass
 a little ridge on it, if possible.

Bake 350° 10-12 min - wa

Frosting - uncooked - 1 cup pd sugar. 2
 milk - 1/2 tsp vanilla - Mix -
 will be a runny mixture, but
 hardens on the cookies, prom

Cousin Brigid's - Ranger Cookies

2 cups flour	1 cup oleo
1 tsp. soda	2 cups rolled
1 tsp. bk pd.	2 cups Rice Kr
pinch salt	1 cup coco nu
1 cup brown sugar	Vanilla
1 cup white sugar	
2 eggs	

Sift flour, soda, ~~bk~~ pd, salt
Beat eggs - Add sugars Add oleo
Add oat meal, - rolled oats, cocoan
 vanil

Roll cookie dough in a ball, flatten
 slightly with a Floured fork.
Bake in a greased pan in a mod c
 325-350°

Aunt Rose's Blue Cup Cakes

Melt 3 squares B; choc and 2 sticks of
 Oil. (not salt)

$1\frac{3}{4}$ cup sugar

1 cup flour

Add 4 large eggs (small)

Stir (not beat) to combine

Add 1 cup nuts 1 tsp. vanilla

Put into cup cake papers. Bake 35

Possibly 15-20 min- WATCH

Makes 16-18 cup cakes.

Note
 Kelly. Grandma uses Amownie Fudge
 Frosting on it

GaGa's Child

365

Brown 2 lbs. ground beef with
chopped onions. Add:

1 can tomatoes
1 pkg. chili seasoning
2 cans chilibette beans
2 cans red beans
2 cans kidney beans
1/2 tsp. cumin (optional)
add-chili powder to taste (about
1 T)

Cook and simmer for about 30 minutes.

Makes a large pot of chili

Mrs. Paul Massey (GaGa)

Cousin Shannon's Butter Brickle Ba

1 yellow cake mix

 $\frac{1}{3}$ cup oleo

1 egg

1 can sweetened condensed milk

 $\frac{1}{2}$ cup nuts (optional)

6 oz pkg. Butter Brickle chips

Mix cake mix, oleo, egg as if prepari

a pie mix. Pack into a cookie sheet

Spread milk - nuts - chips over the top

Bake 350° 25 min.

Note
cut with
2 knivesCousin Angela's ScotcheroosBoil 1 cup sugar and 1 white c^{up} syWhen it comes to a boil, Removefrom burner and Add 1 cuppeanut butter. When meltedpour over 5-6 cups froste

flakes, corn flakes, or Rice

Krispies.

Frosting (optional) Melt 1 cup choc. chips

1 cup Butterscotch

Spread on Bars

Aunt Mary Pierces - White Nut Cake

Cream together { 1 cup butter (oleo)
2 cups sugar

Sift together { 3 cups flour
3 tsp. bk. pd.

Add alternately flour mixture and
milk (1 cup sweet) to Sugar
Butter mixture.

Add nuts (1 cup) 1 tsp vanilla

Fold in stiffly beaten egg

whites - 7 large or 8 small

Bake in greased loaf pan. 375° 30 min
or more. WA

Aunt Clare's Custard Pudding

3 beaten eggs

4 T sugar +

pinch salt

vanilla or nutmeg

1 $\frac{3}{4}$ cup hot milk

Bake slow oven

325° until a

silver knife

comes out clean

Aunt Peg Horners - Cheese Cake C

I

① 8oz. pkg. Philadelphia Brand Cream Cheese

① 9oz. Kraft Marshmallow Creme

1 tbsp. grated orange rind
Dash of ginger

Combine softened cream cheese and marshmallow creme, mixing medium speed on electric mixer until well blended. Stir in r. and ginger. Serve with fine fruit bowl. (use strawberries, bananas and grapes)

Aunt Mary Gabriel's Wedding Punch

1 tall can Hawaiian Punch

1 large Ginger Ale

1 large bottle 7 up-

Mix - Pour over Ice.

Aunt Rozanne's Chicken Casserole

Use 9 X 13 Pan

Place a layer of bread (6 slices wh
have been buttered and crusts
removed. Be sure all holes are filled)

Use Boiled chicken or 3 cans of
Alpore Tuna. Layer grated ch
(Am or Cheddar). Then another
layer of Buttered Bread (pos
crumbs. Beat 6-8 eggs - 3
1 qt milk

Pour the egg mixture over
layers of ingredients. La

put a layer of grated ch
Place in Refrigerator all nit
Leave out $\frac{1}{2}$ hour before pl
in oven. Bake 250° $\frac{1}{2}$

Finish baking 350° 1 hr
Watch. Enjoy!

Cousin Norine's Sugar Cookies

Cream $\frac{1}{2}$ cup oleo - 1 cup sugar
Blend 1 egg (2 if they are small)

Sift $\left\{ \begin{array}{l} \frac{1}{2} \text{ Tsp. salt} \\ 2 + \text{ bk pd} \\ 2 \text{ cups sifted flour} \end{array} \right.$

Add dry ingredients to cream mixture - Add 1 tsp. vanilla.

Bake 400° 8-10 min.

Drop by tsp. on to Baking pan.
Sprinkle sugar on top before!

Gr Grandma Fleming's Oatmeal Almond C

2 cups flour

1 cup melted oleo

Almond flavor

2 cups br sugar

Cream Oleo - sugar - add

2 beaten eggs

Sift dry ingredients

1 cup Coco nut

Mix all together. Set

1 cup oatmeal

nite. Bake 325°

1 tsp Soda

Note I use vanilla flavor in

1 tsp bk. pd.

chc chips. for variation

Canned Apple Filling for Pie.

Grandma Mandy Schuler's Recipe

8 # tart apples - peeled & sliced.
 (Kelly just fill the ~~jars~~ jars, don't measure.)

4½ cups sugar
 1 cup cornstarch
 1 tsp. salt
 2 Tsp. cinnamon
 ¼ Tsp nutmeg
 3 Tbsp. lemon juice

Blend in large pan sugar, cornstarch, salt and spices with ten cups water. Heat and stir mixture until thick and bubbly. Add lemon juice. Pack prepared apples into scalded jars. Cover with hot syrup - Adjust lids on process in boiling water for 20 min. Note 1 qt. apples fills a 9" pie - Bake 425° - 10 min - 350° for 30 min.

Aunt Judy's Baked Ham - Egg Casserole

1 lb. mozzarella cheese

1½ cubed or sliced ham

12 slices bread. (trim crusts)

Put butter on both sides

Place 6 slices of bread on bottom of 9x13Sprinkle with ½ of ham - cheese panand remaining bread. Then remaining
ham and cheese. Serves 12Blend 2 cups milk

4 eggs

2 T mustard

1 Tsp worcestershire

1 tsp. beau monde

Bake 1 hr. 325° Pour over casserole. Refrigerate
over nite.

Allow to set 15 min before serving

Note For 8 in square pan (use only
¾ recipe) using 4 slices of Bread.

Aunt Kathy's Peach Crisp

Good to take to "Pot Luc

1 large no 2½ can sliced peaches
to be cut in smaller pieces.

Use juice and peaches

2 T corn starch

Allow to stand for 15 minMix

1 cup oat meal

½ cup flour

¼ tsp. salt

½ tsp. nutmeg

1 cup br sugar

½ cup soft oleo

Cut dry ingredi
together.

Pour over peac

Bake

325° 35 min

Note - Fresh peaches could be used

Kathy prefers canned.

Grandma McGills Ice Box Cookies ^{Bal} 8

2 eggs beaten well

1 cup oleo soft

2 cups br. sugar

3½ cups flour

1 tsp p soda

1 tsp cr. tartar

nuts - vanilla

cream oleo - sugaradd eggs - sifted &

ingred. - nuts flav.

Make 2 Rolls wrap

Place in Refrig. Slice & B

Dutch Apple Pie - Grandma

6-7 apples

No Top Crust

2 T flour

$\frac{3}{4}$ cup brown sugar

$\frac{1}{4}$ cup white sugar

$\frac{1}{4}$ tsp. cinnamon (I use more)

3 tsp oleo

Mix sugar and flour & sprinkle portion of it in bottom of unglazed pie shell. Cover bottom of pie quartered. Cover with flour and dot with oleo.

Bake in mod. oven 350° about 45 min. Reduce heat if apples long cooking apples.

Note (optional)

Put this topping on top of pie about $\frac{1}{2}$ hr before pie is finished baking

Note - apple crumbs mix? good on top of pie too.

$\frac{1}{3}$ cup sugar $\frac{1}{4}$ cup oleo

1 tsp cinnamon

$\frac{1}{3}$ cup flour

$\frac{1}{8}$ tsp. salt

Rhubarb Crunch Grandma Mergs

1 cup flour	$\frac{3}{4}$ cup oatmeal
1 cup brown sugar	$\frac{1}{2}$ cup melted oil
1 tsp cinnamon	4 cups diced rho
1 cup wh. sugar	1 cup water
1 tsp vanilla	2 T cornstarch

Mix flour, oatmeal, sugar, oil and cinnamon until crumbly. Press of mixture into greased square pan. Pour in rhubarb. Combine wh sugar, water, vanilla and starch. Cook over low heat until thick and clear. Pour over the rhubarb and top with remaining crumbs. Bake @ 350° 1 hr.

Serve warm or cold, with wh cream, topping or ice cream.

Maureen's Nut Bread

Who could beat this for a SNACK?

Measure into a large bowl

sift { 2½ cups flour
1 cup sugar
3½ tsp bk. pd. 1 tsp salt
3 T salad oil
¼ cups milk
1 egg
1 cup nuts

Note
(Add liquid ingred.
to dry ingred.)

Beat on medium (Mixer) 30 sec.

Pour into greased bread pan

Bake 55-60 min. or until a tooth
stuck in center comes out clean.

Cool Always slice with a Bread h

Aunt Rita's Snack Quick Dough

Tube of Ready to bake rolls

Cut a hole in each tube, to look like
a doughnut. Deep fat fry -

Roll in sugar

Cousin Myrtle Mae Melcher Larson
Chinese Beef Casserole

1 lb hamburger

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

1 cup celery

1 can cream chicken soup or celery soup

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

$\frac{1}{4}$ cup soy sauce (optional)

$\frac{2}{3}$ cup minute rice.

Mix ground beef - onion - celery - rice

Roll in balls and Brown

Drain off fat

Place in casserole with water & sou

Bake 325° 1 to $1\frac{1}{2}$ hours

Maybe frozen

Aunt Kathy's Quick Meat Rice-a-Roni

Follow directions on Beef-Rice-a-Roni Box

Add 1 lb. Hamburger and if it's dry

Add $\frac{1}{4}$ cup water +

Aunt Diane's (Kens) Widows Casserole

$\frac{1}{2}$ lb Hamburger (raw)

Place $\frac{1}{4}$ lb. in bottom of dish

Slice raw potatoes over Hamburg

Next - layer of sliced carrots and
small onions

Top with remaining hamburger

Season to taste

Pour one can mushroom soup (as
over the casserole. Bake 35

Note MUST keep covered.

Note skip soup for use of recipe on
Grill

Make individual patties. Wrap in foil
putting sliced potatoes and carrots
between them. with the Hamb. p.

Grill. watch.

Aunt Rozannes Park Chops

Brown the Chops. Add cr. celery soup
mixed with milk. Simmer $\frac{1}{2}$ hr. in o

Note or to

Use Cr. Chicken soup - Fowl

Use cr mushroom & cr. celery - Juna

Aunt Anne's Marinated Vegetables

Use Roboto Italian Dressing

Use variety of vegetables, such

Broccoli - mushrooms

tomatoes. tiny green onions

celery - cucumbers - carrots

(which have been steamed)

olives (green and black)

green beans. little artichokes

Mix dressing and vegetables together the night before. Add vinegar in case there is too much Italian taste for

Aunt Kathy's Vegetables

cut up vegetables such as cauliflower

broccoli, celery, carrots

Note - cut up ^{into} very tiny pieces

Dressing { Mayonnaise or Miracle Whip 1
 cream cheese 1
 sour cream 1

Uncle Duane's Lemon Sauce for Grilled Chicken

Micro wave chicken pieces 15 min.
Then place on the Grill or more

When it is almost finished Add the
Lemon Sauce - such as;

$\frac{1}{2}$ cup oleo
1 tsp garlic salt
 $\frac{1}{2}$ cup water
2 Tsp flour
3 T lemon juice
 $\frac{1}{2}$ tsp. Sugar
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{8}$ tsp. poultry Seasoning

Follow your Leader
Terry - Go to Sewar
if you need Duane's
help

Heat oleo - Add flour. Cook over low heat, stir
until mixture is bubbly. Remove from
burner. Stir in other ingred. Heat to boili
point. Stir Constantly
when chicken is nearly grilled, start
basting this sauce on all sides. Very good

Aunt Diane's (Bob's) B.B.Q. Chicken

Heat { 3 T Butter
 2 T Lemon juice
 1 T Brown Sugar
 1 T Worcestershire Sauce
 1/4 tsp. dry mustard
 1 tsp. minced onion
 1/2 tsp. paprika
 3/4 tsp. salt
 1 cup catsup

Pour the heated mixture over the Chicken
Bake 325° 1 1/2 hours

Aunt Diane's (Bob's) Baked Round Steak

Flour round steak

Brown in hot oil

Place in pan; Cover with 1 can
 of mushroom soup + 1 can of

Sprinkle 1/2 envelope of dry onion soup

Mix over it. Cover tightly with foil

Bake 325° 2 hours

Grandma Bly's Casserole

2 lbs. Hamburger (uncooked)
1 Box Stove Top Dressing

Spread Hamburger in bottom 9x13 Pa
Sprinkle stuffing over Hamb.

Mix - pkg. seasoning

1 can cr. mushroom soup

1 can cr. chicken soup

1 can cr. celery soup

1 can regular milk

Pour over Bread crumbs Bake:
1 hr

Aunt Dianes (Ken's) Cheese Soup

1 qt. water

2 cubes beef or chicken bullion

2 cups diced raw potatoes

1/2 cup onions

Cook until tender or about done

Add sack (20 oz) frozen mixed veg

Cook till tender

Add 1 lb. Velveeta cheese

Cook till melted.

Biscuit Snack ^{Aunt} Diane (Ken's)

1 tube ready to bake biscuits
Flatten biscuits slightly

Place 1 large marsh mellow on Biscuit
Fold biscuit over. Punch together.

Roll in Margarine or Butter.

Then roll in brown sugar - cinnamon
mixture

Bake 7-8 min - watch.

Aunt Diane's (Ken)

Cucumber Dressing

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

$\frac{1}{2}$ cup sour cream

$\frac{1}{2}$ cup chopped cucumbers

2 T milk

$\frac{1}{4}$ tsp. pepper

$\frac{1}{4}$ tsp. seasoned salt

Combine and chill

Aunt Peg Horners - Hors d'oeuvres - Rye
Bread

{ 1 8oz. cream cheese
 1/4 cup Hellman's
 1/2 pkg. Good Season's Italian Dressi.
 Mix powder into
 above mixture. (to taste)

Blend all together
 Spread on thin Rye Bread
 on top with a peeled slice of
 cucumber.

Aunt Peg's Vegetable Dip

1 pkg Knorr's Veg. Soup Mix
 2 1/2 cups sour cream

Combine Set in Refrigerator for
 at least 2 1/2 hours before

Note Thaw - Squeeze }
 frozen spinach.
 Add sour cream
 mayonnaise - onions.

Serving with Vegetable
 Tray.

California Dip Recipe - Aunt Diane (Bobs)

Blend 2 cups sour cream with
1 envelope Lipton Onion Soup Mix.

Makes 2 cups Dip - For a creamier
dip you may add extra sour
cream.

Note - Crumbled Blue Cheese or chopped
sea food added, makes a delicious
variation and tastes terrific.

Parsleyed Cheese Ball Grandma Bly

8 oz softened Cream Cheese

3-4 T milk

$\frac{1}{4}$ cup cheddar cheese (grated)

Salt

$\frac{3}{4}$ cup minced parsley

Blend the cream cheese, milk, cheddar
cheese - salt. Shape into a ball and
Chill until firm. Then Roll in
parsley until well coated.

Aunt Diane's (Bob) Artichoke Snack

1 can artichoke hearts (drained)
 $\frac{1}{2}$ cup Parmesan cheese
 $\frac{1}{2}$ cup Helman's Mayonnaise
 Mash artichokes. Combine with remaining ingredients. Mix well
Bake at 350° for 30 min. Serve
 at once with triscuits. This can
 be made the day before - but but
 just before serving.

Uncle Clem's

Art Dough (no Snack)

2 cups flour

 $\frac{1}{2}$ cup salt $\frac{3}{4}$ - 1 cup waterBake 300° for 2 hrs.

Grandma Pily's Cheese Potatoes

6 spuds peeled

{ $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ cup Parmesan Cheese
 $\frac{3}{4}$ tsp. salt $\frac{1}{8}$ tsp. pepper } Place
 ingredients in Sack
 $\frac{1}{3}$ cup parsley.

Shake spuds in sack to coat them.

Bake in shallow pan 375° 1 hr.

Need olea in pan - Turn as they continue to bake.

Note

GR Grandma Fleming quartered peeled potatoes and placed them in a shallow pan in just butter with salt - pepper to taste. She sprinkle on a little parsley - skipping the cheese and flour. They are a bit different. Do need to be turned though.

Aunt Diane (Kens)

388

Braunschweiger Dip

1 lb. braunschweiger

1 pt. sour cream

2-3 T dry onion soup mix

Mix well. May use blender. A
milk if necessary.

Aunt Diane (Kens)

Cucumber Slices (Zucchini too)

Peel and slice 4 cucumbers

onions if you like)

Mix 1 cup salad dressing (Spin Bl

4 T vinegar

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

$\frac{1}{4}$ tsp. salt

Pour mixture over cucumbers &
onions. Stir - Store in jar
several hours

Aunt Rozanne's Ground Beef Casserole

1 lb ground beef - fry loose τ oil
and salt, Macaroni, cooked the least
amount of time

Pour 1 can Tomato Soup + $\frac{1}{4}$ cup cats
over macaroni. Stir in Beef.

Bake $\frac{1}{2}$ hr. at 350°

This may be fixed a day ahead
before baking. Freezes well
but needs longer Baking time to

Note

Rozanne has stirred in dry macaroni
and added a can of water, on top of
stove. (Using this as Hamburger)

Aunt Mary Gabriels' Baked Fish

Salt and pepper thin fillets

Roll in cracker crumbs first, then R
in 2 beaten eggs + back into cracker
crumbs. Place in baking dish - use
 $\frac{1}{4}$ lb oleo in dish. Pre-cook but don't be
Bake 10-15 min. Jurn - Bake an additional
5 min or longer. watch

Grandma Blys Waffles

2 cups flour ½ tsp salt
 2 tsp bk pd 1 cup milk
 3 beaten eggs 4 T melted Oil
 2 T sugar

Combine eggs and milk

Sift flour, bk pd, salt

Add to egg mixture. Bake in hot
 Waffle Iron

Oh - so good!

Grandma Blys Rolls

{ ½ cup sugar } sift
 { 1 tsp cinnamon } 20

Sticky Rolls - Use frozen Pire

Let rise over nite -

When double the size - Roll out ea
 loaf separately about ¼ inch thick
 Brush with melted oleo. Sprinkle s
 cinnamon mixture over it. Roll up -
 and place in cake pan that has Toppin
 already in it. Let rise - + then Bake 1
 in 350° oven - Watch. Invert on fo
 Cool - Eat

Topping for bottom of pan }

{ 2 T melted oleo

{ ½ cup br. sugar
 1 cup brown sugar

} Double this recipe

} for a 9x13 Pan -

Aunt Rozannes Chicken Quiesche

about 4 cups cut up chicken (boiled)
10 oz Frozen Broccoli (thawed - drained)

(I use Mixed Frozen Vegetables, Kelly
Onions (chopped)

8 oz Shredded Cheddar Cheese

3 eggs beaten well

1 cup milk

$\frac{3}{4}$ cup flour

1 tsp bk. pd.

1 tsp. salt

1 stick oleo (instead, I use scant $\frac{1}{2}$ cup ^{thi} C
silvered Almonds _{br})

Mix dry ingredients - and other ingra

Place chicken in the bottom of a grease
pie tin or cake pan. Pour the ingr
over chicken carefully.

Sprinkle silvered almonds over

Note { Set 10 mins out } Bake 350°
of oven before } for 35 m
serving

Wedges out of pie tin make
pretty pieces.

Note
Rozanne says Double batch makes 3 pie tins -

Aunt Rita's Bundt Pan Rolls

Need 2 loaves of frozen bread

Slice 2 loaves partially thawed loaves of frozen bread. Only slice $\frac{3}{4}$ of the way thru; about an inch apart, so it can be bent around in the pan.

Melt 1 stick oleo. Combine oleo and $\frac{1}{2}$ cup brown sugar (packed). Pour this mixture over the loaves. Sprinkle one pkg. of Butter Pecan Instant Pudding on top. Cover and allow to rise. Bake 350 for 30 min.

Turn out on large plate to cool.

Grandma Bly's Cream Puffs

(most delicious snack)

$\frac{1}{2}$ cup butter }
 1 cup water } Bring to a boil.

Add 1 cup flour all at once - Beat well

Add 1 unbeaten egg - $\frac{1}{4}$ tsp salt - Beat

Add 3 more eggs (1 at a time) well

Add $\frac{1}{2}$ tsp vanilla

Prep on greased pan

Bake in 400° oven for 20 min

Reduce heat to 350° - Bake 25 min more

Orange Slush

Grandma Bly

2 mashed bananas

✓ 1 cup crushed pineapple

1 small can frozen orange juice

1 cup sugar

2 cups ginger ale

Freeze in small cups or individual serving size.

Aunt Patsy Fleming's Peanut Clusters

6 oz chocolate chips

12 oz Butter scotch chips

Melt in Microwave 3 minutes
Stir well. Add 10 oz peanuts
 and miniature marshmallows.

Drop on wax paper -

Note could use raisens, instead.

Aunt Mary Fleming - Choc. Raisen Nut Clus

Microwave Time - 4-5 min - total

Power Level Low (3)

1 pkg. 6oz semi-sweet choc chips

1 cup salted jumbo peanuts

1 cup seedless raisens.

In $\frac{1}{2}$ qt. casserole place choc, peanuts, rais

Cover - Micro Low 4-5 mins, on until

choc is melted. Stir mixture until

choc. covers peanuts and raisens. 1

by tsp on wax paper. Chill until fir

Makes 24 pieces

Almond Bark Snacky Grandma Blc

Melt Almond Bark in Micro or Double
4 cups cereal (Rice Krispies)

2 cups marshmallows (mini or
nuts

Melt almond Bark in Micro

Add ingredients. Form in little &
(Drop by Top. on Wax paper) or whatever

Aunt Diane (Bob's) Party Dip

1 lb Hamburger browned loosely
Drained

Place in Crock Pot

Add 2 lbs Velveeta Cheese

1 large jar Picante sauce

Note use mild not hot variety

Simmer until it's melted

will stay Warm in Crock Pot.

Delicious

CASSEROLES⁶

Bria

Aunt Annes Sweet Potatoes
6 yams - cooked and peeled

Cut into $\frac{1}{2}$ inch slices. Layer spud
with $\frac{3}{4}$ cup brown sugar - salt
 $\frac{1}{4}$ cup oleo added. End the
layering with sugar and oleo
Bake uncovered at 375° for
30 min. Add $\frac{1}{2}$ cup mini
marshmallows the last 5 min.
Brown lightly. Nuts added
give it extra zest. Serves 1

Aunt Annes Scalloped Eggs (Bake ^{1 hour} 32)
Beat 2 doz eggs. Add $\frac{1}{2}$ lo.
bread cubes. Add 1 can mi
nion soup, $\frac{2}{3}$ can milk and 2 c
grated cheese (Am. or Cheddar),
Ham Bacon or Sausage pieces alr
cooked. Salt - Peppr. Can be made i
Crock Pot over nite - on low.

Cousin Nicole's "Purple Ribbon" Corn Bread

Sift together } 1 cup flour
 1 tsp salt 3 1/2 top bk pd.
 2 T sugar

Mix 1 cup corn meal with the above ingred.

Add } 1 egg

1 cup milk

1/2 cooking oil

Bake 400° - 25 min

The special Secret - Very little mixing.

Just so it is all damp.

Place in 9 in Sq. pan (greased)

When Uncle Con heard Daddy Duane was eating Hot Corn Bread for breakfast He wouldn't believe it. So Nicole put dry ingredients in plastic bags at home and brot' them to Ponca - Then added eggs, milk & cooking oil. & Baked it Special invite to Uncle Con to eat.

Aunt Diane's (Bob) Popcorn Cake

Mix 4 pts popped corn

1 # M and M's

1 # salted peanuts

Melt 1 # marshmallows

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

$\frac{1}{2}$ Cup oil

Pour over popcorn mixture

Press well into a well oiled

angel food cake pan

Turn out after cool.

Grandma Bly's Pop Corn Balls

1 cup white syrup

1 cup white sugar

1 cup cream

Cook to soft ball stage

Roll into balls with wet hands.

Aunt Clare's Divinity

Boil together } 3 cups sugar
 until mixture } $\frac{1}{2}$ cup water
 forms a hard } 1 cup white syrup
 ball in cold water.

Beat 2 egg whites Very stiff fo.
 Add pinch salt - $\frac{1}{2}$ tsp bk. powder
 into stiffly beaten egg whites.

Pour syrup slowly over beaten egg w
 beating continuously. Add wal
 or peanuts or cherries
 Add vanilla. When stiff en
 drop by tsp. onto wax paper

SNACKS 400

Bpia

Biscuit Wedges - Aunt Mary Co

Use tube "ready to bake" Biscuits
Cut each biscuit in wedges like
"

Roll in oleo and shredded ch
cheese. Bake 5-6 min

Aunt Mary Collette's Cheese ball

Voluceta cheese

Cream cheese

Garlic salt

Pecans

Mix and Roll into ball

Roll ball into crushed pecans.

Pecan Pie (Grandma Bly)

Mix 1 cup dark syrup (or white)
 3 eggs slightly beaten (not with mixer)
 1/2 tsp salt
 1 tsp vanilla
 1 cup brown sugar
 2 T melted oleo
 1 cup pecans

Mix ingredients for filling. Arrange pecans over the bottom of an unbaked pie shell.

Pour filling over pecans very slow

Bake 350° 20 min. Then bake until filling is puffed up the middle. (center of pie quite soft. Outer edges of pie should be set.)

Freeze after baking.
 Freezes very well.

Grandma Bly's Taffey Pie

1 unbaked pie shell

Note

 $\frac{3}{4}$ cup sugar

2 T flour

Do not

6 pinches butter - oleo

Mix4 (Four) T dark syrup
(heaping){ Just
put
togetherMilk to fill the pie shellBake in slow oven 1 hour. 325°
(until it sets well)Note - Knife (silver)
test - comes out
pretty clear.

But do not overbake -

Very simple and delicious

Note

My nurse (practical) baked this for
us - when Rozanne and Pat's were
born at home. It is still their Holiday
Dessert. Tradition for them. (not for
us - it was our "wash day" pie.)

Aunt Rita's Crumbly Crust

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

$\frac{3}{4}$ cup flour

$\frac{1}{3}$ cup butter or oleo

Mix sugar and flour. Cut in Butter till crumbly. Sprinkle over pie - such as apple - peach

Gr. McGill's (Bly) new Rhubarb Pie

4 cups diced rhubarb

$1\frac{1}{2}$ cups sugar

3 T Minute Tapioca

2 T (level) Raspberry Jello (dru

Pinch salt - Few dots oleo

Mix dry ingred. and Sprinkle over uncooked rhubarb in an ungl pie shell. Bake 400° 40 min

Grandma Bly's Pie Crust Hot Water Pie Crust

- $\frac{1}{4}$ cup boiling water
- $\frac{1}{2}$ cup shortening (I use lard)
- $\frac{1}{2}$ cups sifted flour
- $\frac{1}{2}$ tsp bk. pd.
- $\frac{1}{2}$ tsp salt
- 1 T sugar

Pour boiling over lard and beat until creamy. Cool
Then add dry ingredients

Meringue

- whites of 3 eggs (beaten)
- 6 T sugar
- $\frac{1}{2}$ tsp. bk. pd. (added to egg w)
- Add sugar gradually
- Heap on pie and bake in sh

Aunt Clara's Pumpkin Pie

3 beaten eggs

1 1/2 cups pumpkin (small can)

1 cup brown sugar

1/2 tsp salt

1 tsp. Cinnamon

1/2 tsp. nutmeg

1/2 tsp ginger

1/4 tsp. cloves

1 cup hot milk

2 T melted oleo

Mix ingredients in order given

Bake 375°

Reduce heat 325° or 300°

Grandma Bly's Rhubarb Pudding Dessert

4 tsp melted oleo

1 cup sugar

1 egg

1 tsp vanilla

3/4 cup flour +

1 tsp bk. pd.

Mix all together

Then add 2 cups

rhubarb - Bake 4

in greased pan. 350°

Serve with Topping. 5

Aunt Rozanne's Taco Salad

Tortilla Chips (any brand) (not flavor)
Break up into fairly small pieces (bites)

Place in 9X13 pan or dish

Then Brown 1 lb Hamburger loos
Drain off fat.

Use 1/2 pkg. Lawry's Tacos Seasoning M.
3/4 cup water (or)

Follow directions for simmering.
Also simmer to very hot
1 can dk red kidney beans - 1 ea
onion salt or pd. onion

Then layer starting with Chips, Beef
Hamburger, Shredded Lett
Grated Cheddar Cheese and
Tomatoes (optional)

Put together the last minute. Serve prom
serve with Bread sticks and Fruit.
In event of left overs, remove lettuce. Use lat

Aunt Diane (Ken's) Fancy snack

Strawberry Salad

Spray pan well with Pam. (9x13)

Place 2 cups broken pretzels sticks
the 1st layer

Mix with $\frac{3}{4}$ cup melted oleo - $\frac{1}{4}$ cups

Bake 350° 15 min

Then loosen in pan

2nd layer { 8oz softened cream che
 $\frac{1}{2}$ cup pd. sugar
 Stir in 1 cup miniature ma
 8oz Topping

3rd layer

Mix 6oz pkg strawberry jello
 with 3 cups boiling water

Cool till syrupy. Then Add 6
 pkg. Strawberries. Refrig
 at least 4 hours.

Aunt Anne's Raspberry Jello Salad

2 Large pkgs raspberry jello

Frozen raspberries - 3 cups boiling
 water

Put in Jello Ring - Topping in center
 if desired.

Great Grandma McGills Graham Gen

1 cup sifted white flour

1 $\frac{3}{4}$ cup Graham flour

1 beaten egg

4 T sugar

1 $\frac{1}{2}$ cups milk

1 tsp salt

3 tsp bk. pd.

1 T melted oleo

NoteBeat only

enough to

dampen.

Sift flours, sugar salt. bk pd. togeAdd egg - milk and oleo

Bake in muffin tins 3

10 - 20 min. Wat

Gr Grandma's Quick Coffee Cake

2 cups flour, 2 tsp bk pd., $\frac{1}{2}$ tsp sa $\frac{1}{2}$ cup sugar, 1 beaten egg, $\frac{1}{2}$ cup mi6 T oleo. Sift flour, bk pd. salt suCut in oleo. Combine eggs. milk. Adc

flour mixture. Blend. Place in greased,

Brush top with melted oleo. Sift topping

Bake 25 min. 375°

ToppingSift together
to sprinkle
over coffee cake1 $\frac{1}{2}$ T Oleo
4 T sugar
1 T flour $\frac{1}{2}$ topen

Great Grandma Flemings Puddings

(Her Specialty)

Corn starch Pudding

3 well beaten eggs

1 cup sugar

6 cups milk

2 heaping T corn starch dissolve
in a small amount of milk

Heat beaten eggs, sugar and milk until
very hot in double boiler. Add corn
starch dissolved and Beat well.

Add vanilla flavoring $\frac{1}{2}$ tsp. $\frac{1}{2}$ tsp lemon

Note (not lemon juice) flavor

You may use vanilla flavoring, and add
bananas or coconut. Variations go

Note for Choc pudding, Add 3 heaping
cocoa dissolved in hot water
to the above recipe.

Serve cold with Topping or whipped
cream

Note.

Gr. Grandma Fleming used this as a new
dessert at her wedding Breakfast

(Oct 2, 1913)

Aunt Rozanne's Vanilla Fudge

- 2 Tbsp butter
- 3 cups sugar
- $\frac{1}{4}$ cup white syrup
- $\frac{1}{2}$ tsp salt
- 1 cup thick cream
- $\frac{1}{2}$ cup milk
- 2 tsp. vanilla

Heat all ingredients (except vanilla)
and nuts

Cook over medium heat - watch
and Stir - Cook till "soft
ball" stage. (Test a little can
in ^{cup} of cold water) Remove from
heat and add vanilla & nuts.

Cool - Beat

Spread in buttered pans

Aunt Patsy's Carmel Corn

10 or more qts popped corn

$\frac{1}{2}$ cup white syrup

2 cups brown sugar

2 sticks oleo

1 tsp. salt

1 tsp. butter flavoring (extract)

1 tsp. burnt sugar flavoring

Boil 1-2 minutes. (one to two)

Stir occasionally. Turn off burner

and Stir in $\frac{1}{4}$ tsp. soda. Place over

popped corn mix. Place on greased

cookie sheets, in oven. Bake 1 hr.

200°. After cool, store in plast.

bags. Optional - to add peanuts.

Note - Burns easily - watch

Extra

Note - She bakes 250° for 45 min.

and stirs 3 X during the baking

on the cookie sheets - uses 2 sheets.

She breaks into pieces.

Cousin Shannon's Butter Brickle Bar.

- 1 yellow cake mix
- $\frac{1}{3}$ cup oleo
- 1 egg
- 1 can sweetened condensed milk
- $\frac{1}{2}$ cup nuts (optional)
- 6 oz pkg. Butter Brickle chips

Mix cake mix, oleo, egg as if preparing a pie mix. Pack into a cookie sheet. Spread milk - nuts - chips over the top. Bake 350° 25 min.

Note
cut with
2 knives

Cousin Angela's Scotcheroos

Boil 1 cup sugar and 1 white co^{cup} Syru

When it comes to a boil, Remove from burner and Add 1 cup peanut butter. When melted pour over 5-6 cups frosted flakes, corn flakes, or Rice Krispies.

Frosting (optional) Melt 1 cup choc. chips
1 cup Butterscotch c

Dressing for Vegetables Aunt Diane G

Mix { 1 cup red mayonaise
 1/2 cup sour cream
 1/4 cup Dorothy Lynch or French Dressing
 1 tbsp. vinegar
 1 tbsp. sugar
 Dash worcestershire Sauce

Toss Vegetables with the Dressing
 Marinate over nite, if possible

If vegetables are frozen, thaw
 rinse and DRAIN, before use
 May dry with Paper Towells.

Aunt Clare's Dill Pickles

Pack washed cucumbers into fruit jar

Mix Brine of cold water and enough
 to float an egg. Fill jar $\frac{2}{3}$ full
 brine. Place pieces of fresh c
 on top of the jar. Then Seal.

Alum

Cousin Daniel Henney's Orange Juice

Use 4-5 Ice Cubes

$\frac{1}{3}$ cup concentrates

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

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

$\frac{3}{8}$ cup sugar

1 tsp vanilla

Blend these ingredients for 30-45
seconds

in a Blender of course

Serve in fancy glasses or wine g

Delicious.

Cousin Joe Henney's Pineapple Crush

Put large can of pineapple

juice into bowl and freeze

probably over nite

or all day. Remove

and drink the slush in

fancy glasses. Delicious

Grandma Bly's Pie Crust

Hot Water Pie Crust

- $\frac{1}{4}$ cup boiling water
- $\frac{1}{2}$ cup shortening (I use lard)
- $\frac{1}{2}$ cups sifted flour
- $\frac{1}{2}$ tsp bk. pt.
- $\frac{1}{2}$ tsp salt
- 1 T sugar

Pour boiling over lard and beat until creamy. Cool
Then add dry ingredients

Meringue

- whites of 3 eggs (beaten st.)
- 6 T sugar
- $\frac{1}{2}$ tsp. bk. pt. (added to egg whi)
- Add sugar gradually
- Heap on pie and bake in slow