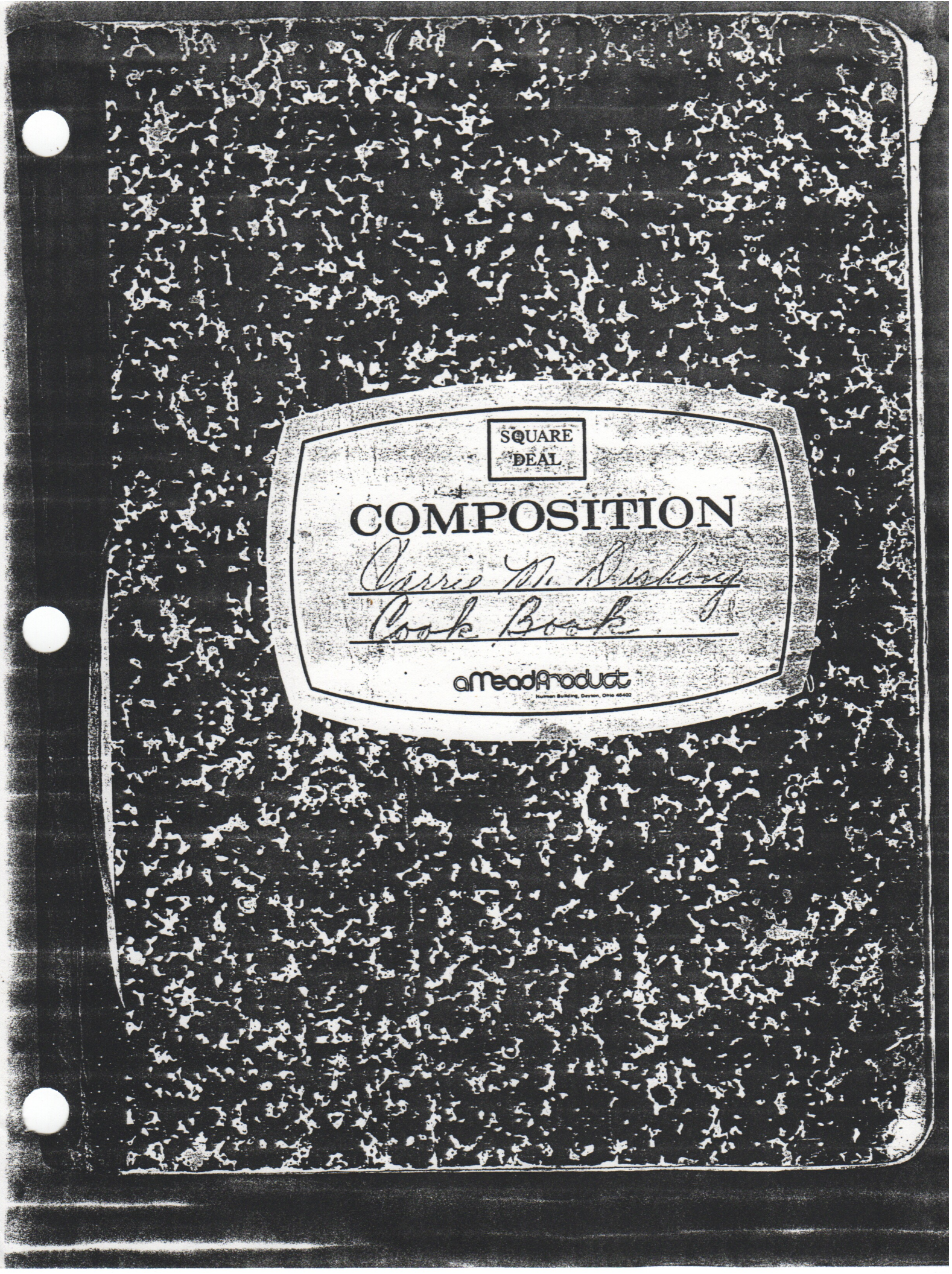
SQUARE DEAL
COMPOSITION
Carrie M. Bishop
Book Book
a Mead Product
Hulman Building, Dayton, Ohio 45402



Joans

Fig Cookies

1 C. fig pulp
1 tsp. soda
1 C. sugar
½ C shortening
1 Egg (Beaten)
2 C flour
1 C. raisins
1 C. nuts (Pecans are best)
1½ tsp. cinn
¼ tsp. nutmeg
Dissolve the 1 tsp. of soda in the Cup fig pulp and set aside.
Cream shortening and sugar and beaten egg. Add fig mix. Then add the flour, spices, raisins, & nuts. Drop by tsp on a cookie sheet which is lined with wax paper. Bake in 350° oven for 10 to 15 mins Makes about 3 to 3½ doz depending on how large you make them.

Spain

Fritters

Beat Together

1 egg
½ tsp salt - add small amount while stirring
1½ Cup Milk
¼ tsp. baking powder
1 Cup (approx) flour or until the thickness of pancake batter. (Drain) and add 1 Can Corn (or apples or whatever type fritters you wish to make. Fill frying pan ½ full of Cooking Oil (we used Wesson oil this time but I am wondering if Peanut oil might be better) Heat then drop batter by spoonfuls into Hot Cooking Oil. Brown around edges & then flip over. (The secret seems to be in keeping the Oil Good & Hot but not too Hot.
This Recipe makes about 36 Fritters

Joan
Meckies

Prune Cake

3 eggs — 1 Cup pitted prunes (Cooked)
1 Cup oil — 1 tsp salt
1½ Cup sugar — 1 tsp Cinn
2 cups flour — 1 tsp. nutmeg
1 tsp Baking soda — 1 tsp. allspice
1 Cup Chopped nuts — 1 Cup buttermilk
1 tsp vanilla

Blend sugar, oil, eggs, milk, dry ingredients, add vanilla, nuts, chopped prunes. Bake in 3½ qt Pyrex pan greased and floured. Or bake in 2 loaf pans. Bake at 350° until done, (about 55 min.) While still hot pour icing on. Prick Cake with fork and icing penetrated Cake.

Icing

1 Cup sugar — 1 T. Karo syrup
½ Cup buttermilk — 1 stick oleo
½ tsp. B. Soda — ½ tsp vanilla

Boil 1 min. Pour over Cake with Out beating

Poppy Seed Cake

Joan

Poppy Farm Cake

1 Can Solo poppy Filling – 1 tsp vanilla
1 Cup butter or Margarine – 1 Cup Sour Cream
1½ Cup sugar – 2½ Cups sifted flour
4 eggs, separated – 1 tsp. baking soda
1 tsp salt.

Cream butter and sugar until light and fluffy, add Solo poppy filling, add egg yolks one at a time beating well after each addition. Blend in vanilla and sour cream. Sift together flour, soda and salt, add gradually to Solo poppy mixture beating well after each addition. Fold in stiffly beaten egg whites. Pour into a greased 9 or 10 in tube pan, which has the bottom lined with waxed paper Bake in a moderate oven (350°) for 1 hr & 15 + 20 mins (1¼ hr) or until done. Allow Cake to cool about 5 mins: Remove from pan and peel off paper: Decorate by sifting Confectioner's sugar through a paper doily over top of Cake.

You can bake in two loaf pans for about 50 to 55 mins.

"Mickie"
Aunt Betty's

Barley Soup

about 1 gal Water — ½ tsp rosemary leaves
3# Beef short ribs — ½ tsp paprika
1 bunch parsley — 1 T. salt
6 stocks Celery top green — 1 Can stewed tomatoes
1 pkg Carrots — 4 or 5 pcs. Garlic
½ tsp poultry seasoning — 1 large Onion
½ tsp black pepper
Bring to a boil, then simmer for 2 hrs. Bring to a boil about 2 qts of salted water. Use 1 Cup of barley Cook slowly for about 45 mins rinse and strain through soup strainer, add to soup.

Garlic Dressing

1 tsp. salt — 2 T. vinegar
½ tsp. white pepper — 2 T. tomato juice
¼ tsp Cayenne — Dash Tabasco Sauce
½ tsp celery salt — 1 Cup salad oil
¼ tsp dry mustard — 1 Clove garlic, grated
Combine ingredients in jar, Cover and shake vigorously. Makes 1½ Cups.

Joan

Orange Pound Cake

1 pkg Duncan Hines orange supreme deluxe cake mix; 1 pkg vanilla instant pudding mix (4 serving size) ½ Cup Crisco oil, 1 Cup water, 4 eggs Blend all ingredients in a large bowl, then beat at medium speed for 2 mins. Bake in greased and floured 10 in tube pan at 350° for about 45-55 mins until Center springs back when touched lightly Cool right side up for about 25 mins, then remove from pan.

Glaze

Blend 1 Cup Confectioners Sugar with either 2 T. orange juice or 2 T. Milk. Drizzle over Cake

pan

Sour Cream Coffee Cake.

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

Cream together margarine, butter and sugar. Beat in the eggs throughly. Stir together flour, baking soda and salt, add this mixture and sour Cream to the egg mixture and ~~sour~~ add vanilla last.

Topping

½ C. granulated sugar — 1 tsp Cinn.
⅓ C brown sugar — 1 cup Chopped pecans

Put ~~half~~ the batter in a buttered baking dish 9 x 13 in. Sprinkle this with half of the topping mixture. Add the remaining batter and top with the remaining of the sugar mixture. Bake at 350° for 30 mins

Debbie Jean

Barney's Spinach (7)

2 pkgs frozen Chopped spinach
1 C. Sour Cream
1 pkg dried onion or mushroom Lipton Onion Soup mix
French fried Onions rings

prepare spinach according to pkg. Drain thoroughly, add Sour Cream & Onion soup mix, Combine and mix thoroughly, Place in a 1 qt. baking dish and top off with Onion rings. Bake 20-30 mins at 300° F Can be prepared in advance and refrigerated until time Heat & serve.

Debbie Jean

Easy Jello Salad

1 - 3-oz pkg red or Black raspberry jello
1 - 1 lb Can applesauce
1 Cup 7 up.

Combine jello & applesauce in sauce pan heat over med. Heat until Gelatin dissolved Remove from heat & Cool to room temp. add seven up and pour into a 1 qt mold. Chill until set. unmold & serve.

Aunt Kate

Bacardi Rum Cake.

Cake -
1 c. chopped pecans or walnuts
1 - 18½ oz pkg yellow cake mix
1 3¾ oz pkg Jello-vanilla Instant pudding & pie filling
4 eggs
½ c Cold water
½ c. wesson oil
½ c Bacardi dark rum (80 proof)
½ glaze - ¼ cb. butter
¼ C. water
1 C. white sugar
½ c. Bacardi dark rum (80 proof)
Preheat oven to 325° F. Grease and flour 10 in tube or 12 in Bundt pan. Sprinkle nuts over bottom & pan. Mix all Cake ingredients together. Pour batter over nuts. Bake 1 hr. Cool. Invert on serving plate. Prick top, drizzle and smooth glaze evenly over top and sides. Allow Cake to absorb glaze. Repeat till glaze is used up.

Glaze.
Melt butter in saucepan. Stir in water and sugar. Boil 5 mins. Stirring Constantly. Remove from heat. Stir in Rum.

Judies

Pickled Green Tomatoes

20 med. firm green tomatoes
4 oz salt
6 cups water
2/3 cup white vinegar
4 - Cloves garlic
3 bay leaves
10 peppercorn
1 tsp celery seed
6 whole allnes
3 T. sugar
5 stalks fresh dill
Wash the tomatoes and pack into jars, Except the dill, put remaining ingredients into a saucepan and just bring to a boil Cool and marinade and then pour it over the tomatoes, being sure to cover them Put dill or grape leaves on top of jars and Cover. The tomatoes must be kept covered with the brine at all times. Remove any scum if it appears and if water evaporates add more water and salt. The Pickles are ready in a week.

Pickled Turnips

2 lbs small turnips
1 small beetroot.
6 T. salt.
water previously boiled and cooled.
Peel and quarter the turnips and the beetroot, Pack into a jar and put the salt on top and close the jar.
Do two to three weeks time the turnips turn pink and then ready to eat.

Mavis Peters

Sinful Salad.

1 6oz pkg strawberry jello
1 cup boiling water
3 med bananas mashed
1 cup chopped pecans
2 pkg frozen strawberries thawed & drained
1 can 2 oz crushed pineapple drained
1 pint sour cream.
Combine gelatin with boiling water Stir until dissolved. Cool add bananas pecan, strawberries and pineapple to gelatin and stir divide in half. Pour Half of gelatin mixture into 8 x 12 pan refg until set Keep rest of gelatin in room temp Pour sour Cream evenly on set gelatin Pour rest of gelatin and refg until set

Syrian

Tahina

5½ oz. - sesame seeds (Tahina)
1 Cup water
2 cloves Garlic
juice 2 lemons
1 tsp. salt
Parsley garnish
3 T. olive oil
3 T. Chopped parsley
Put the sesame seeds, water, garlic and lemon juice through a blender to make a paste - add more water if needed

Judies

Home Cured Olives

If you hammer the olives they can be cured in a month - otherwise it takes up
Soak the olives for 3 days, changing water every day. Prepare a brine of 8 oz Coarse salt to every 4 4/5 - pints or 12 Cups) water.
Pack the olives into jars with any of the following or Combination for flavor - Garlic lemon slices Chilli peppers, bay leaves
then pour over the brine. The olives must be kept under the brine

Lebanese Lamb-Rice-Stuffed Chicken

1 roasting Chicken — about 3½ lbs
Salt & pepper to taste
½ Cup uncooked long grain Rice
½ lb lamb-ar hamburge — ground Coarse
2 T. Chopped pine nuts
½ tsp allspice
Dash nutmeg
Juice of 1 small lemon
2 T. butter

wash Chicken wipe dry Sprinkle inside and Out with salt & pepper. Half cook the rice in Cup boiling water Cook the lamb mincing with a fork, until all the redness is Gone Combine the rice, lamb, pine nuts, allspice and nutmeg Mix well and season with salt & pepper. When Cool, spoon into the Cavity of the Chicken. Sew up the Cavity or close with small skewers. Place in roasting pan, Cook in a slow oven 300°F uncovered, for 1½ hrs. Remove and turn up the oven to 400°. Pour the lemon juice over the Chicken and spread with butter. Put back in oven and leave about 20 mins, basting three or four times until the top is golden brown. Dust with Cinn, leave several mins before serving.

Mary K.

Greek Chicken Oregano

6 broiler or fryer halves - Fresh or dried Oregano
Juice of 3 lemons - Salt & pepper
3 T. olive oil - melted butter
Place the chicken in a large shallow dish. Cover with the lemon juice, oil Oregano, salt & pepper. Leave to marinate, turning several times, for two hrs. Arrange the Chicken, skin side up, on a broiler rack. Brush with melted butter. Pour the marinade over the Chicken. Put in a preheated broiler and cook about 45 mins or until tender. Turn 3 or 4 times and baste with the dripping while cooking.

Judie

Peanut Butter Cookies

1 C. shortening — 3 c. flour
1 C. sugar — ½ tsp salt
1 C. brown sugar — 1½ tsp. baking ~~powder~~ soda
2 eggs, well beaten — 1 C. peanut butter.
1 tsp. vanilla

Cream shortening and sugar well. add the eggs, vanilla; flour, salt, baking soda and then the peanut butter. Mix well and knead. Roll into balls about ¾ ins across. Place 1 inch apart on greased cookie sheet, flatten with a fork, Criss-Cross style. Bake at 400° for 5-10 mins.

Judie

Snow Balls

2 eggs. — ½ C. powdered sugar
1 pinch salt — 1 T. cinn
1½ C. flour — veg oil for frying.

Mix eggs, salt and flour and knead until soft and elastic. Roll out on floured board to a thin sheet. Cut into 2 in squares. Make a slit through the center of each sq. and pull one corner through slit. Drop into deep hot fat and fry until light brown. Turning if necessary. They puff into odd shapes. Drain and

Judie

Choco Chip Oatmeal Cookies

1 C. shortening — 1½ C flour
1 C. sugar — 1 tsp soda
1 C Brown sugar — 1½ C Oatmeal
2 large eggs — 1-(6oz) pkg. Choco Chips
preheat oven to 400°. Cream shortening. add sugars and cream well. add eggs and beat thoroughly. Stir in flour, baking soda, and blend well. add Oatmeal and Mix thoroughly, then add Choco Chips. Drop by teaspoonfuls onto greased Cookie sheet Bake 12-14 mins 400° 70 cookies

Judie

French Doughnuts Balls

2 C. flour — ¼ C. sugar
1 T. baking powder — 1 tsp. salt
1 tsp. nutmeg — ¼ C. Oil
¾ C. Milk — 1 egg
Mix flour, sugar, baking powder, salt and nutmeg. add Oil, Milk and egg. Stir until thoroughly mixed. Drop by teaspoon into deep fat heated 375° Cook 3 mins until golden brown Drain on absorbent paper. When ready to serve Cinn sugar Confectioners sugar — 2½ doz

Oatmeal Cookies

1 C Margarine or butter — ½ tsp. baking soda
1 C. sugar — ¼ tsp. salt
2 eggs, beaten — 1 tsp Cinn.
2 C. flour — 1 C. Chopped raisins or Dates
2 C Oatmeal — 1 C. chopped walnuts
1 tsp baking powder — ¼ C. Milk

Cream Margarine and sugar, add eggs, Mix dry ingredients, sprinkle over the raisins and nuts and Combine the mixtures, adding Milk. Drop by teaspoonfuls on greased Cookie sheet, 1 in apart. Bake in moderate oven, 350° for 15 mins

Filled Cookies

1 large pkg Cream Cheese — ½ lb sweet butter
2 C. flour — 1 jar apricot jam

Mix Cheese, butter and flour well. Refg. overnight, Roll out dough, Cut with round Cookie Cutter, Or small glass. Fill with jam in small amounts and fold in halves, then pinch Closed. Grease Cookie sheet. Bake at 350°-375° until lightly browned

Judie

Sugar Cookies

4 C. sifted flour — ½ C. warm water
2 tsp. baking powder — 1 C. sugar
½ tsp. salt ——— 2 eggs
grated rind of 1 lemon — 2 tsp lemon juice
¾ C. veg. oil ——— 1 tsp vanilla

Mix and sift flour, baking powder and salt. Combine and mix thoroughly with remaining ingredients and knead until smooth, about 5 mins. Roll out on floured board about ⅛ in thick. Sprinkle with cinn and sugar. ~~Roll~~ run rolling pin over sheet again. Cut with cookie cutter. Bake on greased cookie sheet in Moderate oven 350° for 20 mins until light brown - 6 doz.

Apple Ginger Bread

½ C. butter or oleo — 1 tsp ginger
½ C. sugar — ½ tsp cinn.
2 eggs — ½ tsp. nutmeg
⅔ C. Molasses — 1¼ C. shredded peeled apples.
2 C. unsifted flour — ⅓ C. Milk
1½ tsp soda — whipped Cream
¾ tsp. salt

Cream together butter and sugar. Beat in eggs, 1 at a time. Blend in Molasses. Mix flour, soda, salt, ginger, cinn, nutmeg, and add to Creamed Mixture, alternately with Milk. Stir in shredded apples. Pour into greased and floured 9 in square pan. Bake at 350° for 45-50 mins. Cool in pan 10 mins. Serve with whipped Cream

Choco Buttermilk Cake

2 Cups sifted Cake flour — 1 tsp baking soda
½ tsp. salt ——— ½ C. shortening
1½ C. sugar — 1 tsp vanilla
3 eggs, separated — 2 sqs. Choco. melted
1 C. buttermilk Cooled

Sift flour, baking soda and salt together. Cream shortening with sugar until light. add vanilla and beat in egg yolks. Stir in Choco. Add sifted dry ingredients and buttermilk alternately in about 3 portions, beating well after each addition. Fold in stiffly beaten egg whites. Pour into greased and floured pan. Bake 350° for 45 min.

Kitchen Fragrance

The fragrance that drifts from a kitchen
Is like no other scent in the world
You can't bottle, dehydrate or freeze it,
Just inhale, and what thoughts are
Unfurled.
Of Mom with her cheek smeared
With flour
A large wooden spoon in her hand
Preparing a delight for Sabbath
Or some other treat she has planned.
Yes, it's Mothers and Kitchens and
Cooking
She put pleasure each time she
Would bake,
So enjoy this Cook Book
And make things like your Mom
Used to make.

Judie

Apple Cake

Batter

3c flour — 1 pinch salt
2c. sugar — 3 eggs
1c. orange juice — 3 tsp. baking powder
½ c. oil — 1 tsp. vanilla
Cinn & Sugar Mixture — 4 pippin apples thinly sliced dipped in lemon juice

Topping

⅓ c. flour — ⅓ c. sugar
1½ tsp. cinn. — ⅓ c. soft margarine

Beat eggs well. add sugar slowly, then add oil & vanilla. sift dry ingredients. add alternately with juice. Grease pan and pour in half batter. Sprinkle apples evenly over batter. Sprinkle apples with cinn and sugar. Then add remaining batter. To make topping mix all topping ingredients, then sprinkle on cake. Bake 350° for 1 hr
Use square pan.

Raw Cranberry Relish

4 Cups Cranberries
1 Large Orange Cut in 8ths
2 cups sugar
Grind Cranberries and Orange. Add sugar and stir well. Cover and allow to stand at room temperature about 1 hr before serving

Pineapple Sponge Cake

4 eggs, Separated
1½ C. flour
1 C. Crushed pineapple, well drained
¾ C plus 2 T. sugar
1 tsp baking powder

Beat egg yolks add half of sugar. Beat egg whites and add remaining sugar. Fold in egg yolks. Fold in sifted dry ingredients, then pineapple. Bake at 350° for 30 mins in 8 in sq. pan

Frosting

½ stick Margarine — 1 Cup Confectioner sugar.
⅓ C. Crushed pineapple well drained

Cream Margarine with Confectioner sugar. add pineapple. Spread over well Cooled Cake.

Sour Cream Blue Cheese dressing

1 cup sour cream — ¼ tsp garlic salt
4 T. salad oil — ½ cup crumbled
1 tsp. lemon juice — 2 oz blue cheese.
½ tsp. salt

put all ingredients except cheese into blender container. Cover and process at Mix until well blended. Stop blender and add blue cheese, Cover and process at blend until cheese is mixed throughout dressing. If a smooth dressing is desired, put all ingredients into blender container, Cover and process at blend until smooth.

French Dressing

1½ C. salad oil
¾ C. Vinegar — ½ tsp pepper
½ tsp sugar — 1 tsp. paprika
1½ tsp salt — ½ tsp dry mustard

Put all ingredients into blender container Cover and process at whip until well blended — Chill (2 cups)

Judie

Sour Cream Cukes

4 Med Cukes — 1½ Cups Sour Cream
pared & thinly sliced — 2 tsp. Sugar
1 small Onion — 1 tsp Vinegar
1 tsp salt — ½ tsp dill weed.
Slice vegetables as indicated above.
Sprinkle Cucumbers and Onion with salt
Let stand 30 mins. Drain off any
liquid. Combine all ingredients and
Chill well before Serving.

Judie

Carrot Raisin Salad

1 lb Carrots peeled & shredded — ¾ Cup golden raisins
1 Can (15½ oz) pineapple tidbits,
well drained
1 Cup Miniature Marshmellows
Shred Carrots, Fold all ingredients
together and Chill well before serving.
2 Cups sweetened
½ whipped Cream

Judie

Pineapple Frosting

1 pkg. instant vanilla pudding; 1 pt
Whipped Cream. 1 small Can Crushed
pineapple including juice - Mix pudding
with pineapple and juice. Blend
in Whipped Cream. Delicious over
white or Choco Cake.

Judie

Cherry Cream Cheese Pie

2 eggs — 1-10" graham pie Crust
1 pkg (8oz) cream cheese
cut in pieces — 1 Can (21oz)
4 T. sugar Cherry pie filling
Heat oven to 325°F. Put eggs
cream cheese and sugar into
blender. Cover and process
at blend until smooth.
Pour into prepared crust. Bake
for 20 mins. Remove from
oven and spread cherry pie
filling over top of Pie Chill
Garnish with whipped cream.

Judie

Crumb Crust

1 Cup Graham Crackers — 2 T. sugar
1/3 Cup melted butter — 1/2 tsp Cinn.
Put all ingredients into a 9 in
pie pan. Mix thoroughly. Pat onto
bottom and sides of pan. Chill
before filling, or bake 10 mins
at 350°F. Let cool before filling

Recipe for a Growing Boy

Take a spattering of freckles across a little nose
Add a pair of wed. scuffed shoes, some patched and Muddy clothes
Mix in a sandy crew cut, eyes of laughing blue.
Sunburned cheeks, a toothless smile, grinning up at you.
Then stir in cuts and bruises, a pocketful of stones.
And add a large capacity for lollipops and cones!
Measure shouts and laughter, add feet that can't be still,
Send the mixture well and watch with loving care until...
at last the precious mixture is finished, and you can
Be sure that restless little boy will be a fine young man.

Gudie

Parsley buttered potatoes

1 to 1½ lbs new potatoes
1 cup water
1 tsp. salt
⅓ cup butter melted
1 T. dried parsley flakes
With a paring knife, scrape skins from new potatoes
Bring water and salt to a rolling boil, add potatoes, cover, and simmer for 20 mins or until fork tender. Drain. Pour potatoes into serving bowl, coat with melted butter, and sprinkle with parsley flakes.

Gudie

Easy Choco Cake

1½ C. powdered sugar — 2 T. cocoa
2 T. margarine — 1 pinch salt
2 T. Hot Coffee — ½ tsp. vanilla
sift powdered sugar with cocoa into bowl. Add margarine, salt and Hot Coffee and beat very well until Creamy and thick, add more Coffee or powdered sugar if necessary to obtain desired Consistency. add vanilla Spread on Cake

Carolyn K

French Fried eggplant

1 Med. eggplant
1 cup white flour
½ tsp. salt.
¼ tsp. black pepper
1 egg beaten
½ cup milk
1 cup bread crumbs

Peel eggplant, cut into ¾ in strips. Combine flour and spices in a shallow bowl. Combine egg and milk in another shallow bowl. Pour bread crumbs into a shallow third bowl. Dip eggplant strips in seasoned flour, then in egg mixture, shake, then dip into crumbs and shake again. Fry breaded strips in oil heated to 375°F for 4 min, turning them once during cooking period. Drain on a ~~towel~~ brown paper bag.

Judie

Nut Crescents

1 pkg dry yeast (active) — 3 egg whites, beaten
4 cups unsifted flour — 1 c. ground nuts
1 cup butter or oleo softened — 1 cup sugar
1 c. sour cream — 1 tsp vanilla
3 egg yolks

Filling

Mix yeast, flour, butter, sour cream and egg yolks thoroughly until dough is formed. Cover and let dough rest for 1 hr.

For Filling, beat egg whites until soft peaks form. Fold in nuts, sugar and vanilla. Roll dough 1/8 in thick. Cut out rectangles about 2 x 3 in. Spread with 1 tsp filling. Roll up jelly roll fashion. Place on greased baking sheet and curve to form crescents. Bake at 350°F for 15 – 20 mins until lightly browned. Cool on wire racks. Store in airtight tins 4 to 5 doz.

Jadee

Pork Chop & Rice Casserole

Tomato sauce.

¼ c. veg. oil
3 med. tomatoes sliced.
2 med Onions, chopped
2 garlic Cloves, minced.
½ tsp. salt
¼ tsp. White pepper
¼ tsp. oregano

Chops

— 4 pork chops
— ½ tsp. salt
— ¼ tsp white pepper
— ¼ tsp paprika
— 2 T. veg. oil
— margarine to grease Casserole
3 T. Grated swiss Cheese.

Rice

1 cup uncooked long grain rice; Water and salt according to pkg directions. To prepare sauce heat veg oil in a frypan, sauté tomato slices, onions, and garlic for about 5 mins, stirring constantly. Season with salt, pepper and oregano. Cover and simmer tomatoes in their own juices for about 20 mins. Strain through a sieve and return puree to the fry pan. Cook until liquid is reduced to ⅔ stirring frequently set aside. Prepare rice, set aside. Season Pork chops with salt pepper paprika. Heat oil in a frypan, add chops, fry 5 mins. on each side. grease dish. Cover bottom with ½ the rice and pour ½ tomato sauce over rice. Repeat layers Arrange 2 pork chops on top, sprinkle with ½ cheese Dot with butter. Bake 350° F. for 30-40 mins

Gudil

Stuffed Cabbage.

12 outer leaves from Cabbage — ½ tsp pepper
8 strips bacon — 1 lb Can Sauerkraut drained
1 med. Onion, Chopped — 8 oz Can tomato Sauce
¾ lb ground beef — ½ Can undiluted tomato Soup
2 Cups Cooked rice — 2 T. sugar —
pinch paprika
½ tsp. salt.

Blanch Cabbage leaves in boiling water 5 mins. In a ~~frying~~ pan sauté 4 strips of bacon and the onion until bacon is crisp. Mix Ground meat, rice, and seasoning with bacon and onion. Place 2 T. filling on each Cabbage leaf. Roll up, folding in ends, and secure with toothpicks. Place sauerkraut in bottom of a 2 qt Casserole. Place Cabbage rolls on top of sauerkraut. Mix tomato Sauce and Soup and pour over Cabbage rolls. Lay remaining 4 strips of bacon over top. Sprinkle with sugar. Cover Casserole and bake 1 hr in 325° oven. If Sauce is to thin uncover last ½ hr of baking.

German

Apple Cake

4 to 6 tart apples — 1 tsp baking powder
2 lemons, juiced — 1½ cup flour
3 T. sugar — ¾ cup milk
3 T. butter — 1 T. Rum
¾ cup sugar — 2 egg whites
2 egg yolks (do not put 2 yolks — 1 tsp butter grease pan
together, as they are be used individually)
½ lemon, juiced & peel grated — 1 tsp. veg. oil
3 T. powdered sugar

Peel apples, cut in half, and core. Cut decorative lengthwise slits in apples, about ½ in deep. Sprinkle with lemon juice and sugar. Set aside. Cream butter & sugar together. One at a time, beat in egg yolks, gradually beat in lemon juice and grated peel. Sift baking powder and flour together, gradually add to batter. Blend in milk and rum. In a small bowl beat egg whites until stiff. Fold in batter. Grease a springform pan. Pour in batter and top with apple halves. Brush apple with oil. Bake in preheated 350° oven for 35 - 40 mins. Remove from Pan. Sprinkle powder sugar

Judie

Tomato-Bulgur Salad

½ cup coarsely-ground bulgur (crushed wheat)
cold water to cover
⅓ cup onion, finely chopped
½ cup parsley, chopped
2-3 med. size fresh ripe tomatoes chopped
⅓ cup lemon juice
1 tsp salt.
¼ cup olive oil
2 T. finely-cut fresh mint or (1 T dried)
Romaine lettuce.

place bulgur in a bowl and pour water over bulgur to cover completely. Soak for 10-15 mins. Drain bulgur in a sieve lined with a double thickness cheesecloth - wrap bulgur in cheese cloth and squeeze until completely dry. place drained bulgur in a damp bowl add chopped, onions, parsley, tomatoes lemon juice and salt. Toss mixture gently but thoroughly. Place in Refrigerator. Just before serving, stir in olive oil chopped mint. adjust seasoning lettuce and more mint and parsley.

Judie

Quick Cocoa Cake

6 T. cocoa — ½ tsp salt
2 C. flour — 2 eggs
1½ C. sugar — ¾ C. Oil
2 tsp soda — 1 C. Water
1 tsp baking powder

preheat oven to 350°. Sift first 6 ingredients into mixing bowl. add the rest, do not stir until all ingredients are in. Bake in 2 greased and floured layers or 1 large oblong pan, for 40 Mins. Ice with 4 oz. dark Chocolate, melted, then sprinkle with Cocoanut.

Judie

Purim Hamantaschen

½ C. shortening — 5 tsp. baking powder
1½ C. sugar — 1 tsp. salt
2 eggs — ½ C. Orange or Lemon juice
4 C. flour, sifted — 2 T. Vanilla.

Cream shortening and sugar. add eggs grated rind of Orange or Lemon, juice and Vanilla. Knead. Roll dough, then cut with Glass. Fill with Jelly or Prune filling. Pinch one side in and 2 sides over to make a 3 Cornered Cornered hat. Bake 350° for 10–15 Mins.

Judie

Cheese Cake

Crust -
2 C graham Cracker Crumbs.
1 stick Oleo or butter
2 tsp sugar.

Filling
3 (8oz) pkg Cream Cheese — 1 Cup sugar
at room temperature — 2 tsp Vanilla
4 eggs — 1 Lemon rind grated
Melt butter and Combine with Oleo
Crust ingredients. Mix well and
put into bottom of spring mold pan.
Put pan in freezer. Cream the
Cheese very well with the Mixture
and add 1 egg at a time Mixing
very well. Add sugar, Vanilla,
lemon and Continue mixing.
Pour into Crust. Bake at 350°
for 1 hour or until Cake
tester comes out Clean.

Judie

Zucchini Bread.

3 beaten eggs — 1 tsp. baking soda
2 C. sugar — ½ tsp. baking powder
1 C. oil (veg) — 3 tsp cinnamon
2 tsp. vanilla — 1 C. Chopped nuts
3 C. flour — 2 C. Coarsely grated zucchini
1 tsp. salt. loosely packed.

Mix all ingredients and fold in zucchini last. Bake at 350 - 55-65 mins
Makes 1 large loaf or 2 small loaves.

Judie

Rolled Cookies

1 Cup shortening — 1 Cup sugar
3 Cup flour — 2 eggs
2 T. lemon or orange juice.

Combine all ingredients and mix well - Roll out and use Cookie Cutter. Bake for 10 - 12 Mins 350°

Judie

Egg Nog

2 C. Cold milk — 1 tsp. Vanilla
¼ tsp. sugar — 2 scoops any flavor ice cream for extra thick
nutmeg
2 eggs

Put all ingredients except nutmeg in blender Container and run on high speed. Pour into Glasses, then sprinkle with nutmeg.

Judie

Corn Bread

1 cup yellow Cornmeal — 1 tsp salt.
1 cup flour — ⅓ C. soft shortening
2 T. sugar or oleo
1 T. baking powder — 1 egg.
1 Cup Milk

Combine dry ingredients in bowl and mix well. Cut in shortening until mixed blended. Beat egg and Milk together. Mix with dry ingredients until just blended. Pour into well buttered 8 in square pan. Bake in hot oven, 400° for 25 mins or until done. Makes 9 2 2/3 in square pieces

Judie

Chive dressing

1 Cup yogurt — ½ Cup Mayonnaise,
1 tsp chopped Chives — 1 T. lemon juice
½ tsp salt. — 1 T. horseradish

In small bowl, combine all ingredients, mixing well. Refrigerate until ready to use

Marinated Spring Salad

1 Med. Head Cabbage, shredded — 3/4 Cup Sugar
1 Cucumber, sliced. — 3/4 Cup Vinegar
1 Green pepper, thinly sliced — 1/3 Cup Water
2 Carrots, shredded — 3 T. Salad Oil
1 Bermuda Onion, in — 1 T. Salt
thin slices.

Mix sugar, vinegar, water, salad oil, and salt together well. then spill over the above vegetables. Refrigerate at least several hours before serving.

Cranberry Gelatin Mold.

2 pkgs strawberry jello — 1 Cup boiling water
1 Cup pineapple juice — 1 large can
1 large can jellied Crushed pineapple
Cranberry sauce

Dissolve gelatin in water. Drain juice from pineapple and add 1 Cup juice to gelatin. Mash Cranberry sauce, Mix with Crushed pineapple. add to gelatin mixture. Let Cool and set.

Judie

Fritter Batter for Vegetables.
Excellent for zucchini, mushrooms, peppers
1½ cup all purpose flour — ½ tsp pepper
2 beaten egg yolks — 1 tsp salt
1 T. melted butter or oil. — ¾ C. flat beer
2 egg whites, stiffly beaten
Put all above ingredients, except egg whites into bowl and mix well, gradually adding the flat beer. Allow batter to rest. Covered and refrigerated, from 3 — 12 hours. Just before using, add stiffly beaten egg whites. Dip vegetables in batter and fry at 350° until brown. Coats approximately 2 Cups of vegetables.

Judie

Cranberry Pineapple Relish
1 Can Crushed pineapple
1 Can Whole Cranberry Sauce
1 Can finely Chopped Cashew nuts (opt)
Mix ingredients together. Allow to set in Closed Container in refrigerator before serving.
Perfect with meat, Chicken or Cottage Cheese.

Chanukah Potato Latkes.

5 large potatoes, grated — 2 T. flour
2 eggs, beaten — ½ T. baking powder
2 T. Matzo Meal - (flour) — 1 T. Chopped Onion
Salt & pepper to taste

2 grated potatoes (if blender is used to grate potatoes, be sure to strain off liquid.) add eggs and all other ingredients. Mix well. Drop from tablespoon into very deep hot oil fat. Cook until Brown and drain on paper towel.

Spinach Salad.

½ lb fresh spinach - 1 small head lettuce
½ cup scallions, finely - Chopped
3 T. oil — ½ tbsp vinegar or lemon juice
salt to taste. Wash spinach and lettuce well then drain and break into pieces of desired size. Crisp in freg. Combine spinach, lettuce, scallions, oil, vinegar and salt. Toss until all the greens are lightly coated with dressing.

Judie

Eggplant Casserole

1 eggplant — 3 green peppers
1 Onion — 1 can mushrooms
2 small cans tomato sauce — 1 pkg Swiss, Jack Cheese

Slice egg plant and peel in individual slices. Line slices in 2 quart baking dish that has been sprayed with Cooking spray. Add sliced Cheese to Cover egg plant. Slice green peppers thinly and layer over Cheese. Slice Onions thinly and layer over peppers. Add drained mushrooms. Cover with tomato sauce. Bake Covered at 350° for 35-40 mins.

Hawaiian Sweet potatoes.

1 large Can sweet potatoes
1 drained Crushed pineapple
½ Cup brown sugar (more or less, to taste)

Mash sweet potatoes and mix all ingredients in Casserole dish. Put in oven at 275° until bubbly, but not watery. Serve piping hot.

Delicious Pancakes

1 egg — 1½ cup. flour
1¼ cup milk to — 1 tsp sugar
which 1 T. Vinegar added. — 1 tsp. salt.
½ tsp. baking soda 2 T. Oil. or oles
1 tsp. baking powder

Beat egg, milk, soured with Vinegar, and baking soda. Add remaining ingredients in order listed above. Heat frying pan, then melt small amount 2 additional oles and fry pancakes on both sides. Serve with jelly or syrup.

Corn Fritters

1 (7oz) can Cream style corn —
1½ C. pancake flour —
2 3 eggs, separated.

Beat egg yolks, Combine Corn and flour and add beaten yolks. Beat egg whites until stiff. Fold into egg yolk mixture. Drop from teaspoon into hot oil in skillet Fry until brown on both sides.

Jewish

Salmon Patties

1 lb. Can red salmon 1/2 to 3/4 C. Crushed Corn flakes.
1 Onion, minced — 2-3 T. milk
2 eggs. — pepper to taste
Drain, skin and bone the salmon.
In a bowl, flake the salmon.
add eggs, Onion, pepper, Milk and
Corn flakes. Mix well. Form into
patties and fry in fat shortening
until nicely browned on both sides

Macaroni & Cheese Casserole

1 lb Macaroni. — 4 eggs, separated
1/2 lb grated Cheese — Corn flakes Crumbs
1 Cube Margarine
Cook Macaroni according to
package directions, drain, in
greased Casserole, place Cheese
over hot macaroni, add butter,
egg yolks and fold in stiffly
beaten egg whites. Place Corn
flakes crumbs on top. Bake at
350° - for 30-45 minutes until
browned.

Fruit Salad Squares

1-3 3/4 oz pkg strawberry soft style whipped dessert mix
1 pint Canned Rosy Fruit cocktail drained

Edith Dill Green tomato pickles

Green tomatoes — 2 qts water
stalk Celery — 1 qt vinegar
Sweet green peppers — 1 cup salt
Garlic — Dill to taste

Use small, firm green tomatoes. Pack into hot jars. Add to each qt jar a bud of garlic 1 stalk celery, 1 green pepper cut in fourths. Make a brine of the water, vinegar and salt and boil with the dill for 5 mins. Pour ~~into~~ the hot brine over the pickles in the jar and seal at once. These will be ready for use in 4 to 6 wks. This amount of liquid fills about 6 quarts.

Puffy French Toast

4 egg yolks — 3 T. Milk
1/8 tsp. salt — 4 egg whites
2 T. sugar — 1/2 tsp vanilla
8 slices day old white bread.

Beat egg yolks, Milk and salt until mixture is lemon colored. Beat whites until soft peaks form, add sugar gradually, and continue beating until stiff. Fold vanilla and egg yolks into whites. Dip bread slices into mixture arrange on buttered shallow pan. Bake at 450° for 5-8 mins. Serve immediately

yogurt-Roquefort Dressing

1/3 Cup mayonnaise — 1/2 Cup yogurt, 2 T. onion or chives Minced — 1 T. lemon juice, 1/2 tsp salt — 4 T crumbled Roquefort or Blue Cheese

Combine all ingredients, except cheese, and mix well to blend flavors - Fold in cheese, broken into small chunks (not to fine) Store covered in refrigerator until ready to use. 2 1/4 Cups

Meat balls in Brown gravy.

Mix together
1 lb Ground beef - ½ tsp pepper
¼ tsp me —— ½ tsp garlic salt.
½ tsp salt —— 1 egg.
2 T. bread crumbs.

Fry beef - drain grease and save
Brown 2 T. flour in a dry skillet
don't burn add 1 pkg George Washington
Bouillon powder and 2 T. grease
drippings turn off heat stir. add
a little water until it's just the
right thickness of gravy. Turn on
heat and stir constantly, turn
off heat add meat balls and
reheat when ready to eat.

Joni's Favorite Mold.

1 pkg red raspberry or cherry gelatin
1½ Cups applesauce
1 Cup boiling water
1 tsp. lemon juice

Dissolve gelatin in boiling
water. Blend in applesauce and
lemon juice. Pour into 1 Quart
mold and refrigerate.

Turkish Spinach Salad

Tear 1 lb spinach, washed trimmed and patted dry with paper towel, into large pieces and in a salad bowl Combine it with 2 tomatoes sliced and 6 scallions thinly sliced. Sprinkle the mixture with 2 garlic clove minced and ½ tsp thyme - In a small bowl Combine 5 T. plain yogurt with 2 T. olive oil, toss the salad with the dressing and season with Salt & pepper

Pepper Steak

Cut 3 lbs steak into serving pieces tenderize if necessary with a mallet. Mix ½ tsp pepper, 1 T. flour 1 tsp Cornstarch and ½ tsp salt and Coat Meat. Fry meat in 2 T. hot oil until brown on all sides. add 2 diced green peppers 1 diced Onion and ¼ lb Mushrooms. add 1 Cup beef broth and simmer in Covered pot for 10-15 mins until tender

Amanda

Dream Fudge

3/4 Cup nuts — 3/4 plus 2 T. pet milk
8 oz Milk choco bits — 1 tsp salt.
1 Cup Marshallow whip 2 3/4 T. butter
2 2 1/2 Cups sugar 1 tsp vanilla
1 1/2 Cups choco-bits

Cut nuts coarsely, cut milk choco into small pieces; measure choco bits and Marshmallow whip. Combine sugar, evaporated milk, salt and butter in a 2 qt pan - bring to boil over medium high heat, stirring constantly with wooden spoon to prevent scorching. Lower heat to Med. and cook exactly 4 1/2 mins still stirring. Remove from heat, stir in choco and Marshmallow until dissolved. Beat with spoon until mixture is creamy and holds its shape. Add nuts and vanilla. Drop by teaspoon on waxed paper or turn into buttered pan. Fudge will keep indefinitely if stored in a tight tin.

Potato Latkes

6 med sized potatoes — 3 T. flour — Matza
1 small Onions — meal, bread Crumbs
1 tsp salt — ½ teasp. baking powder
1 egg

Wash, pare, and grate raw potatoes. Strain but do not too dry, and use juice for soup or sauce. If juice is retained, a little more flour will be needed for thickening. Grate and add the Onions add salt and the egg. Beat well. Mix remaining ingredients and beat into potatoes, Mix well. Drop by spoonfuls into hot fat that is deep enough to almost cover the cake. Brown on both sides. Drain on absorbent paper.

Graham Cracker Crust

½ Cup fine Graham Crackers — ⅓ Cup Soft butter
⅓ Cup Sugar — ½ tsp. Cinn.

Mix together all the ingredients and press into a 10 in pie pan - Make filling according to preceding recipe and pour into Carefully.

Home Make noodles

4 Cups flour — 4 eggs.
1 tsp. salt.
Mix the flour and salt, make a well in the flour and drop in the eggs. Stir gently with a fork, gradually working eggs into the flour to make a stiff dough, but one that can be handled. Knead on a lightly floured board - as nearly without flour as possible until soft and elastic. This takes 5 mins or longer. Divide dough into portions easy to handle, and roll out to paper thickness, Hang these sheets to dry slightly. When dry roll up tight, Cut into fine neat fine noodles or into graded sized of broader ones.

Jewish Zehina Dip -
2 large T. Sesame paste - Garlic powder 2 T.
Juice of 1 lemon — Salt to taste
1 Can garbanzo beans, drain half juice
put ingredients in blender, half at a time. Put in bowel with wide month. Garnish with paprika. Pour on a few drops of oil. Top with dried parsley flakes. add 1 olive in center

Jewish

Garlic Dill Pickles

4 doz. Med size cucks — dill
Coarse salt.
Cloves of garlic — Mixed pickling spices
Wash the cucumbers well. Pack tightly in upright position in quarts jars, adding a teaspoon of salt, 4 Cloves of garlic, and, if desired, ¼ teaspoon mixed pickling spices to each jar. Pack a good size bunch of dill with seed heads in each jar. Fill jar with cold water, letting it run off slightly to carry off air bubbles. Seal tightly and let stand for about 2 weeks.

Blue-Cheese Dip

1 oz. blue cheese — 1 Cup small curd Cottage
¼ Cup minced onions — Cheese
¼ Cup sour cream.
Crumble blue cheese into cottage cheese, blend. Pour cheese mixture into blender add remaining ingredients, and blend. Chill before serving. 1½ cups.

Mexican Rice

3T. vegetable oil — 2 tsp Chicken broth granules
½ cup chopped Onion — ¾ Cup frozen peas & Carrots
1 clove garlic, Minced — 1 small tomato
1 Cup raw long grain rice — seeded and chopped
¼ Cup chopped red pepper (about ⅓ Cup)
2 Cups boiling water

Heat oil in heavy frying pan over medium heat. add Onion, garlic, rice, and red pepper, Sauté - until Onion is limp and rice is opaque. add salt, Cayenne pepper, boiling water and Chicken broth granules. Cover, Cook 20 mins. or until liquid is absorbed. add peas and Carrots and tomato. Cook stirring just until vegetables are heated through.

Squash with brown sugar

1 squash — 3 T. butter
¼ Cup brown sugar — ½ tsp Cinn.

pare squash. Cut in slices, Cook in salted water until tender. Drain well add brown sugar, butter and Cinn. Cook over low heat until butter melts sugar softens.

Enchiladas

Meat, Cheese, Chicken

Dip tortilla in hot fat, turn over once, then soak in hot chili sauce. On one half add small amount of sliced raw or cooked onion, grated Montery Jack cheese and a little cooked ground beef. Roll carefully and place seam side down in a baking pan. Sprinkle more cheese over the top. Add tomato sauce and chili sauce. Bake at 350°f 15 min or until cheese is melted.

INGREDIENTS

tomato sauce
1 lb. ground beef cooked, Fat drained,
grated Montery Jack cheese
sliced raw or cooked onion
chili sauce
HOT FAT
12 TORTILLAS
BAKING PAN

Grilled Sautéed Zucchini

2 zucchini — 3 Medium tomatoes, peeled & Chopped.
1 large Onion peeled & Chopped. —— juice of 1 lemon
1 garlic clove, Crushed — ½ tsp dried oregano
⅓ cup olive oil — ⅓ cup Chopped parsley
Salt & pepper to taste

Remove the stems from the zucchini and Cut into quarters lengthwise Then Cut Crosswise. Sauté the Onion and garlic in the oil until tender. add the zucchini, tomatoes, lemon juice, oregano, salt and pepper and cook slowly, stirring occasionally, about 10 minutes or until the zucchini is fork tender. Stir in parsley.

Chili & Cheese

1 doz. 6 inch Corn tortillas — 1 Cup refried beans
Oil for frying. — ½ Cup Shredded sharp
6 pickled Jalapeno pepper Cheddar Cheese.

Cut each tortillas into quarters. Heat 1 inch of oil to 360°F in a heavy skillet. Fry tortillas until Crisp drain on paper towels. Carefully stem and seed peppers, Cut each into 6 thin slices. Spread each chip with 1 tsp beans, top with ½ tsp cheese. Broil

Arab.

Sesame Sauce

1 Cup sesame paste — salt to taste (tahini)
Juice of 3 lemons — 1 Cup about Water
2 to 3 garlic cloves
Crushed.
Combine all the ingredients and mix well. Use less water for a thicker sauce Makes - 2½ Cups

Cucumber - Yogurt

2 med Cukes — Juice 1 lemon
Chopped — 2 tsp. Chopped dill
salt — pepper to taste
2 Cups plain Yogurt — 2 T. olive oil
2 Garlic Cloves — 1 T. Chopped Mint.
Crushed
Peel the Cucumber in a bowl and sprinkle with salt. Leave about 20 mins. Drain off all the liquid
Combine the yogurt, garlic, lemon juice, dill and pepper. Add the drained Cukes and Mint well
Chill

Lebanese. Lamb Rice Stuffed Chicken

1 roasting Chicken 3½ lbs - ½ tsp allspice
salt & pepper to taste - dash nutmeg
½ Cup uncooked long grain rice - Juice of 1 small lemon
½ lb ground lamb - 2 T. butter
2 T. chopped pine nuts - ground Cinnamon

Wash the Chicken and wipe dry. Sprinkle inside and out with salt & pepper. Half Cook the rice in 1 Cup of boiling water. Cook the lamb, mixing well with a fork, until all the redness is gone. Combine the rice, lamb, pine nuts, allspice and nutmeg. Mix well and season with salt and pepper. When Cool, spoon into the Cavity of the Chicken. Sew up the Cavity or Close with small skewer. Place in a roasting pan. Cook in a slow oven 300° uncovered 1½ hrs. Remove and turn up the oven to 400°. Pour the lemon juice over Chicken spread with butter baste several times

Syrian

Lentils & Cracked Wheat

1 Cup dried lentils - salt & pepper to taste
4 Cups (about) water 1 large Onion
½ Cup Cracked Wheat peeled and minced
½ tsp allspice — ⅓ Cup olive Oil
Wash the lentils and put in a large saucepan with water Bring to a boil. Lower the heat and Cook slowly, uncovered for 20 minutes. Add the Cracked Wheat, allspice, salt and pepper and Continue to cook slowly 20 to 30 mins longer or until the lentils and Cracked Wheat are tender. Stir now and then while cooking and add more water if needed. Meanwhile, sauté the Onion in the Oil until tender and mix with the lentils and Cracked Wheat

Matzo Balls

2 large eggs, lightly beaten — 1 tsp salt
2 T. shortening — ¼ tsp white pepper
1 Cup Matzo Meal — 1/3 to ½ Cup water

Combine the eggs, shortening, matzo meal, salt and pepper in a bowl. Mix well. Add enough of the water to make a stiff dough and mix again. Chill 2 hrs. With wet hands shape into small balls. Drop carefully into 2 qts of salted boiling water. Lower the heat and cook at a steady low boil, covered about 30 minutes until done. Test one to see if it is cooked. Remove with a slotted spoon and serve with the soup.

Jewish

Chicken Soup

1 stewing Chicken — 2 celery stalks
about 4 lbs cup up — with leaves Chopped
3 qts water — 3 parsley sprigs
1 t. salt — Salt & pepper to
1 large Onion - sliced — taste
2 medium Carrots, — Matzo balls
scraped & sliced

Put the Chicken in a large kettle and add the water, salt, Onion, Carrots celery, parsley, salt and pepper. Bring to a boil. Lower the heat and cook slowly, covered, until the Chicken is ~~done~~ tender (about 2 hrs) Remove the Chicken to a platter and strain the broth. Correct the seasoning. Cut the Chicken into pieces and Put in a large tureen. Pour the hot broth over it. Serve with the Matzo balls in the soup or with it

Lebanon

Sesame-Chick-Pea Dip

1 Can (20oz) Chick-peas — Salt to taste
1 or 2 garlic cloves, Crushed — Garnishes - 2 T.
½ Cup sesame paste (tahini) olive oil, 2 T.
½ Juice of 1 large lemon Chopped parsley
½ Cup Cold water. Paprika

Drain and rinse the Chick peas. Mash in a bowl or whirl in a blender add the remaining ingredients, Expect the garnishes, and mix well. A little more water can be added for a thinner consistency, Chill, Serve On a plate. With a finger make a well in the Center and pour the oil into it. Sprinkle the top with parsley and paprika. Eat as a dip with pita bread or Crackers. Serve 6 to 8

Balkan

Poor Man's Caviar

This well seasoned eggplant dish of Balkan origin is one of the most popular Mediterranean appetizers.

2 Medium eggplants — ½ cup chopped green onions
3 large tomatoes, peeled — with tops
and chopped.
3 garlic cloves, crushed or minced. — Juice of 2 large lemons
— Salt & pepper to taste

Prick the eggplant in several places with a fork. Place on a baking dish and cook in a preheated hot oven (400°) until tender (about 30 min). Peel off the skins. Put the pulp in a bowl and mash thoroughly. Pour off any excess liquid. Add the remaining ingredients and beat to mix well. Chill. Serve with pieces of crusty bread or crackers. Serves about 10 or 12.

Turkish Potatoes Balls

4 Medium Potatoes — 2 T. chopped fresh parsley
2 T. butter or Margarine — salt & pepper to taste
1 egg yolk — flour
½ cup freshly grated — Oil or fat for frying
Parmesan cheese

Peel the potatoes and cook in salted water until tender. Drain. Return to the stove and leave over low heat for 1 minute, shaking almost constantly to dry well. While still warm, mash and beat until light and fluffy. Add the butter, egg yolk, cheese, parsley, salt and pepper. Mix well. Shape into 1 inch balls. Roll in flour and refrigerate for 2 hours. Heat about ½ inch of oil in a skillet and fry the potatoes balls in it, turning to cook on all sides, until golden. Drain on absorbent paper. Serve hot

Makes about 35.

mona
ashley
donna

Tamale Pie

¼ cup shortening — 1 egg
¾ lb. ground meat — ½ cup milk
1 tsp salt — 3 small cans tomato sauce
2 T. chili powder — ½ can whole corn
1 small onion cut fine — ½ cup corn meal
1 clove garlic — 1 small can meal

Heat shortening, add meat, salt, Chili powder, Onion and garlic. Cook meat until it is white. Beat egg, and mix with milk. Add this to meat mixture then add tomatoes sauce. Corn, olives and corn meal. Put into greased baking dish. Bake in moderate oven 350° for about 1½.

donna

Penuche Icing

½ cup butter — ¼ cup milk
1 cup brown sugar — 1¾ to 2 cups Conf. sugar

Melt butter in sauce pan add sugar (brown) Boil over low heat 2 mins. stirring Constantly. Stir in milk. Bring to boil stirring Constantly Cool to ~~luke warm~~, add confectioners sugar, Beat until thick enough to spread.

Melody

Chili Mana

1 Can Cream Chicken
½ Cup ground Chilis
½ lb lean meat - ~~Grade~~ Cooked & drained
Cheese 1 Cup
tortillas
Mix meat, Cr. Chicken, chilis together
and Cheese - Bake

Donna

9½ mins Can't Fail Fruit Cake

2½ Cups sifted flour. — 1 Jar 28 oz N. Such Mince Meat
1 tsp baking soda — 1 Can Eagle Can Milk
2 Eggs lightly beaten — 1 Cup Walnuts Coarsely Chp.
2 Cups (1 lb) Jar Mixed Candied Fruit.
Butter 9" Tube pan. Sift flour and
baking soda. Combine egg mince
meat with nuts and fruit. Fold
in dry ingredients. Pour into
pan Bake 2 hrs 300° or until
Center springs back Cool, turn Out.

Irving

Honey Peach

Stir a tablespoon D. Comb Honey in
a jigger of peach brandy and
Dilute with to one part neutral
mineral water. Add ice and serve

Carol

Snickerdoodles

1 Cup shortening — 2 tsp Cream of Tartar
1½ Cup sugar — 1 tsp soda
2 eggs — ¼ tsp salt
2¾ Cup flour.

Mix shortening, sugar and eggs thoroughly, blend in flour, Cream of tartar and salt. Shape dough in 1" balls. Roll in Mixture of Sugar and Cinnamon. Place 2" apart on unpreared baking sheet. Bake 8 to 10 mins at 400° Cookies puff up at first. Then flatten out

Melody

Taco Salad

1 lb lean hamburg - cooked + drained, cool
1 Can pinto beans - ~~chopped~~ drained
2 avocados Chopped
2 tomatoes Chopped
½ lb cheese - grated
½ of small head lettuce Chopped.
½ Onion if desired

Mix well Add frilos when time to serve.

Donna

Baked Pork Chops & beans

6 pork chops — 2 T. brown sugar
salt — 2 T. prepared mustard
pepper — 1 Can pineapple tidbits
2 Cans (1 lb 4 oz) pork & beans

Donna

Chinatown Chops

In large skillet brown 4 pork Chops for 15 mins set aside. Brown 1 lb Fried Rice a Roni with 2 T butter. Stir in 2 Cups hot water. 1 (2 oz) can mushroom undrained and Contents of vegetable sauce envelope Place Chops on top. Sprinkle with 1/4 tsp soy sauce. Cover bring to boil reduce heat & simmer 15 mins.

Carol

Mexican Corn Bread

1 Egg beaten — 1/2 Onion Chopped
1 small Can green chilies — 2 T. cooking Oil
3/4 Cup sharp cheese shredded — 3/4 Cup Corn Meal
1 Cup Cream Corn — 3/4 Cup Milk
1 Cup spaghetti sauce with mushrooms
Mix and Bake at 350° for 1 Hr.

Donna

Washington Cheesecake

1 cup graham Cracker crumbs — 3/4 cup sugar
3 T. sugar — 2 T. flour
3 T. parkay Marg. melted — 3 eggs
2 T. milk — 1 tsp. vanilla
1 1/2 can Cherry pie filling
3 - 8 oz pkg Philadelphia Cream Cheese.

Combine crumbs, sugar and margarine press onto bottom & 9 in springform pans. Bake at 325° 10 mins. Increase oven temp. 450°.

Combine softened Cream Cheese, sugar and flour, mixing at Med. speed on electric mixer until well blended. add eggs, one at a time, mixing well after each addition. Blend in milk and vanilla. Pour mixture over Crust. Bake at 450° for 10 mins. Reduce temp to 250° Continue baking 25 to 30 mins. Loosen cake from rim of pan. Cool before removing rim of pan. Chill. Before serving top with pie filling

Donna

Upside down Cake

½ cup butter — ½ cup milk
1 cup sugar — 2 cups flour
2 eggs — 1½ tsp. baking powder
Melt 3 T. butter in baking pan, add 1 cup brown sugar and mix well, spread over bottom of pan. Spread over this maraschino cherries then 1 cup chopped nuts then 1 can crushed pineapple or peaches or other fruit. Pour over this mixture the cake batter bake 45 mins in modern oven 350°. Turn out on platter and serve with whipped cream

Donna

Tart Cheese Bread

2 cups Biscuit Mix — ½ cup grated Cheddar Cheese
2 T. instant Minced Onion — 1 egg beaten
½ cup plus 2 T. of milk Stir till it's just moistened, then spread it in a greased pan 9 X 9 and sprinkle more Cheese on top. Bake at 400° for 20 mins

privacy only

Betty Chase

Sherry Wine Cake

1 pkg. white Cake Mix
1 pkg instant Vanilla pudding (small size)
3/4 Cup cooking Oil
1/8 tsp. nutmeg
4 eggs
3/4 Cup sweet ~~Water~~ Wine
Mix ingredients in order given.
Bake 350° for 45 mins
Use well greased & floured tube or bundt pan.

Donna

Peanut Butter Cookies

1 Cup shortening — 1 Cup peanut butter
1 Cup white sugar — pinch of salt
1 Cup brown sugar — 1 tsp soda in flour
2 eggs — 2 Cups flour
roll into balls and flatten with a fork. Bake at 350° for 10 mins

Bertha

Over Night Cookies

2 Cup sugar
2 Cup shortening
2 Cup dark molasses
1 tsp Ginger
1 tsp salt
Put together & boil 2 mins cool then add
4 eggs beaten
2 T. soda dissolved in 1 Cup hot water
1 tsp Cinn
1 tsp nutmeg, stir in as much flour as can with spoon, Let stand overnight in refg. Roll and cut
bake 10-15 mins - 350°

Donna

Quick Fruit Salad

1 pkg. (3oz) jello (orange) — 1 T. lemon juice
Dash of salt — ¾ Cup diced unpeeled apple
1 Cup boiling water — ¼ Cup Chopped Celery
2 Cups ice Cubes — ¼ Cup Chopped nuts.
Dissolve gelatin and salt in boiling water. add ice cubes and lemon juice. Stir about 3 to 5 mins to melt ice or until gelatin is thick Remove any unmelted ice. Stir in remaining ingredients. Chill at least 1 hr. Spoon into lettuce lined bowls [illegible] with mayonnaise.

Lil's

Mai Tai

In a large glass, fill 1/2 to 2/3 with crushed ice. Put in 1 1/2 oz light Puerto Rican rum. Add 2 1/2 oz pineapple juice (thick or pineapple and orange juice (1 can frozen juice and 1 can water) add juice of 1/2 lime and stir. On the top float 1 1/2 oz Meyers Jamaican rum and garnish with pineapple, orange and cherry. The Jamaican rum slowly drizzles and floats down to the bottom. The drink gets stronger rather than weaker

Donna

Mexican Corn Bread

1 egg beaten — 1/2 onion chopped
1 small can green chilis chopped - 2 T. cooking oil
1 cup cream corn — 3/4 cup corn meal
3/4 cup sharp cheese shredded - 3/4 cup milk
1 cup spdg. sauce with mushrooms
Mix and bake at 350° — 1 hour

Donna

Devil Food Cake

2 C. sifted Cake flour — 2 eggs unbeaten
1 tsp baking soda — 3 sq. unsweetened Choc. melted
¾ tsp salt — 1¼ Cup less 2 T
½ C. soft shortening — Milk
1⅓ Cup sugar or — 1 tsp. vanilla
½ Cup brown sugar

Sift together first 3 ingredient 3 times. With electric ~~beater~~ mixer at Cream, thoroughly mix shortening with sugar, then eggs until very light and fluffy about 4 mins altogether, mix in Choc. at low speed or blend beat in alternately just until smooth flour mixture in fourth and Combine milk, vanilla in thirds. Turn into 2-1½ in deep 9 in layer pans. bake 25 mins of 30 mins at 350°F or until done. With butter Margarine or lard use 1 C. Milk

Donna — Lemon Pudding pound Cake

1 pkg yellow Cake Mix
1 pkg instant lemon pudding
1/4 C. salad Oil
4 eggs
3/4 Cup water
Beat eggs till thick and lemon Colored. Add Cake Mix, Pudding (dry) water and salad Oil. Beat at med speed for 10 mins. Bake in greased 10" tube pan 350° for 50 mins

Donna — Lemon dream Cake

1 pkg Lemon supreme Cake Mix DH.
1/2 Cup Oil — 1/2 Cup sugar
2/3 Cup Apricot Nector — 4 eggs
Bake same as Cake above
Glaze - Blend 1 Cup powdered sugar and 2 T. Lemon juice

Donna

Corn Bread Stuffing

1/2 cup butter — 5 Cups toasted bread
1/2 Cup Chopped Onion — 3 Cups toasted Corn bread
1/2 Cup Chopped Celery — 1/2 Cup turkey stock or Water
2 T. minced parsley — 2 tsp salt
2 eggs beaten — 2 tsp poultry seasoning
Melt butter in a deep kettle add Chopped Onion and Cook until Onions are limp, add Celery, parsley egg, bread cubes and crumbs Combine turkey stock or water with salt and poultry seasoning stir into the mixture. Enough for 10 to 12 lb turkey.

Donna

Pecan Pie

3 eggs slightly beaten — 1 Cup sugar
1 Cup Karo (Blue) — 2/3 Cup Pecans
1/8 tsp salt — 2 T. melted butter
1 tsp vanilla Mix all ingredients and add nuts last Bake 30 mins at 350° Run dinner Knife thru Center if Knife Comes Out Clean its done.

Lura Hyne — Long Keeping Slaw & Dressing

2 C. sugar
1/2 to 3/4 Cup Vinegar
1 or 2 tbsp salt
2 tsp. Celery seed
2 tsp mustard seed Combine Cook until sugar is dissolved Cool and Pour over
1 Head Cabbage Chopped fine
1 large green bell pepper Chopped fine
1 Med Onion
4 stalks Celery Cut fine pour dressing over and let set all night before serving, store in tightly Covered Container will keep indinately
I like to use 1 red and 1 green bell pepper gives it more Color.

Donna — Corn Loaf

1 Can Cream Corn — 3/4 Cup yellow Corn meal
3/4 Cup grated cheese — 3/4 Cup Milk
3 T. Oil — 1 egg
1 T sugar — 1 Can green Chile
Mix Bake 350° for 50 Mins

Donna Jean

Hamburger Corn Casserole

1½ lb Ground Round
1 Cup Chopped Onion
12 oz Can Corn drained
1 Can Chicken soup
1 Can mushroom soup
1 Cup Sour Cream
¼ Cup pimients
¾ tsp. salt
¼ tsp. pepper
½ tsp. Accent
2 3 Cups Med. Noodles Cooked & drained
Lightly brown beef and Onions. Add
Remaining ingredients and Mix well
Pour into Casserole and bake 20-30 mins

Donna

Bean Salad

1 Can each, green, yellow, Kidney beans drained, 1 small green pepper sliced, 1 small Onion sliced ½ C sugar, ½ C Vinegar, ½ C Oil, ½ tsp dry Mustard, ½ tsp tarragon, ½ tsp basil
Marinate over night Drain before serving.

Julias

Banana Cake

½ Cup butter — ½ tsp baking Powder
1 Cup sugar — 2 Cups flour
2 eggs — 3 ripe bananas
¼ tsp soda — 1 Cup nuts
¼ tsp salt — 1 tsp vanilla
Bake 1 hr at 350°

Bertha

Cherry Cobbler

1½ Cup flour — ½ Cup Milk (more or less)
2¼ tsp baking powder — pat out
¾ tsp salt — 2 Cans Cherries
1 Cup sugar — 1½ Cup sugar
⅓ Cup Spry — 2 T. flour
butter
Bake at 375° for about 45 mins

Donna

Graham Cracker Pie Crust

12 Graham Crackers
⅓ Cup butter
1 tsp. sugar
Crush Crackers fine, mix sugar and melted butter with them.
Press in buttered pie pan.

Julia

Butterscotch Pecan Pie

2 C. Milk — 2 egg yolks
¼ C. Karo - Red label — 1 tsp. vanilla
¼ T argo Corn starch — 9 in pie shell
½ Cup dark brown sugar firmly packed — ½ Cup Chopped pecans
¼ tsp salt — scald 1 3/4 Cup Milk with Karo in top of double boiler over boiling water. Measure argo into mixing bowl and blend with remaining ¼ Cup of milk. Mix in sugar and salt, add egg yolks and beat until well blended, add quickly, all at once to scalded Milk and stir Constantly until thickened. Cover and Cook 5 to 7 minutes longer. Remove from heat, add Vanilla, Cool, Pour in baked shell.

Meringue

Beat 2 eggs whites until stiff and gradually beat in 4 tsp sugar. Pile On top of pie and sprinkle with the Chopped pecans. Bake in slow oven 325° for 15 mins Makes 1 9 in pie

Jaw

Cheese Coffee Cake 9X13 pan

1 pkg dry yeast — 1 T. sugar
1 Cup Margarine — 4 egg yolks lightly beats
1/4 Cup Milk — 1/2 tsp salt
scalded & cool
2 1/2 C. flour

Filling
1 lb Cream cheese — 1 tsp vanilla
1 C. sugar — 1 egg yolk

Dissolve yeast in milk, add sugar. Cut margarine into flour and salt as for pie crust. add egg yolks and yeast mixture to flour mixture. Mix thoroughly. Divide dough into 2 parts and roll to fit pan. Place one in bottom. Beat filling mixture until fluffy. Spread over dough. Place second piece of dough over cheese. Let rise 2 hrs. Bake at 350° for 30 mins. Drizzle with powdered sugar glaze while hot.

Joan.

Oatmeal Crispie Cookies

1 cup shortening — 1 tsp vanilla
1 c. brown sugar — 1 tsp vanilla
1 c. white sugar — 1 tsp salt
2 well beaten eggs — 1 tsp soda
1½ C. flour — 3 Cups Quick Oatmeal
½ Cup Chopped nuts.

Thoroughly Cream sugar and shortening. add eggs, vanilla and dry ingredients, then add Oatmeal and nuts and Mix well. Chill overnight. Take 1 tsp of dough and roll into a ball, then into sugar. Put on greased Cookie sheets. Flatten with fingers until quite thin, allow space for some spreading. Bake for 8 min at 350°F. This is an old Swedish resipe.

Pam

Cream Coleslaw

½ Med Head Cabbage — ½ tsp salt
½ Cup Sour Cream — ⅛ tsp pepper
2 T. Vinegar — 2 T. sugar

Chill Cabbage. Shred fine. Measure 4 C. Combine remaining ingredients. Pour over Cabbage Mix lightly Sprinkle with paprika.

Joan

Watergate Cake

1 box white Cake Mix – 1 Cup 7up or gingerale
3 eggs ——— ½ Cup chopped nuts
1 Cup Oil —— 1 box pistachio pudding
Icing
2 envelopes dream whip –
1 box pistachio pudding
1½ Cups Milk. Mix all Cake ingredients in One bowl and beat. Pour into tube pan or oblong pan and bake at 350°. 25 mins. Mix icing ingredients and ice Cake Sprinkle with nuts or Cherries

Bonnie

Choco Mint Frango

Beat until fluffy — add 4 eggs unsweetened melted Choco.
1 Cup. Soft butter Then add 4 eggs One at a time
2 11 powdered Sugar — 2 tsp Vanilla
¾ tsp peppermint extract
Spoon into Cup Cake pan with paper
1 T. Crushed vanilla Wafers in bottom
Garnish with Whipped Cream & Cherry.

Jours

Banana Walnut Cake

2 C. flour — ⅔ Cup shortening
1½ C. firmly brown sugar — ⅔ C Milk
1½ tsp. soda — 1 T. Vinegar
1 tsp baking powder — 1½ C. Mashed banana (3)
1 tsp salt. — 3 eggs
½ tsp Cinn — ¾ Cup (3oz pkg sliced walnuts

Preheat oven to 350°F. Generously grease and flour 13X9X2 in baking pan. Place all ingredients except nuts and frosting in large mixer bowl. Mix at low speed until blended. Beat 2 min at medium speed, scraping bowl occasionally. Stir in sliced walnuts Pour into prepared pan. Bake 45 mins Or until Cake springs back when touched. Cool; Frost with butter Cream frosting and decorate with large pieces Walnuts.

4 pans

Strawberry Pie

4 Cups strawberries — 1 T. lemon juice
1 Cup sugar — 1 baked pie shell
3 T. Corn starch — whipped Cream
Measure 1 c. berries mash them, return to measuring cup and fill with water. Put water - berry Mixture in a sauce pan and add Corn-starch & lemon juice which have been combined in a bowl, add a little red food Coloring and cook until mixture achieves an easily recognized glaze look meanwhile arrange 2 Cups of stemmed well drained berries in a pie shell. Remove mixture from heat when it glaze & pour over the pie being certain to completely Covers the raw berries. Chill and serve with whipped Cream.

pan

Strawberry Jello Cake.

1 Box White Cake mix — 1 3oz pkg strawberry Jello
1 Cup Wesson Oil — 3 T. flour
½ Cup water — ½ box frozen strawberries
4 Eggs (unbeaten) thaw before adding.
Combine the ingredients, beat slowly until blended. Then whip for 3 to 4 mins
Pour into greased floured pan 13 x 9½
Preheat oven to 350° and bake for 30 mins

Frosting for strawberry cake.

Combine 1 lb powdered sugar and 1 Cube butter and ½ box strawberries (left over from cake) and beat in electric mixture until very smooth.

pan

Pumpkin Custard Pie

¾ Cup brown sugar — ½ tsp cloves
1 tsp salt — ½ tsp nutmeg
1 tsp cinn — 3 slightly beaten eggs
½ tsp ginger — 1¾ Cup pumpkin
1 Cup Pet. milk, ½ Cup water, Combine sugar, salt, and spices, add eggs Mix well. Stir in pumpkin, add Milk and water stir until smooth. Pour into Chilled pastry shell. Bake in hot oven 425° for 45 Mins

Virginia's Roll-Out cookies

1 cup oleo
1 cup gran. sugar
1 egg
1 Tabls pet milk
1 teas vanilla
2 3/4 c sifted flour
1 teasp baking powder
1/4 teas salt

Cream butter grad add sugar til like fluffy
Beat in egg, milk + vanilla. Sift flour baking powder + salt grad add to creamed mixture
Chill. If possible mix nite before
Lightly flour surface + roll out 1/8 in thickness.
Cut with floured cutters
Baked on ungreased cookie sheets 350°
Approx 8 min. - 10 min

Virginia

Hamburger Chinese

2 # Hamburg. Cook until color changes. Combining 1 Cup chopped Onion – 1 Cup chopped Celery – ½ Cup green pepper Chopped.
1 Cup Rice – ¼ Cup Soy Sauce
1 Can Cream of Mushroom Soup
1 Can Chicken Soup (Cream)
1½ tsp salt & pepper
1 Can of Chinese sprouts or green beans
1 Can Corn.
Bake at 350° for 30 mins
Sprinkle Can Chinese Noodles on top
put back in Oven for 10 mins

Virginia

Della Robbia Cake

1 pkg D. H. Deluxe angel Food Cake Mix
1½ tsp grated lemon peel — ½ tsp Vanilla Extract
6 T. Sugar — 1 T. lemon juice
1½ T. Cornstarch - Few drops red food Coloring
1 cup Water — 6 Canned Cling peaches slices
6 Medium strawberries. Mix Cake as directed on package except add grated lemon peel along with the Cake flour mixture (red D. packet). Bake and Cool as directed. Combine sugar, Cornstarch, and water in a small saucepan. Cook over Medium High heat until mixture thickens and Clear. Remove from heat, add Vanilla Extract, lemon juice, and red food Coloring. Alternate peach slices with strawberries around top of Cake. Pour prepared glaze over fruit and top of Cake. Refrigerate uncovered at least 1 hour. Store Cake in refrigerate.

Virginia

Single 9 in Crisco Pie Crust

1 1/3 Cup sifted flour

1/2 tsp salt

1/2 c Crisco

3 Tbs. Cold water

Sift flour before measuring, spoon lightly into a measuring cup and level with out shaking down. Combine flour and salt in mixing bowl with a blender or 2 knives Cut in Crisco until uniform. Mixture should be fairly Coarse Sprinkle with water and at a time toss with fork. Work dough into a firm ball with both hands.

Herks

Sour Cream Lemon Cheesecake

1 pkg. D.H. pudding Recipe Lemon Cake Mix
3 eggs —— ½ Cup sugar
2 T. flour —— 1 tsp lemon juice
1 T. plus 1 tsp Crisco oil — 1 Cup Milk
2 Carton. (8oz) sour Cream — (1 Can 21oz blue-
2 drops yellow food Coloring berry pie filling)
Preheat oven to 300° Measure Out 1½ Cup
dry Cake mix; set aside. Stir together
remaining dry Cake Mix, 1 egg, flour
and oil in large bowl. Press this Crumb
mixture evenly into bottom and three-
fourths of the way up the sides of a
13x9x2 in pan.
In same bowl, blend sour Cream, sugar
2 eggs, reserved Cake mix, and lemon
juice 1 minute at low speed. Gradually
add Milk and food Coloring while beating
2 minutes at Medium speed. Pour into
Crumb Crust. Bake at 300° for 45 to 50 min
or until Center is firm. Do not overbake
Cool at room temperature 1 hour. Top
with blue berry pie filling or your
favorite pie filling and refrigerate

2
7

1 Herko

Heavenly Golden Cake

1 pkg. D.H. Butter Recipe Golden Cake mix
Penuche - nut topping -
½ Cup packed light brown sugar - 2 T. milk
½ Cup Chopped Walnuts — 2 T. butter or oleo
Orange Cream Frosting
½ pint (1 cup) Whipping Cream, Chilled
1 Cup sugar — 1 T. grated Orange peel 1 T.
¼ Orange ~~peel~~ juice. Use two 8-9-in round
Cake pans. Mix, bake, and remove Cake from pans
as directed on package. For Penuche - nut topping,
Combine ingredients in a small saucepan, Cook
and stir over low heat until the sugar dissolves.
Pour warm topping over top of one warm layer,
(waxed paper under the cooling rack will catch
any dribbles) For Orange Cream frosting, Chill
bowl and beaters. Whip Chilled Cream until stiff.
Mix in sugar, grated Orange peel, and Orange
juice. When layers are cool, spread frosting
between them (plain layer on bottom) and on
sides of Cake. (or Frost Cake as pictured.
Store in refrigerator.

Herbs

Basic Cookie Recipe

½ pkg - Duncan Hines Cake Mix
1 egg - ¼ Cup Crisco shortening
2 T. water - Preheat oven to 350°. Blend all ingredients in a large bowl. Drop by teaspoonfuls 2 ins apart onto ungreased Cookie sheet. Bake at 350° for 10 mins

Herbs

Sugar Cookies

1 pkg D.H. Delux Yellow or White Cake Mix
¾ Cup Crisco, melted and Cooled - 1 egg
2 T. Milk - Combine ingredients in a Mixing bowl Refg. 2 hrs. Preheat oven 375° Roll dough to ¼ to ⅛ in thickness on a lightly floured surface. Cut into desired shapes with floured Cookie Cutter Bake at 375 for 6 to 10 mins or until edges start to brown. Let Cookies cool for several mins on Cookie sheets, then remove to racks to finish Cooling store in airtight Containers - Decorate as desired before & after baking.

Herks

Cherry Christmas Wreaths

1 pkg D.H. pudding Recipe yellow — Green food Coloring
2 pkgs (8 oz) each Cream Cheese softened
2 Cups sugar) — 1 Can (21 oz) Cherry pie filling
½ Cup Milk — 1 tsp Cinn — 2 tsp almond extract
preheat oven to 350°. Mix Cake as directed on package. Spread batter in a greased and floured 10-in tube pan. Bake at 350° for 35 to 40 Mins, or until Cake tests done with a toothpick. Cool in pan 25 to 30 mins. Remove from pan and Cool Completely. Combine Cream Cheese, 1 Cup sugar, and the milk in a small bowl beat until smooth Split the cake into 2 layers. with the Cut side up Completely frost each layer separately. Use ½ Cup of the Cream Cheese mixture on each layer, and reserve 1 Cup. add enough green food Coloring (10 to 15 drops) to the reserved Cream cheese mixture to make it a deep green Color. put it into a decorator's tube and decorate around the edge of the top and bottom. Including the center top edge. Combine pie filling, 1 Cup sugar, the Cinn, and almond extract in a bowl. Spoon half the Cherry mixture on top of each cake between the 2 green rings

Tracy

1 loaf frozen white bread.

Topping

½ Cup butter – ¼ Cup light Corn syrup.
½ Cup dark brown sugar – ⅓ Cup Coarsely chop. pec

Filling

2 T. dark brown sugar – 2 T. finely chopped pecans
1 tsp. Cinn

Thaw frozen bread dough as pkg. directs. In a small saucepan melt butter for topping add brown sugar and Corn syrup, Heat stirring until sugar is dissolved. Pour into a greased 9 in square pan, Sprinkle with Chopped pecans set aside. On a lightly floured board roll out the thawed bread dough into a 14 X 9 rectangle pan. Sprinkle brown sugar, pecans & Cinn evenly on dough. starting from 1 short end roll up jelly roll fashion, Cut into 9 in slices, Arrange slices evenly in the pan, Containing the topping, leaving plenty of space between the slices Cover let rise in a warm about 3 hrs. bake 350° bake for 25 mins invert pan immediately on a large plate

Peggy

Turkey and Broccoli With noodles

8 oz. (4 cups) Cooked noodles
2 Cups diced Cooked Turkey or Chicken
2 (10 oz) Chopped broccoli Cooked & drained
1½ cup grated Cheddar Cheese.
2 Cans (10¾ oz) Cream of Chicken or Mushroom soup.
1 soup Can of water
½ tsp. salt
Dash of pepper
1 Can (3 oz) French Fried Onion rings (optional)
Cook noodles, drain. add noodles to a 9X13X2 Casserole. Cover with turkey, then a layer of Cooked broccoli Top with half the grated Cheese, Blend soup, water, salt and pepper. Pour over Casserole mixture, Sprinkle with remaining Cheese. Cover with foil and bake at 350° for 25 mins Uncover and top with the Onion and bake 5 mins more - Makes 8 servings

Virginia

Fresh Apple Cake

4 Cups diced (fresh) apples — 1 Cup salad oil
3 Cups flour — 2 eggs
2 tsp. soda — 1 tsp. salt
2 tsp cinn — Walnuts
2 Cups sugar (white

Sift dry ingredients together. Mix oil & sugar add eggs, then dry ingredients apples, pour in Greased 9 X 13 pan. Bake 1 hr. in 325° oven. The mixture will be real stiff and hard to spread in pan. Leave Cake in pan after it Cools, Cover and leave Covered, a tube pan. is also suitable for this delicious cake.

Tracey

B.B.Q Meat balls.

1 lb ground round — ½ Cup Milk
½ lb hot/spicy Sausage — 2 beaten eggs
2 dash salt & pepper — ¼ Cup minced Onion
½ Cup bread Crumbs — ¼ Cup minced green pepper
½ Cup Crisco

Combine meat and salt & pepper. Add bread Crumbs, milk and eggs. Mix well add Onion, green pepper. Roll into balls, fry in Crisco. Cook in Crock pot in BBQ sauce for 1 hr.

Quick & Peggy (Easy to make) Cocoa Bars

1/4 cup butter or oleo	1 cup sifted flour
1 teas. vanilla	2 tbls cocoa
2 eggs	1/4 teas. salt
1/4 cup milk	1 cup sugar

1/2 cup chopped walnuts (or pecans)

Cream butter (or oleo) to soften. Gradually add sugar & vanilla, creaming well. Beat in eggs one at a time. Stir in milk. Sift together dry ingredients; stir into creamed mixture. Add nuts. Spread in a greased 9"X9"X2" pan. Bake in Moderate oven (375°) 20 min or till done.

Ate Once frost cake with Cocoa Frosting

Cocoa Frosting

1 1/2 tbls. cocoa	1/4 teas. vanilla
1 tbls. milk	1 1/2 teas. soft oleo

2/3 cup sifted powdered sugar.

Cool cake, cut in bars. Makes 2 dozen.

Peggy — Confidential: Too Afraid To Try.
Paste This little reminder in Your
Hatband. It Might Help —
If you think you are beat - you are.
If you think you dare not - you don't.
If you'd like to win, but think that you
Can't,
It's almost a cinch that you won't.
Author - Unknown.

Peggy — It's Not my job to run the train,
The whistle I can't blow.
It's not for me to say how far
The trains allowed to go.
I'm not allowed to blow off steam,
Nor even clang the bell.
But let the darn thing jump the track
And see who catches hell.

Peggy

Cream of Spinach Soup

1½ lb. spinach, cooked
2 Tbls. oleo or butter
2 Tbls. flour
2½ cups Chicken Stock
1½ Cup Milk
Salt & pepper
1¼ Cup Cream
Butter to garnish

Sieve cooked spinach or put in blender. In pan, blend flour & butter. Slowly add stock and milk. Bring to boil, stir. Reduce heat. Add spinach & season to taste. Stir in cream, do not boil. Put some butter or oleo on top of each serving.

Peggy

Refrigerator Pickles

About a dozen cucumbers
4 cups sugar
4 " Vinegar
½ teas. celery seed
3 onions, sliced thin
3 green peppers
½ Cup salt
1⅓ teas. tumeric
1½ teas. Mustard seed

Slice cucumbers thin, onions and green peppers. Heat solution to boiling. Pour over other ingredients. Put in jars, and seal. Makes about 4 qts.

Peggy — Watergate Cake

1 pkg. White Cake Mix
2 " instant Pistachio pudding
1 Cup oil
1 " Nuts
1 " 7-Up
3 eggs

Ignore directions on Cake Mix. Just add to Cake Mix, 1 pkg. pudding, Oil, 7-Up, eggs & Nuts. Blend with Mixer. Bake in 9"X13"X2" pan 30 or 40 Min. at 350°.

Cool & top —

Blend other pkg. of pudding Mix with 1¼ Cup Milk. Blend until half set, Then fold in 5 oz 6 oz. Cool Whip or similar topping.

Peggy — Butterscotch Pie

2 c. brown sugar — 2 Tbls. butter
3 Tbls flour — 2 c. Milk
2 eggs — Melt butter & sugar in pan, add egg yolks, flour & Milk. When it thickens, remove from fire & add 1 tsp. Vanilla. (Cook well to remove raw flour taste) Sorry - duplicate of receipt 3 pages ahead

Donna To remove gas from beans: Put 1 cup Pepsi Cola in beans in about the last half hour of cooking.

Peggy Peppermints

2 sticks butter
1 1/2 cup sugar
1 beaten egg
3 3/4 cup flour
1 tbsp. White Karo Syrup
1 tsp. soda
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. anise oil

Cream butter and sugar. Add well beaten egg and syrup. Sift dry ingredients, add to the first mixture. Add anise oil and chill over nite. Next day roll out and cut in small squares and bake until brown.

Peggy — Zucchini Bread

3 eggs
1 Cup
2 Cups sugar
1 tsp. soda
3 Cups flour
2 Cups grated peeled zucchini
1 tsp. Vanilla
1/2 tsp. baking powder
1/2 Cup Chopped nuts.
3 tsp. Cinnamon

Beat eggs until foamy. If the zucchini are large remove the seeds before grating. Then add oil, sugar, zucchini and Vanilla to the egg. Mix lightly but well. Add dry ingredients. Pour into 2 greased and wax paper lined loaf pans. (9X5X3)
Bake at 325 to 350 degrees for 45 minutes or until toothpick tests Clean. Cool on rack. Freezes Well! Convenient to put into Muffin pans and Can heat in foil.

Peggy — Boiled eggs: Have water boiling, drop eggs in and boil for 14 min. Remove from heat, run cold water over them and crack each one, so that the cold water can penetrate shell. Peal shells without tearing egg

Monkey Bread

Peggy 4 tubes refrigerator biscuits (10 each)
3/4 cup sugar - 1 tps cinnamon
Syrup mixture:
1/2 cup sugar 1 1/2 tsp. cinnamon
3/4 cup oleo.
In a plastic bag, mix cinnamon and sugar. Cut each biscuit into 4 pieces. Place in bag, shake until coated. Place biscuit pieces into Bundt pan, set aside. Using low heat, heat sugar, cinnamon and margerine together in sauce pan. When melted, pour over biscuits. Bake at 400° - 15 to 20 minutes.
Note: Can use half or 2 tubes of biscuits - 1/2 of everything else and bake 15 minutes in 8" or 9" square pan.

Peggy

Cherry Cheese Cake

1 (5 1/2 oz) Vanilla Instant Pudding
1 - 1 lb. Carton sour cream
1 can Cherry pie filling, Chilled.
1 graham cracker pie crust.
Mix, gently, instant pudding and sour cream, pouring in crust. Put Chilled Cherries on top. Chill and eat.

Floating Island Dessert

(my Mother's)
Peggy

Custard:

2 Tbsp. Cornstarch
1/4 Cup Sugar
1/8 tsp. Salt
2 egg yolks, slightly beaten
1 pt. Milk
1/2 tsp. Vanilla

Combine the cornstarch, sugar & salt, egg yolks & milk. Cook in double boiler, stirring until mixture coats spoon. Steam 10 min. longer. Add Vanilla

Meringue: 2 egg whites, beaten stiff
4 Tbsp. Sugar
1/2 tsp. Vanilla

Drop the Meringue on the hot Custard by spoonfuls, cover & Steam 2 minutes. Turn out into serving dishes. Chill & dot each serving with bits of red jelly.

Peggy

Oven-Crisp Chicken

1 Cup Bisquick
2 tsp. Salt
1/2 Cup shortening (may butter or oleo
2 tsp. paprika
1/4 tsp. pepper
1 Cut up frying Chicken

Heat oven to 425: Mix ingredients and shake in paper bag with Chicken Put in 13" x 9 1/2" x 2" pan, skin side down. Bake for 45 min, turn & brown other side. "My favorite!

Donna

Soft Molasses Cookies

Beat 2 eggs, add 1 Cup brown sugar 1 Cup melted shortening, add 1 tsp vinegar 1 tsp nutmeg, 2 tsp. Cinn, 6 Cups flour 2 tsp soda in 1 Cup hot water, 2 Cups molasses, 1 tsp ginger. Mix well and let stand several hours before baking. Drop heaping tsp of batter onto greased cookie sheet. Bake 400° about 10 mins.

Donna*

Peach Cream Pie

2/3 sugar — 2 slightly beaten eggs
1/3 C. flour — 1 tsp vanilla
1/4 tsp. salt — 9 in baked pastry shell
2 Cups Milk scalded — 7 peach halves

Mix sugar, flour, and salt, add Milk slowly. Cook in double boiler until thick, stirring Constantly. Add small amount hot mixture to eggs, stir into remaining hot mixture. Cook 5 mins add vanilla. Cool, pour into Cooled baked shell, reserving 1/2 Cup. Place peaches, Cut side up, over Custard Fill Centers with Custard Chill

Patricia ☆

Egg plant Parmesan

1 Med Eggplant — 2-3 cans tomato sauce
1 lb ground round — ½ Onion chopped
1 Jar Ragu Spaghetti Sauce - 2 pieces garlic chopped
6 slices Mozzarella

Sauce Season meat with salt, pepper, garlic powder & brown with chopped garlic and Onion, add Ragu sauce & 2 cans tomato sauce. Season with pinch of sweet basil. Simmer 1-1½ hrs. The longer sauce simmer the more flavor, about 30 mins before sauce is done peel eggplant and slice into ½ in slices. Place sliced egg plant in bowl with salted water to soak. Drain water & pat this dry with paper towel. Heat enough oil in frying pan to sauté slices. Drain on paper towel. In 8x13 pan spread about 3 T. of sauce layer with egg plant, 3 slices of Mozzarella, sauce, egg plant sauce, cheese and remaining sauce. Sprinkle with Parmesan. Bake 350° 20-30 min

Donna

Penoche

2 Cups brown sugar — 2 T light corn syrup
1 Cup white sugar — ½ tsp salt
½ Cup Can Milk — 2 T. butter
½ Cup water — 1 tsp. vanilla
2½ Cup chopped nuts. Mix sugar, corn syrup, salt & Milk & water cook until soft ball stage 235°. stirring occasionally to prevent stacking. Remove from fire, add butter, let stand until Cool. Add Vanilla beat until Creamy, add nuts and mold On a buttered plate.

Donna

Cranberry Applepie

2½ Cups Chopped Cranberries — Butter
1½ Cups Chopped Apples — 2 T. water
½ Cup sugar
3 T. tapioca or 2 T flour
Mix Cranberries, Apple, sugar, tapioca and water. Dot ~~with~~ butter and fill Pie shell, Cover with lattice top. Bake 425° for 30 - 40 mins

Norma Jean

Quick Nut Fudge:

1 lb pdr. sugar — 4 T. milk
½ cup cocoa — 1 T vanilla
¼ tsp salt — 1 cup nuts
6 T. oleo — ½ cup peanut butter
Combine all ingredients except nuts, in top of double boiler. Stir over hot water until smooth. Add nuts and Mix. Spread Candy in buttered 9 x 5 pan. Cool & Cut in squares - yield 2 doz.

Norma Jean

Hot Chili Sauce

1 pkg. Santa Cruz Crushed hot peppers.
1 lb Can stewed tomatoes
1 Onion Chopped fine
1 tsp. oregano
1 T vinegar
½ tsp. garlic
1 tsp. salt
Blend in blender.

Donna

Round Steak

Cut steak in strips. Brown, add Chopped Onions. Mix Celery Soup and ½ Cup Mayonnaise. Pour ⅓ of soup in Cassoral add meat & Onion then rest of soup. Bake 2 hrs. 350°

Donna

Concord Grape Pie

4 Cups Concord grapes
¾ Cup sugar
3 T. Quick Cooking tapioca
1 T. lemon juice
pecrust for 2 crust pie - 2 T. butter

slip skins from grapes, reserve skins. In medium saucepan over high heat, heat grape pulp to boiling stirring occasionally, reduce heat to low and simmer 5 mins stirring. Press pulp through sieve into medium bowl to remove seeds. Add grape skins, sugar, tapioca and lemon juice, mix well, ~~let stand 15 while~~ preparing pastry. ~~Bake 25 mins at~~ 425° oven

Carol

Fruit Cocktail Cake

1½ Cup sugar — pinch of salt
2 Cup flour — " 2 Cinn.
2 tsp soda — 1 #Can fruit cocktail juice & all
2 eggs — Mix ½ cup each brown sugar and nuts. Spread over bottom. Bake 40 mins 325°. Punch holes in Cake before spreading on icing. Frost as soon as Cake is removed from oven
Frosting 1½ cup sugar - 1½ cup butter 1 cup evap. milk — 1 tsp vanilla. Mix in pan bring to boil. Cook 5 mins Beat well Pour on Cake.

Carol

Sour Cream Raisin Pie

2 slightly beaten eggs — ¼ tsp Cloves
¾ Cup sugar — 1 Cup sour Cream
¼ tsp salt — 1 Cup seeded raisins
1 tbs. Cinn — ½ recipe Plain Pastry
½ tsp nutmeg
Combine ingredients; pour into 8 in pastry lined pie pan. Bake in hot oven 450° 10 mins; then in moderate oven (350°) about 30 mins or until mixture doesn't adhere to knife. Serve warm or cool.

Excellent – Judy VanDyk's Choc Brownie Cake

Bring to boil:
1 1/2 stick butter
1 1/2 c oil
1 c water

Pour over:
2 c flour
2 c sugar
1/4 c cocoa

Mix:
1/2 c buttermilk } set stand
1 1/2 tsp b. soda }
add 2 eggs + above mixture to flour – mixed. Bake about 20-25 min or til done 350°
greased jelly roll pan

Frosting have ready to pour on cake immediately after removing from oven: just boil – 1/2 STICK butter
1/3 c buttermilk – mix into 1 lb (3 1/2 c) powdered sugar 1/4 CUP c Cocoa, 1 tsp vanilla –
1/2 – 1 c Nuts

ORANGE GLAZE

2 CUPS SIFTED POWDERED SUGAR, 1 TEA. FINELY SHREDDED ORANGE PEEL, 3 TBL. ORANGE JUICE.

ORANGED GLAZED RIBS

4 LBS. SPARERIBS, ⅔ CUP ORANGE MARMALADE, 3 TABL. SOY SAUCE, 2 TABL. LEMON JUICE, ¾ TEA. GROUND GINGER, PLACE RIBS MEATY SIDE DOWN, IN A SHALLOW ROASTING PAN. ROAST 450° - 30 MIN. REMOVE DRAIN. TURN RIBS OVER, LOWER HEAT TO 350° COOK 30 MIN., COMBINE MARMALADE, SOY SAUCE, LEMON JUICE, GINGER. (MIX WELL) SPOON OVER RIBS. COOK 30 MIN.

APPLE FILLED OATMEAL COOKIES

FILLING - COMBINE 1½ CUPS FINELY DICED APPLES, ½ CUP SUGAR, ⅓ CUP RAISINS, ⅓ CUP PECANS, & 2 TABL. WATER., COOK & STIR TILL THICKENED

1 CUP FLOUR, 1 TEA. BAKING POWDER, ½ TEA. GROUND CINN., ⅛ TEA. GROUND CLOVES, ½ CUP BUTTER, ½ CUP PACKED BROWN SUGAR, 1 EGG, ¼ CUP MILK, ¾ CUP OATMEAL. PREPARE FILLING; COMBINE FLOUR, BAKING POWDER, SPICES, & ⅛ TEA. SALT. BEAT BUTTER, ADD BROWN SUGAR, & BEAT TILL FLUFFY. ADD EGG BEAT WELL. ADD DRY INGREDIENTS, AND MILK ALTERNATELY, BEATING AFTER EACH ADDITION. STIR IN OATS. DROP FROM A TABL. 2 INCHES APART ONTO GREASED COOKIE SHEET. MAKE A DEPRESSION IN CENTER, FILL WITH FILLING (1 TEA.). BAKE 375° 10-12 MIN. MAKES ABOUT 30

— PEACH COBBLER: (Pg. 2.)

PREPARE CHERRY COBBLER AS ABOVE, (Pg. 1.), EXCEPT OMIT CHERRY FILLING. IN A MEDIUM SAUCEPAN COMBINE ½ CUP PACKED BROWN SUGAR, 4 TEA. CORNSTARCH, AND ¼ TEA. GROUND MACE OR NUTMEG. ADD ½ CUP WATER. COOK AND STIR TILL THICKENED AND BUBBLY. ADD 4 CUPS SLICED FRESH PEACHES, 1 TABL. LEMON JUICE, AND 1 TABL. BUTTER. HEAT THROUGH. CONTINUE AS DIRECTED.

— APPLE COBBLER:

PREPARE CHERRY COBBLER AS ABOVE, EXCEPT OMIT CHERRY FILLING. IN A LARGE SAUCEPAN COMBINE CUP SUGAR, 2 TABL. FLOUR, ½ TEA. GROUND CINNAMON, AND ¼ TEA. GROUND NUTMEG. GENTLY STIR IN 6 CUPS SLICED, PEELED APPLES. COOK AND STIR OVER MEDIUM HEAT TILL BOILING. COVER, COOK ABOUT 5 MIN. MORE OR TILL APPLES ARE ALMOST TENDER, STIRRING OCCASIONALLY. STIR IN 1 TABL. LEMON JUICE. CONTINUE AS DIRECTED.

— BARBECUE SAUCE:

1 CUP CATSUP, ¼ CUP VINEGAR, 1 TABL. WORCESTERSHIRE SAUCE, 1 CUP WATER, 1 TABL. SUGAR, 1 TEA. SALT, 1 TEA. CELERY SEED, 2 OR 3 DASHES (1/16 TEA) BOTTLED HOT PEPPER SAUCE. IN A SAUCEPAN COMBINE CATSUP, WATER, VINEGAR, SALT, CELERY SEED, WORCESTERSHIRE SAUCE, & HOT PEPPER SAUCE. BRING TO BOIL, REDUCE HEAT AND SIMMER 30 MIN. MAKES 1½ CUP.

CHERRY COBBLER (Pg. 1.)

4 CUPS FRESH OR FROZEN UNSWEETENED PITTED TART RED CHERRIES., 3/4 CUP GRANULATED SUGAR., 1 TABLESPOON QUICK-COOKING TAPIOCA, 1 TABL. BUTTER OR MARGARINE., 1 CUP ALL-PURPOSE FLOUR., 2 TABL. GRANULATED SUGAR., 1 1/2 TEA. BAKING POWDER., 1/4 CUP BUTTER OR MARGARINE., 1 SLIGHTLY BEATEN EGG., 1/4 CUP MILK., OVEN 400°

FOR CHERRY FILLING, IN A MEDIUM SAUCEPAN COMBINE CHERRIES, THE 3/4 CUP GRANULATED SUGAR, TAPIOCA, AND 1/3 CUP WATER. LET STAND 5 MIN., STIRRING OCCASIONALLY. COOK AND STIR TILL SLIGHTLY THICKENED AND BUBBLY. ADD THE 1 TABL. BUTTER; SET ASIDE; KEEP WARM.

FOR BISCUIT TOPPER, THOROUGHLY STIR TOGETHER THE 1 CUP FLOUR; 2 TABL. SUGAR; BAKING POWDER, AND 1/4 TEA. SALT. CUT IN THE 1/4 CUP BUTTER TILL MIXTURE RESEMBLES CORSE CRUMBS. COMBINE BEATEN EGG AND MILK; ADD ALL AT ONCE TO DRY INGREDIENTS, STIRRING JUST TO MOISTEN. TURN HOT FRUIT FILLING INTO AN 8X1 1/2-INCH ROUND BAKING DISH OR 1 1/2-QUART CASSEROLE. IMMEDIATELY SPOON ON BISCUIT TOPPER IN 8 MOUNDS. BAKE IN 400° OVEN ABOUT 20 MIN. SERVE WARM WITH LIGHT CREAM OR ICE CREAM. MAKES 6 SERVINGS. (CONTINUED)

Edith

Pumpkin Bread.

2/3 C. shortening — 2 2/3 Cup sugar
4 eggs — 1 Can 1 lb. pumpkin
2/3 C. water — 3 1/2 Cups S. Med flour
2 tsp. soda — 3 1/2 tsp salt
1/2 tsp. baking powder — 1 tsp Cinn.
~~2 tsp soda~~ 2/3 Cup Chopped nuts
1 tsp Cloves
2/3 Cup raisins
Heat oven 350°. Grease 2 loaf pans 9X5X3. Cream shortening and sugar, add eggs, pumpkin & water. Blend in dry ingredients except nuts and raisins. Stir in nuts & raisins. Bake in prepared pans 65 to 75 mins or until tooth pick Comes out clean.

Edith

Beet Relish

1 pt. Chopped boiled beets — 1/2 tsp salt
1 pt. Chopped Cabbage — 1 Cup Chopped Celery
1/4 tsp. White pepper — 3/4 Cup sugar
1/4 tsp. Red pepper — 1 Cup Vinegar, 1/4 Cup water
Peel beets, mix all ingredients and let heat thoroughly when it reaches the boiling point, pour into hot jars and seal at once.

Edith

Round Steak

Cut steak in strips Brown, add Chopped Onions. Mix Celery soup and ½ Cup Mayonnaise. Pour ⅓ Cup of soup in Casserole, add meat & Onion, Then rest of soup Bake 2 hrs 350°

Edith

White sauce

2T. butter — ⅛ tsp pepper
2T. flour — 1 Cup Milk
¼ tsp salt.

Heat margarine in sausepan over low heat until melted. Stir in flour salt and pepper. Cook over low heat, stirring Constantly, until mixture is smooth and bubbly remove from heat. Stir in Milk, heat to boiling, stirring Constantly Boil and stir 1 min, About 1 Cup. Increase baking mix to 3T.

Cheese sauce Mix ½ Cup shredded Cheddar Cheese and ¼ tsp dry mustard

Edith

Zuccini Casserole

4 zuccini
2 Med. tomatoes
3 green Onion (tops + all)
1 small Can diced green chilis
Grated Longhorn Cheese
Chop zuccini, tomatoes and green Onion with green chilis and Cook until fork tender, Cover with Cheese and Cook until Cheese melts over all.

Edith

Quantity Apple Crisp

10 Cups sliced pared Apple (about 10 Med)
2 Cups Bisquick, baking Mix
2 Cups packed brown Sugar.
1 tsp ground Cinn.
½ Cup firm Margarine or butter
Heat Oven to 375°, Arrange Apples in Ungreased oblong pan 13X9X2. Mix baking Mix, brown sugar, Cinn and Margarine until Crumbly, sprinkle over Apples. Bake until Apples are Tender, about 40 mins
12 serving

Edith*

Speg. & Italian Sausage

1 lb. Italian sausage – 1 Can (8 oz) Tomato Sauce
2 Med. Onion Chopped. – 1 tsp sugar
1 large Clove of Garlic minced – 1/4 tsp Basil
1 Can 1 lb – 14 oz tomatoes – 1/4 tsp Oregano
2 cups Cheddar Cheese – 3 Cans – 4 oz each chopped
Mushrooms – 1 lb. labella speg.
Grated parmesan Cheese as desired
in heavy skillet. Brown sausage remove
sausage from pan. Cook Onion & garlic
in dripping until done, stir in tomatoes
sauce, sugar, Basil, Oregano, breaking
tomatoes in pieces, add sausage to
sauce bring to boil, reduce heat over
& simmer 1 1/2 hrs, remove from heat
stir in Cheese & mushroom until
Cheese melts, Keep warm, mean while
in boiling salted water, cook Speghetti
until done but firm 7 to 10 mins
drain fold speg into sauce grated
parmesan Cheese.

Bowdan

Mile Highs

3 c pre-sifted flour
4½ tsp. Baking Powder
¾ tsp. Cream of tartar
2½ TBsp Sugar
¾ tsp Salt
¾ c shortening
1 egg
1 cup milk

Oven 450°

Blend dry ingredients + shorting. Mix egg + milk and add to dry mix. Knead on floured surface until dough blends together

Roll 1" thick — cut — place on greased sheet

Yield — approx. 24

Julia.

Carrie Maud Corn Bread

1 Cup Corn Meal — 1 tsp salt.
1 Cup flour — 1/4 Cup Milk
4 tsp. Baking powder 2 T. melted shortening
4 T. Sugar — 1 egg.

This is a thin batter, but makes good Corn Bread.

Toasted

"Edith's Choc Sheet Cake"

2C. Sugar	½ C. Buttermilk
2C. flour	2 Eggs beaten
1 Stick of Oleo	1 tsp soda
1C. Water	1 tsp Vanilla
4T. cocoa	½ C Shortening

Sift together sugar & flour. In a saucepan bring to boil shortening, butter, water & cocoa. Pour over the flour mix while Hot. Add buttermilk, eggs soda & vanilla. Bake in a large cookie sheet with sides or 28x8 cake pans. Best as a Sheet Cake! Bake 400° 20 min. While cake is baking make icing.

1 Stick Oleo	Tsp vanilla
4T cocoa	1C chop. Nuts
1 bx pd. Sugar	

Bring to boil, cocoa & milk. Add pwd sugar, vanilla nuts & egg. Spread on cake while both are Hot.

You must make me some Noodles in exchange for this recipe

Patricia

Donna's Meatloaf

1½ lbs ground round
1 potatoe grated
1 carrot grated
1 onion chopped
1 can stewed tomatoes
cracker crumbs
1 egg
salt + pepper

Mix all ingredients. Put in loaf pan.
Bake at 350° 1-1½ hrs.

Edith

Pyracantha Jelly

2 pints Berries — Juice of 1 small lemon.
3 pints water ——— 1 pkg. powdered pectin
Juice of 1 small grapefruit 5½ cups sugar
Boil berries and water in kettle for 20 mins, add juices and drain mixture through jelly bag, do not squeeze; This should be sufficient to make 4 to 4½ cups juice. add powdered pectin according to direction on package then add sugar. Do not time beginning when juice is at full rolling boil and cook for 1 min. after adding sugar. Put in sterilized jars and seal with paraffine. Note Pyracantha jelly will not jell without using commercial pectin.

Donna

Cream Pie

¼ Cup Cornstarch — 2 T. butter
⅔ Cup sugar — ½ tsp vanilla
¼ tsp salt — 1-9 in baked pastry shell
2 Cups Milk — 3 stiff beaten egg whites
3 slightly beaten egg yolks — 6 T. sugar

Mix Cornstarch, ⅔ C. sugar, and salt. Gradually add milk. Cook in double boiler till thick about 10 mins, stirring constantly. Slowly add small amount hot mixture to egg yolks; stir into remaining hot mixture, cook 5 mins Cool, add butter and vanilla. Pour into cooled baked shell and spread with meringue made 2 egg whites & 6 T sugar Bake in moderate oven (350°) 10-15 mins

Banana — slice 2 or 3 bananas in shell and add filling.

Butterscotch. Substitute 1 Cup brown sugar for ¾ Cup granulated sugar, increase butter to 3 T.

Chocolate - Increase sugar to 1 Cup melt 2-1 oz sq. unsweetened Choc to scalded milk. Coconut add 1 Cup moist shredded coconut to filling.

Joan Jorrickers

Carrot Cookies

1 C. sugar — 1 tsp baking powder
3/4 C. Margarine — 1/4 tsp salt
2 eggs, well beaten — 1 tsp nutmeg
1 tsp vanilla — 1 Cup Cooked Mashed Carrots
2 Cups flour 1/3 Cup Chopped Almond
Cream butter and sugar, beat in eggs & vanilla. Sift flour, baking powder, salt & nutmeg & add to first mixture, fold in Carrots. Bake 350° to 375° for 10-15 mins until lightly brown.

Frosting

Stir 2 T. Orange juice & 1 tsp grated Orange rind into enough powdered sugar to spread. Color if desired.

Lura Hague

Pineapple Cream Pie.

1 Cup sugar
1 T. Corn starch
2 egg yolks
1 Cup Crushed pineapple - Drain pineapple use water with juice to make 1 Cup. Cook until thick, add pineapple and a lump of butter. Pour into graham Cracker Crust, Cover with Meringue & bake

Mickie — Danish Country Lass

4 Cups corn flakes
2 T. Brown sugar
1/4 Cup butter or Margarine, melted
1 tsp Cinn
2 Cups stewed apples
1/3 Cup Jam or Jelly

Crush Corn flakes slightly, Combine with sugar, 2 T. of the butter and the Cinn. Spread half this mixture in buttered 10 x 6 in baking dish. Spread apples over Corn flakes mixture, cover with a thin layer of Jam, Sprinkle evenly with remaining Corn flakes mixture and melted butter. Bake in moderate oven (350°F) about 20 mins. Serve warm with Cream, plain or whipped. yield: 6 serving.

Mickie — Horse's Neck

Peel the rind of a lemon in one long strip and Coil it in a glass with the end hanging over. Fill the glass one-quarter full with shaved ice & add ginger ale.

Joan

Sponge Cake

8 Egg yolks —— 8 Egg whites
1½ Cups sugar — ¼ tsp Cream of tartar
1 Cup pastry flour — ½ tsp. salt
½ tsp flavoring. Let egg whites stand until they are room temp. Warm whites will beat to a large volume and quicker than those taken from Refg. Beat whites till foamy add Cream of tartar continue beating till stiff and glossy. Do not beat dry. Beat in ½ sugar. Set this bowl aside. Now beat yolks till Creamy and lemon yellow, add salt, remaining sugar and flavor. Vanilla, almond or lemon. Fold whites into yolks. Sift flour 3 times and fold gently but thoroughly into yolk and white mixture. Turn into ungreased Cake pan and bake slowly about 40 mins at 325°F.

Mickie

Swedish Meat Balls

2 Cups Corn Flakes
1 lb. ground beef
2 eggs, slightly beaten
2 T. minced Onions
1 tsp. salt
⅛ tsp pepper
¼ Cup Milk
2 T shortening
1 Cup Milk
1 T. Chopped parsley
½ tsp. salt

Crush Corn flakes into fine Crumbs. Mix together ground beef, eggs, Onions, seasoning Milk and Corn Flakes Crumbs. Divide into 12 portions and form into balls. Brown in shortening about 30 mins, turning only once. Lift from pan. Stir milk into meat drippings, heat, add parsley and salt. Pour over meat balls.

yield: 12 meat balls 2 ins in diameter

Donna

Chicken Chalupa

12 corn tortillas
1 1/4 Chicken stock or bouillon
1 cup dairy sour Cream
1/4 cup chopped Onion
1 clove garlic, minced
1-3 Canned Jalapeno chilies Chopped
1 tsp. salt
2 cups Cooked Chicken
2 cups shredded Monterey Jack or Mild cheddar
Paprika. Soak tortilla in 1 cup of the Chicken stock. Combine remaining 1/4 cup Chicken stock, sour cream, Onion garlic, Chilies and salt and stir well. Layer 2 ingredients in a 9 X 12 greased Casserole, single layer of soaked tortillas Chicken, sauce, and Cheese. Repeat until all ingredients are used, ending with cheese on top. Sprinkle with paprika. Let stand over night or about 8 hrs in refrigerator. Bake 1 Hour at 350°F

Donna

Sour Cream Enchiladas

2 cans Cream of Chicken soup
1 cup sour Cream
touch of salt
1 small can diced green chilis
2 doz tortillas (flour or corn)
1½ cups grated Cheese or more.
½ cup Chopped Onions

Combine first 4 ingredients and heat thoroughly. Fry tortillas lightly in oil or coat each in the sauce. Place small amount of Cheese and Onion on each tortilla, roll, and put in a greased pan. Bake for 30 mins or until heated through.

Donna

Method of drying sweet potatoes

Wash sweet potatoe, place in a kettle of boiling water. Potatoes are cooked when fork easily pierces skin and meat. When potatoes have cooled, skin and slice. Place slices on clean white cloth, place out in sun each day. When slices have thoroughly dried they may be stacked and used for winter, or for Camping. They are marvelous for back packing.

Donna

Lettuce Salad.

1 large head of Cabbage
½ T. Vinegar
4 T. dried dill.
1 Clove garlic
Salt to taste
2 T. Onion, minced very fine
½ tsp chili powder.

Blend together Vinegar, olive Oil, Onions, salt and Chili powder. Cut Clove of garlic into half and leave in dressing until ready to serve. Pour dressing over lettuce just before serving.

Donna

Sun Tea

In a gallon jar, add a handful of tea leaves, mint, hibiscus or other summer herbs to a gallon of fresh, cool water. Cover jar and set in the sun for several hours or a day. Refrigerate and enjoy.

Edith

Enchiladas

18 tortillas ——— 15½ oz Can Chili Con Carne
½ cup fat. ——— 1 cup grated Cheese
½ tsp salt — 1 cup Onion Chopped.
½ tsp chili powder.

Heat tortillas in hot fat until soft. Spread with hot Chili Con Carne (plain or with beans, and sprinkle with Chopped Onion. Roll. Stack rolls paralled on hot platter, Pour over remainder of Chili Con Carne, adding more if desired. Top with Chopped Onion and grated Cheese, place in oven to melt Cheese, Sprinkle with salt and Chili powder, Serve at once

Edith

Egg Plant Mexican Style

3 T. bacon fat — 1 Med egg plant Cubed & Peeled
4 small Onions sliced thin — 4 small tomatoes sliced
2 green peppers sliced thin — 2 tsp salt.
2 Tsp. Chili powder. Heat fat, cook Onion and peppers until tender, add egg plant tomatoes. Season with salt and Chili Powder. Cover, simmer 20 mins over slow fire. Fine meat substitute

Edith

Barbecued Chicken in foil

1-1½ to 2 lbs frying Chicken — 2T. melted butter
3T. Ketchup — 2 tsp salt
2T. Vinegar — 1 tsp dry mustard
2T. lemon juice — 2 tsp chili powder
2T. Worcestershire sauce — 1 tsp paprika
¼ Cup water — ½ tsp pepper.

Dip the pieces of cut up Chicken in the sauce made by combining rest of ingredients and arrange in a single layer in aluminum foil. Spoon the sauce over the top. Seal the foil tightly and place on a rack in a roaster. Bake in a 500° oven for 15 mins, then reduce the heat to 350° and continue to bake for 1¼ to 1½ hrs. Or until Chicken is done. If aluminum foil is not available, cook Chicken in a rack, greased inside and out with unsalted shortening.

For Lala

Mickie If white hair seems to yellow
Here's something for you to try.
Use bluing when you rinse it,
Instead of bleaching dye

Edith

Sweet Pickle Sticks

Use fresh, firm med. Cucumbers. Wash and cut them into sticks. Pour boiling water over them and let stand overnight Next morning pack solidly into Clean jars. Make a solution of —

3 3/4 Cups Vinegar — 4½ tsp. celery seed.
3 cups sugar — 4½ tsp. Turmeric
3 T. salt — ¾ tsp mustard seed.

Boil the solution for 5 mins. Pour boiling hot over the cucumbers in jars. Put on Caps screwing band tight Process in boiling water bath for 5 mins. Solution fills 6 pints jars Note. If sweeter pickle is desired double measurement of sugar.

Edith

Mexican Style Steak

1 lb round steak — 4 T. melted fat
½ tsp. salt — ½ Clove garlic minced
½ tsp. Chili Powder — 1 Onion Chopped fine (med size)
½ Cup flour — 1 Cup tomatoes.

Mix salt, Chili powder and flour. Beat all into steak. Fry garlic and Onion in fat until tender add steak and brown on both sides add tomatoes and enough water to cover. Cover. Simmer 45 mins.

Edith

Zucchini Relish

grind together 10 Cups zucchini
4 Cups Onions - 1 green pepper, 1 red pepper
add 5 T. salt and let stand overnight.
Next morning drain and rinse in
Cold water - Add 2½ Cups Vinegar
5 Cups sugar - 1 T. Corn starch
1 T. dry mustard - 2 tsp Celery seed
1 T. tumeric - ½ tsp pepper
Cook 30 min. and seal in jars.

Edith

Green Enchilada Pie

½ Cup Chopped Onion - 1 Can 4 oz chopped green Chile
1 Can 10½ oz Condensed Cream Chicken Soup, 1 soup
Can Milk, 12 tortilla (shortening or
Cooking Oil, 2 Cups) shredded Cheese, ½ lb
Combine and heat soup, Milk, Onions
and Chilies. Fry tortillas in thin
layer of Oil for a few seconds
per in a Oiled pound or square
Casserole dish. Make layers soup
mixture, tortillas 2 tortillas to a layer
Put Cheese on top and bake uncovered
at 400° for 30 min. (Edith)

Edith ✱

Pumpkin Pie

2-9 in pies

2 egg slightly beaten — ½ tsp ginger
1½ Cups Libby solid pack pumpkin — ½ tsp cloves
¾ Cup sugar — 1⅔ Cups evaporated Milk
½ tsp salt — 1 9" unbaked pie shell.
1 tsp Cinn.

Mix filling ingredients in order given. Pour into pie shell. Bake in preheated 425°F. oven for 15 mins. Reduce temperature to 350°F and Continue baking for 45 mins or until knife inserted into Center of pie filling comes out clean. Cool. Garnish with whipped Cream if desired

Edith

Apple Butter

16 Cups thick applepulp — 8 Cups sugar
1 Cup Vinegar — 4 tsp Cinn
½ tsp cloves — ½ tsp allspice.

Cook apples core & slice but do not peel add only enough water to cook apples until soft Put through fine sieve and measure. Combine all ingredients & Cook until mixture remains in a mound when a little is Cooled (about 1½ hrs boiling) During Cooking stir frequently to prevent burning. Pour into hot jars while hot.

Edith

Zucchini Pickles

2 lb Zucchini
2 small Onions
½ Cup salt
2 Cup White Vinegar
2 Cup sugar
1 tsp Celery seed
1 tsp tumeric
2 tsp mustard seed
Wash zucchini and cut in thin slices. Peel and quarter onions and cut in thin slices. Cover vegetables with water and add salt. Let stand 2 hrs then drain thoroughly. Bring remaining ingredients to boil and pour over vegetables. Let stand 2 hrs then bring to boil and boil 5 mins. Pack in hot sterilized jars and seal Makes about 3 pints.

Mickie

Applejack Punch

Two jiggers Applejack,
Juice ½ Lime,
½ jigger grenadine
Mix in bar glass half filled with Crocked ice. Fill with neutral soda water.

Edith * Banana Cream Pie

3/4 Cup sugar
1/3 Cup flour
1/4 Cup Corn starch
1/4 tsp salt
2 cups milk
3 egg yolks
2 T. butter
1 tsp. vanilla
3 bananas, sliced

Edith Home Made Noodles

1 Cup flour
2 tsp. salt
1/4 tsp baking powder
2 or 3 half shell water
Roll out and dry for few hours
roll up and cut

Edith Egg plant Casserole

Fry egg plant, Put in Casserole in layer, Put cheese and tomato in between.
Bake 350° for 30 mins

Peggy — Watermelon Pickle

Rind of 1 large watermelon. Remove all green & pink from rind. Cut in 1 inch cubes & soak overnight in salt water. (4 Tbsp salt to 1 quart of water) Drain. ~~Make syrup of 8 cups sugar.~~ Cover with fresh water & cook until almost tender. Drain. Make syrup of 8 cups sugar, 4 cups vinegar, 2 Tbsp. pickling spices (tied in a muslin bag) Heat syrup & spices to boiling, let stand 15 min. Add drained rind & cook until transparent. Pack in hot jars, 1/2 inch from top & seal. "Best Ever"!

Peggy — Custard Pie (Fail Proof)

3 eggs, beaten — 1/4 tsp. salt
2 cups milk — 1 tsp. vanilla
1/2 cup sugar — 1/4 tsp. nutmeg (on top)

Bake 350° for 1 hour, in unbaked pie crust. "Nothing like it"!

Blend cornstarch & cold water in a sauce-pan. Add boiling water & cook, stirring until clear & 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 mixture to low speed, add salt & vanilla. Gradually beat in cold cornstarch mixture. Turn mixture again to high speed and beat well. Spread meringue over cooled pie filling. Bake at 350° for about 10 minutes. This meringue cuts beautifully & never gets sticky.

Enjoy!

Peggy

Butterscotch Pie "Delish!"

2 cups brown sugar 2 eggs
3 Tbsp. flour 2 Tbsp. butter
2 cups milk

Melt butter & sugar in pan. Add egg yolks, flour & milk. When it thickens, remove from fire & add 1 tsp. vanilla. Add above Meringue.

Ann Landers and Peggy

"M.M. Good!"

Best-Ever Lemon Pie

1 baked pie shell
1 1/4 cup sugar
6 Tbsp. cornstarch
2 cups water
1/3 cup lemon juice
3 eggs, separated
3 Tbsp. butter
1 1/2 tsp. lemon extract
2 tsp. vinegar

Mix sugar, cornstarch together in top of double boiler. Add the two cups of 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 starchy taste. Now add lemon extract, butter and vinegar, stir thoroughly. Pour into a deep 9-inch pie shell and let cool. Cover with meringue and brown in oven.

Never-Fail Meringue.

1 Tbsp. cornstarch	3 egg whites
2 Tbsp. cold water	6 Tbsp. sugar
1/2 cup boiling water	1 tsp. vanilla

Pinch of salt.

Donna

Chicken With Almonds

3 T. butter — 2 T. dry sherry
1 broiler Fryer (about 3½ lbs) — 1 tsp. salt
1 Clove garlic chopped — ¼ tsp. pepper
2 T. chopped onion — ½ tsp. leaf tarragon Crushed
1 T. tomato paste — ½ Cup dairy sour Cream
2 T. flour — 1 T. grated parmesan Cheese
1½ Cups Chicken broth — 2 T. slivered Almonds

Melt butter in a large skillet add Chicken, brown on all sides Remove Chicken to a plate, Spoon off all but about 1 T. fat from skillet, add garlic and onion. Cook until soft, about 2 mins. Stir in tomato paste and flour into skillet, heat 1 min. add broth slowly. Cook stirring Constantly, until sauce is thickened and bubbly. Stir in sherry, heat 1 min longer. Return Chicken to skillet, add salt, pepper and tarragon, Lower heat, Cover simmer until Chicken is tender about 15 mins longer. Remove Chicken with slotted spoon to serving platter. Stir sour Cream into Sauce pour over Chicken sprinkle with Cheese and almond.

Irving

Alexander

Two parts Gin,
One part Creme de Cocoa,
One part lime juice,
One part of heavy sweet Cream
Shake well in shaved ice and
strain to serving glass

Donna

Inexpensive Oven Cleaner

Set oven on warm for about 20 mins,
then turn off. Place a small dish of
full strength ammonia on the top shelf.
Put a large pan of boiling water on the
bottom shelf and let it set overnight.
In the morning, open oven and let
it air awhile before washing off
with soap and water. Even the hard
baked on grease will wash off easily.

Donna

Wonder Window Cleaner

Fill a spray bottle with 3 T. of ammonia,
1 T. of vinegar and cool water. Then
use newspaper - The best glass cleaner
of all to dry windows

Jessica's

Enchiladas

2 # hamburg
½ doz hard-boiled eggs (chopped fine)
½ doz onions (chopped fine)
½ can olives (I always cut mine up a little)
1 lb cheese (cut fine)
salt to taste
2 doz. Tortillas
Fry meat & onions & drain well.
Mix with chopped olives, & eggs & about half of the cheese.
Soften tortillas by putting them in a frying pan of hot Los Palmas or Baca sauce & fill with meat mixture & roll back one. Place in baking dish & cover with more sauce & top with the remaining grated cheese. Bake about 30 mins in 350° oven.

Oggle Noggle

Beat an egg into a water-glass of warm milk. Add a teaspoon of powdered sugar and one half teaspoon of butter. Stir well and serve hot with a sprinkling of nutmeg.

Edith

Milk Gravy

¼ Cup pork or Ham drippings
¼ Cup flour
¼ Large Can Carnation Milk
1½ Cup water

Blend pork or Ham drippings with seasoned flour in heavy skillet over low heat until smooth (2-3 mins.) Mix Milk & water, gradually add to flour mixture. Stir constantly over low heat until thickened. Remove and serve.

Edith

Beef Hash

Sauté 1 Cup each Chopped Celery and Onion in butter, add 3 Cups Cooked, diced potatoes and 1½ Cups Cooked diced Beef, place in shallow pan pour prepared Brown Gravy over. Bake, uncovered, in 350° F for 30 mins.

Mickie

Doors Night Cap

One Cocktail glass of gin
One Cocktail glass of fresh Cream
A dash of Orange juice and a teaspoon of sugar.

Irving

Pecan Rolls

Dough

2½ Cup flour
½ cup sugar
½ tsp salt
2½ lb. butter

} add 2 cakes yeast dissolved in a little warm water

Then add 1 egg and ½ cup sour Cream. Chill dough over night Then roll out and sprinkle sugar and cinnamon on dough that has been slightly buttered, add a few nuts, Roll up and cut into rolls Put brown sugar and butter in bottom of tin, Cover with nuts. Then stand rolls up in pan. Let raise in warm spot 2 hrs. Bake in moderate oven, about 1 hr.

Irving

Insect

Add alum to hot Water. Then wash your pantry shelf, You'll drive away the insect, when He Comes to help himself.

Irving

Bread & Butter pickles

2 Green pepipers
1 Qt sliced Cucksor ptomatoes
6 small Onions sliced
1 Cup Cider Vinegar
1½ Cup brown Sugar
1 tsp Celery seed
½ tsp Cumin.
½ tsp mustard seed
a few Cinn sticks
Cut vegetables in slices, do not peel
Salt and let stand in Colander
1 hr. Boil Vinegar, sugar, and
spices, add vegetables. Boil 20 mins
Seal while hot.

Irving

Socks

Darning socks is a thankless Task,
And yet youire sure to find;
Many Holes Could be avoided, if
you'll keep this thought in mind:

Use handy file a- adhesive tape,
Upon ten Little toes,
And save the threads that now Cut through,
And Cause so many woes

Schaefer
Irving

Peach Jello Desert

1 pkg orange jello
1½ C. warm water
1 C. sliced peaches
½ C ginger ale
dissolve jello in warm water, add peaches and ginger ale and mold.

Apricot Candy

1 lb dried apricots — 1 cup nut meats
2 C. sugar
Soak apricots 2 hrs. Drain and add sugar, Boil 1 hr or until thick add nut meats. Spread on tin dusted with powder sugar Cut when Cool.

Irving

Chocolate Syrup

1 Cocoa
2½ cup sugar
2 Cups cold water
Salt

Mix thoroughly, Boil fast 8 mins and Stir continuntly add 1 tsp vanilla when Cool pour in to jar.

Indep

1. Pie crust
2. Yummy Cake
3. Beer Bread
4. Peanutbutter Fudge
5. Pistachio nut Salad
6. Judy's Crumb Cake
7. Oatmeal cookies
8. Butter Cookies
9. Raisins Nut Balls
10. Peanutbutter cookies
11. Peanut Blossoms
12. Hersheys Cocoa Fudge
13. Hungarian Pastry
14. Rice Jamboree
15. Seven Layer Casserole
16. Zuckini Casserole
17. Fresh Apple Cake
18. Hot Fudge Sauce for ice Cream
19. Thumbprints
20. Bachelor Buttons
21. Melting Moments
22. Chocolate Dream
23. " "
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70

Pie Crust 9"

1 1/3 cup sifted flour.
1/2 teaspoon salt
1/2 cup Crisco
3 tablespoons cold water

Sift before measuring. spoon lightly into cup and level with out shaking down. Combine flour and salt in mixing bowl.
With a blender or 2 knives cut into crisco until mixture should be fairly course
Sprinkle with water one at a time toss with fork. Work dought into a form with both hands

Yummy Cake

1 can No 2 cherries
1 can No 2 crushed pineapple
1 pkg yellow cake mix
1 cup ground nuts
1/4 lb oleo

Mix fruit and turn into oblong greased 9 x 13 in dish Sprinkle pkg cake mix over fruit. Cut up oleo over top and sprinkle with nuts

Bake 375° 45 min

3

Beer Bread

3 cups level self rising flour
2-3 Tablespoons Sugar
1 can beer (room temperature)

Mix together and make a hole in center of flour pour can of beer into hole of dry ingredients mix well.

Pour into buttered bread pan.

Bake 1 hour at 350° until top is brown

Butter top of bread and remove from pan while hot.

4

Peanut Butter Fudge

2 cups White sugar
3/4 cup Pet milk
1/4 tsp Salt.

Boil until soft ball stage Remove from heat. Cool 2-2 min. Add

3/4 cup peanutbutter
2 tsp. Vanilla

Beat until it forms a little Then put in buttered pan.

5

Pistachio Nut Salad

1 pkg. pistachio nut instant pudding
1 can crushed pineapple (drained)
1 container cool whip
2 cups marshmallows (small)
1/3 - 3/4 cups chopped nuts optional

Mix Well Chill.

Peanut Butter Taffy

2 Cups sugar — 1 tsp Vanilla
2 Cups light corn syrup — ¼ tsp. salt
¾ cup water — 5 T. peanut butter.
Mix the sugar, syrup, and water tightly in a heavy saucepan. Cover until it comes to a boil. Cook until it forms a firm, still Chewy, not hard ball in Cold water, 258° on Candy thermometer Remove from heat and add vanilla and salt. Then add the peanut butter. Pour onto buttered plate. Cool enough to pull. Pull the Candy with buttered hands, keeping the pulling in one direction. When it loses its gloss, stretch into a long rope about ½ in thick and Cut with scissors into 1 in. pieces (about 2 lbs)

"Go little book, and wish to all
Flowers in the garden, Meat in the hall."

6

Judys Crumb Cake

Crumbs

2 cups flour
1 cup sugar
1/2 cup crisco
1 teaspoon salt

Save 1 cup of crumbs for top of cake

cake dough.

1/2 tsp nutmeg
1/2 tsp cinnamon
1/2 tsp cloves
1 tsp allspice
1 egg
3/4 cup milk.
1 tsp soda

Bake in 350°

30 to 35 minutes

7

Oatmeal cookies

3/4 cup crisco soft
1 cup brown sugar
1/2 cup white sugar
1 egg
1/4 cup water
1 tsp. vanilla
1 cup sifted flour
1 tsp. salt
1/2 tsp soda
3 cups oats uncooked

Beat sugar, crisco, egg, water and vanilla together until creamed. Sift together flour, salt and soda. Add to creamed mixture. Blend well. Stir in oats. Drop by teaspoon on a greased cookie sheets

Bake 350° 12-15 minutes

"Twixt the optimist and the pessimist
The difference is droll.
The optimist sees the doughnut
But the pessimist sees the hole."

8

Butter cookies

1 cup oleo (2 sticks)
1 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla
2 3/4 cups flour
1 teaspoon baking powder
1/4 teaspoon salt

Cream oleo gradually add sugar an beat until light and fluffy. Beat in egg, milk and vanilla. Sift flour, baking powder and salt. gradually add to creamed mixture. Chill for ease in handling.

Roll out cookies dough on lightly floured surface to 1/8 inch thickness.

Cut with floured cookie cutters into desired shapes bake on cookie sheets

Bake at 350°.
8-10 minutes

Cook tip.
If not certain whether your baking powder is fresh, put 1 teaspoon in 1/2 a glass of hot water - If it is fresh, it will bubble actively.
grandma.

4

Raisin Nut Balls

1 cup raisins
1/2 cup peanut butter
1 tablespoon lemon juice
1/4 teaspoon salt
1/4 teaspoon spice
1/2 cup powdered sugar
1/2 cup granulated sugar

Chop raisins, mix with peanutbutter, lemon juice salt spice and enought powdered sugar to hold shape. Mold into small balls, and roll in granulated sugar

about 20 balls

10

Peanut Butter Cookies

1 cup crisco
1 cup peanut-butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
2 1/2 cups sifted flour
1 teaspoon soda
1 teaspoon salt.

Cream crisco, peanutbutter, add sugars, vanilla and eggs beat well. Add flour, soda, and salt mix well. Chill. Place on greased cookie sheets

Bake at 400°
6-8 minutes

11

Peanut Blossoms

1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white sugar
1/2 cup light brown sugar (packed)
1/2 cup crisco
1/2 cup peanutbutter (creamy)
1 egg
2 tablespoons milk
1 teaspoon vanilla
48 milk chocolate kisses

Stir flour, soda, salt together. Add all the rest of ingredients except kisses. Mix at medium speed until well combined, scrap bowl. Chill dough for 30 min. Roll small amounts in 1 in. balls. Place on ungreased cookie sheets. Bake 375° for 12 min. Remove from oven immediately press chocolate kiss into center of each cookie. Will crack around the edges

About 4 doz

12

Hershey's Cocoa Fudge

2/3 cup cocoa
3 cups sugar
1/8 teaspoon salt
1 1/2 cups milk
1/4 cup oleo
1 teaspoon vanilla

Combine in a lg. 3 qt sauce pan cocoa, sugar and salt. Add milk gradually Mix well. Bring to a bubbly boil on high heat. Stirring constantly. Reduce heat to medium and continue to boil until small amount forms a ball when dropped in cold water. Take off heat. Add oleo and vanilla Do Not Stir Allow to cool at room temp.

Beat until fudge thickens and loses some of its gloss

Pour into buttered pan 8 x 8 x 2

13

Hungarain Pastry

1 cup butter
2 cups flour
1 egg yolk
½ cup sour cream
1 teaspoon vanilla

Filling

¾ cup finely chopped nuts
¾ cup sugar

Mix first 5 ingredients until soft ball is formed
Roll into 2 circles and spread with filling
Cut in wedges
Brush with egg white

Bake 350° 25 minutes

2 doz

14

Rice Jambaree

1 lb hamburger
1 cup chopped onions
1½ teaspoons salt
1 can peas
2½ cups tomatoes or juice
½ cup rice (uncooked)

Cook hamburger with onions until slightly browned, add salt. peas, tomatoes, or juice and rice stirring lightly. Place in 2 qt casserole: cover

Bake at 375°

for 45 min. to 1 hr.

15

Seven Layer Casserole

(uncooked)

1 cup rice
1 cup corn
1 can tomato sauce and 1/2 can water
1/2 cup each onions and green pepper chopped
3/4 lb hamburger
1 can tomato sauce and 1/4 cup water.
Put bacon strips on top.

350°

Cover for 1 hr.
uncovered 1/2 hr.

16

Zucchini Casserole

Wash and slice or dice one zucchini boil till almost done, Drain

Brown 1 lb hamburger and one onion. Layer squash and meat Put small can tomato sauce over each layer. plus 1/2 cup catshup

Sprinkle with bread crumbs and parmesan cheese over top.

Bake at 350°

for 20 minutes

17

Fresh Apple Cake

2 cups diced (fresh) apples
2 cups flour
2 tsp soda
1 tsp salt
2 tsp cinnamon
2 cups white sugar
1 cup salad oil
2 eggs

Sift dry ingredients together. Mix oil sugar add eggs, then dry ingredients and apples. pour in greased tube pan. The mixture will be real stiff and hard to spread in pan.

Bake 325° 1 hour

Cool remove from pan
Cover in air tight Tin.
good to freeze

18

Hot Fudge Sauce for Ice Cream

6 Tablespoons oleo
1 cup sugar
6 Tablespoons cocoa
1 (13oz) can pet milk
1 teaspoon vanilla

Mix together oleo sugar cocoa in a saucepan. Cook over medium heat until oleo is completely melted. Slowly add pet milk. Bring to boil and boil 1 min. Stirring constantly. Remove from heat and add vanilla

Serve hot or cold.

makes 2½ cups

19

Thumbprints

1 cup unsalted butter softened
½ cup sugar
2 egg yolks
1 teaspoon vanilla
2 cups flour
½ teaspoon salt.
¼ cup jam any kind.

at medium speed cream butter and sugar until light & fluffy. Beat in egg yolks and vanilla. Gradually add flour & salt until well blended.

Refregerate dough 1 hr. Pre heat oven to 350°.

Work with only one quater of the dough at a time, keep the remainder in ref. Roll in 1 in. balls Place on unpeased cookie sheet about 2 in. apart. Using your thumb or the end of a wooden spoon make a depression in the center of each ball. Bake 10 min.

Fill each depression With ¼ teaspoon jam and return to oven to bake 5 min. more.

Cool on wire rack

4 doz.

20

Bachelor Buttons

1 cup brown sugar
½ cup crisco
1 egg
½ teaspoon vanilla
¼ teaspoon salt
1 teaspoon baking soda
2 cups flour
½ cup coconut
½ cup walnuts chopped
Maraschino cherries

Mix all ingredients well and drop on greased cookie sheet. Press ½ cherry on top.

Bake at 350°

10-12 minutes

21

Melting Moments

½ cup oleo
½ cup sugar
1 egg
1½ cups flour
pinch salt
rolled oats
maraschino cherries

Cream oleo, sugar until soft and white, then beat in egg. Add flour, salt sifted together, Mix to a firm dough.

Dampen your hands roll dough into ball size of walnuts and roll in oats.

Put on greased sheets, allowing room for them to spread. Flatten a little and place Cherry in center of each cookie.

Bake at 350°

20 minutes

22

Chocolate Cream

1½ cups flour
½ cup oleo
1 cup walnuts chopped
Mix well and pat in 9 x 13 inch pan Bake at 350° 20 min COOL

Second layer

1 cup cool whip
½ cup powdered sugar
1 teaspoon almond extract
8 oz pkg cream cheese
Beat until fluffy and layer on cooled Crust

Third layer

1 large pkg. instant vanilla pudding
3 cups cold milk
1 teaspoon vanilla
Mix according to directions spread this over cream cheese layer

next page

23

Chocolate Dream

Fourth layer

1 large pk instant chocolate pudding
2 cups cold milk
1 teaspoon vanilla

Mix according to directions spread on vanilla layer.

Fifth layer

Top with cool whip
Refrigerate over night

Donna Lundquist Toffee

1 lb real butter
2 cups white sugar
2 cups pecans chopped fine
1 lg. 8 oz Hershey Bar Plain grated

Melt butter and sugar in sauce pan on low heat. When mixture begins to boil add 1 cup nuts and turn up heat and cook, stirring constantly with wooden spoon, until mixture turns brown and thickens like the color of a health bars inside.

Pour immediately onto greased cookie tin. and spread with spoon.

Then while still hot sprinkle chocolate on top then the 2 cups of nuts over chocolate

Press down with a spoon when cool break apart

25

Texas Sheet Cake

1 cup water
½ tsp salt
1 cup oleo
4 tablespoons cocoa
2 cups Sugar
2 eggs
½ cup sour cream
2½ cups flour
1 tsp. Soda
½ tsp vanilla

In a 2 qt saucepan bring to a boil water, salt, oleo and cocoa. Remove from fire. and beat after each addition sugar, eggs and sour cream. Beat in soda sifted with flour. Add vanilla. Pour in well greased jelly roll pan and bake 20 min - at 350°
You can add ½ cup nuts to cake

Frosting

In a 2 qt saucepan bring to a boil ½ cup oleo. 4 tablespoons milk 4 tablespoons cocoa Remove from fire.
Add 1 lb. powdered sugar. 1½ tsp vanilla and chopped nuts

Let cake cool about 20-30 minutes before frosting

1 lb is 3½ cups

36

Apple Crunch

1 cup sugar
1 cup flour
1 teaspoon baking powder
½ cup oleo
1 egg beaten

Mix as pie crust and add egg.

Slices apples in bottom of pan. Sprinkle with sugar and cinnamon. Dot with oleo. Put crust mixture on top.

Bake at 350° 35 min.

Serve with cream or ice cream

27

No Egg Oatmeal cookies

1 cup W. sugar
1 cup Oleo
1 cup flour
2 cups uncooked oats
1 teaspoon soda combined with flour.

Mix all ingredients form into small ball size of a walnut & flatten slightly on ungreased cooky sheet

Bake at 350° 8 minutes

Let set a few seconds before removing a very crisp cookie

28

Molasses Sugar Cookies

3/4 cup Crisco
1 cup ½ sugar
1/4 cup molasses
1 egg
2 cups sifted flour
2 teaspoons soda
½ teaspoon salt
½ teaspoon cloves
½ teaspoon ginger
1 teaspoon cinnamon

Melt crisco over low heat remove from heat. COOL add sugar, molasses and egg Beat Well add sifted flour, soda, salt, cloves, ginger, cinnamon. Mix and CHILL

Form into 1 inch balls Roll in granulated sugar

Place on ungreased cookie sheets

Bake at 375°
8-10 minutes

29

Kentucky High Day Pie

2 eggs
1 cup n sugar
1/2 cup oleo melted
1/4 cup corn starch
1 cup finely chopped pecans
1 cup semisweet chocolate chips
1-9 in. unbaked pie shell.
1 t vanilla

Beat eggs slightly, gradually add sugar. Add melted oleo and vanilla Mix well. Blend in cornstarch. Stir in nuts and chocolate chips

Pour into pie shell

Bake at 350° 40-45 min

until puffed on top light brown and set in center. Serve warm

whipped cream

If at first you don't succeed.
You still have two selections
Try again, - or better yet -
Read the entire directions.

30

No Bake Oatmeal Cookies

2 cups White sugar
4 Tablespoons Cocoa
1/2 cup milk
1/4 lb Oleo
1/2 cup peanut butter
1 teaspoon vanilla
3 1/2 cups quick oats
1/2 cup nuts optional

Mix sugar, cocoa milk and oleo in Saucepan. Bring to a boil simmer a few seconds and remove from heat. Add peanutbutter and vanilla. Mix well, add oats and stir until oats are all coated with chocolate mixture.

Return to low heat but stir constantly for 2 min. Add nuts

Drop by teaspoon onto waxed paper. Let stand until firm

2 dozen

These freeze well

31

Jewish Apple Cake

1¼ cup oil
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
4 eggs
1 teaspoon vanilla
3 cups flour
4 vanilla. Add sifted dry ingredients
Beat thoroughly. Add nuts & raisins
fold in apples. Pour into greased
tube pan. Bake at 225° 1¼ hr.
Cool a half hour before removing
from pan.

½ teaspoon cinnamon
1 cup nuts chopped
1 cup raisins
3 cups sliced
pared apples

Beat oil sugar eggs

Glaze

Cook ½ cup light brown sugar
6 tablespoons oleo. 2 tablespoon pet
milk. 1 teaspoon vanilla. over
medium heat 2½ minutes.
Stir constantly
Pour over warm cake

The glaze is optional.

32

Aloha Cake

1 can cherry pie filling
1 no 2 can crushed pineapple not drained
1 pkg yellow or white cake mix
1 cup coconut
1 cup chopped walnuts
1 cup oleo melted

In the order they are given put all ingredients in greased 9 x 13 inch pan
DO Not Stir

Bake 350° 1 hour

Top with whipping cream or ice cream.

33

Pumpkin Cookies

½ cup oleo softened
1¼ cups brown sugar firmly packed
2 eggs Well beaten
1½ cups pumpkin puree
2½ cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
¼ teaspoon ginger
1 cup raisins
1 cup nuts chopped

Cream together oleo and sugar until light and fluffy. Mix in flour baking powder & seasonings

Add the dry ingredients to the pumpkin mixture and stir to blend Well. Stir in raisins and nuts

Drop the batter by teaspoonful on a buttered baking sheet.

Bake at 400° 15 minutes

34.

Jolly Breakfast Rolls

a 4 Tablespoons olee
b 2 Tablespoons brown sugar
12 maraschino cherries
1/4 cup nuts
A) melt butter, put 2T. butter in bottom of 9 in. ring mold. Then sprinke in B
c 1/2 cup sugar
1 teaspoon cinnamon
3 Tablespoons chopped nuts. Mix c in a small bowl.
D 2 cups bisquick 2/3 cup milk In a second small bowl put D. With fork stirring. Beat 15 strokes shape dough into 12 balls. Roll each ball in rest of melted butter. Then roll in cinnamon mixture
Place balls in ring mold
Set balls close together in ring mold.

Bake at 400° 30 minutes

Turn upside down onto a plate while warm

35

No Bake Hi Protein Cookies

1/2 Cup w sugar
1/2 cup white karo syrup

Bring above mixture to a boil, take off stove and add
3/4 cup peanutbutter Chunky Style
2 cups ~~Special K~~ cereal
1 pinch salt
1/4 cup wheat germ

Mix together shape into small balls. Set on waxed paper to harden

24

Donna Lundgren's Unbelievable Cookies

1 cup Chunky peanut butter
1 cup sugar
1/4 teaspoon vanilla
1 egg

Mix Well and drop on cookie sheet. Flatten with fork.

Bake at 325° 10-12 minutes

This recipe is correct it seems there should be flour, but there is none. Thats how these cookies got there name

37

Judies X mas Cookies

2 cups sifted flour
1 cup sugar
1½ teaspoons baking powder
½ teaspoon salt
1 cup oleo or crisco soft
1 egg slightly beaten
3 tablespoons pet milk
1 teaspoon vanilla

Sift flour, with sugar, baking powder, and salt into bowl. Cut in oleo using a electric mixer. Mix until particle are fine. Add egg, cream, vanilla Blend thoroughly. Chill the dough Roll out on floured surface ⅓ at a time, Roll about ⅛ in. thickness. Cut into desired shapes place on ungreased cookie sheets Bake 400° 5-8 min.

Icing
1 lb powdered sugar
3 egg whites
1 teaspoon milk couple drops of flavoring
mix. then paint on the cookies. You can color part of the icing any color.

Raisin Cookies

1 cup white sugar
1 cup brown sugar
1 cup crisco
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups oats
2 cups raisins
1 cup coconut

Mix sugars, eggs, crisco and vanilla. Sift flour, baking powder, soda and salt. Mix with above. Add oats, raisins and coconut mix well and LET STAND in refrigerator over night.

Drop by teaspoonful on greased cookie sheets

Bake at 325° 10-15 min.

37

Mexican Wedding Balls

½ cup powdered sugar
1 cup oleo or butter
2 cups sifted flour
¼ teaspoon salt
1 teaspoon vanilla

Cream oleo, add powdered sugar. Cream together until smooth, add flour, salt and vanilla. The mixture should be very stiff, and if it doesn't seem so do to variation of flours add a little more, taking care that with each addition it is thoroughly combined.

Break off small pieces. Roll in balls and place on cookie sheet

Bake 400° 12 minutes

When baked roll in powdered sugar immediately after removing from oven.

40

Toll House Cookies

2¼ flour sifted
1 teaspoon baking soda
1 teaspoon salt
1 cup oleo softened
¾ cup white sugar
¾ cup brown sugar firmly packed
1 teaspoon vanilla
2 eggs
1 pkg semi-sweet real chocolate morsels
½ cup nuts optional

In small bowl combine flour baking soda and salt, set aside. In large bowl combine oleo, sugars & vanilla. Beat in eggs. Gradually add flour mixture. Mix well. Stir in semi sweet real chocolate morsels and nuts. Drop by rounded teaspoons onto ungreased cookie sheets

Bake 375° 8-10 minutes

41

Toffe Crunch Cookies

1½ cups sifted flour
½ teaspoon baking soda
½ teaspoon salt
½ cup oleo or butter
¾ cup brown sugar packed
1 egg
1 teaspoon vanilla
1 cup finely chopped heath candy bars
½ cup coarsely chopped pecans

Combine and sift flour, soda & salt. Cream butter, add sugar, egg and vanilla. Mix until smooth and creamy. Stir in dry ingredients. Blend in chopped nuts and candy bars.

Drop a tablespoonful 2 inches apart onto greased cookie sheets

Bake at 350° 12-15 minutes

Remove and cool.

42

Chocolate Pixies

Sift together
2 cups flour
2 teaspoons baking powder
½ teaspoon salt

Melt
¼ cup oleo
4 squares 4 oz. chocolate in saucepan over low heat.
Remove from heat, cool slightly

Blend in
2 cups sugar
4 eggs one at a time Beat 1 min

Add
½ cup walnuts chopped
Add dry ingredients mix well
Chill at least 15 minutes
Shape into balls roll in confectioners sugar. Place on greased cookie sheet

Bake at 300° 18-20 minutes

42

Chocolate Crinkles

½ cup Crisco
1⅔ cups sugar
2 teaspoons vanilla
2 eggs beaten
2 squares unsweetened chocolate melted
2 cups flour sifted
2 teaspoons baking soda
½ teaspoon salt.
½ cup milk
½ cup walnuts chopped
Sifted confectioner sugar

Cream crisco, sugar, vanilla thoroughly. Beat in eggs, then chocolate. Sift dry ingredients together. Add to creamed mixture, alternately flour and milk. Blending well after each addition. Stir in nuts. Chill 2-3 hrs.

Form in 1 inch balls. Roll in confectioner sugar. Place on greased cookie sheets 2-3 inches apart.

Bake at 350° 15 minutes

Cool slightly before removing from pan

44

Pumpkin Bread

2 cups sugar
4 eggs
1 cup salad oil
1½ teaspoons salt
1½ teaspoons cinnamon
½ teaspoons nutmeg
2 cup water
2 cups pumpkin
2½ cups flour

Sift flour add 2 teaspoons soda. Add all ingredients. Mix in order given. Beating well Then beat very well after all ingredients have been combined

Bake in a greased and floured tube pan

Bake at 350° 60 minutes

45

Apple Crisp

4 cups apples
1 teaspoon cinnamon
1/2 cup water
3/4 cup flour
1 cup sugar
1/2 cup oleo

Slice apples into buttered pan. Add cinnamon and water work together flour, sugar and oleo until mixture is fine. Spread mixture over sliced apples bake uncovered

Bake at 350° 1 hour

46
Coconut squares

Put ½ cup soft oleo in large bowl of electric mixer. Add ½ cup packed light brown sugar. Beat with mixer until fluffy. Add 1 cup sifted flour. Mix well. Pat into greased 13x9x2 tin.

Bake at 350° 10 minutes

Break 2 eggs into bowl. Beat slightly. Add ½ teaspoon salt, 1 teaspoon Vanilla, 1 4oz can flaked coconut, 1 cup chopped nuts, ¼ cup sifted flour and 1 cup light brown sugar. Mix well.

Spread evenly on baked cookie mixture. And bake for 20 min. longer. Score and put pan on a rack to cool.

47

Nubby Apple Dessert

cream together
1 egg
1 cup sugar
3 tablespoon oleo

Sift
1 cup flour
½ teaspoon salt
½ teaspoon cinnamon
1 tsp. soda

Add sifted ingredients to creamed mixture

Add
1 teaspoon vanilla
3 cups diced fresh apples
½ cup nuts

Pour into greased 8" pie pan

Bake at 350° 40 minutes

48

Apple Salad

save juice

2 boxes lemon jello prepared and cooled
1 can (#2) crushed pineapple (drained)
3 bananas sliced thin
3 apples sliced thin

In a 13 X 9 pan, layer bananas apples, pineapple. Pour cooled jello over fruit and refrigerate.

Topping

Combine 1 cup pineapple juice 1 egg and 1 tbsp flour. ~~Stir~~ Cook over low heat stirring constantly. Cool - add one small cool whip. Mix well spread over salad just before serving

49

Jan Bradshaws Christmas Mold

Make 2 large jello (red) according to directions only omit 1/2 c liquid (cold) and chill until set.

Add

2 small or 1 large tub cottage cheese and 1 large tub partially thawed cool whip. and

1 4 oz jar marachino cherries (drained) red or green but red is pretty.

Cut the cherries in half and drain liquid out.

Blend together serves a lot.

200

50

L M L Chocolate Brownie Cake

Bring to a boil
½ stick oleo
½ cup vegetable oil
1 cup water Pour this over

2 cups flour
2 cups sugar
¼ cup cocoa
add

2 eggs
½ cup buttermilk Mix this before mixing
with 1½ tsp. soda in eggs

Bake in greased jelly roll pan 350° – 20 min

FROSTING
½ stick butter Bring to a boil.
⅓ cup buttermilk
Pour over 1 lb powdered sugar
¼ cup cocoa
Add 1 teaspoon vanilla
1 cup chopped nuts

Pour over cake JUST out of the oven.

51

Cabbage Casserole

3 qt. chopped cabbage
2/3 cup longhorn mild cheese
2/3 cup mozzarella cheese
1½ cups milk
1 teaspoon salt
¼ cup flour
⅓ cup oleo
dash pepper

Cook cabbage in salt water for 5 minutes. Mix cheese together layer cabbage and cheese.
Combine milk, salt flour and pepper.
Pour milk mixture over cabbage and cheese. Top with oleo.

Bake at 350° 20 minutes

52

Jewish Apple Cake

5 medium apples
4 eggs
2 cups sugar
1 cup oil
3 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
½ cup orange juice
½ teaspoons vanilla
8 teaspoons sugar
4 teaspoons cinnamon

Grease and flour 9" tube pan. Peel & slice apples as for pie. Mix together 8 tsp. sugar + 4 tsp. cinnamon set aside.

Beat eggs until light & fluffy. Beat in sugar. Add oil gradually. Sift flour, baking powder & salt. Add alternately with orange juice, to egg mixture. Beat in vanilla. Pour about ¼ of batter into prepared tube pan. Arrange ⅓ of apple slices over this. Then sprinkle on ½ of cinnamon-sugar mixture.

Repeat these layers two more times and end with the balance of batter for the top.

Bake at 325° 90 minutes

52

Apple Strudle

Beat together 3 eggs
1 3/4 cup Sugar
Add 1 cup oil
2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/4 teaspoon salt
Fold in 6 diced apples

Grease and flour 13x9x2 inch pan and
Bake 350° 1 hour.

54

Debbie Pearsons Casserole

J. K. friend

2 tablespoon brown sugar
1 lb ground beef
1 teaspoon salt
1 (6 oz) pork & beans
1/4 cup bar-b-q sauce
1/4 cup chopped onions
1 (9 1/2 oz) can biscuits
1 cup shredded cheddar cheese
Preheat oven 375°

-. Brown hamburger and discard fat, Stir in all ingredients except biscuits & cheese
Heat until bubbly, pour into 2 qt casserole.
Put biscuits on top and sprinkle cheese all over

Bake for 25 minutes or until biscuits are golden brown

Serves 4-6

Nutty Noodle Clusters

1 2 oz chocolate chips
1 2 oz butterscotch chips
2 3 oz cans chow mein noodles
1/2 cup chopped nuts

Melt chips in heavy saucepan stirring constantly till completely melted.

Remove from heat

Stir in noodles and nuts until evenly coated.

Drop by teaspoon onto waxed paper. Chill

about 24 clusters

56

Butternut Crescents

1 cup butter or oleo
½ cup confectioner sugar for dough
1 tablespoon water
2 teaspoons vanilla
1 cup finely chopped walnuts
2 cups flour
Confectioners sugar for coating cookies

Melt oleo in small saucepan remove from heat, and stir in sugar water vanilla gradually blend in flour then nuts to make pastry type dough. Pinch off 1 tsp. at a time and put on ungreased cookie sheet.

Bake at 300° 20 minutes until golden

Remove from sheet and dust generously with sugar after cooling

57

Bourbon Balls

1 cup Crushed vanilla wafers
1 cup powdered sugar
1 cup pecans finely chopped
2 Tablespoons Cocoa unsweetened
2 tablespoons corn syrup white
¼ cup bourbon
½ cup white sugar

Mix together all ingredients except granulated sugar.

Roll mixture into 1 inch balls. Roll in Sugar. Place in a Covered container and refrigerate for a few days before serving for maximum flavor

Continue to store in ref. or freezer until used up.

2 doz

58

Judys Rum Balls

In a saucepan melt 6 oz chocolate chips over low heat.
Remove from heat and stir in ½ cup sugar ⅓ cup rum, 2 tablespoons light karo syrup
Fold in 2 cups crushed vanilla wafer cookies and 1 cup ground walnuts.
Shape into 1 inch balls and roll in granulated sugar

Store in air tight containers

Yield 4 doz.

Ronrico Rum

59

Pistachio Marble Cake

1 pkg yellow cake mix
1 pkg pistachio instant pudding
4 eggs
1 1/4 cups water
1/2 cup oil
1/2 teaspoon chocolate syrup

Combine above in large mixer bowl. Blend. Beat at medium speed for 2 minutes. Pour 1/3 of batter into separate bowl. Stir in 1/4 cup chocolate syrup. Spoon batter alternately into greased and floured 10 inch tube pan. Zig Zag spatula through batter marble.

Bake at 350° 50 minutes or until center springs back when lightly touched.

Cool 15 minutes before removing from pan.

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Lemon Lime Refrigerator Sheet cake

1 pkg Duncan Hines Deluxe Lemon Supreme Cake mix
1 pkg (3 oz) lime gelatine.
TOPPING
1 envelope 1½ oz whipped Topping mix
1 pkg 4 oz serving size lemon instant pudding mix
1½ cups cold milk

Dissolve gelatin in 3/4 cups boiling Water. Set aside at room temperature: Mix and bake cake as directed on pkg pan 13x9x2. Cool 20-25 minutes With cake still in the pan and warm poke deep holes through top of cake with a meat fork or tooth pick Space holes about 1 inch apart. With a cup slowly pour gelatin mixture over cake.

REFRIGERATE cake while preparing topping

Lemon Lime Refrigerator Sheet cake

For topping blend topping mix instant pudding mix
Add cold milk in a chilled deep bowl and beat until stiff 3-8 minutes

Immediately frost cake

16-20 servings

Cake must be stored in refrigerator and serve Chilled.

Cheese Lasagna

① Put 1-8oz Chese container out on counter to soften a little

② Cook 8oz. pkg wide lasagna pasta according to directions on pkg. Blanch and hold in cold water until ready to use.

③ Brown 1 onion and 1 lb Hamburger and drain

④ Grease a 9x13 Lasagna Tin and alternate layers Starting
Lasagna Pasta
Ricotta Cheese
Sauce and meat
End with a layer of lasagna and a little sauce with tomt meat

Bake at 350°F covered for 45 minutes

Serves 8-12

"It is a great mistake for Cooks to serve raw fruit to anyone, but the habit some have fallen into of letting small children eat it is nothing less than pernicious. Cook it or let it alone."

Eleanor Rickens Layered Salad

1 head of iceberg lettuce (shredded)
6 sliced hard boiled eggs.
1/2 lb bacon (crumbled)
Green onions enough to layer.
1 (3 pkg frozen peas (uncooked)
1/2 cup of mayonnaise
1 1/2 cup of sour cream.
1 pkg buttermilk dry salad mix
any flavor mix.

Use 9x13 pan.

Layer the lettuce, eggs, bacon onions and peas.
Mix the mayonnaise sour cream Buttermilk salad dressing mix and seal salad with it.

Refridgerate at least 8 hrs. before serving

Cookstip
Prepare salad greens ahead of and let them crisp in sealed foil, saran or waxed paper. They will keep for several days.

Dry salad greens well after their bath before freezing them. Break, not cut into bite-size pieces.

Easy Pralines

1/2 whole graham crackers
3/4 cup butter
1 cup brown sugar
1/4 cup nuts chopped

Line cookie sheet with graham crackers. Melt butter, add brown sugar. Spread on crackers. Sprinkle with chopped nuts

Bake 10 min at 350°

Cooktips

Muffin pans are useful for baking whole tomatoes, peppers, onions or potatoes.

"Heap high the farmers wintry hoard!
Heap high the goodes Cork!
No richer gift has Autumn poured
From out her lavish horn!"

Baking a potato with an aluminum nail or skewer through it shortens cooking time considerably. Fry oiling the skins of a potato before you bake it!

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Bread Pudding

2 eggs, slightly beaten
¼ cup sugar
½ tsp salt
1 tsp vanilla
1 tsp cinnamon
2 Tbsp. butter, melted
2 cups scalded milk
1 cup torn bread.

Mix eggs, sugar salt, vanill and cinnamon together. Slowly add milk and butter to mixture fold in torn bread.
Bake in buttered dish in pan warm water.

Bake at 350° 1 hour.

Cooktip

If you don't have time to bake potatoes, parboil them for 5-10 minutes and they'll bake very fast.

To slice potatoes thin, dip knife blade in boiling water.

To prevent potatoes from turning dark when peeled, put them in salted water until ready to use.

Unbelievable Peanut Cookies

1 cup crunchy peanut butter
1 egg
1 tsp vanilla
1 cup sugar

Beat the egg, add peanut butter, vanilla and sugar. Mix well. Drop by teaspoons on cookie sheet.

Bake at 325°
10-12 minutes

Makes 20 cookies

Cook tip
When cooking several packages of frozen vegetables, use a large kettle and a small amount of water. Put the solid blocks side by side, not on top of each other.

Soak spinach and other leafy vegetables in salted water for a few minutes before washing.

Put parsley in a tightly closed jar in refrigerator it will keep fresh for some days.

Fudge Squares

2 sq. unsweetened chocolate (2 oz)
¼ cup butter
1 cup sugar
2 eggs
1¼ cups Bisquick
½ cup chopped nuts

Heat oven to 350°.

Melt chocolate, butter. Mix in sugar, eggs Bisquick nuts. Spread in 8 x 9" greased sq pan

Bake 30 - 35 min.

"Canary birds feed on sugar and seed: Parrots have Crackers to Crunch; And as for Poodles, they call ~~the~~ me the noodles
Hens Chicken and Cream for their lunch."

"Then all of us prepare to rise and hold our bibs before our eyes, and be prepared for some surprise when Father Carves the Duck."

Mince Meat Bars.

2 1/2 cups bisquick
1 cup sugar
1/3 C. shortening (part butter)
1/2 cup milk
1 1/2 cups prepared mincemeat
Heat oven to 375°

Mix well all except mince-meat. Pat half into greased 13 x 9 oblong pan. to within 1/2" of edges. Spread with mincemeat.

Pat out other half of dough on waxed paper to same size. Turn over on mincemeat. Pull off waxed paper. Bake 20 min.

Frost with thin confectioner's sugar icing. While warm cut into bars

about 2 doz

"Oh, Cakes and friends we should choose with care,
Not always the fanciest cake that's there
Is the best to eat!"

CMD

Butter Cream Cookies

Cream
½ cup butter
½ cup shortening add gradually
½ cup sugar Creaming well
Blend in
1 teas. almond ep tract.
2 ¼ cups sifted flour. Mix Well
Shape
Dough into balls using 1 level T full of dough for each cookie. Press a Maraschino cherry into top of each ball allowing cherry to show slightly
Place on ungreased cookie sheet.

Bake 350° 8 - 10 min.

about 4 doz.

"Its not the meat, but 'tis the appetite
Makes eating a delight"

If you want a mild garlic flavor, put a clove in it into soup, stew, or sauce on a tooth pick and remove before serving. The tooth pick makes it much easier to remove.

Homemade Hot Cocoa Mix

2 cups Nyat dry milk
3/4 cup sugar
1/3 cup Hershays Cocoa
1/2 cup powdered non-dairy creamer
dash salt.

In large mixing bowl combine all ingredients blend well store tightly covered container 3 3/4 cups.

Single serving Combine 1/4 cup mix and 3/4 cup boiling water in cup.

Pecan Pralines

2 c. brown sugar
1/2 c. butter
1/4 c. water
2 c. pecans

Stir sugar, butter and water together over a low heat until sugar is dissolved. Add pecans and cook until mixture forms a firm ball in cold water (240) stirring constantly. Remove from heat and drop on a marble slab or heavy wax paper making patties 3-4 in across. Muffin pans may be used.

Apple Crist Pudding
4 large tart apples pared, cored and sliced
1 Cup Graham - Cracker Crumbs
1 T. flour
1 cup Chopped pecans and/or Walnuts
1 cup light brown sugar
1/4 Cup sugar (white)
1 T. grated Orange rind
pinch salt
1/2 tsp. Cinnamon
1/2 tsp. nutmeg
2 1/2 Cup melted butter
1/2 juice 1 lemon
Cream (Garnish)
Mix the Crumbs, flour, nuts and the sugars together. Season with Orange rind, salt, Cinnamon and nutmeg. Moisten with melted butter. Cover the bottom of a lightly buttered 9X9X2 inch baking dish with a layer of apples, scatter some of the Crumb mixture over the top and sprinkle with lemon juice. Repeat, ending with Crumbs. Bake in Moderate oven, 350° for 45 minutes. Serve warm with Cream. Six Servings.

Grandma Dish 88

"Cake Cookery to be successful is about equally divided between making and baking. Use your oven Control. Don't expect more from your cake than you put into it. A Cake Worth making is Worth the best of ingredients."

Grandma Dish

"My Grandmather's receipt for Plum pudding was left to me, A treasured heirloom.
Ten Pounds flour,
Ten pounds sugar,
Eight pounds butter,
Twenty Five pounds Currants.
Two Ounces Mace,
Two Ounces nutmeg.
One Half pint rose water,
One half pint spirits.
Two pounds Citron.
Ninety eggs.
Make into a paste"
It is hoped the hens are laying well."
Grandma Dishong 12-10-88

Southern Pecan Pie

Pastry for 9-inch pie shell.
1 Cup pecans halves, 3 eggs, 1 T. melted butter, 1 Cup light Corn sirup, 1/2 tsp. vanilla, 1 Cup sugar, 1 T. flour. line a 9-inch pie plate with the pastry. Flute the edges. Arrange the pecans halves in bottom of the shell. Beat the eggs, add the butter, Corn sirup and vanilla. Stir until well blended. Combine the sugar and flour and blend this with the egg mixture. Pour over nuts in the pie shell. Let stand until the nuts rise to the surface. Bake in moderate oven. 350° for 45 minutes. The nuts will glaze during baking. Six servings.

Grandma Dish.

Rice Pudding

1/3 cup rice
1 quart milk
1 inch salt
1 cup sugar
3/4 cup raisins
1 tsp. vanilla
1/2 cup cream

Put the rice in a 6 cup baking dish with the milk, salt, sugar, raisins, and vanilla. Bake in very slow oven, 275° for 2 - 2½ hours, stirring occasionally. Before the last hour, add the cream and do not stir again. Raise the heat to moderate 350° so that the top will brown. 4 to 6 serving.

Cranberry Molded Salad

1 large package red jello mixed according to pkg. directions with half the amount of water called for. Add 1 can whole-cranberry sauce. 1 small can pineapple, and ½ cup broken nut meats. Set until firm, stirring several times. Unmold on lettuce and serve with sour cream.

Cranberry Relish

3 apples (average size) — 1 lb cranberries
1 Orange (average size) — sugar
Do not peel fruit. Grind apples, oranges and cranberries (raw). For each cup of mixture add 1 cup sugar. Ready to eat on Crackers or as a relish with meats and vegetables.

Hamburg Casserole

1½ lbs. hamburg.
½ cup chopped onion
½ 2-8oz Cans tomato sauce
1 tsp. sugar
1 tsp salt
¼ tsp. garlic salt
¼ tsp. pepper
½ 8 oz. Cream cheese
3 Cups Noodles
1 Cup sour cream
⅓ cup green onion
¼ Cup chopped green pepper
¼ Velveeta cheese.

In large skillet, Cook meat and Onion until meat is lightly browned and onion is tender. Stir in tomato sauce, salt, garlic salt and pepper. Remove from heat. Combine sour Cream, Cream cheese, green onion and green pepper. Cook noodles according to package, and drain. Spread one half noodles in baking dish, top with some meat mix. Cover with Cheese Mix. add rest of noodles and meat sauce. top with Velveeta Cheese. Bake at 350° for 30 minutes. Makes Eight to ten serving.

Cook tip.

Dessert: Cook last, Choose one that makes everyone happy, with a feeling of well-being grandma.

Mexican Holiday Cookies.

2 Cups lard
1/3 Cup sugar
3 1/4 cups flour
2 tsp. salt.
1 Cup liquid Orange juice or wine
1 tsp. baking powder
2 tsp. ground anise seeds.

Cream lard, add 1/3 Cup sugar, Cream some more add liquid and let stand. While sifting dry ingredients add dry ingredients to Creamed mixture. Knead more flour into dough until it forms a ball and isn't sticky. Roll out on wax paper to 1/8 to 1/4 inch. Cut into Diamond shapes, use knife or pastry wheel. Bake at 400°. Approximately 12 mins. light brown. Dip while still hot in sugar and Cinnamon mixture. (1 Cup sugar and 1 tsp Cinnamon.

Tuna Crunch Casserole

1 Can Cream of mushroom soup
1/2 Cup Milk
3 1/2 Can (7 oz) tuna, drained and flaked
1 Cup egg noodles (cooked)
2 hard boiled eggs, sliced
1 Cup Cooked peas,
1/2 Cup slightly Crumbled potato Chips

In a quart Casserole, blend soup and milk; stir in tuna, eggs, noodles and peas. Bake at 350° for 25 mins. Top with potato chips. Bake 5 minutes longer.

Broccoli and Cheese Casserole

2 pkgs Cooked Chopped broccoli drained, mix ½ lb velveeta Cheese and ½ stick butter with the hot broccoli and let melt. Place in baking dish and top with ½ lb Ritz Crackers Crumbs mixed with ½ stick of butter melted.

Bake 20 minutes at 350° uncovered.

Dakota Dish.

2 lbs. ground beef
5 Med. potatoes (cubed)
1 large Can pork & beans
Onion
1 large Can tomatoes

Brown together ground beef and Onion. In large Casserole mix together with beans, tomatoes, and potatoes. Potatoes Can be Cooked a little to speed up baking. Bake at 350° for 1 hour.

Bread Pudding

Break up bread in Cake pan and let dry. Mix 3 eggs, 1½ cups sugar, 2 tsp vanilla, cinnamon and milk. Pour over bread and mash down. Use enough milk to Cover bread well. Sprinkle with Cinnamon. Stir after 20 minutes Once or twice.

Bake at 350° for 1 hour.

Mexican Cornbread.

Mix all at once - 1 Cup Cornmeal (yellow)
1 Cup Milk
2 eggs
1 to 1½ tsp. Salt
2½ Cup bacon drippings
2 Jalapeno peppers chopped
1 Med garlic
½ lb grated Cheddar Cheese
2 # 303 Can Cream Corn.

Bake at 350° for 25-35 minutes in well greased pan.

Banana Bread.

¼ Cup butter — 1 tsp. soda
3 bananas, mashed — 1 egg
1 tsp. vanilla — ½ cup nuts
1 Cup sugar — 1 T. water.
1½ Cups flour — Dissolve soda in Water.

Cream, butter and sugar, add beaten egg. add Bananas, flour, nuts, vanilla add lastly the soda in Water.
Bake at 350° 40-50 minutes.

Watergate Salad.

1 small Cool whip
1 large can Crushed pineapple (undrained)
1 package instant pistachio pudding mix.
½ Cup miniature marshmallows
1 Cup Chopped nuts.
Mix all ingredients and Chill.

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Corn Bread Dressing

2 Cups Chopped onions — 1 tsp. pepper
2 Cups Chopped Celery — 2 T. poultry seasoning
1 T. margarine — 2 tsp sage
3 Cups Cornbread Crumbs — 3 Cups Chicken broth.
2 tsp. salt — 2 eggs, well beaten.

Bake Cornbread in heavy iron skillet if you have one. Let cool and crumble in large Container.

Heat oven to 350°.

Cook Onion and Celery in butter until tender. Add to bread crumbs. Mix seasoning and sprinkle over bread mixture. Add broth and eggs. Mix very thoroughly and place in a 3 qt. Casserole dish and Cover. Bake in oven. 350° about one and one half hours. If dressing seems to moist add a dab of flour; if too dry add more broth. For Crisper dressing uncover for last ½ hour.

Bean and Bacon Slaw.

1 Can drained kidney beans
2 Cups shredded cabbage.
½ Cup diced Celery
2 T. finely chopped parsley
½ Cup finely chopped Onion
3 4 Strips bacon Crumbled.

Stir 1 T. vinegar into ½ Cup mayonnaise. add 1 tsp. salt, ½ tsp pepper and 1 T. sugar and pour over salad mixture. Toss lightly and serve in lettuce lined bowl.

Baked Chinese Hamburger

1 lb. ground beef
1 Med Onion, Chopped
1 Cup diced Celery
½ Cup Cooked Rice
¼ tsp. pepper
¼ Cup Soy Sauce
1 Can mushroom Soup
1 Can Chinese Vegetables
1½ Cup Water
1 Can La Choy Chow Mein noodles.

Brown beef with Celery and Onions. add all ingredients except noodles. Bake at 350° Covered for 30 mins Stir. Put noodles over top, bake uncovered 30 mins longer.

Unbaked Fruit Cake.

½ lb dates
½ lb. figs
2¼ lbs Citron.
1 lb. raisins
¼ lb. Nuts
1 Cup granulated Sugar

Put all ingredients through food chopper. Mix and Mold into a loaf Cake. Wrap in wax paper. Store in Cool place. Slice and serve.

Chocolate Candy Balls

1- 3oz. pkg cream cheese
3½ c. powdered sugar
3 Hershey bars melted

Mix these 3 ingredients together well and roll into balls and finely chopped nuts

Chocolate Peanut clusters

½ lb. sweet chocolate
1 c. peanuts
½ c Eagle Brand sweetened condensed milk

Melt chocolate in top of double boiler over boiling water. Remove heat add Eagle Brand milk and peanuts. Mix. Drop by tsp. onto Wax paper

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Planet Butter cups.

½ lb butter
1 c. planet butter

Cream this together then add 5¼ c. confered sugar
1 tsp vanilla
Shape into balls and dip in chocolate.

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Uncooked Fondant

1/3 butter or oleo softened
1/2 c light karo
3 1/2 c (1 lb) powdered sugar
1 tsp vanilla
1/2 tsp salt.

Blend together butter, karo, vanilla and salt in a large mixing bowl. Add sugar all at once, Mix first with a spoon. Then with hands kneading well. Turn out on a board and continue kneading until mixture is well blended and smooth. Store wrapped in a tight container in a cool place.

Makes about 25 centers

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Graham Cracker Fudge

2 tsp cocoa
½ tsp vanilla
1 c. chopped nuts
1-14 oz can sweetened condensed milk
1¾ c. graham cracker crumbs
1 tsp butter

Put cocoa and milk in double boiler & cook till mixture thickens (about 5 min) stirring constantly add vanilla crumbs and half of nuts Mix Well. Sprinkle half of nuts in bottom of 8 inch sq pan. buttered press in candy. put remaining nuts on top.

Let stand overnight.
Then cut in sq.

Toffee Fud[illegible]

[illegible] on bottom of greased 9" pan 1 c. pecans chopped Combine in saucepan. 3/4 c brown sugar packed. 1/2 c butter, bring to boil, stirring constantly for 7 min. Remove from heat and spread over nuts. Sprinkle over top 1/2 c. semi-sweet cho. pieces. Heat will melt cho. spread evenly on top.

Cut while warm

Refrigerate to set.

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Peanut Butter Balls

1 c peanut butter
1 c karo
1 1/4 c powdered sugar
1 1/4 dried milk

Mix together well. Put in refrigerator to cool. Then form into balls Ready to eat.

Easter Eggs

1/2 lb. butter
1-8 oz pkg cream cheese
3 lbs powered sugar

Cream butter and cheese, gradually blend in sugar. Shape into small eggs and cool for one hr. Dip in melted chg coating put where cold. The mixture may be divided and peanut butter, coconut, nuts cherries etc. may be added,

Home Made Sweetened Condensed Milk Same as Eagle Brand Milk

2/3 c Instant Nonfat Dry milk
1/2 c. sugar
1/3 c. boiling water
3 T. melted butter

Combine all ingredients in blender. Blend until smooth. Or use hand beater and beat until smooth. Store in cold place until ready to use.

This makes the equivalent of a 14 oz can of Eagle Brand Milk

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Peanut Butter Crunchies

2 c sugar
1/3 c cocoa
1/4 c butter
1/2 c milk
3 c quick oats
1 c crunchy peanut butter
2 tsp vanilla

Mix sugar, cocoa in a large saucepan. Add butter and milk bring to a rolling boil, boil 2 min while stirring. Remove from heat add oats, peanut butter and vanilla, Mix thoroughly Drop by tsp. on wax paper Cool Yield 4 doz.

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Church Windows

Melt in double boiler:
1/2 oleo
Put in mixing bowl
10 1/2 oz miniature colored marshmallows
12 oz Cho. chips (2c)
1 c nuts

Pour melted cho. over marshmallows and nuts Mix well. Sprinkle coconut on wax paper. Pour mixture on coconut. Form into roll. Refrigerate until hard. Slice in 1/4 - 1/2" slices Very colorful and delicious

If you don't like coconut Roll in powdered Sugar instead

Rice Krispie Turtles

45 large marshmallows
2 T. butter
1 c. choc. chips
1 c. butterscotch chips
1 c. nuts (any kind)
2 c. rice krispies

Melt chips butter and marshmallows in 2 qts saucepan over low heat. Add rice krispies and nuts. Drop by tsp. on wax paper. Cool and eat.

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Snowy Fudge

2 C. sugar
3/2 C. milk

Cook this to 234f, as indicated on the candy thermometer, or when dropped in very cold water forms a soft ball which flatens on removal from water
now add the following
1/4 C peanut butter
1 tsp vanilla
1 c. marshmallow creme

Mix well and pour in a buttered pan 8x8x2 in.
When cold cut in sqs.

Glazed Carrots

2 bunches young carrots
2 T. sugar
3 T. butter
Trim the carrots and boil in a little salted water until tender. The time will vary, depending on how large they are. Melt the sugar in butter in a saucepan and add the carrots. Keep turning until they are thoroughly glazed. For a change, try 3 T. honey in place of sugar and cut down or omit the butter. Four to six servings.

Harvard Beets

2 (1 lb, 13 oz) cans beets sliced, diced or whole or 12-15 small fresh beets cooked.
1 T. Cornstarch
3 T. Vinegar
3 T. sugar. or 1/4 cup light brown sugar
1 tsp. salt
1 T. butter.
Drain the beets and save the juice. Mix the Cornstarch with 1/2 cup beet juice.