



A BOOK OF FAVORITE RECIPES



COLLECTED AND PRESENTED BY

**CHIPPEWA LAKE COMMUNITY
CHRISTIAN WOMEN**



CHIPPEWA LAKE, MICHIGAN

2004



Little White Church on the Hill Continues to Thrive

Published in the Pioneer

Editor's Note: Mrs. Stanley Ball of Chippewa Lake has prepared the following history of the Chippewa Lake Methodist Church, a landmark in the vicinity that has served the community for many years. The church has been a heart-warming part of the community for many years.

The church was built by Chippewa Lake Lumber Company about 1885. They donated the land on which it stands. Chippewa Lake was quite a village at the time. There was a big sawmill and a shingle mill and a railroad. The railroad went out in 1906.

There was a big passenger boat on the lake called "The Reveille". Clara Nott of Chippewa Lake was the first passenger to ride on it. After the mills left many families moved away. A few of the houses were moved, but many of the buildings were destroyed by fire.

The church for many years was Congregational and years ago the Methodists met in the town hall. Later on that was discontinued. The church looked quite different in those days from what it does now. The steeple has been torn down and many changes have been made on the inside.

The sanctuary had a high beamed ceiling at the time and it was lighted with oil lamps. There were four on each side and two up in front. These were bracket lamps with reflectors back of them. There was a big wood stove in the southwest corner and the stovepipe ran clear through the church.

On the north side of the church was a long shed where they tied the horses. This shed had a roof and separate stalls for the horses.

The church continued to be the center of activities until about 1916 or 1917. Grace Manahan was organist for many years. The hymn book racks in the church now were bought in the memory of Grace. Ed Davis was choir leader for many years.

About 1915 there was a bad fire in the village. Three stores and a dwelling house all burned at one time. There was a large store that back in the lumber days was owned by Sam Parker. He later sold it to H.C. Ward and Ernest Sweet.

At the time of the fire it was owned by Elmer Forbes. This store had groceries, dry goods, a meat market, the post office, and the telephone exchange, and an apartment upstairs where the Forbes family lived. There was a hardware across the street owned by R.G. Abbey & Son, a grocery store next to it owned by H.A. Tiffany & Son, and a dwelling house owned by Mrs. Schofield. That was a tragic day for Chippewa Lake, but a few amusing incidents happened. People do odd things when they get excited.

In trying to save the furnishings from the Forbes apartment they carried the feather beds downstairs and threw the canned fruit out the window. The Abbeyes saved quite a bit of the stock from their hardware, and they later opened a store in another building and continued to do business for a year or so.

About 1916 and 1917 several families moved away from Chippewa and the village started to go down. The church went down. The Delmar Hahn family came to Chippewa Lake in 1918 and at that time the church had no regular minister, and they had services only on special occasions.

In 1921 the church was organized as a Methodist Church. Rev. DeVinney was district superintendent at that time. The church had quite a struggle to keep going the first few years. Rev. Byron Hahn was the minister in 1923, and he preached at Rodney, Third Ave. in Big Rapids, and Chippewa Lake. Rev. & Mrs. Zuse were at Chippewa from 1940 to 1945.

Rev. Jones was district superintendent from 1938 to 1943 and Rev. Byron Hahn from 1943 to 1949. Rev. Zuse preached at Rodney, the Sparks Church, and Chippewa Lake. Later the Sparks Church was discontinued and the pews that are now in the Chippewa Church were donated by the Sparks Church.

The women's society of the church up until this time had been known as the Ladies Aid Society. Mrs. Zuse organized the present WSCS October 1, 1940.

When Rev. McDonald was at Chippewa the ladies of the church put on a campaign to raise funds and they put in a coal furnace. Delmar Hahn, Bernie Williams, and Mr. Baker excavated the basement, and the furnace was a big improvement. They were all very happy to part with the old stove.

Rev. Frank Cozadd came to Chippewa in 1941 and he did a lot for the church. Frank Brumel and Joe Zetti were firing the furnace at this time and they decided it would be a good idea to convert to oil. Somehow the money was raised, and this was accomplished.

The walls of the church were papered in oatmeal paper, and it had been for years. Rev. Cozadd, Frank Brumel, Joe Zetti, and Clarence Franck did over the walls of the church; and Agnes Brumel, Esther Franck, and Elizabeth Zetti painted the woodwork.

It was a big thrill to everyone when that job was finished. A large picture of the head of Christ was given by Virginia Ball and the arrangement of the platform was changed at that time so that there would be nothing to obstruct the view of the picture.

A short time after this the chimes were installed. This was Rev. Cozadd's idea and the chimes have given pleasure to a great many people and have been a wonderful help to the church.

About this time the summer resort around Chippewa started building up, and the church began to grow again. The Sunday school grew by leaps and bounds and it became apparent that more room was needed.

The church had no money, but B.J. Ford was here then, and he had a lot of good ideas for raising money. The one he finally decided on was raising wheat. He rented ten acres of ground of Myra Simcox, and called it "God's Acres".

Mr. Ford solicited money to buy seed, and several of the farmers donated their labor, and they got the wheat

planted. It was a particularly good season that year, and there were some anxious moments over the wheat crop, but when it was harvested, it brought about \$400.

Everyone was very happy over it, and that was the start of the building fund.

As a Thanksgiving for the success of the project, the church put on a harvest festival. All the oldtimers whose addresses were available, were contacted and invited to come. Harry Rogers loaned us a tent and chairs, and we put on a dinner on the church lawn.

There was an interesting program in the church afterwards. The church was filled to capacity, and it really was quite a success. Rev. Richard Adkins was pastor of the church at the time, but Rev. Cozadd and his family came back for the festival.

The money made from the crop raised on God's Acres was a good start towards the building fund, but we needed more. Mr. Ford went out again and canvassed the community. He gave everyone a chance to give, and the money started coming in. We finally got the new addition.

We are indebted to Frank Brumel and Joe Zetti for some many things that we have in the church. The last day that Joe lived he and Frank worked all the forenoon on the basement steps. We were getting ready for a wedding.

Some of the ladies were washing windows, and Joe and Frank were trying to get the basement stairs finished. We all went home to lunch and intended to go back and work in the afternoon. After Joe got home, he had a heart attack. Frank took him to the hospital, and he passed away about 11 o'clock that night. I don't think any of us will ever forget the part Joe had in our project.

The carpet and many of the furnishings of the church were given by Edward F. Taber. He passed away February 28, 1960.

The little white church on the hill has done a lot of good in years past, and we hope and pray that it may continue to do good and help young people to a better way of life for many, many years to come.

Chippewa Lake United Methodist Church Clergy

Pastor	Served from-to	Comment
Calvin W Carey	1957-1963	First Church
Edwin Heathcock	1963-1965	First Church
Harry R Johnson	1966-1967	
Thomas Tarrant	1968	
Isaac Sayers	1969-1975	Retired from here
Altha M Barns	1975-1978	
Lyle D Heaton	1979-1984	
Jean A Crabtree	1984-1990	
Dr. Albert Frevert	1991	
Art Murphy	1991-1993	
Dornbush	1994	
Tim Miller	1994-1995	
Kevin Parkins	1995-1998	
Bob Smith	1998-2000	

During the spring and summer of 2000, church membership had fallen to 30-40. In the previous 2 years about that many had left the church. With the exception of about 5 members, it was decided to leave the United Methodist Church.

A number of the group seeking spiritual direction went to visit Friends In Faith Church in Eau Clair. Their Pastor Kevin Parkins and wife Sharon were previously pastoring at Chippewa Lake and arranged a meeting following the Sunday service with some of their members that were understanding of our problems and needs. After that meeting , about 15 people decided to form the Chippewa Lake Community Church.

The first CLCC church board consisted of Mark Weller, Chairman; Bruce Cummings, Vice Chair; Esther Flynn, Secretary; Clyde Peacock, Treasurer. The first church service was held on October 1, 2000 with Pastor Laura Weller. Attendance was nearly 40. Until July of 2002, CLCC

rented the Chippewa Lake Community Building on Sunday mornings for church service.

In December of 2001, the United Methodist District Superintendent closed the door on the Chippewa Lake Church and said the church now belonged to Barryton. Prior to leaving the church in 2000, the United Methodist Church Board had requested that the church be given back to the community but were denied. When the doors were closed on the United Methodist Church in December of 2001, the CLCC again requested the church be given back to the Chippewa Lake community for a fee to cover their cost of trying for over 15 months to continue to operate in Chippewa Lake. After about 6 months, the Barryton United Methodist Church deeded the property to the Chippewa Lake Community Church for a nominal fee. A great deal of thanks goes to the Barryton United Methodist Church and their members that worked so hard to keep the church open in Chippewa Lake even though it is no longer a United Methodist Church. We all worship the same God from the same scripture.

Laura Weller served as pastor from October, 2000 until July, 2001. Scott Kreh served from August, 2001 until May, 2002. Wayne Hull has served since 2002.

After the congregation moved back to their old home, everyone worked to completely redo the sanctuary. The membership has almost tripled and is continuing to grow at a rapid pace.

"It is the vision of the Chippewa Lake Community Church to teach the gospel, looking to the Holy Spirit to equip its members to prosper in the sharing of the redemptive power of Jesus Christ in our community and the world."



Chippewa Lake Community Church
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CLCCW Recipes



Expression of Appreciation...

We would like to thank all who contributed recipes for our cookbook and a special thank you to Karla Roebuck who put in so many hours typing the recipes and designing the cover pages. We couldn't have done it without her.

CLCCW

PICKLES, JAMS, APPETIZERS, DIPS, MISC.
SOUPS & SALADS
CASSEROLES & MAIN DISHES
VEGETABLES
DESSERTS
PIES
CAKES
COOKIES
BREADS
CANDIES

Quantities to Serve 100 People

COFFEE	- 3 LBS.
SUGAR	- 3 LBS.
CREAM	- 3 QUARTS
WHIPPING CREAM	- 4 PTS.
MILK	- 6 GALLONS
FRUIT COCKTAIL	- 2 ½ GALLONS
FRUIT JUICE	- 4 #10 CANS (26 LBS)
TOMATO JUICE	- 4 #10 CANS (26 LBS)
SOUP	- 5 GALLONS
OYSTERS	- 18 QUARTS
WEINERS	- 25 LBS.
MEAT LOAF	- 24 LBS.
HAM	- 40 LBS.
BEEF	- 40 LBS.
ROAST PORK	- 40 LBS.
HAMBURGER	- 30-36 LBS.
CHICKEN FOR CHICKEN PIE	- 40 LBS.
POTATOES	- 35 LBS.
SCALLOPED POTATOES	- 5 GALLON
VEGETABLES	- 4 #10 CANS (26 LBS)
BAKED BEANS	- 5 GALLON
BEETS	- 30 LBS.
CAULIFLOWER	- 18 LBS.
CABBAGE FOR SLAW	- 20 LBS.
CARROTS	- 33 LBS.
BREAD	- 10 LOAVES
ROLLS	- 200
BUTTER	- 3 LBS.
POTATO SALAD	- 12 QUARTS
FRUIT SALAD	- 20 QUARTS
VEGETABLE SALAD	- 20 QUARTS
LETTUCE	- 20 HEADS
SALAD DRESSING	- 3 QUARTS
PIES	- 18
CAKES	- 8
ICE CREAM	- 4 GALLONS
CHEESE	- 3 LBS.
OLIVES	- 1 ¾ LBS.
PICKLES	- 2 QUARTS
NUTS	- 3 LBS. SORTED

To serve 50 people, divide by 2

To serve 25 people, divide by 4



PICKLES, JAMS,
APPETIZERS,
DIPS,
MISCELLANEOUS



Where to look in the Bible courtesy American Bible Society

<p>When</p> <p>Anxious for dear ones--<i>Ps. 121; Luke 17</i> Business is poor--<i>Ps 37, 92; Eccl. 5</i> Discouraged--<i>Ps. 23, 42, 43</i> Everything seems going from bad to worse--<i>II Tim. 3; Heb. 13</i> Friends seem to go back on you--<i>Matt. 5; I Cor. 13</i> Sorrow overtakes you--<i>Ps. 46; Matt. 28</i> Tempted to do wrong--<i>Ps. 15, 19, 139; Matt. 4; James 1</i> Things look "blue"--<i>Ps. 34, 71; Isa. 40</i> You seem too busy--<i>Eccl. 3:1-15</i> You can't go to sleep--<i>Ps. 4, 56, 130</i> You have quarreled--<i>Matt. 18; Eph. 4; James 4</i> You are weary--<i>Ps. 95:1-7; Matt. 11</i> Worries oppress you--<i>Ps. 46; Matt. 6</i></p>	<p>To find</p> <p>The Ten Commandments--<i>Exo. 20; Deut. 5</i> The Shepherd Psalm--<i>Ps. 23</i> The Birth of Jesus--<i>Matt. 1,2; Luke 2</i> The Beatitudes--<i>Matt. 5:1-12</i> The Lord's Prayer--<i>Matt. 6:5-15; Luke 11:1-13</i> The Sermon on the Mount--<i>Matt. 5,6,7</i> The Great Commandments--<i>Matt. 22: 34-40</i> The Great Commission--<i>Matt. 28:16-20</i> The Parable of the Good Samaritan--<i>Luke 10</i> The Parable of the Prodigal Son--<i>Luke 15</i> The Parable of the Sower--<i>Matt. 13; Mark 4; Luke 8</i> The Last Judgement--<i>Matt. 25</i> The Crucifixion, Death, & Resurrection of Jesus--<i>Matt. 26, 27, 28; Mark 14, 15, 16; Luke 22, 23, 24; John Chapters 13-21</i> The Outpouring of the Holy Spirit--<i>Acts 2</i></p>
<p>If you</p> <p>Are challenged by opposing forces--<i>Eph. 6; Phil. 4</i> Are facing a crisis--<i>Job 28:12-28; Prov. 8; Isa. 55</i> Are jealous--<i>Ps. 49; James 3</i> Are impatient--<i>Ps. 40, 90; Heb. 12</i> Are bereaved--<i>I Cor. 15; I Thess. 4:13-5:28; Rev. 21, 22</i> Are bored--<i>II Kings 5; Job 38; Ps. 103, 104; Eph. 3</i></p>	<p>If you</p> <p>Bear a grudge--<i>Luke 6; II Cor. 4; Eph. 4</i> Have experienced severe losses--<i>Col. 1</i> Have been disobedient--<i>Isa. 6; Mark 12; Luke 5</i> Need forgiveness--<i>Matt. 23; Luke 15; Philemon</i> Are sick or in pain--<i>Ps. 6, 39, 41, 67; Isa. 26</i></p>
<p>When</p> <p>Desiring inward peace--<i>John 14; Rom. 8</i> Everything is going well--<i>Ps. 33: 12-22 100; I Tim. 6; James 2: 1-17</i> Satisfied with yourself--<i>Prov. 11; Luke 16</i> Seeking the best investment--<i>Matt. 7</i> Starting a new job--<i>Ps. 1; Prov. 16; Phil. 3:7-21</i> You have been placed in a position of responsibility--<i>Joshua 1:1-9; Prov. 2; II Cor. 8:1-15</i> Making a new home--<i>Ps. 127; Prov. 17; Eph. 5; Col. 3; I Peter 3:1-17; I John 4</i> You are out for a good time--<i>Matt. 15: 1-20; II Cor. 3; Gal. 5</i></p>	<p>When you</p> <p>Feel you faith is weak--<i>Ps. 126, 146; Heb. 11</i> Think God seems far away--<i>Ps. 25, 125, 138; Luke 10</i> Are leaving home--<i>Ps. 119; Prov. 3, 4</i> Are planning your budget--<i>Mark 4; Luke 19</i> Are becoming lax & indifferent--<i>Matt. 25; Rev. 3</i> Are lonely or fearful--<i>Ps 27, 91; Luke 8; I Peter 4</i> Fear death--<i>John 11, 17, 20; II Cor. 5; I John 3; Rev. 14</i> Have sinned--<i>Ps. 51; Isa. 53; John 3; I John 1</i> Want to know the way of prayer--<i>I Kings 8:12-61; Luke 11, 18</i> Want a worshipful mood--<i>Ps. 24, 84, 116;</i></p>

Wanting to live successfully with your fellowmen— <i>Rom. 12</i>	<i>Isa. 1:10-20; John 4:1-45</i> Are concerned with God in national life— <i>Deut. 8; Ps. 85, 118, 124; Isa. 41:8-20; Micah 4, 6:6-16</i>
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APPLE BUTTER

1 pk apples	1 Tbsp cinnamon
1 gallon sweet cider	6 cups sugar
1 tsp cloves	

Wash, drain & slice apples. Cook in cider until soft. Press through food mill. Boil until thick enough to heap spoon. Add sugar & spices. Boil until thick stirring constantly. Pour into hot jars & seal. Process in pints or quarts for 10 minutes in hot water.

Dorothy Johansen

APPLE DIP

8 oz cream cheese-soft	1 tsp vanilla
$\frac{3}{4}$ cup brown sugar	$\frac{1}{4}$ cups nuts (chopped)

Mix cream cheese, vanilla, & brown sugar with mixer. Add nuts. Put apple slices in orange or pineapple juice.

Nelda Metcalf

APPLE PIE FILLING

4½ cups sugar	3 Tbsp lemon juice
6 lb apples peeled, cored, sliced	1 cup corn starch
2 tsp cinnamon	$\frac{1}{4}$ tsp nutmeg
2-3 drops yellow food coloring	

In large saucepan blend sugar, corn starch, cinnamon, & nutmeg and 1 tsp salt. Stir in 10 cups water. Cook & stir until thickened and bubbly. Add lemon juice & coloring. Pack apples into hot jars, leaving 1 inch head space. Use spatula to help distribute syrup. Adjust lids, process in boiling water bath. Pints-15 minutes, Quarts-20 minutes. Makes 6 quarts. For pies bake at 400 degrees for 50 minutes.

Elma Griffis

BAKED PUFFED PANCAKE

$\frac{1}{4}$ cup melted oleo	2 eggs
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup flour
pinch of cinnamon	pinch of nutmeg

Place oleo in a 6" or 7" cast iron fry pan. In a bowl beat eggs until fluffy. Add milk and rest of ingredients. Beat until smooth. Pour

over melted oleo in pan. Bake at 400 degrees uncovered for 15-20 minutes until puffed and golden. Serve with maple syrup. 2-4 servings. I always serve this for a special breakfast treat. Umm!

Marcia Ulrich

BANANA PUNCH

6 bananas mashed	12 oz can frozen orange juice
6 oz frozen lemonade	46 oz can pineapple juice
2 cups sugar	3 cups water

Mix together and freeze in container like a bowl or big top container. Remove from freezer 1-2 hours before you want to use. Add **2 bottles gingerale**. Serves many. Make ahead.

Esther Flynn

BBQ SAUCE

Onions, browned	1 small bottle ketchup
2 Tbsp brown sugar	2 Tbsp vinegar

Simmer. You can add some smoke flavor if you like.

Karla Roebuck

BLUE CHEESE BISCUIT APPETIZER

1 pkg refrigerated buttermilk biscuits
 $\frac{3}{4}$ stick butter or margarine
4 oz crumbled blue cheese

Cut each biscuit into fourths. Place on baking sheet. Pour melted butter over biscuits. Sprinkle with crumbled blue cheese. Use baking time & temp on biscuit package.

Mary Lucht

BLT DIP

1 sm jar bacon bits	1 cup mayonnaise
1 cup sour cream	

Mix and stir in 1 medium tomato diced. Serve on toasted bread in bite size pieces.

Nelda Metcalf

BROILED GRAPEFRUIT

1 large grapefruit cut in half
2 Tbsp sugar

2 Tbsp oleo
½ tsp cinnamon

Sprinkle sugar & cinnamon on each half and place butter or oleo in center. Broil until butter melts and sugar is bubbly. Serve immediately. This recipe came from a restaurant in Florida.

Marcia Ulrich

CHEESE DIP

2 lb. Velveeta cheese
12-14 drops Tabasco sauce

5 oz horseradish
1½ cups salad dressing

Melt cheese in pan and add the rest stirring well. Refrigerate.

CHIPPED BEEF DIP

2 pkg cream cheese room temp
1 pkg chipped beef chopped
1 pkg Lipton Onion Soup dry
3-4 drops hot sauce

Mix and let set overnight so flavors blend.

Barb Hampel

CONEY SAUCE FOR HOT DOGS

About 2 lbs. Hamburger
1 tsp oregano
1 tsp Bosloco
About 4 paste cans water

1 lg onion diced
1 Tbsp chili powder
1 ½ can tomato paste
salt & pepper

Cook hamburger. Add onion, oregano, chili powder, Bosloco. After all done, add tomato paste and water. Cook until onions are cooked. Salt & pepper to taste.

Evelyn Hampel

CORNED BEEF DIP

1 can corned beef
1 pkg onion soup mix

16 oz sour cream

Serve with crackers, bread sticks, garlic rounds, etc.

Nelda Metcalf

CORNED BEEF SANDWICH SPREAD

1 12oz can corned beef	1 envelope onion soup mix
1 cup miracle whip	1 cup sour cream

Mix together. Let sit in refrigerator overnight.

Katherine Hudson

CRAB DIP

2 pkg 8 oz cream cheese	¼ tsp garlic powder
2 Tbsp Worcestershire sauce	6 oz can crab meat
2 Tbsp finely chopped green onion	
1 bottle Bennett's Chili Sauce	

Combine softened cream cheese, Worcestershire sauce, and garlic powder and beat until fluffy. Mix in the green onions and spread the mixture in a pie plate. Evenly spread the chili sauce on top of the cream cheese mixture and top that with the crab meat. Chill and serve.

Barb Hampel

DILLY GREEN BEANS

For each quart jar:

1 tsp mustard seed	1 tsp dill
2 cloves garlic	green beans

Brine:

5 cups water	5 cups vinegar (5%)
½ cup coarse salt	

Fill each jar with whole beans and spices, bringing to boil vinegar, water, & salt. Pour over beans in jar and seal. Bring to boil in hot water bath for 10 minutes. Remove & cool.

Neva Lattimore

DIP FOR VEGETABLES

2/3 cup mayonaisse	2/3 cup sour cream
1 Tbsp minced onion	1 Tbsp parsley flakes
1 tsp seasoning salt	½ tsp accent
2 tsp dill weed	

Mix together & store in refrigerator.

Mabelle Preston

EGGNOG

1 egg well beaten
1 cup cold milk

2 Tbsp sugar
¼ tsp vanilla

Beat egg and sugar together. Add milk & vanilla and beat again.
Serve cold. Sprinkle with nutmeg if desired.

Chris Schmidt

ENGLISH EGGNOG

12 eggs
1 quart brandy
3 pints cream
1 cup powdered sugar

2¼ cups sugar
1 pint rum
2 quarts milk

Beat egg yolks with sugar. Add brandy & rum slowly so that eggs will not coagulate. Beat in milk & 2 pints cream. Fold in 6 stiffly beaten egg whites. Beat 6 egg whites very stiffly. Add powdered sugar & 1 pint cream. Float this egg white mixture on the eggnog. Chill overnight before serving.

Chris Schmidt

FREEZER CORN

30 medium ears of corn cut off cob, raw
1 stick butter or margarine **1 pint half & half**

Put all ingredients in large roaster pan. Bake at 250 degrees for 1 hour. Stir often. Cool and put in freezer containers.

Marilyn Dodge

FRUIT DIP

Cream **2-8oz pkg fruit flavored cream cheese**. Add **2-7 oz jars marshmallow cream**. Add **1 small container cool whip**.

Cantaloupe, honeydew, pineapple, apple, banana, grapes, strawberries, etc.

Nelda Metcalf

GRAPE JUICE

10 lbs grapes **3 quarts Water**

Strip grapes & wash. Add water and cook until skins pop open. Strain and add **1 lb. Sugar**. Heat to boil and can.

D. Swiger

HOMEMADE EGG NOODLES

2 cups flour	3 egg yolks
1 egg	2 tsp salt
¼ to ½ cup water	

Make a well in center of flour. Add yolks, whole egg, & salt. Mix thoroughly. Mix in water, 1 Tbsp at a time, until dough is stiff but easy to roll. Divide dough into 4 equal parts. Roll, one part at a time, into paper-thin rectangle on a well-floured cloth-covered board (keep rest of dough covered). Loosely fold rectangle lengthwise into thirds, cut crosswise into 1/8 inch strips for narrow noodles and ¼ inch strips for wide noodles. Shake out strips and place on towel until stiff and dry, about 2 hours. Break into desired pieces. Cook in salted boiling water, 12-15 minutes.

Val Roebuck

HOT CHOCOLATE MIX

2 cups instant nonfat dry milk	1 cup sugar
½ cup unsweetened cocoa	¼ tsp salt

Mix all ingredients and shake in air-tight container. To make cup of hot chocolate, mix ¼ cup dry mix with 1 cup boiling water. Top with marshmallows. Serve. Makes approximately 14 cups.

Georgia Scott

HOT TACO DIP

1 lb. Ground beef	1 can refried beans
8 oz. jar hot taco sauce	¼ cup chopped onion
2-8 oz. pkg mozzarella cheese	dash of pepper

Brown beef & onion. Add refried beans & hot sauce. Cook until all mixed in frying pan. In a casserole dish, put ½ of the mixture, layer with cheese, rest of mixture, and end with cheese on top. Bake at 350 degrees for 25 minutes.

Joan Boroff

MICROWAVE BREAD & BUTTER PICKLES

1 large cucumber, sliced in 3 inch pieces (should have 2 cups)
1 med. Onion, sliced in thin rounds

1 cup granulated sugar
¼ tsp turmeric
½ cup distilled white vinegar

1 tsp salt
½ tsp mustard seed
¼ tsp celery seed

Mix all ingredients in 2 quart microwavable bowl. Microwave on high for 7 to 8 minutes, stirring twice until cucumber is crisp-tender and onion is translucent. Ladle into a clean, hot glass quart jar. Cover. Cool slightly and refrigerate. Makes 2 ½ cups.

Hint: You can omit the above spices and use the equivalent amount of pickling spices for a different flavor.

Midge Griffendorf Dodge

MINCE MEAT

2 Quarts ground beef or venison	½ lb beef suet
12 oz box currants	1 tsp salt
6 lb apples peeled & chopped	1 tsp cinnamon
2 lb seedless musket raisins	1 tsp ginger
1 orange ground with peel	1 tsp cloves
2 quarts cider	1 tsp nutmeg
1 lemon ground with peel	1 tsp allspice
1 lb brown sugar	

Combine in large kettle. Simmer for 2 hours. Put in jars-pressure 1 hour 10 lb pressure or freeze.

In memory of Eleanor Reed

MINCE MEAT

14 lb apples chopped	2 Tbsp cinnamon
5 lb cooked ground meat	1 Tbsp cloves
2 cups suet ground	1 tsp black pepper
2 lb raisins ground	1 Tbsp salt
5 lb sugar	1 tsp nutmeg
1 pt vinegar	3 Quarts water or stock

Mix above ingredients and cook slowly for 1 hour. Pack hot in jars.

In memory of Jessie Metcalf

MOCK CHAMPAGNE

4 cups sugar	2 cups orange juice
4 cups grape juice or pineapple juice	4 cups water
8 pints gingerale	

Boil sugar & water. Cool. Add juices & cool. Add gingerale before serving.

Andrea Ruggles

MUSHROOM SAUCE

1 cup milk
2 Tbsp flour
dash pepper

2 Tbsp oleo
¼ tsp salt

Blend well and add **1 cup sliced mushrooms** and **1 cup minced onions**. Cook over heat until thick.

Myrna Nellis

MY OWN ONION MARINADE

Slice **onions** into rings and separate into large bowl. **Salt** slightly and toss to coat. Let stand and toss every 15 minutes or so. Onions should become limp and semi soft. Rinse well in colander and drain removing some of the moisture with a paper towel. Return to bowl and pour a small amount of **salad oil (2 Tbsp)** over well-drained onion rings. Add a small amount of **white vinegar** and **sugar** to achieve a sweet & sour taste. Serve alone on plate or as a sandwich accompaniment.

Lucy Coon

MY OWN SHRIMP COCKTAIL

1 small can sliced mushrooms drained
1 small pkg frozen cooked mini shrimp thawed & soaked in enough milk to cover for 30 minutes
1 small can tomato sauce
1 cup sliced celery, crosswise even-sized pieces
¼ cup sliced or chopped medium onion
2 Tbsp horseradish
dash of salt & pepper
Chopped green pepper is optional

Rinse and drain mini shrimp, removing excess moisture with paper towel. Combine all ingredients and stir. Cover & refrigerate until cold. Will keep 3 to 4 days in refrigerator. Can add more horseradish if you want it spicy.

Lucy Coon

NO COOK PICKLES

2 cups sugar	1 cup vinegar
2 Tbsp celery seed	7 cups sliced cucumbers unpeeled
1 cup sliced onions	1 cup chopped green pepper

Mix sugar, vinegar, & celery seed. Pour over veggies. Will keep in refrigerator 6 weeks or longer.

Marilyn Dodge

OATMEAL CHIP COOKIE MIX

2/3 cup flour	½ tsp soda
½ tsp cinnamon	¼ tsp salt
1/3 cup brown sugar	1/3 cup white sugar
¾ cup any kind of chip (chocolate, butterscotch, etc.)	
1 ½ cups oatmeal	½ cup chopped nuts

Combine flour, baking soda, cinnamon, & salt in small bowl. Place flour mix in 1 quart jar. Layer remaining ingredients in order, pressing firmly after each layer. Seal with lid and decorate. Makes 2 dozen.

Recipe to attach:

Beat **½ cup softened butter, 1 large egg, & ½ tsp vanilla** in large mixing bowl until blended. Add **cookie mix**. Mix well, breaking up any clumps. Drop by tablespoon on ungreased cookie sheet. Bake 375 degrees 8-10 minutes. Cool.

OVEN FRENCH TOAST

1 cup packed brown sugar	½ cup butter
1 Tbsp light corn syrup	5 eggs
1 loaf French bread diagonally cut into 16-1 inch slices	
2 cups milk	1 tsp cinnamon
1 tsp nutmeg	1 tsp vanilla
¼ cup chopped pecans	

In medium bowl with pastry blender, combine brown sugar, butter, and corn syrup until well mixed. Press into bottom of ungreased 15 x 10 x 1 inch baking pan. Place bread slices over sugar mixture. In another bowl, beat eggs, milk, cinnamon, nutmeg, & vanilla until blended. Pour evenly over bread. Cover. Refrigerate overnight. Next morning heat oven to 350 degrees. Sprinkle pecans over bread mixture. Bake 30-35 minutes or until golden brown. May serve with fruit or yogurt and bacon. Very good.

Marcia Ulrich

PEPPERONI ROLLS

Thaw **5 loaves of frozen bread dough**. Allow to rise slightly. Punch down and roll out on floured surface. Taking small amount of dough, seal around 3 pieces of **pepperoni** and form into a roll. Continue until all dough is used. Place on ungreased baking sheets about 2 inches apart. Let rise until double in bulk. Bake rolls at 375 degrees for about 10 minutes or until golden brown. Brush hot rolls with **melted butter**. Yield: about 5 dozen.

Dawn Kretoski

PICKLED BEETS

1 ½ cups sugar **2 cups vinegar**
pinch of salt **2 cups water**
1 tsp mixed spices

Make syrup by bringing to a boil.

Helen Owen

PICKLED GREEN TOMATOES & VEGGIES

To each quart jar add:

1 clove garlic **1 hot banana pepper**
2 head fresh dill or 2 tsp dill weed

Combine **2 quarts water**, **1 quart cider vinegar**, and **½ cup pickling salt**. Bring to a boil. Put **tomatoes, carrot sticks, green beans, cauliflower, and mushrooms** into hot sterilized jars. Fill to within ½ inch from top with water & vinegar. Process in boiling water bath for 5 minutes. Start counting the time when water returns to a boil.

Gary Walter

PICKLES

5 quarts peeled & thinly sliced cucumbers
3 or 4 medium onions thinly sliced

Pack cucumbers & onions in jars. Heat:

3 cups sugar **½ cup kosher salt**
1 tsp turmeric **3 cups white vinegar**
1 tsp celery salt

Pour over cucumbers and seal. Keep refrigerated. Do not use for 2 weeks.

Charlie Freelan

PINWHEEL SANDWICHES

2 loaves white or rye bread sliced horizontally into 8 slices
 $\frac{3}{4}$ lb thinly sliced ham or $\frac{3}{4}$ lb turkey
 $\frac{3}{4}$ lb thinly sliced American cheese or Swiss
4 dll pickles quartered lengthwise

Mix **2 cups sour cream** and **1 envelope Lipton Onion Soup Mix**. Spread 1 slice of bread with 2 Tbsp sour cream and onion soup mixture. Place 2 slices cheese end to end, then 2 slices meat. Place on slice of pickle at one end and roll jellyroll style. Wrap with plastic wrap and chill. Makes approximately 10 dozen sandwiches. Slice in $\frac{1}{4}$ inch slices. **Barb Hampel**

RHUBARB JAM

5 cups rhubarb cut up **4 cups sugar**
1 cup water

Boil together 10 minutes. Add **1 cup drained, crushed pineapple**. Simmer 10 minutes. Quickly stir in **6 oz strawberry Jello**. Put in jars & seal. **Rita Bekkering**

RHUBARB/STRAWBERRY JAM

5 cups rhubarb cut in 1" pieces
20 oz can crushed pineapple
5 cups sugar

Cook until rhubarb is tender. Add 2-6oz strawberry Jello. Pour into jars and seal. **Nelda Metcalf**

RIPE TOMATO RASPBERRY JAM

4 cups peeled, mashed ripe tomatoes **4 cups sugar**
3 tsp lemon juice

Boil 20 minutes. Add **1-6 oz raspberry jello**. Boil 5 minutes. Pour into jars & seal. **Nelda Metcalf**

SALAMI

2 lbs ground beef **$\frac{1}{4}$ tsp garlic powder**
pinch mustard seed **1 Tbsp liquid smoke**

1 Tbsp Morton Tenderquick salt ½ cup water
¼ tsp onion powder

Form into rolls. Wrap in foil shiny side out. Refrigerate 24 hours. Make holes in bottom of foil. Place in oven at 300 degrees for 90 minutes. Unwrap foil. Store in plastic. **Kay Reed**

SAUCE

1 cup milk 1 tsp salt
2 cups oleo dash pepper
2 Tbsp flour ½ cup shredded sharp cheddar cheese

Blend all in saucepan and cook slowly stirring constantly until thick. Be sure cheese is melted. Completely blended.

Myrna Nellis

SAUSAGE STUFFING APPETIZER

¼ cup butter ½ cup water
1 box stuffing mix 1 egg
¼ lb sausage 1 lb bacon

Melt butter & water. Stir in stuffing mix. Add egg and sausage. Blend with hands. Chill 1 hour or more. Shape into balls. Cut bacon in thirds and wrap around balls. Insert toothpick. Bake at 375 degrees for 35 minutes. **Nelda Metcalf**

SEAFOOD ROLLUPS

8 artificial crablegs 1 pkg crescent rolls
8 oz cream cheese 1 tsp dill weed
1 egg beaten 1 Tbsp white wine or lemon juice

Heat oven to 375. Soften cream cheese. Thin with wine. Unroll crescents. Spread cream cheese on crescent. Place artificial crableg at one end. Sprinkle lightly with dill weed. Roll up. Brush on beaten egg. Place on ungreased cookie sheet. Use whole as entrée or slice as an hors d'oeuvre. **Karla Roebuck**

SHAKE & BAKE

2 cups dry bread crumbs, fine ¼ cup flour
¼ cup shortening 2 tsp sugar

4 tsp salt or to taste
2 tsp ground oregano
½ tsp garlic powder

2 tsp onion powder
1 tsp cayenne
2 tsp paprika

Mix well. Dip chicken in milk, then in coating. Good for pork chops too. Bake.

SHRIMP DIP

1 can tiny shrimp, drained or 1 bag frozen cocktail shrimp
1 pkg cream cheese softened **¼ cup ketchup**
1 Tbsp dry minced onions **1-2 tsp horseradish**

Mix with electric mixer. Serve with Triscuits or any snack cracker.
Karla Roebuck

SHRIMP DIP (Dave's)

1 can tiny shrimp, drained or 1 bag frozen cocktail shrimp
1 lb. French onion chip dip **onions**
1 pkg cream cheese softened

Mix with electric mixer. This dip is great for dipping veggies as well as for crackers.
Karla Roebuck

SMOKY CHEDDAR BALL

8 oz pkg cream cheese softened **1 tsp A-1 steak sauce**
1 cup shredded smoky cheese **1 Tbsp milk**
¼ cup butter softened **½ cup chopped nuts**

Put in bowl and mix with electric mixer until blended. Chill slightly. Put nuts on waxed paper. Shape cheese into a rough ball and drop onto nuts. Roll and finish shaping. Chill thoroughly.

Barb Hampel

SPINACH DIP

2 boxes frozen spinach chopped, prepared according to directions, and drained well (squeezed)
16 oz sour cream
1 pint Hellman's Mayonnaise
1 lg. Onion diced
1 box Knorr vegetable soup (get at Hamaday's)
1 round loaf of bread

Core out center and serve in center of bread using bread to dip the dip.

Barb Hampel

SUMMER PIZZA

2 pkg crescent rolls	2-8 oz cream cheese
1 cup mayonnaise	Ham
Onion	green pepper
Cheeses	olives
Broccoli	Carrots
Seeded tomatoes	Any veggies you like

Lay crescent rolls flat on cookie sheet and press together to form crust. Bake at 375 degrees 14-19 minutes. Cream the cream cheese & mayo. Spread over cooled crust. Top with all the veggies.

Marilyn Dodge

SUMMER SAUSAGE

5 lbs hamburger or venison	2 tsp mustard seed
5 tsp Morton Tenderquick salt	2 tsp coarse pepper
1 Tbsp liquid smoke or smoke salt	2 ½ tsp garlic salt

Mix each day for 3 days. Refrigerate. On the fourth day form into rolls. Place on broiler and bake 8 hours at 150-200 degrees. Note: 10 lbs=11 ¾ supershooter barrels full.

Kay Reed

SUN PICKLES

Enough pickles to fill a 1 gallon glass jar	4 cups water
2 cups white vinegar	½ tsp alum
5 head dill	6 cloves garlic

Place all ingredients in jar and leave in sun for 3 days. Mix daily.

Elizabeth Maneke

VEGGIE PIZZA

2 tubes crescent rolls
2 Pkg. Cream Cheese at room temperature
1 Pkg. Hidden Valley Ranch dressing mix (dry)
½ -1 Cup Miracle Whip
Broccoli, Cauliflower, green onions, tomatoes, carrots, and any other vegetable you like chopped fine.

Spread crescent rolls in sheet cake pan and squish together to make one big crust. Bake at 450 degrees for about 12 minutes. Remove from oven and let cool. While crust is cooling add Hidden Valley mix & miracle whip to cream cheese and mix with electric mixer. When crust is cooled completely spread on the cream cheese mixture. Top with veggies. There are no rules, you use what you like! Yum.

Karla Roebuck

ZUCCHINI RELISH

5 Cups ground squash

3 Cups celery chopped then ground

3 Cups ground onion

2/3 Cups ground green pepper (I use red pepper too to make it pretty)

Soak the preceding in **6 Cups water**, **¼ Cup salt** overnight. Drain. Squeeze out as much liquid as possible.

3 Cups white vinegar

2 Tbsp Mustard seed

1 tsp Tumeric

6 Cups sugar

1 tsp Celery seed

Bring to a boil. Add drained, squeezed veggies and cook 10 minutes. Can seal. Makes about 6 pints.

Karla Roebuck

HOUSEHOLD HINTS

- Remove stains from carpet with club soda and a Pampers to absorb.
- Wine stains? Pour on the Morton salt and watch it absorb into the salt.
- Remove labels from glassware, etc. by rubbing it with peanut butter.
- For baked-on food, fill the container with water, add a Bounce fabric softener sheet and soak overnight. The static from the Bounce sheet will cause baked-on food to adhere to it. Also you can use 2 Efferdent tablets, soak overnight!
- Crayon on the wall can be removed by brushing it with Colgate toothpaste.
- Use Listerine on dirty grout.
- Colgate toothpaste can be used for stains on clothes.
- Grass stains can be removed with Karo syrup.
- Coca Cola will remove grease stains from the driveway overnight. We know it will take corrosion from batteries.
- Use Efferdent or vinegar to remove sweat stains.
- Use a Maxi Pad in your cap as a sweat band. (Of course you should staple or pin it in. You wouldn't want it to drop out on the ground)!
- For fleas in the carpet, sprinkle with 20 Mule Team Borax and let stand for 24 hours.
- Fungus on toenails or fingernails – Vapor rub.
- Kool-Aid can be used as a dye in paint.



SOUPS

&

SALADS



MRS. ANDERSON'S PLAYDOUGH

1 cup flour
½ cup salt
2 tsp cream of tartar

1 cup water
1 Tbsp oil
food coloring

Mix dry ingredients and liquids separately. Combine in a microwave safe bowl. Cook on HIGH for 2 minutes. Stir. Continue cooking on HIGH 2-4 minutes until done. Store in an airtight container.

RECIPE FOR A HAPPY MARRIAGE

½ cup politeness
4 tsp willingness to work together
2 cups good disposition
1 cup happiness
3 cups love
1 tsp thoughtfulness
Big dash of unselfishness

Season liberally with **good humor**. Bake in an oven of **warm contentment** for the rest of your life. Serve large helpings with a **smile**.

AMBROSIA SALAD

1 Lg. Can crushed pineapple drained
1 can mandarin oranges
1 sm. Pkg. Coconut (I prefer a little less)
½ pint sour cream
Miniature marshmallows to suit

Mix all ingredients together and chill. I usually double this recipe.

Joan Boroff

APPLE CINNAMON JELLO SALAD

1-3 oz. Raspberry Jello sugar free **1 cup boiling water**
¼ cup red cinnamon candies **1 ½ cup applesauce**
Cottage cheese

Combine Jello, boiling water, and candies. Let cool. Add applesauce. Place in ring mold until set. Unmold. Add cottage cheese in center.

Georgia Scott

BEAR CHILI

3 lb. Ground bear* **3 cans Bush's chili starter**
1 Tbsp Chopped garlic **1 med. Onion chopped**
3 cans diced tomatoes **4 tsp Cooking oil**

In a fry pan, heat oil and stir in meat, garlic, and onion. Cook until brown. Drain excess grease. Stir in chili starter and tomatoes. Simmer on medium to low heat approx. 3 hours. If more seasoning is needed, add chili powder to taste.

*Venison or any other meat may be substituted for bear. Enjoy!

Clyde Peacock

BEEF BARLEY SOUP

2 lb. Beef stew meat cut in ½ inch pieces
1 lg. Onion chopped
1 sm. Red pepper chopped**
5 cups water
3 stalks celery cut in ½ in. pieces**
2 Tbsp. Instant beef bouillon
2 Tbsp. minced parsley
1 tsp. Salt **½ tsp. Pepper**

½ tsp. Basil**

1 bay leaf**

½ cup medium pearl barley

Combine all ingredients except barley in slow cooking pot. Cover and cook at setting #3 (low) for 7-9 hours or at setting #5 (high) for 4-5 hours. During last hour of cooking add barley and continue cooking at same heat setting. Remove bay leaf before serving. Reduce heat to setting 2 (low) for serving.

****I used a bag of frozen veggies so mine had more different veggies than this called for. Also I put in the seasonings that I like, not necessarily these.**

Barb Hampel

BEET SALAD

1 pt. Beets chopped

1 boiled egg chopped

1 sm. Onion chopped

½ cup Miracle Whip

Mix and refrigerate one hour.

Nelda Metcalf

BIG BOWL BROCCOLI-CAULIFLOWER SALAD

Fry **8 strips bacon** crisp, crumble

In large bowl in this order place (but do not mix):

½ head cauliflower, buds only

2-3 bunches broccoli, heads only

1 head lettuce torn into bite size pieces

½ large onion diced

crumbled bacon

1 pkg. Frozen peas, broken apart

Mix **1 pkg. Dry Good Seasons Italian Mix** with **1 pint Hellman's Mayonnaise**

Spread Hellman's on top of salad ingredients, sealing to edges. Sprinkle **4 oz. Parmesan cheese** on top. Cover and refrigerate 18 hours or so. Toss all together just before serving.

Carla McCallum

BROCCOLI CAULIFLOWER SALAD

1 head broccoli

1 head cauliflower

1 sm. Purple onion

1 Cup sunflower seeds

1 cup raisins

½ Cup bacon

Dressing:

1 cup mayonnaise
½ cup sugar

2 Tbsp Vinegar

Sandy Latoski

BROCCOLI CHEESE SOUP

2 Cans cream of celery soup **1¾ Cup Milk**
¼ lb. Cheddar (or any kind) cheese diced
2 Tbsp Butter **salt & pepper**

Dice broccoli, boil until tender, leave water on and add the rest of ingredients. Cook on low until cheese is melted. Can be done in microwave to melt cheese. **Esther Flynn**

BROCCOLI SOUP

Dissolve **6 chicken bullion cubes in 6 cups water**. Bring to boil. Add **½ tsp. each salt, pepper, & garlic**. Add **¾ cup onion, ½ cup celery, & 4 cups fresh broccoli (or 20 oz frozen broccoli) chopped**. Cook 7 minutes. Add **16 oz. thin noodles**. Lower heat and add **1-1¼ lb. Velveeta cheese cubed**. Add **2 cans evaporated milk & water** or more if desired. Simmer on low heat. Watch carefully because it scorches & curdles easily. **Berdena Wirt**

CHICKEN NOODLE SOUP

1 pkg. Frozen egg noodles (or home made) **1 chicken**
1 can chicken broth (or more if desired) **Small onion**

Boil chicken until it cleans off bone easily, about 1 hour. Cut chicken in bite-size pieces. Let broth cool so that fat can be removed. Put chicken pieces, onion (& other can of broth) into broth. Bring to boil. Drop in noodles. Cook until noodles are tender 20-30 minutes. I like to add a little thickening (flour & water) to the broth if I'm using frozen noodles. Home made noodles have some flour on them and therefore the broth thickens.*
*If the broth is a little blah, chicken bullion can be added.

Barb Hampel

CHICKEN SALAD

6 cups chicken (cut up) **2 cups celery (chopped)**
sm. Bag slivered almonds **¾-1 Cup mayonnaise**

¾-1 cup poppy seed dressing 2 cups grapes (optional)
medium onion chopped (optional)

Mix together, chill, and serve.

Mary Lucht

CHRIS'S BROCCOLI EGG NOODLE SOUP

2 Tbsp Oil or margarine	8 oz. Egg noodles
½-¾ Cup onion	1 tsp Salt & pepper
6 chicken bullion cubes	2 pkgs. Chopped broccoli
6 cups water	1/8 tsp Garlic powder
6 cups milk	1 lb. Velveeta Cheese

Heat oil, add onion & sauté for 3 minutes. Add water & bullion, heat to boiling. Add noodles & salt, cooking 3 minutes. Stir in garlic & frozen broccoli, cook 4 minutes. Add milk, cheese, & pepper heating until cheese melts. Takes only 20 minutes to make.

Evelyn Hampel

COOKIE SALAD

1-3 oz. Pkg. Vanilla instant pudding	1½ Cup buttermilk
16oz can pineapple tidbits, drained	
11oz can mandarin oranges, drained	1-8 oz. Cool whip
1 pkg. Fudge stripe cookies	

Mix buttermilk & pudding mix. Add drained pineapple & oranges. Fold in cool whip. Break cookies into bite size pieces. Fold into salad. Refrigerate.

Barb Hampel

COPPER PENNIES

2 lb. Carrots, sliced	1 cup sugar
1 med. Green pepper chopped	2/3 cup vinegar
1 med. Onion chopped thin	1/3 cup salad oil
1 can tomato soup	

Pare, slice, and cook carrots with a little salt. Do not over cook carrots, they should be crisp, a bit under cooked is best. Drain carrots. Boil tomato soup, sugar, vinegar, and oil 3-5 minutes. Pour mixture over green peppers and onions in a bowl. Add hot carrots. Stir and refrigerate overnight. Will keep 2 weeks in refrigerator. Recipe can be cut in half very easily. **Ada Morden**

CORN BEEF SALAD

1 pkg. Lemon Jello (small)	½ cup boiling water
1 can corn beef 12 oz. Minced	2 cups celery cut fine
1 lg. Chopped onion	3 hard boiled eggs chopped
1 cup salad dressing	1 jar chopped green olives

Mix all together and put in a large bowl & refrigerate until it sets up.

Cathy Scott

CRANBERRY MOLD

1 pkg. Cranberries 12-16 oz.	1 cup chopped walnuts
1 lg. Can chunk pineapple cut a little smaller	
1 cup celery cut up	2 pkg. Orange Jello

Cook cranberries with **2 cups sugar** and **1 ½ cup water**. Add Jello. Cool. Add remaining ingredients. Put in mold or bowl.

Marilyn Dodge

CRANBERRY SALAD

4 cups cranberries	1 1/3 cups sugar
2 pkg cherry or black cherry Jello	1 cup diced celery
¼ cup chopped nuts	2 cups water
1 sm. Can crushed pineapple with juice	
½ cup seedless grapes	pinch salt

Cook cranberries & water together for 5 minutes. Stir in Jello, sugar, & salt. Cool & place in refrigerator. When starting to thicken add pineapple with juice, nuts, & grapes. Chill until set.

Ruth Ann Rose

CRANBERRY SALAD

Grind together **1 lb. Cranberries & 1 orange (do not peel)**. Dissolve **2 pkg. Cherry jello** in **2 cups boiling water**. Let cool. Add **1 ½ cups sugar, ground ingredients, and 1 #2 can crushed pineapple (drained)**. Harden in refrigerator.

Mabelle Preston

CUCUMBERS IN SOUR CREAM

1 cup commercial sour cream	2 Tbsp. Lemon juice
3 Tbsp Minced fresh chives	1 ½ tsp Salt

3 cucumbers peeled & sliced

¼ tsp Pepper

Combine all ingredients except cucumbers, stirring well. Stir in cucumbers & chill.

Marilyn Dodge

DELICIOUS FRUIT SALAD

Take **one box of vanilla** pudding and cook it with **orange juice instead of milk**. Cool. Pour over **prepared fruit**, such as red & green grapes-halved, pineapple, peaches, pears, blueberries, halved maraschino cherries, cut up oranges, apples, & strawberries or any other fruit in season. Add **sliced bananas** shortly before serving.

Joan Boroff

DIET SALAD

1 cup cottage cheese

1 carton cool whip

1 can pineapple

1 can mandarin oranges

1 box Jello

Stir well and mix. Let stand 1 hour.

Myrna Nellis

FOUR BEAN SALAD

1 can of each green beans drained, wax beans drained, garbanzo beans rinsed & drained, kidney beans rinsed & drained.

8 green onions sliced

¾ cup sugar

¼ cup vegetable oil

½ cup vinegar

½ tsp salt

In a large bowl combine beans & onion. In a small bowl combine remaining ingredients and stir until sugar dissolves. Pour over bean mixture. Cover & refrigerate overnight, stirring several times.

Marilyn Dodge

FRUIT SALAD

Mix **2 lb. Cottage cheese, large can pineapple drained. Add 2 boxes strawberry Jello (dry).** Mix in **1 large cool whip.**

Nelda Metcalf

GREEN BEAN SALAD

1 pt. Green beans

1 boiled egg chopped

1 sm. Onion chopped

½ cup Miracle whip

Mix and refrigerate one hour.

Nelda Metcalf

HAMBURG SOUP

1 lb. Hamburger

1 small onion chopped

Brown hamburger with onion and drain off oil. Add:

1 med. Size can mixed vegables

1 med. Size can stewed tomatoes

Heat together and serve. This soup tastes like home made.

Ada Morden

HEALTH SALAD

3 oz. Pkg. Lemon Jello

1 cup boiling water

dash of salt

1 can fruit cocktail

1 lb. Carton cottage cheese

Dissolve Jello in water. Add salt & cool. Add fruit cocktail & cottage cheese. Chill until firm.

Esther Flynn

HOMEMADE CHICKEN NOODLE SOUP

Noodles:

3 Eggs beaten

1 tsp Salt

1 2/3 cups flour

Add salt to eggs. Mix well. Add flour to make stiff dough. Knead well. Let stand covered 30 minutes. Divide into 2 balls, roll out paper thin & slice into strips. Spread out to dry.

Soup:

1 small chicken

1 small onion chopped

1 qt. Water

2 stalks celery or tsp Celery salt

1 carrot grated

3 cubes chicken bullion

salt & pepper to taste

Simmer all ingredients until chicken is tender, remove skin & bones, cut into small pieces. Add noodles 30 minutes before serving. 6-8 servings.

Julie Walter

MAPLE WALNUT CRANBERRY SAUCE

¼ cup cranberry juice

½ cup pure maple syrup

¼ tsp Maple extract

¼ cup brown sugar

12 oz fresh cranberries

¼ cup finely ground walnuts

Mix juice, coolwhip, and pudding together. Add pineapple and mix. Place in refrigerator. Let set for ½ hour.

Ada Morden

POPPY SEED DRESSING

¾ cup sugar	dash salt
dash mustard	1/3 cup cider vinegar
¾ cup cooking oil	

Combine sugar, salt, mustard, and vinegar. Heat to boiling 5 minutes. Cool to luke-warm. Add oil slowly while beating with mixer another 5 minutes. Add **1 tsp. Poppy seeds** while mixing.

Julie Walter

POTATO BEAN SOUP

½ cup sliced celery	2 med. Carrots shredded
1 clove minced garlic	2 tsp Melted oleo
4 cups chicken broth	4 cups cut up potatoes
2 tsp Dill weed	15 oz. can white beans
½ cup sour cream	1 Tbsp Flour
dash pepper	

In large sauce pan cook & stir celery, carrots, garlic, in oleo 4 minutes over low heat. Stir in broth, potatoes, & dill. Simmer covered until potatoes are tender. With back of spoon lightly mash about ½ the potatoes in the broth. Add beans. In small bowl stir together sour cream, flour, pepper, and salt if desired. Stir into potatoes & mix. Cook & stir until thickened. Serve.

Marilyn Dodge

PRETZEL SALAD

2 Cups crushed pretzels	¾ cup melted butter
2 Tbsp Sugar	1 medium sized cool whip
1 cup sugar	8 oz. cream cheese
2 cups boiling water	6 oz. strawberry jello
10 oz. frozen strawberries	

Put cream cheese in bowl to soften. Crush pretzels in blender or Ziploc bag. Combine crushed pretzels, butter, & 2 Tbsp. Sugar. Press into 13 x 9 pan. Bake at 400 degrees for 8 minutes. Allow to cool 10 minutes. Beat cool whip and the 1 cup sugar into cream cheese. Spread over pretzel base. Pour Jello into large bowl and

Barb Hampel

Lucy Coon

Joan Boroff

Zibbie Wahl

Place mixture in 5 qt. slow cooker. Stir in beans and remaining ingredients. Cook at High 3-4 hours or low 5-6 hours. Top with **shredded cheddar cheese** and **corn chips**. If you want to thicken this saucy chili, stir in finely crushed saltine crackers until the desired thickness is achieved. Complete the meal with sliced apples and grapes.

Barb Larie

SOUR KRAUT SALAD

1 lg. Can sour kraut drained
1 cup celery
1 pimento/carrot grated
½ cup oil

1 cup chopped onion
1 cup green pepper
½ cup vinegar
1 ½ cup sugar

Mix together.

Shirley Austin

SPINACH SALAD WITH HOT BACON DRESSING

8 slices bacon (crisp)
½ Cup white vinegar

2 eggs beaten
1 Cup Sugar

Cook bacon crisp, cool on paper towel. Combine ½ bacon drippings, sugar, and vinegar in saucepan and cook over low heat until hot. Add beaten eggs and stir over low heat until it thickens. Crumble bacon into dressing. Serve while still warm beside fresh **raw spinach**. I add **red onion, boiled egg, and fresh mushrooms** to the salad. Drizzle dressing on individual salad. A little goes a long way.

Karla Roebuck

TACO SALAD

1 head lettuce in bite size pieces **1 lb. Ground beef**
1 pkg. Taco seasoning mix **1 can kidney beans**
1 9 oz. bag taco flavored chips crushed
8 oz. shredded taco blend (or other) cheese
8 oz. 1000 island dressing **chopped tomatoes**
chopped cucumbers (optional)

Prepare ground beef as directed on taco seasoning. When cooked add drained kidney beans and heat thoroughly. In large bowl place lettuce, crushed chips, cheese, tomatoes, & cucumbers (if using), & meat mixture. Pour dressing (more or less to preference) over everything and mix. Serve with salsa or taco sauce.

Dawn Kretoski

TACO SALAD

Crush & place **1 lb. Bag corn chips or Doritos** in 9 x 13 pan. Brown **1 lb. Hamburger with ¼ cup chopped onion**. Then add **1 can refried beans, 1 pkg. Taco mix** into the hamburger mixture and add the amount of water called for on the taco mix pkg. Simmer until hot. Spoon the hamburger mixture over the chips. Sprinkle **2 cups grated cheddar cheese, ½ head of lettuce shredded, and 2 chopped tomatoes** on top of meat mixture. Serve with **taco sauce & sour cream** if desired.

Joan Boroff

TACO SALAD

1 lb. Ground beef **1 pkg. Taco seasoning mix**
1 bag Nacho cheese chips **1 tomato**
1 head lettuce **2-3 green onions**
16 oz. French dressing (Gordon Foods Royal Red is best or Western)

Brown ground beef. Drain off fat. Add taco seasoning mix and water according to mix. Simmer. Allow meat to cool. Cut up lettuce, onion, & tomato. Crush the Doritos. When meat is cool, add to lettuce. Just before serving, add chips and dressing. (I don't like soggy chips so this works well).

Karla Roebuck

THREE BEAN SALAD

1 can green beans drained **1 small onion diced**
1 can yellow wax beans drained **1 sm. green pepper**
1 can red kidney beans drained **diced**

Dressing:

¾ cup sugar **2/3 cup vinegar**
½ cup oil **½ tsp Pepper**
1 tsp Salt

Mix dressing ingredients with hand mixer 2-4 minutes and pour over bean mixture. Let stand 1 hour at room temperature and then refrigerate overnight. (you may also use lima beans)

Joan Boroff

TOMATO WITH BLUE CHEESE

4 lg. Ripe tomatoes thinly sliced
3 oz. blue cheese crumbled

Dressing:

¼ cup ea. Vegetable oil and red wine vinegar

2 tsp Sugar

½ tsp Salt

¼ tsp Minced garlic

Arrange tomatoes on large serving platter. (I use a glass quiche dish) Sprinkle with cheese. Whisk dressing together and pour over tomatoes & cheese.

Marilyn Dodge

VEGETABLE SALAD

Heat and drain:

1 can French cut green beans

1 can white corn (or frozen)

1 box frozen peas

Mix together:

1 jar pimentos (drain & chop fine)

1 green pepper chopped fine

½ cup or less chopped onions

1 cup chopped celery

Dressing:

1 cup sugar ¾ cup vinegar

½ cup oil 1 tsp salt

1 tsp red pepper chips

Boil dressing ingredients 5 minutes and cool. Add to vegetables, toss, & refrigerate. Will keep at least 2 weeks.

Karla Roebuck

VEGGIE BURGER SOUP

1 lb. Lean ground beef

26 oz. can tomato sauce

4 cups cubed potatoes

1 lb. Frozen veggies

1 med. Onion

Brown beef and onion in soup pot. Drain off fat. Add tomato sauce, potatoes, and frozen veggies. Add **one can** (using tomato sauce can) of **water**. Simmer for about 2 hours. Potatoes will thicken soup. **Salt & Pepper** to taste.

Kathy McCallum

VINAIGRETTE DRESSING

2/3 cup virgin olive oil	¼ cup strawberry jam
¼ cup unseasoned rice vinegar	2 Tbsp dry Sherry
¼ cup white wine vinegar	2 Tbsp sugar
salt & pepper to taste	

Combine ingredients in a sealed container and shake well. I like to use my blender. It really keeps well. We love this salad made of fresh baby spinach leaves, green & red romaine leaves sprinkled with walnuts and sweetened dried cranberries.

Barb Larie

WHITE CHILI

1 ½ lb. Boneless chicken breast	2 Tbsp olive oil
48 oz. jar great northern beans	1-2 tsp Cumin
16 oz. jar medium salsa	2 cups Monterey Jack cheese

Sauté chicken in oil. Add beans, salsa, & cumin. Heat thoroughly. Add cheese just before serving. Serve with tortilla chips. (Add chicken broth if you want to thin it).

Zibbie Wahl

ZUCCHINI CASSEROLE

4 cups thinly sliced zucchini (unpeeled)	
1 cup chopped onion	½ cup butter
2 Tbsp parsley	

Seasonings:	½ tsp salt	¼ tsp garlic powder
	Pinch pepper	¼ tsp sweet basil
	¼ tsp oregano (I use thyme instead)	

2 eggs, well beaten	8 oz shredded mozzarella
1 can crescent rolls	2 Tbsp Dijon mustard

Cook zucchini, onions, butter about 5 minutes. Stir in parsley. Put seasonings in large bowl with egg & cheese. Blend in zucchini mixture. Separate crescent rolls and squish together into 9 x 13 pan to form crust. Spread mustard over rolls. Pour mixture over top and bake at 375 degrees for about 20 minutes.

Karla Roebuck



Casseroles & Main Dishes



AFRICAN CHOP SUEY

1 pound lean beef	1 pound lean pork
2 onions chopped	1 cup celery chopped
1 can cream of mushroom soup	1 can water
1 can cream of chicken soup	1 can mushrooms
1/2 heaping cup raw rice	3 Tbsp molasses

Preheat oven to 325. Cube meat and brown it on the stove. Put in large covered casserole. Add onions, celery, soups, water, molasses, and rice. Stir. Bake (covered) 2 hours at 325. Stir about every half hour. Uncover and cook an additional ½ hour. Increase cooking time if using long-grain rice. **Karla Roebuck**

ALMOND CHICKEN

2 whole chicken breasts, boned & each cut lengthwise into 8 strips	1 egg
1 Tbsp vegetable oil	2 tsp cornstarch
1 tsp salt	1 tsp soy sauce
¼ tsp pepper	
1/3 cup sliced almonds	1/8 tsp salt
¼ cup flour	¼ cup water
2 Tbsp cornstarch	1½ tsp vegetable oil
¼ tsp baking soda	¼ tsp salt

1½ cups chicken broth
¼ cup shredded bamboo shoots
2 tsp heavy soy sauce or brown gravy sauce (LaChoy)
dash pepper **2 Tbsp cornstarch**
2 Tbsp cold water **vegetable oil for deep frying**
2 green onions, cut into 2 inch pieces

1. Mix egg, 1 Tbsp veg. Oil, 2 tsp cornstarch, 1 tsp salt, 1 tsp soy sauce, & ¼ tsp pepper in a small bowl. Pour over chicken strips, cover and refrigerate 30 minutes.
2. Heat vegetable oil (about 1½ inches) in wok to 350 degrees. Fry almonds until light brown (about 30 seconds) Remove with slotted spoon and drain on paper towel. Sprinkle with 1/8 tsp salt.
3. Mix flour, ¼ cup water, 2 Tbsp cornstarch, 1½ tsp veg oil, baking soda, & ¼ tsp salt. Dip chicken strips one at a time into batter. Fry 2 pieces at a time until light brown

(about 3 minutes). Remove with slotted spoon and drain on paper towel. Increase oil temperature to 375 degrees. Fry chicken all at once until golden brown (about 4 minutes). Cut each strip into 5 equal pieces and arrange on a serving platter.

4. Heat chicken broth, bamboo shoots, 2 tsp soy sauce, & dash of pepper to boiling. Mix 2 Tbsp cornstarch into 2 Tbsp water and stir into sauce. Cook and stir until thick (about 1 minute). Pour sauce over chicken. Garnish with green onions and almonds.

Karla Roebuck

BAKED BEANS (MY MOTHER'S)

2 lb. Navy beans (you may soak if time permits) Boil until beans are tender, drain, put in baking dish. Add **2½ cups white sugar, 2 tsp Salt, 1 tsp Pepper**. Lay **½ pound bacon** over top and bake at 350 degrees for 1 hour or more until just moist. If they get too dry while baking, add more water.

Nelda Metcalf

BAKED BEANS (Hot or cold)

½ lb. hamburger –browned

½ lb. bacon-browned & chopped

1 Cup chopped onion

1 Can pork & beans drained

1 Can Lima Beans drained

1 Can Kidney Beans drained

½ Cup white sugar

½ Cup brown sugar

½ Cup ketchup

1 tsp salt

2 tsp Vinegar

1 tsp Dry mustard

½ tsp Garlic

Bake 350 for about 1 hour or until not too juicy. I use green beans instead of lima beans.

Peggy Palmer

BAKED CORN CASSEROLE

3 eggs slightly beaten

¼ Cup melted butter

Small amt. chopped onion

15oz. Can Cream style corn

15 oz. Can Whole corn

½ Cup Mozzarella Cheese

1 Cup sour cream

1 pkg. Corn muffin mix

Dash of salt & pepper

**Small amt. Chipped ham
for flavor (cut up)**

Mix all ingredients together and pour into greased baking dish.

Bake 1 hour at 350 degrees. Watch close as ovens vary.

Cindy Sanders

BARBEQUED PORK LOIN

3-4# Boneless pork loin 1 pkg. Dry onion soup mix
1 bottle BBQ sauce-more or less

Cook in slow cooker until pork is tender. Shred meat with two forks. Add more sauce if desired. **Marcia Ulrich**

BARBECUED BEEF LOAVES

1 ½ Lb. Ground round 1 Tbsp Instant minced onion
¼ Cup shredded raw carrot 2 tsp Salt
1/8 tsp Pepper 1 Cup evaporated milk

Place all ingredients in bowl and mix well. Form into 6 individual loaves and place in 9 x 9 x 2 baking dish. Bake 350 degrees for 20 minutes. After 20 minutes spoon sauce over and bake 30 minutes longer.

Sauce:

1/3 Cup brown sugar 1 tsp Dry mustard
¼ tsp Garlic clove ¼ tsp Allspice
1 Tbsp Flour ½ Cup Ketchup
1 Tbsp Lemon juice

Place all ingredients in small bowl and mix thoroughly. Spoon over loaves as directed above. **Marilyn Dodge**

BREAKFAST CASSEROLE

16 slices bread (cubed) 1 lb. Ham (cubed)
1 lb. Grated cheddar cheese 1 ½ cups Swiss cheese
6 eggs 3 cups milk
½ tsp Onion powder ½ tsp Dry mustard

Topping:

½ cup butter 3 cups crushed corn flakes

Put half of bread in bottom of 9 x 13 pan. Cover with ham and cheeses, then remainder of bread. Mix eggs, milk, onion powder, and dry mustard. Pour over above mixture and refrigerate over night. In a.m. melt ½ cup butter. Add 3 Cups crushed corn flakes. Put it on top of egg mixture. Bake at 325 degrees for 40 minutes. **Evelyn Hampel**

BUCKAROO BEANS

1 lb. Bacon cut into 1 inch pieces 1 lb. Ground beef
1 lb. Sausage 2 cups chopped onion
1 cup chopped celery 2 cloves garlic minced
1 large green pepper chopped 1 cup ketchup
10 oz. Bottle BBQ sauce ½ cup molasses
1 cup brown sugar
6- 16 oz cans beans (2 cans baked, 1 can chili beans, 1 kidney, 1 garbonzo, 1 lima)

Brown meats and vegetables. Drain beans. Add to meats with remaining ingredients and bake for 2 hours at 375 degrees.

Skeeter Correll

BURRITO CASSEROLE

Mix **2 cups mushroom soup** with **16 oz. Sour cream** and add **3 lb. browned hamburger** and **2 pkg. Taco seasoning mix**. Mix **1 cup refried beans** with hamburger mix. Put in 13 x 9 pan. Cover with **burrito shells**. Bake 350 degrees for 45 minutes to 1 hour. Lay **cheese slices** over top when done baking and is still hot so cheese melts. When ready to serve, top with **lettuce** and **tomatoes**.

Nelda Metcalf

BURRITOS

1 lb. Hamburger- brown and drain.
Add **1 can refried beans & 1/3 package dry burrito seasoning**
Warm softshell flour tortillas

Roll about 3 spoons of mixture in each tortilla with some shredded cheese. Put in 9 x 13 glass baking dish. Pour 1 small can of tomato sauce over burritos and sprinkle more shredded cheese over them. Cover with saran wrap and heat in microwave until cheese is melted. Serve with lettuce, onions, tomatoes, and sour cream.

Barb Hampel

CABBAGE CASSEROLE

Grease bottom and sides of a 3-4 quart casserole dish. Chop a **medium head of cabbage** and **3 onions**. Put in bottom of dish. Brown **1 lb. Hamburger** (season to taste). Drain when done. Add **½ cup rice** and mix. Layer on top of cabbage. Mix **2 cups chopped tomatoes, ¼ cup ketchup, and 2 Tbsp Sugar**. Pour over hamburger. Cover and bake at 350 degrees for 1 hour.

Elizabeth Maneke

CABBAGE CASSEROLE

1 lb. Hamburger browned	1 onion chopped
½ green pepper chopped	Salt, pepper, Mrs. Dash
½ cup rice-semi cooked	½ head cabbage chopped
1 Qt. Stewed tomatoes	1 Tbsp Sugar

Shredded cheese

Brown hamburger, onion, and green pepper. Add rice. Partially microwave cabbage in large casserole dish with ½ cup water, salt, and pepper. Put hamburg mixture on top of cabbage. Add tomatoes and sprinkle with sugar. Poke hole down through all so tomatoes go through cabbage. Top with shredded cheese if desired. Bake at 350 degrees about 1 hour. Dig deep to get cabbage. Good eatin' with mashed potatoes.

Joyce Martiny

CABBAGE SPAGHETTI & CHEESE

4 Cups shredded cabbage	2 Cups cooked spaghetti
4 cups milk	4 Tbsp. Flour
4 Tbsp. Butter	½ lb. American cheese
1 tsp. Salt	

Cook spaghetti in boiling salted water until tender. Make a sauce of flour, butter, milk, and salt. Shave the cheese and add it to the sauce. Put the cabbage, spaghetti, and sauce in a buttered baking dish in layers and cover the top with buttered bread crumbs. Bake 20-30 minutes in moderate oven. **Peggy Palmer**

CANADIAN GOULASH

4-5 Pheasant or partridge breasts OR 2-3 chicken breasts (boned & sliced)
1 lb. Bacon cut into half strips
2 cabbages chopped

Brown or pressure cook breasts until completely done and tender. Fry bacon (save drippings). Fry cabbage in bacon grease until done. Combine all ingredients, stir, and simmer approximately 15 minutes on low to medium heat. Can be served with ranch dressing. Enjoy!

Clyde Peacock

CAVATINI

3 Cups pasta (1 cup each twist, mostaccioli, ruffles) cooked & drained
28-32 oz. Jar spaghetti sauce

3 oz. Package pepperoni
1 lb. Bulk Italian sausage cooked and drained
1 large can mushrooms
1½ cup mozzarella cheese
Sautéed chopped onion and green pepper (optional)
Italian seasonings and garlic powder to taste

In a 2½-3 Quart casserole dish mix together ingredients. Sprinkle cheese on top. Bake uncovered at 350 degrees for 20-25 minutes. This recipe can be made a day in advance, bake 10 minutes or until heated through. **Marlene Cummings**

CHICKEN BROCCOLI CASSEROLE

4 Chicken breasts (or 1 fryer cut up)
8 oz Velveeta sliced
1 can cream of celery soup
10oz. Pkg. Frozen broccoli (cook according to directions)
1 pkg. Stuffing croutons seasoned (I use brownberry sage & onion, enough for a 20 lb. Turkey)

Boil chicken until tender (40 minutes). Cut up chicken into bite size pieces. Prepare stuffing as directed on pkg. In a 13 x 9 in. pan layer chicken then broccoli. Spread soup over all (rinse out can with a little water and pour over too)* Place cheese slices over top, then spread dressing over top (there will be some left over). Bake at 350 degrees covered with foil for 25 minutes then uncover and bake for 10 minutes.

*To spice up a little add salt, pepper, or Mrs. Dash to taste.

Sue Cherry

CHICKEN & RICE

1 can raw rice	1 can water
1 can cream of celery soup	Raw chicken
1 can cream of mushroom soup	

Place chicken in greased baking dish. Mix rice, water, and soup together. Pour over salted & peppered chicken and cover. 350 degree oven. Bake 2 hours or until done. Uncover last ½ hour to brown. **Byrdena Wirt**

CHICKEN CRESCENT WREATH

2 tubes 8 oz. Each refrigerated crescent rolls
1 cup (4 oz) shredded cheddar cheese

2/3 cups cream of chicken soup (undiluted)
½ cup chopped fresh broccoli
½ cup chopped sweet red pepper
¼ cup chopped water chestnuts
1 can (5 oz) white chicken drained or ¾ cup cubed cooked chicken
2 Tbsp Chopped onion

Arrange crescent rolls on a 12 inch pizza pan forming a ring with pointed ends facing the outer edge of pan and wide ends overlapping. Combine the remaining ingredients. Spoon over wide ends of rolls. Fold points over filling and tuck under wide ends (filling will be visible). Bake at 375 degrees for 20-25 minutes or until golden brown. Yield 6-8 servings.

Barb Hampel

CHICKEN & RICE

1 Chicken cut up
½ cup chicken broth
1 can mushroom soup
Seasonings: salt, pepper, garlic salt, paprika, & lemon juice.

1 cup uncooked rice
1 can cream of celery soup
1 can cream of chick soup

Add seasonings to chicken. Combine rice and soups in casserole dish. Put chicken on rice. Pour broth over top. Cook at 325 degrees for 2 hours. Add more broth as needed.

Georgia Scott

CHICKEN

¾ cup crumbled corn flakes
¾ cup grated parmesan cheese
1 envelope ranch dressing
½ cup butter melted
8 boneless skinless chicken breast halves (2 pounds)

In a shallow bowl combine the corn flakes, parmesan cheese, salad dressing mix. Dip chicken in butter or margarine, then roll in corn flake mixture to coat. Place in greased 13 x 9 x 2 baking dish. Bake at 350 degrees for 45 minutes or until chicken juice is seen clear. Yield 8 servings.

Peggy Palmer

CHICKEN ENCHILADAS

1 lb. Chicken breasts cooking in olive oil and garlic powder
12 oz. Sour cream
2 cans cream of chicken soup

1 lb. Shredded cheese
1 can diced green chilis

1 bunch of green onions (garnish)

Fill tortillas with filling and roll. Place in a pan sprayed with Pam. Pour remaining filling on top of rolled and filled tortillas and sprinkle with cheese. Garnish with onions. Bake 350 degrees for 1 hour.

Zibbie Wahl

CHICKEN FINGERS

6 boneless skinless chicken breasts

1 cup Italian bread crumbs

1 clove garlic minced

2 Tbsp Grated Parmesan cheese

¼ cup vegetable oil

Combine oil and garlic in small bowl. Flatten chicken to ½ inch thick. Cut into 1 inch wide strips. Brush strips with oil, garlic, then into crumbs to coat. Place on a greased baking sheet. Bake at 350 degrees for 20 minutes or until golden.

Marcia Ulrich

CHICKEN IN A GARDEN

9" pie crust baked

1 can 3oz Durkee onions

2 Cups cooked chicken diced

1 pkg. 10oz. Frozen mixed vegetables cooked

1 can cream of chicken soup & ¼ cup milk

Combine chicken, veggies, and soup. Add ½ can of onions. Pour into baked pie shell. Bake at 350 degrees for 25 minutes. Sprinkle remaining onions over top and bake 5 minutes longer.

Marilyn Dodge

CHICKEN POT PIE

1 Can cooked chicken

1 cup Bisquick

1 2/3 c mixed frozen vegetables (thawed)

1 egg

1 can cream of chicken soup

½ cup milk

Mix chicken, veggies, and soup. Put in ungreased pie pan. Mix bisquick, milk, and egg with fork. Pour over and bake at 400 degrees for 30 minutes.

Barb Hampel

CHICKEN POT PIE

1 box Pillsbury pie crust

2 cans Cream of potato soup

16 oz. Bag frozen peas and carrots ½ Cup milk
2 Cups cubed cooked chicken Salt & Pepper to taste

Cook veggies until almost done. Drain. Add soup, milk, chicken, salt & pepper. Make pie crust and place on in bottom of 8 ½ x 11" baking pan. Pour in filling. Cover with second crust sealing edges. Cut vents in top of crust. Bake at 400 degrees for 1 hour.

Wendy Ulrich

CHICKEN STRATA

7 Slices day old bread cubed. Put ½ into a buttered 9 x 9 x 3 casserole. Cook **½ cup chopped onions, ½ cup chopped celery, ¼ cup chopped red or green pepper** in a little butter for 6 minutes. Cool and mix with **½ cup salad dressing, 2 cups cooked chicken**. Distribute over bread and put remaining bread over top. Mix **2 beaten eggs, 1 ½ cup milk, salt, & pepper** to taste and pour over bread mixture. Refrigerate 1 hour or overnight. Spread **one can cream of mushroom soup** over casserole and bake at 325 degrees for one hour. Add **½ cup or more of cheese** last few minutes of baking. Let stand 10 minutes before serving. If this has been refrigerated overnight, keep at room temp for awhile before baking. **Emily Sewell**

CHICKEN WITH HOISIN SAUCE

1 lb. Boneless skinless chicken breasts cut in 1 inch pieces
2-4 Tbsp Hoisin sauce (oriental markets have the best & cheapest)

1 green pepper (I use zucchini or broccoli instead)
1 can sliced water chestnuts ½ tsp salt
sm pkg fresh mushrooms 1 Tbsp soy sauce
1 Tbsp cooking sherry or wine 1 Tbsp corn starch

Make marinade with sherry, soy sauce, & cornstarch. Place cut up chicken in marinade while preparing other ingredients. Heat 2 Tbsp oil in wok until smoking. Add veggies and salt and cook until crisp tender (about 2 minutes). Remove from wok and set aside. Add 1 Tbsp oil to hot wok and stir-fry chicken until it turns white in color. Add cooked vegetables & stir-fry a few seconds more. Add hoisin sauce and mix to coat all pieces. Serve hot beside or on top of rice. **Karla Roebuck**

COLCANNON (Traditional Irish Dish)

This is for a large amount so you can cut it accordingly

2 heads cabbage sliced thin, thin.

2 leeks, cleaned and chopped.

10lbs potatoes peeled and sliced.

4 bunches of green onions, cleaned and chopped.

1 pound butter and 1 cup milk.

Cook potatoes and cabbage separately; be sure to salt them before cooking. Melt butter in another pan and add chopped onions and leeks and milk (don't have heat too high or milk will scald).

When potatoes and cabbage are fully cooked, drain and mash potatoes. Add cabbage. Mash some more and then add butter and leeks mixture to consistency desired. Mash well. Serve with corned beef. Yum-Yum

Dell O'Brien

COWBOY BREAD

2 Pkg cornbread mix

3 eggs

1 lb. Hamburger

1 can green chilis

1 can creamed corn

¼ cup milk

1 medium onion

1 pkg. Shredded cheddar

Mix cornbread mix, milk, eggs, and creamed corn together. Pour half into baking dish. Brown hamburger and sauté onions. Drain and add chilis. Spread on top of cornbread mix. Sprinkle with cheese and then add second half of cornbread mix. Bake at 350 degrees until top is golden brown.

Kelli London

CREAM CHEESE FISH ROLLS

8 oz. Cream cheese (softened)

1 egg beaten w/ 2 Tbsp water

¼ cup chopped onions

Bread crumbs

¼ cup mushrooms

Fish skinned and boned

Sauté onions and mushrooms in butter until tender. Stir together cheese, onions, and mushroom, butter, and 2 Tbsp of bread crumbs. Between 2 sheets of wax paper pound fish thin. Spread cheese mixture over flattened fish, roll and secure with toothpicks if necessary (if fish is smaller and will not roll, sandwich cheese mix between 2 pieces of fish). Dip in beaten egg and coat with bread crumbs. Sauté in butter approximately 5-10 minutes on

each side until fish is done. Serve with butter if desired.

Gary Walter

CREAM CHEESE ITALIAN CHICKEN

4 skinless chicken breast (pound like beef steak)

Mix together **1 pkg Good Seasons dry salad dressing** with **8 oz. Cream cheese**. Fill chicken breast with cream cheese mixture then roll in **Italian bread crumbs**. Bake one hour until chicken is done in 350 degree oven.

Byrdena Wirt

CRUNCHY CHICKEN CASSEROLE

1 Cup chopped celery	1 Tbsp butter or oleo
2 Cups cooked chicken or turkey	1 ½ cups cooked rice
10¾ oz can cream chicken soup (undiluted)	
¾ cup mayonnaise	½ cup sliced almonds
8 oz. Can sliced water chestnuts drained	
2-3 Tbsp chopped onion	salt & pepper to taste

Topping:

2 Tbsp butter melted	½ cup crushed corn flakes
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Sauté celery and onions in butter until tender. Remove from stove and add remaining ingredients. Spoon into an ungreased 2½ qt. baking dish. Combine topping and sprinkle on top. Bake uncovered for at least 30 minutes in 350 degree oven.

Serves 6-8.

RuthAnn Rose

CRUNCHY HAM CASSEROLE

2 Cups uncooked elbow macaroni	½ cup sour cream
1 ½ cups cubed cooked ham	½ cup milk
1 can cream of chicken soup	1 cup grated Colby cheese
1 pkg frozen broccoli spears (or fresh) cooked and drained	
3 oz. can French fried onion rings	

Cook macaroni. Combine ham and macaroni in 3 qt. casserole. Blend soup, sour cream, milk, pouring ½ over ham and macaroni. Arrange broccoli on top and pour remaining sauce over. Sprinkle with cheese and bake at 350 degrees for 20 minutes. Top with onions and bake 5 minutes longer. Serves 6.

Marilyn Dodge

EASY SWISS STEAK

Cut and brown **1 ½–2 lb. Round steak** with **medium onion**. Pour large can of **V-8 juice** into pan and simmer or put in oven until tender (2-3 hours). Slightly thicken juice before serving. Very tasty.

Kathy McCallum

EGGROLLS

2 cups celery	1 cup roast pork, finely diced*
1 cup cooked shrimp	1 ½ cups green onions, chopped
½ cup water chestnuts	2 cups bamboo shoots
1 Tbsp soy sauce	2 tsp sugar
salt & pepper	Eggroll wrappers

Chop celery, water chestnuts, & bamboo shoots in food processor. Combine all ingredients in hot wok with about 2 Tbsp heated oil. Cook until tender (celery is translucent). Drain thoroughly in large colander and **cool**. Assemble eggrolls and deep fry in vegetable oil until skins are crisp and golden. Drain on paper towels. Serve immediately with sweet & sour sauce (recipe follows).

*Chinese Roast Pork:

1 lb boneless pork	½ tsp salt
1 ½ tsp sugar	2 Tbsp soy sauce
1 clove garlic, crushed	1 Tbsp honey
1 ½ tsp sherry	1 Tbsp applesauce

Marinate pork in remaining ingredients overnight. Roast in marinade at 350 degrees or broil.

Sweet & Sour Sauce:

1 jar peach or apricot jam	1 jar pimentos
3-4 Tbsp white vinegar	

Place all ingredients in blender. Yummy!

Karla Roebuck

EMPANADAS

(Courtesy of Grace Lagos from Chile)

Meat Filling:

2-3 lbs onions	½ cup soaked raisins
3 eggs boiled, diced	1 bullion cube
2 cups meat	½ cup olives, chopped
1 tsp sugar	2 tsp cumin
2 tsp chili powder	

Put 4 cups of water on meat with bullion cube. Dice onions and brown. Add meat. Add cumin, chili powder, & sugar. Cook & cool. Chill overnight.

Dough:

5 cups flour	½ cup lard
¾ cup milk	½ cup oleo (1 stick)
¼ cup water	1 tsp salt

Add up to 1 more cup water

Mix lard & oleo into flour with hands and add milk while mixing. Add water until right. Roll out and cut into 5" circles. Put a glob of meat, olive, raisins, & egg on dough circle. Fold over and seal with salt water. Fork the edge. Brush with egg yolk and bake at 425 for 20 minutes.

Karla Roebuck

FETTUCCINI ALFREDO

Fettuccini noodles (or ribbon noodles)

1 ½ cups melted sweet butter	¾ cup heavy cream
2 cups parmesan cheese	black pepper

Cook noodles in boiling salted water until tender. Drain. Put noodles in large casserole over low heat. Add butter, cheese, and cream a little at a time tossing gently after each addition. Season to taste with pepper.

Georgia Scott

FETTUCCINE ALFREDO

¾ lb Uncooked fettuccine	6 Tbsp unsalted butter
2/3 cup whipping cream	½ tsp Salt
Lg pinch ground white pepper	Lg pinch ground nutmeg

1 cup freshly grated parmesan cheese
2 Tbsp chopped fresh parsley

Cook fettuccine in large pot of boiling salted water 6-8 minutes. Drain well. Return to dry pot. While fettuccine is cooking place butter and cream in 10 inch heavy skillet over medium low heat. Cook stirring constantly until blended and mixture bubbles 2 minutes. Stir in salt, pepper, & nutmeg. Remove from heat. Gradually stir in parmesan cheese until well blended. Pour sauce over fettuccine. Place over low heat. Stir and toss until sauce is slightly thickened and fettuccine is evenly coated. Sprinkle with parsley and serve.

Val Roebuck

GLAZED HAM LOAF

1 lb. Ham
2 eggs
1 cup milk

1 ½ lb. Fresh pork
1 cup bread crumbs

Glazing sauce:

1 cup brown sugar
½ cup diluted vinegar

½ tsp dry mustard

Grind together the ham and pork. Add bread crumbs, milk, & slightly beaten eggs, shape into loaf. Put in loaf pan and pour the sauce over the top and bake at 350 degrees basting frequently with the sauce. Bake about 1 ½ hours.

Dell O'Brien

HAMBURGER CASSEROLE

Mix 2 lb. Ground beef, onions, salt, and pepper. Press firmly in bottom of pan. Add drained mixed vegetables or green beans, 2 cans cream of chicken soup (no water added), tater tots on top. 9 x 13 pan. Bake 350 degrees for 1-1 ½ hours.

Esther Flynn

HOT CHICKEN SALAD

2 Cups chopped chicken
2 cans undiluted chicken soup
2 cups fine chopped celery
1 cup mayonnaise
6 hard boiled eggs (cut up)

Salt to taste
1 cup cracker crumbs
4 Tbsp minced onions
1 cup slivered almonds
4 Tbsp lemon juice

Mix together in buttered 8 inch glass baking dish. Add a few cracker crumbs. Bake 350 degrees 40-45 minutes. Can be frozen.

Mildred Neff

HOT CHICKEN SALAD

1 ½ cups diced cooked chicken
1 Tbsp minced onion
¾ cup mayonnaise
½ cup slivered almonds
½ cup crushed potato chips

2 Tbsp lemon juice
2 hardboiled eggs sliced
½ cup diced celery
½ tsp Salt

Mix all ingredients gently & put in 1 qt. Baking dish. Sprinkle almonds & chips on top. Bake approx. 20 minutes at 375 degrees.

If ingredients have been refrigerated bake 30-40 minutes. Serves 4.

In memory of Clara Whaley

ITALIAN PORK CHOPS MOZZARELLA

8 boneless pork chops, 1/2 inch thick

1 pkt. shake n' bake Original pork seasoned mix

1½ cups spaghetti sauce

1 cup shredded mozzarella cheese

Coat chops with coating mix as directed on package. Place chops in 15x10x1- inch baking pan. Bake at 425 for 15 minutes or until cooked through. Top chops with spaghetti sauce and cheese. Bake an additional 10 minutes or until sauce is warm and cheese is melted.

Laura Zinger

KIDNEY BEAN STEW

½ lb. Bacon cut into cubes. Fry until brown with **green peppers** "done to a turn". Add **1 can tomatoes, 1 can red kidney beans**, simmer over low fire ½ hour. Serve with **½ cup grated cheese** poured over stew before placing on table.

Peggy Palmer

MEATBALLS IN MUSHROOM SAUCE

1 lb. Ground beef

¾ cup quick oats

1 small onion chopped fine

1 tsp Garlic salt

2 eggs

1½ cup milk, divided

1 can golden mushroom soup (undiluted)

Mix first 5 ingredients with ½ cup of the milk. Mixture will be soft. Using about 2 Tbsp, shape into 18-20 meatballs. Melt **2 Tbsp margarine** in large skillet and brown meatballs turning carefully with spatula. Place in a 12 x 8 x 2 baking dish. To drippings in skillet add remaining 1 cup milk and the soups. Cook and stir until mix begins to boil. Pour over meatballs. Cover and bake 350 degrees for 1 hour. Serve over rice or mashed potatoes. Can also be cooked in microwave 7 minutes on Roast setting.

Marilyn Dodge

MEXICAN CHICKEN CASSEROLE

Mix together

4 Cups cooked chicken

1 can cr. of mushroom soup

1 large sour cream **1 can cr. of chicken soup**
1 jar salsa (med. Size) **1 can sliced black olives**
½ cup chopped onions
1 package of flour tortilla shells cut into quarters

In casserole layer:

Chicken mixture (sauce), Tortilla quarters, Chicken mixture (sauce)
 Tortilla quarters. End with layer of sauce. Bake in oven at 350
 degrees for 1½-2 hours. In the last half hour put 1 cup of
 shredded cheddar cheese on top. Can be done in crock pot, which
 I prefer.

Barb Hampel

MEXICAN RICE (SPANISH)

3 cups cooked rice **2 cups canned tomatoes**
¼ cup green pepper diced **¼ cup onions diced**
6 slice of bacon

Fry bacon until crispy, then crumble. Sauté onions and pepper in
 bacon fat. Put all together and bake at 350 degrees 30 minutes or
 until done.

Evelyn Nott

MOCK CHOP SUEY

Brown: **1 lb. Hamburg, onions, & celery.**

Mix with: **1 can cream of chicken soup, ½ cup minute rice**
1 can mushrooms drained

Bake 350 degrees for ½ hour. When almost done sprinkle with
 chow mein noodles.

Cathy Scott

PAELLA

(Traditional dish of Spain)

1-2 lb. boneless chicken breasts cut in bite size pieces
1/8 cup olive oil **1 clove garlic, chopped**
12 oz green beans **5 oz frozen peas, thaw**
1 tsp paprika **2½ cups water**
2 cans chicken stock **½ tsp saffron, crushed**
2 cups rice
12 snails or a sprig of fresh rosemary (or a shake of dried)

Heat olive oil in wok (for lack of a paella), or very large skillet.
 Sauté chicken pieces for 5 minutes. Add garlic, beans, & peas. Stir
 in the paprika, chicken stock, and water. When the liquid boils add
 the saffron and snails (or rosemary). Season, lower heat and
 simmer for about 20 minutes. Turn up the heat and add the rice
 as evenly as possible. After about 5 minutes, stir, cover, turn

down the heat and cook until done (about 20 minutes). Uncover, turn off the heat and let rest 5 minutes before serving.

Karla Roebuck

PIZZA PIE

Have noodles cooking while getting mixture ready. In a fry pan with **2 Tbsp oil** add **½ green pepper (optional)** and **1 medium onion cut up fine** and brown a little. Add **1 ½ lb. good ground beef**. Brown. Add **1 tsp Oregano, ½ tsp Sugar, 1 can tomato soup, 1 equal size can tomato paste, 1 can mushroom soup**. Let all simmer. **1 Package 8 oz. Kluski noodles** (real thin and fine). Cook and drain. Mix noodles, meat mixture and put in layers in casserole. Meat mix then mushrooms (optional) then mozzarella and parmesan cheese then repeat. Bake 350 degrees 30 minutes.

Evelyn Hampel

PIZZA CASSEROLE

16 oz. box Rotini noodles (twists)	1 ½ lb. Ground beef
1 can mushroom soup	1 can tomato soup
1-2 cans stewed tomatoes	1 can mushrooms
8 oz. shredded cheese	Parmesan cheese

Garlic, dried onions, basil, thyme, and a shake or two of dried chili peppers. (you can add oregano too but I don't)

Cook rotini according to directions on package. Brown ground beef. Drain off fat. Add cans and spices to beef and heat to boiling. Reduce heat and simmer until Rotini is done. Drain the rotini and return it to the pot. Mix in the sauce and about ¼ cup parmesan cheese. Sprinkle shredded cheese on top and cover pan for about 5 minutes until cheese is melted (with burner OFF).

Karla Roebuck

POLISH REUBEN CASSEROLE

2- 10¾ oz Cans reduced sodium cream of mushroom soup
1 1/3 cups milk **1 Tbsp prepared mustard**
½ cup chopped onions **1 Tbsp butter melted**
2- 14 oz. Cans sauerkraut rinsed and drained
8 oz. Pkg. Uncooked medium egg noodles
2 lb. Fully cooked polish sausage cut into ½ inch pieces
1 ½ cups shredded Swiss cheese
¾ cup soft whole wheat bread crumbs

In a very large bowl combine soup, milk, mustard, & onion.

Stir in sauerkraut, uncooked noodles, & sausage pieces.
Spoon soup mixture into greased 3 qt. Rectangular baking dish
and sprinkle with cheese.

In a small bowl combine bread crumbs with melted butter.
Sprinkle over casserole. Bake covered at 350 degrees for 1 hour
or until noodles are tender. Serves 8.

Evelyn Hampel

POOR MANS STEAK

1 lb. Hamburg	1 cup milk
¼ tsp Pepper	1 cup cracker crumbs
1 tsp Salt	1 small onion
1 can mushroom soup	

In a big bowl the night before or in the morning mix hamburger,
milk, salt, pepper, cracker crumbs, and onion. Shape into narrow
loaf and let set 8 hours or more covered in refrigerator then slice
1" thick pieces. Roll pieces in flour and fry in butter until golden.
Put slices in layer in a roaster and spread mushroom soup on top.
Bake for 1 hour at 325 degrees.

Nelda Metcalf

ROASTED CHICKEN

1 4-6lb. Roasting chicken	2 Tbsp butter or oleo
salt & pepper to taste	1 lemon
2 medium onions sliced into ½ inch thick slices	
5 garlic cloves peeled	
6 sprigs fresh tarragon (may use dry)	

Place onion slices in bottom of roasting pan in 2 rows to form a
"bed". Put garlic, tarragon, and lemon (prick several times with
fork) inside chicken. Place chicken on top of onions, breast side
up. Bring legs forward, cross & tie. Spread butter over chicken.
Sprinkle with salt & pepper. Place in 425 degree oven for 1½
hours-checking for doneness with thermometer. Remove from
oven let rest for 10 minutes before slicing.

Marcia Ulrich

RUSSIAN FLUFF

1 lb. hamburger (browned)	3 cups cooked rice
1 lg. Onion browned in the meat	1 cup cooked peas
2 cups tomato juice	

Mix all together and bake in 350 degree oven about 45 minutes.

Evelyn Nott

SHRIMP BRUSCHETTA

6 oz. (about 1 cup) diced, cooked shrimp
1 cup shredded fat-free mozzarella cheese
 $\frac{3}{4}$ cup chopped plum tomatoes (about 2 $\frac{1}{2}$ medium)
 $\frac{3}{4}$ cup chopped fresh spinach **1 tsp Dried oregano**
1 tsp Crushed fresh garlic **$\frac{1}{4}$ cup chopped scallions**
1 long, thin loaf French bread

Combine all ingredients except bread in a medium bowl. Mix well and set aside. Slice bread into 24 1-inch slices. Arrange slices on a baking sheet and bake at 300 degrees for 12-15 minutes or until crispy and dry. Spread each slice with 1 Tbsp shrimp mixture. Increase oven temperature to 400 degrees and return to oven for 5 minutes or until cheese melts. Serve hot. Makes 24.

Barb Hampel

SKILLET VEGETABLES

1 Qt. Fresh string beans	8 small onions
3 tomatoes	12 small potatoes
$\frac{1}{2}$ lb. Bacon cut in sm. Pieces	2 tsp Salt
$\frac{1}{4}$ tsp Pepper	2 tsp Basil
A few celery leaves	1 Tbsp sugar
1 tsp Vinegar	$\frac{1}{4}$ cup water

Slice beans, dice tomatoes. Combine all ingredients in large skillet. Cook over medium heat. Cover and cook 40 minutes or until vegetables are tender. Turn once during cooking by lifting with spatula.

Sue Ann Marshal

SPAGHETTI PLUS

1 pkg. Italian sweet sausage links
Spaghetti
Prego traditional spaghetti sauce
Parmesan cheese

Boil sausage links until no pink remains. Pour spaghetti sauce in frying pan. Cut links crossways in $\frac{1}{4}$ – $\frac{1}{2}$ inch chunks. Add to sauce. Simmer over low heat. Cook spaghetti in boiling salted

water until tender. Fork on plate. Cover with sauce. Sprinkle with cheese. Enjoy!

Ruth Young

SPANISH RICE ENCHILADAS

Mix **cooked rice** and **stewed tomatoes** with either **taco seasoning or salsa** to taste, just so it has a Mexican kind of taste (or just make Spanish rice). Heap this mixture on a **flat tortilla** (can put refried beans on also). Top with **shredded lettuce, chopped tomatoes, onions, black olives, whatever**. Wrap and roll (not to be confused with rock & roll). Mix and heat following:

1 can stewed tomatoes **Approx. 2 cups tomato juice**
½ jar salsa (can add hot sauce or chili peppers to spice up)
Spoon over the tortilla, enchilada (whatever you call it) and top with shredded cheddar cheese or taco shredded cheese and microwave about 1½ minutes until cheese melts. Options: sour cream.

Barb Hampel

SWEET & SOUR MEATBALLS

Meatballs:

2 lb. Lean ground beef	1 cup bread crumbs
1/3 cup oatmeal	1 tsp Salt
½ tsp Mrs. Dash	½ tsp Pepper
2-3 Tbsp Worcestershire Sauce	1 egg
¼ cup chopped onion	¼ cup chopped green pepper

Sauce:

1 Lg. Can pineapple tidbits	3 Tbsp Cornstarch
¼ cup cold water	1 cup ketchup
¼ cup Worcestershire sauce	¼ tsp Pepper
½ cup brown sugar	

Combine all meatball ingredients. Shape into about 60 meatballs. Place on jellyroll pan. Bake at 350 degrees about 20 minutes or until brown. Place in slow cooker.

Combine water & cornstarch together. Add pineapple plus juice and rest of ingredients together. Pour over meatballs. Cook on low 4-5 hours.

Cindy Sanders

TUNA CASSEROLE

4 cups cooked egg noodles 2 cans mushroom soup
1 can cooked peas undrained 1 cup milk
2 cans tuna

Combine and bake in 350 degree oven until done.

Evelyn Nott

TURKEY OR CHICKEN TETRAZZINI

8 oz. Pkg. Noodles or spaghetti
1 $\frac{3}{4}$ cup grated cheddar cheese divided
2 cups cooked diced chicken or turkey
1 small can ripe olives sliced 1 zucchini peeled & sliced
1 small can mushrooms $\frac{1}{2}$ small onion chopped
10oz. Can cream of chicken soup $\frac{1}{2}$ cup sour cream

Cook and drain noodles or spaghetti. Combine 1 $\frac{1}{4}$ cup cheddar cheese, 2 Tbsp Parmesan cheese, and all the remaining ingredients. Mix all together in bowl. Add the noodles or spaghetti. Place in greased casserole and sprinkle with reserved cheese. Bake covered for 45 minutes at 350 degrees.

J. Walter

TURKEY POT PIE WITH CRANBERRY PECAN CRUST

Pot pie:

3 Tbsp. Butter divided 2 lg. Sweet onions diced
 $\frac{1}{2}$ cup all purpose flour 1 tsp Salt
1 tsp Pepper 2 Tbsp Vegetable oil
4 turkey tenderloins cut into 1 $\frac{1}{2}$ inch cubes
1 $\frac{1}{2}$ cups chicken broth 1 cup milk
1 pkg. Fresh spinach Torn cranberry pecan crusts

Cranberry Pecan Crusts:

1 pkg. Refrigerated pie crusts
 $\frac{1}{2}$ cup finely chopped pecans toasted
 $\frac{1}{2}$ cup finely chopped dried cranberries

Unfold each pie crust and press out fold lines. Sprinkle one pie crust with pecans and cranberries. Top with remaining pie crust. Roll into 14 inch circle, sealing together pie crusts. Cut into desired shapes with 2-3 inch cutter. Place pastry shapes on a lightly greased baking sheet. Bake at 425 degrees for 8-10

minutes or until golden. Reroll any leftover scraps of dough and repeat the procedure.

Melt 1 Tbsp butter in large skillet over medium high heat. Add onions and sauté 15 minutes or until caramel colored. Place onions in a bowl and set aside. Combine flour, salt, pepper. Dredge turkey tenderloins in flour mixture. Melt remaining 2 Tbsp Butter with oil in skillet over medium high heat. Add turkey tenderloins and brown on all sides. Gradually stir in chicken broth and milk. Bring to a boil and cook, stirring constantly, 1 minute or until thickened. Stir in onions. Add spinach, stirring just until wilted. Pour turkey mixture into a lightly greased 13 x 9 baking dish. Bake covered at 350 degrees for 30 minutes. Remove from oven and arrange desired amount of cranberry pecan crusts over pie before serving. Serve with any remaining crusts on the side. Yield 10 – 12 servings. If making ahead, store crusts separately and place on pie just before serving so they stay firm.

Barb Larie

VEGETABLE, HAMBURG & SAUSAGE LOAF

Grind: **1 Lg. Carrot** **4 medium raw potatoes**
 2 med. Onions **4 stalks celery**

Add: **1 egg** **½ lb. Hamburger & sausage**
 ½ cup bread crumbs **½ tsp Sage**
 ½ tsp. Pepper **1 tsp Salt**
 ¼ cup milk

Mix well and bake until done.

Myrna Nellis

VEGETABLE LASAGNE

**1 can (28 oz.) tomatoes (or use 30 oz. Jar spaghetti sauce
IN PLACE OF tomatoes and tomato paste)**

1 med. Onion chopped **½ gr. Pepper chopped**
2 garlic cloves minced **2 Tbsp Olive or veggie oil**
1 can (6 oz.) tomato paste **¼ C minced fresh parsley**
1 bay leaf crumbled finely **1 tsp Oregano**
1 tsp Salt or to taste **¼ tsp Black pepper**
8 oz. uncooked lasagne noodles **2 eggs slightly beaten**
1 lb. Ricotta or cottage cheese
1 pkg. (10 oz.) frozen chopped spinach thawed & drained
8 oz. Mozzarella cheese grated
¾ cup grated Parmesan cheese, divided

Sauté the onion, green pepper, and garlic in oil until soft, stirring often. Add tomatoes, tomato paste (or spaghetti sauce), water (use water to rinse out cans), parsley, oregano, bay leaf, salt & pepper. Mix well and taste for adequate seasoning.

In a bowl combine the ricotta cheese, spinach, eggs, mozzarella and half the parmesan. Season to taste with salt and pepper.

Brush a 13 x 9 inch baking dish with oil (use an acid resistant pan). Film the bottom of the pan with tomato sauce. Arrange ½ the lasagne noodles over the sauce. Spread ½ the cheese mixture over the noodles and cover with ½ the remaining sauce. Repeat layering the noodles, cheese, and sauce. Sprinkle parmesan over the top and cover with foil. Chill if not baking immediately.

About an hour before serving, place covered dish in a preheated 350 degree oven and bake one hour. Let stand 10 minutes before cutting into squares and serving. Serves 6. **Barb Hampel**

HOW TO COOK A PORCUPINE

1 Porcupine

1 stalk celery

1 med. Yellow onion sliced

1 bay leaf

2 med. Carrots sliced

¼ tsp pepper

1 tsp salt

Find, catch, kill, skin, and dress 1 porcupine. Hang the porcupine in a cool, dry place for 48 hours preferably in your garage or somewhere you won't mind the smell. Place the porcupine in a bath of salted water. Soak in the refrigerator over night. Bring water & porcupine to a boil, discard water. Immerse porcupine in fresh cool water. Bring to boil again. Discard water again.

Remove meat and chop into small pieces and place in a large pot or Dutch oven. Add 3 cups of water or stock, celery, carrots, onions, pepper, salt, & bay leaf. Simmer until tender about 2½ hours. Make sure meat is cooked through. Remove bay leaf.

Serves 4-6.

Gary Walter



BAKED BEAN CASSEROLE

1 lb can butter beans drained	1 lb. Bacon
1 lb can lima beans drained	2 diced onions
1 lb can kidney beans drained	1 ¼ tsp salt
2-1 lb cans pork & beans	¾ cup vinegar
1 ¼ tsp dry mustard	1 ¼ cup brown sugar

Fry bacon and sauté onions. Heat & stir in salt, mustard, vinegar, & sugar until bubbly. Mix all ingredients together in casserole. Bake at 350 degrees for 1 ½ hours. **Laura Weller**

BAKED HASH BROWNS

1 pkg hash browns	1 jar Cheese Whiz
1 stick oleo	1 cup chopped onion
12 oz sour cream	salt & pepper

Bake at 350 degrees for 1 hour. **Peggy Palmer**

BEAN CASSEROLE

2 onions diced	½ lb bacon cut up
48 oz jar Randall Great Northern beans	
1 ½ cup white sugar	

Sauté onions & bacon until onions are transparent. Drain fat. Add beans & sugar & cook over low heat stirring often about 25 min. until beans aren't real soupy. Put in casserole. These are good made ahead & reheated. Can also be frozen. **Laura Weller**

BROCCOLI CASSEROLE

1 pkg chopped broccoli (unthawed but do not cook)
1 can mushroom soup blended w/1 small jar Cheese Whiz
1 cup cooked rice (1/2 cup uncooked)
Small onion chopped and sautéed in a little butter

Mix ingredients together. Bake at 350 degrees until bubbly (45 minutes). I add a small **can of sliced mushrooms** and **1 cup grated sharp cheese**. **Barb Hampel**

BROCCOLI CASSEROLE

1 cup minute rice	1 cup water
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½ cup chopped celery	¼ cup onion
1 can mushroom soup	8 oz cheese whiz
1 box frozen chopped broccoli	2/3 stick margarine

Pour water over broccoli & heat until thawed. Stir in rice, celery, onion, margarine, & soup. Stir over low heat until margarine melts and ingredients are blended. Stir in Cheese Whiz. Cover & bake for 1 hour at 350 degrees.

Loraine Roebuck

BROCCOLI & CHEESE CASSEROLE

2 boxes frozen broccoli	1 egg beaten
1 small onion chopped	1 cup mayonnaise
1 cup shredded cheese	1 can mushroom soup
1 cup bread crumbs	

Cook broccoli for 3 minutes. Combine egg, onion, mayonnaise, cheese, & soup. Add broccoli. Place in casserole, top with crumbs. Sprinkle with paprika. Bake at 350 degrees for 45 minutes.

Marilyn Dodge

BROCCOLI WITH DIJON VINAIGRETTE

2 lb broccoli spears	½ tsp dry mustard
¼ cup finely chopped green onions	4 tsp olive oil
½ tsp dried tarragon	3 garlic cloves, minced
2 Tbsp red wine vinegar	2 Tbsp water
1 Tbsp Dijon mustard	¼ tsp pepper
½ cup cashews toasted	1/8 tsp salt

Steam broccoli, covered, 6 minutes or until crisp-tender. Drain. Place in a serving bowl. Heat oil in a small saucepan over medium heat. Add green onions, tarragon, dry mustard, & garlic. Sauté 3 minutes. Remove pan from heat and add vinegar, water, Dijon mustard, salt, & pepper stirring with a whisk. Drizzle over broccoli, tossing gently to coat. Spoon broccoli into serving dish and sprinkle with cashews. 8 servings.

Barb Larie

CHEEZY POTATOES

1 can cream of chicken soup	½ cup melted butter
½ cup milk	½ cup chopped onion
¼ cup sour cream	2 cups grated cheese

2 lb bag hashbrowns

½-1 cup corn flakes

Mix all ingredients except corn flakes. Mix corn flakes with melted butter and sprinkle over top. Bake in cake pan at 375 degrees for 40-50 minutes.

Barb Hampel

CORN PUDDING

2 eggs, slightly beaten

1 can cream style corn

½ tsp salt

bacon, fried crisp

1 cup milk

2 Tbsp flour

½ tsp pepper

Add all ingredients except bacon to microwave safe casserole. Cover with glass lid or plastic wrap. Microwave on ROAST (70-80% power) for 9 minutes. Add ½ of the bacon, stir, and continue cooking on ROAST for 7 or 8 minutes or until pudding is slightly soft in center. Let stand, covered, 5 minutes or until pudding is set in center.

Karla Roebuck

HARVARD BEETS

3 cups cooked sliced beets

1 sm. Onion sliced thin

1/3 cup vinegar

½ tsp salt

2 Tbsp sugar

1 Tbsp cornstarch

1 Tbsp butter

Mix sugar & cornstarch in saucepan. Add vinegar, water, & salt. Bring to boil stirring until slightly thickened. Add beets & onions. Cover & simmer 6 minutes. Stir in butter.

Rita Bekkering

HARVEST BEETS

1 can beets

1 Tbsp sugar

dash pepper

¼ cup vinegar

1 Tbsp cornstarch

¾ tsp salt

2/3 cup water

In a 1½ qt casserole stir together cornstarch, sugar, salt, pepper, water, & vinegar. Microwave on high 3 to 4 minutes, until thickened. Add beets and microwave on high 5 to 8 minutes until hot or serve cold.

Myrna Nellis

HONEY-KISSED CARROTS

1 lb carrots, scraped & cut into ¼" slices
1/3 cup golden raisins **2 Tbsp butter or oleo**
1/3 cup sliced almonds, toasted **1/3 cup honey**

Cook carrot slices in a small amount of boiling water 10 minutes or until tender. Drain and return carrot slices to saucepan. Add raisins, honey, and butter. Cook over low heat until thoroughly heated, stirring occasionally. Spoon into serving dish and sprinkle with almonds. 4 Servings. **Barb Larie**

QUICK MICROWAVE ZUCCHINI

Slice **zucchini & onion** into a casserole. Add **salt, pepper, & butter**. Cover & microwave on high stirring a couple of times until done. Sprinkle with **Parmesan cheese**. Serve.

Marilyn Dodge

SF GERMAN RED CABBAGE

1 med onion sliced
1 unpeeled apple cored & sliced
1 med head red cabbage, shredded
Artificial sweetener equal to 1/3 cup sugar
1/3 cup white or cider vinegar
¼ tsp pepper

Sauté onion and apple until tender (using Pam). Add remaining ingredients. Cover and cook until tender about 1 hour. Serve hot or cold. **Kathy McCallum**

SOUTHERN SWEET POTATO CASSEROLE

3 cups fresh cooked & mashed sweet potatoes
½ cup sugar **½ tsp salt**
½ cup milk **2 beaten eggs**
½ stick margarine **1 ½ tsp vanilla**

Topping:
½ cup brown sugar **½ cup chopped pecans**
1/3 cup flour **1/3 stick margarine**

Combine sweet potatoes, sugar, salt, milk, eggs, margarine, & vanilla. Spoon into greased casserole dish. Mix brown sugar, nuts, flour, & melted margarine. Spread over potatoes. Bake 25-30 minutes at 350 degrees.

Julie Walter

SWEET & SOUR GREEN BEANS

1 lb green beans cut in 2 inch pieces

1 medium onion, chopped

½ cup water

2 Tbsp sugar

4 slices bacon

2 tsp flour

1/3 cup vinegar

Cook beans in boiling salted water until crisp-tender. Drain. Plunge into ice water. Drain. Set aside. Cut up bacon & cook in large skillet until crisp. Drain on paper towels. Sauté onion in 2 Tbsp. bacon drippings until tender. Stir in flour. Stir in water, vinegar, & sugar. Heat to boiling & continue to cook until slightly thickened. Add beans & heat through. Sprinkle with salt, pepper, & bacon. 4 servings. (You can use 2 cans green beans or 2-9 Oz pkg frozen)

Marilyn Dodge



DESSERTS



APPLE CRISP

(any fruit)

Fruit

4 Tbsp sugar

1 tsp Cinnamon

Topping:

7 Tbsp butter 1 cup sugar ¾ cup flour

Bake at 350 degrees for 45 minutes.

Sandy Latoski

APPLE CRISP

6 or 7 apples sliced

1 cup white sugar

1 cup brown sugar

1 cup flour

½ cup butter or oleo

Pour white sugar over apples & sprinkle **cinnamon** over top. Melt oleo with flour & brown sugar. Put on top of apples and bake for 1 hour at 350 degrees or until done. Use Cool Whip or ice cream on top.

Cathy Scott

APPLE CURRANT CRISP

2 lbs. Tart apples

2 Tbsp sugar

½ cup currants or golden raisins

2 Tbsp lemon juice

Pare, core, & slice apples (5 or 6 cups). Toss in a large bowl with sugar, currants, & lemon juice. Spoon into buttered 8x8x2 inch baking dish or pan. Combine **2/3 cup flour, ½ cup firmly packed brown sugar, ¼ tsp salt**. Cut in **¼ cup slightly softened butter** until mix is crumbly. Sprinkle evenly over apples. Bake 375 degrees 40 minutes or until apples are tender. Serve warm with ice cream.

Marilyn Dodge

BREAD PUDDING

1 quart milk

½-1 tsp cinnamon

4 eggs

½ loaf bread (fresh or dry)

1 cup sugar

1 tsp vanilla

½ tsp nutmeg

Mix all together. Put in greased baking pan 9 x 13. Bake at 375 degrees for about 30 minutes.

Karla Roebuck

CHERRY CHEESECAKE

1/3 lb. Graham crackers crushed	1 stick oleo
2- 8 oz. containers cool whip	½ cup sugar
11 oz. cream cheese	1 cup sugar
1 can cherry pie filling	

Melt oleo. Roll crackers fine. Mix with oleo & ½ cup sugar and pour into 8 x 12 cake pan. Press firmly onto bottom of pan. Beat softened cream cheese with 1 cup sugar until smooth. Mix cool whip into cream cheese until smoothly combined. Pour over cracker layer and chill until firm. Top with can of pie filling. Refrigerate until ready to serve.

Marcia Ulrich

CHERRY PUDDING

Dumplings:

½ cup sugar
1 cup sweet milk
1 Tbsp Butter
2 tsp baking powder
Flour for dough-make stiff (about 2 cups)

Cherries:

Heaping cup sugar	1 cup juice
butter-in juice	2 cups tart cherries
1 cup boiling water	

Drop dough by spoonfuls onto boiling cherry mixture. Cover and cook for 20 minutes (don't open the cover until done).

Karla Roebuck

CHERRY PUDDING

Batter:

1 cup flour	1 cup sugar
1 tsp baking soda	½ cup milk
2 tsp melted butter	

Cherry mixture:

1 can cherries	1 cup sugar
½ cup hot water	

Sauce:**1 cup cherry juice****¼ corn starch**

Mix batter. Pour into loaf pan. Mix cherry mixture and pour over batter. Bake at 350 degrees for 30 minutes to one hour. Heat the sauce until thickened and top with sauce. **Myrna Nellis**

CHERRY SUPREME COBBLER**½ cup butter****1 tsp baking powder****½ cup flour****½ cup milk****½ cup sugar****1 can cherry pie filling**

Melt butter in a 1¼ qt. casserole. Mix flour, sugar, baking powder, & milk together. Pour over melted butter. Pour cherry pie filling over mixture. Do not stir. Bake for 40 minutes or until nicely brown. You can also make peach cobbler by using 1 can of sliced peaches and adding 1 Tbsp tapioca. **Myrna Nellis**

CRANBERRY CREAM CHEESE PULL-APARTS**20-Rhodes white rolls thawed but still cold****1 cup dried cranberries****¼ cup melted butter****1 cup white sugar divided****6 oz. cream cheese****3 Tbsp orange juice****1 cup powdered sugar****1 Tbsp grated orange & lemon rind****5 Tbsp lemon juice**

Press 1 Tbsp dried cranberry into each thawed roll. Place in 9 x 13 pan sprayed with Baker's Joy. Combine butter, ½ cup sugar, cream cheese, & orange juice. Blend well and pour over rolls. Cover with plastic wrap. Let rise. Combine ½ cup sugar, rinds, & remaining cranberries. Sprinkle over rolls. Bake in preheated oven 350 degrees for 25 minutes or until center rolls are done. Drizzle lemon juice & powdered sugar over rolls.

Ruth Ann Rose**CREAM CHEESE BROWNIE SUNDAES****1 chocolate cake mix****3 large eggs, divided****½ cup butter or oleo melted****16 oz. box powdered sugar**

8 oz. pkg cream cheese softened
chocolate sauce

1/3 cup unsweetened cocoa

Mint Chocolate chip ice cream

Beat cake mix, 1 egg, & butter with electric mixer at medium speed until combined. Press mixture into the bottom of a lightly greased 13 x 9 inch baking dish.

Beat cream cheese and sugar with electric mixer at medium speed until smooth. Add remaining 2 eggs, 1 at a time, beating well after each addition. Gradually add cocoa, beating until blended. Pour mixture evenly over chocolate layer. Bake at 350 degrees for 35-40 minutes or until a wooden pick inserted in center comes out clean. Cool. Cut into squares. Serve with mint chocolate chip ice cream and chocolate sauce. 12 servings.

Barb Larie

DESSERT

1 cup flour

1 stick oleo

1/2 cup chopped nut meats

Mix together (like pie crust). Press into 9x13 cake pan. Bake 12-15 minutes at 375 degrees.

When above mixture cools spread on the following:

8 oz. pkg cream cheese mixed with 1 cup sugar

Fold **1 1/2 cups cool whip** into cheese mixture.

Mix **3 small pkg. Vanilla or chocolate instant pudding** with **4 1/2 cups milk & 1 tsp vanilla**. Spread on cream cheese mix.

Let stand 15 minutes. Top with **1 cup cool whip** and sprinkle with nuts.

Barb Hampel

FINGER JELLO

4 envelopes unflavored gelatin

3 reg. Pkg. Flavored jello

Mix into **4 cups boiling water**. Pour into pan you want to serve or cut it in.

Barb Hampel

FRENCH VANILLA ICE CREAM

2 Tbsp cornstarch

6 eggs beaten

2 cups sugar
¼ tsp salt
4 cups scalded milk

2 tsp vanilla
2 qt. half & half

In a double boiler or heavy pan combine corn starch, sugar, & salt. Slowly add scalded milk, stirring until sugar is mixed in. Stir in eggs & vanilla. Cook over medium heat until custard look (20 minutes). Put in freezer. Add half & half. Mix good & freeze.

Jennie Tice

FRESH FRUIT BEAUTY

2-6oz strawberry jello
2 cups boiling water
1 cup crushed pineapple in juice
16 oz. sour cream
3 mashed bananas
½ cup sugar
2 cups strawberries
walnuts

Dissolve jello & sugar in boiling water. Add pineapple, strawberries, & bananas. Whip sour cream. Fold in. Add walnuts. Grease 3 qt. mold with salad dressing. Pour ingredients into mold. Let set about 3-6 hours.

Byrdena Wirt

FRESH PEACH COBLER

3 cups sliced fresh peaches
¼ tsp almond extract
1 tsp lemon peel
1 cup sugar
1 Tbsp lemon juice

Arrange peaches in 8 x 8 x 2 pan. Sprinkle with mix of sugar, almond extract, lemon juice, & peel. Heat in 400 degree oven while preparing shortcake.

Shortcake:

1 ½ cups flour
3 tsp Baking Powder
1/3 cup shortening
1 beaten egg
1 Tbsp sugar
½ tsp. salt
½ cup milk

Sift flour, baking powder, 1 Tbsp. sugar, & salt. Cut in shortening. Add milk & egg & stir until flour is just moistened. Spread dough over hot peaches. Sprinkle with 2 Tbsp. sugar. Bake 400 degrees 35-40 minutes.

Marilyn Dodge

GOOEY CHOCOLATE CARAMEL FANTASY

2 cups chocolate wafer crumbs (about 38 wafers)
1/3 cup butter melted
30 vanilla caramels
1/2 cup caramel ice cream topping
1/4 cup whipping cream
2 cups chopped pecans
3/4 cup semisweet chocolate pieces
1/4 cup whipping cream

1. In a medium mixing bowl, stir together chocolate wafer crumbs and melted butter. Press onto the bottom of a 9 inch springform pan. Bake in 350 degree oven 10 minutes. Cool slightly on a wire rack.
2. In a heavy med. Sauce pan, melt caramels & caramel topping over low heat, stirring often. Stir in the first 1/4 cup whipping cream. Remove from heat. Stir in nuts. Spread over crust. Cool, cover, & chill for 1 hour
3. For topping, in a heavy small sauce pan melt chocolate. Remove from heat. Stir in remaining whipping cream. Drizzle or spread over caramel pecan mixture. Cover & chill for at least 1 hour. 12 Servings

Joan Boroff

ICE CREAM

7 eggs	1/3 cup sugar
1 tsp vanilla	1qt. half & half
2 pkg. Instant vanilla pudding	3/4 tsp salt

Beat eggs 10 minutes. Add pudding, sugar, vanilla, salt, & half & half. Mix good. Add enough milk to make one gallon and freeze in freezer as recommended.

Gina Reed

MICROWAVE CUSTARD

1 1/2 cup milk-scald 4 minutes in microwave
3 eggs beaten **1/4 cup sugar**
1/8 tsp salt **1/2 tsp vanilla**

Mix remaining ingredients and add to scalded milk. 14 minutes in microwave. Turn occasionally.

Mabelle Preston

MISSISSIPPI MUD

1 ½ cups flour **1 cup chopped pecans**
1 stick butter or oleo soft **8 oz. cream cheese softened**
1 cup confectioners sugar **2-8oz. whipped topping**
4 cups milk
3 pkg. Chocolate pudding or other flavor (I use pistachio, lemon for other flavors)

In medium bowl combine flour, pecans, & butter. Mix well and press into bottom of greased 13 x 9 pan. Bake at 350 degrees for 20 minutes. Cool. In medium bowl with electric mixer combine cream cheese, confectioners sugar, & 1 carton of whipped topping. Beat well & spread over crust. Refrigerate. In large bowl combine milk & pudding mix. Beat 3 minutes until thick. Spread evenly over cream cheese layer. Refrigerate until pudding is set. Spread remaining carton of cool whip over chocolate layer. Sprinkle with pecans.

J. Walter

MOON CAKE

Crust:

1 cup water **½ cup margarine**
1 cup flour **4 eggs, one at a time**

Bring water to boil with oleo. Remove from heat. Add flour & eggs one at a time. Spread into a 9 x 12 ungreased pan. Bake at 375-400 degrees for about 30 minutes. It will be very lumpy. Cool. Mix together:

1 pkg. Vanilla instant pudding **2 cups milk**
8 oz. cream cheese

Spread over crust. Top with 16 oz. cool whip. Drizzle with chocolate syrup. Keep refrigerated.

Carla McCallum

PUMPKIN PIE CRUNCH

16 oz. pumpkin **12 oz. can evaporated milk**
1 ½ cup sugar **3 eggs**
½ tsp salt **4 tsp pumpkin pie spice**
1 pkg. Yellow cake mix **1 cup chopped pecans**
1 cup butter or oleo melted

In a large bowl combine pumpkin, milk, sugar, eggs, salt, & spice. Pour mixture into pan. Top with dry cake mix-sprinkle over. Sprinkle pecans over & drizzle with melted butter. Bake at 350

degrees for 50-55 minutes or until golden brown. Cool completely & serve with whipped cream or cool whip. **RuthAnn Rose**

RASPBERRY TRIFLE

1 lb. Cake or 2 pkg. Lady fingers
2 pkg. Instant vanilla pudding
18 oz. jar raspberry jam
1½ pints fresh raspberries
Whipped cream & extra berries for garnish

Arrange 1/3 of cake or ladyfingers in bottom of trifle dish or large bowl. Prepare pudding according to pkg. directions. Place 1/3 more of cake pieces around edge of bowl using half of pudding to hold them in place. Gently stir together jam & raspberries. Spoon half over pudding. Cover with remaining cake pieces. Layer remaining pudding then raspberry mixture on top. Chill. Cover or garnish with whipped cream & additional fresh berries.

Marcia Ulrich

RHUBARB COBBLER **(My mother's recipe)**

2 cups sugar **¼ tsp salt**
½ tsp nutmeg **2 Tbsp quick Tapioca**
2 Tbsp butter **2 cups rhubarb (cut in small pieces)**
Juice of 1 orange plus water to make 1 cup liquid

Cook until boils & stir in butter. Top with Bisquick mix:

1½ cup bisquick **2 Tbsp sugar**
2/3 cup light cream **2 tsp grated orange rind**

Bake in preheated 400 degree oven about 25 minutes.

RuthAnn Rose in memory of Murna Miller

RHUBARB CRUNCH

4 cups fresh rhubarb cut up **1 cup sugar**
2 Tbsp flour **2 Tbsp butter**

Mix together and place in 8 or 9 inch pan. Top with:

1 cup sugar **1 cup sifted flour**

1 tsp baking powder
1 lg. Egg beaten

¼ tsp salt
¼ cup oatmeal

Mix until crumbly. Place on top of mixture in pan and shake down through the rhubarb. Bake 40 minutes at 375 degrees.

Evelyn Hampel

SOUR CREAM APPLE SQUARES

2 cups flour
2 cups brown sugar
½ softened margarine
1 cup chopped nuts
1-2 tsp cinnamon
2 cups peeled & finely chopped apples

½ tsp salt
1 cup sour cream
1 tsp vanilla
1 egg
1 tsp soda

Preheat oven to 350 degrees. Lightly spoon flour into measuring cup. Level off. In large bowl, combine flour, sugar, & margarine. Blend at low speed until crumbly. Stir in nuts. Press 2 ¾ cups of the crumb mixture into ungreased 9 x 13 pan. To the remaining mixture, add cinnamon, soda, salt, sour cream, vanilla, & egg. Blend well. Stir in apples. Spoon over base. Bake 25-35 minutes until toothpick inserted in center comes out clean. Cut into squares. Serve with whipped cream if desired. I spray the pan with Pam. I also use pecans. I have used walnuts too.

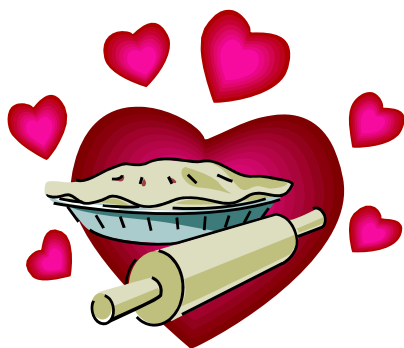
Joan Boroff

JARED'S RHUBARB MUFFINS

Add sugar. A little bit sweet stuff. 4-5 cups rhubarb. 2 things water. Put in oven. Set timer for 4 hours. Five more minutes.

Jared Roebuck

PIES



APPLE PIE WITH NO APPLES

2 Cups water

1 ½ cup sugar

2 tsp Cream of Tartar

Bring to boil & boil 5 minutes. Break **20 Ritz crackers** in half. Drop into above syrup-simmer 3 minutes. Pour into **unbaked pie shell** & sprinkle with **cinnamon and butter**. Put top crust on and bake. Serve with **cheese**.

Nelda Metcalf

BERRY-APPLE FANTASY PIE

Pastry for double-crust pie

1 Cup sugar

4 tsp quick cooking tapioca

½ tsp ground cinnamon

2 cups fresh blackberries

2 cups sliced peeled apples

2 Tbsp butter, cut up

In large mixing bowl, stir together sugar, tapioca, & cinnamon. Add the blackberries and apple slices. Toss gently until coated. Let stand 15 minutes. Spoon filling into unbaked pie shell. Dot with butter. Trim pastry even with edge of pie plate. Moisten the edge of the pastry with water. Cut slits in the top crust to let steam escape. Place top crust on the filling. Trim the top crust to ½ inch beyond edge of pie plate. Fold top pastry and crimp edge. Cover edge of crust with foil to prevent overbrowning. Bake at 375 degrees for 25 minutes. Remove foil and bake for additional 20-25 minutes more until the crust is golden brown and the filling is bubbly. Cool on a wire rack. Makes 8 servings.

Elizabeth Maneke

BEST EVER LEMON PIE

1 baked pie shell

1 ¼ cups sugar

6 Tbsp cornstarch

2 cups water

1/3 cup lemon juice

3 eggs, separated

3 Tbsp butter

1 ½ tsp lemon extract

2 tsp vinegar



Mix sugar & cornstarch on top of double boiler. Add 2 cups water. Combine egg yolks with juice and beat. Add to rest of mixture. Cook until thick over boiling water for 25 minutes. This does away with the starchy taste. Add lemon extract, butter, vinegar and stir thoroughly. Pour into deep 9" pie crust and let cool. Cover with meringue & let brown in oven.

Never fail Meringue:**1 Tbsp cornstarch****3 egg whites****1 tsp vanilla****½ cup boiling water****2 Tbsp cold water****6 Tbsp sugar****pinch of salt**

Blend cornstarch & cold water in pan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold.

With electric beater at high speed, beat egg whites until foamy.

Gradually add sugar and beat until stiff but not dry. Turn mixer to low speed, add salt and vanilla. Gradually add cornstarch mixture.

Turn mixer to high and beat well. Spread meringue over cooled pie filling. Bake at 350 degrees for about 10 minutes. This cuts

beautifully, never sticky.

Julie Walter

BEST EVER PIE PLUS**1 cup brown sugar****3 eggs****½ cup raisins****2/3 cup flaked coconut****½ cup white sugar****1 1/3 cup quick oats****½ cup nuts****3 Tbsp water & vanilla**

Mix all together & bake at 375 degrees for 40 minutes in unbaked pie shell.

Neva Lattimore

BUTTERMILK PIE**1 cup sugar****1 Tbsp butter****2 eggs****2 Tbsp flour****¼ tsp salt**

Cream all together and add

1 ½ cup buttermilk**1 tsp lemon flavoring****1 tsp lemon juice**

Pour into unbaked pie shell. Bake at 350 degrees for 40 minutes.

Nelda Metcalf

BUTTERSCOTCH PIE

Combine **1/3 cup flour**, **¾ cup brown sugar**, & **1/8 tsp salt**.

Blend in **2 cups scalded milk**. Cook until thickened, stirring

constantly. Add **3 beaten egg yolks** stirring constantly 2 more

minutes. Add **3 Tbsp butter & 1 tsp vanilla**. Cool slightly and pour into a graham cracker crust. Spread meringue over filling and bake at 350 degrees for 15-20 minutes.

Meringue:

3 egg whites **pinch of salt**
¼ cup sugar **¼ tsp cream of tartar**

Marilyn Dodge

CARMEL APPLE PIE

10 caramel candies cut in quarters **1/3 cup flour**
2/3 cup caramel ice cream topping
3 cups chopped apples

Mix and pour into frozen 9" regular pie crust & sprinkle with **½ cup pecan pieces**. Bake at 375 degrees 40-45 minutes.

Barb Hampel

CHESS PIE

1 Tbsp cornmeal **1 ¼ cups sugar**
2 Tbsp flour **3 eggs, beaten**
¼ lb. Butter or oleo (1 stick) **1 Tbsp vanilla**
1 Tbsp vinegar **1 unbaked pie shell**

Bake at 350 degrees for 45 minutes

Julie Walter

CUSTARD PIE

2½ cups milk **4 eggs**
½ cup sugar **¼ tsp. salt**
1 tsp. vanilla **1 unbaked 9" pie shell**
nutmeg

Scald milk, blend eggs, sugar salt & vanilla. Gradually stir into milk. Pour into pie shell, sprinkle nutmeg on top. Bake in preheated 400 degree oven for 25-30 minutes.

Julie Walter

FLAKY PIE CRUST

<u>4 Crusts</u>	<u>½ Recipe</u>
4 cups flour	2 cups flour
1¾ cup Crisco	7/8 cup Crisco
2/3 cup milk	1/3 cup milk
2 Tbsp vinegar	1 Tbsp vinegar

2 tsp salt

1 tsp salt

Add vinegar to milk so milk curdles. Mix shortening in flour, slowly add milk, stir until it forms a ball & bowl is left clean.

Barb Hampel

FRUIT PIE GLAZE

1 cup water

1 cup sugar

3 oz. Jello (any flavor)

½ cup cold water

3 Tbsp corn starch

Cook water & sugar. Thicken with corn starch. Take off heat-add Jello. Cool & pour over fruit in pie shell. Top with whipped topping.

Nelda Metcalf

GRAPEFRUIT PIE

1 cup sugar

1¾ cup water

5 or 6 grapefruit (sectioned & drained)

1/8 tsp salt

2 Tbsp cornstarch

4 Tbsp strawberry Jello

2-9" pie crusts baked

Whipped topping

Cook sugar, water, cornstarch, & salt until thick. Add Jello and stir until dissolved. Allow to cool 15 minutes. Arrange grapefruit sections into pie shells and pour mixture over them. Cover with plastic wrap and chill until firm. Top with coolwhip. (Can also do the same with oranges only use more oranges and use orange Jello).

Kay Peacock

LEMON PEAR PIE

1 beaten egg

¼ cup lemon juice

1 cup sugar

1 Tbsp butter

1 tsp grated lemon peel

29 oz. can pear halves drained & diced

Pastry for 2 crust 9" pie

In small saucepan combine the egg, sugar, lemon peel, juice, & butter. Cook over low heat stirring constantly until mixture thickens & bubbles. Remove from heat. Place pears in pie crust. Top with lemon mix. Put on top crust & seal & flute edges. Cut slits in top. Bake 400 degrees 35 minutes.

Rita Bekkering

LIME PIE

8 oz Cool Whip

1 can Eagle Brand milk

½ cup lime juice

Mix all together. Put in baked pie shell.

Neva Lattimore

MILLION DOLLAR PIE

1 can sweetened condensed milk	3 Tbsp lemon juice
20 oz can crushed pineapple drained	4 oz cream cheese
12 oz. whipped topping	

Mix milk & lemon juice together. Add whipped topping and cream cheese. Pour in cooked crust & refrigerate. **Carol Lattimore**

OATMEAL PIE

3 eggs	2/3 cup white sugar
1 cup brown sugar	2/3 cup oatmeal
2 tsp oleo or butter softened	2/3 cup coconut
2/3 cup milk	1 tsp vanilla

Blend ingredients & pour into unbaked pie shell. Bake 30-35 minutes at 350 degrees or until knife inserted in center comes out clean. **Rita Bekkering**

PEANUT BUTTER PIE

8 oz cream cheese	1 cup powdered sugar
1 cup peanut butter (smooth)	9 oz Coolwhip
1 graham cracker crust	

Mix together well and put into crust. Freeze for 2 hours. Keep refrigerated.

Hot Fudge Topping:

2 sq. unsweetened chocolate	½ cup butter
2 cups powdered sugar	¾ cup canned milk

Slowly melt butter & chocolate in a saucepan. Take off stove. Add sugar & milk alternately. Stir until smooth. Return to heat for 8 to 10 minutes. Spoon on peanut butter pie. **Julie Walter**

PEANUT BUTTER PIE

1 cup peanut butter	½ cup milk
¾ cup powdered sugar	9 oz Coolwhip

Mix together and pour into graham cracker crust. Chill. **Cathy Scott**

PEANUT BUTTER PIE

8 oz cream cheese 12 oz creamy peanut butter
1 cup sugar 16 oz whipped topping

Combine cream cheese & peanut butter until fluffy. Add sugar and whipped topping. Beat until smooth. Pour into graham cracker crust & chill.
Carol Lattimore

PECAN PIE

1 cup white corn syrup 3 eggs beaten
1 cup brown sugar dash vanilla
1/3 cup melted butter pinch salt
1 cup shelled pecans (heaping)

Mix ingredients well. Pour into an unbaked 9" pastry pie shell and bake in 350 degree oven 45-50 minutes.
Nelda Metcalf

PECAN PIE

4 eggs ¾ tsp salt
1 1/3 cup brown sugar 6 Tbsp butter
1 ¼ cup light Karo syrup 1 tsp vanilla
1 cup (rounded) pecan halves

Combine eggs, sugar, salt, corn syrup, melted butter, & vanilla. Spread pecans in crust & cover with filling. Bake until mixture is firm in center.
Byrdena Wirth

PECAN PIE

1 ½ cup sugar ¼ cup dark syrup
¼ cup butter or oleo 1 cup chopped pecans
1 tsp vanilla salt
3 eggs beaten

Bring sugar, syrup, & butter to a boil. Add hot mixture to eggs. Add pecans, vanilla, & salt. Bake in unbaked pie shell 35-40 minutes at 375 degrees.

Mabelle Preston

PIE CRUST FOR ONE

2 cups flour

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

pinch salt

4 or 5 Tbsp water

Mix flour, Crisco, & salt. Add water. Roll out on floured board & fit into pie plate.

Neva Lattimore

PIE CRUST FOR 5 PIES

5½ cups flour

1 Lb. Lard

1 Tbsp salt

1 Tbsp sugar

Mix these up and then put one egg in cup with Tbsp of vinegar stir up then fill your cup rest of water then pour over your mixture.

Neva Lattimore

RAISIN SOUR CREAM PIE

1 cup sugar

1½ Tbsp flour

½ tsp salt

2 tsp cinnamon

¼ tsp nutmeg

¼ tsp cloves

3 eggs

1½ cup sour cream

1½ cup raisins

Combine sugars, flour, salt, cinnamon, nutmeg, & cloves. Beat eggs until thick, fluffy. Blend in sugar mixture. Fold in sour cream, raisins. Pour into pie shell. Bake 350 degrees for 50-60 minutes until knife inserted comes out clean.

Neva Lattimore

RHUBARB CREAM PIE

Mix **1½ cup sugar**, **4 Tbsp tapioca**, **½ tsp nutmeg**. Add **2 eggs** beaten and beat well. Add **3 cups rhubarb** and stir. Bake at 350 degrees for 50 minutes.

Nelda Metcalf

RHUBARB CUSTARD PIE (MOM'S)

3 eggs

3 Tbsp milk

2 cups sugar

¼ cup flour

$\frac{3}{4}$ tsp Nutmeg

4 cups rhubarb

1 Tbsp butter (optional)

Heat oven to 400. Beat eggs slightly. Add milk. Mix sugar, flour, and nutmeg. Stir in to egg/milk mixture. Mix in rhubarb. Pour into pie crust. Dot with butter if desired and cover with top crust. Bake 50 to 60 minutes.

Karla Roebuck

RHUBARB MERINGUE PIE

Melt **1 Tbsp butter** in saucepan. Add **4 cups rhubarb** and **1 cup sugar**. Cook, stirring, until rhubarb is tender about 10 minutes. Combine **¼ cup sugar, 2 Tbsp cornstarch, pinch salt, 2 egg yolks, & ¼ cup milk**. Add to rhubarb mix. Continue to cook, stirring until thick. Cool & pour into pastry shell. Top with meringue.

Nelda Metcalf

SHEET APPLE PIE

Crust:

2¾ cup flour 1 tsp salt 1 cup shortening
one egg yolk & enough milk to make 2/3 cup (stir up)

Use fork to mix and divide in two. Roll the bottom crust thicker. Roll up on rolling pin and place on jelly roll pan. On the bottom crust spread 2 handfuls of crushed corn flakes or rice krispies. Slice 10 apples (Macintosh, Ida Red, Spy) and place on crust. Spread 1 cup sugar mixed with 1½ tsp cinnamon on apples. Adjust top crust and seal. A crumb top works great too. Brush one slightly beaten egg white on crust. Bake at 400 degrees for 45-60 minutes.

Glaze:

1 cup powdered sugar 1 tsp vanilla 1 Tbsp water

Mix, let set one minute and drizzle on pie while hot.

Barb Hampel

WONDERFUL PUMPKIN PIE

1½ cups pumpkin 1 cup brown sugar packed
½ tsp salt 1 tsp cinnamon
1 tsp ginger 1/8 tsp allspice
3 eggs slightly beaten 1 cup Pet Milk

Bake at 425 degrees for 15 minutes, then turn oven to 350 degrees and bake an additional 40-45 minutes (until knife comes out clean).

Joan Boroff

HAPPY HOME RECIPE

**4 cups Love
Tenderness**

5 spoons of

2 cups Loyalty

4 quarts Faith

3 cups Forgiveness

1 barrel Laughter

1 cup Friendship

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

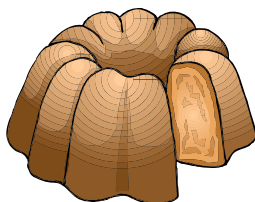
ELEPHANT STEW

1 Medium sized elephant

1 small rabbit (optional)

Salt & pepper to taste

Cut up elephant into bite-sized pieces (this should take approximately 2 months). Add enough Coka-Cola to cover and cook on a big stove until done, stirring constantly. This takes only 72 hours. Rotate stirrers to prevent fatigue. Salt and pepper to taste. Serves exactly 3,422 people. Note: Add the rabbit only if necessary (if the elephant is a slim one). Remember, most people don't like to see HARE in their stew!



CAKES



3-HOLE CHOCOLATE CAKE

-NO EGGS-

2 cups sugar	1/3 cup cocoa
1 tsp salt	2 tsp baking soda
3 cups flour	2/3 cup oil
2 tsp vanilla	2 Tbsp vinegar
2 cups water	

Bake in a 9 x 13 inch pan at 350 degrees for 25-35 minutes.

Cream Filling:

1 small whipping cream	¼ cup powdered sugar
1 tsp vanilla	

Punch holes in the 3-Hole Chocolate Cake and fill with cream.

Fudge Icing:

6 oz chocolate chips	1 cup butter
2½ cups powdered sugar	½ cup light cream

Cook in double boiler until all melted. Take double boiler pan and set it on a bowl of ice. Whip on ice until firm. Everyone loves this!

Zibbie Wahl

ANGEL FOOD CAKE

Beat **12 egg whites** and **1¼ tsp cream of tartar** until they peak. Fold in **1½ cups flour**, **½ cup sugar**, **1 tsp vanilla**. Pour into tube pan. Bake 1 hour at 325 degrees.

Frosting:

Whip **½ pt. Whip cream**. Mix **1 pkg instant vanilla pudding** with **½ cup milk**. Mix cream into pudding. Spread on cake when cool.

Leona Crawford

APPLE CAKE

2 cups flour	1 tsp nutmeg
1 2/3 cup sugar	1 tsp cinnamon
3 eggs	1 tsp soda
1 cup oil	5 apples (cubed)
1 cup chopped nuts	

Mix well and bake at 300 degrees for 50 minutes. Sprinkle sugar on top when done.

Nelda Metcalf

APPLE DILLY CAKE

2 cups diced peeled apples	1 cup nutmeats
1 egg, beaten	dash salt
1 cup white sugar	1 tsp vanilla
1 tsp soda	1 ½ cups unsifted flour
2/3 cup cooking oil	

Mix all ingredients and then add apples and nuts. Do not thin. 9 x 9 inch pan at 350 degrees for 1 hour. Sprinkle with brown sugar when still warm. (For 13 x 9 inch pan, double the ingredients).

Marlene Cummings

BANANA SPLIT CAKE

16 graham cracker squares, finely crushed
6 oz package sugar-free vanilla instant pudding
3 cups low fat milk **4 bananas sliced**
8 oz Lite Coolwhip **2 cups sliced fresh strawberries**
4 oz flaked coconut (if desired)
2-8 oz. cans crushed pineapple (in own juice) drained

Spread graham cracker crumbs evenly in a 9 x 13 pan. In bowl, mix pudding with milk according to directions. Pour over crumbs and chill. Layer sliced bananas over pudding. Cover with coolwhip. Add layer of strawberries, then pineapple. Sprinkle with coconut and refrigerate until ready to serve. Can drizzle with chocolate syrup when serving. 90 Calories per serving (without the chocolate syrup).

Joan Boroff

BANANIE BARS

½ cup soft butter or oleo	1 ½ cups sugar (or less) *
2 eggs (or 1 Jumbo egg)	1 cup sour cream (8oz)
1 tsp vanilla	2 cups flour
1 tsp soda	¼ tsp salt
2 med. Ripe bananas (I use 2 ½, about 1 cup)	

Cream butter and sugar in a bowl. Add eggs, sour cream, and vanilla. Combine dry ingredients and gradually add to creamed mixture. Stir in bananas. Spread in a 9 x 13 greased & floured pan – do not grease sides. Bake at 350 degrees for 20-25 minutes or until it springs to the touch & draws from the sides of the pan. Cool thoroughly. *Can use a sugar substitute if needed.

Frost with **Cream Cheese Frosting:**

2-4 cups powdered sugar **¼ cup shortening**
cream cheese softened **dash of salt**
few dashes of milk

Mix until smooth.

Lucy Coon

BUTTER PECAN CAKE

1 butter pecan cake mix. Leave out water. Add the **eggs & oil.** Add one can of **Thank You Brand Butterscotch pudding.** Pour batter into a 9 x 13 greased pan and sprinkle with **butterscotch chips.** Bake at 350 degrees for 30-35 minutes.

Shelli Earle

CHEESE CAKE

Crust:

1 ½ sticks margarine (melted)
1 ½ cups plain flour
¾ cup chopped nuts

Mix together and pat out in a 9 x 13 pan. Bake 20-25 minutes at 325-350 degrees.

Filling:

One 3 oz pkg lemon Jello dissolved in **1 cup hot water.** Set aside to cool-not to thicken.

1 Large can evaporated milk, chilled, then whipped.

1 Large package cream cheese

1 cup granulated sugar

2 tsp vanilla

Blend cheese, sugar together until smooth, then add vanilla. Combine this mixture with Jello and whipped milk. Pour into pan and let set. When ready to eat, top with coolwhip. Best when chilled 12-24 hours. I use Real Lemon in place of the vanilla extract. Can also be made with graham cracker crust.

Bea Roebuck

CHRISTMAS RAINBOW CAKE

1 pkg white cake mix

1 pkg 3oz lime jello

1 container 8oz Coolwhip

1 pkg 3oz raspberry Jello

2 cups boiling water

Prepare cake mix as directed and bake in two 8 or 9 inch layer pans. Cool. Place cake layers top sides up in 2 CLEAN layer pans. Prick each cake with utility fork at ½ inch intervals. Dissolve each flavor Jello separately in 1 cup of the boiling water and carefully spoon each over one of the cake layers. Chill 3 hours. Dip one cake pan in warm water for 10 seconds, turn out onto serving plate. Top with 1 cup of the Coolwhip. Unmold second layer and place carefully on the first layer. Frost top and sides with remaining Coolwhip. Chill.

Joan Boroff

COFFEE CAKE

½ cup butter	1 cup sugar	2 eggs
2 cups flour	1 tsp baking soda	½ tsp salt
1 tsp baking powder	1 cup sour cream	1 tsp vanilla

Stir up like a cake.

Topping:

½ cup brown sugar	¼ cup white sugar
1 tsp cinnamon	1 cup chopped nuts

Mix this together. Put ½ the batter into a 9 x 13 pan. Sprinkle half the topping over this. Spread the rest of the batter over this. Then sprinkle with the rest of the topping. Bake at 325 degrees for 35-40 minutes. Test like a cake.

Evelyn Nott

COMPANY CAKE

1 cup flour	½ cup sugar
1 tsp baking powder	4 egg yolks
¼ tsp salt	1 tsp vanilla
½ cup shortening	5 Tbsp milk

Sift flour, baking powder, salt. Mix. Beat shortening and ½ cup sugar until creamy. Add egg yolks & vanilla, mix well. Add flour mixture alternately with milk, beating well after each addition. Spoon into 2 greased & floured 8 inch pans.

4 egg whites	chopped walnuts
1 cup sugar	custard filling

Beat egg whites until foamy. Add 1 cup sugar slowly until soft peaks form. Spread over the prepared layers & sprinkle with walnuts. Bake at 325 degrees for 40 minutes. Remove to wire rack to cool. Arrange one of the layers on a plate. Spread with custard filling. Top with remaining cake layer. Spread with Cool Whip.

Custard:

2 Tbsp sugar	1/8 tsp salt
1 cup milk	½ tsp vanilla
1 Tbsp cornstarch	1 egg yolk

Combine sugar, cornstarch, & salt in saucepan. Mix well. Stir in the milk and egg yolk. Cook until thickened, stirring constantly. Remove from heat. Stir in vanilla.

Julie Walter

CREAM CHEESE CUPCAKES

2-8 oz. cream cheese	1 cup sugar
1 egg	

Beat until smooth.

Put one vanilla wafer in bottom of cupcake paper. Put in 2 tbsp of cream cheese mixture. Bake at 350 degrees for about 20 minutes. Cool. Top with any flavor pie filling. Add a drop of Cool Whip.

Barb Hampel

DUMP CAKE

Preheat oven to 350 degrees. In a greased pan 9x13x2 dump:

1 #2 can crushed pineapple spread evenly
1 can cherry pie filling & spread evenly over pineapple
1 box dry yellow cake mix & spread evenly

Spread **1 cup chopped pecans** over all

Slice **2 sticks butter or oleo** & spread evenly over top. Bake at 350 degrees for 50-60 minutes.

Marilyn Dodge

ECLAIR CAKE

Butter bottom of 13 x 9 pan; line bottom of pan with whole graham crackers.

3½ cups milk	8 oz Cool Whip
2 pkg French vanilla instant pudding	

Beat milk and pudding 2 minutes; fold in Cool whip. Pour half the mixture on the graham crackers. Put a layer of graham crackers on top of the pudding mixture. Pour rest of pudding over graham

crackers. Top with a third layer of graham crackers. Refrigerate at least 2 hours and frost. Then refrigerate 8 hours.

Frosting:

2 envelopes unsweetened chocolate	3 Tbsp butter
2 tsp white Karo syrup	2 tsp vanilla
1½ cups powdered sugar	2 Tbsp milk

Beat until smooth.

Barb Hampel

FANNY MAE MINT CAKE

½ cup butter	1 cup sugar
4 eggs	1 tsp vanilla
16 oz can Hershey's chocolate syrup	
1 cup plus 1 Tbsp flour	

Cream together butter & sugar. Add eggs, vanilla, choc syrup, & flour. Beat and pour into 9 x 13 inch ungreased pan. Bake at 350 degrees for 25 minutes. Cool completely!!

Topping#1:

½ cup butter	2 cups powdered sugar
2 Tbsp milk	2 Tbsp mint extract
couple drops of green food coloring	

Beat together. Spread over cake & refrigerate.

Topping#2:

6 Tbsp butter	1 cup chocolate chips
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Melt together. Stir well, pour over green layer of cake. Cover & keep in refrigerator. Freezes well.

Julie Walter

**FAVORITE CHEESE CAKE
(Easy)**

8 oz. cream cheese (softened)	1 cup powdered sugar
2¼ cup crushed pineapple (drained)	
1 pkg Dream Whip (yes, you can still buy it)	

Whip together in a large bowl first three ingredients. Follow directions to prepare Dream Whip. Then fold into cream cheese mixture. Spread in graham cracker crust (see below). Chill & serve.

Graham Cracker Crust:

1 pkg graham crackers, crushed ¼ cup sugar
½ cup melted oleo

Mix together and press in a 9 x 13 pan. Save enough to sprinkle some over the top. **Joan Boroff**

FRESH APPLE NUT CAKE

2 cups sugar 3 cups flour
1 ½ cups shortening 1 ½ tsp soda
3 eggs ½ tsp salt
½ tsp cinnamon 1 cup milk
½ tsp nutmeg 1 cup chopped nuts
3-4 cups apples (peeled & chopped)

Mix shortening, sugar, eggs, & salt. Beat well. Add flour, soda, cinnamon, & nutmeg alternately with milk. Fold in apples & nuts and pour into greased 9 x 13 pan and bake at 350 degrees approximately 1 hour or until toothpick comes out clean. Good with ice cream, Cool whip, or butter frosting. **Evelyn Hampel**

FRUIT CAKE

1 yellow cake mix 4 eggs ½ cup oil
11 oz can undrained Mandarin oranges

Mix by hand. Bake at 350 degrees 30-35 minutes.

Topping:

20 oz can crushed pineapple undrained
4 1/8 oz pkg instant vanilla pudding
8 oz carton Cool whip

Nelda Metcalf

FRUIT CAKE

1 cup oleo 1 cup white sugar
1 cup brown sugar 3 eggs
2 tsp soda 2 cups applesauce
1 tsp salt 4 cups flour
1 tsp apple or pumpkin pie spice 1 lb. candied fruit
½ lb. candied cherries, red & green
1 lb. Cut up dates-it's better if you buy the whole ones and cut up yourself

1 lb. Nutmeats, coarsely chopped-can use more fruit & nuts if desired

Cream oleo & sugars, add eggs & mix well. Then add rest of ingredients and mix. Makes 2 regular size loaves or you may make small loaves for gifts.

Put a pan of water in the oven when you bake this fruit cake to keep it moist. Bake at 350 degrees for 1 hour or until probe comes out clean.

Eileen Powell

FRUIT COCKTAIL CAKE

2 cups flour
2 tsp soda
2 cups fruit cocktail
1 ½ cups sugar
2 eggs

Beat together the eggs & fruit cocktail. Mix all ingredients together. Bake at 350 degrees for 25 minutes.

Sauce:

1 ½ cups sugar
1 cup Pet milk
2/3 cup butter or margarine
2 tsp flavoring (vanilla, lemon, or orange)

Serve sauce warm over cake pieces.

Esther Flynn

GOOEY BUTTER CAKE

18 oz yellow cake mix
1 stick oleo (melted)
1 egg

Mix together and pat into 9 x 11 inch pan. Mix the following and pour over top:

2 eggs beaten
2¾ cup powdered sugar
8 oz cream cheese

Bake at 350 degrees for 30-40 minutes. Can use nuts, chocolate chips over the top layer.

Barb Hampel

GUMDROP CAKE

1 cup butter
3 eggs
2 tsp baking powder
1 cup sugar
4 cups flour, divided
1 tsp salt

1 tsp cloves	1 tsp cinnamon
1½ cups applesauce	1 lb. White raisins
1½ cups chopped nuts	
1 tsp soda dissolved in 1 Tbsp hot water	
2 lbs small gumdrops cut in half	

Cream butter, sugar, & eggs. Mix 2 cups flour, baking powder, salt, cloves, cinnamon together and add to butter mixture. Add applesauce and soda/water mixture. Beat well. Sift 2 cups flour over gumdrops, nuts, & raisins. Mix all together. Makes 4 loaves- bake 300 degrees for 1 hour. Just like fruitcake this is better aged.

Helen Owen

JELLO CAKE

Needed: **Cake mix**, Jello & instant pudding of compatible flavors. Bake cake as directed on package for loaf cake or us 9 x 13 pan. Mix **Jello** with **¾ cup boiling water**. Add **½ cup cold water**. While cake is hot, punch holes 1 inch apart and pour Jello over the cake and refrigerate.

Frosting:

9 oz Cool Whip	1 pkg instant pudding mix
1½ cups cold milk	1 tsp vanilla

Whip well & spread over cake.

Julie Walter

JELLO POKE CAKE

1 White cake mix	2 small pkg Jello (2 flavors)
8 oz cool whip	

Make cake according to package directions. Mix each pkg Jello in its own bowl with 1 cup boiling water. Add ½ cup cold water to each. When cake is done, cool cake for 15 minutes. Poke holes at ½ - 1 inch intervals with a utility fork or wooden spoon handle (I use a chopstick). Pour Jello slowly over the cake, covering all the holes. Chill 3-4 hours. Frost with Cool Whip.

Karla Roebuck

LAZY DAISY CAKE

½ cup milk	1 cup flour
1 Tbsp butter	1 tsp Baking Powder
2 eggs	¼ tsp salt
1 cup sugar	1 tsp vanilla

Put milk on to heat & drop in butter to melt. Beat eggs, add sugar, stir in flour, baking powder, & salt. Add vanilla. Add hot milk, stirring carefully. Bake 25-30 minutes at 350 degrees. Spread frosting on hot cake & return to oven to caramelize. 8 or 9 inch square pan.

Frosting:

Mix $\frac{1}{2}$ cup brown sugar with 2 Tbsp milk & 2 Tbsp melted butter. Add 6 Tbsp coconut. Marilyn Dodge

LEMON CAKE

4 eggs **1 can lemon pudding**
1 cake mix- lemon or yellow-white

Beat the 4 eggs real well. Add cake mix and pudding. Beat well. Pour in small cookie sheet. Bake at 350 degrees for 20 minutes or until done. Elizabeth Maneke

LEMON GLAZE POKE CAKE

1 Lemon Cake Mix **3 oz. Lemon or Lime Jello**
 $\frac{3}{4}$ cup water **4 eggs**

Mix for 2 minutes on low speed. Add $\frac{3}{4}$ cup vegetable oil and beat one minute. Bake according to mix instructions.

Make the lemon glaze by combining **2 cups powdered sugar** with **$\frac{1}{3}$ cup Realemon**. Poke holes close together with toothpick in cake while hot. Immediately pour glaze on cake and spread evenly with spoon. Glaze will soak into holes and glaze cake. Best when chilled. Karla Roebuck

NETTIE'S PINEAPPLE CAKE

2 cups flour **2 cups sugar**
2 tsp soda **1 tsp vanilla**
2 eggs **Lg. Can crushed pineapple undrained**
Optional: 1 cup pecans chopped or 1 cup coconut

Mix dry ingredients then add vanilla, egg, & pineapple. Bake at 350 degrees for 35-40 minutes in ungreased 9 x 13 pan.

Frosting for cake:

8 oz. cream cheese **1 stick oleo**
 $1\frac{1}{2}$ cups powdered sugar **1 tsp vanilla**

coconut optional

Ada Morden

OATMEAL CAKE

1 cup quick oatmeal	1 ½ cups hot water
½ cup raisins	1 stick oleo softened
½ cup white sugar	½ cup brown sugar
2 eggs, beaten	1 tsp vanilla
1 tsp soda	3 Tbsp molasses
½ tsp cinnamon	1 ½ cups flour

Mix oatmeal, raisins(to soften) and hot water. Let stand, then add 1 stick softened oleo. White sugar, brown sugar, beaten eggs, vanilla, soda, molasses, cinnamon, & flour. Bake in greased pan 350 degrees for 30-35 minutes.

Joyce Martiny

OATMEAL CAKE

1 cup quick oatmeal	1 ¼ cups boiling water
½ cup shortening	2 cups brown sugar
2 eggs	1 ½ cups flour
1 tsp soda	2 tsp cinnamon
½ tsp salt	

Mix oats & boiling water and let cool about 20 minutes. Cream together oleo, sugar, & eggs. Sift flour, soda, cinnamon, & salt together. Add sifted mixture to creamed mixture. Add oatmeal and mix well. Pour in 9 x 13 pan. Bake at 350 degrees for 30-35 minutes. Use any kind of frosting.

Loraine Roebuck

PIG PICKIN' CAKE

1 yellow cake mix	½ cup oil
11 oz mandarin oranges+juice	4 eggs

Mix and bake in a 9 x 13 pan for 30 minutes at 350 degrees. Frost with: **3 oz vanilla pudding** mixed with **9 oz Cool whip** & **20 oz can drained crushed pineapple**.

Rita Bohr

PINEAPPLE CAKE

20 oz can crushed pineapple & juice	2 cups flour
1 ½ cups sugar	½ cup brown sugar

½ cup nuts
1 tsp vanilla

2 eggs
2 tsp baking soda

Mix all together, except nuts. Fold in last. Bake in 13 x 9 pan greased and floured at 350 degrees for 35 minutes.

Frosting:

8oz cream cheese **1 stick margarine or butter**
1 ½ cups confectioners sugar **1 tsp vanilla**

Mix well and spread on cooled cake.

Julie Walter

PINEAPPLE UPSIDE DOWN CAKE

1 stick oleo

1 cup brown sugar

Melt butter in heavy fry pan. Mix in brown sugar. Lay on pineapple.

Batter:

3 eggs **1 cup flour**
1 cup sugar **1 tsp baking powder**
5 Tbsp pineapple juice

Beat egg yolk, add all ingredients. Fold in beaten egg whites. Pour over first mixture. Bake 375 degrees for 30-35 minutes. Flip over when done.

Sandy Latoski

POPPY SEED CAKE

Yellow cake mix (prepared)

Add:

2-3 Tbsp poppy seeds
1 tsp almond extract

Bake in bundt cake pan. Cool 20 minutes. Flip & glaze.

Glaze:

1 cup confectioners sugar **¼ tsp vanilla**
1 ½ Tbsp milk

Stir and glaze cake.

Barb Hampel

PUMPKIN CAKE ROLL

Beat **3 eggs** at high speed for 5 minutes. Gradually beat in **1 cup sugar**. Stir in – do not beat – **2/3 cup pumpkin**.

Combine (while eggs are beating if your mixer is on a stand):

¾ cup flour	1 tsp baking powder
2 tsp cinnamon	1 tsp ginger
½ tsp nutmeg	½ tsp salt

Fold the dry ingredients into the pumpkin mixture. Line a cookie sheet with waxed paper. Pour mixture onto cooking sheet. Top with **1 cup chopped walnuts**. Bake at 375 degrees for 15-20 minutes. Let cool 5-10 minutes in pan. Tightly hold a dish towel on top of the cake. Flip the pan so cake falls onto towel. Sprinkle the bottom of the cake with confectioners sugar. Flip one end of towel over cake and roll snugly. (The cake and towel together). Cool 15-20 minutes. Unroll. Spread the cake with:

Beat together:

1 cup powdered sugar	6 oz cream cheese
4 Tbsp butter	1 ½ tsp vanilla

Roll cake up without the towel. Wrap in foil. Refrigerate or freeze. Keeps well. For a long, slender roll, work from long side to roll. For a short, thick roll, work from narrow side to roll.

Barb Hampel

RHUBARB CAKE

1 ½ Cup sugar	2 tsp vanilla
2 eggs	2 sticks margarine soft

Cream until light and fluffy. Add:

2 Cups plus 2 Tbsp flour	1 tsp soda sifted with flour
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Add alternately with **1 cup sour milk**. Add **1 ½ cup diced rhubarb** dusted with 2 Tbsp flour mixture.

Topping for Cake:

½ cup sugar	1 Tbsp flour
1 tsp cinnamon	1 Tbsp margarine (cut up like pie crust)

Top the batter & bake at 350 degrees for 35 to 45 minutes.

Neva Lattimore

RHUBARB CAKE

½ Cup butter or margarine	½ tsp salt
1 ½ Cup brown sugar packed	1 egg
1 tsp baking soda in 1 cup sour milk	2 Cups flour
3 Cups rhubarb cut fine	1 tsp. vanilla

Preheat oven to 350. Cream butter and sugar together. Add salt and beat in egg. Add vanilla. Add soda and milk mixture alternately with flour. Stir in rhubarb and pour into 9 x 13 pan. Mix topping ingredients and sprinkle over cake batter. Bake for 45 minutes. Topping is made with **1/3 cup sugar** and **1 Tbsp cinnamon**.

Karla Roebuck

RHUBARB CAKE

5 cups cut up rhubarb	3 cups mini marshmallows
Sm. Pkg. Strawberry Jello	1 cup white sugar

Mix real well. Put in a 9 x 13 pan. Then mix a regular size white or yellow cake mix according to directions and pour over rhubarb mixture. Bake at 350 degrees for 1 hour.

Elizabeth Maneke

STRAWBERRY CAKE

1 white cake mix dry	1 sm strawberry Jello
2/3 cup vegetable oil	1/3 cup water
4 eggs	10 oz frozen strawberries thawed

Beat all together 2 minutes. Bake at 350 degrees for 45 minutes in 9 x 13 pan.

Frosting:

10 oz strawberries thawed	12 oz Cool whip
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Mix and frost cooled cake.

Connie Wernette

TEXAS RANCH CAKE

Bring to a boil:

2 sticks oleo	4 Tbsp cocoa	1 cup water
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Remove from heat, add and mix:

2 cups sugar	2 cups flour
1 tsp soda	½ tsp salt
½ cup buttermilk	1 tsp vanilla
2 eggs, slightly beaten	

Pour in greased and floured 13x15 inch pan or larger. Bake 25-30 minutes at 350 degrees.

Frosting:

1 stick oleo **4 Tbsp cocoa**

6 Tbsp milk

Mix & melt on stove. DO NOT BOIL. Add:

1 box powdered sugar

1 tsp vanilla

1 cup chopped nuts

Pour over cake while cake is slightly warm.

Ada Morden

VELVET ALMOND FUDGE CAKE

1 ½ cups blanched slivered almonds

12 oz pkg chocolate chips

2-layer size chocolate fudge or chocolate cake mix

1 sm. chocolate fudge or chocolate flavor instant pudding

4 eggs

1 cup sour cream

½ cup water

¼ cup oil

½ tsp vanilla

½ tsp almond extract

Chop almonds and toast at 350 degrees for 2 to 5 minutes, then sprinkle ½ cup on bottom of well-greased 10-inch tube pan. Set aside remaining almonds and chocolate chips. Measure remaining ingredients into mixer bowl. Blend, then beat at medium speed 4 minutes. Stir in chips & almonds. Pour into pan. Bake at 350 degrees for 70 minutes or until cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove and finish cooling on rack. Garnish with whipped topping.

Barb Hampel

WACKY CAKE

(Really moist with no eggs or milk)

3 Cups flour

2 Cups sugar

6 Tbsp Cocoa

2 tsp soda

1 tsp salt

¾ Cup salad oil

2 Tbsp vinegar

2 tsp vanilla

2 cups cold water

Mix all together either by hand or on very low speed with a mixer. Pour into cake pan and bake at 350 for 25-30 minutes. Moist and chocolatey!

Karla Roebuck

ZUCCHINI CAKE

3 cups flour	2 tsp vanilla
1½ cups sugar	1 cup salad oil
2 tsp cinnamon	3 eggs
1 tsp salt	1 ½ cups dark raisins
1 tsp baking soda	1½ cups golden raisins
1 tsp baking powder	1 cup chopped nuts
3 cups shredded unpeeled zucchini	

Heat oven to 350 degrees. In large bowl whisk together dry ingredients. In another large bowl beat together eggs, vanilla, & oil. Stir in remaining ingredients. Pour over flour mixture and mix thoroughly. Pour batter into 2 greased 9 x 5 loaf pans and bake 1 hour or until toothpick comes out clean. Cool 20 minutes & remove from pans.

Lemon Icing:

1½ cups confectioners sugar	3 Tbsp lemon juice
1 tsp lemon zest	1 Tbsp oil

In a small bowl combine all icing ingredients. Drizzle over room temperature cakes.

Marilyn Dodge

RECIPE FOR ANGEL FOOD

Take one cup of kindness
Mix well with love
Add a lot of patience
And faith in God above

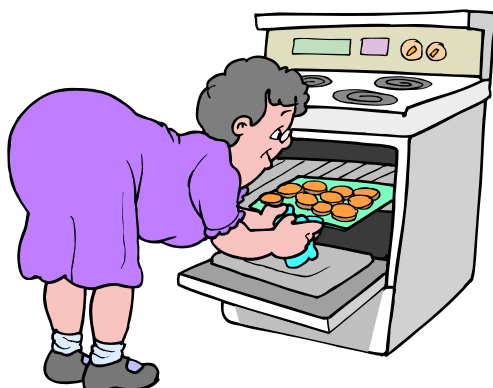
Sprinkle very generously
With joy and thanks and cheer
And you'll have lots of "Angel Food"
To feast on all the year

HOUSEHOLD TIPS

- Pam cooking spray will dry fingernail polish.
- Cool Whip will condition your hair in 15 minutes.
- Mayonaise will KILL LICE, it will also condition your hair.
- Spike your hair with CloseUp toothpaste (it will also give it a tint).
- Elmer's Glue – paint on your face, allow it to dry, peel off and see the dead skin and blackheads, if any.
- Shiny Hair – use brewed Lipton Tea.
- Sunburn – empty a large jar of Nestea into your bath water.
- Poison Oak – witch hazel relieves itching and speeds healing.
- Minor Burn – Colgate or Crest toothpaste.
- Burn your tongue? Put sugar on it!
- Kitchen burns – cut fresh aloe vera leaf into slabs and tape moist side directly on burn overnight. Stops pain fast and heals almost overnight.
- Bee stings – meat tenderizer.
- Chigger bite – Preparation H.
- Puffy Eyes – Preparation H.
- Paper cut – Krazy Glue or Chapstick (glue is used instead of sutures at most hospitals).
- Stinky fee – Jello!
- Athletes feet – cornstarch.



COOKIES



BURIED CHERRY COOKIES

10 oz. jar maraschino cherries	½ cup butter or oleo
1 cup sugar	¼ tsp baking powder
¼ tsp baking soda	1 egg
1 ½ tsp vanilla	1 ½ cup flour
½ cup unsweetened cocoa	
6 oz. semisweet chocolate chips (1 cup)	
½ cup sweetened condensed milk	

Drain cherries, reserving juice. Halve any large cherries. In mixing bowl, beat butter with electric mixer at medium speed for 30 seconds. Add sugar, baking powder, soda, & **¼ tsp salt**. Beat until combined, scraping sides of bowl. Beat in egg & vanilla. Beat in cocoa powder & as much of flour as you can with mixer. Stir in remaining flour. Shape dough into 1 inch balls. Place balls 2 inches apart on ungreased cookie sheet. Press thumb into center of each ball. Place a cherry in each center.

Frosting:

In a small pan combine chocolate chips & the condensed milk. Cook and stir over low heat until chocolate is melted. Stir in **4 tsp. of the reserved cherry juice**. Spoon 1 tsp. frosting over each cherry spreading to cover. Frosting may be thinned with more cherry juice.

Bake at 350 degrees for 10 minutes or until edges are firm. Cool 1 minutes and transfer to wire rack. Let cool. Do not substitute imitation chocolate for semisweet chocolate chips.

Tami Walter

BUTTERMILK SCONES

2 cups all purpose flour	½ cup buttermilk
½ cup sugar	1 large egg
1 ½ tsp baking powder	1 ½ tsp vanilla
½ tsp baking soda	2/3 cup raisins
6 Tbsp chilled butter	2/3 cup walnuts

Preheat oven to 400. Mix dry ingredients in a large bowl. Blend chilled butter into dry ingredients evenly until crumbly. Stir together buttermilk, egg, and vanilla and add to flour mixture. Stir in raisins (dried cranberries) and walnuts. Drop large spoonfuls of mixture on ungreased cookie sheet. Shape with floured hands if

needed. Makes about 8 scones. Bake 18-20 minutes. Watch closely.

Mary Lucht

BUTTERSCOTCH SHOESTRING CHEWS

Melt **6 oz. pkg. Butterscotch chips** and **½ cup of peanut butter** in top of double boiler. Put **2 cups mini marshmallows** and a **small can of shoestring potatoes** in bowl. Pour melted mixture over. Mix and drop by spoonfuls on waxed paper. You may double this recipe if desired.

Joan Boroff

CHOCOLATE CHIP PAN COOKIE

2¼ cups flour	1 tsp baking soda
1 tsp salt	¾ cup sugar
1 cup butter or oleo softened	2 eggs
¾ packed brown sugar	1 tsp vanilla
12 oz pkg. Chocolate chips	
1 cup chopped nuts if desired	

Preheat oven to 375. In large bowl combine butter, sugars, and vanilla beating until creamy. Beat in eggs. Gradually add flour, baking soda, and salt. Mix well. Stir in chocolate chips and nuts. Spread into greased 9 x 13 pan and bake for 20 minutes. Cool & cut into squares.

Joan Boroff

CRANBERRY OATMEAL WHITE CHOCOLATE COOKIES

2/3 cup oleo	1 tsp baking soda
2/3 cup brown sugar	½ tsp salt
2 eggs	6 oz. pkg. raisins
1½ cup quick oats	2/3 cup white choco chips
½ cup flour	1 tsp grated orange peel

Preheat oven to 375. Beat oleo & sugar until light and fluffy. Add eggs. Mix well. Combine oats, flour, baking soda, & salt. Add to butter mix in several additions mixing well after each addition. Stir in raisins (dried cranberries), chocolate chips, & orange peel. Drop by rounded Tbsp onto ungreased cookie sheet. Bake 10 minutes or until golden brown. 3 dozen.

Marilyn Dodge

DANISH DAPPLES

2 cups flour	1 tsp baking soda
½ tsp salt	1 tsp cinnamon
1 tsp nutmeg	1 cup dry rolled oats
¾ cup shortening	2 eggs
1 cup brown sugar	¾ cup applesauce

Sift flour, soda, salt, cinnamon, & nutmeg. Add oats. Beat shortening with eggs, brown sugar, & applesauce. Add dry ingredients. Stir in **1 cup walnuts & 1 cup raisins**. Drop by teaspoon on greased cookie sheet. Bake 350 degrees 10 to 12 minutes.

Rita Bekkering

DATE BALLS

1 cup brown sugar	1 cup chopped nuts
1 cup butter or oleo	1 egg
1 cup chopped dates	

Mix all ingredients and cook slowly about 10 minutes. Remove from heat and add **1 tsp vanilla** and **2 cups rice krispies**. Mix well and let cool. Grease hands. Roll into ball. Roll in **powdered sugar**.

Bea Roebuck

DATE BARS

¼ cup sugar	1 cup water
1 Tbsp cornstarch	2 cups dates

Cook until bubbly. Cool.

Cream ½ cup butter **and** 1 cup brown sugar. **Mix together** 1 ½ cups flour, 1 tsp. soda, 1 tsp. salt, 1 ½ cups quick oats, 1 Tbsp. water **and add to butter mix.**

Pat half of crumb mix firmly in 9 x 12 greased pan. Spread date mixture over crumb mix in pan. Mix remaining crumbs with 1 Tbsp. water and smooth over filling. Pat smooth. Bake 350 degrees for 35 minutes. When cool sprinkle top with confectioners sugar and cut in squares.

Marilyn Dodge

EASY PEANUT BUTTER COOKIES

1 yellow cake mix	1 cup peanut butter
2 Tbsp water	2 eggs
	½ cup oil

Combine all ingredients and mix well. Drop from tsp onto ungreased cookie sheet. Press a crisscross on each with a fork that has been dipped in water. Bake at 350 degrees for 10 to 12 minutes.

Nelda Metcalf

FESTIVE CRANBERRY COCONUT BARS

2 cups flour	1 cup quick oats
1 tsp soda	1/3 cup milk
1 cup softened butter	¾ cup white sugar
¾ cup brown sugar	2 eggs
1 tsp vanilla	1 cup coconut
1 pkg white baking pieces	1½ cup dried cranberries

Heat oven to 375. Combine flour, soda. Set aside. Cream butter and sugar. Add eggs and vanilla. Add flour mix gradually. Blend in oats, 1 cup baking pieces, coconut, & cranberries. Press dough into 15 x 10 inch jellyroll pan. Bake 20 minutes. Cool completely. In small saucepan cook and stir remaining baking pieces and milk over low heat until smooth. Drizzle over bars. Sprinkle with **chopped pecans**. Cut into squares.

Missy Adams

FILLED COOKIES

2 cups brown sugar	1 cup shortening
2 eggs	2 tsp vanilla
1 cup buttermilk or sour milk	5 cups flour
2 tsp baking powder	1 tsp baking soda
pinch of salt	

Cream shortening and sugar. Stir in eggs, milk, & vanilla. Mix dry ingredients and add to creamed mixture. Roll dough out thin and cut with cookie cutter. Put filling on and place another cookie on top. Bake at 350 degrees for 10 to 12 minutes.

Filling:

2 cups ground raisins	1 cup sugar	1 cup water
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Let boil until thick.

Evelyn Nott

FROSTED BANANA BARS

½ cup butter or margarine softened	2 cups sugar
1 ½ cups mashed ripe bananas	3 eggs
1 tsp vanilla	2 cups flour
1 tsp baking soda	pinch salt

Frosting:

½ cup butter or margarine softened
8 oz cream cheese softened
4 cups confectioners sugar
2 tsp vanilla

In a mixing bowl cream butter & sugar. Beat in eggs, bananas, & vanilla. Combine the flour, baking soda, & salt. Add to creamed mixture and mix well. Pour into greased 15 x 10 x 1 inch baking pan. Bake at 350 degrees for 25 minutes or until bars test done. Cool. For frosting, cream butter & cream cheese in a mixing bowl. Gradually add confectioners sugar and vanilla. Beat well. Spread over bars. Yield 3 dozen.

Elizabeth Maneke

FRUIT COCKTAIL COOKIES

3 eggs	1 tsp salt
1 cup shortening	1 tsp baking powder
1 ½ cup sugar	1 tsp soda
3 ½ cups flour	1 tsp vanilla
1 cup raisins	½ cup nuts
1 lb can fruit cocktail	

Cream eggs, sugar, & shortening. Mix together with other ingredients. Drop on greased cookie sheet. Bake at 350 degrees for 15 minutes.

Nelda Metcalf

FUDGE NUT BARS

1 ½ cups oleo	3 eggs
3 cups brown sugar	3 tsp. vanilla
4 ½ cups quick rolled oats	3¾ cups flour
1 ½ tsp soda	¼ tsp salt

Cream oleo, sugar. Add eggs, vanilla. Mix in flour, soda, salt. Press ½ mixture into greased pan and spread with filling. Put remaining mixture on top of filling.

Filling:**1 lg. Bag semisweet chocolate chips****1 can Eagle Brand milk**

Melt in double boiler.

3 Tbsp oleo**Nuts**

Bake at 350 degrees for ½ hour. 12 x 18 cookie sheet with sides.

Can be halved.

Barb Hampel**GINGER COOKIES****¾ cup shortening****¼ cup molasses****½ tsp salt****1 tsp cinnamon****1 tsp ginger****1 cup sugar****1 egg****2 tsp soda****½ tsp cloves****2 cups flour**

Cream shortening & sugar. Mix in molasses and egg. Combine spices, salt, & flour and mix well. Roll into balls the size of a walnut. Dip top in sugar and place sugar-side up on cookie sheet. Bake at 375 degrees 10 to 12 minutes.

Blanche Perron**GRAHAM CRACKER RECIPE**

Leave **graham crackers** whole and line in cookie sheet pan. Boil together **1 cup butter** and **½ cup white sugar** for 2 minutes. Remove from heat and add **1 tsp vanilla** and **1 cup pecan meal**. Spread over crackers and bake at 350 degrees for 10 minutes (10 minutes is long enough). Break apart while still warm. I cut into squares.

Barb Hampel**GRANNY'S SUGAR COOKIES****½ cup butter****2 cups flour****1 cup sugar****2 tsp baking powder****1 egg****½ tsp vanilla****½ tsp salt**

Cream butter, sugar, & egg. Sift together dry ingredients and add to creamed mix. Blend in vanilla. Roll to desired thickness and cut to desired shapes. Bake at 400 degrees for 8 to 10 minutes.

Barb Hampel

JILL'S CHRISTMAS COOKIES

1 ½ cups oleo
¾ cup brown sugar
3 eggs separated
1 ½ tsp vanilla
Peanut M&Ms

3 cups flour
¾ tsp salt
finely chopped nuts
1 can vanilla frosting

Blend oleo and sugar. Stir in yolks and vanilla. Add flour & salt. Chill one hour. Roll in balls size of a walnut. Dip in slightly beaten egg white. Roll in nutmeats. Bake at 350 degrees for 5 minutes. Remove from oven and press each with thumb. Return to oven and bake 5 more minutes. When cool fill with frosting and top with M & M.

Marilyn Dodge

MARSHMALLOW CLOUDS

3 cups flour
2 large eggs
2/3 cup cocoa
2 tsp vanilla
1 cup sugar

2 cups mini semisweet chocolate chips
8 oz. mini marshmallows frozen
1 cup packed light brown sugar
½ tsp baking soda
2 sticks margarine softened

Preheat oven to 350 degrees. In medium bowl, combine flour, cocoa, & soda. In large bowl cream sugars and margarine. Add eggs and vanilla. Blend in flour mixture & chocolate chips. Blend at low speed just until combined. Batter will be stiff. Gather 3 marshmallows in your hand and wrap them with a heaping Tbsp of dough, forming a 2 inch diameter ball. Place balls on ungreased cookie sheets. Bake 10-12 minutes. Cool on pan 2 minutes then transfer to a cool flat surface. Tip: If dough is too sticky to work with, dust hands with a little flour.

Laura Weller

MOLASSES COOKIES

1 cup sugar
1 egg
1 tsp soda
1 tsp cloves
½ cup molasses
1 cup raisins

½ cup shortening
3 cups flour
1 tsp cinnamon
1 tsp salt
½ cup sour milk

Cream shortening & sugar. Sift together flour, soda, cinnamon, cloves, & salt. Add alternately to creamed mixture with molasses and milk. Add raisins. Drop from tsp onto greased cookie sheets.

Lightly press down with bottom of greased glass dipped in sugar.
Bake at 375 degrees for 10 minutes.

In Memory of Lillian Dodge

MOLASSES COOKIES

1 cup sugar	$\frac{3}{4}$ cup shortening
1 egg	2½ cups flour
1 tsp cinnamon	2 tsp baking soda
1 tsp ginger	½ tsp cloves
½ tsp salt	

Cream shortening & sugar. Add egg. Sift together flour, cinnamon, soda, ginger, cloves, & salt. Add dry ingredients to cream mix alternately with ½ cup molasses. Chill dough 1 hour. Shape into balls. Dip tops in sugar & place on cookie sheet. Make thumbprint & fill with 1/8 tsp jelly. Bake at 325 degrees for 12-15 minutes.

Marilyn Dodge

MOLASSES COOKIES

1 ½ cup sugar	1 cup lard
1 cup molasses	2 eggs
2 tsp baking powder	½ tsp salt
1 tsp cinnamon	½ tsp ginger
1 cup boiling water	2 heaping tsp soda

Put soda in boiling water. Mix sugar and lard. Add molasses and eggs. Mix in baking powder, salt, cinnamon, & ginger. Add enough flour to make soft dough. Roll, cut. Bake at 350 degrees for 10 minutes.

In Memory of Clara Strong

MOM'S WHITE COOKIES

2 Cups sugar	1 Cup sour milk or buttermilk
1 Cup shortening	4 tsp baking powder
2 eggs	1 tsp salt
1 tsp soda	$\frac{3}{4}$ tsp nutmeg
4 Cups flour	

Cream shortening until fluffy. Gradually add sugar. Add eggs and beat until very light. Put soda in milk. Sift flour, salt, nutmeg, & baking powder together & add alternately to batter with milk. Chill dough for a few hours or overnight. Roll or pat out on a floured surface and cut with cookie cutter. Bake for 10-15 minutes at 350. Frost & decorate when cool.

Karla Roebuck

MUNCHY COOKIES

1 cup oleo	1 cup brown sugar
1 cup white sugar	1 tsp vanilla
2 cups flour	1 tsp baking powder
1 tsp salt	1 tsp soda
2 eggs	½ cup chopped nuts
1 cup oatmeal	1 cup coconut
1 cup corn flakes	

Mix oleo & sugar at medium speed with mixer, mix in eggs. Blend in remaining ingredients. Drop by teaspoon on greased sheets. Press down. Bake at 375 degrees for 10 minutes.

Lorraine Berry

NEIMAN MARCUS COOKIES

2 cups butter	4 cups flour
2 cups sugar	2 tsp soda
2 cups brown sugar	1 tsp salt
4 eggs	2 tsp baking powder
2 tsp vanilla	3 cups chopped nuts
8 oz Hershey Bar grated	24 oz chocolate chips
5 cups blended oatmeal***	

***Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey bar, & nuts. Roll into balls and place two inches apart on cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies. Have fun!! (recipe may be halved)

Barb Larie

NO BAKE COOKIES

1/3 cup cocoa	¼ lb. Oleo
2 cups white sugar	½ cup milk
½ cup peanut butter	1 tsp vanilla
3 cups oatmeal	

Bring cocoa, oleo, sugar, & milk to a full rolling boil. Boil for 1 minute. No Longer!! Take off heat and quickly add peanut butter, vanilla, & oatmeal. Drop on wax paper and allow to cool.

Val Roebuck

NO SUGAR COOKIES

2/3 cup water **¼ cup butter**
1 Tbsp liquid sweetener **1 cup raisins**
1 cup dates

Boil in pan 30 minutes. Cool. Add **1 tsp cinnamon, ¼ tsp salt, ½ tsp soda, 1 cup flour, 1 egg, 1 tsp vanilla**. Drop on cookie sheet. Bake 8-10 minutes at 325 degrees. **Nelda Metcalf**

NUT REFRIGERATOR COOKIES

1 cup butter **2 cups brown sugar**
1 tsp vanilla **2 eggs-beaten**
1 cup chopped nut meats **4 cups flour**
½ tsp soda **1 tsp baking powder**
½ tsp salt

Cream together butter, sugar, vanilla, & eggs. Add nutmeats. Mix or sift together dry ingredients and add to creamed mixture. Form into rolls. Wrap in plastic wrap. Chill several hours or overnight. Slice & bake at 375 degrees. Good dunkers! **Esther Flynn**

OATMEAL COOKIES

1 Cup shortening **1 ½ Cups brown sugar**
1 ½ Cups white sugar **3 eggs**
1 tsp Vanilla **3 cups flour**
1 ½ tsp baking powder **1 ½ tsp soda**
1 ½ tsp Salt **3 cups oatmeal**

Cream shortening; add sugars gradually, creaming until fluffy. Add egg & beat thoroughly. Add vanilla. Sift flour, baking powder, soda, and salt. Mix well and spoon onto ungreased cookie sheet. Bake at 375 for 12-15 minutes. You may add raisins if you like. **Karla Roebuck**

ORANGE DUST COOKIES

1 cup oleo (2 sticks) softened **1 cup sugar**
2 eggs **3 cups flour**
1 tsp baking soda **1/3 cup water**
1/3 cup Tang (orange drink)

Cream oleo & sugar. Add eggs. Combine water & Tang. Add flour and baking soda alternately with orange drink to creamed mixture. (sometimes I need to add a little more flour and then I chill the dough). Drop from teaspoon on greased cookie sheet. Bake at 400 degrees for about 8 minutes. Remove from oven and put cookies on layered newspaper. Brush with Tang drink prepared according to the label. Then combine **¼ cup sugar** with **1 Tbsp Tang** and sprinkle on cookies.

Joan Boroff

PAULA'S MOLASSES COOKIES

2 Cups brown sugar
2 eggs
about 5 Cups flour
4 tsp Soda
pinch of ginger

1 ½ Cup oleo
2/3 Cup molasses
½ tsp salt
1 tsp cinnamon
½ tsp allspice

Cream sugar & shortening. Blend in eggs & molasses. Sift flour soda, salt, cinnamon, allspice, & ginger. Add to creamed mixture. Mix well. Refrigerate a few hours or overnight. Shape into balls and bake at 350 for 12-15 minutes. Don't overcook... they are great soft and gooey!

Karla Roebuck

PEANUT BLOSSOMS

1¾ cups flour
½ cup firmly packed brn sugar
½ tsp salt
½ cup peanut butter
2 Tbsp milk
48 chocolate kisses

½ cup sugar
1 tsp soda
½ cup shortening
1 egg
1 tsp vanilla

In large bowl, combine all ingredients except candy kisses. Blend well. Shape into balls, using a rounded teaspoon. Roll balls in additional sugar and place on ungreased cookie sheet. Bake at 375 degrees for 10 minutes. After you remove from the oven, top each cookie immediately with a chocolate kiss and press down firmly so cookie cracks around edge.

Joan Boroff

PEANUT BUTTER BROWNIES

1 cup flour
1 cup sugar (½ & ½)
2 eggs

¼ tsp salt
1 tsp baking powder
½ cup peanut butter

½ cup shortening

Cream eggs, sugar, shortening until fluffy. Stir in peanut butter. Add flour, baking powder, & salt. Blend well. Bake at 350 degrees for 25 minutes.

Nelda Metcalf

PEANUT BUTTER COOKIES

1 cup softened oleo	1 cup brown sugar
1 cup white sugar	2 eggs
1 lg. Cup peanut butter	1 tsp vanilla
2 small tsp soda dissolved in small amount of warm water	
3 cups flour	

Combine oleo, sugars, beaten eggs, peanut butter, vanilla, soda, and gradually stir in flour. Drop by spoonful on lightly greased cookie sheet and flatten with floured fork. Bake at 350 degrees for about 10 minutes.

Joyce Martiny

PEANUT BUTTER COOKIES

1 cup softened shortening	1 cup brown sugar
¾ cup white sugar	2 eggs
1 cup creamy peanut butter	2 cups flour
2 tsp soda	½ tsp salt
1 cup oatmeal	

Beat shortening & sugars. Add eggs and peanut butter. Then add dry ingredients and beat well. Stir in oats. Make 1 inch balls and put on ungreased cookie sheet. Press with fork. Bake at 350 degrees for 8-10 minutes.

Joan Boroff

PEANUT BUTTER COOKIES

1 ½ cups sifted flour	1 tsp soda
¼ tsp Salt	½ cup white sugar
½ tsp Vanilla	½ cup shortening
½ cup peanut butter	½ cup brown sugar
1 egg beaten	

Sift together flour, soda, & salt. Blend together shortening and peanut butter. Add sugars and cream until light and fluffy. Add egg and vanilla. Mix well. Add flour mixture to creamed mixture and mix well. Make into balls 1 inch apart on cookie sheet. Press crosswise with fork. Bake at 375 for 12 minutes.

PEANUT BUTTER COOKIES (NO BAKE)

1 cup oleo	1 cup peanut butter
4 cups sugar	1 tsp vanilla
1 cup milk	5 cups quick oats
1 tsp salt	

Mix oleo, sugar, milk & salt in pan. Bring to a boil for 10 minutes. Remove from heat. Add peanut butter, vanilla, & oats. Mix well. Pour on cookie sheet or drop by teaspoon on wax paper. Let set until firm.

Loraine Roebuck

PEANUT BUTTER/CHOCOLATE BARS

½ cup plus 2 Tbsp margarine	2 cups powdered sugar
2 cups crushed graham crackers	1 cup peanut butter

Melt margarine and mix together above ingredients. Spread in 9 x 13 pan (ungreased). Melt **12 oz chocolate chips** and spread on top. Chill for 2 hours before cutting.

Barb Hampel

PEANUT BUTTER CRINKLES

1 cup margarine	2½ cups flour
1 cup peanut butter	1 tsp baking powder
1 cup sugar	1 tsp baking soda
1 cup brown sugar	1 tsp salt
2 eggs	1 tsp vanilla

{sugar & chocolate kisses}

In a large bowl, mix margarine (soft), peanut butter, sugar, and brown sugar until smooth.

In a small bowl, using a fork beat the eggs and vanilla together. Add to the first mixture. Stir until well mixed.

In another large bowl, mix the flour, baking powder, baking soda, and salt. Add slowly (a little bit at a time) to the 1st mixture. Mix all together.

Shape into 1 inch balls and roll in sugar. Place 2 inches apart on ungreased cookie sheet. Bake in preheated 350 degree oven for 12-15 minutes. Immediately press with thumb & add a Hershey's Kiss. Cool & store in an airtight container. Makes 6 dozen.

PECAN COCONUT CLUSTERS

1 cup chopped pecans
1 cup crisp rice cereal
10-12 oz pkg vanilla or white chips melted
 $\frac{3}{4}$ cup flaked coconut

Place pecans in a 9 inch microwave pie plate. Microwave uncovered on high for 3-4 minutes or until pecans are toasted stirring every 45 seconds. In a bowl, combine the pecans, cereal, & coconut. Add melted chips. Mix well. Drop by rounded teaspoons full on waxed paper lined baking sheet. Let stand until firm. Yield 3 $\frac{1}{2}$ dozen.

Elizabeth Maneke

PECAN COOKIE DELIGHTS

$\frac{3}{4}$ cup soft butter **1 $\frac{1}{2}$ cups flour**
 $\frac{3}{4}$ cup confectioners sugar

Cream together butter & confectioners sugar. Blend in flour. Press evenly in 9 x 13 pan. Bake at 350 degrees 12-15 minutes. Mix together remaining ingredients and spread over hot baked layer, then bake 20 minutes longer.

2 eggs **1 cup packed brown sugar**
1 Tbsp flour **$\frac{1}{2}$ tsp baking powder**
 $\frac{1}{2}$ tsp salt **1 tsp vanilla**
1 cup chopped pecans

While baking prepare glaze for top:

1 $\frac{1}{2}$ cups confectioners sugar **2-4 Tbsp melted**
butter
3 Tbsp orange juice **1 tsp lemon juice**

Heat until blended. Spread on warm cookies. Cool and cut in squares.

Zibbie Wahl

PECAN SANDIES

1 cup butter	1/3 cup sugar
1 tsp vanilla	2¼ cups flour
1 cup chopped pecans	1 cup sifted powdered sugar

Beat butter with electric mixer on medium speed 30 seconds. Add sugar, beat well. Beat in as much flour as you can with mixer. Stir in remaining flour and pecans. Shape dough into 1 inch balls or 2 x ½ inch logs. Place 1 inch apart on ungreased cookie sheet. Bake at 325 degrees for 20 minutes or until bottoms are lightly brown. Transfer to rack and cool. Gently shake cooled cookies in a plastic bag with powdered sugar. Makes 36 cookies. **Tami Walter**

PINEAPPLE DROP COOKIES

1 cup oleo	2 cups brown sugar
1 cup nut meats	1 cup (undrained) crushed pineapple
2 eggs	1 tsp vanilla
1 tsp salt	2 tsp soda
2 tsp baking powder	3½ cups flour

Drop by spoonful on greased cookie sheet. Bake 10-12 minutes at 375 degrees. **Mabelle Preston**

PINEAPPLE SECRETS

1 cup white sugar	4 Tbsp cornstarch
1-#2 can crushed pineapple & juice	1 ¾ cups flour
1 cup brown sugar	tsp baking soda
1½ cup rolled oats	1 tsp salt
¾ cup butter or margarine	

For filling, combine white sugar and cornstarch in small pan. Add pineapple & juice. Cook over medium heat until thick. Set aside. Combine flour, brown sugar, soda, salt, & oats. Cut in butter until mixture is crumbly. Place ½ of crust mixture into 13 x 9 inch pan. Pat down firmly. Spread filling on top. Add remaining crust and pat down firmly. Bake at 400 degrees for 25 minutes. Cool. Cut into bars. Makes 20 bars. **Julie Walter**

PRALINE COOKIES

24 graham crackers	1 cup butter
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1 cup brown sugar

1 cup chopped nuts ground

Arrange crackers on cookie sheet (jelly roll pan is ideal). Heat butter and brown sugar to boiling point. Stir constantly. Boil 2 minutes. Stir in nuts and spoon over crackers. Bake at 300 degrees for 10 minutes.

Cathy Scott

PUMPKIN COOKIES (AUNT KAY'S)

1 cup margarine or butter flavoured Crisco

1 cup pumpkin

2 cups flour

1 tsp salt

cinnamon

1 cup sugar

1 egg

1 tsp soda

1 tsp

½ cup nuts

Cream margarine, sugar, & pumpkin. Add egg & mix well. Mix dry ingredients and stir into pumpkin mixture. Add nuts. Drop from spoon onto cookie sheet. Bake at 375 degrees for 10-12 minutes.

Frosting:

3 Tbsp margarine or butter flavoured Crisco

4 tsp milk

½ cup brown sugar

Cook until dissolved. Cool. Add **1 cup powdered sugar** and **¾ tsp vanilla**. Spread on warm cookies. You can also frost with cream cheese frosting.

Barb Hampel

QUICK CRESCENT PECAN PIE BARS

8 oz can Pillsbury refrigerated crescent rolls

1 egg beaten

½ cup sugar

1 Tbsp melted oleo

½ cup chopped pecans

½ cup corn syrup

½ tsp vanilla

Preheat oven to 375 degrees. Grease a 9 x 13 inch pan. Separate crescent dough into two large rectangles. Press rectangles over bottom and ½ inch up sides of a pan to form crust. Seal perforations. Bake crust for 5 minutes. In a medium bowl, combine remaining ingredients. Pour over partially baked crust. Bake 18-22 minutes until golden brown. Cool and cut into bars.

Joan Boroff

RAISIN COOKIES

1 ½ cup raisins

1 cup water

Simmer the above 10 minutes & cool.

1 ½ cups brown sugar

½ cup shortening

2 eggs

3 cups flour

1 tsp soda

½ tsp cloves

¼ tsp salt

1 Tbsp vanilla

Mix all together. Drop by tablespoon on cookie sheet. Bake 10 minutes at 350 degrees.

Ada Drager

RAISIN GRIDDLE COOKIES

3 ½ cups flour

1 ½ tsp baking powder

1 cup sugar

1 tsp salt

1 tsp nutmeg

1 egg

½ cup milk

1 cup shortening

1 ½ cups raisins or chocolate chips

Mix dry ingredients. Cut in shortening until mixture is mealy. Beat eggs, add. Add milk & blend. Add raisins. Stir until all ingredients are moistened & dough holds together. Roll on lightly floured board to ¼ inch thickness. Cut with a 2 inch round cutter. Heat griddle until a few drops of water dance on it. Do not overheat griddle. Oil griddle lightly. Cook until brown on each side.

Myrna Nellis

RAISIN SPICE COOKIES

3 cups flour

1 tsp vanilla

1 tsp baking soda

2 cups seedless raisins

1 tsp salt

1 cup walnuts chopped

1 tsp cinnamon

½ tsp cloves

1 cup shortening

3 eggs

1 ½ cups light brown sugar packed

Sift flour with soda, salt, cinnamon, & cloves. Set aside. In large bowl beat shortening, sugar, eggs, & vanilla until light & fluffy. Beat in flour mixture-combine well. Stir in raisins & walnuts. Refrigerate 30 minutes. Preheat oven to 375 degrees. Lightly grease sheets. Drop by rounded teaspoons 2 inches apart. Bake 10-12 minutes until browned.

Carol Hull

RHUBARB BARS

(This makes a good crust for strawberry pie)

1 ¼ cups all-purpose flour, divided 2 eggs
1/3 cup powdered sugar 1 ¼ to 1 ½ cups sugar
½ cup cold butter or margarine ½ cup flaked coconut
2 cups finely chopped rhubarb ½ cup chopped walnuts

In a bowl, combine 1 cup flour and powdered sugar. Cut in the butter until crumbly. Pat into a lightly greased 13 x 9 x 2 inch baking dish. Bake at 350 degrees for 13-15 minutes or until edges are lightly browned.

In a bowl, combine the sugar and remaining flour. Add eggs, mix well. Stir in rhubarb, walnuts, & coconut; pour over crust. Bake 30-35 minutes longer or until set. Cool on a wire rack. Cut into bars. Yield: 2½-3 dozen

Marlene Cummings

SUGAR COOKIES

1 cup margarine 3 cups sifted flour
1 cup sugar 1 tsp salt
2 eggs 1 tsp soda
1 tsp vanilla

Cream margarine and sugar. Add eggs & vanilla and beat until fluffy. Sift flour, salt, and soda. Add to creamed mixture. Roll out thin. Cut and bake at 350 degrees until light brown. Frost with butter cream frosting on powder sugar box.

Barb Hampel

SWEDISH BROWNIES

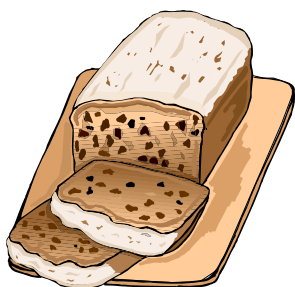
4 eggs 2 cups sugar
¼ tsp salt 1 cup melted oleo
2 cups flour 2 tsp almond extract

Beat ingredients in order given. Pour into greased 9 x 13 pan. Sprinkle with sugar & chopped nuts. Bake 30 minutes at 325 degrees.

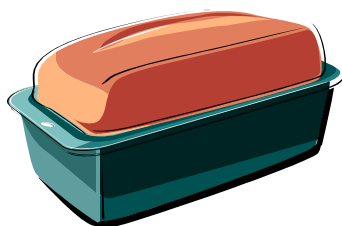
Joan Boroff

HOUSEHOLD TIPS

- Kool-Aid can be used to clean dishwasher pipes. Just put in the detergent section and run a cycle. It will also clean a toilet.
- Kool-Aid in Dannon plain yogurt can be used as a finger paint. Your kids will love it and it won't hurt them if they eat it!
- Peanut butter will get scratches out of CD's. Wipe off with a coffee filter paper.
- Use PAM cooking spray on a sticking bicycle chain.
- PAM will remove paint and grease from your hands. Keep a can in the garage for hubby.
- Peanut butter will remove ink from the face of dolls.
- Well the doll clothes are hard to put on, sprinkle with cornstarch and watch them slide on.
- Heavy dandruff? Pour on the vinegar!
- You can make body paint with Crisco mixed with food coloring. Heat the Crisco in the microwave, pour into an empty film container and mix with the food color of your choice. (Food coloring stains so be prepared to be that color for awhile).
- Tie Dye Tee-shirts. Mix a solution of Kool-Aid in a container, tie a rubber band around a section of the t-shirt and soak.
- Garlic odor on hands can be removed by rubbing a stainless steel utensil over the entire hand. No more odor!
- To keep goggles and glasses from fogging, coat with Colgate toothpaste.
- To preserve a newspaper clipping, mix a large bottle of club soda and ½ cup milk of magnesia. Soak clipping for 20 minutes and let dry. It will last for many years.



BREADS



AUNT ELLA'S CINNAMON ROLLS

1 cup milk (scalded)	2 Tbsp sugar
2 Tbsp shortening (lard, Crisco)	1 tsp salt

Mix. Let cool to lukewarm.

1 pkg yeast	¼ cup warm water
1 beaten egg	3 ½ cups all-purpose flour

Mix yeast in warm water. When dissolved, add it to other ingredients (flour & egg).

Add balance of ingredients to warm liquids. Mix. Cover and let stand until double in size. When doubled, punch down. Then put into rolls and cut with options thread after raised. Roll into rope. Cut with scissors into pieces. Place on greased baking sheet after dipping in melted butter with cinnamon. Or roll out flat and spread with melted butter or margarine. Sprinkle with brown sugar & cinnamon. Roll up into roll. Bake at 400 degrees for 20 minutes.

Barb Larie

BAKING POWDER BISCUITS

1/3 cup shortening	1 ¾ cups flour
2 ½ tsp baking powder	¾ tsp salt
¾ cup milk	

Cut shortening into flour, baking powder, salt (for flaky tender biscuits, use fork or pastry blender to cut shortening into flour mixture) until mixture resembles fine crumbs. Stir in just enough milk so dough leaves side of bowl and round up into a ball (too much milk makes dough sticky, not enough makes biscuits dry). Drop onto cookie sheet or turn onto lightly floured surface, roll to ½ inch thick. Cut with cutter and place on cookie sheet. Bake at 450 degrees (Preheat oven)

Val Roebuck

BANANA BREAD

1¾ cups flour	1½ tsp baking powder
1/3 cup shortening	½ tsp soda
2/3 cup sugar	½ tsp salt
2 eggs	1 cup mashed banana

Cream sugar, shortening, and eggs. Add bananas and dry ingredients. Beat well. Bake at 350 degrees 25-30 minutes.

Helen Nellis

BANANA BREAD

1½ cups sugar	2 mashed bananas
½ cup shortening	½ cup sour milk
1 tsp salt	1 tsp baking soda
2 eggs	½ tsp baking powder
1 tsp vanilla	3 cups flour
nuts	

Cream sugar, shortening, & salt. Add eggs & vanilla. Mash bananas until real soft and add to creamed mixture. Stir soda into milk & add. Add flour & baking powder. Bake in 2 loaf pans 50-60 minutes at 350 degrees.

Frances Reece

BANANA NUT BREAD

2 cups sifted flour	1 tsp soda
½ tsp salt	1/3 cup margarine
1 cup sugar	2 eggs
1 tsp vanilla	1 cup chopped nuts
3 large or 4 small mashed bananas	

Measure & sift together flour, soda, & salt. Cream margarine, sugar, eggs, vanilla, & mashed bananas. Stir in flour mixture & nuts. Place in well-greased 9x5x3 loaf pan or 8" square cake pan. Bake at 325 degrees for 55-60 minutes.

Betty Snider

BEST BANANA BREAD EVER

1½ Cup sugar	1/2 Cup shortening
2 eggs	1/2 Cup sour milk
1 tsp vanilla	2 Cups flour
1 tsp soda	½ tsp salt
3 mashed bananas	

Cream sugar with shortening. Add eggs and vanilla. Stir soda into sour milk. Add milk mixture alternately with flour & salt. Add bananas (and nuts if you want to). Bake at 325 for 45-60 minutes.

Karla Roebuck

BISCUITS

2 cups self-rising flour **4 tsp baking powder**
5 Tbsp shortening **2 Tbsp sugar**

Blend dry ingredients with pastry blender. Add ½ cup sour cream and 1 cup buttermilk (scant). Mix together lightly. Pat out on a floured board. Cut & put in greased pan. Spray tops of biscuits with spray butter or seasoned spray. Let rest. Bake for 15 minutes or until brown. 450 degrees. **Eliz Bieber**

BLENDER POTATO PANCAKES

Put **3 cups cubed potatoes, 2 eggs, ¼ cup water, 1 small onion, 1 tsp salt,** and **¼ tsp baking powder** in blender on "chop". Spoon on griddle ¼ cup each pancake. Brown on one side-turn to brown on other side.

Nelda Metcalf

BLUEBERRY MUFFINS

1 cup blueberries **2 Tbsp butter**
1 cup sugar **½ tsp almond extract**
2 eggs **2 cups flour**
2½ tsp baking powder **¾ cup milk**

Mix all together, adding the blueberries last. Bake at 350 degrees for 30 minutes. **J. Walter**

BROWN BREAD

2 cups raisins **4 cups water**
Boil 5 minutes. Let cool and add **4 tsp soda**.

Cream: **2 cups sugar** **4 Tbsp shortening**
2 eggs

Add raisin mix and mix well. Add 5 ½ cups flour, 1 tsp salt. Mix well. Makes 3 or 4 loaves. Bake 1 hour at 350 degrees.

Helen Owen

BUTTERMILK BISCUITS

2 cups flour **½ tsp baking powder**
½ tsp salt **5 Tbsp shortening**

4 tsp baking powder

1 cup buttermilk

Mix all dry ingredients and knead for ½ minute. Roll 3/8 inch thick. Cut into circles or squares. Bake at 450 degrees for 12 or 15 minutes.

Neva Lattimore

CORN FRITTERS

1 cup corn

1 tsp salt

2 eggs

1 cup flour

1 ½ cups milk

1 Tbsp oleo

Beat egg yolks. Add milk, salt, flour, & oleo. Beat until smooth. Add corn & beaten egg whites. Fry in deep fat until golden brown on both sides. Serve with syrup.

Myrna Nellis

CANNED ZUCCHINI BREAD*

2 cups vegetable oil

7 cups flour

4 cups sugar

1 Tbsp baking soda

8 eggs

1 ½ tsp baking powder

2 tsp vanilla

2 tsp cinnamon

2 cups raisins

1 Tbsp salt

2 cups chopped nuts

4 cups grated zucchini

Heat oven to 350 degrees. Wash jars & dry; grease thoroughly bottom and sides of 12 wide mouth pint jars; set aside.

Beat eggs until fluffy. Add sugar, oil, vanilla, raisins, & nuts. Mix together flour, soda, baking powder, cinnamon & salt. Add to first mixture. Fold in zucchini. Fill each jar no more than ½ full. Put all 12 jars in oven. Bake 40-45 minutes (check for doneness). Boil lids. Take one jar out at a time. Put lids on & ring on. Set to one side (be sure to keep the oven door closed between jars). Makes 12 pint jars.

*This is a great recipe. I baked some one year for gifts!

Joan Boroff

CHEESE BISCUITS

2 cups Bisquick

½ cup shredded cheese

2/3 cup milk

¼ cup melted margarine

½ tsp garlic powder

Mix Bisquick & cheese. Add milk. Stir 30 seconds with wooden spoon. Drop by large tablespoonfuls onto ungreased cookie sheet.

Bake at 450 degrees for 8-10 minutes. Brush with melted margarine & garlic powder mixed. **Barb Hampel**

CLOUD BISCUITS

2 cups sifted flour	1 Tbsp sugar
4 tsp baking powder	½ tsp salt
½ cup shortening	1 beaten egg
2/3 cup milk	

Sift dry ingredients together. Cut in shortening until crumbly. Combine egg & milk. Add to dry ingredients all at once. Stir until dough follows fork around bowl. Turn out onto a lightly floured board. Knead with heel of hand about 20 times. Roll to ¾ inch thickness. Dip cutter into flour. Bake @ 450 degrees about 10 minutes or until lightly brown. **Carol Hull**

DROP DOUGHNUTS

1 ½ cups flour	½ cup sugar
2 tsp baking powder	1 Tbsp oil
½ tsp salt	½ cup milk
1/8 tsp cinnamon	1 egg

Beat egg, sugar, oil, and add milk. Add dry ingredients and mix well. Drop by teaspoon into hot oil until golden brown. **Shelli Earle**

FRENCH BREAKFAST PUFFS

1/3 cup soft shortening	½ cup sugar
1 egg	1 ½ cups flour
1 ½ tsp baking powder	½ tsp salt
¼ cup nutmeg	½ cup milk

Cream together shortening, sugar, & egg. Sift dry ingredients together and add alternately to creamed mixture with milk. Fill greased muffin cups 2/3 full. Bake until golden brown at 350 degrees for 20 minutes. Immediately roll in: 6 Tbsp melted butter or oleo and then roll in a mixture of ½ cup sugar and 1 tsp cinnamon. Serve warm. Makes 12 muffins. NOTE: If you don't want sugar over the whole muffin, just dip the tops.

Joan Boroff

FRIED CAKES

1 Tbsp lard	3 ½ cups flour
¾ cups sugar	4 tsp baking powder
2 eggs (beaten)	1 tsp vanilla
1 cup milk	

Mix well and knead lightly on floured board. Roll out, cut, and fry in deep fat on one side until golden brown. Turn over and bake the other side.

Nelda Metcalf

GRANDMA'S BREAD

3 cups warm milk, scalded
Rise **2 yeast cake**, **1 Tbsp sugar**, **½ cup lukewarm water**
1 egg **8 Tbsp sugar (½ cup)**
5 Tbsp lard **2 Tbsp salt**

Mix. Add **flour** (start with **5 cups** and add more if needed). Mix & knead 10 minutes. Put in pan, rub with shortening. Let rise 2 times. Put in pan last time. Rise. Bake at 350 degrees for 45 minutes. 30 rolls.

Sandy Latoski

HUSHPUPPIES

Prepare **1 Jiffy corn muffin mix** according to directions on box. Add **dehydrated onion** to batter. Let sit 5 minutes before dropping from spoon carefully into very hot oil. Deep fry until golden brown.

Karla Roebuck

IRISH SODA BREAD

Measure and sift together in large bowl:

3 cups flour	3 tsp baking powder
¼ cup sugar	1 tsp soda
1 tsp salt	

Add **½ cup shortening** cut into flour with pastry blender until mix has consistency of coarse corn meal. Add, stirring quickly, **1 egg (well beaten)**, **1 1/3 cups buttermilk**, **1 cup seedless raisins**, & **2 Tbsp caraway seed**. Turn dough into a well floured board. Using lightly floured fingers, knead dough lightly then shape into loaf. With sharp knife lightly floured make a lengthwise and crosswise cut into dough. Bake 40 minutes at 400 degrees or until golden brown. Makes 1 circular 8-inch loaf. **Nelda Metcalf**

JOHNNY CAKE

¾ cup sugar	2 eggs
½ tsp salt	2 tsp baking powder
¼ tsp baking soda	½ cup cream
½ cup milk	1 cup flour
1 ½ cups corn meal	

Bake at 325 degrees for 25-30 minutes.

Helen Owen

LONG JOHNS

2 cups milk	2 pkg dry yeast
2 cups sugar	1 cup lukewarm water
1 cup shortening	2 eggs
salt	

Scald milk. Put over shortening, sugar, & salt. Cool. Dissolve yeast in water in which a little sugar has been added. Mix together & add 2 eggs. Add flour. Make not as stiff as bread dough. Knead well. Put back in dish. Let rise. Roll dough out & cut in little strips. Fry in deep fat. Roll in powdered sugar.

Myrna Nellis

NAVAJO FRY BREAD

1 cup flour	½ tsp salt
1 tsp baking powder	½ cup water, lukewarm

Sift together dry ingredients, add water. Stir with a fork or fingers. Roll out ¼ inch thick and cut into 2-inch squares. Fry in hot fat (1/2 inch) until puffed, then turn and brown other side. Drain on paper towel. Serve hot and dip in honey, jam, fruit yogurt, gravy, etc.

Marlene Cummings

PANCAKES

1 egg	1 cup flour
¾ cup milk	2 Tbsp vegetable oil
1 Tbsp sugar	1 Tbsp baking powder
½ tsp salt	

Beat just until smooth. For thinner pancakes, stir in additional ¼ cup milk.

Val Roebuck

PANU KAKKUA

(Finnish Pancakes. Pronounced bann cakua)

Preheat oven to 400 degrees. Melt **¼ cup butter** in a 9 x 13 pan while mixing rest of ingredients in this order in blender:

4 eggs
2 cups milk
½ cup sugar
1 tsp salt
1 cup flour

Pour blended ingredients into melted butter. Bake at 400 degrees for 20-25 minutes. This will be very puffy & slightly browned. Cut in 8 pieces. Serve plain-my favorite- with jam or jelly or syrup or sprinkle with powdered sugar. Can be served cold. Babies love it.

Barb Larie

PEANUT BREAD

½ cup sugar	1 egg, beaten
1 cup sweet milk	2 heaping tsp baking powder
2½ cups flour	
1 cup nuts or 2/3 cup peanut butter	

Cream sugar, egg, & peanuts or peanut butter. Then add milk and flour alternately. Bake about 40 minutes at 350 degrees. This is excellent for the children's luncheon.

Peggy Palmer

PECAN ROLLS

Grease bundt pan. Place **1 cup pecans (chopped)** on top of **½ pkg frozen dinner rolls**. Sprinkle with **1 tsp cinnamon** and **½ box dry butterscotch pudding mix**. Place rest of rolls in. Sprinkle with rest of 1 tsp cinnamon and ½ box pudding mix. In microwave, melt **½ cup butter**. Stir in **½ cup sugar** and **1 tsp brown sugar**. Cook 1½ minutes. Stir and pour over rolls. Cover. Let rise overnight. Bake at 350 degrees for 20-25 minutes. Put upside down on plate.

Eleanor Reed

PIZZA DOUGH

1 tsp basil or Italian season herbs	1 Tbsp sugar
1 pkg dry yeast	2 Tbsp olive oil

2½ -3 cups bread flour

Mix in a food processor or mixer with bread hook until dough is soft and slightly tacky. Let dough rise until double in size. Preheat oven to 425 for 15 minutes. Roll dough into 15-inch circle. Place on pizza baking pan. Layer with sauce, cheese, and favorite toppings. Don't make toppings too thick or crust will not bake properly. Bake at 400 degrees for 15 minutes.

Marlene Cummings

POPPY SEED BREAD

1 yellow cake mix	¼ cup poppy seeds
4 eggs	½ cup oil
1 instant 3.5 oz coconut pudding	1 cup hot water

Mix & pour. Bake at 350 degrees for 40-50 minutes. 2 loaves.

Barb Hampel

PINEAPPLE DATE NUT BREAD OR MUFFINS

8 oz pitted dates finely chopped	¼ cup oleo
8 oz crushed pineapple in syrup	¼ cup brown sugar
1 cup chopped pecans or walnuts	2 eggs
1 ¾ cups flour	1 Tbsp baking powder
¾ tsp salt	2/3 cup milk

Combine dates & pineapple with syrup. Heat, cook, stirring until thick. Remove, add nuts, and stir. Cream butter, sugar, eggs until well blended. Mix flour, baking powder, and salt. Add to creamed mix along with date mix and milk, combining well. Transfer to greased 9 x 5 x 3 loaf pan. Bake at 350 degrees 50-60 minutes.

Nelda Metcalf

QUICK BREAD

Mix together **3 pkg dry yeast** and **3¼ cups warm water**. Let stand for 5 minutes. Add:

1/3 cup sugar	4 tsp salt
1/3 cup cooking oil	8½ cups flour

NO MORE FLOUR

Mix well. Divide into 3 loaves. Knead 5 minutes each and put into greased loaf pans. Let raise 1 hour. Bake at 350 degrees for 30-40 minutes.

Julie Walter

QUICK ROLLS

2 pkg yeast dissolved in $\frac{3}{4}$ cup warm water

1 $\frac{1}{2}$ cups milk 3 Tbsp sugar

$\frac{3}{4}$ tsp salt 2 Tbsp oleo

Heat milk, sugar, salt, and oleo to lukewarm. Combine with yeast mixture and add **4 $\frac{1}{2}$ -5 cups flour**. Let raise 15 minutes. Shape in rolls. Let raise. Bake in 375 degree oven.

Mabelle Preston

READY TO BAKE BRAN MUFFINS

3 cups whole bran ready-to-eat cereal (or 1 $\frac{3}{4}$ cups of bran)

1 cup boiling water 2 eggs, lightly beaten

2 cups buttermilk $\frac{1}{2}$ cup salad oil

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

1 cup sugar 2 $\frac{1}{2}$ cups all-purpose flour

**1 cup raisins or currants or chopped pitted dates or
chopped pitted prunes**

In a large bowl, combine cereal or bran with boiling water, stirring to moisten. Set aside until cool, then add eggs, buttermilk, oil, and fruit. Blend well. Mix the soda, salt, sugar, and flour, then stir into the bran mixture.

(At this point you may refrigerate the mix in a tightly covered container for up to two weeks, baking muffins at your convenience. Stir batter to evenly distribute fruit before using.)

To bake, spoon batter into greased 2 $\frac{1}{2}$ inch diameter muffin cups. Fill each cup $\frac{2}{3}$ or $\frac{3}{4}$ full. Bake in a 425 degree oven for about 20 minutes or until tops spring back when lightly touched. Makes 2 to 2 $\frac{1}{2}$ dozen muffins.

Pastor Gene Crabtree

RHUBARB BREAD

1 cup sour milk (add 1 Tbsp vinegar to milk and let set 5 min.)

1 $\frac{1}{2}$ cups brown sugar 2/3 cup liquid shortening

1 egg 1 tsp salt

1 tsp soda 1 tsp vanilla

½ cup chopped nuts 2 ½ cups flour
1 ½ cups raw, diced rhubarb

Stir all ingredients together in this order: sugar, shortening, egg, sour milk, salt, soda, vanilla, flour, rhubarb, nuts. Place in 2 well-greased and floured bread pans. Mix ½ cup of sugar & 1 Tbsp oleo in separate bowl. Stir until crumbly. Sprinkle over bread mixture. Bake at 325 degrees for 50-60 minutes.

Marilyn Dodge

SALEM, MASS. CRANBERRY BREAD (1963)

Chop 1 cup cranberries (or slice in half) and ½ cup walnuts. Set aside. In a large bowl mix together:

½ cup orange juice 1 egg
2 Tbsp melted margarine or salad oil 1 cup sugar

Mix together and add:

1 cup flour ½ tsp salt
1 grated orange rind ½ tsp soda
1 ½ tsp baking powder 2 Tbsp hot water

Mix well until creamed and add:

1 cup flour and the cranberries & walnuts. Mix and put into bottom creased, floured loaf pan (can use 2 smaller loaf pans). Do not grease the sides of pans. Bake large loaf about 1 hour at 350 degrees. Smaller loaves less time. Sides will pull from pan. *Best if made 1-2 days before serving, wrapped well to keep moist and allow flavor to mellow.

Lucy Coon

SALT RISING BREAD

Peel and slice **3 medium potatoes**. Add **3 Tbsp cornmeal**, **1 tsp salt**, **1 tsp sugar**, and **4 cups boiling water**. Wrap with cloth cover-let stand in warm place overnight. Remove potatoes. Add **2 cups milk**, **1 cup water**, **1/8 tsp soda**, **1/8 tsp salt**, **2 Tbsp melted shortening**. Add enough **flour** to make dough stiff enough to knead until smooth and elastic. Form into loaves. Cover. Let rise double. Bake at 400 degrees until done. Makes 3 loaves.

Nelda Metcalf

SOUR CREAM DONUTS

2 eggs 1 cup sugar
½ cup sour cream ½ cup sour milk
¼ tsp nutmeg ¼ tsp salt

2 tsp baking powder

Beat eggs & sugar in separate bowl. Add soda to sour milk and sour cream. Combine dry ingredients. Add eggs with milk and sour cream mixture. Mix well. Fry until golden brown at 375 degrees.

SQUASH ROLLS

1 cup shortening oil

2 cups squash

2 pkg dry yeast

7-8 cups flour

Dissolve yeast in 1 cup warm water, 1 tsp sugar helps it to raise better. Mix milk and sugar until dissolved. Add remaining ingredients. Flour surface and knead until no longer sticky, adding flour if needed. Let rise once, then punch down. Put rolls into sprayed tins. Let rise. Bake at 350 degrees for approximately 20 minutes.

Marlene Cumminas

SWEET DOUGH FOR ROLLS

2 eggs

½ cup shortening

7-7½ cups flour

2 pkg yeast cake

Dissolve yeast in ¼ cup warm water. Dissolve sugar in milk. Add remaining ingredients. Knead dough. Let rise in warm place until dough doubles its size, punch down and make rolls or cinnamon rolls. Let rolls rise and bake at 375 degrees for 15-20 minutes.

Marlene Cummings

TUPPERWARE BREAD

3¾ cups hot water

1/2 cup sugar

10 cups flour

Let it raise. Put in loops. 350 degrees cook for 35 minutes.

VI'S HUSH PUPPIES

2 tsp baking powder

salt

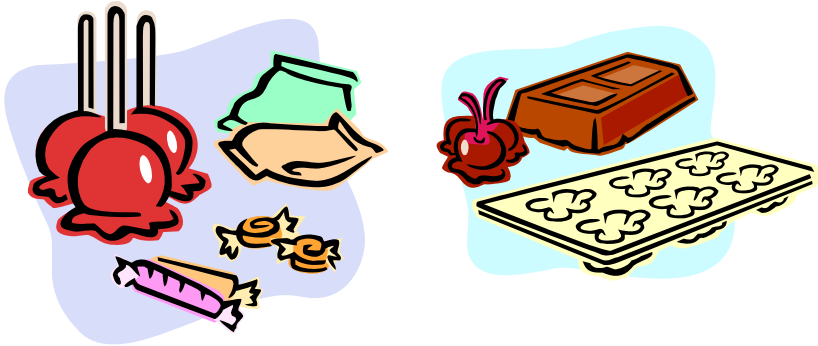
¼ cup sugar

½ (scant) cup milk

1 egg

1 onion, chopped or green onion

Drop by teaspoon in hot grease.



Candies



CARAMEL CORN

(Perfect every time, not sticky)

1 Cup popcorn
¼ cup corn syrup
½ tsp Salt

1 Cup brown sugar
1 stick oleo
½ tsp soda

Pop the popcorn and put in a large paper bag, which has been sprayed with PAM. Mix 1 cup brown sugar, ¼ cup light Karo syrup, 1 stick oleo and ½ tsp salt in a glass bowl. Microwave on high for 5 minutes, **stirring after 1 ½ minutes**. Remove from microwave and add ½ tsp soda and stir until caramelized. Pour over popcorn and shake well. Close bag and microwave 1 minute. Shake well and microwave 1 more minute. Shake and microwave another minute. Poor popcorn on wax paper or table to cool.

Karla Roebuck

CHOCOLATE FUDGE

Melt over low heat: **3 bags chocolate chips, dash salt, 1 can sweetened condensed milk**. Remove from heat. Stir in **1 tsp vanilla & ½ cup chopped walnuts**. Pour in greased pan.

Gina Reed

CHRISTMAS WHITE FUDGE

2 ¼ cups sugar
½ cup sour cream
½ cup candied quartered cherries
1 Tbsp white syrup
1 cup chopped walnuts

2 tsp vanilla
¼ cup milk
2 Tbsp butter
¼ tsp salt

Combine sugar, sour cream, milk, butter, corn syrup, & salt in 2 quart pan over low heat stirring constantly until sugar dissolves. Cover & cook over medium heat 2-3 minutes. Uncover & cook to soft ball stage (238 degrees) Stir occasionally. Remove from heat. Let cool 30 minutes or until luke warm. Add vanilla. Beat with wooden spoon 2-3 minutes until thickens and loses gloss. Stir in cherries & walnuts. Pour in 9 inch pan.

Tammy Metcalf

CHURCH WINDOWS

12 oz chocolate chips
10 ½ oz pkg colored mini marshmallows
1 cup chopped walnuts

1 stick butter
7 oz coconut

Melt chips, butter. Cool. Add meats and marshmallows. Divide mix in half and form 2 large rolls. Roll each in coconut. Wrap in wax paper. Chill 24 hours. Slice into 1/3 inch cookies.

Rita Bekkering

EASY FUDGE

18 oz can vanilla frosting
12 oz milk chocolate chips

½ cup chopped nuts

Melt chocolate chips in microwave. Blend in can of frosting. Add nuts. Spread in an 8 inch square pan. Chill. Very good!

Marcia Ulrich

MICROWAVE CARAMEL CORN

1 cup popcorn unpopped

Pop popcorn & place in large grocery bag. Set aside.

In large bowl for microwave place:

1 stick oleo

1 cup brown sugar

¼ cup light white corn syrup

1 tsp salt

Microwave on high 4 minutes. Add **½ tsp. baking soda**. Mix together. Pour over popcorn. Close bag and microwave 1½ minutes. Shake. Microwave 30 seconds. Pour in bowl.

Barb Hampel

MICROWAVE PEANUT BRITTLE

1 cup raw peanuts

½ cup Karo white syrup

1 cup sugar

1/8 tsp salt

Combine & cook on high 4 minutes, take out and stir. Cook 4 more minutes. Take out and stir in **1 tsp oleo & 1 tsp vanilla**. Cook 2 more minutes. Take out and add **1 tsp soda**. Mix well. Pour on lightly buttered surface. Let cool at room temperature.

Karla Roebuck

MINT DIVINITY

2 egg whites **Grain of salt**
½ tsp cream of tartar

Preheat oven to 275 degrees for 15 minutes or more. Beat above ingredients until stiff & glossy. Beat in **¾ cup sugar & ½ tsp vanilla**.

Hand stir in **1 ½ cup mint chocolate chips**. Drop by the teaspoonful on greased cookie sheet. Shut off oven. Put trays in for 5 hours or overnight. **Frances Haney**

PEANUT BUTTER BALLS

1 cup peanut butter **½ cup honey**
1 cup powdered milk

Mix the peanut butter and honey. Mix in powdered milk as a binder. Roll into balls. Squish into crumbled corn flakes and chill. (Look weird but taste delicious)! **Tyler Roebuck**

PEANUT BUTTER FUDGE

1 cup white sugar **1 cup brown sugar**
½ cup milk

Bring to a full boil for 1 minute. Remove from heat. Add **2/3 cup peanut butter**. Pour into greased pan. **Nelda Metcalf**

PEANUT BUTTER FUDGE

2 cups sugar **¼ white corn syrup**
½ cup milk **¼ tsp salt**
2 Tbsp butter or margarine **1 tsp vanilla**
½ cup finely chopped nuts **1 cup peanut butter**

Combine sugar, corn syrup, milk, & salt in medium pan. Cook over low heat, stirring constantly, until sugar dissolves. Cover pan for 1 minute to allow sugar crystals on side of pan to dissolve. Uncover pan and cook to soft-ball stage. Remove from heat. Add butter. Cool for about 5 minutes. Add vanilla, peanut butter, & nuts. Beat until mixture begins to thicken and loses its gloss. Turn into an 8 x 8 x 2 pan. Cool. **Carol Hull**

PEANUT BUTTER FUDGE

2 cups sugar pinch salt
1 tsp vanilla ½ stick oleo
Just enough milk to make good and moist

Mix together to soft ball. Remove from heat and add **1 cup peanut butter**. Quickly beat lightly. Pour into buttered pan. Cut right away.

Sandy Latoski

POPCORN BALLS

3 cups sugar
2 cups water
½ cup vinegar

½ tsp salt
6 quarts popcorn

Combine sugar, water, vinegar, & salt. Cook to hard ball stage (250). Remove from heat. (Add food coloring if desired). Pour hot syrup over hot popcorn. Lightly butter hands and form into balls.

Helen Owen

PUPPY CHOW

1/4 lb Butter (1 stick)	1 cup Peanut butter
1 lb Box powdered sugar	1 lg Box Crispix cereal
12 oz pkg milk chocolate chips	

Melt margarine, peanut butter and chocolate chips in a microwave on medium setting 2 minutes or longer until melted. Stir to blend. Place one large box of Crispix (or chex) cereal in a large (very large) pan and pour chocolate mixture over top. Stir to coat. Place 1 lb box of powdered sugar in a paper grocery bag. Put coated cereal in the bag and shake until powdered sugar is absorbed. Open bag and let it cool (I spread it out on paper towel). Store in airtight container or Ziploc bags. For a twist, I sometimes make it with Golden Grahams instead of Crispix.

Karla Roebuck

PUPPY CHOW MIX

1 lb. White chocolate	3 cups rice chex
3 cups corn chex	3 cups cherries
2 cups small pretzels	2 cups peanuts
12 oz pkg M&M's	

Melt chocolate and pour over all ingredients mixed together. Mix well. Lay flat on table to dry & then break into pieces and put in tin cans or any type of item to keep in. **Cathy Scott**

SODA CRACKER CANDY

2 cups white sugar

2/3 cup milk

Bring to a boil. Boil 3 minutes then add **6 Tbsp peanut butter & 1 tsp vanilla**. Then stir in **28 soda crackers crushed fine**.

Elizabeth Maneke

TAMI'S MICROWAVE FUDGE

3 cups chocolate chips

1 can condensed milk

¼ cup butter

1 cup chopped pecans or

walnuts

Put all ingredients in a bowl and put in microwave 4 to 6 minutes. Stir in nuts. Pour into greased 8 x 8 pan. Refrigerate until set.

Tami Walter

VINEGAR TAFFY

2 cups sugar

2 Tbsp butter

½ cup vinegar

1/8 tsp cream of tartar

few grams of salt

Combine all. Boil to hard ball 265-270 degrees. Cool. Pull until white and porous. Cut into pieces.

Val Roebuck

WHITE CHRISTMAS JEWEL FUDGE

18 oz white chocolate

1½ tsp vanilla

1 can Eagle Sweet condensed milk

1/8 tsp salt

½ cup green cherries

½ cup red

cherries

Over low heat, melt chocolate with milk, vanilla, & salt. Remove from heat. Stir in cherries. Spread in pan. Cool 2 hours.

Nelda Metcalf

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