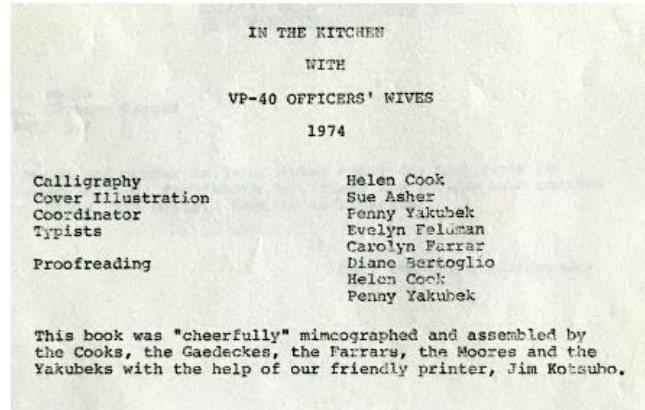
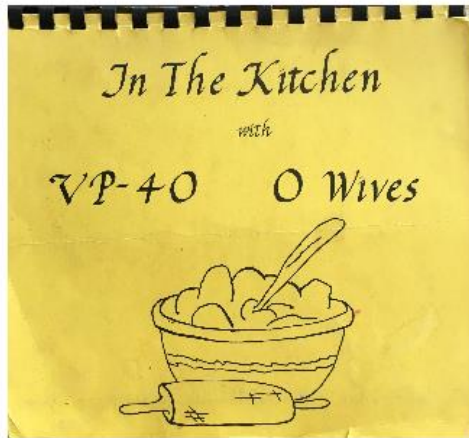
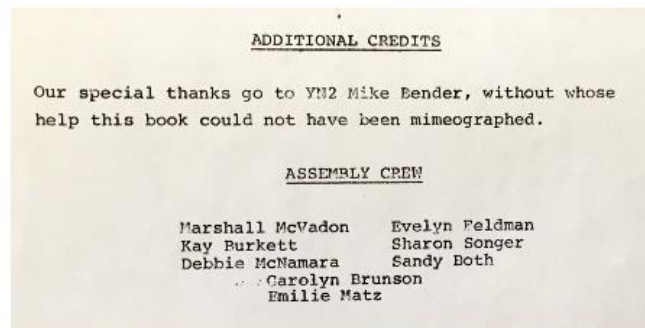


In The Kitchen



Bernice 'Roz' Martin's Personal Copy
(Bernice Roe Souter Mortensen Martin)

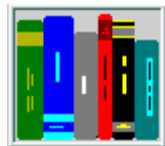


Appetizers & Beverages

Entrees

Soups, Salads, & Vegetables

Deserts & Baked Goods



Fathering Leadership

Appetizers & Beverages

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FOUR-FRUIT FROSTY PUNCH

1 C orange juice (fresh or frozen) 1/4 C lemon juice
1 C pineapple juice or pineapple
1 C lime juice or limeade (fresh or frozen) 1 pt. vanilla ice cream
Garnishes: orange, lemon, and lime slices

Mix juices and water. Add ice cream. Use concentrate with water as directed for punch. For 4 (12 oz.) glass servings use one 1 cup of each juice.

Diane Bertoglio

TEXAS "TRASH"

1 1/2 stick margarine 1/2 box wheat chex
1 t Worcestershire sauce 1/2 box bugles
1/2 t red pepper 1/2 box small shredded wheat
salt 1/2 box small pretzels
garlic powder 1 lb. pecan halves

Melt margarine. Add all other ingredients in first column. Put this in a big roaster, then add ingredients in second column. Mix all well and bake at 225° for two or three hours. Stir every once in a while. Makes a lot.

Carolyn Farrar
(Given to me by Mary Murphy)

AN APPETIZER OR "ANTIPASTI"

Bagna Cauda (Hot Dipping Sauce):
1/2 C olive oil 1 1/2 C butter
2 cloves garlic, well mashed 8 anchovy fillets, mashed
1 medium truffle

In a saucepan heat the olive oil and in it cook the garlic until soft, not brown. Remove and discard garlic. Add butter and let melt. Immediately add mashed anchovies, blending them thoroughly. Grate into the mixture the truffle and heat thoroughly. Serve hot, as a fondue, great for bread, or on assorted raw vegetables. Serves 6.

Diane Bertoglio

EMSPANADA HORS D'OEUVRES

1 pkg. (8 oz.) cream cheese 1 T minced onion
1 C butter 2 med. tomatoes, peeled and
2 C flour chopped
1 pkg. spaghetti sauce mix 1/2 C grated cheddar cheese
2 T grated Parmesan and Paprika
Romano cheese blend 3/4 lb. ground meat

Cream butter and cream cheese together until well mixed. Add flour gradually and work into a ball. Refrigerate while making filling. Brown ground meat lightly. Add spaghetti sauce mix, tomatoes, and onion. Simmer 10 min., stirring constantly. Add cheese and mix well, let cool. Roll out dough to 1/8" thick. Cut into 3" rounds. Add spoonful of filling in middle, wet edges, seal and bake at 350° for 15-20 min. Sprinkle lightly with paprika. Makes 40.

Penny Ford

CHEESE BALLS

12 oz. New York sharp cheese, 1/4 t salt
grated 3/4 t red pepper
2 sticks margarine, melted 2 lg. jars small green stuffed
2 C sifted flour olives

Mix grated cheese and flour. Add melted margarine and seasonings. Mix well, with hands if necessary. Make small balls, putting olive in center. Bake at 450° for 5 min. on bottom shelf of oven and 5 min. on top shelf. Balls may be frozen.

Carolyn Brunson

CHAFING DISH MEATBALLS

1 lb. ground beef 1 T snipped parsley
1/2 C dry bread crumbs 1 t salt
1/3 C minced onion 1/8 t pepper
1/4 C milk 1/2 t Worcestershire sauce
1 egg 1/4 C shortening
1 bottle (12 oz.) chili sauce 1 bottle (10 oz.) grape jelly

Mix beef, crumbs, onion, milk, egg, and four seasonings; gently shape into 1 inch balls. Melt shortening in large skillet, brown meatballs. Remove from skillet; drain fat. Heat chili sauce and grape jelly in skillet until jelly is melted stirring constantly. Add meatballs, stir until coated. Simmer 30 min. Serve in hot chafing dish. Makes about a dozen meatballs. This is a delicious recipe for holiday entertaining.

Pat Anderson

CHICKEN LIVER CANAPES

Chicken livers, cut in bit size pieces 1 can water chestnuts, cut in thin slices
bacon, cut in half slices

Place a piece of chicken liver and a slice of water chestnut on each half-slice of bacon. Roll up and secure with a toothpick. Place on cookie sheet. Bake at 450° for 20-25 min. or until bacon is crisp and liver is cooked. Drain on paper towels.

Carolyn Farrar

MARINATED MUSHROOMS

3/4 C salad oil 1/4 C tarragon vinegar
1/4 C olive oil

Mix above ingredients plus salt, garlic pod, and parsley in blender. Pour over canned button mushrooms (drained) and slice onion on top. Let stand for several hours.

Carolyn Brunson

GALA PECAN SPECIAL

1 8 oz. pkg. cream cheese 1/2 t garlic powder
1 2 1/2 oz. jar sliced dried 1/8 t white pepper
beef (chopped fine) 1/2 C sour cream
2 t chopped green onion 1/2 C ground pecans
1/4 C finely chopped green pepper

After softening cream cheese, combine next 6 ingredients, and spoon mixture into 8" pie plate. Cover with pecans. Bake at 350° for 20 min. Serve hot on crackers.

Maggie Tohergte

DILL DIP

2/3 C mayonnaise 1 T parsley
2/3 C sour cream 1 t bean monde
1 T green onion 1 t dill weed

Combine and chill. Delicious with fresh vegetables.

Pat Anderson

CRAB MEAT HORS D'OEUVRES PUFFS

Pastry:
1/2 C water dash cayenne pepper
4 T butter 1/2 C sifted flour
1/4 t salt 2 eggs

Combine the water, butter, salt and cayenne pepper in a saucepan; bring to a boil and add the flour all at once--stirring constantly with a wooden spoon over low heat until a ball of dough is formed and mixture leaves the sides of pan. Remove from heat. Add 1 egg at a time beating until glossy after each addition. Drop by the heaping tsp. onto a cookie sheet, leaving 1 inch between each. Bake in preheated oven (500°) 20 min. or until browned and dry to the touch. Cool, split and fill.

Filling:

1 t butter 1 C finely chopped crab meat
2 T minced onions 1 T minced parsley
3 T chopped mushrooms 1 t salt
1/8 t tabasco

Melt butter in skillet; saute the onions and mushrooms 5 min. Stir in the crab meat, parsley, salt and tabasco. Saute 1 min. Cool. Fill puffs. Makes 32 puffs.

Pat Anderson

Appetizers & Beverages

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FREEZER CHEESE BALL

1/2 lb. sharp cheddar cheese
8 oz. pkg. cream cheese
1/4 lb. blue cheese
1/4 C butter
1 clove garlic, minced
2/3 C coarsely chopped walnuts or pecans

Allow cheeses and butter to soften for several hours. Shred cheddar into large mixing bowl of an electric mixer. Add cream cheese, blue cheese, and butter; beat until blended. Add garlic and beat until creamy. Cover and chill 3 hrs. or until firm enough to shape into balls. Divide in half and shape each into a smooth ball. Roll each ball in 1/3 C. nuts, pressing lightly. Wrap in clear plastic film, then overwrap in plastic bag. Freeze until needed. Allow to stand at room temperature for several hours before serving.

Cindy Moore

AVOCADO DIP

2 Avocados, mashed
1 med. tomato, chopped fine
onion, chopped fine (to taste)

Mix avocados, tomato, and onion with 1 T. mayonnaise. Season to taste with Jalapeno pepper juice, salt, and juice of half a lemon.

Carolyn Brunson

SWEET AND SOUR MEATBALLS

3 lbs. ground beef
2 eggs
3/4 C oatmeal (or cracker crumbs)
salt and pepper
garlic and onion salt to taste
1 t parsley

Put all together and make balls. Simmer in batches in 1 to 2 cans of beer. Drain, cool and refrigerate. (Each batch needs to simmer about 15 minutes.)

Sauce:

2 C catsup
1 C oil
4 t lemon juice
2 1/2 C water
1/2 C cornstarch
2 C wine vinegar
1 t salt
1 t ginger
2 C sugar
3/4 C Worcestershire sauce

Add last 5 minutes:

2 C green pepper, cut in squares
1 1/2 C pineapple chunks

Simmer sauce until thick, stirring often. Cool. When ready to serve, add meatballs, green pepper and pineapple and simmer about 5 min. (this sauce is a little tart, so I add a little pineapple juice from the pineapple chunks, to taste).

Julie Snyder

CHILI BISCUITS

Combine 3 cups of flour, 1 tsp. salt, 1/3 cup sugar and cut in 1/3 cup vegetable shortening. Dissolve 2 pkg. yeast in 1 cup lukewarm water. Beat two eggs and add to yeast water. Combine the liquid and dry ingredients. Knead or mix until the dough is smooth (about 10 min.). Oil with melted margarine. Cover and proof 30 min. Roll dough to 1/2" thickness. Cut with 1 1/2" cutter. Place on oiled cookie sheet and brush with melted margarine. Proof 15 min. Bake 12 to 15 min. at 450°. Remove from oven, brush with melted margarine and cool. Cut a marble-size ball from top center of each roll. Fill with Chili for Chili Biscuits. Top with grated cheddar cheese. Heat 5 min. at 350°. Serve hot. Makes 70-80. May be frozen. Freeze in foil pans without grated cheese.

Chili for Chili Biscuits

Put into a heavy saucepan with a tight fitting lid 2 1/2 lbs. good lean ground beef. Cover and cook in own juices, stirring often, until tender, about 40 minutes.

Chop 1 cup onion very fine and saute in 1/4 cup oil. Add:
1/4 C chili powder
2 T ground cominos (cumin)
2 T salt
1/4 C flour
2 T pepper
1 t garlic powder
1 T paprika
1 T Accent

Add the onion and seasoning to the steamed meat. Add flour. Add 2 1/2 cups boiling water. Stir well, cover and allow to simmer 15 min. Cool or mold and refrigerate for future use. Use to fill chili biscuits. Refrigerate or freeze. Enough to fill 70-80 biscuits.

Carolyn Farrar
(Given to me by Dorothy McJally)

SHRIMP DIP

1 can shrimp
1 8-oz. pkg. cream cheese
1 t Worcestershire sauce
garlic salt
salt
1 C tomatoes and green chiles

Put all in blender and blend. Serve with potato chips.

Carolyn Farrar
(Given to me by Mary Murphy)

CHILI CON QUESO

Melt over low heat:
1 lb. Velveeta cheese
1/2 lb. longhorn cheese

Add:
1 can (#303) tomatoes, chopped and drained
1/2 small can Ortega mild chili peppers
1 t cumin seed
1 lg. onion, chopped fine
1 clove garlic, minced
2 dashes Tabasco sauce
Worcestershire sauce to taste

Heat all together and serve with tortilla chips or Fritos. Freezes well, too.

Kay Hanson

SPINACH DIP

1 pkg. frozen spinach
1 C mayonnaise
1 C or desired amount of chopped chives or green onion
Add salt, pepper and spices of choice

Thaw spinach and squeeze out well, then mix well with mayonnaise add chives or green onion. Refrigerate until ready to use.

Teresa Meenen

OLIVE CHEESE BALLS

1 stick margarine
1 glass Old English cheese
1 C flour
1/2 t paprika
small stuffed olives

Mix softened margarine and cheese. Add flour and paprika. Chill about an hour. Put approximately 1 tsp. dough in hand, place olive in center and wrap dough to form a ball. Chill or place in freezer for future use. Bake 450° 8 to 10 min.

Carolyn Farrar

CHEESE ROUNDS

1 1/2 C cheddar cheese, shredded
1 C swiss cheese, shredded
1 C Monterey Jack cheese, shredded
4 green onions, chopped fine
Mayonnaise to moisten

Combine all ingredients and spread on buffet rye rounds. Broil until cheese bubbles. Serve warm.

Carolyn Farrar

HERBED CREAM CHEESE DIP

1 clove garlic, minced
1-2 T minced onion
1/4 t salt
pinch of dry mustard
1/4 t thyme
3 oz. pkg. creamed cheese
1/4 C mayonnaise
1 T lemon juice
2 T chopped green onion
dash of Tabasco
chopped parsley or chives

Blend together, garlic, onion, salt and mustard; add cheese and cream till smooth; add mayonnaise and rest of ingredients and blend. Sprinkle with parsley or chives. (I put everything in the blender at once and blend till smooth.) Serve with seafood or raw vegetables--celery, cauliflower, carrots, tomatoes, etc.

Helen Cook

SALMON BALL

1 1 lb. can (2 C) Salmon (Red)
1 8 oz. pkg. cream cheese
1 T grated onion
2 T lemon juice
1 t horseradish
1/4 t salt
1/4 t liquid smoke
3 T chopped parsley

Drain and flake salmon. Combine all other ingredients and chill several hours. Make into ball and roll in parsley. Serve with Triscuits.

Carolyn Farrar
(Given to me by Mary Murphy)

Appetizers & Beverages

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CRABMEAT FONDUE

5 oz. jar sharp cheese
8 oz. pkg. cream cheese
2/3 C milk
1/2 t Worcestershire sauce
7 oz. can crab meat
pinch of garlic salt
fresh ground pepper

In top of double boiler, heat cheese spread and cream cheese. Stir until blended. Drain crab meat, flake, and add to contents of double boiler. Stir in remaining ingredients and heat until blended. Pour into chafing dish or fondue pot. Serve hot, accompanied with bread cubes for dipping.

Debbie McManara

STUFFED MUSHROOM'S

1 lb. mushrooms-approx. 1" diameter
1 8 oz. pkg. cream cheese
1/2 onion, chopped
5 slices bacon, fried crisp and drained

Allow cream cheese to soften at room temperature. Remove stems from cleaned mushrooms, chopping some of the stems to add to the cream cheese mixture. Crumble bacon and add with onions and stems to cream cheese. Mix well--place mound of filling in mushroom caps. Broil for a minute or two until slightly golden.

Penny Yakubek

LUMPIA

1 lb. ground beef
1/2 lb. ground pork
1/2 lb. cooked shrimps, chopped
1 small onion, chopped
1 clove garlic, minced
1 small potato, peeled and diced
salt and pepper to taste

Saute garlic in two T. oil. Add all the rest and simmer 20 min. stirring occasionally. Remove from heat and let cool. For cook-tail lumpia, cut wrappers in half, place a small amount of mixture near top of wrapper, fold sides over and roll up, sealing end with beaten egg. Deep fry until brown, drain and serve with sweet and sour sauce (or freeze before cooking). Break apart and cook without thawing, as above. Do not place these in a covered container, once deep fried, or they will not remain crisp. Makes about 80-100.

Carolyn Farrar

STUFFED JALAPENOS

1 can Jalapenos
1 can tuna
2 T capers
Mayonnaise
salt and pepper
1 T lemon juice
1-2 finely chopped green onions

Cut Jalapenos in half. Remove seeds and membranes. Rinse well and soak in ice water overnight (or longer). Pat dry and stuff with mixed remaining ingredients. Use just enough Mayonnaise to hold mixture together.

Carolyn Farrar

(Given to me by Dorothy McNally)

WON TON

1 1/2 lb. seasoned sausage
garlic powder, salt and pepper, to taste
1 pkg. won ton wrappers (small package)
1 beaten egg
Parsley

Brown and drain all ingredients in first column. Cool. Wrap about 1/2 tsp. filling in each wrapper. Fold wrappers like a diaper. Seal with beaten egg. Deep fry and serve with sweet and sour sauce or freeze and use in Won Ton Soup (recipe in Soup Section).

Carolyn Farrar
(Given to me by Mary Murphy)

STUFFED MUSHROOM CROWNS

12 lg. fresh whole mushrooms
1/4 C sliced green onions
3 T butter
1/2 t dried dill weed
1/4 t salt
dash Worcestershire sauce
1/3 C fine dry bread crumbs

Remove stems from mushrooms; chop stems. Cook stems and onion in butter till tender but not brown. Add bread crumbs, dill weed, salt, and Worcestershire sauce. Fill mushroom crowns with onion mixture; place on baking sheet. Bake in 325° oven for 15 min. Makes 12 servings.

Helen Cook

CHICKEN LIVER APPETIZERS

12 chicken livers, quartered
12 slices bacon, halved
1/2 C soy sauce
24 water chestnuts, sliced

Soak livers and bacon in soy sauce for 4 hours. Make slits in the sides of liver. Insert slices of water chestnut and secure with toothpicks. Arrange appetizers on a rack or in a shallow pan. Bake in hot oven (400°) for 20 min. or until bacon is crisp. Good quality bacon is a must for this.

Sue Asher

HOT CRAB SPREAD

8 oz. cream cheese
1 T milk
6 1/2 oz. flaked crab meat
1/2 T horseradish
2 T chopped onion
1/4 t salt - dash pepper
1/3 C slivered almonds

Combine ingredients and spoon into ovenproof dish. Sprinkle with almonds. Bake at 375° for 30 minutes. Serve with any kind of crackers.

Tommie Maness

MUSHROOM CROUSTADES

36 thin slices bread
2 T soft butter
3 T finely chopped shallots
4 T melted butter
1/2 lb. mushrooms, finely chopped
2 T flour
1/2 t salt
1/8 t Cayenne pepper
1 T finely chopped parsley
1 1/2 T finely chopped chives
1/2 t lemon juice
2 T Parmesan cheese
Butter
1 C heavy cream

Cut bread with 3" round cookie cutter. Brush inside tiny muffin cups with heavy coat of soft butter. Push bread in carefully. Bake 400° for 10 min., remove from cups. Cool. Cook shallots in melted butter, stirring about 4 min. or till tender, not brown. Stir in mushrooms. Cook 10-15 min. until all moisture is gone, stirring occasionally. Remove from heat. Sprinkle on flour, stir until flour no longer visible. Add cream, bring to a boil, stirring constantly. Reduce heat; simmer 1-2 min. Remove from heat. Stir in salt, pepper, parsley, chives and lemon juice. Transfer to bowl. Cool. Fill shells. Sprinkle with cheese. Pat with butter, arrange on cookie sheet. Bake 10 min. at 350°. Carolyn Farrar

CHEESE CRUNCHERS

1 (5-oz.) jar sharp spreading cheese
1/2 t salt
1/2 C flour
1/4 C butter

Mix all ingredients. Chill well. Roll into long snake roll and cut off 1 inch pieces. Bake 10 minutes at 450° on cookie sheet.

Carolyn Farrar

Entrees

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BAKED BARBECUED RIBS

2-3 lbs. meaty spareribs
salt and pepper
2T brown sugar
1 t prepared mustard

2 C tomato sauce
vegetable oil
2 T vinegar
1 medium onion

Put spareribs in a 2-qt. baking dish. Brush with vegetable oil, salt and pepper. Bake 400° for 45 min., turning once. Pour off fat. Combine the vinegar, brown sugar, onion and mustard. Spread over meat. Pour tomato sauce over the meat. Bake 50-60 min. covered. Baste occasionally with sauce. Serve 5-6.

Evelyn Feldman

TURKEY LONG BURGERS

1 1/2 C diced cooked turkey
1 C shredded cheddar cheese
1/2 C mayonnaise
3 hard cooked eggs, chopped

2 T sweet pickle relish
8-10 frankfurter buns,
buttered

Preheat oven to 350°. Combine all ingredients except buns. Fill buns. Wrap each in foil. Bake 25-30 mins.

Maggie Tobergte

SWEET-SOUR POT ROAST

3 1/2 lbs. beef roast (rump,
rolled, sirloin tip)
2 T shortening

1 bay leaf
1 t. salt
3/4 C water
1 med. onion, chopped

Melt shortening in heavy pan, add beef roast and brown on all sides. Add onion, bay leaf, salt and water. Cover and simmer 1 hour. Mix together:

1 T brown sugar
2 T vinegar

3 T catsup
1/2 C raisins

Add to meat and simmer for 1 to 1 1/2 hrs. Remove roast and skim fat. Add 1 T cornstarch mixed with 1 cup water to thicken gravy.

Kay Hanson

PORCUPINE MEATBALLS (Pressure Cooker Method)

1 1/2 lbs. ground beef
1/2 C rice
1 t. salt

1 T minced onion
1 can tomato soup
1/2 C water

1/2 t. pepper

Wash rice thoroughly. Combine meat, rice, salt, pepper and onion. Shape into balls. Heat soup and water in pressure cooker. Drop meat balls into soup mixture. Close. Cover securely. Place pressure regulator on vent and cook 10 min. with regulator rocking slowly. Let pressure drop of own accord.

Pat Anderson

SHRIMP CREOLE

2 T butter
1/2 C minced onion
1/4 C sliced celery
1/2 C chopped green pepper
2 t chopped parsley
1 bay leaf
1/2 t cayenne pepper

1/4 t thyme
salt to taste
1 6-oz. can tomato paste
2 1/2 C water
2 t worcestershire sauce
1 pkg. frozen shrimp

Melt butter over low heat. Add onion and cook until yellow. Blend in remaining ingredients except worcestershire sauce and shrimp. Cook slowly at least 1 hour. Half an hour before serving, add worcestershire sauce and shrimp. Serve on hot cooked rice.

Carolyn Brunson

SHRIMP CREOLE

Sprinkle 1 1/2 lbs. cleaned and cooked shrimp with 2 T lemon juice, 1 T worcestershire, 1 t. salt. Melt 3 T butter or margarine in large fry pan. Add 1 med. onion, chopped, 1/2 C sliced celery, 1 clove garlic, crushed, 1/2 C chopped green pepper. Saute for 5 min.

Blend 2 T flour, 1 t. sugar, 1/4 t. pepper, 1 small can tomato paste, 2 1/4 C tomatoes, 1 cube beef bouillon, 1/4 t. chili powder, 1 t. salt. Add this mixture to fry pan and cook over low heat for 15 min. Add shrimp, cover, cook 5 min. Serve on rice.

Maureen Raphael

PEANUT BUTTER CHICKEN

1 fryer, cut up
1 clove garlic, minced
pepper & few cominos
1 T chili powder

1/2 onion, chopped
1 small can tomato sauce
1/2 C peanut butter (soak
in 1/2 C water while
searing chicken)

Brown chicken, add onions, saute. Add spices, tomato sauce, chili powder and peanut butter with water. Add about 3/4 C more water and simmer til done (covered if on top of stove) about 40 min. Bake 300° 35 to 40 min. if cooked in oven after browning process.

Cindy Gaedecke

SHRIMP TEMPURA

2 C flour
3 eggs

1 C milk
salt, pepper, accent to taste

1 1/2 lbs. shrimp

Mix batter together and stir in shrimp. Drop shrimp separately into hot oil (about 350°) and fry until golden. Drain on paper towels and serve at once or reheat at serving time. Serve with sweet and sour sauce.

Carolyn Farrar
(given to me by Mary Murphy)

CHICKEN ADOBO

Wash 12 pieces of chicken (thighs) and place in large pot. Ad 1 cup soy sauce, 1 bay leaf, 1 cup white vinegar, 1 whole garlic bulb (peeled and broken up) and 1 cup water. Stew until tender. Serves 6.

Carolyn Farrar
(given to me by Mary Murphy)

CHICKEN WITH RICE

1 C uncooked rice
1 can mushroom soup

1 pkg. onion soup (dry)
1 1/2 cans water

1 cut-up fryer

Place rice in baking dish. Top with chicken, onion soup, mushroom soup and water. Seal with foil. Bake 350° 2 hrs.

Sharon Songer

CHICKEN KIEV

4 med. chicken breasts
salt
4 T chopped green onion

4 T chopped parsley
1 stick butter
1 egg, beaten
dry bread crumbs

Cut chicken breasts in half lengthwise. Remove skin. Cut away bone. Do not tear meat. Place each piece chicken, boned side up, between two pieces plastic wrap. Pound chicken to 1/4" thickness with wooden mallet, working from center, out. Remove plastic wrap; sprinkle meat with salt. Sprinkle 1 T onion and 1 T parsley over cutlets. Cut the chilled 1/4 lb. stick of butter into 8 sticks. Place small stick of butter near end of cutlet. Roll as for jelly roll, tucking in sides of meat and pressing to seal well. Dust chicken breasts with flour. Dip into egg, then roll in bread crumbs. Chill chicken rolls for at least 1 hr. Fry in deep fat at 340° for 5 min. or until golden brown. Serves 4.

Evelyn Feldman

CHILI

1 1/2 lb. ground beef
1/2 lb. ground pork
1 1/2 C chopped onion
2 cloves garlic, minced
2 t. salt
2 T chili powder

1 T paprika
dash Tabasco
1 t. thyme
1 t. sage
1 can tomatoes (reg. size)
2 cans kidney beans

Brown meat in 2 T oil, drain and add all the rest. Simmer 30 min. Serves 4-6.

Carolyn Farrar

[Return to Cover](#)

Entrees

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CHICKEN DISH

1/2 C rice, uncooked
1/2 C water
1 can cream of mushroom soup
1 can cream of chicken soup
4-6 chicken breasts or whole frying chicken pieces

Mix first 4 ingredients. Pour into long pan or casserole. Put chicken on top. Pour 1/3 cup melted butter over top. Sprinkle parmesan cheese on top. Bake 1 hr. at 350°.

Judy Wolfe

BROILED PORK CHOPS WITH MUSHROOM STUFFING

3 T butter
2 T finely chopped green pepper
2 T finely chopped onion
1/2 lb. mushrooms, chopped
3/4 C soft white bread crumbs
1/4 t. salt
dash pepper
dash cayenne
6 pork loin chops, 1 1/2" thick with pocket

In hot butter in large skillet, saute green pepper, onion and mushrooms until golden--5 min. Remove from heat. Stir in bread cubes, salt pepper and cayenne. Wipe chops with damp paper towels. Trim excess fat. Stuff each pocket with a heaping tablespoon of mushroom mixture; fasten with wooden picks. Place any remaining stuffing on tail. Roll and secure with wooden picks. Broil on both sides to desired doneness.

Cindy Moore

MOCK ENCHILADACASSEROLE

1 lb. ground beef
1/2 C chopped onion
1 t. salt
1/2 t garlic salt
6 oz. corn chips
1 15-oz. can chili w/beans
1 6-oz. can tomato sauce
dash pepper
1/4 lb. grated American cheese
1/2 t. Worcestershire sauce

Brown ground beef. Add chopped onions and cook until lightly browned. Add salts, worcestershire, chili, tomato sauce, pepper. Simmer 10 min. Meanwhile, place layer of corn chips in greased 1 1/2 qt. casserole, covering bottom generously. Put half of chili mixture over this, then a layer of grated cheese. Repeat, corn chips, chili and cheese. Garnish with paprika--place in preheated 350° oven for 15-20 min.

Penny Yakubek

PORK CHOPS SUPREME

Salt and pepper (opt.)
4 pork chops, 1-in. thick
4 thin slices lemon
1/2 t. salt
4 T brown sugar
4 T catsup

Place seasoned chops in deep baking dish. Place a slice of lemon and onion on each chop. Sprinkle brown sugar over onion; spread catsup over all. Cover with lid or tight foil. Bake at 350° for 1 hr. Uncover; bake 30 min. Serves 4.

Evelyn Feldman

EGG ROLLS

1/2 cabbage, chopped
3 carrots, shredded
1 24-oz. pkg. shrimp, chopped
2 lg. pork chops, chopped
1 1/2 lb. bean sprouts, chopped
1 onion, chopped
2 lg. garlic cloves, chopped
1 pkg. frozen green beans

Brown onion and garlic. Add pork and cook, simmering 20-30 mins. Add shrimp, 1/2 C water, 1 C soy sauce, pepper and accent. Bring to a boil and add bean sprouts and remaining vegetables. Cook until mushy. Drain and cool. Wrap in lumpia wrappers (my preference) or egg roll skins, seal with beaten egg. Deep fry (or freeze) until golden. Drain on paper towels. Makes enough to serve for dinner and some to freeze.

Carolyn Farrar
(given to me by Mary Murphy)

MARINATED FLANK STEAK

1 lg. flank steak (remove all fat and membrane)
3 T salad oil
6 t. dry parsley
2 t. salt
pepper to taste
garlic powder to taste
(I sprinkle heavily)
3 T lemon juice

Mix all marinade ingredients in large pyrex pan. Add steak. Poke all over with fork. Turn and poke again. Marinate overnight or up to three days. Grill outside 7 to 9 minutes to a side. Slice thinly across the grain on the diagonal. Serves 4.

Carolyn Farrar

LASAGNA

2 lb. hamburger
1 lg. onion
1 clove garlic
4 15-oz. can tomato sauce
1/2 t. salt
1/2 t. pepper

Cook above ingredients 2-3 hrs. and remove garlic. Cream together:
2 8-oz. pkgs. cream cheese
3 eggs

2 pkgs. mozzarella cheese, shredded
1 can parmesan cheese
1 pkg. lasagna noodles, cooked and drained

Butter baking dish and a layer as follows: Noodles, meat sauce, mozzarella cheese, cream cheese mixture, parmesan cheese. Will make one 7 x 11 pan and one 7 1/4" square pan.

Bake 30 min. at 350°. Bake only 20 min. if freezing. From freezer to thaw and reheat--use 375° oven for 1 1/2 to 2 hrs.

Carolyn Brunson

POLISH SAUSAGE AND CABBAGE

1/2 Med. head cabbage
1/2 C chopped green pepper
salt and pepper
1 lb. Polish Sausage

Cut cabbage coarsely and put in 10" skillet with the green pepper. Sprinkle with salt and pepper to taste. Add 1/4 cup water and heat until water starts to bubble. Reduce heat, put sausage on top, cover and simmer 15 min. or until cabbage is cooked and sausage is heated. Serves 4.

Carolyn Farrar

CHICKEN CASHW

1 1/2 C cashew halves
1 sm. head Chinese cabbage
3 stalks celery
1 lg. onion
1 8-oz. can bamboo shoots
1 5-oz. can water chestnuts
2 lbs. chicken breasts
6 T peanut oil
3 T soy sauce
2 T cornstarch
3/4 t. salt
1 t. sugar
1/2 C chicken broth

Place cashews in small saucepan, add cold water to cover.

Bring to a boil for 3 min., drain. Wash cabbage; cut crosswise into 1/8" thick slices to make 2 C shredded. Wash celery and cut in 1/2 in. pieces, then cut into julienne strips to make 1 C. Cut onions in half lengthwise, then cut paper thin crosswise to make 1 C. Bone chicken breast and cut into strips. Heat 3 T oil and stir fry vegetables. Remove from skillet and set aside. Add cashews and saute until browned. Remove and add to vegetables. In small bowl, combine soy sauce, cornstarch, salt, sugar and stir. Add remaining 3 T oil to skillet. Dip pieces of chicken in soy sauce mixture then saute until tender. Add chicken broth, stirring constantly until it comes to a boil. Add vegetables and nuts and heat. Serve with steamed rice. For a variation and color, add 1 C carrots to vegetables, cut to your preference.

Teresa Meenan

ALMOND CHICKEN

2 whole chicken breasts (about 12-ozs. each)
3 T salad oil (peanut is best)
1 C sliced celery
1 Clove garlic, minced
2 env. instant chicken broth or 2 chicken bouillon cubes
1 1/2 C water
1 T soy sauce
1/4 t. ginger
1 pkg. frozen peas
2 T flour
1/2 C toasted slivered almonds
3 C hot cooked rice

Pull skin from chicken breasts and bone and slice meat into long strips. Saute chicken in oil, stirring constantly for 5 min. Stir in celery and garlic, saute 3 min. more. Then stir in bouillon, water, soy sauce and ginger and bring to boil. Add peas and simmer 5 mins. Smooth the flour in a little water and stir into the chicken mixture. Sprinkle with MSG (opt.). Turn onto serving plate and garnish with almonds.

Debbie McNamara

CRAB-RICE CASSEROLE

2 eggs, slightly beaten
1 1/2 t. salt
pepper as desired
1/3 C melted margarine
2 C grated cheddar cheese
1/2 C chopped onion
1 1/2 C milk
1/4 C chopped green pepper
2 C cooked rice
1 can King crab

Put in a well-buttered 8" square baking dish. Bake 275° for 1 1/4 to 1 1/2 hrs. Serves 8. Can be made without the crab.

Carolyn Farrar

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Entrees

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TOMATO BEEF

1 flank steak, sliced 2 1/2" wide, 1/4" slices
can of chow mein noodles (crisp)

Mix steak slices with:

1 T cornstarch	3-4 slices ginger root,
1 T soy sauce	size or quarters
1 clove garlic, smashed	salt to taste
2 T oil	

Cut in bite-size pieces:

1 stalk celery	3 med. tomatoes (skin
1 med. onion	removed) (cut or use
1 med. bell pepper	canned tomatoes in 3ths)

Mix for gravy:

1 T cornstarch	2 T catsup
1 T soy sauce	1 t. sugar
1 T worcestershire sauce	1 t. curry powder
1/2 C water or juice from	canned tomatoes

Salt as you saute celery, onions, and peppers over med.-high heat for 1 min. Add tomatoes and saute another 1/2 min., remove from pan. Wipe pan clean. Divide beef in half and sear half in hot pan until meat is brown outside, pink inside. Use enough oil to prevent sticking; Add gravy mix and stir until it bubbles. Return vegetables and blend. Serve with noodles or rice.

Kay Hanson

BEEF STROGONOFF

Saute together in butter: 1 1/2 lb. (sliced in 1/2" pieces) round steak, 1/2 C chopped onions, 1 clove diced garlic and 1/4 to 1/2 lb. fresh mushrooms. (If canned mushrooms are used, add them to the sauce in the last 5 min. of simmering).

Add to the sauteed mixture: 1 can cream of mushroom soup, 1 can golden mushroom soup and 1/2 can water.

Simmer for 30-35 min. Add 1/2 C sour cream to sauce before serving over noodles or rice.

Kay Burkett

MEATZA PIE

Mix together in bowl:

1/2 C dry bread crumbs	1 t. salt
1/8 t. garlic powder	1/2 t. parsley
1 sm. can evaporated milk	

Add 1 lb. ground chuck. Combine. Spread mixture into 9" pie pan, spreading up sides like a pie. In center of meat crust, spread:

1 small can tomato paste
1 small can mushrooms
1 C cheese (grated)

Sprinkle with oregano. Bake at 375° for 20 min.

Kay Burkett

CHICKEN BREASTS WITH WILD RICE

Prepare one 6-oz. pkg. of Uncle Ben's Wild Rice Mix. Spread rice on bottom of large casserole. Brown 6-8 boned chicken breasts in 4 T butter or margarine and arrange on top of rice in casserole. To drippings in fry pan, add the following to make gravy:

3/4 C white wine
1 can cream of chicken soup
1/2 C sliced celery
3-oz. sliced sauteed mushrooms (fresh)
2 T pimento (chopped)

Heat sauce to boiling and pour over chicken and rice. Cover and bake at 350° for 25 mins. Uncover and bake 15 mins. Serves 6.

FAST METHOD: Spread prepared rice on platter. Arrange cooked breasts on top. Pour sauce over all and serve.

Maureen Raphael

SHRIMP CASSEROLE

1 lb. mushrooms, sliced	1/3 C catsup
1/4 C butter or margarine	1 t. worcestershire
1 lb. cooked shrimp, shelled	salt, pepper and onion
2 C white or brown rice	juice to taste
(cooked)	1/2 to 3/4 C shredded
1 C whipping cream or	American or mild cheddar
evaporated milk	cheese

Saute mushrooms slowly in butter for about 10 min., or until tender. Mix mushrooms, shrimp and rice. Combine cream, worcestershire, salt and pepper and onion juice; add to first mixture, mix lightly but well. Turn into greased casserole, sprinkle with cheese and bake at 350° about 45 min. Serves 6.

NEW YORK ROAST BEEF

1 beef rib roast or eye of round roast	1/2 t paprika
1 T cooking or olive oil	1/2 t pepper
1/2 t garlic powder	1 t ground oregano
1 t salt	

Rub oil over entire surface of meat. Place meat in shallow baking dish with fat side up. Combine remaining ingredients; rub over meat. Bake at 350° oven 20 mins. per pound. The result will be a brown outer surface with an even rareness in the middle.

Helen Cook

CHICKEN AND BROCCOLI

3 whole chicken breasts - cooked and cut in small pieces
2 10-oz. pkgs. frozen broccoli, 3/4 cooked

Mix together:

2 cans cream of chicken soup	1 T lemon juice
1/2 C mayonnaise	1 t. curry powder
garlic powder to taste	

Put bite-size chicken pieces in 9" x 13" baking dish. Top with broccoli. Pour sauce over and sort of stir in. Top with 1 C grated sharp cheddar cheese and 2 T wheat germ. Bake at 350° for 30 min. This can be prepared ahead of time and refrigerated or frozen.

Kay Burkett

CHICKEN NOVOGS

2 - 6-oz. cans tamales, sliced	Rice, 2 C, cooked
2 cans mushrooms, drained	2 bunches green onions,
2 small cans tomato sauce	sliced
1 chicken, cooked, boned and	1/2 lb. grated cheddar
cut in chunks	cheese

3 cans cr. of chicken soup - buttered bread crumbs

Spread bottom of 4-qt. casserole with first five ingredients, making a layer of each (use only one can of tomato sauce at this time). Top with onions and the other can of tomato sauce. Pour soup over all, inserting a knife so soup can seep through. Top with cheese and bread crumbs. Bake 350° 45 mins. to 1 hr. Serves 15 or more.

TUNA BISCUIT BRAID

2 cans (6 1/2- 7 oz. ea.) tuna,	2/3 C milk
drained and flaked	2 C Bisquick
1/4 C mayonnaise	Creamed peas: (2 C peas
2 T chopped parsley	in 1 C medium white
1 T lemon juice	sauce)
1 T minced onion	1/2 t salt

Heat oven to 425°. Mix tuna, mayonnaise, parsley, lemon juice, onion and salt. Make rolled biscuit dough, add milk all at once to Bisquick and stir with fork into a soft dough. Beat 15 strokes; turn onto floured board. Nead 8 to 10 times; roll into rectangle 12" x 10". Put on baking sheet. Spread tuna mixture down center of dough. Make 7 cuts down each side from edge of dough to tuna filling. Seal ends. Continue to crisscross remaining strips. Bake 15 to 20 mins. Serve slices topped with creamed peas. Serves 6-8.

Medium White Sauce

2 T margarine
2 T flour

Mix together in saucepan over medium heat til it comes to boil. stir constantly. Add 1 C milk. Salt and pepper to taste. Stir til boiling and til thick. Add 2 C peas. I often cut this recipe in half.

Pat Anderson

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Entrees

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SKILLET LUAD

1/2 small green pepper, cut in strips
1 large clove garlic, minced
2 t. curry powder
2 T margarine
1 can cream of chicken soup
1/3 to 1/2 Can water
1 1/2 C cubed cooked ham or chicken
1/2 C pineapple tidbits
cooked rice
toasted slivered almonds

In saucepan, saute green pepper, garlic and curry powder in butter. Stir in soup, water, ham and pineapple. Heat; stir now and then. Serve over rice; garnish with toasted slivered almonds. Serves 4.

Sharon Ableidinger

TORTILLA CASSEROLE

1 pkg. corn tortillas
1 can enchilada sauce
1 can mushroom soup (cream of)
1 onion - bell pepper - garlic
1 can chicken soup (cream of)
grated cheese for topping
1 lb. hamburger meat

Brown meat, onion, pepper and garlic. Add enchilada sauce and cream soups. Simmer. Line baking dish with layer of tortillas, pour sauce over tortillas, add another layer of tortillas and sauce. Sprinkle grated cheese on top and bake on low heat until cheese melts.

Sarah Williams

BEEF STEW BAKE

In heavy skillet, brown 1 1/2 pounds beef stew meat, cut in 1 1/2-inch cubes, in 2 T hot shortening; drain off excess fat. Add 1 10 1/2-oz. can mushroom or beef gravy, 1 C tomato juice, 1/2 envelope (1/4 C) dry onion soup mix, and 1 t. prepared horseradish. Simmer, covered, for 5 mins. Place 4 medium potatoes, pared and quartered; 4 or 5 carrots, pared and cut, in bottom of 2-qt. casserole. Top with meat mixture. Bake, covered, at 350° for 1 1/2 hrs. or till meat and vegetables are tender, stirring once or twice during baking. Serves 6.

Helen Cook

BAKED PORK CHOPS

6 rib or loin pork chops
1" thick
1 T flour
1 pkg. (1 1/2 oz.) dehydrated onion soup mix
2 1/2 C boiling water
1 C dairy sour cream
celery leaves or parsley

Brown chops lightly in hot skillet. Remove to baking pan. Pour fat from skillet, leaving about 1 T in pan. Add flour and onion mix. Blend in water. Pour over chops. Cover with foil, bake in 350° oven, 30 mins. Uncover and bake 30-40 mins. longer or until tender. Remove from oven. Place chops on serving plate, garnish with celery leaves.

To make gravy: Blend sour cream into liquid in pan and heat.

MEAT MARINADE

For flank steak, round steak, shish-ka-bob, etc.

1 1/2 C salad oil
3/4 C soy sauce
1/4 C worcestershire sauce
1/3 C lemon juice
2 T dry mustard
1 T black pepper
1/2 C vinegar
1 1/2 T dried parsley flakes
2 cloves garlic, crushed
or 1 t powder garlic

Put all ingredients into a quart jar and shake well. Marinate sirloin or flank steak 12-15 hours; round or chuck steak 24 hours; always marinate meat in glass dish and cover with Saran wrap in refrigerator. Recipe makes 4-5 meat dishes, can be stored in refrigerator in jar for several weeks.

Helen Cook

TUNA-NOODLE CASSEROLE

6 oz. (3 1/2 C) med. noodles
1 can tuna
1/2 C mayonnaise
1/2 C sliced celery
1/3 C chopped onion
1/2 C sliced, sauteed mushrooms
1 t salt
1 can cream of mushroom soup
1/2 C milk
1 C shredded sharp process cheese

Cook noodles in boiling, salted water til tender; drain. Combine noodles, drained tuna, mayonnaise, vegetables and salt. Blend soup and milk; heat through. Add cheese; heat and stir til cheese melts. Add to noodle mixture. Turn into 1 1/2 qt. casserole. Top with a little shredded cheese or crushed potato chips. Bake at 375° about 30 mins. Serves 6.

FRIED FISH WITH SWEET-SOUR SAUCE (CHINESE: TANG TSU YU KWAI)

14 oz. white meat of fish filet

A. Dash of salt
Dash of pepper
Dash of ginger powder

2 green peppers

B. 1 egg, 3 T flour
3 T cornstarch, 2 t. water

4 C oil for frying

C. 4 T tomato ketchup, 3 T vinegar
3 T sugar, 1 T cornstarch, 2/3 C water

- Cut fish into 2" serving pieces, sprinkle with (A). Cut each green pepper into 6 or 8 lentwise pieces.
- Mix (B) well. Heat oil, dip fish into (B) mixture and deep fry over med. heat until lightly browned. Remove from oil and drain. Place on heated plate.
- Fry green pepper in same oil for half a min. Place on fish.
- Heat 1 T oil in another pan and cook (C) until boiling. Pour sauce over fish and peppers. Serves 4-6

Emilie Matz

COMPANY MEAT LOAF

3 lbs. ground beef
3 eggs
2 C bread crumbs
1 qt. chili sauce (reserve 1/2 C for top)
1 1/2 C milk

Mix together and place in baking dish. Bake at 350° for 1 1/2 hrs. Serves 9.

Tommie Maness

STUFFED EGGS LA GRATIN

Hard boil 6 eggs, cut in half, remove yolks and mix with:

1/2 C margarine
1/4 t. prepared mustard
5-6 strips bacon, fried and crumbled
1 t. worcestershire sauce
3-4 grn. onion tops or chives
salt and pepper
1 T parsley, chopped fine

Stuff egg whites with above. Place in pyrex baking dish. Make 2 C white sauce (4T margarine, 4 T flour, 2 C milk, salt and pepper) and add 4 oz. shredded sharp cheddar. Pour over eggs and bake 20 min. at 350°. Make the night before and refrigerate. Easy to double or triple.

SAUSAGE SQUARES FOR BRUNCH

1 lb. hot sausage
1/2 C chopped onion
1/4 C parmesan cheese
1/2 C swiss cheese, shredded
1 egg, beaten
dash of Tabasco
1 1/2 t. salt (or less)
1 T parsley flakes

Cook sausage and onions. Add other ingredients (this may be done the day before and refrigerated).

Batter:
2 C Bisquick
2/3 C milk
1/4 C mayonnaise

Pour half of batter into buttered oblong pyrex dish. Add the sausage mixture, then remaining batter. Brush the top with beaten egg yolk. Bake 25-30 min. at 400°. Cut in squares.

Carolyn Farrar
(the above two brunch recipes given to me by Mary Murphy)

Entrees

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PONSET

2 pkg. rice sticks (6 3/4 oz. each)
cooked pork or chicken
cooked shrimp
celery
cabbage
carrots
onions
mushrooms (optional)
lemon slices
soy sauce

Cook a pork roast or a chicken. Bone and dice the meat. There should be about 3 or 4 cups of diced meat. Cook fresh shrimp or use canned shrimp. Grate first four vegetables; slice mushrooms. I usually use about 3/4 cup of each, but the amount of vegetables and meat used can vary according to the chef's taste. All the above can be prepared and placed in the refrigerator several hours before serving. About 45 minutes to 1 hour before mealtime, soak rice sticks for 10 minutes, drain. Brown cooked chicken or pork. Heat peanut or salad oil in large pot, at least a 6-quart size and add all ingredients. Stir and toss so everything is well mixed. Steam for about 25 to 30 minutes, stirring every few minutes. Remove lemon slices and serve on a large platter. Offer additional soy sauce. Serves 10.

Linda Graham

PIZZA

DOUGH: 1 C warm water, 1 pkg. dry yeast, 1 t. salt, 1 t. sugar, 2 T salad oil (olive oil), 3 C flour.
Dissolve yeast in water. Stir in salt, sugar and oil. Add flour til like bread dough. Knead. Place in greased bowl and let raise til double in bulk, approximately 45 min. Punch down. Divide in half. Flatten with hands onto 2 pizza pans.
SAUCE: 1 can tomato paste
2 cans tomato sauce
MIX TOGETHER: Spread on pizzas. Sprinkle with 1 t. oregano and dash of cayenne pepper. Top with green peppers, mushrooms, anchovies, pepperoni, salami, etc. Top with about 1/2 lb. grated mozzarella. Sprinkle with parmesan. Bake at 450° about 20 min. Makes two large pizzas

Jean Hackenburg

MEATBALL SANDWICHES

2 slightly beaten eggs
3 T milk
1/2 C fine dry bread crumbs
3/4 t. salt
1/8 t. pepper
1 lb. ground beef

1/2 lb. bulk Italian pork sausage
1/2 C chopped onion
1/2 C chopped green peper
1 C water
1 8-oz. can tomato sauce
1 6-oz. can tomato paste
2 t. sugar
1 t. garlic salt
1/2 t. dried oregano, crushed
1/4 t. parsley flakes, crushed

8 French Rolls

Combine eggs, milk, bread crumbs, salt and pepper, add ground beef and mix well. Form into 24 1 1/2-inch meatballs. Brown in hot skillet. Remove meatballs from skillet. Add sausage, onion and green pepper; cook til sausage is browned. Drain off excess fat. Add water, tomato sauce, tomato paste, sugar, garlic salt, oregano and parsley flakes. Return meatballs to skillet. Cover; simmer 15 mins., stirring once or twice. Remove top crust from rolls; hollow out, leaving a 1/4" wall. To serve, fill rolls with 3 meatballs each and some sauce. Makes 8 sandwiches.

Helen Cook

BARBECUED PORK CHOPS

6 thick loin or rib pork chops
1 large onion, chopped
2 T brown sugar
2 T lemon juice
1 T worcestershire sauce
1/2 t. prepared mustard
1 C water
1 can (8-oz.) tomato sauce

Heat large frying pan, brown chops well on both sides and remove from pan.

Saute onions in drippings in pan about 10 min. or until tender. Drain off any fat. Add brown sugar, lemon juice, worcestershire sauce, mustard and water.

Arrange chops in single layer in pan, pour tomato sauce around chops and cover pan. Simmer 40-60 min. or until tender.

Place chops on heated platter, skim any fat from sauce and spoon sauce over chops. Serves 6.

Joan Sisneros

CHINESE PEPPER STEAK

2 lbs. sirloin
1/4 C veg. oil
1 clove garlic, crushed
1 t. salt
1/2 t. pepper
1 t. ground ginger
3 lg. green peppers, sliced
1/4 C soy sauce
1/2 t. sugar
1/2 C beef bouillon
1 C sliced water chestnuts
1 T cornstarch
1/4 C water
4 green onions, cut in 1" pcs.

Rice or Noodles

Freeze meat 1 hour--easier to cut into 1/8" x 1" slices. Beat oil. Add garlic, salt, ginger, pepper. Heat until golden brown. Add steak and brown. Remove. Add green pepper and onions. Cook about 10 min. Return meat, add soy sauce, sugar, water chestnuts, beef bouillon, green onions. Dissolve cornstarch in 1/4 C water and add to mixture. Simmer 2 min. or as long as you want. Serve over chinese noodles or rice. Serves 4

Maggie Tobergte

Soups, Salads, & Vegetables

GAZPACHO (CHILLE) SPANISH SOUP

- | | |
|-----------------------|--------------------------------|
| 1/2 green pepper | 1/2 C olive oil |
| 1/2 onion | 1 clove garlic |
| 1/3 cucumber (peeled) | 1 t salt |
| 1 jalapeno pepper | 1/4 t ground cumin |
| 3 T wine vinegar | 1 lg. can tomato juice |
| | 2-10 1/2 oz. cans tomato puree |

Mix together all but tomato juice in blender until well pureed. Then pour into bowl and add tomato juice. Mix--chill well. Serve with lemon wedge and tortilla chips.

Penny Yakubek

WON TON SOUP

- Combine:
- | | |
|----------------------|-----------------------------|
| 3 cans chicken broth | 2 green onions, sliced fine |
| 1 can water | with tops |
| | 2 pkg. frozen won tons |

Heat and simmer 15-20 minutes until won tons are cooked. Add 1/2 cup cooked strips of ham. Serve.

Carolyn Farrar
(Given to me by Mary Murphy)

FRENCH ONION SOUP

- | | |
|----------------|------------------------|
| 3 large onions | salt |
| 3 T butter | pepper |
| 1 T flour | slices of French bread |
| 7 1/2 C stock | grated Gruyere cheese |

Slice the onions and gently fry them in butter, taking care not to let them brown; should be golden and transparent. Stir in the flour and let it cook for a few minutes. Add salt and freshly ground pepper and pour in the stock, stirring well. Simmer gently 15 min. Fry the slices of French bread in butter, place them in an ovenproof earthenware tureen or in individual soup bowls, and pour in the hot stock. Sprinkle a thick layer of grated cheese over the soup. Place the tureen or the bowls in a preheated oven until the cheese has melted. Serve immediately.

Cindy Moore

POTATO SOUP

- | | |
|-----------------------------|-----------------------|
| 2 1/2 qts. water | 1 T parsley flakes |
| 1 qt. potatoes, diced large | 1 or 2 carrots, diced |
| 2 onions, chopped | 1 celery stalk, diced |

Put together in pot and simmer for 2 hours. Pour off liquid and save. Smash vegetables. Pour liquid back in pot and add 1 T. salt, ground pepper and more parsley flakes if needed. Heat and serve.

Carolyn Farrar

SWEET AND SOUR SAUCE

- | | |
|---------------------|--------------------------|
| 1 C pineapple juice | 1/2 t salt |
| 3 T catsup | 1/2 C vinegar |
| 1 C sugar | 4 1/2 t cornstarch |
| | few drops red food color |

Bring pineapple juice, catsup and sugar to a boil, add salt, 1/4 cup of the vinegar and stir until dissolved. Blend remaining vinegar and cornstarch together. Stir into mixture. Add food coloring if desired. Stir and cook until thickened and clear. It will thicken more when it cools. (Can be frozen.)

Carolyn Farrar

ROQUEFORT DRESSING

- | | |
|----------------------------------|--------------------------------|
| 4 oz. bleu cheese | 1 t Worcestershire sauce |
| 1 1/4 C cottage cheese (creamed) | Dash Tabasco |
| 18 oz. buttermilk | Chopped parsley |
| 4 oz. milk | garlic powder, salt and pepper |
| 1 qt. mayonnaise | to taste |

Adjust consistency by adding buttermilk. Mix by hand. Do not use salad dressing--mayonnaise only. (Small families cut in half.)

Carolyn Farrar

BEEF SOUP

- | | |
|------------------------------|---|
| 1 1/2 lb. stew beef or chuck | 1 #2 can Italian style tomatoes and soup bone |
| 1 t salt | 1 T Worcestershire Sauce |
| 1/2 t penner | 1 beef bouillon cube |
| 2 bay leaves | 1/2 C chopped onion |
| 4-5 med. carrots, sliced | 1 C chopped celery |
| | 1 C chopped cabbage |
| | Pinch of oregano (and any other spice you may prefer) |

Cover meat with cold water in a heavy three quart kettle. Add salt, pepper and bay leaves. Let it come to bubbly stage while preparing the vegetables. Turn heat low and add celery, onions, carrots and cabbage. Simmer at least two and a half hours, or until meat is very tender. Remove bone and bay leaves and cut meat into bite-sized pieces.

Add tomatoes, Worcestershire sauce and bouillon cube. Simmer for a half hour longer and serve. Good with crackers and a fruit salad. This is a favorite of Senator Hubert Humphrey of Minnesota.

Helen Cook

COCA COLA SALAD

- | | |
|---------------------------|--------------------------------|
| 2 3-oz. pkg. cherry jello | 1 can (#303) crushed pineapple |
| 1 8-oz. pkg. cream cheese | 12 oz. coca cola |
| 1 jar black cherries | 1 C nuts |

Heat juice of cherries and dissolve jello. Add cola (mixture will foam). Pit cherries and slice. Chop cream cheese and nuts. Add to jello mixture with crushed pineapple. Chill. Serves 12-18.

Kay Hanson

FROZEN FRUIT SALAD

- | | |
|----------------------------|--------------------------------------|
| 1 T plain gelatin | 2 C cream, whipped |
| 1/4 C cold water | 2 3-oz. pkg. cream cheese |
| 1 #2 can crushed pineapple | 1 8-oz. jar maraschino cherries |
| 1 C sugar | drained and sliced |
| | 1 #2 1/2 can fruit cocktail, drained |

Soften gelatin in cold water. Cook pineapple and sugar to boiling. Add gelatin and stir until dissolved. Chill until partially thickened. Beat cheese and juice from cherries until smooth blended. Fold into first mixture with cherries, fruit cocktail and whipped cream. Turn into refrigerator trays and freeze until just firm. Yield: 12 to 16 people.

Helen Cook
(Given to me by my Mother-in-law: Glennie Cook)

CRANBERRY SALAD

- | | |
|-----------------------------------|-------------------------------|
| 2 3-oz. pkg. cream cheese | 1 9-oz. can crushed pineapple |
| 2 T mayonnaise | or pineapple tidbits, drained |
| 2 T sugar | 1/2 C chopped walnuts |
| 1 1-lb. can whole cranberry sauce | 1 C heavy cream, whipped |

Soften cream cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Freeze or chill 6 hours or overnight. To serve, let stand at room temperature about 15 minutes.

Carolyn Erickson

FLOFFY LIME SALAD

- | | |
|---------------------------|-------------------------------|
| 1 pkg. lime jello (3 oz.) | 1 pkg. cream cheese (3 oz.) |
| 8 large marshmallows | 1 small can crushed pineapple |
| 1 C boiling water | 1/2 C finely chopped celery |
| 1 C whipping cream | 1/2 C chopped nuts |

Dissolve jello in boiling water, add marshmallows, stir until melted. Set in refrigerator until it starts to thicken. Meanwhile, beat the cream cheese until fluffy; stir in pineapple, celery, and nuts. Fold in cheese mixture with jello. Whip cream; fold into jello. Pour into mold, let set.

Linda Graham

Soups, Salads, & Vegetables

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24 HOUR FRUIT SALAD

2 eggs, beaten
4 T vinegar
4 T sugar
2 bananas, sliced
1 lg. can mandarin oranges
2 T butter
1 can fruit salad, drained
1 can crushed pineapple, drained
2 C miniature marshmallows
1 C heavy cream, whipped

Put eggs in top of double boiler and add vinegar and sugar, beating constantly until smooth and thick. Add butter and cool. Fold in whipped cream and fruit mixture. Chill 24 hours. Serve on lettuce leaf topped with cherries.

Carolyn Brunson

CRANBERRY SALAD

1 lb. fresh cranberries ground
(will work in blender)
2 C sugar
#2 can crushed pineapple
1 C whipped cream
1/2 lb. miniature marshmallows
1 C nuts

Add sugar to cranberries that have been ground. Let stand overnight in refrigerator. Drain pineapple and add to cranberries. Add marshmallows, nuts and whipped cream. Let stand several hours -- refrigerate.

Judy Wolfe

JELLO SALAD

Dissolve in 1 cup hot water:
1 pkg. lime Jello
1/8 t salt

Add: Juice from drained pineapple (add water to make 1 cup). Chill until slightly thickened.

Fold in:

1 C whipped cream
1 C crushed pineapple with 3 T sugar added

Chill. Garnish with maraschino cherries or nuts if desired. Use medium-sized pyrex dish. Serves 8.

Carolyn Farrar
(Given to me by Mary Murphy)

STRAWBERRY MOLD

1 lg. pkg. strawberry jello
1 C boiling water
1 pkg. frozen strawberries
(thawed)
2 1/2 C crushed pineapple
(drained)
2 bananas (mashed)
1 pt. sour cream
1 C nuts

Dissolve gelatin in hot water. Add remaining ingredients. Put in mold. Chill until set.

Sarah Williams

GOLDEN APRICOT MOLD

1 #2 1/2 can (3 1/2 C) apricot halves
1/4 C vinegar
1 t whole cloves
4 inch stick cinnamon
1 3-oz. pkg. orange gelatin
2 C liquid (juice, vinegar, and water)

Drain syrup from apricots and to the syrup add vinegar and spices. Bring to a boil. Add apricots and simmer 10 minutes. Remove apricots and place in individual molds.

Drain syrup mixture and add enough hot water to make 2 cups. Pour over gelatin and stir until dissolved. Pour gelatin mixture over apricots and chill until firm. Serves 4.

Helen Cook
(From: Allied Arts Guild,
Monro Park, California)

SAUERKRAUT SALAD FOR A CROWD

2 C diced celery
1 green pepper, diced
2 carrots, grated
1 large onion, chopped
1 C sugar
1/2 C vinegar
1/4 C salad oil
1 small jar sliced pimentos
1 qt. well-drained shredded sauerkraut

Mix all ingredients with well-drained and rinsed sauerkraut. Set mixture in refrigerator for 24 hours in covered container. Serve chilled. Yield: 20 servings.

Helen Cook
(Given to me by my Mother-in-law: Glennie Cook)

FRUIT FESTIVAL SALAD

1 pkg. lime gelatin
1 C hot water
1 C drained canned pineapple tidbits
1/3 C pineapple juice

Prepare lime layer according to pkg. directions, using pineapple juice in place of cold water. Chill until syrupy and fold in pineapple. Chill until firm.

1 1/2 t unflavored gelatin
2 T cold water
1 8-oz. pkg. cream cheese
1/4 C milk

Combine unflavored gelatin and water; heat until clear. Blend cheese, milk and gelatin and pour over solid lime layer. Chill until firm.

2 pkg. strawberry jello
2 C hot water
1 C whole cranberry sauce

Prepare strawberry layer according to pkg. using only 2 cups hot water for liquid. Stir in cranberry sauce. Chill when syrupy, stir and pour over cheese layer.

Sharon Songer

SPINACH SALAD

2 pkg. fresh spinach
1 qt. pkg. Pepperidge Farm Seasoned Dressing Mix
6 slices bacon (crumbled)

Dressing:

1/3 C sugar
1/3 C vinegar
1 C oil
3 t mustard
1 t celery seed
1/2 t salt
Pepper to taste

Beat and chill. To serve: Toss spinach, dressing mix, bacon, and salad dressing.

Carolyn Brunson

WILTED-SPINACH AND BACON SALAD

4 slices bacon, crisp-fried and crumbled
1/3 C finely chopped onion
1/3 C cider vinegar
4 C torn spinach leaves
4 C torn salad greens
1 C thinly sliced celery
salt & pepper & sugar to taste

Prepare bacon, reserving 3 T. fat. Saute onion in bacon fat. Add vinegar and sugar (to taste) and keep warm. Toss greens and celery. Add dressing and sprinkle bacon on top of salad.

Kay Burkett

SPARKLE DELIGHT SALAD

2 small pkg. strawberry gelatin
1 C boiling water
2 10-oz. pkg. frozen sliced strawberries (thawed)
1 1-lb. 4-oz. can crushed pineapple, drained
3 med. bananas, mashed
1 pt. sour cream

Combine gelatin in boiling water. Stir until dissolved. Fold in strawberries with juice, pineapple, bananas. Pour one half of strawberry mixture into 12 x 8 x 2 pyrex dish. Refrigerate one hour and 30 minutes or till firm. Spread top with sour cream. Gently spoon on remaining strawberry mixture. Refrigerate until set. Serves 10-12.

Carolyn Farrar

MOLDED ORANGE SHERBET SALAD

1 6-oz. pkg. orange jello
1 pt. orange sherbet
1 can mandarin oranges
1 lg. banana (more if desired)
3 C water & juice from mandarin oranges (together should be 3 cups)

Heat water and juice from mandarin oranges, pour over jello and stir until jello dissolves. Add the frozen sherbet and stir until it melts. Set aside until it congeals slightly; then add the oranges sections and banana. Put into mold and set.

Linda Graham

Soups, Salads, & Vegetables

SWISS GREEN BEANS

- 2 cans green beans
1/2 lb. swiss cheese, grated
- Cream Sauce:
2 T butter
2 T flour
- 1 t salt
1/2 t sugar
1/4 t grated onion

Cook cream sauce slowly over low flame--stirring constantly till blended smoothly. Add 1 cup sour cream.

- Layer in greased baking dish:
1 C green beans
1/4 of cheese
- 1 C green beans
1/4 of cheese

until green beans are all included. Ending with cheese. Top with cream sauce and buttered cornflakes. Bake 400° for 20 min.

Sharon Songer

BEAN VEGETABLE CASSEROLE

- 1-2 cans mushroom soup
1/2 - 1 can milk
- 1-2 cans drained green beans
1 can fried onion rings

Mix soup and milk, add beans and 1/2 can of the onion rings. Mix together in casserole dish and top with remaining onion rings. Bake at 350° for 15-25 minutes.

FOUR BEAN SALAD

- 1 16-oz. can Red Kidney Beans, drained
1 16-oz. can cut wax beans, drained
1 16-oz. can black-eyed peas or lima beans, drained
- 1 16-oz. can cut green beans, drained
1 med. green pepper, thinly sliced into rings
1 med. onion, thinly sliced and separated into rings

- 1/2 C sugar
1/2 C wine vinegar
1/2 C salad oil
2 T snipped parsley
1 t salt
- 1/2 t dry mustard
1/2 t dried tarragon leaves, crushed, or 2 t finely snipped fresh tarragon
1/2 t dried basil leaves, crushed or 2 t finely snipped fresh basil

Line large salad bowl with Romaine. Layer drained red kidney beans, wax beans, black-eyed peas, green beans, and pepper rings in order given. Top with onion rings. Thoroughly combine sugar, vinegar, oil, parsley, salt, dry mustard, tarragon, and basil. Drizzle over vegetables. Cover; chill thoroughly, stirring occasionally. Just before serving, stir; then drain. Makes 12 servings.

Helen Cook

CORN RELISH

- 4 cans whole kernel corn
2 green peppers, ground
1 T pimiento, cut up
5 onions, ground
1/2 head cabbage, ground
- 4 C vinegar
1 1/2 C sugar
2 T mustard seed
1 T celery seed
2 T salt

Combine all ingredients in large pan. Bring to boil, turn heat down and cook for 15 minutes. Spoon into hot sterilized jars and seal.

HARVEST COLESLAW

- 1 C salad dressing
1/4 C french dressing
1 t salt
Dash pepper
4 C shredded purple cabbage
- 1 C diced tomatoes
1/2 C chopped celery
1/4 C chopped green onion
1/4 C sliced radishes
1/4 lb. cubed cheddar cheese

Combine salad dressing, french dressing, salt and pepper. Add other ingredients and toss lightly. Makes 6 large servings.

Carolyn Brunson

POTATO SALAD

(Refrigerate Salad 2-24 hours)

Sauce: (Blend together)

- 2 eggs
5 T sugar
- 3 1/4 T mustard
2 T vinegar

Cook slowly until thick in small saucepan. Remove from heat, mix with 1 pt. of mayonnaise and 4 strips of crumbled bacon and a little drippings of bacon. Pour over cooked potatoes and diced vegetables.

- 5 lb. potatoes, diced
2 C celery
1 C sweet pickles

Top with cooked eggs before serving.

Sharon Songer

BRUSSEL SPROUTS A'L'ORANGE

- 1 pkg. (10-oz.) frozen brussel sprouts
3 thin orange slices, cut into wedges
- 1 T butter or margarine
1 T honey
1/8 t cloves

Cook sprouts as directed on package; drain. Stir in orange wedges, butter, honey and cloves; serve.

Helen Cook

RICE PILAF

- 1/2 cube butter
1 onion, chopped
1 C uncooked rice
- 1 can mushrooms, small
1 1/2 1/2-oz. can consomme
1/2 C hot water
- salt

Saute onions in butter until transparent; add rice and coat with butter; add mushrooms with liquid, consomme and hot water. Salt to taste. Cover and cook at low heat for 45 minutes. Uncover last 5-10 minutes. Serves 4-6.

Penny Yakubek

DOUBLE-DECK POTATOES AND CARROTS

- 2 med. potatoes, cut in 1/4" slices
1/2 C boiling water
- 2 med. carrots, cut in sticks
- 1 t salt
1 T milk
1/3 C grated American Cheese

Place potatoes in boiling water in heavy covered saucepan; place carrots on top of potatoes. Sprinkle with salt. Cover and cook over medium heat for 5 minutes. Reduce heat; simmer 20-25 min. When potatoes and carrots are tender, drain and add milk; sprinkle with grated cheese. Replace cover; turn off heat and allow cheese to melt. Serves 2.

Evelyn Feldman

SCALLOPED POTATOES

- 6-8 medium potatoes
2 med. onions, sliced & ringed
- 2 cans mushroom soup
1 1/2 cans water

Layer potatoes first, then onions, salt and peppering each layer. Continue layering until all used. Mix soup and water. Pour overall. Sprinkle with Parmesan cheese. Cover tightly with foil. Bake 1 hour at 350°. Remove foil. Bake 30 more min. Serves 6-8.

Carolyn Farrar
(Given to me by Mary Murphy)

ASPARAGUS ORIENTAL

Quick cooking preserves all the flavor!

- 2-3 lb. fresh asparagus
1 T salad oil
- 1/2 t salt
1/2 t monosodium glutamate

Snap off and discard woody ends of asparagus stalks. Line up several spears on cutting board. Cut across on extreme bias, making thin slices about 1 1/2 inches long. (Should yield about 3 cups sliced.) Heat oil in large skillet. When hot, add the asparagus. Sprinkle on salt, monosodium glutamate--pepper. Cover; shake pan above high heat (as if popping corn) just till tender, about 4 to 5 minutes. Makes four to six servings.

Helen Cook

Soups, Salads, & Vegetables

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CREOLE SUCCOTASH

4 slices bacon
1 lg. green pepper, chopped
1 lg. onion, chopped
1 can cream style corn
1 can (or pre-cooked frozen) lima beans
1 can tomatoes, drained and chopped
Tabasco sauce

Fry bacon, not crisp, remove and saute pepper and onion in bacon fat. Mix with canned vegetables in casserole, top with bacon strips and bake in moderate oven for 25 minutes.

Kay Hanson

BROCCOLI SUPPREE

2 10-oz. pkg. broccoli spears
1 can cream of mushroom soup
2 T butter
1 C sour cream
3 T Parmesan cheese

Slightly thaw broccoli. Put separated pieces in a deep casserole. Combine soup with sour cream and pour over broccoli. Sprinkle with cheese and dot with butter. Bake, covered for 30-35 min. at 350°.

Kay Burkett

VEGETABLES SUPPREE

1 pkg. frozen peas
1 pkg. frozen green beans
1 pkg. frozen lima beans
Parmesan or Romano cheese
1 pepper, fresh, cut in strips
1 C mayonnaise (not salad dressing)
1 C whipped cream (whip first)

Cook frozen vegetables first. Mix together in a 3 qt. casserole dish all the vegetables with green peppers. Mix mayonnaise and whipped cream together. Add 2 T. or so of parmesan cheese and pour over vegetables. Sprinkle a little more cheese on top. Bake in a 350° oven for about 30 minutes until golden brown. Serve bubbling.

Debbie McNamara

SWEET AND SOUR CARROTS

2 cans carrots, sliced
1 medium onion, chopped
1 green pepper, chopped
1 can tomato soup
3/4 C sugar
3/4 C vinegar
1/2 C oil
1 T prepared mustard

Drain carrots. Mix with onions. Mix other ingredients. Cook until pepper is tender (about 15 minutes). Cool. Mix all. Cover and refrigerate at least 24 hours. Serves 16.

Carolyn Farrar

CAESAR SALAD

1 clove garlic
3/4 C olive or other oil
2 C croutons
2 large heads Romaine
6-8 anchovy filets
1/2 t salt
freshly ground pepper
2 eggs cooked 1 minute
juice of 1 large lemon
1/2 C grated Parmesan

Crush garlic in small bowl, pour over oil, and let stand several hours. Brown croutons (preferably sour dough French bread) in 1/4 cup of garlic oil, stirring often (or toast in slow oven). Tear Romaine in large salad bowl, sprinkle with salt and grind over generous amount of pepper. Pour over salad oil and toss until every leaf is gassy. Break 1 minute eggs into salad, squeeze over lemon juice and toss thoroughly. Add chopped anchovies and grated cheese. Toss again. Add croutons, toss gently and serve. Serves about 12.

Carolyn Farrar

AVOCADO-CRAB SALAD

2 large ripe avocados
1 can King Crab
1 green onion
2 T lemon juice
1 stalk celery
3 T chili sauce
1 T Miracle Whip
accent, salt and pepper

Mix celery, chopped fine, onion sliced fine with crab and all other ingredients. Peel avocados, pile in crab salad, serve on lettuce. Serves 4.

Carolyn Farrar

BAKED BEANS

2 lg. cans Van Camps Pork'n Beans
1 onion, chopped
2/3 box brown sugar
2/3 bottle catsup
2-3 slices bacon

Mix together and pour in large casserole. Lay strips of bacon on top. Bake 1 1/2 hours at 350°. Serves 15-25.

Carolyn Farrar
(Given to me by Mary Murphy)

BROCCOLI CASSEROLE

Cook 1 pkg. broccoli without salt. Mix with:
1 C uncooked rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 small jar garlic cheese
1/2 C chopped onion
1/2 C chopped celery
1/4 C milk

Bake covered one hour in 2 qt. casserole at 375°. (May need to stir once.) Serves 8.

Carolyn Farrar

SHRIMP LOUIS

1 pkg. shrimp, boiled & chilled
1 medium head lettuce
3 hard cooked eggs, quartered
2 tomatoes, sliced
1 can asparagus

Shred lettuce and place in shallow salad bowls. Arrange shrimp in center of lettuce. Alternate slices of tomatoes, eggs, around edge, along with whole asparagus spears.

Louis Dressing:
1 C mayonnaise
3 T catsup
1 T chopped onion
2 T chopped sweet pickle

Combine all ingredients and chill. Serves 4-6.

Carolyn Farrar

SPEEDY BAKED BEANS

2 strips bacon, diced
1 small onion
1/2 t prepared mustard
2 T chili sauce or catsup
1 can baked beans (No. 1 tall)

Heat oven to 350°. Sauté bacon and onion till bacon is crisp and onion yellow. Stir in remaining ingredients. Pour into greased 1 qt. baking dish. Bake uncovered 45 minutes, until beans are brown and bubbling. Serve hot. Serves 3-4. Easy to enlarge.

Helen Cook

ZUCCHINI SQUASH CASSEROLE

1 lb. shredded zucchini
1 1/2 T minced onion
1/2 t salt
1/4 t pepper
1 C cracker crumbs (Ritz)
1/4 C melted butter
1 beaten egg
1/4 C grated Parmesan cheese

Mix the first seven things and put in a buttered casserole saving 1/4 cup cracker crumbs for top. Sprinkle cheese on top and then remaining cracker crumbs. Bake 45 minutes in 325° oven.

NOTE: Soda crackers may also be used.

Helen Cook

BROCCOLI CASSEROLE

2 pkg. frozen chopped broccoli
1 roll garlic cheese
1 can cream of mushroom soup
1 small can mushroom pieces
1 small onion, minced
salt & pepper to taste

Saute onion in large, heavy skillet. Add broccoli and steam for a short time. Add soup, mushrooms, cheese and seasonings. When cheese melts, put in casserole, cover with bread crumbs and bake at 350° until bubbly.

Carolyn Brunson

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Desserts & Baked Goods

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RICH ROLLS

Scald in saucepan:

1 C milk
1/3 C butter
1/2 C sugar
1 1/2 t. salt

Cool. Dissolve 1 pkg. yeast in 1/4 C warm water. Add milk mixture. Add 3 C sifted flour, mix, 2 beaten eggs, mix, then 2 more C sifted flour and mix again.

Knead 10 mins. Place in warm bowl and cover with melted margarine. Cover and place in oven (OFF!) on top rack with pan of HOT water on a rack below. Let rise about 2-3 hrs. Turn out, knead and shape into rolls. Place on greased sheet. Cover with towel and let double in size (about 1 hr.). Bake at 375° 15-20 min.

May be partially baked (275° for 20 mins.) and placed in freezer bags and kept in freezer. When needed, bake at 375° for 10-15 mins. or til browned.

Maureen Raphael

SWISS WHEAT BREAD

2 C whole wheat flour
3/4 C all-purpose flour
1 T baking powder
1 1/2 t. salt
1 t. soda
2 eggs, beaten
1 1/2 C milk
1/3 C oil
1/4 C lt. brn. sugar, packed
2 T dehydrated onion flakes

Use 1 to 2 C Swiss cheese (shredded), depending on how cheesy you like it (for cheddar bread, use cheddar cheese).

1. Stir together flours, baking powder, salt and soda. Combine eggs, milk, oil, sugar and onion. Stir in swiss cheese.

2. Add liquid ingredients all at once to flour mixture, stirring only til flour is moistened.

3. Turn into a paper lined, greased, 4 1/2 x 8 1/2" pan. Bake in preheated 375° oven for 60-70 min. until cake tester comes out clean. If necessary, cover for last few mins. to prevent excessive browning.

4. Cool in pan on wire rack for 10 mins. before moving to cool completely. Makes one loaf.

Pat Anderson

TORTILLAS DE HARINA

4 C flour
2 t. salt
6 T margarine
1 to 1 1/4 C lukewarm water

Sift flour and salt. Work in margarine. Stir in water; then form a ball. Knead dough lightly on floured breadboard and make into balls the size of a large egg. Let balls stand 15 min. Then roll out until size of a salad plate. Bake on hot (400°) ungreased griddle for 2 min. on one side, turn, bake about 1 min. on other side.

Carolyn Brunson

BUTTER BALL COFFEE CAKE

2 cans refrigerator biscuits
1/4 C melted butter
3/4 C sugar
1 T cinnamon
1/4 C nuts

Heat oven to 375°. Grease a 9" round layer pan. Separate biscuits and dip in melted butter, then coat each entirely with mixture of cinnamon and sugar. Place 15 biscuits around the outer part of pan, overlapping to make a circle. Overlap remaining 5 biscuits to fill center. Pour remaining butter over, sprinkle with nuts. Bake 25-30 min. Breaks apart easily.

Pat Anderson

GARLIC BREAD

1 loaf French Bread
4 cloves garlic
1/2 C melted butter
1/4 C grated parmesan cheese
1 T minced parsley
1/2 t. paprika

Thoroughly rub outside crust of bread with 2 slightly crushed cloves of garlic. Split loaf in half lengthwise and place each half, crust down, on cookie sheet. Put remaining 2 cloves garlic through garlic press (I just mince them) and combine with melted butter; brush over cut surfaces. Mix remaining ingredients; sprinkle over buttered surfaces. Cut in 2-inch bias slices. Heat in 350° oven 12 to 15 mins.

Helen Cook

MORNING APPETIZERS

1. Start with batch of small (2" diameter) very thin pancakes.
2. Fill them with any kind of preserves or pieces of bacon with cheese.
3. Roll each one and secure with a toothpick.
4. Sprinkle jelly-filled ones with powdered sugar before serving.
5. Heat both kinds at 400° for about 10 mins. before serving.

Sarah Williams

PUMPKIN BREAD

1 1/2 C sugar
1/2 C cooking oil
2 eggs
Beat together then add: 1 C pumpkin. Beat well. Add dry ingredients and water:

1 3/4 C flour
1/4 t. baking powder
1/4 t. cinnamon
1 t. soda
1/4 t. cloves
1/2 t. nutmeg
1/2 t. allspice
1/3 C water

Mix well and add: 1/2 C nuts (optional) and 1 C raisins
Bake 1 1/2 hrs. at 350° or until toothpick in center comes out clean.

Pat Anderson

MILLIONAIRES (Called "Turtles" by some)

1 C white sugar
1 C brown sugar
2 sticks margarine
1 C Karo white syrup
1 C evaporated milk

Bring to rolling boil. Add 1 more C evaporated milk slowly so the remainder continues to boil. Cook until it reaches soft ball stage. Add 1 lb. pecans and 1 t. vanilla. Drop onto buttered wax paper by teaspoon. Cool overnight in refrigerator. Melt together in double boiler: 1/4 lb. paraffin and 2 lg. Hershey bars. Dip candy and place on buttered wax paper.

Kay Hanson

Desserts & Baked Goods

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PUMPKIN BREAD

3 C flour
1 t. soda
1 t. salt
3 t. cinnamon
2 C sugar

2 C canned or fresh pumpkin
4 eggs
1 1/4 C Hazola oil or melted shortening
1/2 C nuts

Place dry ingredients in large bowl. With spoon make a deep well in center. Add all other ingredients. Stir carefully, enough to dampen all dry ingredients. Pour into 2 loaf pans. Bake at 350° for 1 hr. Freezes well. Serves 12-16.

Sharon Songer

ZUCCHINI BREAD

Beat together:
3 eggs
2 C brn sugar (1 lb. box)

1 C oil or margarine

Sift and add:
2 C flour
2 t. soda
3 t. cinnamon
1 t. nutmeg
1/2 t. baking powder
1/2 t. salt

Then add 3 t. vanilla, 1 C chopped nuts, 1 C raisins, 2 C grated zucchini. Mix well, then pour batter into well-greased and floured loaf pans. Bake 45-60 min. at 350°. Note: Dates may be used in place of raisins. Makes two large loaves.

Emilie Hatz

MAGIC MARSHMALLOW PUPPS

1/4 C sugar
1 t. cinnamon
2 cans Pillsbury Quick Crescent rolls

16 large marshmallows
1/4 C butter or oleo, melted
1/4 C chopped nuts, if desired

Glaze
1/2 C powdered sugar
1/2 t. vanilla

2 to 3 t. milk

Combine sugar with cinnamon. Separate crescents dough into 16 triangles. Dip a marshmallow in melted butter; Roll in sugar-cinnamon mixture. Wrap a dough triangle around each marshmallow and squeezing edges of dough tightly to seal. Dip in melted butter and place buttered side down in deep muffin pan. Repeat with remaining marshmallows (place pan on foil or cookie sheet during baking to guard against spills in oven). Bake at 375° for 10-15 mins. until golden (13 mins. is best). Immediately remove from pans and drizzle with glaze. Sprinkle with nuts. Serve warm or cold. Makes 16 rolls.

Helen Cook

CRANBERRY NUT BREAD

3/4 C sugar
1/3 C butter
2 eggs
1 C cranberries
1/4 C chopped nuts

1/4 C buttermilk
1/2 t. soda
1 t. baking powder
2 C flour
Dash salt

Mix ingredients in order. Bake 350° 40 min. in loaf pan.

Julie Snyder

BANANAS FRIED IN HONEY

1 banana per person
2 T butter
4 orange slices

1/2 C honey

Slice four bananas (crosswise) into 1 qt. saucepan or 6-inch skillet. Add butter and saute both sides of slices over medium high (electric) heat, about 2 mins. Add 4 orange slices halved, and honey to mixture, turning slices occasionally to glaze, adjusting heat as necessary. Continue cooking only until bananas are a golden brown. Serve immediately. Serves 4.

Variations: Chopped nuts and raisins may be added during cooking process for a sweet nutty taste. Another variation is a small amount of whipped cream, sprinkled with finely chopped nuts. Note: 1/2 t. lemon juice may be used in place of orange slices.

Charles Lemons
Ens., USN

PUMPKIN NUT BREAD

2 C sifted flour
2 t. baking powder
1/2 t. soda
1 t. salt
1 t. cinnamon
1/2 t. nutmeg

1 C solid pack pumpkin
1 C sugar
1/2 C milk
2 eggs
1/4 C softened butter
1 C chopped pecans

Sift together first six items. Combine pumpkin, sugar, milk, eggs in mixing bowl. Add dry ingredients and butter. Mix until well blended. Stir in nuts. Spread in well greased 9" x 5" x 3" loaf pan. Bake at 350° oven for 45-55 mins. or until toothpick inserted in center comes out clean. Bread may be frozen.

Laura Jessup

NO-FRY DONUTS

2 1/4 C flour
1 C sugar
1 t. nutmeg
2 t. salt

2 eggs
1 C milk
1 C bacon drippings or (or shortening)
3 1/2 t. baking powder

Sift dry ingredients. Warm milk, shortening, eggs and mix well. Add to dry ingredients and mix well, but beat slowly. Bake in muffin tins--well greased--and 2/3 full, at 450° for 15-20 min. When cool, dust tops with powdered sugar.

Maureen Raphael

APPLE NUT SQUARES

1 beaten egg
3/4 C sugar
1/2 t. vanilla
1/2 C sifted flour
1/4 t. salt

1 t. baking powder
1 C chopped, unpared tart apples
1/2 C broken walnuts

Combine egg, sugar and vanilla. Sift dry ingredients together. Add to egg mixture and blend well. Stir in apples and nuts. Spread in greased 8 x 8 x 2" dish. Bake at 350° 30 min. or until done. Cut in squares and serve warm with ice cream or whipped cream.

Sharon Songer

ANGEL CRISPS

1/2 C white sugar
1/2 C brown sugar
1 C shortening (may use 1/2 C butter)
1 egg
1 t. vanilla

2 C all purpose flour
1/2 t. salt
1 t. soda
1 t. cream of tartar

Cream shortening, sugars, eggs and vanilla. Add sifted dry ingredients. Form into small balls. Dip top half in water, then in sugar. Bake 10 min. at 375°.

Linda Graham

BROWNIES

1/2 C shortening
2 1-oz. squares unsweetened chocolate
2 eggs
1 C sugar

1 t. vanilla
3/4 C sifted all-purpose flour
1/2 t. baking powder
1/2 t. salt

1 C broken walnuts

Preheat oven to 350°. Melt shortening and chocolate together over very low heat, stirring constantly. Cool. Beat eggs til light; stir in sugar, then chocolate mixture and vanilla. Add sifted dry ingredients, mixing well. Add nuts. Bake in greased 8 x 8 x 2 pan at 350° for 30-35 mins. Cool. Cut in 16 squares.

Evelyn Feldman

CHOCOLATE CRINKLES

1/2 C shortening
1 2/3 C granulated sugar
2 t. vanilla
2 eggs
2 1-oz. squares unsweetened chocolate, melted

2 C sifted all-purpose flour
2 t. baking powder
1/2 t. salt
1/3 C milk
1/2 C chopped walnuts
Sifted confectioners sugar

Thoroughly cream shortening, sugar and vanilla. Beat in eggs, then chocolate. Sift together dry ingredients; blend in alternately with milk. Add nuts. Chill 3 hrs. Form in 1" balls. Roll in confectioners sugar. Place on greased cookie sheet 2-3 inches apart. Bake at 350° about 15 mins. Cool slightly; remove from pan. Makes 4 dozen.

Linda Graham

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CHOCOLATE "CAKE" COOKIES (EASY-ONE-PAN)

Melt on stove:
3/4 C butter
1 1/2 C brown sugar

2 T water
1 12-oz. pkg. chocolate chips

Cool. After cooling add:
2 eggs
3 C flour
1 1/4 t. baking soda
1 t. salt
1 t. vanilla

Mix well. Drop by teaspoon on greased cookie sheet. Bake 350° 8 minutes. Ice with Betty Crocker chocolate fudge icing. Put walnuts on top

Laura Jessup

PECAN BUTTER-BALL COOKIES

2 C flour
1/4 C sugar
1/2 t. salt
1 C margarine or butter
2 t. vanilla
1 C finely chopped pecans

Sift flour, sugar and salt. Work in butter and vanilla. Add nuts. Roll into small balls. Bake on greased sheet at 325° for 25 min. When cool, roll cookies in powdered sugar.

Maureen Raphael

MUNCHY JAM SQUARES

1 pkg. Betty Crocker yellow or white cake mix
1/2 C soft butter or margarine
1/2 C firmly packed brown sugar
2 C Cheerios (or any corn or whole wheat cereal, crushed)
1 C raspberry preserves

Heat oven to 350°. Blend 1/2 cake mix (dry), butter and sugar. Stir in remaining cake mix and cereal. Reserve 1 1/2 C of mixture. Press the rest into an ungreased oblong pan 12 x 9 x 2. Stir preserves with fork to soften, spread over crumbly mixture in pan. Sprinkle reserved mixture over preserves, pat gently and bake 25-30 mins. til light brown. Cool slightly, then loosen edges with a knife. Cool completely, cut into 1 1/2" squares. Makes about 4 dozen.

Donna Fisher

BROWNIES

2 sticks butter or margarine
2 C sugar
4 eggs
1 1/2 C flour
6 T cocoa
2 t. vanilla
2 C chopped pecans

Set oven at 350° and grease a 9" x 13" pan. Blend butter and sugar. Add eggs one at a time and blend. Sift flour and cocoa and add to above mixture. Add vanilla and pecans. Pour into greased pan and bake about 30 mins. This is a light cake-like brownie.

Marshall McVadon

DANISH APPLE CAKE

Let a 14.8 oz. pkg. refrigerated nut cookie dough come to room temperature. Press it out to cover bottom of a 15 x 10" jelly roll pan completely. Toss 6 cups (3 lbs.) sliced apples with 1 cup sugar, and spread over dough (or use two 1-lb. cans pie-sliced apples, well drained). Mix 1 cup flour with 1/2 cup sugar and 1 t. cinnamon. Cut in 1/4 cup butter or margarine, as for pastry. Sprinkle crumb mixture over apples. Bake at 375° for 45 min. Cool in pan and cut in 3 x 2" oblongs. Makes 25

Carolyn Farrar

PLATTER COOKIES

2 C melted margarine
2 C brown sugar
2 C white sugar
4 eggs
2 t. vanilla
2 C rolled oats
2 C grape nut flakes
4 C flour
2 t. soda
1 t. baking powder
1 C nuts or raisins (opt.)

Blend margarine and sugar, add eggs and vanilla. Add sifted flour, soda, baking powder and oats. Mix well. Then add cereal and raisins or nuts. Drop by tablespoon on ungreased baking sheet. About six (if you use large tablespoon) on a cookie sheet. Makes 5 doz. large cookies or 7 doz. smaller.

Carolyn Farrar

BREAKFAST COOKIES

Just what they sound like--so nutritional, it could replace the American institution of bacon and eggs.

1 C margarine (soft)
1/2 C peanut butter
1 C brown sugar (packed)
2 eggs
1 C honey (can be cut down)
2 C whole wheat flour
2 C oatmeal
1 C wheat germ
1 C each raisins, chopped
peanuts and shredded coconut (as desired)

Beat together the margarine, peanut butter and brown sugar til creamy. Add eggs, beat until fluffy. Mix in honey, flour, oatmeal and wheat germ. Add the raisins, peanuts, coconut, blending evenly. Drop on greased cookie sheets. Bake at 375°, 10 to 12 minutes.

Debbie McNamara

SUGAR COOKIES

1 C shortening (1/2 butter or margarine)
2 C sugar
3 egg yolks
1 t vanilla
2 C flour
1/4 t. salt
1 t soda
1 t. cream of tartar

Cream shortening and sugar. Add yolks and vanilla and mix well. Sift remaining ingredients and stir in (sift flour before measuring). Roll into small balls and roll each ball in sugar. Bake at 325° until balls start to brown.

Sharon Songer

CHERRY OATMEAL COOKIES

1 C shortening
1 C granulated sugar
1 C firmly packed dark brown sugar
2 eggs
1 C sifted all purpose flour
1 t. baking soda
1/4 t. each salt, cinnamon, nutmeg
3 1/2 C rolled oats
1 jar (8-oz.) red maraschino cherries, drained & chopped
1/2 C chopped walnuts

Cream together shortening and sugars, add eggs, one at a time, beating well after each addition.

Sift together flour, soda, salt and spices. Stir into creamed mixture with oats. Stir in cherries and nuts. Drop by heaping teaspoonsful onto lightly greased baking sheets.

Bake in 375° oven until cookies are golden brown (10-12 min.)

Joan Sieneros

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CHOCOLATE CHIP SQUARES

1/3 C shortening	1 1/2 C flour
1/3 C butter or margarine (softened)	1/2 t. soda
1/2 C granulated sugar	1/2 t. salt
1/2 C brown sugar (packed)	1/2 C nuts
1 egg	6 ozs. semi-sweet chocolate chips
1 t. vanilla	

Heat oven to 375°. Mix shortening, butter, sugars, egg and vanilla thoroughly. Stir in the rest. Spread in ungreased oblong pan (13 x 9 x 2"). Bake 20-25 mins.--no longer.

Debbie McNamara

PECAN BARS

1 1/2 T sugar	3/4 C butter
2 C flour	

Mix like pie dough. Pat and spread in pan about 1/4" thick. Bake 15 min. at 350°. Mix:

3 egg yolks (beat well)	1 C pecans, chopped
2 1/2 C brown sugar	1 C shredded coconut

Beat egg whites and fold into mixture. Sprgd over baked crust. Put back in oven for 30 min. at 350°. Cut while warm, not hot.

Maggie Tobergtz

PEANUT BLOSSOMS

1 3/4 C flour	1 C sugar
1 t. baking soda	1/2 C brn. sugar, firmly packed
1/2 t. salt	1 egg
1 1/2 C shortening	2 t. milk
1/2 C peanut butter	chocolate kisses
1 t. vanilla	

Preheat oven to 375°. Grease baking sheets. On piece of waxed paper, sift flour, baking soda and salt. In mixing bowl, cream shortening, peanut butter, 1/2 C of the sugar and the brown sugar until light and fluffy. Stir in egg, milk and vanilla and beat until blended. Stir in flour mixture and mix well. Shape into 1 1/2" balls and roll in remaining granulated sugar. Place about 2" apart on baking sheets. Bake in oven 8 min. Top each cookie with a chocolate kiss and bake 2 min. longer.

Sharon Songer

MARSHMALLOW ROLL-COOKIE (SIMILAR TO ROCKY ROAD)

Melt 3 squares semi-sweet chocolate and 2 T butter over hot water; when melted, remove and add 1 C powdered sugar and 1 well-beaten egg, and 1 t. vanilla. Add 3/4 C chopped nuts and 1 large pkg. miniature marshmallows. Butter your hands and form into 2 rolls; roll in coconut. Cut into 1/2" slices as needed. This is to be kept in refrigerator. It freezes very well. It is rather gooey to work with, but the result is well worth the effort!

Linda Graham

RAISIN COOKIES

Sift together:	
4 C sifted all-purpose flour	1 1/2 t. cinnamon
1 t. baking powder	1/4 t. nutmeg
1 t. baking soda	1/4 t. allspice
2 t. salt	

Add 1 C water to 2 C seedless raisins and boil 5 min. Cream 1 C shortening with 2 C sugar. Add 3 eggs, one at a time, beating after each addition. Add 1 t. vanilla, 1 C chopped nuts and cooled raisin mixture. Add sifted dry ingredients and blend well. Drop by teaspoon onto greased cookie sheet. Bake at 350° 12 to 15 min. Makes 5 dozen.

Sharon Songer

COCONUT DATE COOKIES

2 eggs, well beaten	1 t. vanilla
1 cube margarine	1 C chopped nuts
1 1/2 C sugar	4 C Rice Krispies
1 lb. pitted chopped dates	1 pkg. angelflake coconut

Beat eggs well, add margarine, sugar, dates and vanilla--cook all together in heavy pan, stirring constantly, until thick. Remove from heat. Let sit for 10 min. Add Rice Krispies and nuts. Let cool. Roll into small balls and then in coconut. Lay on wax paper until completely cool. Makes 5 dozen.

Sharon Ableidinger

GINGERBREAD COOKIES

4 C sifted flour	3/4 C sugar
1 t. soda	1/2 C shortening
1 t. salt	3/4 C molasses
2 t. ginger	1/2 C buttermilk (1 1/2 t. vinegar & fill-in w/milk)
1/2 t. baking powder	

Sift flour with soda, salt, ginger and baking powder. Add sugar gradually to shortening in mixing bowl; cream until light and fluffy. Blend in molasses and buttermilk alternately with sifted dry ingredients, beginning and ending with dry ingredients. Mix well. Chill 4 hrs. or overnight. Roll out dough on lightly floured surface to 1/4" thick. Cut with gingerbread man cutter. Bake 400° 7-10 min.

Sharon Songer

MOLASSES COOKIES

1 1/2 C shortening (or use	4 C flour
3/4 C ea. shortening and	4 t. soda
margarine or butter	2 t. cinnamon
2 C sugar	2 t. ginger
8 T molasses	2 t. cloves
2 eggs	1 t. salt

Cream shortening and sugar. Add molasses and eggs--beat well. Sift together flour and spices. Mix until smooth. Roll in small balls and roll in sugar. Bake in 350° oven until brown. Tops crack while baking--about 10 mins.

Ray Hanson

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GOLDEN WHEAT GERM BREAD (One Bowl Cool Rise Way)

- | | |
|---|-----------------------------------|
| 4 1/2 C to 5 1/2 C unsifted all-purpose flour | 2 T softened butter or shortening |
| 2 pkg. active dry yeast | 1 1/2 C milk |
| 1/3 C firmly packed brown sugar | 1/2 C water |
| 2 1/2 t. salt | 1 egg |
| | 1 C toasted wheat germ |

Cooking Oil

Blend together 2 C flour, dry yeast, sugar and salt in large bowl. Add butter. Heat milk and water til warm, not scalding. Add to dry mixture. Beat with electric mixer at med. speed for 2 min., scraping bowl occasionally. Add egg and 1 C flour. Continue beating at high speed for 1 min. or until thick and elastic. Stir in wheat germ with wooden spoon. Gradually stir in enough remaining flour (1 1/2-2 1/2 C) to make soft dough which leaves sides of bowl.

Turn out onto floured board. Knead 5 to 10 min., until dough is smooth and elastic. Cover with plastic wrap, then a towel. Let rest on board 20 min. Punch down. Divide dough in half. Roll each piece into 12 x 8" rectangle. Roll up tightly beginning with 8" side. Pinch lengthwise edge and ends to seal. Place in two greased 8 1/2 x 4 1/2 x 2 1/2" pans. Brush lightly with oil. Cover loosely with plastic wrap. Refrigerate 2 to 24 hrs. When ready to bake, uncover and let stand 10 min. at room temp. Puncture any surface bubbles carefully. Bake in 375° oven on lower rack 30-40 min. Cover loosely with foil last 5-10 min. if crust browns too quickly. Remove from pan immediately.

Sharon Songer

GRANOLA

- | | |
|-------------------------------|-----------------------------|
| 1/4 C Safflower or reg. oil | 1/2 C sesame seed |
| 1 C honey | 1 C chopped pecans |
| 1/2 t. vanilla extract | 1/2 C whole-wheat bran |
| 4 C old fashioned rolled oats | 1 C ground roasted soybeans |
| 1 C wheat germ | 1/2 C brown sugar |
| 1 C hulled sunflower seed | 1 1/4 T cinnamon |

Substitutions: 1 C chopped walnuts, 1/2 C peanuts, 1 C raisins, 1/2 C coconut, 1 C chopped dates,

In saucepan, heat first 3 ingredients. Add to remaining ingredients in large bowl and stir thoroughly. Spread on 2 oiled cookie sheets (large) and bake in preheated 325° oven, stirring two or three times during baking to prevent over-browning, about 20 min. Cool. Store in airtight container in a cool, dry place. Makes 2 quarts.

Emilie Matz

CARROT BARS

- | | |
|------------------------|--------------------|
| 2 C sugar | 1 C walnuts (opt.) |
| 4 eggs | 2 1/4 C flour |
| 1 1/4 C oil | 2 t. cinnamon |
| 3 C grated raw carrots | 1 t. soda |
| | 1 t. salt |

Bake 30-45 min. at 350°. Topping:

- | | |
|---------------------------|--------------------|
| 1/4 C butter or margarine | 2 C powdered sugar |
| 6 oz. cream cheese | 2 t. vanilla |

GRANDMA'S BREAD CRUMB COOKIES

- | | |
|--|------------------------------|
| 1 lb. toasted fine bread crumbs (day old bread better) | 1 t. nutmeg or 1 t. cinnamon |
| 1 lb. pecans (ground) | 1 t. vanilla |
| 1 lb. margarine | 4 egg yolks |
| 1 1/2 lb. white sugar | |

Mix above well, beat the 4 egg whites separately til stiff and add to above. Mix.

To form bellshaped: Grease shot glass with margarine, dip in white sugar, then fill with above mixture, press well to form shape, tap shot glass to remove filling to cookie sheet (in shape of bell). Bake 20-30 min. or til golden brown. Repeat greasing and dipping in sugar for each cookie. Colored sugar may be used. Makes 6 1/2 dozen.

Emilie Matz

ALMOND COOKIES

- | | |
|------------------------------------|------------------|
| 1 C butter | 1 egg |
| 1 C sugar | |
| Cream together thoroughly and add: | |
| 3/4 t. almond extract | 2 C sifted flour |
| 1 t. salt | |

Chill well. Make small balls of the size of walnuts. Place 2" apart on ungreased cookie sheets. Press cookies down by pressing half of blanched almond in center. Bake 10-12 min. at 350°. May be decorated with red and green maraschino cherries for Christmas.

Sharon Songer

APPLESAUCE-DATE CAKE

- | | |
|--------------------------------|--------------------------------------|
| 2 C unsifted all purpose flour | 2 eggs |
| 2 t baking soda | 1 C light-brown sugar, firmly packed |
| 1 t cinnamon | 1/2 C soft butter or margarine |
| 1/2 t allspice | 2 C hot applesauce |
| 1/2 t nutmeg | 1 C chopped dates or raisins |
| 1/4 t cloves | 3/4 C coarsely chopped walnuts |
| 1/4 t salt | |

Cream Cheese Frosting:
1 pkg. (3-oz.) softened cream cheese
1 t vanilla
2 C sifted powdered sugar
1 T soft margarine

Preheat oven to 350°. Grease well and flour a 9x9x2 baking pan (or larger). Into large bowl of mixer, sift flour with baking soda, cinnamon, allspice, nutmeg, cloves and salt. Add the eggs, brown sugar, soft butter, and 1 cup hot applesauce; beat at low speed until ingredients are combined. At medium speed, beat 2 min. longer, scraping sides of bowl occasionally with rubber scraper. Add remaining applesauce, dates (or raisins) and nuts. Beat 1 min. longer. Pour into prepared pan and bake approx. 50 min. Cool then frost top with Cream Cheese Frosting, whipped cream or is delicious just plain.

Sue Asher

WACKY CAKE

- | | | |
|----------------|------------------|---------------|
| 2 eggs | 3 C sifted flour | 1 C hot water |
| 1 C shortening | 1/2 t salt | 1 t vanilla |
| 3/4 C cocoa | 2 t soda | 2 C sugar |

1 C sour milk (1 T vinegar & milk)

Put all ingredients in and beat for 2 min. Bake 350° 25-30 min.

Sharon Songer

STRAWBERRY CHEESE CAKE

- | | |
|---|---------------------|
| 18 or 20 graham crackers, crushed (1 1/2 C) | 1/4 C brown sugar |
| | 1/4 C melted butter |
| | Dash of cinnamon |

Mix and press into a 9" cake pan.

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|--------------------|----------------|
| 1 lb. cream cheese | 3/4 t. vanilla |
| 1/2 C sugar | 3 eggs |

Mix until all lumps are gone. Pour into crust and bake in preheated oven at 375° for 20 min. Cool on rack for 15 min. **1 pt. sour cream** **1/4 C sugar** **1 t. vanilla** Fold together with rubber spatula and pour on top of cream cheese mixture. Bake at 475° for 10 min. Let cool.

- | | |
|---------------------------|------------------|
| 1 C strawberries - mashed | 1 C sugar |
| 3/4 C water | 3 T cornstarch |
| | 1 t. lemon juice |

Simmer the strawberries and water for 5 min. Mix the sugar and cornstarch and pour into simmered strawberries. Stir until it comes to a boil, thickens and becomes clear. Take off heat and add lemon juice. Cool and pour on top of cheese cake.

Penny Ford

PEACHES 'N CREAM CHEESE CAKE

Preheat oven to 350°. Grease a 9 or 10" pie plate. Mix the following together:

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|--------------------|--------------------------------------|
| 3/4 C flour | 3 T soft margarine or butter |
| 1 t. baking powder | 1 egg |
| 1/2 t. salt | 1/2 t. milk |
| | 1 pkg. vanilla pudding (not instant) |

Beat 2 min. at med. speed and press into pie plate.

Drain (reserve liquid from 1 29-oz. can) sliced peaches. Arrange peaches on batter.

Mix together:

- | | |
|------------------------------------|---------------------------|
| 1 8-oz. pkg. cream cheese softened | 3 T reserved peach liquid |
| | 1/2 C sugar |

Beat 2 min. at med. speed. Spoon this mixture to 1" of edge (allowing space for batter to raise to the top).

Combine:

- | | |
|-----------|-----------------|
| 1 T sugar | 1/2 t. cinnamon |
|-----------|-----------------|

Sprinkle over top. Bake 30 to 35 min. Cool and chill.

Carolyn Brunson

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ICE BOX FRUITCAKE

1 lb. graham crackers 1 box raisins
1 qt. shelled pecans 1 lg. bottle marachino cherries
1 fresh coconut, grated or 1 can Eagle brand milk
1 can coconut

Crush graham crackers until fine, break nuts and quarter cherries then add raisins, coconut, and Eagle brand milk. Mix well, if mixture is not sticking together with just the milk, add a little juice from cherries. Shape into a long loaf and wrap in waxed paper. Then wrap again with a cloth or aluminum foil. Refrigerate for at least 24 hours before cutting to use.

Teresa Meenen

CHOCOLATE PIE

Crust:

1 1/2 C finely crushed chocolate wafers
1/3 C melted margarine

Press in pie shell. Bake 325° for 10 minutes.

Filling:

1 9-oz. pkg. cream cheese
1/4 C sugar
1 T vanilla

Beat til well blended. Add 2 egg yolks and beat again. Stir into above mixture 1 (6-oz.) pkg. semi-sweet chocolate morsels which have been melted. Beat 2 egg whites until soft peaks form while gradually adding 1/4 C of sugar. Fold into chocolate mixture 1 C heavy whipping cream (whipped) and 3/4 C chopped pecans. Pour over crumbs. Freeze and decorate with chocolate shavings. Thaw for 1 hour and 15 minutes before serving.

Tomnie Maness

CINNAMON PIE

1 C sugar 1 egg
1 T cinnamon 1 T butter
1 T flour 1 C water

Mix sugar, cinnamon and flour together evenly. Add egg yolk, beat egg white slightly (not until stiff and dry); then fold into yolk. Add butter and small amount of water. Mix til pasty. Add water, a little at a time. Place in unbaked pie shell. If tin is large, use heaping measures and two eggs.

Sharon Songer

CHERRY SURPRISE

Cut one large angel food cake in half, then in serving squares. Arrange in a large sheet cake pan with small spaces between each piece.

1 large pkg. vanilla instant pudding
1 pint sour cream
1 can cherry pie filling

Mix pudding as pkg. directs and let set 5 min, then fold in sour cream and pour over squares of cake. Spoon cherries on each serving and chill.

Carolyn Farrar

WALNUT CREAM CHEESE CAKE

1 1/2 C walnuts 1 t grated lemon rind
2 t butter for pan coat 1 1/2 C sugar
2 t sugar for pan coat 4 eggs
1 C butter 2 C sifted flour
2 pkg. (3-oz.) cream cheese 2 t baking powder
 1/2 t salt

Chop 1/3 cup of the walnuts very fine for pan coat--chop remainder medium fine. Butter a 2 qt. bundt pan. Sprinkle with the 2 tsp. of sugar and the 1/3 cup walnuts. Cream butter with cream cheese and lemon rind, gradually beat in sugar. Beat in eggs, one at a time until blended--batter may look slightly curdled. Sift flour with baking powder and salt--gradually blend with creamed mixture. Add walnuts. Bake at 300° for about 1 hour and 20-30 minutes.

Judy Wolfe

LEMON CHIFFON CAKE

1/2 C salad oil 6 eggs separated
2 1/4 C sifted cake flour 3/4 C cold water
1 1/2 C sugar 2 t lemon juice
1 T baking powder 1 t grated lemon rind
1 t salt 1/2 t cream of tartar

Sift flour, sugar, baking powder and salt in a bowl. Make a well and add in order: egg yolks, water, lemon juice and rind. Beat with spoon until smooth. Add cream of tartar to egg whites and beat until stiff. Pour egg yolk mixture slowly over whipped egg whites, use rubber scraper just until blended. DO NOT STIR. Pour into ungreased tube pan. Bake at 350° until top springs back when lightly touched (about 1 hour).

Pat Anderson

FRUIT COCKTAIL CAKE

2 C flour 2 eggs
1 1/2 C sugar 1 medium can fruit cocktail
2 t soda 8 x 12 buttered and floured pan

Sift dry ingredients and add eggs, slightly beaten and fruit cocktail, juice and all, mix and pour into pan. Sprinkle 1/2 cup chopped nuts and 1/2 cup brown sugar over batter and bake at 350° for 30 min.

Vanilla Sauce:

1 C sugar 3/4 cube margarine
1/2 C can milk 1 t vanilla

Bring to boil and let boil for 1 min. Cut cake into squares and pour vanilla sauce over cake in pan.

Sharon Ahleindinger

MOTHERS CHOCOLATE CAKE

Sift all together good:
2 C sifted cake flour 4 T cocoa
1 C sugar 1/2 t salt
 2 t baking soda

Then add:

1 C cold water 1 C real mayonnaise
 1 t vanilla

Beat until well mixed. Pour into 8" square pan that is greased and floured. Bake in 350° oven for 45 to 50 min. or done when tested. NOTE: Oven temperature is important.

Helen Cook

FROZEN CHOCOLATE VELVET PIE

2 egg whites 1 T vanilla extract
1/8 t salt 1 C semi-sweet chocolate pieces
1/4 C granulated sugar 2/3 C chilled canned sweetened
2 C finely chopped walnuts condensed milk
1/4 C white corn syrup 1 1/2 C heavy cream
 1 T water

While oven heats to 400°, beat egg whites with salt to soft peaks; gradually beat in sugar, beat it all stiff, add nuts. Spread this over bottom and up sides of greased pie plate (8"), making 3/4" high. Bake 12 min. then cool. Bring corn syrup and water just to a boil, stirring, remove from heat; stir in vanilla and chocolate pieces till melted. Cool. Reserve 2 T.; pour rest in a large bowl with milk and cream. With electric mixer at low speed, blend it well, then beat it at med. speed till it stands in soft peaks when beater is raised. Pour this chocolate filling into cooled pie shell, then firm the unwrapped pie in the freezer. When the pie is frozen remove it and pipe on the reserved chocolate, in decorating bag with plainwriting tube, in lattice. Then freezer-wrap and freeze until serving day. Very, very rich!

Sharon Songer

BANANA-BLUEBERRY PIE

1 baked 9" pie shell, cooled 1-lb. 5-oz. can Blueberry Pie
2 bananas, sliced (or enough Filling
 to cover bottom of pie shell) 1/2 pt. whipped cream

Slice bananas to cover bottom of pie shell. Pour blueberry pie filling on top of bananas. Cover with plastic wrap and chill in refrigerator. Just before serving top with whipped cream.

Helen Cook

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OATMEAL CAKE

1/4 lb. butter
1 1/2 C boiling water
1 C oatmeal
1 C granulated sugar
1 1/2 C flour

1 C brown sugar
2 eggs
1/2 t. cinnamon
1 t. baking soda

Topping:

1/3 lb. butter
1/2 C brown sugar
1/2 t. vanilla

1/4 C milk
1 C coconut or chopped nuts

Four boiling water over 1 cup of oatmeal, let stand 15 min. Meanwhile, cream together butter, sugars, eggs and vanilla. Add to oatmeal mixture. Sift cinnamon, baking soda and flour together and stir into oatmeal. Bake about 40 min. in oblong pan until center springs back. Bake 350°. Mix ingredients for topping together, put on cooled cake and place under broiler until bubbling.

Debbie McNamara

COFFEE CAKE

1/2 lb. butter
1 C sugar
2 C sifted flour
2 eggs

1 t. soda
1/2 t. salt
1 C sour cream
1 t. vanilla
1 t. baking powder

Filling:

1/3 C brown sugar
1/2 C white sugar

1 C chopped nuts
1/2 t. cinnamon

Can be prepared the night before and baked the next morning. Have butter at room temperature and cream with sugar. Add eggs, sift dry ingredients and add alternately with cream filling. Put 1/2 of batter into a greased pan 8 x 11" and sprinkle with a little more than half of topping. Put on the remaining batter and sprinkle on rest of topping and pat down. (Batter will be very thick). Bake at 350° for 45-50 min.

Helen Cook

PERFECT PEACH COBBLER

3 C sliced fresh or canned peaches
1 T lemon juice
1 C sifted all purpose flour
1 C sugar
3/4 t. cinnamon

1 beaten egg
6 T butter or margarine, melted
1 pt. vanilla ice cream, softened
1/2 t. salt

Place peaches on bottom of 10 x 6 x 1 1/2" baking dish. Sprinkle with lemon juice. Sift together dry ingredients, add egg tossing with fork til crumbly. Sprinkle over peaches. Drizzle with butter. Bake at 375° for 35-40 min. Top with cinnamon ice cream (combine vanilla ice cream with cinnamon). Makes 6 servings.

Helen Cook

FRESH PEACH PIE

3/4 to 1 C sugar
3 T all purpose flour

5 C sliced fresh peaches
pastry for 2-crust pie
2 T butter or margarine

Combine sugar and flour. Pour over sliced peaches in bowl. Toss to coat peaches evenly. Line 9" pie plate with pastry. Add peaches; dot with butter or margarine. Adjust top crust; cut slits to allow steam to escape. Bake in 425° oven for 35-45 min.

Helen Cook

EGGNOG PIE

Graham Cracker Crust:
1 1/2 C graham cracker crumbs
1/3 C melted oleo

1/4 C sugar
Cinnamon and nutmeg to taste

Mix, press into shape in pie tin. Bake at 400° for 8 min. Cool.

Filling:

1 envelope plain Knox gelatin
3 T cold water
2 C dairy eggnog
1 C heavy cream

1/4 C sugar
1/4 t salt
2 t vanilla extract
1/2 t almond extract

Soften gelatin in water. Heat eggnog in saucepan over moderately low heat (about 225°F) 1 to 2 min. Stir in softened gelatin and continue heating until gelatin is completely dissolved about 1-2 min. longer. Chill until the consistency of unbeaten egg white. Beat with rotary beater until smooth. Combine heavy cream, sugar, and salt and pour into a chilled bowl. Whip until cream holds its shape. Stir in vanilla and almond extracts. Fold whipped cream mixture into gelatin-eggnog mixture. Pour into shell and chill for 2-4 hours until set, serve sprinkled with nutmeg.

Lorry Poempke

RED CHERRY PIE

1 1/4 C sugar
5 T cornstarch
1/4 t ground cinnamon
2 16-ounce cans pitted tart cherries

1/2 t almond extract
5 drops red food coloring
pastry for 2-crust pie
1 T butter or margarine

In saucepan combine 3/4 cup of the sugar, the cornstarch, and cinnamon. Drain cherries, reserving 1 cup liquid. Measure 3 1/2 cups cherries and set aside. Stir the 1 cup cherry liquid into cornstarch mixture. Cook and stir over medium heat till mixture thickens and bubbles. Add the remaining sugar, the almond extract, and food coloring. Stir in the 3 1/2 cups cherries. Line 9" pie plate with pastry; add cherry mixture. Dot with butter or margarine. Adjust top crust; cut slits to allow steam to escape. Bake in 425° oven for 45 to 55 minutes.

Helen Cook

PECAN PIE

3 eggs
1/2 C butter
1 t vanilla
2 1/2 C broken pecan halves

1/8 t salt
1 C sugar
1 C dark corn syrup
2 unbaked pie shells

Cream butter, sugar, salt and syrup. Add to this 3 beaten eggs and vanilla. Mix well and add pecans. Pour into shells and bake 45 min. at 350°F.

Teresa Heenen

FRESH STRAWBERRY GLAZE PIE

1 1/2 qt. hulled strawberries
3/4 C water
1 C sugar

3 T cornstarch
1 t lemon juice
1 C whipped cream
1 9" baked pie shell

Line cooled pastry shell with strawberries, reserving 1 cup for glaze. Simmer reserved strawberries and water in saucepan about 3-4 min. Combine cornstarch and sugar, add to cooked fruit and juice. Continue cooking until syrup is thick and clear, stirring constantly. Add lemon juice. Cool slightly. Pour over strawberries in pastry shell. Chill thoroughly. Decorate with border of sweetened whipped cream. Serve at once.

Penny Yakubek

NEVER-FAIL PIE CRUST

2 C sifted regular flour
1 t salt

3/4 C Crisco shortening
1/4 C water

Preheat oven to 350°. Sift flour before measuring; spoon lightly into nested measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or two knives, cut in crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a little at a time, toss with a fork. Work dough into a firm ball with your hands.

Divide dough into two parts and press into flat circles with smooth edges. On a lightly floured surface, roll bottom crust to a circle about 1 1/2" larger than inverted pie plate. Gently ease dough into plate. Trim edge even with plate. Roll top crust same way.

Sharon Songer

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PUMPKIN PIE

2 eggs, slightly beaten
1 1/2 C pumpkin
3/4 C sugar
1/2 t. salt
1 9" unbaked pie shell
1 t. cinnamon
1/2 t. ginger
1/4 t. cloves
1 2/3 C evaporated milk

Mix filling ingredients in order given. Pour in shell. Bake 425° for 15 min. Reduce temperature to 350° and continue baking for 45 min. or until knife inserted into center of pie filling comes out clean.

Sharon Songer

BROWNIE PIE

3 egg whites
dash of salt
3/4 C sugar
1/2 pt. sweetened whipped cream
3/4 C chocolate wafer crumbs
1/2 C chopped pecans
1/2 t. vanilla

Beat egg whites and salt to soft peaks. Gradually add sugar. Beat til stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in 8 or 9" pie plate, lightly buttered. Bake at 325° about 35 min. Cool thoroughly. Whip cream with 3 t. sugar, spread over pie and chill.

Carolyn Brunson

SOUR CREAM COFFEE CAKE

1 C butter or margarine softened
1 C sugar
3 eggs
3 C flour
3 t. baking powder
pinch of salt
1 C sour cream
1/2 t. soda

Filling:

1/2 C sugar
1 t. cinnamon
1/2 C ground nuts

Cream together the butter and sugar and add eggs. Add alternately the flour and baking powder a cup at a time. Add salt and sour cream with the soda dissolved in it. Put half of batter in tube pan and cover with 3/4 filling over it. Cover with the rest of the batter. Sprinkle rest of filling over top of cake (batter will be quite thick). Bake 50-60 min. at 350°.

Debbie McManara

SOUFFLE GALLIANO

5 T butter
5 T flour
1 1/2 C milk
6 egg yolks
1/2 C sugar
1/3 C Galliano liquer
8 egg whites
3 peaches (peeled, pitted and chopped)

Preheat oven to 375°. In a saucepan melt the butter and blend the flour into it. Cook over low heat, 3 min., without browning. Remove from heat and stir in the egg yolks beaten with 6 T sugar and Galliano. Let cool. Beat 8 egg whites until stiff. Stir 1/4 of them into yolk mixture. Carefully fold in remainder. Butter a 2 quart souffle dish and coat it with remaining sugar. Cover bottom with peaches and pour over them the souffle mixture. Bake for 30 min. or until souffle is puffed and browned.

Diane Pertoglio

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2	Herbed Cream Cheese Dip	Helen Cook
3	Hot Crab Spread	Tommie Maness
3	Lumpia	Carolyn Farrar
1	Marinated Mushrooms	Carolyn Brunson
3	Mushroom Croustades	Carolyn Farrar
2	Olive Cheese Balls	Carolyn Farrar
2	Salmon Ball	Mary Murphy
2	Shrimp Dip	Carolyn Farrar
2	Spinach Dip	Teresa Meenen
3	Stuffed Jalapenos	Dorothy McNally
3	Stuffed Mushroom Crowns	Helen Cook
3	Stuffed Mushrooms	Penny Yakubek
2	Sweet and Sour Meatballs	Julie Snyder
1	Texas "Trash"	Carolyn Farrar
3	Won Ton	Mary Murphy

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Entrees

Page		Contributor
5	Almond Chicken	Debbie McNamara
4	Baked Barbecued Ribs	Evelyn Feldman
7	Baked Pork Chops	- - -
8	Barbecued Pork Chops	Joan Sisneros
7	Beef Stew Bake	Helen Cook
6	Beef Stroganoff	Kay Burkett
5	Broiled Pork Chops with Mushroom Stuffing	Cindy Moore
4	Chicken Adobo	Mary Murphy
6	Chicken and Broccoli	Kay Burkett
6	Chicken Breasts with Wild Rice	Maureen Raphael
5	Chicken Cashew	Teresa Meenen
5	Chicken Dish	Judy Wolfe
4	Chicken Kiev	Evelyn Feldman
6	Chicken Novoes	Carolyn Farrar
4	Chicken with Rice	Sharon Songer
4	Chili	Carolyn Farrar
8	Chinese Pepper Steak	Maggie Tobergte
7	Company Meat Loaf	Tommie Maness
5	Crab-Rice Casserole	Carolyn Farrar
5	Egg Rolls	Carolyn Farrar
7	Fried Fish with Sweet-Sour Sauce	Elimie Matz
5	Lasagna	Carolyn Brunson
5	Marinated Flank Steak	Carolyn Farrar
7	Meat Marinade	Helen Cook
8	Meatball Sandwiches	Helen Cook
6	Meatzza Pie	Kay Burkett
5	Mock Enchilada Casserole	Penny Yakubek
6	New York Roast Beef	Helen Cook
4	Peanut Butter Chicken	Cindy Gaedecke
8	Pizza	Jean Hackenburg
5	Polish Sauasage and Cabbage	Carolyn Farrar
8	Ponset	Linda Graham
4	Porcupine Meatballs	Pat Anderson
5	Pork Chops Supreme	Evelyn Feldman
7	Sausage Squares for Brunch	Mary Murphy
6	Shrimp Casserole	Sharon Ableidinger
4	Shrimp Creole	Maureen Raphael
4	Shrimp Tempura	Mary Murphy
7	Skillet Luau	Sharon Ableidinger
7	Stuffed Eggs La Gratin	Mary Murphy
4	Sweet-Sour Pot Roast	Kay Hanson
6	Tomato Beef	Kay Hanson
7	Tortilla Casserole	Sarah Williams
6	Tuna Biscuit Braid	Pat Anderson
7	Tuna-Noodle Casserole	Linda Graham
4	Turkey Long Burgers	Maggie Tobergte

Soup, Salads, & Vegetales

Page		Contributor
10	24 Hour Fruit Salad	Carolyn Brunson
11	Asparagus Oriental	Helen Cook
12	Avocado-Crab Salad	Carolyn Farrar
12	Baked Beans	Mary Murphy
11	Bean Vegetable Casserole	- - -
9	Beef Soup	Helen Cook
12	Broccoli Casserole	Carolyn Farrar
12	Broccoli Casserole	Carolyn Brunson
12	Broccoli Supreme	Kay Burkett
11	Brussel Sprouts A'L'Orange	Helen Cook
12	Caesar Salad	Carolyn Farrar
9	Coca Cola Salad	Kay Hanson
11	Corn Relish	- - -
9	Cranberry Salad	Carolyn Brunson
10	Cranberry Salad	Judy Wolfe
12	Creole Succotash	Kay Hanson
11	Double-Deck Potatoes and Carrots	Evelyn Feldman
9	Fluffy Lime Salad	Linda Graham
11	Four Bean Salad	Helen Cook
9	French Onion Soup	Cindy Moore
9	Frozen Fruit Salad	Glennie Cook
10	Fruit Festival Salad	Sharon Songer
9	Gazpacho (Chilled Spanish Soup)	Penny Yakubek
10	Golden Apricot Mold	Helen Cook
11	Harvest Coleslaw	Carolyn Brunson
10	Jello Salad	Mary Murphy
10	Molded Orange Sherbet Salad	Linda Graham
12	Morning Appetizers	Sarah Williams
11	Potato Salad	Sharon Songer
9	Potato Soup	Carolyn Farrar
11	Rice Pilap	Penny Yakubek
9	Roquefort Dressing	Carolyn Farrar
10	Sauerkraut Salad for a Crowd	Glennie Cook
11	Scalloped Potatoes	Mary Murphy
12	Shrimp Louis	Carolyn Farrar
10	Sparkle Delight Salad	Carolyn Farrar
12	Speedy Baked Beans	Helen Cook
12	Spinach Salad	Carolyn Brunson
10	Strawberry Mold	Sarah Williams
12	Sweet and Sour Carrots	Carolyn Farrar
9	Sweet and Sour Sauce	Carolyn Farrar
12	Sweet and Sour Sausage	Carolyn Farrar
11	Swiss Green Beans	Sharon Songer
12	Vegetables Supreme	Debbie McNamara
10	Wilted-Spinach and Bacon Salad	Kay Burkett
9	Won Ton Soup	Mary Murphy
12	Zucchini Squash Casserole	Helen Cook

Deserts & Baked Goods

Page		Contributor
17	Almond Cookies	Sharon Songer
14	Angel Crisps	Linda Graham
14	Apple Nut Squares	Sharon Songer
17	Applesauce-Date Cake	Sue Asher
18	Banana-Blueberry Pie	Helen Cook
14	Bananas Fried in Honey	Charles Lemons
15	Breakfast Cookies	Debbie McNamara
20	Brownie Pie	Carolyn Brunson
14	Brownies	Evelyn Feldman
15	Brownies	Marshall McVadon
13	Butter Ball Coffee Cake	Pat Anderson
17	Carrot Bars	- - -
15	Cherry Oatmeal Cookies	Joan Sisneros
16	Cherry Oatmeal Cookies	Joan Sisneros
18	Cherry Surprise	Carolyn Farrar
15	Chocolate "Cake" Cookies	Laura Jessup
16	Chocolate Chip Squares	Debbie McNamara
14	Chocolate Crinkles	Linda Graham
18	Chocolate Pie	Tommie Maness
18	Cinnamon Pie	Sharon Songer
16	Coconut Date Cookies	Sharon Ableidinger
19	Coffee Cake	Helen Cook
14	Cranberry Nut Bread	Julie Snyder
15	Danish Apple Cake	Carolyn Farrar
19	Eggnog Pie	Lorry Doempke
19	Fresh Peach Pie	Helen Cook
19	Fresh Strawberry Glace Pie	Penny Yakubek
20	Frozen Chocolate Velvet Pie	Sharon Songer
18	Fruit Cocktail Cake	Sharon Ableidinger
13	Garlic Bread	Helen Cook
16	Gingerbread Cookies	Sharon Songer
17	Golden Wheat Germ Bread	Sharon Songer
17	Grandma's Bread Crumb Cookies	Elimie Matz
17	Granola	Elimie Matz
18	Ice Box Fruitcake	Teresa Meenen
18	Lemon Chiffon Cake	Pat Anderson
17	Macky Cake	Sharon Songer
14	Magic Marshmallow Puffs	Helen Cook
16	Marshmallow Roll-Cookies	Linda Graham
13	Millionaires	Kay Hanson
16	Molasses Cookies	Kay Hanson
18	Mother's Chocolate Cake	Helen Cook
15	Munchy Jam Squares	Donna Fisher
19	Never-Fail Pie Crust	Sharon Songer
14	No-Fry Donuts	Maureen Raphael
19	Oatmeal Cake	Debbie McNamara
17	Peaches 'N Cream Cheese Cake	Carolyn Brunson
15	Peanut Blossoms	Sharon Songer
16	Pecan Bars	Maggie Tobergte
15	Pecan Butter-Ball Cookies	Maureen Raphael
19	Pecan Pie	Teresa Meenen
19	Perfect Peach Cobbler	Helen Cook
15	Platter Cookies	Carolyn Farrar
13	Pumkin Bread	Pat Anderson
15	Pumkin Bread	Sharon Songer
14	Pumkin Nut Bread	Laura Jessup
20	Pupkin Pie	Sharon Songer
16	Raisin Cookies	Sharon Songer
19	Red Cherry Pie	Helen Cook
13	Rich Rolls	Maureen Raphael
20	Souffle Galliano	Diane Bertoglio
20	Sour Cream Coffee Cake	Debbie McNamara
17	Strawberry Cheese Cake	Penny Ford
15	Sugar Cookies	Sharon Songer
13	Swiss Wheat Bread	Pat Anderson
13	Tortillas De Harina	Carolyn Brunson
17	Wacky Cake	Sharon Songer
17	Walnut Cream Cheese Cake	Judy Wolfe
14	Zucchini Bread	Elimie Matz