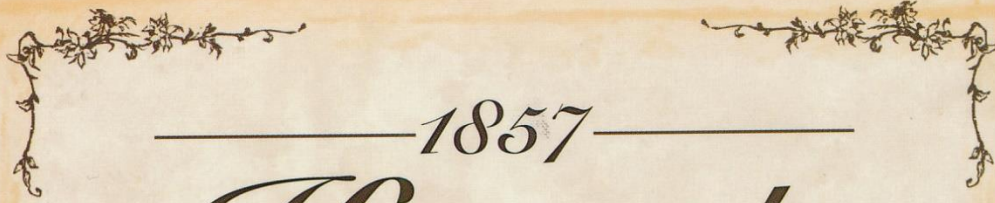


**Kinmundy Sesquicentennial Cookbook (1857-2007)**



—1857—

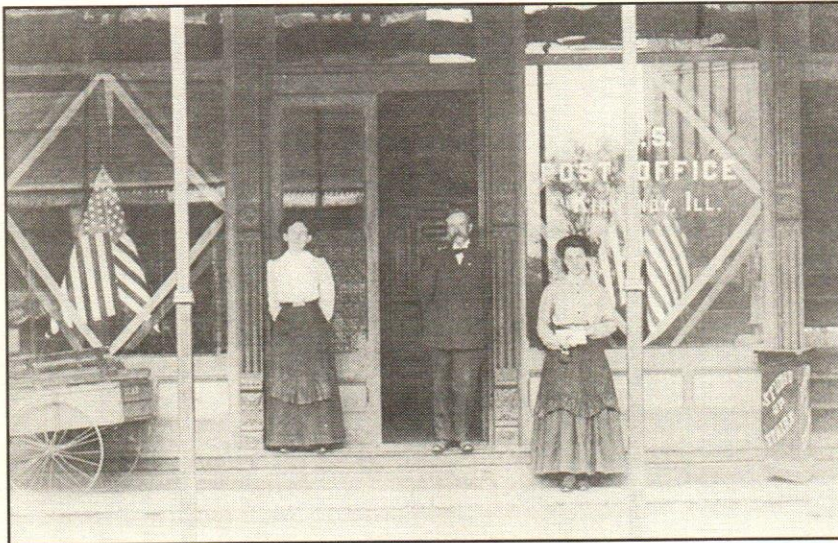
*Kinmundy*

—2007—



*150 Years  
of Our Favorites*







**There is No Place Like Home**  
By Nelda Zinser

Having had the privilege to travel many places in my adult life, I realize some of my fondest memories originated right here in Kinmumdy. Many of these memories are as vivid as though they occurred only yesterday. They are a result of unforgettable experiences significantly influencing my life.

Come stroll with me down memory lane as I recall some of these events, demonstrating, "There is no place like home."

As a young girl, my family often came to town on Saturdays to buy groceries at Jesse George's General Store. On occasion, my sister and I would go into the "dry goods room" where Louise Feather would help us choose the fabric and rickrack for new dresses! We frequently had lunch at Crain's Cafe where we enjoyed, what I was sure to be the "best cook'n in the world!" If we had been on our best behavior, our special treat would be an ice cream sundae at Barge's Drug Store. I could hardly wait to listen to the 50s music on the jukebox!

When I was seven, we moved from the farm to town. I loved going to the city park. I remember, with delight, the traveling wooden roller rink, assembled there for all to enjoy. Others have shared remembering this rink being set up downtown. I have been told of traveling "tent shows" which would come to town for a week at a time. They included live entertainment and a Saturday night **free** show on the Main Street. This just happened to coincide with the weekly trip to town by area farmers to sell their cream and eggs. Later, movies were actually shown on the side of a downtown building!

The highlight of my childhood had to be the Centennial event. The men sported beards, while everyone dressed in colonial attire. The event featured contests, games and wonderful food, compliments of the greatest cooks in the world!

Words are inadequate to express my feelings about this community. I appreciate growing up, meeting my husband, and raising our three daughters, right here in Kinmumdy. No matter where my travels have taken me, "There's No Place Like Home!"

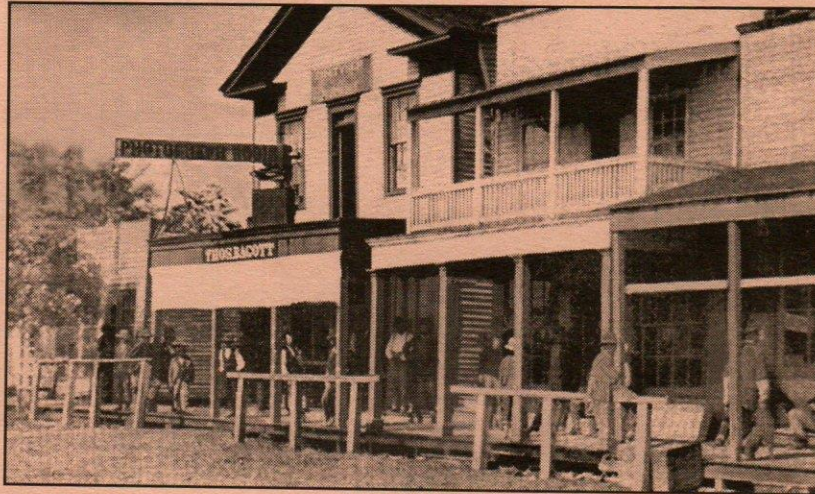




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Main Street  
1877

# *Breakfast & Brunch*



# BREAKFAST AND BRUNCH

## QUICK & EASY BREAKFAST

4 slices bread  
1 lb. sausage  
1 c. grated cheese  
6 eggs

2 c. milk  
1 tsp. dry mustard  
1/2 tsp. salt  
dash pepper

Tear up the bread and place in greased 9x13" baking dish. Brown sausage in skillet and drain. Spoon sausage over the bread pieces. Sprinkle cheese over top of mixture. Beat eggs, add milk, salt, pepper and mustard and pour over mixture in pan. Bake 35-40 min. at 350°. (Let mixture set overnight before baking).

Louise Cheatum

*A mind is like a parachute. It doesn't work unless it's open.*

— Unknown

## FRITTATA

6 lg. eggs  
2 T. whipping cream  
1/2 tsp. salt  
1/4 tsp. pepper  
1 T. olive oil  
1 T. butter

(12-oz.) asparagus, trimmed and  
cut into 1/2 inch pieces  
1 tomato seeded and diced  
(3-oz.) soft white cheese  
3 (10 3/4-oz.) strips cooked  
bacon

Preheat the broiler. In a medium bowl, whisking the eggs, cream, salt, and pepper to blend. Set aside. In a 9 1/2 inch nonstick ovenproof skillet, heat the oil and butter over a medium flame. Add the asparagus and sauté until crisp - tender, about 2 minutes. Add the tomato and sauté 2 minutes longer. Pour the egg mixture over the asparagus mixture and sprinkle with crumbed cooked bacon. Cover and cook over medium-low heat until the frittata is almost set but the top is still runny, about 2 minutes. Lift lid and sprinkle with cheese. Place the skillet under the broiler and broil until the top is set and golden brown, about 4 minutes. Let the frittata stand for 2 minutes. Using a rubber spatula, loosen the frittata from the skillet and slide the frittata from the skillet and slide it onto a plate. Cut into wedges and serve.

**Note:** When asparagus isn't in season, I use fresh spinach and just barely wilt it before I add the egg mixture. Makes a good brunch. For the cheese you can use any soft white cheese. I usually have Brick cheese on hand or Monterey Jack.

Andi Phillips

## PIZZA BREAKFAST

1 can crescent dinner rolls  
1-lb. bulk sausage  
1 c. shredded cheese  
1/4 c. milk

1 c. thawed hash browns  
5 eggs  
salt & pepper

Press rolls out on pizza pan and pinch up edges. Brown sausage and drain. Spoon over dough. Put cheese and potatoes on top of sausage. Mix eggs, milk, and salt & pepper. Pour over everything. Bake 375° for 25 minutes.

Benita Quandt Langenfeld

## BREAKFAST CASSEROLE

|                             |                              |
|-----------------------------|------------------------------|
| 1 lb. sausage               | 12 eggs                      |
| 8 slices bread              | 1 c. milk                    |
| 1 stick butter              | salt & pepper                |
| 1 1/2 c. thawed hash browns | 1 c. shredded cheddar cheese |

Spray 9x13 dish with Pam. Melt 1 stick butter in dish. Tear up bread and drop in butter. Brown sausage and sprinkle on bread. Next layer hash browns. Mix eggs, milk, salt & pepper and pour over hash browns. Top with shredded cheese. Leave in refrigerator overnight. Bake uncovered for 45 minutes in 350° oven. Bake until set in middle.

Theresa Quandt Stiven

## BACON AND SPINACH QUICHE

|                             |  |
|-----------------------------|--|
| 1 9" unbaked pie crust      | 10 pcs. bacon, fried and crumbled        |
| 4 eggs, beaten              | 2 c. frozen spinach, thawed and squeezed |
| 1 c. heavy cream            | salt and pepper to taste                 |
| 8 oz. shredded Swiss cheese | 3 T. melted butter                       |
| 1/3 c. chopped onion        |  |

Mix together eggs, cream, cheese, onion, bacon, spinach, salt and pepper. Stir until well blended. Pour mixture into unbaked pie crust. Drizzle melted butter over the top of egg mixture. Bake at 375° for 25 - 35 minutes.

Misty Ford

## CRUSTLESS QUICHE

|                             |                             |
|-----------------------------|-----------------------------|
| 1/4 lb. margarine           | 1 (3-oz.) pkg. cream cheese |
| 1/2 c. flour                | 1 tsp. baking powder        |
| 6 large eggs                | 1 tsp. salt                 |
| 1 c. milk                   | 1 tsp. sugar                |
| 1 pkg. Monterey Jack cheese |                             |

Melt butter and add flour; cook until smooth. Beat eggs; add milk & cheese. Add to flour mixture and mix well. Pour into 9x13 greased casserole dish. Bake uncovered at 350° for 45 minutes.

Theresa Quandt Stiven

## RICH WAFFLES

### Rich Waffles

1  $\frac{3}{4}$  c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt

Mix together.

### Then Add

2 c. buttermilk  
1/2 c. melted margarine  
4 eggs

Beat. Makes 4 cups. Add extra buttermilk if this becomes too thick.

Cheryl (Williams) Cobb

## MOM'S WAFFLES

(Alecia White)

2 eggs  
2 c. buttermilk  
1 tsp. soda  
2 c. sifted flour  
2 tsp. baking powder  
1/4 tsp. salt  
6 T. soft shortening

Beat eggs well. Beat in remaining ingredients until smooth. This is a thin batter. Pour batter from cup or pitcher onto the center of a heated waffle iron. If the batter thickens on standing, then spread to cover surface of iron. Do not keep iron open longer than is necessary. Makes 8 waffles.

Dave White

## MOM'S WAFFLES

2 c. flour  
4 tsp. baking powder  
1/2 tsp. salt  
2 egg yolks, slightly beaten  
2 egg whites, slightly beaten  
4 T. shortening, melted  
1  $\frac{3}{4}$  c. milk

Sift flour, baking powder and salt. Add egg yolks and milk. Beat thoroughly. Add shortening and mix well. Fold in beaten egg whites. Bake as directed according to your waffle iron.

Judy McCarty

## NIGHT BEFORE FRENCH TOAST CASSEROLE

1 loaf French bread  
8 eggs  
3 c. milk  
1/4 c. sugar

1/2 tsp. cinnamon  
3/4 tsp. salt  
1 T. vanilla  
2 T. butter

Grease 9x13 pan. Cut bread into 18 slices. Arrange in one layer in bottom of pan. Beat eggs, milk, sugar, salt and vanilla thoroughly. Pour over bread. Dot each slice with butter. Sprinkle with cinnamon. Refrigerate overnight. Place dish uncovered in cold oven. Turn oven to 350° and bake 45-50 min. until puffy and light brown. Let set 5 min. Serve with syrup.

Mary Bushue

## APPLE AND SPICE BAKED FRENCH TOAST

1-lb. French or Italian bread  
8 lg. eggs  
1 c. sugar divided  
3 1/2 c. milk  
1 T. vanilla extract  
6-8 med. Granny Smith Apples

1 T. ground cinnamon  
1 tsp. ground nutmeg  
2 T. butter  
warm maple syrup  
whipped cream

Slice bread into 1 1/2- inch- thick slices. Arrange bread slices tightly together in a lightly greased 13 x 9 inch baking dish. Beat eggs, 1/2 cup sugar, milk, and vanilla with a wire whisk until blended. Pour half of egg mixture over bread. Peel, core, and slice enough apples to measure about 8 1/2 cups. Place sliced apple over bread to cover. Pour remaining 1/2 cup sugar, cinnamon, and nutmeg; sprinkle evenly over apple. Dot with butter. Cover and chill at least 8 hours. Bake, uncovered, at 350° for 1 hour. Remove from oven, and let stand 5 to 10 minutes before serving. Cut into squares, and serve with warm maple syrup; top with whipped cream. Yield: 8 servings

Theresa Quandt Stiven

## PRALINE FRENCH TOAST CASSEROLE

8 eggs  
1 1/2 c. half and half  
1/3 c. maple syrup  
1/3 c. packed light brown sugar  
10-12 slices soft bread, 1 inch thick

1/2 c. butter  
1/2 c. maple syrup  
2 c. chopped pecans

Generously butter a 9x13 inch casserole dish. Mix the eggs, half and half, maple syrup, in prepared casserole dish and cover with the egg mixture. Cover with plastic wrap and let soak overnight. Preheat oven to 350 degrees. Make topping: melt butter in saucepan. Add sugar and maple syrup and cook for 1-2 minutes. Stir in pecans. Pour the mixture over bread. Bake for 45-55 min. Allow to set for 10 min before serving.

Marlis Neilson

## FRAN'S FRENCH TOAST

3 lg. eggs  
1/4 c. sugar

1 tsp. cinnamon  
1/3 c. milk

Mix together in medium bowl; dip home made bread into mix and put in pan or on grill. Cook until golden on both sides.

Fran Osborne

## MOM'S FRENCH TOAST

4 eggs  
1 c. milk  
2 tsp. vanilla  
6 T. flour

1/4 tsp. salt, optional  
12 slices thick-sliced French bread

Beat the eggs in a large shallow bowl. Mix the flour with milk gradually to blend, then add the vanilla and salt. Dip the bread into the batter one at a time and fry in a pan of butter and oil 2 - 3 minutes per side. Serve with powdered sugar and syrup.

Andi Phillips

## SWEDISH PANCAKES

2 c. unsifted flour  
2 c. sugar  
1 (20-oz.) can crushed pineapple  
2 eggs  
2 tsp. baking soda  
1/2 c. nuts

Bake in 9x13" cake pan at 350° for 45 minutes or until done. ICING: 1/2 stick oleo, 1/2 pkg. of 8 oz. cream cheese, 1/2 tsp. vanilla and 1 cup of powdered sugar. Mix together and ice cool cake. Top with nuts.

Mildred Lane

## HULKS PANCAKES

1 1/2 c. flour  
3 1/2 tsp. baking powder  
3/4 tsp. salt  
2 T. sugar  
1 3/4 c. milk  
1 egg, beaten  
3 T. melted butter

Combine flour, baking powder, salt and sugar. Combine egg, milk and butter in another bowl and mix together. Cook on hot griddle.

Roxie Henke

## POPOVERS

1 egg  
1/2 c. milk  
1 tsp. vanilla  
1 1/3-1 1/2 c. flour  
2 tsp. baking powder  
pinch salt  
1/3 c. sugar  
1 T. oil or melted shortening

Mix the egg, milk, vanilla, flour, baking powder, salt, sugar, and oil. Drop by spoonfuls in hot oil. They will pop over.

Ann See

## RAISED DONUTS

1/2 c. sugar

4 T. butter

7 T. lard or Crisco

2 c. milk scalded then cooled

3 pkgs. dry yeast

1 tsp. vanilla

7 c. flour

1 tsp. salt

Cream sugar, shortening, beaten eggs and vanilla. dissolve yeast in 1/4 cup warm water. Add to mixture, then some flour, then milk and rest of flour. Knead and let rise or place covered in refrigerator overnight. Knead and roll out 3/4 to 1 in cut and let rise again. Fry in hot oil.

Eleanor Tate

*We know what we are, but not what we may be.*

— *William Shakespeare*

## SUPERB CAKE DONUTS

(Grandma Alecia White's recipe as she wrote it.)

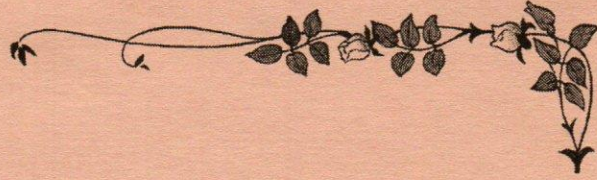
4 c. flour  
4 tsp. baking powder  
1/2 tsp. salt  
1 c. sugar

2 eggs, beaten  
2 T. melted butter  
1 1/4 c. milk

\*\*Important--Handle dough as softly as possible. Sift flour, then measure. Vanilla, cinnamon, or nutmeg (use nutmeg sparingly) can be added to sifted flour. It is your call. Add baking powder and salt. Put sugar and butter together along with well beaten eggs. Then, add flour and milk alternately. Turn out on a well floured board and roll 1/2 inch thick. Cut with a donut cutter (Important--let these doughnuts stand 5 minutes or longer). Fry in hot fat. Fat must be hot enough so when a piece of bread is dropped into it, it will immediately turn golden brown. It's the milk that makes the difference with the dough. I only roll 1/2 of the dough out at a time. If you have too sticky and it sticks to the board and your hands, then you need to add more flour. Of you have too much flour--your donuts will be hard and dry. Another thing I always do is I only put half of the milk in and beat dough real well and then very carefully add more flour and a little milk at a time not beating anymore. I work it together on the board like I do bread--just enough to get it together. Good donuts should be tender and not fried until real brown, just golden brown. When done, drain on a paper towel then dip in sugar white still hot. You will be working fast. I only cut a few at a time.

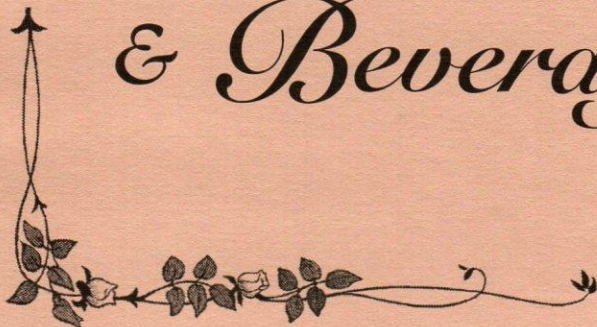
Delyn White McCown

Recipe Favorites



Squiers Hotel

*Appetizers  
& Beverages*



## APPETIZERS & BEVERAGES

### GUACAMOLE DIP

- |                       |                 |
|-----------------------|-----------------|
| 1 can refried beans   | shredded cheese |
| (16-oz.) sour cream   | onions          |
| (16-oz.) guacamole    | diced tomatoes  |
| 1 lb. ground beef     | black olives    |
| 1 env. taco seasoning |                 |

Cook ground beef. Add taco seasoning according to package directions. Cool. In a cake pan, add one layer of refried beans, one layer of sour cream, one layer of guacamole, and one layer of taco seasoned beef. Cover with shredded cheese, onions, tomatoes, black olives. Chill and serve.

Diane Hanks

### TUNA BALL

- |                                  |                   |
|----------------------------------|-------------------|
| 2 c. Tuna drained                | 2 T. onion flakes |
| 1 pkg. Philadelphia cream cheese | 2 T. chili sauce  |
| 2 tsp. parsley flakes            |                   |

Soften cheese and mix with tuna, parsley, onion and chili sauce. Mold into a ball with hands. Sprinkle with parsley flakes.

Velma E. Wilkinson

### PATSY'S TACO DIP

- |  |                                 |
|--|---------------------------------|
| 2 c. sour cream                            | 3 tomatoes - diced              |
| 1 (16-oz.) jar mild taco sauce<br>(Ortega) | 1 head lettuce - finely chopped |
| 1 med. onion - finely chopped              | 2 c. shredded cheddar cheese    |
|  | Tortilla chips                  |

Spread sour cream on jelly roll pan; top with taco sauce. Mix onion and lettuce and layer next. Add diced tomatoes and top with cheddar cheese. Serve with chips

Gerri Molina

## CHILI RELLENOS

|   |                   |
|---|-------------------|
| 2 c. (8 oz.) shredded Monterey Jack cheese    | 1/2 c. milk       |
| 2 (4-oz.) cans chopped green chilies, drained | 1 1/2 T. flour    |
|   | 1 egg             |
|   | 4 T. tomato sauce |

Place half the cheese in bottom of 1 1/2 quart glass dish. Spread chilies over cheese and sprinkle remaining cheese over chilies. Combine milk, flour and egg until well blended. Pour over cheese. Microwave 2 min. on high then 10-12 min. on medium. Spread tomato sauce over top and let set 5 min. Can be eaten as side dish or as a dip on tortilla chips.

Meri Jo Shanafelt

## HOT SPINACH CHEESE DIP

|  |                                  |
|--|----------------------------------|
| 1 (6-oz.) sour cream                           | 1/3 c. grated Parmesan cheese    |
| 1 pkg. frozen spinach, thawed and squeezed dry | 1 tsp. garlic powder             |
| 1 1/2 c. shredded cheddar cheese               | cherry tomatoes, chips, crackers |

Preheat oven to 350°. Combine sour cream, spinach, 1 c. cheddar cheese, Parmesan and garlic powder. Transfer to shallow 1 qt. baking dish. Sprinkle with remaining cheese. Bake until heated through and cheese is melted - about 10-12 min. Serve with tomatoes, chips and crackers.

Louise Cheatum

## LAYERED MEXICAN DIP

|                               |                               |
|-------------------------------|-------------------------------|
| 2 (16-oz.) cans refried beans | (8-oz.) grated cheddar cheese |
| 2 avocados, mashed            | 1/2 tsp. chili powder         |
| 1 T. lemon juice              | 2 bunches green onion         |
| 1 (16-oz.) sour cream         | 1 can black olives            |
| 1 pkg. taco seasoning         | corn chips or taco chips      |

First layer: Spread beans in bottom of 10 in. platter. Second layer: Mashed avocados with lemon juice. Third layer: Combine sour cream, taco seasoning and chili powder. Fourth layer: Sprinkle with grated cheese. Fifth layer: Top with onion and black olives. Serve with chips.

Debbie See

## MEXICAN DIP

- 1 can refried beans
- 1 lb. ground beef, browned
- 1 pkg. taco seasoning, mixed according to package directions
- 1 sm. can chopped green chilies
- 1/2 lb. grated Monterey Jack cheese
- El Paso mild taco sauce
- 8 oz. sour cream
- Doritos nacho chips

Spread refried beans in 13x9 pan. Mix ground beef with taco seasoning. Layer with chilies and cheese. Drizzle with taco sauce. Bake 20-25 min. at 300°. Spread with sour cream.

Meri Jo Shanafelt

## STRAWBERRY FRUIT DIP

- 1 (8-oz.) carton of spreadable strawberry cream cheese
- 2 T. strawberry preserves
- 1 (8-oz.) Cool Whip
- 1 (7-oz.) jar marshmallow creme
- assorted fresh fruit

Beat cream cheese and preserves until blended. Fold in the Cool Whip and marshmallow creme. Cover and refrigerate. Serve with fruit.

Debbie See

## VEGETABLE DIP

- 2 c. mayonnaise
- 1 T. vinegar
- 1 T. curry powder
- 1 T. horseradish
- 1 tsp. garlic salt
- green onion

Mix mayo, vinegar, curry powder, horseradish, salt, and onion. Let set over night in refrigerator. Serve with raw vegetables.

Debbie See

## DIP

- 1 lb. hamburger, cooked
- 1 lb. Velveeta cheese
- 1 jar hot taco sauce
- 1 can Rotel tomatoes
- 1 can chili without beans

Mix all ingredients. I use crock pot to keep warm.

Chase Riley

## CATFISH BITES

catfish  
pancake mix

salad dressing (creamy onion or  
Italian)

Cut catfish bite size; marinate several hours (preferably over nite). Roll in pancake mix; deep fry, and drain. May be served hot or cold.

Chase Riley

## SPICY-O-NUTS

Vegetable oil for frying  
1 X-Lg sweet onion  
2 c. complete pancake mix  
1 c. beer

1 tsp. sweet paprika  
1 tsp. chili powder  
1/2 tsp. ground cayenne pepper

Heat oil at moderate to high temp. Trim edges of onion and peel. Cut into 3/4 inch slices and separate rings. Mix together pancake mix, beer, paprika, cayenne pepper and chili powder. Batter should be thick. If too thick add more beer. Coat rings of onions in batter and fry 4 or 5 minutes until evenly brown. Turn onions over so that both sides get cooked. Transfer to paper towels. Season with salt.

Heather Wilkins

## MEATBALLS

1 lb. hamburger  
1/2 c. bread  
1/3 c. onions  
1/4 c. milk

1 egg  
1 T. parsley  
1 tsp. salt  
1/2 tsp. pepper

Mix together and mold into 1 inch balls. Cook meatballs in sauce on low or slow cooker 3 hours.

### Meatball Sauce

1 jar chili sauce

1 (10-oz.) jar grape jelly

Mix together until well blended and add to meatballs in slow cooker.

Helen Quandt

## MEAT BALLS

1 lb. ground beef  
3/4 c. quick oats  
1/2 c. milk  
1/4 c. water chestnuts

1 T. worcestershire sauce  
1/2 tsp. onion salt  
1/2 tsp. garlic salt

Combine all of above and shape into balls. Fry and brown in skillet. Use equal amounts of chili sauce and grape jelly. (3/4 to 1 cup.) Pour over meat balls and bake for about 30 minutes.

**Barb Shanafelt**

## VEGETABLE PIZZA

2 pkgs. crescent rolls  
2/3 c. Miracle Whip  
2 lg. Philadelphia cream cheese

1 pkg. dry ranch dressing  
1 pkg. shredded cheddar cheese.

Unroll crescent rolls and press onto a cookie sheet. Poke with fork all over. Bake at 375° for 8 minutes. Combine Miracle Whip, cream cheese, dry ranch dressing, and cheddar cheese. Spread filling on top of baked dough when cool. Add favorite vegetables, chopped: carrots, cucumbers, cauliflower, broccoli, mushrooms, radishes, olives, etc. Keep refrigerated.

**Steve Doolen**

## MUSHROOM ONION BALLS

1 (8-oz.) pkg. cream cheese  
1 med. onion  
1 (4-oz.) can mushrooms

2 pkgs. crescent rolls  
1 tsp. salt  
1 egg white

Chop onions and mushrooms into small pieces. Mix cream cheese, salt, onions and mushrooms together. In 9x13 pan, press crescent rolls to the bottom. Put mixture in the middle; fold edges of crescent rolls over mixture and brush rolls with egg white. Bake at 350° until tops are browned. Cut into pieces and serve.

**Heather Wilkins**

## BLUE CHEESE BALL

1 pkg. blue cheese  
2 (8-oz.) pkgs. cream cheese  
1 tsp. garlic salt  
1 tsp. Worcestershire Sauce  
1 tsp. lemon juice  
1 c. chopped pecans

Soften cream cheese and mix in remaining ingredients except for the pecans. Form into a ball and roll in the pecans. Chill. Serve with crackers

Doc Hanna

## PIMENTO CHEESE SPREAD

1 lb. sharp grated cheese  
1 c. Miracle Whip  
1 (4-oz.) jar diced pimentos  
1 tsp. garlic salt  
1/2 tsp. pepper

Mix grated cheese and all other ingredients. Chill a couple of hours. Serve with crackers or it makes a great sandwich.

Doc Hanna

## ARTICHOKE SPREAD

2 cans water packed artichokes,  
drained  
2 c. mayonnaise  
4 oz. grated Parmesan cheese  
1 tsp. garlic powder

Chop artichokes; add mayonnaise, cheese, and garlic powder. Mix and put in 1 quart pan. Bake at 350° for 30 minutes. Goes well on Triscuits or tortilla chips.

Meri Jo Shanafelt

*People who know little are usually great talkers, while people who know much say little.*

— Jean Jacques Rousseau

## GARLIC TOMATO BRUSCHETTA

1/4 c. olive oil  
3 T. chopped basil  
4 cloves garlic, minced  
1/2 tsp. salt

1/4 tsp. pepper  
3 med. tomatoes  
2 T. grated Parmesan cheese

In a bowl, combine oil, basil, garlic, salt, and pepper. Add tomatoes and toss gently. Sprinkle with Parmesan cheese. Refrigerate for at least 1 hour. Bring to room temperature before serving. Slice bread and toast under broiler until lightly browned. Top with tomato mixture. Serve immediately.

Donna Hall

## CHEESE APPETIZERS

3 c. Bisquick baking mix  
1 lb. sausage, uncooked  
1/2 c. celery, chopped

1/2 c. onion, chopped  
2 1/2 c. shredded cheddar cheese  
3/4 c. milk

Mix well. Shape into 1" balls. Bake in preheated oven at 350° on ungreased baking sheet for 12-15 min. Serve warm. Makes 6-7 dozen.

Louise Cheatum

## WRAPPED SMOKIES

1 pkg. bacon  
1 pkg. little smokies  
2 T. butter or margarine  
1 can tomato soup

1 T. chopped onion  
1 T. brown sugar  
2 tsp. vinegar  
1/2 tsp. Worcestershire sauce

Cut bacon in thirds and wrap smokies. Place in 9x13 pan and bake about 5 minutes. Drain fat off. Make sauce with remaining ingredients in sauce pan. Heat and stir. Pour over smokies and bake till browned at 350°.

Renae Meyer

## HUMUS

- |                           |                       |
|---------------------------|-----------------------|
| 2 garlic cloves           | 2 T. sesame tahini    |
| 1 can garbanzo beans      | 1/2 tsp. ground cumin |
| 3 T. fresh lemon juice    | 1 tsp. salt           |
| 2 tsp. toasted sesame oil | 1/2 tsp. coriander    |

In a food processor combine all ingredients: cloves, beans, juice, oil, tahini, cumin, salt, coriander. Spread on baked pita pockets, tortilla chips, or veggies.

Theresa Quandt Stiven

## JALAPEÑO POPPERS

- |                             |                          |
|-----------------------------|--------------------------|
| 12 fresh jalapeño peppers   | 2 c. fine cracker crumbs |
| 1 (8-oz.) pkg. cream cheese | 2 T. flour               |
| 1 egg                       | 1/2 tsp. cayenne pepper  |
| 2 T. milk                   | 1/2 tsp. cumin           |

In a bowl, cream together the cream cheese, cayenne pepper & cumin. In a small bowl, beat together the egg & milk. Cut the jalapeño peppers lengthwise and remove seeds and membranes. Spread cream cheese mixture into the middle of each pepper half. Put pepper back together and dip in egg mixture then dredge in cracker crumbs. Put in freezer for 2 hours. Remove and fry in hot oil for 3 minutes each.

Barbara Ambuehl

## PIN WHEELS (TORTILLA ROLLUPS)

- |  |                                 |
|--|---------------------------------|
| 1 (8-oz.) cream cheese                   | 1 c. grated cheese (fancy fine) |
| 1/2 c. sour cream                        | 1/4 c. mixed green onions       |
| 1/4 c. jalapeño peppers (diced) no seeds | garlic powder to taste          |
| (4-oz.) black olives chopped             | 10" flour tortilla shells       |

Mix ingredients together. Spread on tortilla and roll up in Saran Wrap. Refrigerate several hours. Slice and serve.

Theresa Quandt Stiven

## CHEESE ROLLS

- |  |                                       |
|--|---------------------------------------|
| 1 lb. sharp grated cheese                | 2 or 3 cloves garlic, pressed         |
| 1 (8-oz.) pkg. cream cheese,<br>softened | 1/2 c. finely chopped cuts<br>paprika |
| 1 sm. onion, grated                      |                                       |

Mix the first 5 ingredients together until blended. Roll into long slim rolls about twelve inches long and the diameter of a Ritz cracker. Roll in paprika and put each roll in wax paper and refrigerate. Serve on Ritz crackers. Makes four rolls.

Doc Hanna

## VEGGIE ROLL UPS

- |  |   |
|--|---|
| 1 (8-oz.) Philadelphia cream<br>cheese | 2 c. finely chopped vegetables<br>(carrots, broccoli, etc.) |
| 1/2 c. dry ranch dressing mix          | 1/2 c. cured meat (pepperoni or<br>dried beef)              |
| 2 heaping T. sour cream                | 1/2 c. shredded cheese                                      |
| 5 8" tortillas                         |   |

Mix cream cheese, dressing mix, sour cream, vegetables, meat and cheese. Spread over tortillas. Roll up tightly and chill (covered). Slice into 1" pieces & serve.

**Note:** A favorite at church pot-lucks.

Karil Garrett

## RED CREAM SODA PUNCH

- |  |   |
|--|---|
| 4 qts. cold water  | 1/2 c. sugar                                  |
| 2 (12-oz.) cans frozen orange<br>juice concentrate, thawed | 1 (2-liter) bottle red cream soda,<br>chilled |
| 1 (12-oz.) can frozen lemonade<br>concentrate, thawed      |   |

In a large punch bowl combine the water, concentrates and sugar; stir until sugar is dissolved. Refrigerate for 2 hours or until chilled. Just before serving, stir in the cream soda. Makes about 7 quarts.

Shari Shanafelt

## CHOCOLATE-CAPPUCCINO PARFAITS

4 1/2 c. chocolate ice cream      whipped topping  
2 T. instant coffee granules      ground cinnamon  
1/4 c. cold brewed coffee

Combine ice cream, coffee granules, brewed coffee in blender. You can refreeze at this point in parfait glasses and then top with whipped cream and cinnamon before serving. Yields 6 servings.

Andi Phillips

## BANANA-BERRY SMOOTHIE

1 c. low-fat plain yogurt      3/4 c. fat-free milk  
3 c. frozen strawberries      1/4 c. crushed ice  
2 bananas, coarsely chopped      1/4 c. honey

Process all ingredients in a blender until smooth. Serve immediately.

Danielle Hall

## SUGAR FREE PUNCH

1 qt. pear juice      1 (3-oz.) pkg. sugar free cherry  
1 (46-oz.) pineapple juice      Jello  
1 (3-oz.) pkg. sugar free      1 pkg. pink lemonade  
strawberry Jello      2 c. boiling water

Dissolve Jello in the boiling water. Cool to warm. Pour all ingredients in a gallon jug and fill with water.

Carolyn Lane

## HOT COCOA MIX

1 30 oz. container of Nestle Quik      1 lg. container Coffee Mate  
1 lg. container Carnation dry milk      1 bag powdered sugar

Mix all together in a large container and store sealed. Use about 1/4 cup per mug of hot water.

Vickie Neilson

## PUNCH

1 can pineapple juice  
2 pkgs. raspberry Kool-aid -  
prepared with water as directed  
1 pkg. lime Kool-aid - prepared  
with water as directed

3 c. sugar  
juice of 3 lemons  
pulp of 3 oranges

Mix together. Makes 7 1/2 qts.

**Note:** In memory of Kate Keen.

Debbie Keen

## CHAI TEA LATTE MIX

3/4 c. instant unsweetened tea  
1 c. powdered nondairy creamer  
1/4 c. granulated sugar  
3 T. nonfat dry milk  
2 T. brown sugar, packed

1/2 tsp. ground allspice  
1/2 tsp. ground cardamon  
1/2 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/2 tsp. ground ginger

Whisk together. Pack mixture in a decorative container. Makes 2 1/2 cups of mix. Attach gift tag with serving directions

### Chai Tea Latte

2 T. Chai Tea Latte Mix

1 c. Hot milk

Sweeten with honey to taste. Serve Hot. Yield: 1 serving

Cheryl (Williams) Cobb

## CRANBERRY TEA

8 c. hot water

4 tea bags

Add:

1 c. sugar  
1 c. orange juice

1/2 c. lemon juice  
1 qt. cranberry juice

Simmer. Serve hot or chill and serve with ice. Yield: 6-8 servings.

Cheryl (Williams) Cobb

## CHIP DIP

- |   |                                     |
|---|-------------------------------------|
| 1 1/2 lbs. hamburger, browned & drained | 1 can Ro-Tel tomatoes (stir)        |
| 1 1/2 lbs. sausage, browned & drained   | 2 cans Healthy Choice mushroom soup |
| 1 med. onion                            | 1 lb. Velveeta cheese, sliced       |
|   | 1 bag Tostitos chips                |

Cook hamburger and sausage together; drain. In crockpot, add Ro-Tel tomatoes, soup and chopped onion. Add hamburger and sausage; stir occasionally. When hot and onions are softened, add slices of cheese and stir in. Serve with Tostitos chips. Cook in 6-quart crockpot on high for 1-2 hours. Yield: 8 servings.

Robert Cobb

## SUNDAY NIGHT HAMBURGER DIP

- |   |                                   |
|---|-----------------------------------|
| 1 lb. hamburger, browned & drained            | 1 jar Cheez Whiz                  |
| 1 can Ro-Tel Diced Tomatoes and Green Chilies | 1 bag Scoops chips or Nacho chips |

Mix and heat until cheese is melted. Dip chips and enjoy.

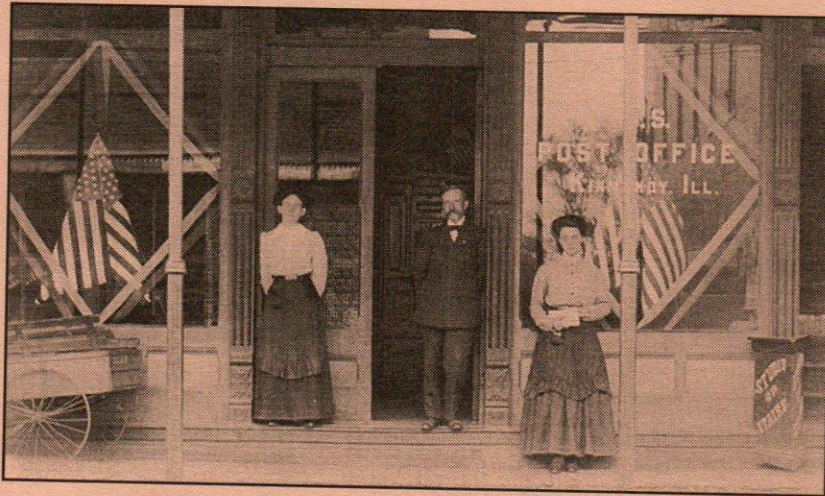
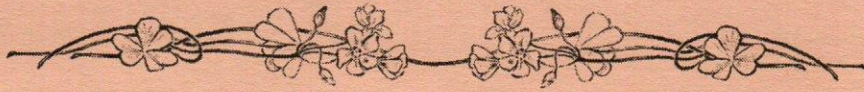
Brenda Edwards

## PHILLY CHEESY CHILI DIP

- |                                  |                                |
|----------------------------------|--------------------------------|
| 1 8 oz. pkg. Philly cream cheese | 1/2 c. shredded cheddar cheese |
| 1 10.5 oz. can chili             | 2 T. chopped cilantro          |

Place unwrapped block of cream cheese on microwavable plate. Top with chili and cheese. Microwave on high for 45 seconds. Sprinkle with cilantro. Serve on assorted crackers.

Brenda Edwards



U.S. Post Office 1910 - Kimmunity

*Soups  
& Salads*



## SOUPS & SALADS

### CELERY SEED DRESSING

|                |                          |
|----------------|--------------------------|
| 2/3 c. oil     | 1 tsp. mustard           |
| 2/3 c. sugar   | 1 tsp. celery seed       |
| 1/3 c. vinegar | 1 sm. onion chopped fine |

Put all ingredients in a jar and shake well. Refrigerate

Joyce Jones

### FRENCH SALAD DRESSING

|               |                |
|---------------|----------------|
| 1/2 c. catsup | 1 c. oil       |
| 1 c. sugar    | 1/2 c. vinegar |

Mix and shake well.

Debbie See

### POPPY SEED DRESSING

|                    |                     |
|--------------------|---------------------|
| 1 c. oil           | 1 tsp. minced onion |
| 2 tsp. dry mustard | 2 tsp. salt         |
| 1/2 c. vinegar     | 4 T. sugar          |
| 2 tsp. poppy seed  |                     |

Mix the oil, mustard, vinegar, poppy seed, onion, salt and sugar in a jar and shake before serving over salad greens.

Phil Phillips

*The important thing is not to stop questioning.*

— Albert Einstein

## ROQUEFORT DRESSING

|                            |                               |
|----------------------------|-------------------------------|
| 1 qt. Mayonnaise           | 1 sm. diced onion             |
| 1 (4-oz.) Roquefort cheese | 1/2 tsp. Worcestershire Sauce |
| 1 ctn. large sour cream    | garlic salt to taste          |
| 2 T. lemon juice           | pepper to taste               |

Mix ingredients and refrigerate several hours. Jan Hanna Montgomery says that this is her Dad's favorite.

Doc Hanna

## POPPY SEED DRESSING

|                    |                      |
|--------------------|----------------------|
| 1 c. salad oil     | 1/3 c. cider vinegar |
| 1/2 c. sugar       | 1 T. poppy seeds     |
| 1 tsp. salt        | 1 T. grated onion    |
| 1 tsp. dry mustard |                      |

Place all ingredients in a blender and blend until thick in consistency. Makes about 1 1/2 cups. Refrigerate. Shake well before using.

Joyce Jones

## POPPY SEED DRESSING

|                        |                    |
|------------------------|--------------------|
| 1/2 c. honey           | 1 1/2 c. sugar     |
| 2/3 c. vinegar         | 2 c. vegetable oil |
| 1 1/2 tsp. dry mustard | 1 T. grated onion  |
| 2 tsp. poppy seed      |                    |

Blend first 7 ingredients while adding oil. Refrigerate until ready to serve.

Fran Osborne

## HONEY MUSTARD DRESSING

5 T. honey  
3 T. mustard

2 T. rice wine vinegar

Mix ingredients and pour over salad.

**Note:** I like to use a salad with boiled eggs and crispy chicken with different kinds of lettuce.

Shelly Phillips

## GOLDEN GLOW SALAD

1 (3-oz.) pkg. sugar free orange  
Jello

1 c. boiling water

1 (8-oz.) can crushed pineapple

1 T. lemon juice

3/4 c. finely shredded carrots

Dissolve Jello in boiling water. Drain pineapple, reserving juice. Add lemon juice and enough cold water to pineapple juice to make 1 cup. Stir into Jello. Chill until slightly set. Stir in pineapple and shredded carrots. Pour into a 4 cup mold coated with nonstick cooking spray. Cover and chill until firm and unmold. 6 servings

Lorene Morrow

## APRICOT JELLO SALAD

2 cans #2 cans crushed pineapple

3/4 c. sugar

2 (3-oz.) pkgs. apricot Jello

1 (12-oz.) Cool Whip

2 (8-oz.) pkgs. cream cheese

8 T. milk

Bring to a boil pineapple and sugar. Add Jello and let set until starts to jell. Beat Cool Whip, cream cheese and milk and fold into Jello mixture. Pour into 9x13" pan and chill. Scatter shredded or grated cheese on top. Put in refrigerator.

Nola Robb

## APRICOT JELLO SALAD

1 No. 2 can crushed pineapple  
1 (6-oz.) Cool Whip  
1 (8-oz.) pkg. Philadelphia cream  
cheese  
4 T. milk  
grated cheese  
1 (3-oz.) pkg. apricot Jello

Drain crushed pineapple and add enough water to make 1 cup. Bring to a boil and add Jello. Add pineapple. Set aside to start to set. Mix together Cool Whip, cream cheese and milk; add to Jello mixture. Top with grated cheese.

**Louise Cheatum**

## BANANA SPLIT SALAD

2 eggs  
2 c. powdered sugar  
3 - 4 bananas  
1 stick oleo  
1 can pineapple chunks  
Cool Whip and nuts

Beat eggs, powdered sugar and oleo until smooth. Spread on top of graham cracker crust. Drain pineapple and put on top of mixture. Cut up bananas on top of pineapple. Spread Cool Whip on top and sprinkle with nuts if desired.

**Benita Quandt Langenfeld**

## JELLO SALAD

2 3/4 oz. pkg. lemon or apricot Jello  
4 c. hot water  
1 c. miniature marshmallows  
1 can crushed pineapple drained,  
keep juice  
4 to 6 bananas chopped

Dissolve Jello in 4 cups hot water; add marshmallows. Let cool until soft set. Add pineapple and bananas. Let set in 9x13 pan.

### Topping

2 egg yolks  
1 c. pineapple juice  
1 T. flour  
2 T. butter  
1/2 c. sugar  
chopped nuts, if desired

Cook over low heat until thick. Add 1 small container Cool Whip. Spread over Jello. Sprinkle with chopped nuts if desired.

Eleanor Tate  
From Helen Deadmond Cafe

## MANDARIN SALAD

1/2 c. sliced almonds  
2 T. + 2 tsp. sugar  
1 bag spring mix lettuce  
2 stalks celery chopped  
4 green onions chopped  
2 (11-oz.) c. mandarin oranges  
(drained)

Cook almonds with sugar in 1 qt. pan over low heat, stirring constantly till sugar is melted and almonds coated. Cool and break apart. Make dressing. Toss together and serve immediately.

### Sweet & Sour Dressing

1/2 c. vegetable oil  
4 T. sugar  
4 T. vinegar  
1/2 tsp. salt  
dash pepper

Shake and cover. Refrigerate till served.

Jean Deadmond

## THANKSGIVING CRANBERRY SALAD

|                          |   |
|--------------------------|---|
| 1 pkg. fresh cranberries | 1 c. chopped pecans                     |
| 1 lg. box cherry Jello   | 1 sm. can crushed pineapple,<br>drained |
| 2 c. sugar               | 1 jar marshmallow cream                 |
| 3/4 c. water             | (8-oz.) cream cheese                    |
| 1 c. chopped celery      | 1 sm. container whipped topping         |
| 1 c. chopped apples      |   |

Boil cranberries in water until they pop. Add Jello and sugar, then let it cool. Add celery, apples, pecans, and pineapple. Pour into a 9 x 12 pan and chill until firm. Then mix the marshmallow cream, cream cheese, and whipped topping. Spread on top of Jello.

Ann See

## CRANBERRIES IN THE SNOW

|                          |                                 |
|--------------------------|---------------------------------|
| 1 pkg. fresh cranberries | 1 c. pineapple tidbits, drained |
| 3/4 c. water             | 1 c. pecans                     |
| 1 lg. box Jello          | 1 jar marshmallow creme         |
| 2 c. sugar               | 1 lg. pkg. cream cheese         |
| 1 c. chopped celery      | 1/2 pt. whipping cream          |

Cook cranberries in water until skin pops. Add box of Jello and sugar. Stir well and let cool. Add celery, pineapple, and pecans. Let stand until firm. Mix marshmallow creme, cream cheese and whipped cream. Spread on top of cranberry mixture and refrigerate.

Ella Mae Thompson

*Thinking is the hardest work there is, which is probably the reason why so few engage in it.*

— Henry Ford

## CRANBERRY SALAD

1 pkg. cranberries  
4 apples  
1 orange  
1/2 c. boiling water  
2 c. sugar

2 pkg. Jello (fruit punch or  
strawberry)  
1 1/2 c. boiling water  
1 sm. can crushed pineapple  
3/4 c. nuts

Grind cranberries, apples and orange. Dissolve sugar in 1/2 cup boiling water. Add to cranberry mixture. Let set for several hours. Dissolve Jello in 1 1/2 cups boiling water. Let set awhile. Add pineapple and nuts. Chill for several hours.

**Note:** This is a family favorite on the holidays.

Marcelline Ambuehl

## LEMON PINEAPPLE JELLO

1 sm. lemon Jello  
1 med. can crushed pineapple  
1 c. sugar

1 regular Cool Whip  
1 (8-oz.) cream cheese  
chopped nuts

Boil Jello, pineapple, and sugar. Then cool and refrigerate. While it sets, mix Cool Whip and cream cheese. Spread on top of set Jello. Sprinkle with nuts.

Phyllis Jones

## LIME DELIGHT

1 lg. pkg. lime Jello  
1 lg. bowl small curd cottage  
cheese

1 lg. bowl whipped cream  
1 lg. #303 can crushed pineapple

Stir all together and chill. Very refreshing!

Chase Riley

## LIME JELLO SALAD

- |                          |                                |
|--------------------------|--------------------------------|
| 1 lg. lime Jello         | 2 T. miracle whip              |
| 1 1/2 c. boiling water   | 1 med. container whipped cream |
| 1 can pineapple, crushed | walnuts, optional              |
| 1 pkg. cream cheese      |                                |

Mix Jello in hot water and add pineapple and the juice from the can. Chill until set. Mix cream cheese, miracle whip and whipped cream, then spread over the top of the Jello. Sprinkle with nuts.

Ann See

## PRETZEL SALAD

- |                             |                              |
|-----------------------------|------------------------------|
| 2 c. crushed pretzel        | 1 (8-oz.) Cool Whip          |
| 3/4 c. butter, melted       | 1 lg. strawberry Jello       |
| 4 T. sugar                  | 1 1/2 c. boiling water       |
| 1 (8-oz.) pkg. cream cheese | (10-oz.) frozen strawberries |
| 1 c. sugar                  |                              |

Mix pretzels, butter, and sugar and pat in 9 x 13 pan. Bake for 8 minutes in 400° oven; then cool. Cream the cream cheese and 1 cup of sugar. Fold in Cool Whip and spread over crust. Prepare Jello with 1 3/4 cup boiling water. (Do not add cold water.) Refrigerate for about 10 minutes. Add strawberries to Jello and pour on top of second layer and refrigerate until Jello is firm.

Debbie See

## COKE JELLO SALAD

- |                            |                |
|----------------------------|----------------|
| 2 pkgs. lemon Jello        | 2 cans of coke |
| 1 can dark (Bing) cherries | 1 c. nuts      |
| 1 can crushed pineapple    |                |

Drain juice off of cherries and pineapple. Bring to boil. Dissolve Jello with juice - add coke. Put in refrigerator to set. When starts to set - add fruit.

Linda Miselbrook

## CHERRY SALAD

2 c. boiling water  
1 (6-oz.) pkg. cherry Jello  
1 (20-oz.) can cherry pie filling

1 (20-oz.) can crushed pineapple  
1/2 c. chopped nuts  
Cool Whip

Dissolve Jello in hot water. Cool slightly. Add pie filling, pineapple, and nuts. Chill til set. Top with Cool Whip. This can be made with diet Jello, sugar free pie filling, and pineapple packed in its own juice for diabetic salad.

Karen Robnett

## GRAPE SALAD- - - SURPRISE

4-5 lbs. red seedless grapes  
(washed & dried)  
(8-oz.) oz. sour cream  
(8-oz.) cream cheese (softened)  
(8-oz.) Cool Whip topping

1/2 c. powdered sugar  
1 T. vanilla  
Snickers bars  
Pecans (optional)

Mix the first six ingredients together and chill. Cut into small cubes a small Snickers bar or several small bite size Snicker bars, and mix these into the salad before serving. Sprinkle top with pecans if you like.

Debbie Garrett

## GRAPE SALAD

1 lb. red grapes  
1 lb. white grapes  
8 oz. sour cream

8 oz. cream cheese (softened)  
1/2 c. sugar

Mix sour cream and cream cheese; add sugar and grapes. Spread in 9x13 pan. Top with 1 King size Butterfinger (crushed), 1/2 cup chopped pecans, and 1/4 cup brown sugar.

Rhonda Sullivan Hanson

## SNICKERS SALAD

1 bag mini Snickers  
4 apples (2 red/2 green)  
8 oz. cream cheese

8 oz. Cool Whip  
1 c. sugar

Chop Snickers and apples. Mix Cool Whip, cream cheese and sugar and toss over Snickers and apples. Chill.

Paige Henson

## STRAWBERRY TAPIOCA SALAD

1 c. small pearl tapioca  
5 c. water  
1 (3-oz.) pkg. strawberry Jello  
1 c. white sugar

1 c. cold water  
1 (12-16 oz.) container thawed strawberries  
1 (16-oz.) thawed Cool Whip

Boil the water and tapioca for 30 min. It will get quite thick. Add Jello, sugar and water. Refrigerate 4-8 hrs. Add strawberries and Cool Whip.

Ernie Vandever

## STRAWBERRY SALAD

2 c. crushed pretzels  
3/4 c. melted oleo  
3 T. sugar  
8 oz. cream cheese  
1 c. powdered sugar

2 c. Cool Whip (small container)  
1 (6-oz.) pkg. strawberry Jello  
2 c. hot water  
1 pt. frozen strawberries.

Combine pretzels, oleo and sugar and place in 9" x 13" pan. Bake at 350° for 10 minutes. For the 2nd layer, cream together cream cheese and powdered sugar; fold in Cool Whip, and put into cool crust. For the 3rd layer, combine Jello, water, and strawberries. Cool until it thickens; pour on top. Refrigerate.

Barbara (Lane) Ball

## APPLE SALAD

5-6 Jonathan apples  
lemon  
walnuts  
red grapes, cut in half  
2 stalks celery chopped

marshmallows  
mayonnaise  
sugar  
vanilla

Peel and chop apples in a bowl. Squeeze some lemon over to keep them from turning brown. Add walnuts, grapes, chopped celery, and marshmallows. In a separate bowl mix mayonnaise with a small amount of sugar and vanilla. Pour over ingredients.

Leta Lane

## BEARD APPLE SALAD

1 can crushed pineapple #203  
2/3 c. sugar  
1 sm. box lemon Jello  
8 oz. cream cheese

1 c. chopped celery  
2 c. chopped apples  
1 c. chopped pecans  
1 1/2 c. Cool Whip

Mix pineapple and sugar and boil for 3 minutes; then add Jello to hot mixture. Add cream cheese (softened) and let the mixture cool. Then add the remainder of the ingredients and mix all together. Refrigerate until firm.

Barbara (Lane) Ball

## APPLE CRACK

4 lb. apples, peeled and chunked  
1 lb. cranberries  
2 c. sugar

3 c. water  
1 (6-oz.) pkg. red hots

Put candy in water overnight to dissolve. Combine all ingredients and cook until berries pop.

Linda Doolen

## TAFFY APPLE SALAD

1 1/2 c. dry roasted peanuts  
1 T. vinegar  
1/2 c. sugar  
5 diced unpeeled apples

1 (20-oz.) can crushed pineapple  
1 egg  
(8-oz.) Cool Whip

Drain pineapple, retain juice. Add cut up apples to juice. Toss often. In a large bowl, mix egg, sugar and vinegar. Drain apples and add to large bowl. Add chopped nuts, pineapple and Cool Whip. Fold and chill for at least 3 hours.

Theresa Quandt Stiven

## FROZEN STRAWBERRY SALAD

8 oz. cream cheese  
3/4 c. sugar or Splenda  
12 oz. strawberries  
2 diced bananas

1 c. chopped nuts  
1 lg. can crushed pineapple  
(drained)  
8 oz. Cool Whip

Mix cream cheese and sugar. Fold in all other ingredients and mix well. Pour into 13X9 pan. Freeze.

Dorothy Doolen

## FROZEN SALAD

2 (8-oz.) pkg. cream cheese  
1 c. sugar  
1 c. nuts  
1 c. miniature marshmallows

1 c. crushed pineapple  
1 c. fruit cocktail  
1 c. maraschino cherries  
1 (8-oz.) Cool Whip

Cream together sugar and cream cheese. Stir in remaining ingredients. Freeze. Set out 1 hour before serving.

Marie Mulvaney  
Lillie Phillips

## FROZEN FRUIT SALAD

2 c. water  
2 c. sugar  
1 tsp. lemon juice  
(12-oz.) orange juice concentrate  
2 cans crushed pineapple

1 can apricots  
1 can peaches  
2 apples  
1 banana

Stir the sugar into the water. Add the lemon juice, orange juice concentrate and pineapple. Chop the apricots, peaches and banana. Peel and slice and chop the apples. Combine all together and put in a 9x13 pan. Freeze overnight. Serve alone, or with milk or ice cream.

Cindy Garrett

## FROZEN FRUIT SALAD

3 c. water  
2 3/4 c. sugar  
1 (12-oz.) can thawed orange juice  
1 lg. can of peaches with juice,  
diced  
1 lg. can crushed pineapple with  
juice

1 lg. can pears with juice, diced  
fresh or frozen strawberries,  
sliced or diced  
halved grapes  
6 bananas, sliced

Bring water and sugar to a boil over medium heat. Let cool. Mix all other ingredients in the largest Tupperware bowl or one as large. Pour cooled liquid over and mix thoroughly. Cover and freeze for a couple of days. Take out about an hour before serving. We love it partially frozen.

Ryan McCown

*Change your thoughts and you change your world.*

— Norman Vincent Peale

## STAR SHINE CIRCLE FROZEN FRUIT SALAD

3 c. water  
2 3/4 c. sugar  
1 (12-oz.) can orange juice  
1 (12-oz.) can water  
1 (29-oz.) can peaches with juice  
1 (29-oz.) can pineapple with juice  
1 (29-oz.) can pears with juice  
fresh or frozen strawberries  
6 bananas  
green grapes, halved

Heat to first boiling the 3 cups of water and sugar. Cool. Mix all and freeze. Serve slushy. Makes a very large batch. Best if not frozen in too large of containers.

**Note:** This recipe was enjoyed at many Methodist Mother-Daughter Banquets and potluck dinners at the church.

Judi Slane

## SUMMER SUNSHINE FRUIT SALAD

1 lg. can sliced peaches, drained  
1 can pineapple chunks with juice  
4 bananas, sliced  
1 pkg. strawberries, thawed  
1 sm. pkg. instant vanilla pudding mix  
2 T. Tang drink mix

Mix all ingredients together and chill overnight.

**Note:** Easy to make and delicious!

Wilma Vandever

## FIVE CUP SALAD

1 c. coconut  
1 c. mandarin oranges, drained  
1 c. crushed pineapple, drained  
1 c. sour cream  
1 c. miniature marshmallows

Combine coconut, oranges, pineapple, sour cream, and marshmallows. Chill before serving.

Ella Mae Thompson

## " THE BEST" JELLO SALAD

- |                              |                         |
|------------------------------|-------------------------|
| 1 (6-oz.) raspberry Jello    | 1 c. sour cream         |
| 2 c. hot water               | 1/2 c. sugar            |
| 15 1/2 oz. crushed pineapple | cheddar cheese and nuts |
| 15 1/2 oz. blueberries       | (optional)              |
| (8-oz.) cream cheese         |                         |

Dissolve Jello in hot water. Mix the fruit with it and refrigerate until set. Top with a mixture of cream cheese, sour cream and sugar. Sprinkle with nut or shredded cheese.

Benita Quandt Langenfeld

## LEMONADE SALAD

- |                                  |                               |
|----------------------------------|-------------------------------|
| 60 crushed Ritz crackers         | 1 (12-oz.) Cool Whip (thawed) |
| 1/4 c. powdered sugar            | 1 can 6-8 oz. frozen lemonade |
| 1 stick melted oleo              | (thawed)                      |
| 1 can sweetened Eagle Brand milk |                               |

Pat first 3 ingredients into 9x13" pan to form crust (reserve some crumbs for topping). Blend milk, Cool Whip and lemonade together until smooth. Spoon carefully over crust. Sprinkle remaining crumbs on top.

Note: 1 or 2 tablespoons of real lemon juice give more lemon flavor.

Marie Mulvaney

## PEAR & PINEAPPLE SALAD

- |                       |              |
|-----------------------|--------------|
| 1 c. pineapple chunks | 1/4 c. sugar |
| 1 c. pears            | 2 egg yolks  |
| 1/4 c. flour          | 1 whole egg  |

Reserve juice from pears and pineapple. Mix juice and other ingredients and cook until thick. Pour mixture over pears and pineapple. Top with whipped cream when cool. Sprinkle with shredded cheese or nuts (optional). Refrigerate.

Benita Quandt Langenfeld

## PINEAPPLE SALAD

1/4 c. sugar  
2 eggs, beaten  
1 T. flour

1 large can pineapple  
3/4 lb. marshmallow  
3/4 c. nuts

Combine sugar, eggs, flour, and juice from pineapple in a saucepan on medium heat. Stir constantly until thick. Set aside and let cool. Then add the can of drained pineapple, marshmallows and the nuts. Refrigerate for several hours.

Jeri Barcus

## SUPER BOWL SLAW

1 1/2 heads cabbage - shredded  
or 2 pkg. slaw mix  
1 green pepper - chopped  
1 med. onion  
1 c. sugar

1 tsp. celery seed  
2 tsp. salt  
1 tsp. dry mustard  
3/4 c. cider vinegar  
2 c. vegetable oil

Combine onion, sugar, celery seed, salt, mustard, and vinegar in food processor or blender. Then slowly add oil to the mixture while processing. Toss dressing with cabbage and pepper. Chill.

Karen Robnett

## SALAD SUPREME

1/2 lb. vanilla wafers  
2 well beaten eggs  
2 T. melted butter  
1 c. powdered sugar

1 pt. cream  
1 c. pineapple, diced and free from  
juice  
3/4 c. nut meats, chopped

Crush vanilla wafers and spread over bottom of pan. Over this pour the eggs, butter, and powdered sugar which have been beaten together. Next whip cream. Fold in pineapple and nut meats. Pour over top of the crumbs and let stand in cold place for at least 6 hours.

Nina Middleton

## LAYER SALAD

- |  |                        |
|--|------------------------|
| 1 head lettuce                           | 2 c. mayonnaise        |
| 1 lg. Bermuda onion (thinly sliced)      | 1/4 c. sugar           |
| 1 head cauliflower (sliced)              | salt and pepper        |
| 1 lb. bacon (fried and broken in pieces) | 1/3 c. Parmesan cheese |
|  | green peas (optional)  |

Lettuce, onion, cauliflower, and bacon are each to be a layer placed in a large bowl. Mix mayonnaise with sugar and spread over top. Sprinkle Parmesan cheese, salt, and pepper. Don't mix now. Cover with plastic wrap and refrigerate over night. Toss when ready to serve. Could add peas.

Verma J. Beard

## GARDEN SALAD

- |                              |                                |
|------------------------------|--------------------------------|
| 1 c. chopped celery          | 1 can French style green beans |
| 1 c. chopped green pepper    | Dressing (follows)             |
| 1 c. chopped onion           | 1/3 c. sugar                   |
| 1 (4-oz.) jar diced pimentos | 3/4 c. vinegar                 |
| 1 can shoepeg corn           | 1/2 c. oil                     |
| 1 can small sweet peas       |                                |

Bring dressing mixture to boil and cool. Pour over vegetable mixture and let set in refrigerator overnight. Mix before serving.

Wilma Vandever

## POTATO SALAD

- |   |                               |
|---|-------------------------------|
| 2 1/2 lbs. red potatoes cooked with skin until tender (cool and chop) | 1 med. chopped white onion    |
| baby kosher dill pickles to taste                                     | 2-3 hard-boiled eggs, chopped |
| fresh parsley to taste  | salt and pepper to taste      |
|   | 1 sm. jar Miracle Whip        |

Theresa Quandt Stiven

## POTATO SALAD

5 lbs. red potatoes  
5 boiled eggs, peeled  
2 tsp. salt  
1 c. chopped onion  
1 c. chopped celery  
3/4 c. chopped bread and butter pickles

1/2 c. Miracle Whip  
1/2 c. Mayonnaise  
2 T. sugar  
2 T. white vinegar

Peel and dice potatoes, place eggs on top. Cover with water and boil until potatoes are tender. Rinse potatoes and cool. Cool eggs and peel. Dice eggs in a large bowl, add potatoes, and remaining ingredients. Chill for several hours before serving. Makes 10-15 servings.

Huffy Hanna

## BROCCOLI SALAD

2 bunches broccoli tops  
4 green onions  
1/2 lb. bacon crumbled

1 c. raisins  
1 c. salted sunflower seeds

Chop broccoli and onions. Mix all together. Chill and serve

### Dressing

1 c. mayo  
3 T. white vinegar

1/2 c. sugar

Theresa Quandt Stiven

## MEXICAN SALAD

1 lg. head lettuce  
1 lb. Longhorn cheese (grated)  
1 (15-oz.) can Kidney beans (chilled)  
2 tomatoes diced

1/2 med. onion, chopped fine  
3/4 bottle Russian Dressing (or any you like chilled)  
1 (6-oz.) pkg. Fritos (crushed)

Chill salad except Fritos for an hour. Mix Fritos just before serving. Serves 12

Mildred Kleiss

## FESTIVE CORN BREAD SALAD

- 5 c. cubed corn bread or 6 corn bread muffins
- 3 c. diced fresh tomatoes
- 1 c. diced sweet onion
- 1 c. diced green pepper
- 1-lb. sliced bacon, cooked & crumbled
- 1/4 c. sweet pickle relish
- 1 c. mayonnaise
- 1/4 c. sweet pickle juice
- shredded Parmesan cheese

Place corn bread cubes in a large salad bowl (or crumble muffins into bowl). Combine tomatoes, onion, green pepper, bacon and relish; add to corn bread. Combine mayonnaise and pickle juice; mix well. Pour over vegetables. Sprinkle with Parmesan cheese. Chill until ready to serve. Yield: 10-12 servings.

Cindy Neilson

## SPAGHETTI SALAD

- 1 (16-oz.) pkg. spaghetti, cooked
- 1 bottle Kraft Zesty Italian Dressing
- 1 bottle McCormick Salad Supreme Seasoning
- tomatoes, black olives, green onion and other vegetables of choice

Mix cooked and rinsed spaghetti, dressing, seasoning and chopped vegetables. Chill until ready to serve.

Phyllis Jones  
Debbie Garrett

*The difference between genius and stupidity is that genius has its limits.*  
— Albert Einstein

## SPAGHETTI SALAD

- |   |  |
|---|--|
| 1 1/2 c. spaghetti (broken into<br>1/2" pieces) | 6 med. apples (unpeeled and<br>chopped)  |
| 4 beaten eggs                                   | 1 lg. can crushed pineapple<br>(drained) |
| 1/2 c. fresh lemon juice                        | 1 can mandarin oranges (drained)         |
| dash salt                                       | 1 sm. carton Cool Whip                   |
| 2 c. powdered sugar                             |  |

Cook spaghetti as usual. Drain, rinse, and cool. Cook eggs, lemon juice, sugar, and salt till thick (but not too thick) Let cool. Add to cooled spaghetti and fruit. Refrigerate overnight before serving. Fold in Cool Whip just before serving.

Wilma Vandev eer

## SWEET MACARONI SALAD

- |  |                    |
|--|--------------------|
| 1 (16-oz.) pkg. elbow macaroni             | 1 c. sugar         |
| 4 med. carrots, shredded                   | 1 c. cider vinegar |
| 1 lg. green pepper, chopped                | 1 tsp. salt        |
| 1 med. onion, chopped                      | 1/2 tsp. pepper    |
| 2 c. mayonnaise                            |                    |
| 1 (14-oz.) can sweetened<br>condensed milk |                    |

Cook macaroni. Drain and rinse in cold water. In large serving bowl, combine the macaroni, carrots, green pepper and onion. In small bowl, whisk the mayonnaise, milk, sugar, vinegar, salt and pepper until smooth. Pour over macaroni mixture and toss to coat. Cover and refrigerate overnight. Makes 14 servings.

Marlis Neilson

## ORIENTAL COLESLAW

- 1/2 c. canola oil
- 1/2 c. apple cider vinegar
- 1/3 c. sugar
- 2 pkgs. Oriental Ramen noodles
- 2 pkgs. coleslaw-regular size
- 1/2 c. raisins
- 1/2 c. sunflower seeds or shaved almonds

Mix oil, vinegar and sugar and cook on low till sugar melts. Beat Ramen noodles with mallet. Dump the sauce over. Add other ingredients. Pour dressing over (mixture of oil, vinegar and sugar). This can be done the night before.

Note: The 2 pkg. coleslaw mix can be one of broccoli and carrots and one of regular cabbage.

Ronda Zinser Bradley

## ITALIAN SLAW

- 1 med. head cabbage, shredded
- 1 med. onion, thinly sliced
- 7/8 c. sugar
- 3/4 c. salad oil
- 2 tsp. sugar
- 1 c. vinegar
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 tsp. celery salt

Place first three ingredients in a bowl alternating cabbage and onion rings in layers with sugar on top. Mix and bring to a boil the next ingredients. Pour hot mixture over shredded cabbage, cover and let stand four to six hours at least or overnight. Mix and serve. Will keep several days in refrigerator.

Nola Robb

## CABBAGE SLAW

1 med. head of cabbage  
1 carrot, grated  
1 green pepper, chopped  
1 tsp. salt  
1/4 c. water

1 c. vinegar  
1 tsp. celery seed  
1 tsp. whole mustard seed  
2 c. sugar

Put salt over cabbage. Let stand for 1 hour, then squeeze all the juice from cabbage. And add carrot and pepper. For dressing Mix water, vinegar, celery mustard seed and sugar. Bring to a boil. Then set off fire to cool. Pour over cabbage mixture. You can freeze it or it will keep in refrigerator for 2 weeks.

Ella Mae Thompson

## COLORADO COLESLAW

1 10 or 16 oz. sack of slaw mix  
1 sack of broccoli flowerets cut in bite sized pieces  
1 bunch of red seedless grapes, halved  
1/2-c. raisins

1/2 c. cashew halves  
1/4 c. sunflower seeds  
1/4 c. peanuts  
1 red apple (unpeeled and diced)  
1/2 bottle Margellos slaw dressing

Combine slaw mix, broccoli, grapes, and raisins. At serving time, add remaining ingredients.

Dorothy Doolen

## ASIAN SLAW

1 bag broccoli slaw  
1 sm. bag slivered almonds  
1 pkg. ramen noodles (I try to find chicken teriyaki flavor or Oriental)

Mix 1/3 cup olive oil, 2 Tbsp. soy sauce, 3 Tbsp. lemon juice, 2 Tbsp. sugar, and seasoning packet from ramen noodles. Crumble noodles and add to broccoli slaw. Pour dressing prior to serving.

Leigh Ann Birdsell

## FOUR BEAN SALAD

|                          |                      |
|--------------------------|----------------------|
| 1 can green beans        | 1 c. celery, chopped |
| 1 can French style beans | 1/2 c. salad oil     |
| 1 can yellow wax beans   | 3/4 c. sugar         |
| 1 can red kidney beans   | 1/2 white vinegar    |
| 1 med. onion, chopped    |                      |

Combine the beans, onion, and celery. In a separate bowl mix the oil, sugar, and vinegar. Then pour over the beans.

Ella Mae Thompson

## MACARONI SALAD

|  |                     |
|--|---------------------|
| 1 box spiral noodles                   | 3/4 c. mayonnaise   |
| 1 carton grape tomatoes                | 1/2 can Eagle Brand |
| cheese cut in chunks                   | 1/4 c. milk         |
| chopped onion (red, yellow, and green) | salt, pepper        |

Boil noodles, drain, and cool. Add tomatoes, cheese, onions, and peppers. Mix together mayo, Eagle Brand, and milk. Salt and pepper to taste. Chill and serve.

Debbie See

## CAULIFLOWER BROCCOLI SALAD

|  |                                  |
|--|----------------------------------|
| 1 head cauliflower, cut in bite sized pieces | 8 slices bacon, fried and broken |
| 1 head broccoli, cut in bite sized pieces    | 1/2 c. mayonnaise                |
| 1/4 c. chopped green onions                  | 1/2 c. sugar                     |
|  | 1/4 c. vinegar                   |
|  | 1/4 c. oil                       |

Combine mayonnaise, sugar, vinegar, and oil. Pour over cauliflower, broccoli, green onions, and bacon. Toss.

Jeanette Hoeninghaus

## CASHEW PEA SALAD

3/4 c. mayonnaise  
3 T. lemon juice  
3/4 tsp. dill weed  
1 (16-oz.) pkg. tiny peas, thawed  
and drained

2 c. cauliflowerets  
1 (8-oz.) can sliced water  
chestnuts, drained and minced  
1/4 c. chopped red onion  
3/4 c. cashews

Mix mayo, lemon juice and dill weed until well blended. Add all remaining ingredients except cashews. Refrigerate. Sprinkle with cashews before serving.

Judy McCarty

## 7-LAYER SALAD

1 sm. lettuce - finely chopped  
1/2 c. chopped celery  
1/2 c. chopped green pepper  
1/2 c. chopped onion  
1 pkg. frozen peas, cooked,  
drained & cooled

1/2 c. mayonnaise  
1 1/2 c. sour cream  
2 T. sugar  
(6-oz.) shredded cheddar cheese  
8 strips bacon, crisply fried,  
crumbled

Arrange lettuce evenly in bottom of 9 x 9 pan. Sprinkle celery, pepper, onion & peas in layers on top of lettuce. Mix mayonnaise with sour cream until smooth. Layer on top of peas. Spoon sugar evenly over sour cream mixture. Sprinkle top with cheese & bacon. Cover with foil, pinching foil around sides of pan but leaving air & space between salad and foil so foil doesn't touch salad. Refrigerate at least 8 hours. 9 servings.

Mildred Kleiss

*Nothing in life is to be feared, it is only to be understood. Now is the time to understand more, so that we may fear less.*

— Marie Curie

## PASTA TURKEY SALAD

1 (12-oz.) box Rotini pasta,  
cooked and cooled  
2 c. mayo  
3/4 c. sugar  
1 T. lemon juice

1 T. vinegar  
1 tsp. salt  
6 green onions  
2 ribs of celery  
1/2 c. red pepper

Mix together mayo, sugar, lemon juice, vinegar and salt. Add green onions, celery and red pepper. Toss with turkey or chicken breasts. I use 4-6 chicken breasts according to size.

Nellie Hiestand

## NO MEAT TACO SALAD

1 head lettuce  
1 onion  
1 pkg. shredded cheese

1 pkg. Doritos  
1 bottle honey Catalina

Shred lettuce into a large bowl. Chop and add onion and pkg. of shredded cheese. Crush Doritos and add to salad. Just before serving, pour entire bottle of honey Catalina over salad and mix well. Serve immediately.

Brenda Williamson

## TACO SALAD

- |  |                                    |
|--|------------------------------------|
| 1/2 lb. lean ground beef                           | 1 c. shredded cheddar cheese       |
| 2/3 c. water                                       | 2/3 c. sliced ripe olives          |
| 1 T. chili powder                                  | 1 1/2 c. coarsely chopped tomatoes |
| 1/2 tsp. salt                                      | 1 med. onion, chopped              |
| 1/4 tsp. garlic powder                             | 1 med. avocado, thinly sliced      |
| 1/4 tsp. red cayenne pepper                        | 3/4 c. Thousand Island dressing    |
| 1 (15-oz.) can red kidney beans,<br>drained        | sour cream, if desired             |
| 1 med. head lettuce, torn into bite<br>size pieces |                                    |

Cook beef 8-10 minutes, stirring occasionally till brown. Drain. Stir in water, chili powder, salt, garlic powder, red pepper and beans. Heat to boiling; reduce heat. Simmer uncovered 15 minutes, stirring occasionally. Cool 10 minutes. Mix lettuce, cheese, olives, tomatoes, onion in large bowl. Toss with 3/4 cup Thousand Island dressing. Add beef mixture and toss. Serve on about 12 baked tortilla chips.

Wilma Vandever

## CHICKEN AND STRAWBERRY SPINACH SALAD

- |                         |   |
|-------------------------|---|
| 1/2 c. slivered almonds | 2 c. grilled chicken breasts                    |
| 6 c. fresh baby spinach | 1/2 c. poppy seed dressing (more<br>if desired) |
| 2 c. strawberry slices  |   |

Wash & dry spinach. Add almonds, strawberries and chicken. Serve with poppy seed dressing.

Mary Bushue

## BROCCOLI & STRAWBERRY SALAD

- |                              |                                  |
|------------------------------|----------------------------------|
| 3/4 c. broccoli, cut fine    | 1/2 c. sunflower seeds           |
| 1 c. grapes                  | 1 c. Hellmann's Light Mayonnaise |
| 6-8 lg. strawberries, halved | 3/4 c. sugar                     |
| 1 sm. can of water chestnuts | 3 T. vinegar                     |

Wait til ready to serve to add the last three items.

Wilma Vandever

## BROCCOLI SALAD

2 heads of broccoli  
1 red onion - chopped  
1 c. white raisins  
1 pkg. sunflower seeds  
1 pkg. slivered almonds

8 crisp pieces of bacon -  
crumbled  
1 1/2 c. mayo (not Miracle Whip)  
1/4 c. sugar  
2 T. vinegar

Mix all together. Chill 1-2 hrs. before serving.

Linda Miselbrook

## BROCCOLI SALAD

1 bunch broccoli, chopped fine  
10 slices fried and crumbled  
bacon  
1 c. salted sunflower seeds  
(chopped fine)  
1 sm. onion (chopped fine)

raisins or walnuts (optional)  
Dressing to follow  
1 c. mayonnaise  
1/2 c. sugar  
2 T. vinegar

Add dressing just before serving

Wilma Vandever

## STRAWBERRY SPINACH SALAD

2 1/2 bunches fresh spinach,  
rinsed, torn  
5 c. sliced strawberries  
1/2 c. plus 2 T vegetable oil  
1/4 c. plus 1 T white wine vinegar

1/2 c. plus 2 T white sugar  
1/4 tsp. paprika  
2 T. sesame seed  
1 T. poppy seed

Toss all ingredients. Add dressing shortly before serving. Yield: 10 servings

Cheryl (Williams) Cobb

## SPINACH SALAD

- 4 c. baby spinach leaves
- 4 c. mixed salad greens
- 2 c. sliced strawberries
- 1 (15-oz.) can of mandarin oranges (drained)
- 1 (8-oz.) pkg. of sugar snap peas, cut in half
- 1 c. pecans (toasted - 350° for 5 minutes)
- 1/2 bottle of Raspberry Orange Vinaigrette dressing

Toss all ingredients together.

Linda Miselbrook

## SPINACH SALAD

- 1 lg. bag fresh spinach, cleaned and dried
- 1 can sliced and drained water chestnuts (optional)
- 2-3 c. fresh bean sprouts
- 8 slices bacon, fried crisp and crushed
- 4-6 eggs, boiled and sliced

Dressing: 1/3 c. ketchup, 1/4 c. vinegar, 3/4 c. sugar, 2 Tbsp Worcestershire sauce, 1 c. vegetable oil, 1 small onion grated. Mix ingredients for dressing in a container and refrigerate a few hours or overnight to allow flavors to blend. Add dressing to salad just before serving. Toss.

Amy Yates Williams

## HOT CHICKEN SALAD

- 4 c. chopped cooked chicken
- 2 c. cooked rice
- 1 sm. onion chopped
- 1 tsp. salt
- 1 tsp. lemon juice
- 1 c. mayonnaise
- 2 cans cream of chicken soup
- 1 can water chestnuts
- 1 stick butter
- 2 c. herb stuffing mix

Mix all ingredients. Place in 9 x 13 pan. Mix 1 stick melted butter and 2 cups herb stuffing and place over top of chicken mixture. Bake at 350° for 1 hour.

Jean Deadmond

## VARIATIONS ON CHICKEN SALAD

### Base

8 boneless, skinless chicken breasts  
2 c. water  
2 c. mayonnaise  
1/2 tsp. salt

Bake chicken breasts and water in covered dish at 375° for one hour. Base: Allow chicken to cool; then drain and shred or cube. Add two cups mayonnaise and 1/2 t salt to taste.

### Lemon-dill

2 freshly squeezed lemons  
4 T. freshly chopped dill  
1/2 tsp. pepper  
1/2 tsp. additional salt

### Cranberry-orange

1 freshly squeezed orange and pulp  
1/2 c. dried cranberries or 1/4 c. freshly chopped  
1 T. sugar or to taste

### Italian-seasoned

3 stalks chopped celery  
1 tsp. oregano  
1 tsp. basil

### Cucumber-tomato

1/2 med. cucumber peeled and chopped  
1/2 med. tomato peeled and chopped  
1/2 tsp. pepper  
1/4 tsp. salt to base with 1/2 c. less of mayonnaise

### Apple-walnut-cranberry

1 med. chopped apple  
1/4 c. chopped walnuts  
1/2 c. dried or 1/4 c. freshly chopped cranberries  
1 T. sugar or to taste

Ann Taylor

## FRUITED CHICKEN SALAD

|   |                                   |
|---|-----------------------------------|
| 4 c. diced chicken                      | 1/2 c. chopped green peppers      |
| 15 oz. can pineapple chunks,<br>drained | 2 T. grated onion                 |
| 1 c. chopped celery                     | 1/2 c. sliced pitted black olives |
| 11 oz. can mandarin oranges,<br>drained | 1 c. mayonnaise/salad dressing    |
|   | 1 T. prepared mustard             |
|   | 5 oz. can chow mein noodles       |

Mix first seven ingredients in large bowl. Blend mayo and mustard and toss gently with chicken mixture. Chill several hours. Before serving, mix in noodles and turn into lettuce lined serving bowl.

Wilma Vandev eer

## ORIENTAL CHICKEN SALAD

|   |                            |
|---|----------------------------|
| 1 sm. head cabbage                            | DRESSING:                  |
| 2 pkg. Ramen noodles (don't use<br>seasoning) | 1 c. oil                   |
| 4 green onions, sliced                        | 4 T. oriental rice vinegar |
| 4 c. cooked chicken                           | 1 tsp. pepper              |
| 4 T. toasted sesame seeds                     | 1 tsp. salt                |
| 4 T. sliced almonds                           | 2 tsp. Accent              |

Dice cooked chicken, chop cabbage. Break up dry Ramen noodles, do not cook. Add onions. Mix all together and add dressing. Refrigerate overnight and stir several times. Before serving, add sesame seeds and almonds.

Irene Gammon

*Too often we enjoy the comfort of opinion without the discomfort of thought.*

— John F. Kennedy

## CUCUMBER & TOMATO SKILLET

2 med. cucumbers, cut into 1"  
pieces  
1 med. onion, sliced & separated  
into rings  
2 T. margarine or butter

4 med. tomatoes, cut into wedges  
1/2 tsp. salt  
dash pepper  
1 T. snipped fresh dill or 1 T. dry  
dill

Cook and stir cucumbers and onion in butter in 12" skillet until cucumbers are crisp tender (about 5 min.). Stir in tomatoes. Sprinkle with salt and pepper. Cook stirring occasionally just til tomatoes are heated through. Sprinkle with dill.

Ann Robinson

## MARINATED GARDEN TOMATOES

6 lg. tomatoes, cut into wedges  
1/2 c. thinly sliced green onions  
1/3 c. olive or canola oil  
1/4 c. red wine vinegar or cider  
vinegar  
1/4 c. minced fresh parsley

2 cloves minced garlic  
1 tsp. salt  
1 T. snipped fresh thyme or 1 tsp.  
dried thyme  
1/4 tsp. coarsely ground pepper

Place tomatoes and onions in a shallow serving bowl. In a bowl, combine the remaining ingredients and pour over tomatoes. Cover and refrigerate for at least 2 hours or over night. Serves 10

Ann Robinson

## POTATO SOUP

6 lg. potatoes, peeled and diced  
1 med. onion, chopped  
2 stalks celery, chopped  
salt and pepper to taste

3 tsp. celery seed  
2 sm. cans evaporated milk  
1/4 lb. American cheese  
3 c. mashed potatoes, to thicken

Cook diced potatoes. Then add the onion, celery, celery seed, salt, pepper, evaporated milk, and cheese. Bring to boil. Add mashed potatoes. Simmer until ready to serve.

Fran Osborne

## POTATO SOUP

2 lg. potatoes (cubed)  
2 med. onions (chopped)  
2 lg. carrots (grated)  
2 chicken bullion cubes

1 sm. jar Cheez Whiz  
2 c. milk  
2 T. cornstarch

Cook potatoes, onions, carrots and bullion cubes in 2 cups water until tender. Add the Cheez Whiz, milk and cornstarch. Cook until it thickens.

Velma E. Wilkinson

## HEIDELBERG SOUP

4-5 medium potatoes, diced  
2-3 onions, diced  
1 (20-oz.) pkg. frozen mixed vegetables

2 cans cream of celery soup  
1 lb. Velveeta cheese

Cook potatoes and onions in 4 cups of water until done. Add vegetables and soups. Simmer until vegetables are tender. Add one pound of Velveeta Cheese. Stir until melted. Serve hot.

Danilee White

## BAKED POTATO SOUP

4 lg. baking potatoes  
2/3 c. butter  
2/3 c. flour  
6 c. milk  
3/4 tsp. salt

3/4 tsp. pepper  
1 (8-oz.) sour cream  
1 1/4 c. cheddar cheese  
4 green onions, chopped  
12 slices cooked bacon, crumbled

Wash and prick potatoes. Bake at 400° for 1 hour; let cool. Cut potatoes in half. Cut into small chunks. Melt butter in heavy saucepan over low heat. Add flour; stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk. Cook over medium heat, stirring constantly until thick and bubbly. Add potato, salt, pepper, green onion, 1/2 cup bacon, 1 cup cheese. Cook until thoroughly heated and then add sour cream. Add extra milk for desired thickness. Garnish in bowl with extra bacon, cheese and green onions. I leave the skins on the potatoes.

Katie Phillips Smith

## NEW ENGLAND CLAM CHOWDER

3 cans cream of potato soup  
2 cans New England clam  
chowder  
1 qt. half and half  
1 soup can filled with milk

1 onion, minced or 3 T. dry  
onions  
1/2 stick margarine  
2 (8-oz.) cans clams, drained

Combine soup, clam chowder, half and half, add milk. In frying pan, simmer on low burner for 15 minutes the onion, margarine and clams. Let simmer in crock-pot for 6 hours or on low burner for 45 minutes. Make sure it's low heat.

Janeen (Ambuehl) Hawley

## TORTELLINI SOUP

1 T. olive oil  
1 lg. onion, chopped  
1 T. minced garlic  
1 (8-oz.) pkg. fresh mushrooms,  
sliced  
2 (14-oz.) cans chicken broth  
1 qt. chopped tomatoes

2 c. salsa  
2 T. Worcestershire sauce  
1 tsp. dried basil  
1 (14-oz.) bag frozen cheese  
tortellini  
grated Parmesan cheese optional

Heat oil over medium heat in a 4 1/2 quart Dutch oven or soup pot, add onion, garlic and cook, stirring occasionally, until onion is tender, about 3 minutes. Add mushrooms, cook until they begin to release their liquid, about 4 minutes. Add chicken broth, tomatoes, & salsa, heat to high, cover and bring soup to a boil. Cook for about 15 minutes then add Worcestershire sauce, basil and tortellini. When soup comes back to a boil, continue to cook for about 4 minutes, just until the tortellini are tender. You may garnish with Parmesan cheese and freshly ground pepper.

**Note:** I serve this soup with freshly toasted garlic bread. One of my families favorite meals.

Barbara Ambuehl

## CHICKEN TORTELLONI SOUP

|                                |                                   |
|--------------------------------|-----------------------------------|
| 1 lg. can chicken broth        | 2 T. onion flakes                 |
| 1 lg. can cream of chicken     | 2 tsp. salt                       |
| 1 lg. can chicken              | 1 tsp. pepper                     |
| 1 pkg. frozen mixed vegetables | 1 pkg. chicken tortelloni noodles |
| 1 1/2 tsp. garlic powder       |                                   |

Mix chicken broth & cream of chicken well and bring to a boil. Add chicken, mixed vegetables, garlic powder, salt, pepper onion flakes and tortelloni noodles. Simmer for 1 hour

Brenda Williamson

*Some people come into our lives and quickly go. Some stay for a while and leave footprints on our hearts. And we are never, ever the same.*

— Unknown

## DR. RENNARD'S CHICKEN SOUP

|  |  |
|--|--|
| 1 stewing chicken or hen (about 4 pounds), preferably whole* | 12 lg. peeled carrots, halved (2 pounds) |
| 3 lg. peeled onions, halved                                  | 6 celery stalks, halved                  |
| 1 lg. peeled sweet potato, halved                            | 1 bunch parsley, trimmed of stems        |
| 3 peeled parsnips, halved                                    | salt and freshly ground pepper to taste  |
| 2 peeled turnips, halved                                     |  |

Put chicken in a very large pot and add water to cover. Bring to a boil and add the root vegetables. Simmer for 1 hour. Add the celery and parsley and simmer 90 minutes, or until the vegetables are very soft. Remove the chicken (reserving for another purpose). Drain the vegetables into a colander, saving all the broth. In a food processor, purée the vegetables. Return the purée to the broth. Skim off the fat before serving. (To make fat removal easy, chill the soup, skim, then reheat to serve.) Add matzoh balls if you like. Makes about 16 cups. \*A stewing chicken, sometimes marked "hen", makes the best soup. It's often in the supermarket's frozen poultry section. If you can't find one, substitute a roasting chicken or, as a last resort, a fryer.

Note: Leave the chicken whole and the vegetables in large chunks to make them easier to separate after cooking. Doctor's Prescription: Freeze the soup in small containers and use it when a cold strikes.

Note: I like to make this up and freeze to use later in the winter. Since it makes up as a thick broth, I also add whole potatoes, carrots, etc. (whatever I have available) to make a more hearty soup if needed.

Gwendolyn Ware

## EINLAUF CHICKEN SOUP

|              |                      |
|--------------|----------------------|
| 2 eggs       | 1 tsp. salt          |
| 1/2 c. water | 3 qts. chicken broth |
| 1 c. flour   |                      |

Beat eggs slightly. Add water, flour and salt. Beat until smooth. Drip slowly into chicken broth, stirring continuously. The Einlauf takes the place of noodles.

Betty Brown

## CHEESY WILD RICE SOUP

1 (6-oz.) pkg. quick cooking long grain & wild rice mix  
4 c. milk  
1 can 10 3/4 oz. condensed cream of potato soup, undiluted

1 (8-oz.) Process American cheese, cubed  
1/2 lb. bacon, sliced, cooked and crumbled

In a large saucepan, prepare rice according to pkg. directions. Stir in milk, soup and cheese. Mix well. Cook and stir until cheese is melted. Garnish with bacon. Yields 6-8 servings.

**Note:** This was always a hit at our Star Shine Circle meetings.

Judi Slane

## COMPANY STEW

2 lb. hamburger  
4 - 5 potatoes  
4 - 5 carrots  
1 large onion, sliced

2 T. tapioca  
10 oz. water  
10 oz. tomato juice  
1 tsp. sugar

Put raw hamburger in bottom of large casserole dish. Layer cut up veggies over top in layers. Mix water, tomato juice, sugar, and tapioca. Pour over top of all. Cover loosely. Bake for 5 hours at 275° or 2 1/2 hrs. at 300°.

Brenda Edwards

## SIMPLE BISQUE OF ROASTED SQUASHES

|   |   |
|---|---|
| 1 med. kabocha squash, butternut squash or 2 butternuts     | 1/8 tsp. each: ground allspice, grated nutmeg, crushed red pepper |
| 2 T. olive oil  | 1 tsp. salt   |
| 1 1/2 lg. sweet onion, diced                                | freshly ground pepper   |
| 1 1/2 tsp. sugar  | sour cream, about 1 T. per serving                                |
| 1 T. minced garlic  |   |
| 3 (14-oz.) cans low-sodium chicken broth or vegetable broth |   |

1. Heat oven to 375°. Puncture squash shells several times with the sharp tip of a knife. Place on baking sheets. Roast until soft (test with knife), about 1 hr. Remove from oven; split squashes when cool enough to handle. Scoop out seeds and discard. Scoop out flesh. (You should have about 4 cups.) 2. Heat oil in pot over med-high heat. Add onions and sugar; cook until softened and slightly tan colored, stirring often, about 7 min. Add garlic and squash. Stir together and cook several minutes. Add broth, allspice, nutmeg and crushed red pepper; simmer, covered, for 20 min. Remove from heat. 3. Purée soup (in batches) in blender. Add salt and pepper to taste. Swirl 1 T. of sour cream over each serving with spoon.

Judy McCarty

## POLISH MUSHROOM SOUP

|  |                    |
|--|--------------------|
| 3 qts. beef stock                            | 1 c. orzo          |
| 4 c. carrots, finely chopped                 | 2 T. butter        |
| 4 c. celery, finely chopped                  | 2 T. flour         |
| 2 lg. onions, finely chopped                 | 1 c. sour cream    |
| 1 1-lb. pkg. white button mushrooms, chopped | 2 T. fresh parsley |
| 1 1-lb. pkg. portobella mushrooms, chopped   | 2 T. fresh dill    |
|  | 2 tsp. salt        |
|  | 1 tsp. pepper      |

In a large stock pot cook the beef stock, carrots, celery and onion until tender. Add the mushrooms and orzo, cook for 1 hour. Mix together the butter, flour and some of the broth til smooth, add to soup. Thin the sour cream with some broth and add to soup. Season with salt and pepper. Add the parsley and dill right before serving.

**Note:** Orzo is a rice shaped pasta.

Shari Shanafelt

## IRISH CABBAGE SOUP

|                                   |                     |
|-----------------------------------|---------------------|
| 3 T. chopped onion                | 1/2 tsp. nutmeg     |
| 3 T. margarine                    | 2 c. broth or water |
| 1/4 c. pared and chopped potatoes | 2 1/2 c. milk       |
| 3 c. finely chopped cabbage       | chopped parsley     |
| 3/4 tsp. salt                     |                     |

Sauté onion in margarine until tender. Add all the other ingredients except milk and parsley and cook for 20 minutes. Add milk and reheat. Garnish with chopped parsley.

Irene Gammon

## BROCCOLI AND CAULIFLOWER SOUP

2 qts. water  
chop celery, onion, and potatoes  
1 bag cauliflower blend, frozen

2 cans cream of chicken soup  
1 lb. Velveeta cheese

Boil vegetables in water for 20 min. Add cauliflower and boil another 15-20 min.

Cheryl Lane

## CHEESY BROCCOLI SOUP

1 pkg. frozen broccoli  
1 sm. can chicken broth  
1 stick butter

1 can evaporated milk  
1 lb. American cheese

Mix all ingredients; cook over medium heat until broccoli is tender.

Fran Osborne

## CABBAGE SOUP

1 lb. pork, cubed  
4 onions, sliced  
1 tsp. minced garlic  
1 lg. cabbage, sliced and quartered  
1 bottle Holland House white cooking wine  
1/2 c. flour to thicken

2 qts. water  
4-5 cubes beef bouillon  
1 heaping T. paprika  
2 T. tomato paste  
1 T. sugar  
salt & pepper to taste  
1 pkg. smokey links, sliced

Brown pork in oil; add onions and garlic. Cook until onion is clear and soft. Sprinkle flour over meat and onions. Mix well. Add cabbage. Add water, wine, bouillon cubes and bring to a boil. Stir often. Turn heat down; cover and cook until cabbage cooks down. Stir occasionally. Add paprika, tomato paste and sugar. Simmer 10-15 minutes. Salt and pepper to taste.

Judy McCarty

## HELEN'S PORK & VEGETABLE SOUP

4 country style ribs  
4 potatoes, chunked  
1 pkg. California blend frozen vegetables  
1 pkg. onion soup mix  
2 cans tomato sauce  
salt and pepper to taste

Cook ribs until tender; save juices and cut ribs into chunks. Put meat back into juice. Cook all together until tender. Salt and pepper to taste.

Helen Sullivan

## TACO SOUP

2-lb. ground beef  
1 sm. onion  
3 (4-oz.) cans green chilis, chopped  
1 tsp. salt  
1 tsp. pepper  
1 (16-oz.) can pinto beans, drained  
1 (16-oz.) can limas, drained  
1 pkg. taco seasoning  
1 1/2 c. water  
1 pkg. ranch dressing  
1 can hominy, drained  
2 (14-oz.) cans tomatoes  
1 (15-oz.) c. tomatoes sauce  
1 can kidney beans, drained  
cheddar cheese, for topping  
tortilla chips for topping

Brown ground beef and chopped onion. Then add the chilis, salt, pepper, beans, seasonings, water, hominy, tomatoes and sauce. Simmer 30 minutes. Ladle into bowls and top with chips and cheese.

Andi Phillips

*Though we travel the world over to find the beautiful, we must carry it with us or we find it not.*

— Ralph Waldo Emerson

## TWO BEAN SOUP

2 med. onions, chopped  
6 oz. Kielbasa or Andouille  
sausage, chopped  
1 stick butter  
1 tsp. granulated garlic  
3/4 tsp. red pepper flakes (more  
or less to taste)

1/2 tsp. black pepper  
1 tsp. salt  
2 cans white beans  
2 cans red beans

Sauté onions and sausage with butter in skillet until onions are tender and sausage is cooked throughout. Transfer to large pot. Add remaining ingredients. Bring to boil; reduce heat. Simmer 15-20 minutes.

Amy Yates Williams

## LENTIL SOUP

1 1/2 c. dry lentils  
6 c. cold water  
2 1/2 tsp. salt  
2 celery stalks, diced  
2 med. carrots, diced  
1 med. onion, diced

1 1/2 c. cooked tomatoes  
1 clove garlic  
1 bay leaf  
1/4 tsp. thyme  
2 T. butter  
2 T. flour

Pour water and salt over lentils, bring to a boil and simmer, covered. 45 minutes. Add the celery, carrots, onion, tomatoes, garlic, bay leaf, and thyme. Cover and simmer 1 hour. Melt butter and stir until smooth. Add mixture slowly to soup and serve when thickened.

Katie Phillips Smith

## EASY CLAM CHOWDER

|                                 |                                       |
|---------------------------------|---------------------------------------|
| 1 can cream of mushroom soup    | 1 sm. can of clams rinsed and drained |
| 1 can cream of potato soup      |                                       |
| 1 can cream of asparagus soup   | 1 1/2 pt. heavy cream                 |
| 1 can cream of celery soup      | 1 pt. half & half                     |
| 2 cans New England clam chowder | salt and pepper to taste              |

Mix all ingredients together. Bring to low boil. Reduce heat. Simmer 20-30 minutes. Serve.

Amy Yates Williams

## WHITE CHILI

|  |                             |
|--|-----------------------------|
| 3 (15-oz.) can northern or navy beans        | 2 cloves garlic, minced     |
| 2 1/2 c. cooked, shredded chicken            | 2 tsp. ground cumin         |
| 1 c. chopped onion                           | 1/2 tsp. salt               |
| 1 1/2 c. yellow sweet pepper or green pepper | 1/2 tsp. oregano            |
| 2 jalapeño peppers, chopped                  | 3 1/2 c. chicken broth      |
|  | Monterey cheese for topping |

Sauté onion and pepper in small amount of oil. Sauté the garlic on a low temperature, as not too burn. Then add the chicken, beans, cumin, salt oregano, and chicken broth. Heat through. Serve with cheese on top. You can put all of this in a crockpot and cook on low for 8 - 10 hours or high 4 - 5 hours.

Katie Phillips Smith

## FRAN'S CHILI

|                          |                       |
|--------------------------|-----------------------|
| 2 lbs. ground round      | 1/4 c. chili powder   |
| 1 lb. chopped sirloin    | 2 c. chopped tomatoes |
| 1 c. chopped onion       | 2 qts. tomato juice   |
| salt and pepper to taste | 1 lg. can chili beans |

Brown meat and onion together. Add the rest of the ingredients and bring to a boil. Let simmer until ready to serve.

Fran Osborne

## CHILI

1/2 pound ground chuck  
green pepper, as much as you  
want  
onion, as much as you want

1 lg. chili beans and sauce, mild  
3 T. chili powder  
roasted pepper, as much as you  
want

Brown ground chuck, pepper, and onion. Stir in chili beans, chili powder, and roasted peppers. Cook until heated through.

Andi Phillips

## CHILI

1 lb. ground beef  
1/2 lb. mild Italian sausage  
1-2 cloves garlic, minced  
1/2 med. onion, diced  
3 T. chili powder  
1 T. cumin

1/2 tsp. cracked black pepper  
1/8 tsp. cayenne pepper  
1 (12-oz.) can beef broth  
1 (12-oz.) can tomato sauce  
2 (12-oz.) cans chili beans

Brown meat, garlic and onion. Drain the grease and set aside the meat mixture. Return the pot to the stove and add the spices cooking them for a few minutes stirring frequently. Stir in the beef broth vigorously scraping the bottom of the pan to loosen the crusty bits. Add meat mixture back to the pot cooking at low heat until the bottom of the pan gets brown and crusty. Stir in tomato sauce and 1/2 can of water. Bring to simmer and cook for 1 hour. Stir in the 2 cans of chili beans and salt to taste. Simmer for 20-30 minutes.

Donna Hall

## CHILI

2-lb. ground meat  
1 med. chopped onion  
2 cloves garlic  
2 c. beans

2 c. tomato juice  
2 T. chili seasoning  
1 tsp. salt  
dash black pepper

Cook onions, garlic in tablespoon oil until done. Add meat and salt, cook until turns color. Add spices and tomato juice and simmer for 30 minutes or longer. Add beans and cook a few more minutes. Skim off fat and remove garlic. Serves 8.

Leola Woodward

## CHILI BRICKS

6 lbs. hamburger  
1/2-1 bottle catsup  
2 T. paprika  
6 sm. onions, chopped

5 T. salt  
3 T. pepper  
7 T. chili powder

Mix all ingredients. Bake until done at 350°. Every so often while baking, to absorb the grease, add flour. It also thickens. Cool overnight and cut into bricks. Wrap and freeze. When ready to make chili, thaw chili brick and add chili beans and stewed tomatoes. Add water for your desired thickness. This is an excellent recipe for thick and spicy chili.

Jana Doolen

*Teach thy tongue to say 'I do not know' and thou shalt progress.*  
— Maimonides

## MICROWAVE CHILI

1 c. chopped onion

1 T. butter

1 can stewed tomatoes

1 (8-oz.) can tomato sauce

2/3 tsp. chili powder

1/2 tsp. cumin

1 tsp. salt

1/2 c. chopped green pepper

1-lb. hamburger

1 can chili beans

1/2 c. ketchup

1/8 tsp. red pepper

1/4 tsp. oregano

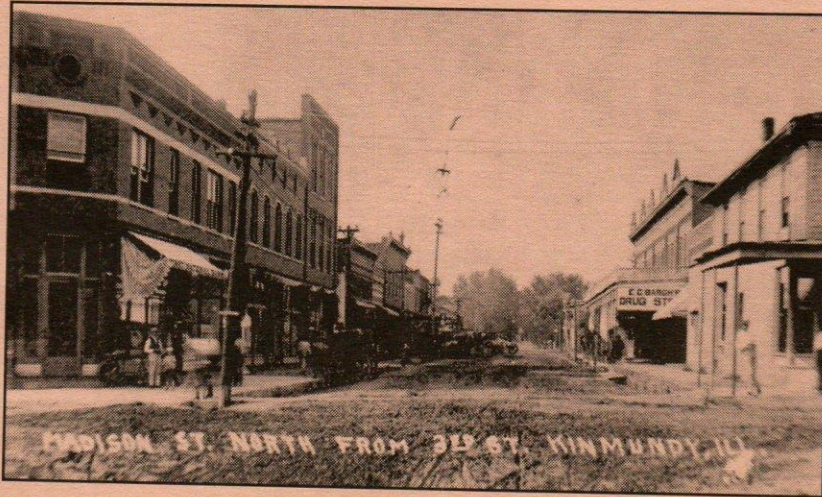
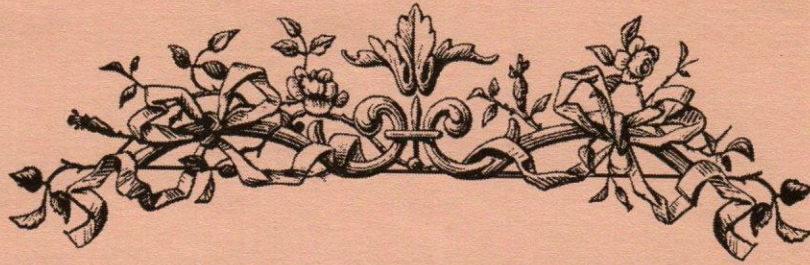
1 bay leaf

In microwave cook 4-5 minutes on full the onions, green peppers and butter. Add hamburger and again cook for 4-5 minutes on full power. Add all the other ingredients. Cook on high until it is well blended. Set aside for a few minutes until all the spices are absorbed. Remove the bay leaf before serving.

**Note:** Recipe from my Aunt Margaret who is now 95 years old.

**Helen Sullivan**

Recipe Favorites



Downtown Kinmundy

# *Vegetables & Side Dishes*



## VEGETABLES & SIDE DISHES

### SPINACH BROWNIES

- |                                |  |
|--------------------------------|--|
| 1 c. flour                     | 1 c. milk                              |
| 1 tsp. baking powder           | 1/4 c. melted margarine                |
| 1 tsp. salt                    | 1/2 c. chopped onion                   |
| 2 eggs, beaten                 | 1 lb. shredded sharp cheddar<br>cheese |
| 1 (10-oz.) pkg. frozen spinach |  |

Preheat oven to 350°. Sift flour, baking powder, and salt into a mixing bowl. Beat eggs with milk and margarine in a small bowl. Add to dry ingredients and mix well. Stir in onion, cheese, and spinach. Spoon into greased 9 x 13 pan. Bake for 40 minutes or until done in the center. Cut into squares and serve warm.

Sue White

### PICKLED BEETS

- |                       |                      |
|-----------------------|----------------------|
| 1 gal. beets, drained | 2 tsp. cinnamon      |
| 2 c. sugar            | 2 tsp. ground cloves |
| 1 c. vinegar          | 1 c. water           |

Boil sugar, vinegar, water, cinnamon, and cloves. Then pour over beets.

Fran Osborne

### SWEET SOUR CUCUMBERS

- |                |               |
|----------------|---------------|
| 2 cucumbers    | 1/2 c. sugar  |
| 2 onions       | 1/2 tsp. salt |
| 1/2 c. vinegar |               |

Do not peel cucumbers; score with fork and slice thin. Combine cucumber and onion rings. Heat to boiling vinegar, sugar, and salt. Pour over cucumbers and chill.

Jeanette Hoeninghaus

## CABBAGE PARMESAN

1/4 c. slivered almonds  
1 med. head green cabbage  
1/4 c. butter or margarine  
1 garlic clove, minced

1 tsp. Italian herb seasoning  
salt & pepper to taste  
1/3 c. grated Parmesan cheese

Brown almonds in a medium skillet over low heat, stirring occasionally to prevent burning. Remove and set aside. Cut cabbage into 1/2 inch slices and discard core. Separate cabbage into strips and layer in skillet with butter, garlic, seasoning, salt & pepper. Cook over medium high heat until tender. Stirring frequently. Garnish with cheese and toasted almonds.

Joyce Jones

## SOUR CREAM AND CABBAGE

1 head cabbage, cut up, cooked  
and drained  
1 (16-oz.) sour cream

2 T. vinegar  
2 T. sugar  
salt and pepper to taste

Good over mashed potatoes as a substitute for gravy. My grandmother Maggie Kline passed this German dish down through the family.

Susan Smith

## CORN CASSEROLE

2 cans cream style corn  
1/2 c. vegetable oil  
4 eggs, beaten

1 c. Jiffy cornbread mix  
garlic salt, optional  
shredded cheddar cheese

Mix all ingredients thoroughly except the shredded cheese. Pour into buttered casserole dish. Sprinkle shredded cheddar cheese on top and bake 45 - 50 minutes at 325°.

Marti Ambrose

## BAKED CORN

- 1 can creamed corn
- 1 can whole kernel corn
- 1 egg
- 1 c. sour cream
- 1 stick butter, melted
- 1 box Jiffy Cornbread mix

Melt butter in casserole dish. Mix egg and sour cream together and add rest. Mix. Bake at 350° until toothpick comes out clean.

Roxie Henke

## GRAMMY CORN (FOR FREEZER)

- 4 qts. fresh corn - cut from cob
- 1 qt. water
- 1 c. sugar
- 4 heaping tsp. salt

Mix all ingredients and simmer 10 min. stirring frequently. Cool quickly and package for freezer to serve. Heat gently and add 1 butter pat.

**Note:** My family has a get-together every summer called "corn day." We prepare enough freezer corn to last all of us through the winter with a little taste of "Grammy's Corn."

Karil Garrett

## BERNICE'S SCALLOPED CORN

- 1 can whole kernel corn
- 1 can creamed corn
- 1 box Jiffy corn bread mix
- 1 c. grated cheese
- 1 sm. onion, chopped
- 1/2 sm. green pepper, chopped
- 1 stick oleo

Sauté onion and green pepper in oleo. Mix corns, cornbread mix and cheese. Pour in onion, green pepper and oleo. Grease 9x13" pan. Pour in mixture. Bake at 375° for 45 minutes.

Gerri Molina

*The noblest search is the search for excellence.*

— Lyndon B. Johnson

## CORN AND MACARONI CASSEROLE

1 stick oleo, melted  
1 c. uncooked macaroni  
1 can cream style corn  
1 can whole kernel corn  
3 inch block of Velveeta cheese,  
cubed

Combine oleo and macaroni. Add corn and cheese. Put in casserole dish. Bake at 350° for 30 minutes.

Brooke Neilson

## SPAGHETTI CORN

1 (14-oz.) can cream-style corn  
1 (15-oz.) can whole kernel corn,  
with liquid  
1 c. broken spaghetti, uncooked  
(about 1/3 lb)  
1 c. shredded mozzarella cheese  
1/2 c. melted butter  
1-4 T. chopped onion

Preheat oven to 350°. Butter a 13" x 9" baking dish. Stir together cream-style corn, whole kernel corn, spaghetti, cheese, butter and onion, and pour into prepared dish. Cover with foil and bake for 30 minutes. Remove foil and bake for an additional 30 minutes. Yield: 4 - 6 servings.

**Note:** May substitute different kinds of pasta for the spaghetti.

Louise Hampsten

## CORN CASSEROLE

1 can creamed corn  
1 can whole kernel corn  
1 box jiffy corn mix  
1 (8-oz.) sour cream  
1 stick butter  
(8-oz.) cheddar cheese

Melt butter and mix with creamed corn, the drained whole kernel corn, corn mix and sour cream. Mix 4 oz. of cheese with mixture and sprinkle remaining 4 oz. on top. Bake at 350° for 30 - 45 minutes in a 9x13 pan.

Cindy Garrett

## GREEN BEAN CASSEROLE

1 can cream of mushroom soup      dash pepper  
1/3 c. milk      3 cans green beans, drained  
1 tsp. soy sauce      1 can French fried onions

In a 2 quart casserole dish, stir soup, milk, soy sauce, and pepper until smooth. Mix in beans and 1/2 cup of the onions. Bake at 350° for 25 minutes. Stir top with remaining onions, Bake 5 minutes longer.

Eileen Garrett

## GREEN BEAN BUNDLES

2 cans whole green beans      1/2 c. brown sugar  
1/4 lb. bacon (cut in half)      1/8 tsp. garlic powder  
6 1/2 T. butter      salt and pepper to taste

Wrap 8 beans in each half bacon slice. Place bundles seam side down in 6"X10" casserole dish. Make a sauce with remaining ingredients. Pour the sauce over bundles. Bake at 375° for 4-5 minutes uncovered. I first cook the bacon till about half done in a George Foreman grill then make the bean bundles.

Wilma Vandever

## ORANGE-SOY GLAZED GREEN BEANS

1 T. olive oil      1 lb. fresh green beans, trimmed  
1 lg. Vidalia or sweet onion thinly sliced      1/4 c. orange marmalade  
2 tsp. sugar      1 tsp. light soy sauce

Place oil in large nonstick skillet over medium heat. When oil is hot, cook onions & sugar, stirring often 25-30 minutes or until onions are deep golden brown. Remove from heat set aside. Meanwhile, cook green beans in boiling water 4 to 5 minutes or just until crisp tender, drain. Plunge into ice water to stop the cooking process. Drain. Add cooked green beans to skillet with onions. Stir in marmalade and soy sauce, cook over medium-high heat 2 to 3 minutes or until marmalade melts and mixture is thoroughly heated.

Joyce Jones

## GREEN BEAN AND CORN CASSEROLE

- |  |                              |
|--|------------------------------|
| 2 (12-oz.) cans of shoe peg corn,<br>drained         | 2 c. shredded cheddar cheese |
| 2 (15-oz.) cans French style<br>green beans, drained | 2 onion flakes to taste      |
| 2 cans celery soup                                   | rolls Ritz crackers, crushed |
|  | 1/2 c. melted butter         |

Mix the corn, beans, soup, cheese, and onion flakes in casserole dish. Top with crackers and butter. Bake 350° for 30 - 35 minutes.

Benita Quandt Langenfeld

## GREEN BEAN BUNDLES

- |  |                        |
|--|------------------------|
| 1 lb. bacon                                | 3/4 stick of butter    |
| green beans, broken into 2" - 4"<br>pieces | 1/8 tsp. garlic powder |
| 1/2 c. brown sugar                         | 1/2 tsp. garlic salt   |
|  | pepper to taste        |

Cut bacon into halves and wrap each half around a bundle of green beans. Secure with a toothpick. Place on cookie sheet. Mix remaining ingredients together and boil in a saucepan for 1 minute. Spread mixture over green bean bundles and bake at 350° for 1 hour.

Misty Ford

## GREEN BEAN CASSEROLE

- |                                 |                   |
|---------------------------------|-------------------|
| 1 can green beans (drained)     | 1 can onion rings |
| 1 can mushroom soup (undiluted) |                   |

Combine drained beans and soup and 3 Tablespoons bean juice. Bake 30 minutes. Put onion rings on for the last 5 minutes. Serve

Verma J. Beard

## SATURDAY NIGHT VIDALIA ONIONS

2 lg. vidalia onions  
2 T. butter

2 cubes beef bouillon  
pepper to taste

Trim a slice from the top of each onion and peel the onions without cutting off the root end. Cut a small cone-shaped section from the center of each onion. Cut the onions into quarters from the top down, stopping within a half inch of the root end. Place a bouillon cube in the center, slip slivers of butter in between the sections and on top of the onions. Sprinkle with pepper. Wrap onions separately in a double thickness of heavy foil. Place on a grill and cook for 45 minutes. Serve in a bowl, because they produce a lot of broth.

**Note:** Serve with garlic cheese bread to soak up the broth.

Shari Shanafelt

## HOT PINEAPPLE

2 lg. cans chunk pineapple  
(drained)  
6 tsp. flour  
1 c. sugar  
2 c. shredded mild cheddar  
cheese

1 stick butter melted  
1 c. crushed butter flavored  
crackers (Ritz or Club)

Mix flour, sugar & pineapple. Stir in cheese & pour into 8 x 10 greased dish. Top with crackers & melted butter. Bake at 325° until crackers brown & cheese melted (20-30 min)

Jean Deadmond

*It is funny about life: if you refuse to accept anything but the very best you will very often get it.*

— W. Somerset Maugham

## BROCCOLI AND RICE CASSEROLE

1/2 stick butter  
onion, chopped  
2 boxes frozen, chopped broccoli,  
thawed

1 sm. jar Cheez Whiz  
1 c. cream of mushroom soup  
1 c. minute rice

Cook onion in oleo until clear. Stir and cook broccoli (in oleo mixture) until tender and stir in soup. Simmer mixture for 15 minutes. Mix in Cheez Whiz and rice. Pour in baking dish and bake at 300° for 20 to 30 minutes. You can substitute Velveeta for the Cheez Whiz.

Janeen (Ambuehl) Hawley

## BROCCOLI CASSEROLE

1 1/2 c. minute rice (uncooked)  
(8-oz.) jar Cheez Whiz  
1/2 c. chopped onion  
1/2 c. chopped celery  
1 can mushroom soup (no water)

dash salt  
1 pkg. frozen broccoli, cooked as  
directed, drained  
1/2 stick margarine

Mix the rice, cheese, onion, celery, soup, salt, broccoli, and margarine together in a 9x13 casserole dish. Bake 350° for 45 minutes.

Eileen Garrett

## BROCCOLI SUPREME

6 strips bacon, chopped  
1/4 c. chopped onion  
1 (5-oz.) can water chestnuts  
(sliced)  
1 can cream of mushroom soup

2 pkgs. frozen broccoli, chopped  
and cooked  
1/2 tsp. salt  
pepper to taste  
1/2 c. buttered bread crumbs

Fry bacon until crisp; add onion and cook until transparent. Add water chestnuts; stir in soup. Toss with broccoli; add salt and pepper. Place in buttered casserole. Top with crumbs. Bake 325° for 30 minutes.

Mabel Doolen

## BROCCOLI AND PASTA

1 bunch broccoli  
(8-oz.) penne noodles  
2 T. olive oil

3 T. butter  
1 lg. clove garlic  
1 c. or more of Parmesan cheese

Boil the noodles according to pkg. directions. Steam broccoli until it's just barely done (when it starts to turn a bright green). Drain the broccoli and pasta. Sauté the garlic with the pasta, You can just guess at how much olive oil and butter. Add the pasta noodles and Parmesan cheese. And stir until the cheese just starts melt.

Andi Phillips

## BROCCOLI CASSEROLE

1 big bag of chopped broccoli  
2 c. Miracle Whip  
1 egg  
1/3 c. chopped onion

1 c. shredded cheddar cheese  
1 can French fried onions  
1 can cream of mushroom soup

Boil broccoli until tender, drain. Put in casserole pan mix with Miracle Whip, onion, egg, cheese, and soup. Pour over top of broccoli and add French fried onions on top. Bake at 350° for about 35 min.

Jana Doolen

## GERMAN POTATO SALAD

8 med. potatoes, chopped  
6 slices bacon  
1 med. onion, chopped  
1/2 c. water

1/2 c. cider vinegar  
2 T. flour  
2/3 c. sugar  
1 tsp. celery seed

While potatoes are cooking in salted water, fry bacon until crisp. Remove and crumble. To the drippings add flour and stir until smooth. Then add vinegar and water. When this begins to thicken, add sugar and celery seed. Stir and cook until sugar is melted and sauce is clear. Pour over warm, drained potatoes and onion.

Shelly Phillips

## DELICIOUS MASHED POTATOES

5 lbs. potatoes, peeled and cut into quarters  
1 (4-oz.) cream cheese

1/4 c. butter  
3 c. milk  
salt

Boil potatoes until tender and drain. Place potatoes in large bowl and mash them well. Add cream cheese and butter and mix well. Heat the milk until it is good and warm. Stir the milk into the potatoes and add salt to taste. Serve hot.

Jana Doolen

## SCALLOPED CHEESE POTATOES

1 can Campbell's cheddar cheese soup  
1/2 c. milk

dash pepper  
4 c. thinly sliced potatoes  
1 sm. onion, thinly sliced

Blend soup, milk, pepper. In buttered 1 1/2 quart casserole arrange layers of potatoes, onion, sauce. Dot with 1 tbs. butter. Cover and bake at 375 degrees for one hour. Uncover and bake 15 minutes more or until potatoes are done. Serves 4 - 6.

Brenda Wilson

## RANCH POTATOES

1 stick butter  
6 to 8 potatoes, peeled and sliced  
1 sm. onion, chopped  
1 (16-oz.) ctn. sour cream  
1 pkg. Hidden Valley Ranch dip mix

1 pkg. shredded cheddar cheese  
salt, to taste  
pepper, to taste

Place 1/2 stick butter (sliced) in an 8 X 8 baking pan. Add potatoes, onion, salt, and pepper. Cover and bake at 350° until potatoes are tender. You can place other 1/2 stick of butter on top of potatoes. Mix ranch dip with sour cream. Spread over tender potatoes. Bake 5 more minutes. Add cheese and bake until cheese is melted. Serve hot. Can very easily double this recipe to fill 9 X 13 pan.

Delyn White McCown

## SCALLOPED POTATOES

3 lbs. potatoes  
1 pint of heavy cream  
garlic to taste

pepper & salt to taste  
(8-oz.) shredded cheese

Slice layers of potatoes and sprinkle garlic, salt & pepper. Repeat with another layer of potatoes and seasonings. Pour cream over potatoes and bake for 2 hours at 350°. Just before serving, sprinkle cheese on top and broil until melted.

Theresa Quandt Stiven  
From Aunt Rose

## TWICE BAKED POTATO CASSEROLE

6 med. unpeeled potatoes, baked  
1/4 tsp. salt  
1/4 tsp. pepper  
1 lb. bacon, cooked and crumbled

3 c. sour cream  
2 c. shredded mozzarella cheese  
2 c. shredded cheddar cheese  
2 green onions, chopped

Cut baked potatoes into 1-inch cubes. Place half in a greased 13x9 baking dish. Sprinkle with half of the salt, pepper and bacon. Top with half of the sour cream and cheeses. Repeat layers. Bake, uncovered, at 350° for 20 minutes or until cheese is melted. Sprinkle with green onions.

Donna Hall

## ONION ROASTED POTATOES

1 env. Lipton onion recipe soup  
2 lb. all-purpose potatoes, cut in  
large chunks

1/3 c. olive or vegetable oil

Preheat oven to 450°. In large plastic bag, add all ingredients. Close bag and shake until potatoes are evenly coated. Place potatoes into shallow baking or roasting pan; discard bag. Bake, stirring occasionally, 40 minutes until potatoes are tender and golden brown. Garnish if desired with chopped parsley. 8 servings.

Verma J. Beard

## MUSHROOM RICE CASSEROLE

1 can beef consomme soup  
(Campbell's)  
1 can French onion soup

1 sm. can sliced mushrooms  
1/2 stick oleo, melted  
1 1/2 c. uncooked Minute Rice

Mix together and bake in covered casserole dish at 350° for 1 hour or 15-20 minutes in a microwave set on high.

Jana Doolen

## SWEET POTATO CASSEROLE

4 med. sweet potatoes, (2 lbs.),  
cubed and cooked

1/4 c. brown sugar, packed  
1/4 c. butter  
1/2 tsp. salt  
1 (8-oz.) can crushed pineapple  
1 T. brown sugar

1 T. butter  
1 tsp. water  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1 1/2 c. mini marshmallows  
1/4 c. pecans

Mix the first ingredients; the potatoes, brown sugar, butter, salt, and crushed pineapple in a 9" casserole dish. Heat for 2 minutes in microwave. For the topping mix the T. of brown sugar, T. butter, tsp. water, cinnamon, nutmeg. Crumble and place over top of sweet potatoes. Heat 1 1/2 minutes in microwave. Add mini marshmallows and melt in microwave for 2-4 minutes. Top with pecans.

Debbie See

## CANDIED YAMS

1 c. brown sugar  
1 stick butter

yams  
cinnamon

Melt butter and sugar together. Boil yams with peeling on, remove skin and slice thick. Place in greased casserole and pour sugar and butter mixture over yams. Sprinkle with cinnamon. Bake at 350° for 30 minutes.

Leola Woodward

## ORANGE GLAZED YAMS

6 med. yams  
1/2 c. white sugar  
1/2 c. brown sugar  
1/2 c. orange juice  
1 T. cornstarch  
4 T. butter  
1 T. grated orange rind

Boil yams and arrange in buttered baking dish. Combine other ingredients, cook and pour over yams. Bake at 350° for 40 min.

Judy McCarty

## MASHED SWEET POTATOES

3 c. mashed sweet potatoes  
1/2 c. sugar  
1 tsp. salt  
1 tsp. vanilla  
2 eggs, well beaten  
1/2 c. oleo

Mix together and put into 9X13 pan. Topping: Sprinkle 3/4 cup brown sugar on top with 1/2 cup of nuts and 1/3 stick melted oleo. Bake at 350° for 30 minutes

Dorothy Doolen

*Action may not always bring happiness; but there is no happiness without action.*

— Benjamin Disraeli

## SWEET POTATO CASSEROLE

3 c. cooked, mashed sweet potatoes  
1 c. sugar  
1/2 c. melted butter  
2 eggs, beaten  
1 tsp. vanilla extract  
1/3 c. milk

Combine all ingredients in mixing bowl and mix well. Pour into 2 qt. casserole dish.

### Topping for Sweet Potato Casserole

1/2 c. firmly-packed brown sugar  
1/4 c. all-purpose flour  
2 1/2 T. melted butter  
1/2 c. chopped pecans or walnuts  
1/4 c. raisins (optional)

Combine brown sugar, flour, butter and nuts in mixing bowl and mix well. Sprinkle topping over potato mixture. Place in Preheated oven (350°). Bake 30-40 minutes.

Nelda Zinser

## SPEEDY BAKED BEANS

3 (20-oz.) cans baked beans  
16 slices precooked bacon  
1 c. onions  
1/2 c. brown sugar  
1/2 c. catsup  
1 tsp. yellow mustard

Chop bacon and dice onions. Stir in all ingredients. Bake at 350° for 1 hr.

Maurine Millies

## BAKED BEANS

2 stalks celery, chopped  
2 sm. onion, chopped  
2 cloves garlic, chopped  
2 (16-oz.) can pork and beans  
8 slices bacon, cooked and crumbled

6 T. catsup  
6 T. molasses  
2 T. mustard

Sauté celery, onion, and garlic in oil. Mix the pork and beans, bacon, catsup, molasses, mustard, and the celery-onion mix into a 9 x 13 baking dish. Bake 400° for 45 minutes.

Katie Phillips Smith

## CALICO BEAN BAKE

1/2 lb. hamburger  
1/4 lb. bacon  
1 med. chopped onion  
1/2 c. catsup  
3/4 c. brown sugar  
1 tsp. salt

1 tsp. dried mustard  
2 T. vinegar  
1 1-lb. can pork & beans  
1 1-lb. can lima beans  
1 1-lb. can kidney beans

Brown hamburger, bacon, onion. Drain. Add remaining ingredients. Bake at 350 degrees for 1 hour until well heated and bubbly.

Brenda Wilson

## BAKED BEANS

2 cans pork & beans  
2 c. brown sugar

1 med. chopped onion  
1/2 bottle of ketchup

Mix all ingredients and put in baking dish. Lay 2 pieces of bacon on top. Very Important to bake at 300° for 2-3 hours until not soupy.

Helen Sullivan

## WHITE SPAGHETTI

1 lb. spaghetti  
1/4 c. olive oil  
1/2 c. butter  
2 cloves garlic, minced

1 pt. half & half  
6 T. parsley flakes  
1/2 c. Parmesan cheese

Heat oil and butter in large skillet; add garlic. Cook till tender; do not brown. Stir in parsley flakes and half & half. Heat; do not boil. Add cooked spaghetti noodles into sauce a little at a time. Continue to stir. Add cheese. Continue to stir and mix until well blended.

Amy Yates Williams

## CELERY MILAN STYLE

6 lg. celery stalks  
3/4 c. water  
1/2 tsp. instant chicken bouillon

2 T. butter  
1/4 c. grated Parmesan cheese  
snipped parsley

Cut celery into 2" pieces (about 4 cups). Heat celery, water and bouillon to boiling. Reduce heat. Cover and cook till crisp tender--about 15 min. Drain and dot with butter. Cover and let stand till butter is melted. Sprinkle with grated cheese and parsley. Serves 4-6

Ann Robinson

## CARROT CASSEROLE

3 c. sliced carrots  
1/4 c. chopped onion  
1/2 c. water or more  
1 tsp. salt  
dash pepper  
1/4 c. margarine  
1/4 c. flour

1 1/4 c. milk  
1/2 c. Velveeta cheese or grated  
American cheese  
pinch oregano  
crushed corn flakes or potato  
chips

Cook carrots and onions until tender and drain. Sauce: melt 1/4 c. oleo, stir in 1/4 c. flour and 1 1/4 c. milk. Cook until thick. Stir in cheese and oregano. Mix with carrots and onions and put in greased casserole. Top with corn flakes or potato chips, and 1 T. chopped parsley. Dot with 3 T. butter. Bake 350 degree oven for 20 minutes or until lightly browned.

Irene Gammon

## SCALLOPED ASPARAGUS

1 1/2 lb. asparagus  
6 T. margarine  
5 T. flour  
1 tsp. salt  
1/8 tsp. pepper

2 c. milk  
1 c. diced cheese  
5 hard-cooked eggs, sliced  
1/2 c. buttered bread crumbs

Wash and cut asparagus into 1 inch pieces. Cook until tender; drain. Melt butter and stir in flour and seasonings. Add milk gradually and cook over low heat until thick. Stir in 1/2 c. cheese. Arrange layer of asparagus, eggs, cheese sauce in buttered casserole. Top with buttered crumbs and other 1/2 c. cheese. Bake at 350 degree oven for 10 minutes or until heated thru and crumbs are brown.

Irene Gammon

## THELMA MALONE'S TURKEY DRESSING

dry bread broken in small pieces  
2 hands full of corn meal if you  
like  
cut up celery  
salt and pepper

2 eggs  
onion  
sage  
chicken broth

Ella Mae Thompson

## DRESSING/STUFFING

2 eggs  
1 sm. onion  
1 can cream of celery soup  
1 stick butter

1 can oysters (optional)  
1 can chicken broth  
1/2 tsp. sage  
bread

Mix all together except bread. Then add the bread to desired consistency.  
Bake 1 hr at 350°.

Diane Hanks

## CROCKPOT DRESSING

1 c. butter  
2 c. onions  
2 c. celery  
1/4 c. parsley sprigs  
12 c. bread cubes, slightly dried  
1/2 tsp. marjoram (opt.)  
4 1/2 c. chicken broth

turkey or chicken, cubed  
1 tsp. poultry seasoning  
2 eggs, beaten  
1 1/2 tsp. salt  
1 1/2 tsp. sage  
1 tsp. dried thyme  
1/2 tsp. pepper

Melt butter in skillet and sauté onion, celery, parsley. Pour over bread cubes in a very large mixing bowl. Add remaining ingredients; toss together well. Pack lightly into large crockpot. Cover and set to high for 45 minutes; reduce to low and cook for 4 to 8 hours.

**Note:** If using a seasoned stuffing mix; omit herbs and salt. You can also toast your sliced bread for croutons.

Rita Balance

## CROCK POT DRESSING

- |                          |                             |
|--------------------------|-----------------------------|
| 1 c. melted margarine    | 2 c. chopped celery         |
| 2 c. chopped onion       | 2 eggs, beaten              |
| 1 tsp. poultry seasoning | 1 tsp. salt                 |
| 1 tsp. sage              | 12 - 13 c. dry crumbs       |
| 4 c. chicken broth       | 1 can cream of chicken soup |

Sauté onions and celery. Combine margarine, celery, onions, eggs and bread crumbs. Season with poultry seasoning, salt and sage. Add broth and soup; mix well and spoon into crock pot. Cook on high for 1 hr, then on low for 2-6 hrs.

Note: Use 1 whole loaf of bread cut into cubes. Best at 1 hr. on high and about 4 hrs. on low.

Note: This recipe is very good and easy. Makes a very moist dressing.

Judi Slane

## ZUCCHINI-FRESH CORN

- |  |                        |
|--|------------------------|
| 2-3 pieces of zucchini                               | butter or margarine    |
| 2-3 ears of fresh corn (can use frozen corn kernels) | salt & pepper to taste |
| 1 L onion  | 1/2-3/4 c. sour cream  |
|  | 1-2 tsp. dill          |

Sauté onions in melted butter until tender and/or translucent. Add sliced zucchini. Cook several minutes. Add corn and continue cooking for several more minutes until zucchini and corn are tender. Add salt and pepper to taste. Add sour cream and dill. (quantity dependent upon amount of vegetables used) Heat until warm BUT DO NOT COOK. Serve immediately.

Gwendolyn Ware

*Opportunities are usually disguised as hard work, so most people don't recognize them.*

— Ann Landers

## ZUCCHINI BOATS

|                       |              |
|-----------------------|--------------|
| 8 sm. zucchini        | 2 T. parsley |
| 1 1/2 c. bread crumbs | 1 tsp. salt  |
| 3/4 c. grated cheese  | pepper       |
| 1/4 c. minced onion   | 2 T. butter  |
| 1/4 tsp. oregano      | 2 eggs       |

Cut off end of zucchini. Cook in 1" of boiling salted water for 5 minutes. Slice through the middle length-wise and scoop out the pulp. Combine pulp with the bread crumbs, cheese, onion, spices, butter, and eggs. Fill the zucchini and bake at 300° for 30 minutes. Serve with butter and cheese.

Phyllis Jones

## ZUCCHINI CASSEROLE

|                             |                                  |
|-----------------------------|----------------------------------|
| 2 lbs. zucchini (diced)     | 1 c. sour cream                  |
| 1 onion chopped             | 2 sticks oleo melted             |
| 1 can cream of chicken soup | 1 box chicken stove top stuffing |

Cook zucchini and onion until partially done & drain. Add soup and sour cream. Mix together melted oleo to stuffing mix. Put half of stuffing mixture in 9x13 pan. Add zucchini mixture. Put rest of stuffing mix on top. Bake at 350° for 40 minutes.

Mildred Kleiss

## ZUCCHINI CASSEROLE

|                         |  |
|-------------------------|--|
| 2 c. cubed zucchini     | 1 egg (beaten)                               |
| 1 1/2 c. cracker crumbs | 1/4 c. cheddar or American<br>cheese (cubed) |
| 1/2 c. chopped onions   | salt and pepper to taste                     |
| 3/4 stick oleo (melted) |  |

Mix well together and bake for 1 hour at 325°

Verma J. Beard

## ZUCCHINI CHEESE MELT

2 lg. or 4 sm. zucchini, shredded    4 oz. shredded sharp cheddar  
1 sm. onion, chopped                      cheese  
2 T. butter or oil                          cooked crumbled bacon pieces  
8 oz. fresh mushrooms

Sauté shredded zucchini, chopped onion in butter until opaque. Add mushrooms, bacon. Cook until moisture free. Sprinkle shredded cheese on top. Cook until cheese is melted. Do not put a lid on the skillet. Cook 12 minutes in 10 to 12-inch skillet. Yield: 4-6 servings.

Robert Cobb

## ZUCCHINI FRITTERS

2 c. shredded zucchini                      2 eggs, beaten  
1 c. Bisquick                                  1/4 c. Parmesan cheese

Mix together and fry in hot oil.

Roxie Henke

## ZUCCHINI PATTIES

1 c. Bisquick or other baking mix    2 eggs, beaten  
1/2 c. shredded mozzarella or        2 c. shredded zucchini  
cheddar cheese                          2 T. chopped onion (optional)  
1/8 tsp. salt                                  1 T. butter

Combine Bisquick, cheese, salt, eggs, zucchini and onion in a mixing bowl. Blend well. Melt butter in a large skillet. Spoon heaping tablespoons of zucchini mixture into skillet. Fry for 3 - 5 minutes per side, until golden brown. Place browned patties on a paper towel. Add more butter to skillet when necessary for additional batches. Serves 5 - 6.

Louise Hampsten

## ZUCCHINI PIE

2 c. shredded zucchini  
1/2 c. chopped onion  
1/2 tsp. salt  
3/4 c. Bisquick

1/4 c. vegetable oil  
3/4 c. cheddar or Velveeta cheese  
chunks  
2 eggs

Mix ingredients. Pour in greased pie plate. Bake 45 minutes to 1 hour at 350°. Cool slightly. Slice like a pie.

Jeanette Hoeninghaus

## GREEN RICE DISH

2 1/2 c. cooked rice  
2 eggs - well beaten  
1 can mushroom soup  
1/4 soup can of milk  
1/2 c. grated sharp cheese

1 small onion - minced  
1 garlic clove or salt  
1/4 c. minced parsley or 1 T. dry  
parsley soaked in water  
1/4 tsp. salt

Combine all ingredients and mix well. Pour into 2 quart casserole and bake at 350° for 45 minutes. Serves 8

Leola Woodward

## BUTTERNUT SQUASH AND BOW TIE NOODLES

4 c. cubed Butternut squash  
1/4 c. olive oil  
1 clove garlic, or more  
6 sage leaves

1/4 c. parsley leaves  
nutmeg  
bow tie noodles

Cook squash in oil until just cooked through. Add the garlic. Then add chopped sage and parsley. Add just a little nutmeg. Serve over cooked noodles.

Katie Phillips Smith

## KRAUT CASSEROLE

1 large can kraut (drained)  
2 c. mayonnaise  
1 c. Swiss cheese  
1/2 c. chopped onion  
2 - 3 pkgs. chipped beef -  
chopped

Mix together and bake for about 20 minutes. You can also sprinkle Swiss cheese on top.

Betty Brown

## GRANDMA BROWN'S DOUBLE BATCH NOODLES

2 eggs - beaten  
1/2 c. canned cream  
4 T. oil  
1 c. milk  
few drops of yellow food coloring  
pan of flour  
1/2 tsp. salt  
4 T. baking powder

Fix a pan of flour and make a hole in the middle of flour. Put the baking powder and salt into hole and stir. Then mix remaining ingredients and add to flour, working in more flour until the mixture can be turned out on the dough board. Knead until stiff. Cut noodles and let dry. Cook in chicken broth.

**Note:** In memory of Verna Brown. These noodles were a favorite of everyone at family gatherings.

Debbie Keen

## BROWN RICE

3 c. chicken broth  
1 1/2 c. brown rice  
2 T. butter  
1 c. sliced almonds  
1 bunch green onion  
olive oil

Bring rice, broth, and butter to a boil and simmer according to pkg. directions. (about 45 min to an hour) Sauté onion and almonds in oil and serve over the rice.

Andi Phillips

## STOVE TOP MACARONI AND CHEESE

2 c. elbow macaroni  
4 T. butter  
1 c. milk or evaporated milk  
2 eggs  
3/4 tsp. dry mustard  
(8-oz.) cheddar cheese  
salt and pepper

Boil pasta to al dente and drain. Return to the pot and melt in the butter. Toss to coat. Whisk together the eggs, milk, salt, pepper, and mustard. Stir into the pasta and add the cheese. Over low heat continue to stir for 3 minutes or until creamy.

Shelly Phillips

## NOODLES

3 eggs, beaten  
salt to taste  
dash of pepper  
2 T. water  
flour

Combine eggs, salt, pepper and water. Add flour to make dough. Roll out. Cut into strips and let dry. Add noodles to broth (hot).

Vickie Neilson

## EGG NOODLES

2 eggs  
7 egg yolks  
dash salt  
2/3 c. canned milk  
3 c. flour

Roll out on floured board. Flour top real good. Roll up like jelly roll and slice. Season 3-4 quarts water with instant bouillon chicken flavor to taste. Bring to boil, add noodles and return to boil then simmer for 40 minutes or until tender. Season with pepper. This makes a lot of noodles. Good for taking to family gatherings. Do not add salt until tasted as the chicken bouillon is very salty.

Denzel and Joyce Yates

## HOMEMADE EGG NOODLES

1 c. all-purpose flour  
1 egg  
1 tsp. salt

2 T. chicken broth  
1 T. butter

Measure flour then the egg into a food processor. Then add the salt, broth, and the melted butter. Process until it mixes into a ball. Roll out dough onto a floured surface into a paper thin rectangle. Let dry for a while, then divide into fourths. Roll each fourth up and slice into strips. They can continue to dry while preparing the chicken or they are ready to boil in chicken broth with chicken meat.

Virginia Montgomery

## SWEET POTATO CASSEROLE

3 c. sweet potatoes, cooked and  
mashed  
1 c. sugar  
1 tsp. cinnamon

2 eggs  
1 tsp. vanilla  
1 stick of oleo

Mix together and pour into casserole dish.

### Topping

1 c. brown sugar  
1/3 c. flour

1/3 c. oleo  
1 c. pecans

Cut flour into the brown sugar and butter until crumbly. Stir nuts into the mixture and sprinkle on top of sweet potatoes. Bake at 350 degrees for 30-45 minutes.

**Note:** In memory of Marie Ford.

Misty Ford

*Experience is not what happens to a man, it is what a man does with what happens to him.*

— Aldous Huxley

## BEST EVER MACARONI SALAD

|  |   |
|--|---|
| 1 lb. box of elbow macaroni                          | 1 can of Eagle brand sweetened condensed milk |
| 1/2 c. each of green pepper, onion, celery - chopped | 1/2 c. sugar                                  |
| 1/2 c. grated carrots                                | 1/2 c. vinegar                                |
| 1 small jar of Hellmann's mayo                       |   |

Boil sugar and vinegar and let cool. When cool, add sweetened condensed milk and mayo. Pour over chopped vegetables and cooked macaroni.

Helen (Robb) Delzell

## HERBED CHERRY TOMATOES

|  |  |
|--|--|
| 1 pt. cherry tomatoes, halved                  | 1 1/2 tsp. fresh oregano or 1/2 tsp. dried oregano |
| 1/4 c. vegetable oil                           | 1/2 tsp. sugar                                     |
| 3 T. vinegar                                   | 1/2 tsp. salt                                      |
| 1/4 c. minced fresh parsley                    |  |
| 1 1/2 tsp. fresh basil or 1/2 tsp. dried basil |  |

Combine oil and vinegar. Add spices, salt and sugar. Pour over tomatoes. Cover and refrigerate at least 3 hours. Yield: 4-6 servings.

Cheryl (Williams) Cobb

## SCALLOPED EGGPLANT

|                                      |                |
|--------------------------------------|----------------|
| 1 lg. eggplant, cut in 3/4 in. cubes | 1/2 tsp. salt  |
| 1 c. tomatoes                        | 2 T. butter    |
| 1 T. minced green pepper             | 3 strips bacon |
| 1 c. soft bread crumbs               |                |

Cook eggplant in salt water until tender and almost dry. Combine all ingredients, except bacon, in a greased dish. Place bacon strips on top. Bake in 375° oven for 20 minutes.

Cheryl (Williams) Cobb

## FRIED GREEN TOMATOES

2 med. green tomatoes  
1 egg  
1/4 salt & pepper

1/4 c. cornmeal  
1/4 c. flour

Slice tomatoes thin (1/4") and place on paper towel to absorb moisture. Beat the egg. Mix cornmeal, flour and seasonings. You could put in a little dill and or oregano too. (1/4 tsp. of each). Dip slices in egg and then flour mixture. Heat bacon drippings or oil until hot and fry until lightly brown, then turn and fry on other side. Place on paper towel to absorb excess grease. You could serve with Parmesan cheese.

**Phil Phillips**

## WILTED LETTUCE

1 bowl of garden Bibb lettuce  
sugar

white vinegar  
bacon and it's drippings

Clean the lettuce and tear into a bowl. Sprinkle some sugar over it. In a bowl pour a little vinegar. Then dip your fingers in the vinegar and fling it on the lettuce. Fry some bacon and crumble it over the top. Before serving pour the hot grease onto the lettuce and toss.

**Note:** We always had this in the summer with mashed potatoes. It's so good!

**Dot Garrett**

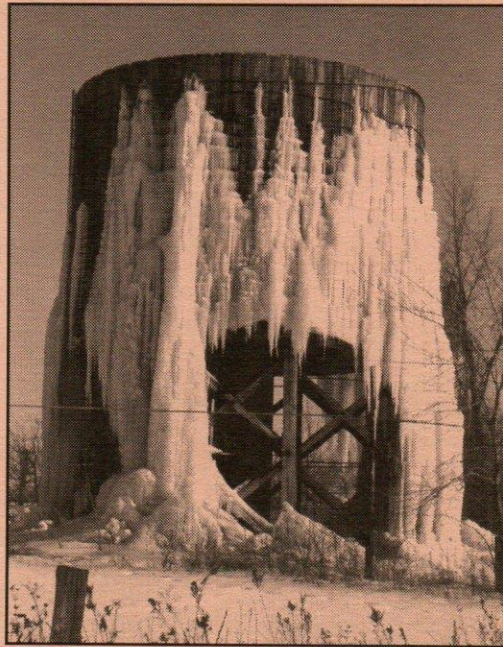
## ASPARAGUS

asparagus  
butter and/or olive oil

Parmesan cheese

Cut off the asparagus ends and place in a baking dish. Drizzle with butter or oil. Sprinkle with cheese. Bake in a 400° oven for 15 minutes.

**Phil Phillips**



**Kinmundy Water Tower**

# *Main Dishes*



## MAIN DISHES

### SAUERKRAUT CASSEROLE

- |   |                           |
|---|---------------------------|
| 1 lb. Italian Sausage links, cut into 1" slices | 1 c. water                |
| 1 lg. onion, chopped                            | 1/2 c. packed brown sugar |
| 2 apples, peeled and quartered                  | 2 tsp. caraway seed       |
| 1 can sauerkraut (27 oz) undrained              | snipped parsley, optional |

In a skillet cook sausage and onion till tender, drain, stir in apples, sauerkraut, water, brown sugar and caraway seed. Transfer to a 2 1/2 qt baking dish. cover and bake at 350° for 1 hour. Garnish with parsley if desired.

Joyce Jones

### DOUBLE CHEESE SPAGHETTI

- |                                    |                                  |
|------------------------------------|----------------------------------|
| (12-oz.) thin spaghetti            | 1 1/2 tsp. salt                  |
| 1/4 lb. bacon, cut in small pieces | 1/2 tsp. oregano                 |
| 1 med. onion, chopped              | 1/2 tsp. garlic salt             |
| 1 lb. ground beef                  | 1/8 tsp. pepper                  |
| 2 (8-oz.) cans tomato sauce        | 1 c. shredded cheddar cheese     |
| 1 (4-oz.) can sliced mushrooms     | 1/2 c. shredded provolone cheese |

Cook spaghetti according to pkg. directions, drain. Meanwhile in a large skillet fry bacon slowly until browned. Drain off excess fat. Add onion and beef and cook until meat is brown. Mix in tomato sauce, mushrooms and seasonings. Simmer 15 min. In a large bowl, combine sauce and spaghetti. Place half of mixture in buttered 2 qt. casserole. Top with half of cheddar cheese and half of provolone cheese. Repeat layers. Bake in preheated 375° oven for 20-25 min.

Helen O'Dell

## SPAGHETTI PIE

|                                 |                                   |
|---------------------------------|-----------------------------------|
| (4-oz.) spaghetti               | 1/2 c. shredded Mozzarella cheese |
| 1 T. butter                     | 1/4 c. grated Parmesan cheese     |
| 1 beaten egg                    | 1 c. low-fat cottage cheese       |
| 1/2 c. chopped onion            | 1/2 lb. lean ground beef          |
| 1 clove garlic, minced          | 1/2 c. chopped green pepper       |
| 1/2 tsp. fennel seed (optional) | salt to taste                     |
| 1 (8-oz.) can tomato sauce      |                                   |
| 1 tsp. dried oregano, crushed   |                                   |

Cook spaghetti for 10 to 12 minutes, until tender. Drain well. Return to saucepan and stir in butter until melted. Stir in egg and Parmesan cheese. Spray a 9 inch pie plate with nonstick cooking spray. Press spaghetti into the bottom and up the sides of the pie plate, forming a crust. Spread cottage cheese over spaghetti. In a skillet, cook beef, onion, green pepper, garlic, and fennel seed until onion is tender and meat is no longer pink. Drain off the fat. Stir in tomato sauce and oregano, heat through. Spread meat mixture over cottage cheese. Sprinkle mozzarella cheese over the top of the meat mixture. Bake uncovered in a 350° oven for 20-25 minutes or until bubbly.

Ryan McCown

## SPAGHETTI CASSEROLE

|                         |                                  |
|-------------------------|----------------------------------|
| 1 green pepper          | 1 can water                      |
| 1 med. onion, chopped   | 12 oz. spaghetti, cooked         |
| 1 clove garlic, chopped | 1 (6 3/4-oz.) jar olives, sliced |
| 1 lb. ground beef       | 1 (7-oz.) can sliced mushrooms   |
| 2 cans tomato soup      | 1 lb. longhorn cheese, grated    |

Sauté chopped pepper, onion and garlic. Add beef and cook until brown. Add tomato soup and water and simmer. In 13 x 9 long pan put a layer of cooked spaghetti, then a layer of meat mixture, then olives, mushrooms and cheese. Repeat layers with cheese on top. Bake at 350° until cheese is melted.

Lillie Phillips

## ZITI

1-lb. ground beef  
2 jars of spaghetti sauce

4 c. ziti noodles  
2 c. mozzarella cheese

Cook ground beef, salt and garlic pepper to taste. Brown and add sauce. Cook ziti noodles according to pkg. directions. In a 9 x 13 pan add 1/2 ziti and 1/2 ground beef mixture, 1/4 of cheese. Continue with the other half ziti, ground beef and cheese. Cook 350° for 20 to 25 minutes.

Kendra Galbraith

## MEAT-ZA PIE

1-lb. ground beef  
3/4 tsp. garlic salt  
1/2 c. dry bread crumbs  
2/3 c. evaporated milk  
1/3 c. catsup  
1 can sliced mushrooms, drained

2 or 3 slices cheese cut into strips  
1/4 tsp. dried oregano, crumbled fine  
2 T. Parmesan cheese

Mix beef, garlic, salt, bread crumbs, and milk. Spread evenly over the bottom of a pie pan, raising a rim about 1/2". Spread catsup over the meat to the rim. Arrange the mushrooms on the catsup. Place the cheese strips in a criss cross pattern over the top. Sprinkle generously with Parmesan cheese. Bake at 400° for 20 minutes until cheese melts.

Phyllis Jones

## QUICK BEEF CHILI CASSEROLE

1 (24-oz.) can beef stew  
1 (15-oz.) can chili beans  
1 (8-oz.) can tomato sauce

crushed corn chips  
shredded cheddar cheese

In 9 x 11 baking dish, combine beef stew, chili beans, and tomato sauce. Top with crushed corn chips and shredded cheddar cheese. Bake at 350° for 30 minutes.

Carol Bass

## CHILI MAC

- |   |   |
|---|---|
| 1 1/2 lb. ground beef   | 2 c. water                              |
| 1 clove garlic, minced  | 1 (15-oz.) can kidney beans,<br>drained |
| 3 T. chili powder (or less)   | 3 c. cooked elbow macaroni              |
| 1 (10 3/4-oz.) can condensed<br>beef broth                          | 1 T. vinegar                            |
| 2 (11-oz.) cans condensed zesty<br>tomato soup/sauce (used Italian) |   |

Cook beef with garlic and chili powder until browned. Add remaining ingredients; heat to boiling, and simmer 30 minutes.

Barb Shanafelt

## HOMEMADE PIZZA

- |              |                      |
|--------------|----------------------|
| 3 c. flour   | 1 tsp. sugar         |
| 1 pkg. yeast | 2 c. very warm water |
| 1 tsp. salt  |                      |

In a large bowl mix, flour, yeast, salt & sugar. Add approximately 2 cups or more of water and mix until moistened and easy to handle. Turn onto a well floured surface and kneed for 5 minutes. Let rest in warm area covered for 1 hour. Roll out with rolling pin and place on a pizza stone or pizza baking sheet.

### Topping for Pizza

- |   |                                 |
|---|---------------------------------|
| 1 1/2 lb. ground round, cooked<br>and drained | green pepper rings              |
| 2 c. fresh mushrooms, sliced                  | Italian seasoning               |
| 1 can pizza sauce                             | garlic salt                     |
| chopped onions                                | 2 c. shredded mozzarella cheese |

Spread pizza sauce over crust. Spread ground round evenly over sauce. Top with mozzarella cheese. Add mushrooms, onions and peppers. Sprinkle with Italian seasoning and garlic salt. Bake in oven at 375° for approximately 30 minutes or until crust is crisp and browning on top.

Barbara Ambuehl

## JOHNNY MAZETTE

1 lb. ground beef - 90% lean  
1 lb. noodles, uncooked  
1 (10 3/4-oz.) can cream of mushroom soup  
1 (10 3/4-oz.) can tomato soup  
1 (5-oz.) can pimento stuffed green olives  
1 c. celery, diced  
1 c. butter

1 lb. boneless pork loin, sausage, or ground pork  
1/2 lb. American cheese (top)  
1 (10 3/4-oz.) can tomato sauce  
1 (4-oz.) can sliced mushrooms  
2 med. green peppers  
2 c. minced onion  
2 tsp. salt

In a very large skillet, sauté 2 cups chopped green pepper, celery, onions, ground beef and pork in very hot butter. Add salt. Reduce heat, cook 5 minutes. Stir in mushrooms and canned liquid soup and sauces. Cook 5 minutes. Cook noodles, following box directions; drain. Turn noodles into a 14x10x2 1/2" roasting pan. Add sauce mixture and gently stir until well mixed. Add grated cheese on top. Bake at 350° for 35 minutes.

Gwendolyn Ware

## BAKED BEANS QUARTET

1-lb. hamburger  
1/2 bag frozen onions  
6 slices bacon  
1 can butter beans, drained  
1 can lima beans, drained  
1 can red kidney beans, drained  
2 cans pork and beans  
1 c. Pappy Ledeaux Country Style BBQ

1/2 c. molasses  
1 T. Worcestershire sauce  
1 T. mustard  
1/4 c. brown sugar  
1 clove garlic  
1/2 tsp. black pepper

Brown hamburger with frozen onions. Cook bacon. Mix the hamburger mixture, bacon, beans, BBQ, molasses, Worcestershire sauce, mustard, sugar, garlic, and pepper into a large baking dish. Bake at 350° for 1 hour.

Tom Jones

## BEST BEAN CASSEROLE

|                                  |                          |
|----------------------------------|--------------------------|
| 1 lb. ground beef                | 1/2 c. brown sugar       |
| 1/2 lb. bacon (broken in pieces) | 1/2 c. white sugar       |
| 1 med. onion                     | 1 T. vinegar             |
| 1 can red kidney beans (drained) | 1 tsp. dried mustard     |
| 1 can butter beans (drained)     | 1/2 c. catsup            |
| 1 can pork & beans               | salt and pepper to taste |

Brown ground beef, bacon, and onion. Pour off grease. Add kidney beans, butter beans, pork & beans, brown sugar, white sugar, vinegar, dried mustard, catsup, salt, and pepper. Combine ingredients and place in a casserole dish and heat in 350° oven till bubbling.

Verma J. Beard

## BARBECUED BEEF PATTIES

|                         |                           |
|-------------------------|---------------------------|
| 1 1/2 lbs. ground beef  | 2 T. Worcestershire sauce |
| 3/4 c. quick oats       | 3 T. vinegar              |
| 1 c. milk               | 3 T. sugar                |
| 3 T. dried minced onion | 1/2 c. water              |
| 1 1/2 tsp. salt         | 1 c. catsup               |
| 1/4 tsp. pepper         | 6 T. dried minced onion   |

Combine ground beef, oats, milk, onion, salt, and pepper. Form into patties and brown in skillet. Meanwhile, mix Worcestershire sauce, vinegar, sugar, water, catsup, and minced onion. Pour sauce over patties. Simmer for 20 minutes.

**Note:** Mom made this often. And she usually took it to the Garrett reunions. We girls usually call each other to see who is going to bring it.

Dot Garrett  
Shelly Phillips

*Problems do not go away. They must be worked through or else they remain, forever a barrier to the growth and development of the spirit.*

— M. Scott Peck, M.D.

## SWISS STEAK

- |  |                              |
|--|------------------------------|
| 1 1/2 lbs. round steak (3/4 in. thick) | 1 med. onion, sliced         |
| 2-4 tsp. flour                         | 1 carrot, chopped            |
| 1 tsp. salt                            | 1 (4-oz.) can diced tomatoes |
| 1/4 tsp. pepper                        | 1 stalk celery               |

Cut steak into serving pieces. Combine flour, salt and pepper. Dredge meat in flour. Place onions in bottom of slow cooker. Add meat. Top with onions and celery; cover with tomatoes. Cover. Cook low 8-10 hours or high 3-5 hours. Serve over noodles or rice.

Cheryl (Williams) Cobb

## BAR-B-Q HAMBURGER

- |                  |                           |
|------------------|---------------------------|
| 1 med. onion     | 1 bottle catsup           |
| 2 T. butter      | 3 T. Worcestershire sauce |
| 2 T. vinegar     | 1 tsp. mustard            |
| 3 T. brown sugar | salt and pepper           |
| 4 T. lemon juice | 2 lb. hamburger           |

Cook sauce ingredients in separate pan. Then mix with hamburger which has been browned and drained.

Barb Shanafelt

## MEXICAN LASAGNA

- 1 bag tortilla chips
- 2 lbs. ground round
- 1 onion (chopped)
- 1/2 tsp. garlic salt
- 1/2 lb. grated Jack cheese
- 1 (12-oz.) can tomato sauce
- 2 (4-oz.) cans chopped black olives
- 1 (2-oz.) can diced green chili peppers
- 1 pt. sour cream
- 1 pt. cottage cheese

Crush chips using 1/2 on the bottom of 9x13 dish. Brown meat, onion & garlic salt. Add olives, tomato sauce and pour all of this over the chips. Combine the sour cream, cottage cheese and green chili peppers. Pour this over the meat mixture. Sprinkle grated Jack cheese on top. Bake at 350° for 45 minutes.

Barbara Wilson

## BAKED BEEF STEW

- 2 lbs. lean beef stew meat, cubed
- 1 (16-oz.) can tomatoes, cut up
- 6 carrots, cut into strips
- 3 med. potatoes, peeled and quartered
- 1/2 c. thickly sliced celery
- 1 med. onion, sliced and separated into rings
- 3 T. quick-cooking tapioca
- 1 slice bread, crumbled
- 1 c. water

In large bowl, combine all ingredients. Spoon into greased 3-qt casserole. Cover and bake at 325° for 3 1/2 hrs. Yield 6 servings

Barbara Wilson

## GRANDMA'S SURPRISE

- 1-lb. hamburger
- 1 sm. onion (optional)
- 1 can mushroom soup
- 1 sm. jar or can of mushrooms
- 3 or 4" Velveeta cheese

Cook together and drain the hamburger and onion. Add soup, mushrooms and cheese. Either cook in skillet or put in microwave oven until cheese melts. Cook and mash potatoes. Put all of the above on top of the potatoes.

Helen Sullivan

## WILD RICE & VENISON

1 lb. Venison  
1 1/2 c. cooked wild rice  
2 cans cream of mushroom soup  
1 can sliced mushrooms  
3 tsp. soy sauce  
1 c. water  
1/4 c. chopped onion

Brown venison in skillet. Add all ingredients together and mix well. Pour in 9 x 13 dish, cover and bake at 350° for 30 minutes. Uncover and bake 30 minutes.

Breanne Garrett

## ITALIAN BEEF OR DEER ROAST

6 lb. boneless roast  
3 lg. onions  
1 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. onion salt  
1/2 tsp. garlic salt  
1/2 tsp. oregano  
1/4 tsp. basil  
1/2 tsp. Italian seasoning  
1/2 tsp. seasoned salt  
1 tsp. Accent

Place beef in roaster half filled with water with onions, salt and pepper. Then add the next ingredients. Cook meat til tender; cool, slice and return to juices until ready to serve.

Helen Sullivan

## ITALIAN BEEF

1 jar pepperoncini  
3-lb. roast  
1 1/2 tsp. oregano  
1 pkg. dry onion soup mix  
1 tsp. basil  
1 pkg. good seasons Italian mix  
1/4 tsp. red pepper  
1 (12-oz.) can beer or cola  
1 tsp. garlic  
1/2 c. water

Combine all ingredients and pour over roast in crockpot. Cook on low overnight. In the morning, shred the roast with a fork and let juices soak into beef.

Breanne Garrett

## ITALIAN BEEF

5 lb. rump roast

1/4 c. red wine vinegar

1 c. water

1 T. sugar

salt and pepper to taste

1 pkg. dry Italian dressing mix

pepperoncini

Combine all ingredients except pepperoncini and bake in covered pan at 350° until tender. Hour before serving, add pepperoncini. Slice and put back in juice. Serve on hoagie buns or rolls

Les Doolen

## TACO CASSEROLE

1 1/2 lbs. hamburger

2 1/2 c. corn chips

1/4 c. chopped onion

1 (15-oz.) can tomato sauce

1/2 can water

1 pkg. taco seasoning

1 can refried beans

1 c. grated cheese

Brown hamburger and onion; add water, sauce and taco seasoning. Put 2 cups of chips in bottom of casserole. Add half of meat mixture; layer heated beans and meat mixture over beans. Top with cheese and 1/2 cup of the chips. Bake at 350° for 25-30 minutes. Top all with cheese, chopped tomatoes and lettuce before serving.

Thelma Jones

## SAVE A PENNY CASSEROLE

1 lb. hamburger

1 can mixed vegetables, drained

1 can condensed cream of

mushroom soup

1 can spaghetti with cheese sauce

Brown hamburger and drain off grease. Combine all ingredients and put in 7X11" casserole dish. Bake 350° for 30 minutes. Add cheddar cheese after done, if desired.

Wilma Vandever

## HAMBURGER RICE CASSEROLE

1 c. rice cooked and set aside  
1 lb. hamburger  
1 lg. onion  
1 can mushroom soup  
1 can crushed tomatoes  
1/3 c. water  
shredded cheese

Brown hamburger and onion in skillet. Add soup, tomatoes and water. Put rice in casserole dish and pour sauce over. Add shredded cheese. Bake 375° until cheese melts

Judy Tranum

## HAMBURGER CASSEROLE

1 1/2 lb. hamburger  
salt and pepper  
1 sm. onion (diced)  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1/4 c. water  
2 cans mixed vegetables (drained)  
1 lg. package tater tots

Put raw hamburger in bottom of a 9x13" pan, closely. Sprinkle with salt and pepper; add onion on top. Mix together the soup and water. Pour this over the hamburger. Add the drained vegetables. Put tater tots on top. Bake in a 350° oven for 1 hour.

Marti Ambrose

## BEEF, RED BEANS AND RICE

1 clove garlic, chopped  
1 sm. onion, chopped  
1/2 sm. green pepper, chopped  
2 sm. potatoes, diced  
6 stuffed olives, sliced  
1/2 lb. beef stew meat  
1 (8-oz.) can tomato sauce  
2 c. water  
1 (15-oz.) can red beans  
steamed rice cooked according to pkg.

Combine garlic, onion, green pepper, potatoes, olives, meat, tomato sauce and water. Bring to boil; lower heat and simmer for 30 minutes or until meat is done. Add red beans. Simmer for 20 minutes. Serve over steamed rice.

Gerri Molina

## ENGLISH BEEF AND MUSHROOM PIE

- |   |                                       |
|---|---------------------------------------|
| 1 T. butter                                       | 1 egg, slightly beaten                |
| 1 lb. ground chuck                                | 2 Pet-Ritz deep dish pie crust shells |
| 1/4 c. chopped onion                              | 2 T. Parmesan cheese                  |
| 1 (4-oz.) can mushroom pieces, drained            | 1/2 can catsup                        |
| 1 c. Compliment for Brown Style Swiss Steak Sauce | 1 tsp. Worcestershire sauce           |
|   | 1/4 tsp. Italian herb seasoning       |

Melt butter in heavy skillet, add beef, onion and mushrooms. Cook until beef is browned. Drain. Add cooking sauce and egg. Pour filling into unbaked shells. Sprinkle Parmesan cheese over top crust. Bake at 350° for 1 hr. Combine catsup, Worcestershire sauce and seasoning in small saucepan. Heat thoroughly. Serve over pie wedges.

Judy McCarty

## SHEPHERD'S PIE

- |                                   |                                       |
|-----------------------------------|---------------------------------------|
| 1 pkg. peas with pearl onions     | Country Bob's steak sauce (to taste)  |
| 2 lbs. hamburger meat             | 8 potatoes, more or less, for mashing |
| 2 pkgs. brown gravy mix           |                                       |
| 1 pkg. Lipton beef onion soup mix |                                       |
| Worcestershire sauce (to taste)   |                                       |

Brown the beef in a large saucepan while boiling the peas/onions in another. Add the onion soup mix dry to the beef and stir. In another pot, mix the 2 packages of gravy with half of the required water. When thickened, pour into the pot with the beef and stir. Add Worcestershire sauce and steak sauce to taste (approximately 1-3 tablespoons) Drain and add peas/onions to beef; stir well and boil. Put peeled and cut potatoes on to boil. When tender, mash them adding butter and milk to taste. Take beef mix off burner; pour into casserole dish. Pour potatoes on top and spread evenly over beef. Sprinkle with paprika if desired. Place in oven at 350° for 15 minutes or until hot and slight skin forms on potatoes. Serve hot with green salad and bread and butter for a good meal.

Lillie Phillips

## GOULASH

2 lbs. ground chuck  
1/2 c. chopped onion

2 lg. cans Ragu  
1 lg. pkg. elbow macaroni

Fry together ground chuck and onion. Add Ragu. Cook macaroni; drain and add to ground chuck mixture. Cook until hot all the way through.

Fran Osborne

## CROCK POT PIZZA

1 (8-oz.) pkg. Kluski noodles  
2 lbs. hamburger  
1 jar pizza sauce  
1 jar spaghetti sauce, small  
1 can mushrooms, small (same size as spaghetti sauce)

green peppers and onions to taste  
1 lg. pkg. shredded cheddar cheese  
1 lg. pkg. mozzarella cheese  
pepperoni

Cook noodles; brown beef and onions. Add green pepper, mushrooms and sauces. Simmer. In crock pot: layer half the noodles, meat mixture, cheese and pepperoni. Cook on low for 3 hrs or you can layer in a 9x13" pan and cook in the oven at 350° for 20 min.

Cheryl Lane  
Dorothy Doolen

## STUFFED PEPPERS

1 lb. ground beef or turkey  
2 green peppers  
1 box Rice-A-Roni Spanish Rice

1 regular size can diced tomatoes  
or stewed tomatoes

Cut peppers into quarters; discard seeds and set aside. Brown the Rice-A-Roni as directed on the pkg. and set aside. Brown meat in large skillet with a tight fitting lid; drain. Add rice and prepare as directed on box. Place pieces of pepper in mixture and add tomatoes. Cover and cook as directed on box for 15-20 min. or until rice is tender.

Judi Slane

## STUFFED GREEN PEPPERS

|                                  |                                 |
|----------------------------------|---------------------------------|
| 6 lg. green bell peppers         | 1/2 tsp. black pepper           |
| 1 1/2 - 2 lbs. ground beef       | 1/2 c. onion, chopped           |
| 1 egg                            | 1/2 tsp. garlic powder          |
| 1 can tomato soup                | 1 c. bread or cracker crumbs or |
| 1 can stewed tomatoes, large can | cooked rice                     |
| 1 1/2 tsp. salt                  | Grated American cheese (opt)    |

Cook peppers (stems and seeds removed) in boiling water for 5 minutes; drain. Salt inside of peppers. Combine ground beef, egg, salt, pepper, garlic powder, onion, bread crumbs and 1/2 can tomato soup. Fill peppers with mixture. Combine stewed tomatoes and remaining 1/2 can tomato soup. Pour over stuffed peppers. Cover and bake 50 minutes at 350° - 375°. Bake uncovered an additional 15 minutes, depending on size of peppers. Each pepper can be topped with grated cheese before serving, if desired.

Cheryl Lane

## MAMA'S STUFFED PEPPERS

|  |                             |
|--|-----------------------------|
| 1 1/2 lb. hamburger, cooked &<br>drained | 6 med. Green Peppers        |
| 3/4 c. rice uncooked                     | 1 med. onion chopped        |
| seasoned salt                            | 1 (15-oz.) can tomato sauce |
| pepper                                   | 2 cans water                |

Mix ingredients in bowl. Clean peppers and fill with filling. Pour tomato sauce on top of peppers. Cook on top of stove, turn heat down after starts to boil, cook about 40 minutes. check to see if you need to add water.

Dolores M. Rose

*Success is a journey not a destination. The doing is usually more important than the outcome. Not everyone can be Number 1.*

— Arthur Ashe

## CRESCENT CHEESEBURGER BAKE

|  |   |
|--|---|
| 1-1 1/4 lbs. ground beef                             | 1/2 tsp. paprika  |
| 1/4 c. chopped onion or 1 T.<br>instant minced onion | 1/8 tsp. pepper   |
| 1 clove garlic minced or 1/2 tsp.<br>garlic salt     | 1 tsp. lemon juice  |
| 2 c. shredded Swiss, Cheddar or<br>American cheese   | 1/2 tsp. Worcestershire sauce                                   |
| 1 tsp. salt  | 1 egg   |
|  | 1 (8-oz.) can Pillsbury<br>Refrigerated Quick Crescent<br>Rolls |

Preheat oven to 375°. In large fry pan, brown ground beef, onion and garlic; drain. Remove from heat, stir in remaining ingredients except Crescents; set aside. Separate crescent dough into 4 rectangles. Place 4 rectangles in ungreased 11x7" or 9 or 8" square baking pan. Press over bottom and about 1/2" up sides to form a crust. Spoon meat mixture into crust. Bake for 25-30 minutes until crust is golden brown.

Tips: Reheat, loosely covered with foil, at 375° for 15 - 20 minutes until heated through. To make ahead, prepare, cover and refrigerate up to 2 hours before baking. Bake as directed.

Cheryl Lane  
Barbara (Lane) Ball

## MUSHROOM STROGANOFF

|  |                   |
|--|-------------------|
| 1-lb. boneless round steak 3/4 in<br>thick   | 1/2 c. sour cream |
| 1/3 c. chopped onion                         | 1/4 c. water      |
| 2 T. margarine                               | salt and pepper   |
| 1 (10 3/4-oz.) can cream of<br>mushroom soup |                   |

Slice meat in very thin strips. In skillet, cook onion in butter until just tender. Push to one side. Add meat and cook until color changes. Add soup, water, and salt, and pepper. Simmer until slightly thickened. Serve over cooked noodles

Eileen Garrett

## MEAT BALLS

2-lb. ground beef  
(9-oz.) Pet milk, or 1 1/4 c.  
1 1/2 c. quick oats  
2 eggs  
1/2 c. onion, chopped  
1 1/2 tsp. salt

1 1/2 T. chili powder  
2 c. catsup  
1/2 c. brown sugar  
1/2 c. chopped onion  
1/2 tsp. garlic  
2 tsp. liquid smoke

Mix ground beef, milk, oats, eggs, onion, salt, and chili powder. Form into balls and place into a baking dish. Mix catsup, brown sugar, onion, garlic, and liquid smoke. Pour over the meat balls and bake at 350° for 1 hour.

Carolyn Rose

## FRENCH DIP SANDWICHES

2 T. butter  
1 sm. onion  
1 T. flour

1 jigger sherry or red wine  
2 cans beef broth

In a large shallow skillet over moderate heat, melt butter. Add very small onion and sauté 2 minutes. Add flour to butter and onion and cook a minute longer. Whisk in sherry and cook liquid out. Whisk in broth in a slow stream. Bring sauce to a bubble and allow to simmer over low heat until ready to serve with roast beef sandwiches. Pour sauce in small bowls and dip your sandwich in it.

**Note:** I cook a beef roast in the crockpot with soy sauce and beef broth until it is very tender. And serve it on sandwich rolls with mayonnaise.

Shelly Phillips

## SWEET AND SOUR MEAT LOAF

- |   |                                  |
|---|----------------------------------|
| 1 1/2 lbs. hamburger                            | 1/4 tsp. pepper                  |
| 1 c. bread crumbs or 2 pieces<br>toast crumbled | 2 eggs                           |
| 1 tsp. salt                                     | 1/2 (15-oz.) bottle tomato sauce |
|   | 1 tsp. minced onion              |

Mix all above. Bake at 350° in loaf pan for 50 min. Bring to boil: 2 tsp. mustard, 2 T. brown sugar, 1/2 c. sugar, 2 T. vinegar and the other 1/2 of tomato sauce. Pour over meat loaf and bake 10 more minutes.

Cheryl Lane

## MEAT LOAF

- |                               |                      |
|-------------------------------|----------------------|
| 2/3 c. oats or cracker crumbs | 1/8 tsp. pepper      |
| 1 c. tomato juice             | 1/2 tsp. sage        |
| 1 1/2 lb. ground beef         | a little sugar, too  |
| 1/4 c. minced onion           | 3 T. brown sugar     |
| 2 slightly beaten eggs        | 1/4 nutmeg           |
| 1 tsp. salt                   | 1/2 tsp. dry mustard |

Combine the oats, juice, onion, egg, salt, pepper, sage, and sugar. Shape into a loaf and put in a meat loaf pan. Mix brown sugar, catsup, nutmeg, and mustard. Spread over top of meat loaf and bake at 350° for 1 1/2 hours.

Ella Mae Thompson

## PEPPER STEAK

- |                                      |  |
|--------------------------------------|--|
| 1 round steak (cut into 1/2" strips) | 1 cube beef bouillon                   |
| 2 T. oil                             | 1/8 tsp. pepper                        |
| 2 T. flour                           | 1 onion (cut and separated into rings) |
| 1/2 c. catsup                        | 2 green peppers (cut into rings)       |
| 1 c. water                           | 1 can mushroom pieces                  |
| 3 T. soy sauce                       |  |

Brown the round steak in oil. Remove meat. Stir in flour, catsup, water, soy sauce, pepper and beef bouillon cube. Heat until boiling. Add the browned meat and onions. Cover and simmer 30 minutes. Add the green peppers and mushrooms. Simmer 15 minutes. Serve with rice.

Debbie Garrett

## BABY BACK RIBS

Fresh Baby Back Ribs

1 c. catsup

2 T. Worcestershire sauce

1/2 c. brown sugar

1 c. barbeque sauce

1 tsp. liquid smoke

1 T. minced garlic

1/2 c. onion chopped fine

Boil ribs in large pan of water for about 30 minutes, drain liquid. Grill on both sides until browned. Meanwhile in a saucepan combine olive oil and onions and cook until tender. Add garlic and cook for several more minutes. Add remaining ingredients to saucepan and cook until it comes to a boil. Use to baste ribs. These can also be made in the oven. Foil line a large baking sheet first.

Kolin Ambuehl

## BEEF STROGANOFF

1 1/2 lbs. cubed ground steak

flour to coat the steak

salt & pepper

4 c. water

2 T. oil

2 cubes beef bouillon

2 T. cornstarch (thinned)

1 c. sour cream

1 pkg. noodles (cooked)

Coat the steak cubes in flour. Brown steak cubes in oil in a pressure cooker. Drain off excess oil, add water and pressure cook until tender. Add bouillon cubes to water and boil. Thicken sauce with cornstarch. Add sour cream. Serve over noodles.

Debbie Garrett

*Try not to become a man of success but rather try to become a man of value.*

— Albert Einstein

## BAR-B-QUE

3 lbs. ground beef  
2 (14-oz.) bottles catsup  
2 sm. onions, diced  
1 green pepper, chopped  
1/2 c. brown sugar  
2 T. dry mustard  
1 T. sugar  
1 T. salt  
3 T. vinegar  
hamburger buns

Brown onions, green pepper, and ground meat in skillet. Drain fat. Add catsup, vinegar and dry ingredients, stirring well. Simmer 30 minutes over low heat. Yield: 18 barbecue sandwiches.

Eleanor Wilson

## BBQ PORK

### Pork Roast

3 lbs. Boston butt pork roast      salt & pepper to season

When roast is done cooking, add sauce.

### Sauce

1 T. brown sugar  
1 T. paprika  
2 tsp. garlic powder  
1 c. water  
1 1/2 c. Maul's barbecue sauce

Cook in crockpot with water 1 tsp. salt to taste. Heat thoroughly.

Cheryl (Williams) Cobb

## OVEN BARBEQUED PORK CHOPS

pork chops  
ketchup  
brown sugar  
onion, sliced  
lemon juice

Place desired number of pork chops in shallow baking dish. On top of each chop place 1 Tbsp brown sugar, 1 Tbsp ketchup, 1 onion slice, 1 tsp. lemon juice. Cover. Bake @ 325° for 45 minutes to 1 hour. Remove cover during the last 15 minutes.

Amy Yates Williams

## CHINESE PORK & FRIED RICE

|                                    |                                 |
|------------------------------------|---------------------------------|
| 2/3 c. Minute Rice (uncooked)      | 1 beef or chicken bouillon cube |
| 1 onion, chopped                   | 2 T. soy sauce                  |
| 2 stalks celery, sliced diagonally | 1 1/2 c. diced, cooked pork     |
| 2 T. oil                           | 1 green pepper, chopped         |
| 1 1/2 c. boiling water             |                                 |

Cook rice, onion and celery in oil until rice is golden brown and onion is tender. Stir in remaining ingredients, except green pepper. Heat to boiling. Lower heat; cover tightly and simmer 15-18 minutes until rice is tender and liquid is absorbed. Remove from heat. Add green pepper and fluff. Cover 10 minutes. Serve with additional soy sauce.

Cheryl (Williams) Cobb

## PORK CHOP CASSEROLE IN CROCK POT

|                     |                       |
|---------------------|-----------------------|
| 4-6 pork chops      | 1 tsp. salt           |
| 3 c. water          | 1 tsp. parsley        |
| 1 c. rice           | black pepper to taste |
| 1 can mushroom soup |                       |

Sauté pork chops until brown. Place in crock pot and top with remaining ingredients. Cook on low for 6 to 8 hours or high 3 to 4 hours. Serve by placing on rice and sauce left in pot.

Leola Woodward

## ITALIAN PORK CHOPS

|            |                   |
|------------|-------------------|
| pork chops | mozzarella cheese |
| spaghetti  | spaghetti sauce   |

Brown and steam pork chops - drain. Cover with spaghetti sauce and cook on low heat. When pork chops are done put mozzarella cheese on top of chops and let cheese melt. Serve over spaghetti. Can also chicken breasts instead of chops.

Ann Robinson

## PORK CHOPS AND SCALLOPED POTATOES

6-8 thin pork chops

6 med. potatoes, unpeeled

1 lg. onion

2 cans cream of chicken soup

1 c. milk

2 c. bread crumbs, flavored

Slice potatoes and onions. Alternate in 9X13" greased dish. Put both cans of soup, undiluted, on top of potatoes. Dip pork chops in milk, then in bread crumbs. Place on top of potatoes. Cover with foil. Bake 350° for 1 hour or until done. Take foil off. Return to oven for 10 minutes.

Wilma Vandever

## PORK CHOP AND PINEAPPLE HOBOT MEAL

4 boneless pork chops

4 slices red onion

4 slices green bell pepper

8 slices pineapple

4 T. teriyaki sauce

4 T. butter

salt

pepper

For each serving, lay a pork chop on a large square of heavy-duty aluminum foil. Top each chop with the onion, green pepper and two pineapple slices. Drizzle with the teriyaki sauce. Top each with the butter and season with salt and pepper. Wrap tightly in the foil. Cook on the grill or in oven approximately 40 minutes at 375°. Serves 4.

Shari Shanafelt

*To climb steep hills requires slow pace at first.*

— William Shakespeare

## HAM BALLS WITH TANGY MUSTARD GLAZE

1 lb. ham, ground fine  
1 lb. ground pork sausage  
1/3 c. cracker crumbs  
1/4-1/2 c. milk  
1/4 c. chopped onions  
1 egg, beaten  
black pepper to taste

Mix together ham, sausage, cracker crumbs, milk, onions, egg and pepper. (Adjust milk if needed for firmness.) roll into about 40 golf ball size meatballs. Fry in a large skillet, turning occasionally and browning on all sides. When cooked thoroughly, drain and add glaze.

### Glaze

1/2 c. firmly packed brown sugar  
1/2 tsp. dry mustard powder  
2 T. fruit juice

Stir together brown sugar, mustard and juice in a small bowl. Pour glaze over meatballs, coating them well. Keep ham balls warm and serve with toothpicks.

Joyce Jones

## POLISH SAUSAGE & PORK RIBS WITH SAUERKRAUT

4 pkg. Polish sausage  
6 lbs. pork ribs  
4 pkgs. sauerkraut  
brown sugar

Layer sauerkraut on bottom of roasting pan. Sprinkle with brown sugar. Then layer 2 pkg. of Polish sausage. Top with another layer of sauerkraut sprinkled with brown sugar. Place ribs next and cover with sauerkraut and brown sugar. Layer last 2 pkg. of Polish sausage. Top with sauerkraut and brown sugar. Bake covered at 350° for 6 hours. (Make sure meat is well covered with sauerkraut so it doesn't burn.)

Donna Hall

## CRESCENT ROLLS

2 T. catsup  
1 T. mustard  
1/4 c. melted butter  
1 onion - sautéed

2 slices American cheese  
1 pkg. crescent rolls  
cubed ham

Spread mixture on each crescent roll. Put cubed ham & cheese on each roll. Roll up and stick with toothpick. Brush on catsup mixture. Bake at 350° for 10 min. or more.

Betty Brown

## HAM LOAF

1 1/4 lbs. ham, ground  
1 1/4 lbs. beef, ground  
1 1/2 c. milk

1 1/2 c. cracker crumbs  
2 eggs, beaten  
1 1/4 tsp. ground mustard

Dump everything in a large bowl and mix like the dickens. Shape into 3 loaves. Bake at 300° for 2 hours. Sauce: 1 cup brown sugar, 1/2 cup water, 1/2 cup vinegar. Bring all ingredients to a boil. Pour over loaves and baste every 15 minutes while baking.

Dorothy Doolen  
Lora Ingram

## MEXICAN CHICKEN

1 bag cheese Doritos  
5 chicken breasts, cubed and  
cooked or 1 chicken, cooked and  
boned  
1 can cream of mushroom soup

1 can cream of chicken soup  
1 can Rotel tomatoes  
1 c. cheddar cheese or Velveeta,  
shredded

Layer bottom of a 13 x 9 baking dish with crushed Doritos--just enough to cover. Sprinkle cooked chicken on top of Doritos. Combine soups and tomatoes. Pour over chicken. Bake at 375° for 35 minutes or til bubbly. Sprinkle cheese on top. Bake til cheese is melted. Sprinkle a thin layer of crushed Doritos on top of cheese. Bake 2-3 minutes longer.

Barb Shanafelt  
Janeen (Ambuehl) Hawley

## TENDER BAKED PARMESAN CHICKEN

1/2 c. real mayonnaise  
1/3 c. grated Parmesan cheese  
1/2 tsp. garlic powder  
4 boneless skinless chicken  
breasts

1/2 c. Italian seasoned bread  
crumbs  
salt to taste

Combine mayonnaise, cheese, and garlic powder. then spread chicken with the mixture. Coat with bread crumbs. Put on a baking sheet and bake at 425° for 15-20 minutes on one side then turn over and brown-- 20-30 minutes.

Allyson McCown

## STROGANOFF STYLE CHICKEN

6 c. water  
3 c. noodles  
12 oz. skinless chicken breast  
cubed  
1 tsp. paprika  
1 (8-oz.) ctn. plain low fat yogurt

1/2 c. chopped onion  
1 T. cooking oil  
1 T. flour  
1/4 tsp. salt  
1 (4-oz.) can sliced mushrooms

Cook noodles according to package. Cook onion in skillet until tender. Add oil and chicken. Cook for 2 to 3 minutes or until chicken is done. In a small bowl stir together yogurt, flour, paprika, and salt. Add undrained mushrooms to skillet. Stir in yogurt mixture. Cook until slightly thickened and bubbly. Cook and stir one more minute. Serve over hot noodles.

Delyn White McCown

## TANGHO'S CHICKEN

3 chicken breasts cut into chunks      2 stalks diced celery  
1 can tomatoes      1/2 c. sour cream (I use low fat)  
2 can cream of chicken soup (or 1      1 c. shredded Mozzarella or sharp  
can chicken and 1 can      Cheddar cheese  
mushroom)      1 bag soft tortillas  
1 c. diced fresh mushrooms      garlic powder  
1/4 c. diced green peppers      Italian spices  
1/4 c. diced onions

Sauté diced peppers, onions, celery, and mushrooms. I use Pam to keep it low fat. In a large pan, combine tomatoes, sour cream, soups, chicken, and sauté mixture. I like to add several Italian spices here. I use a lot of garlic powder. Make sure it is warmed through. Preheat oven to 350°. Grease casserole dish (9x13 works the best) with Pam. Tear 2 or 3 tortillas up. Place in a layer in the bottom of the pan. Then, add a layer of the chicken mixture. Alternate layers (I need up with tortillas on bottom, in the middle, and on the top). Bake for 25 minutes. Add cheese to top. Bake until bubbling or until cheese has melted and is slightly golden brown. This will serve many people...8 easily. Honestly, I don't have a set recipe for this dish. I use a little here and a little there. That's the way I cook. So, I guess that you need to play around with the recipe until you like how it tastes. This is a recipe that usually everyone enjoys. Plus, you can keep it low fat and it doesn't taste like it. I made up the name of it because I didn't know what to call it. Enjoy!

Danilee White

## PECAN CHICKEN

4 chicken breast halves,      1/4 c. Dijon mustard  
skinned & boned      1 c. pecans, finely chopped  
1/4 c. honey

Place chicken between 2 sheets of heavy duty plastic wrap, flatten to 1/4 inch thickness. using a meat mallet or rolling pin. Set aside. Combine honey & mustard; spread on both sides of chicken and dredge in pecans. Arrange chicken in a lightly greased shallow baking dish. Bake at 350° for 30 minutes or until tender.

Theresa Quandt Stiven

## FIRST PLACE CHICKEN CASSEROLE

|                             |                                 |
|-----------------------------|---------------------------------|
| 2-3 c. cooked diced chicken | 1 c. mayonnaise                 |
| 4 hard-boiled eggs chopped  | 2 c. mushroom soup              |
| 2 c. cooked rice            | 1 (3-oz.) pkg. slivered almonds |
| 1 1/2 c. diced celery       | 1 tsp. salt                     |
| 1 small onion, chopped      | 2 T. lemon juice                |

Refrigerate overnight. Bake 40-45 minutes at 350°. Serves 8. I can never leave a recipe alone. When my chickens are not laying, I skip the eggs. I use whatever vegetable (1 cup) is in season in my garden--We like broccoli best. I add 1 T puréed hot peppers to spice the chicken. I skip the mayo and make my own cream sauce (4 T. butter, 4 T. flour, 1 1/2 c. milk). Top with cheese. The best part is making it the day before company comes!

Marla Shirley

## CHICKEN CHOP SUEY

|                                |                         |
|--------------------------------|-------------------------|
| 4 chicken breasts              | 1 c. chicken broth      |
| 1 lg. can chop suey vegetables | 1 heaping T. cornstarch |
| 2 c. fresh mushrooms, sliced   | 2 T. soy sauce          |
| 1 sm. onion, chopped fine      | cooked rice             |

In a large skillet, cook chicken breast on both sides until tender. Remove from heat and cut chicken into small pieces. Cook Fresh mushrooms and onion until tender in skillet. Add chop suey vegetables and heat thru. Add chicken back to cooked vegetables. In a shaker container mix chicken broth & cornstarch. Pour over mixture and stir in soy sauce. Season with salt & pepper. Heat on medium high heat until bubbly and thickened. Serve over rice.

Barbara Ambuehl

*Not the senses I have but what I do with them is my kingdom.*  
— Helen Keller

## CHICKEN CASSEROLE

5 boneless chicken breast  
1-lb. Velveeta cheese  
1 can Rotel tomatoes

mushrooms, peppers, onion  
1-lb. spaghetti

Boil chicken breast until done. Drain and save the broth. Cut up the chicken and mix with tomatoes and cheese. Sometimes I microwave the cheese and tomatoes to melt. Cook spaghetti in the broth along with mushrooms, peppers, and onions until done. Save the broth if any left. Mix the spaghetti, mushroom, peppers, and onions with the chicken and cheese mixture. Pour in a 9 x 13 pan. Any chicken broth that is leftover (1 or 2 cups) pour over the casserole. Cover with foil and cook 45 minutes on 350°

Rhonda Phillips

## CHICKEN CASSEROLE

1 chicken  
1 pkg. noodles  
1/3 box Velveeta cheese  
1 can cream of celery or  
mushroom soup

1/4 c. milk  
potato chips

Cook chicken and remove from bones. Cook the noodles in broth of chicken - about 3 cups. Cook down. Add Velveeta cheese and soup. Rinse soup can with milk. Put ingredients in casserole dish. Crush potato chips and sprinkle on top. Bake at 325° or 350° for 30 min. Makes a 9x13" pan.

Cheryl Lane

## EASY TERIYAKI CHICKEN

2-3 lbs. skinless chicken pieces  
(20-oz.) can pineapple chunks

dash ground ginger  
1 c. teriyaki sauce

Place chicken in slow cooker. Pour ingredients over chicken. Cover. Cook on low 6-8 hours or high 4-6 hours.

Cheryl (Williams) Cobb

## EASY CHICKEN POT PIE

2 Pillsbury pie crusts  
2 cans mixed vegetables, drained  
1 can cream of chicken soup  
1/2 can milk  
1/4 lb. Velveeta cheese  
salt & pepper to taste  
1 Tyson frozen chicken diced or  
canned chicken

Mix soup, vegetables, and milk. Add chicken. Roll out 1 pie crust in oval shape. Put in bottom of oval baking dish and spread crust up sides of the dish. Fill the dish with all above ingredients. Roll out other crust. Slit the top of the crust before putting it on top. Pinch the two crusts together. Bake at 375° for 40-45 min or until crust is brown.

Anita (Sullivan) McNeil

## CHICKEN ALFREDO

1/2 lb. Fettuccini Noodles  
1 jar Ragu Alfredo sauce  
1 can sliced mushrooms (drained)  
1 (16-oz.) pkg. broccoli florets  
(steamed til soft)  
2 chicken breasts  
salt & pepper to taste

Spray skillet with Pam, cook chicken and mushrooms until done. Cook noodles; steam broccoli in microwave and drain. Set aside. Drain noodles; add chicken, mushrooms, Alfredo sauce and broccoli on top of noodles. Salt and pepper to taste. Stir all together and serve with garlic toast.

Anita (Sullivan) McNeil

## CHICKEN AND DRESSING CASSEROLE

2 1/2 - 3 lb. chicken or 2 chicken breasts  
1 (8-oz.) pkg. herb stuffing mix  
1 stick melted, margarine  
1 c. chicken broth  
1 c. chopped onion  
1/2 c. chopped celery  
1/2 c. Miracle Whip  
3/4 tsp. salt  
2 eggs, beaten  
1 c. milk

Cook and bone chicken. Take herb stuffing mix and mix with melted margarine. Add this to broth. Spread 1/2 stuffing mixture in casserole dish. Mix chicken, onion, celery, salt and Miracle Whip. Spread on dressing mixture. Cover with the other half of dressing mixture. Beat eggs and milk together and pour over entire casserole. Bake at 350° for 30-40 min.

Eleanor Tate

## SPANISH RICE

1 c. cooked rice  
2 T. butter  
1 medium onion, chopped  
1 tsp. celery salt  
1 T. sugar  
1/2 tsp. pepper  
2 cans cream of tomato soup  
1 lb. sausage

Brown sausage in butter, drain well. Add onions, cook until tender. Add soup and simmer about 15 minutes. Pour over rice in casserole dish. Cook in oven at 350° until bubbly.

Nevada Deadmond

*Even on the most exalted throne in the world we are only sitting on our own bottom.*

— Michel de Montaigne

## BAKED CHICKEN WITH ORANGE JUICE

1 3-lb. chicken, cut into parts  
4 tsp. Dijon mustard  
1 sm. onion, chopped  
2 T. butter, cut into small pieces

1 c. orange juice  
1/2 c. dark brown sugar  
salt  
pepper

Preheat oven to 375 degrees. Spread mustard on chicken skin. Arrange chicken skin-side down in roasting pan. Sprinkle with onion, butter, salt and pepper. Pour orange juice around chicken. Bake for 30 minutes. Turn chicken over. Sprinkle with brown sugar. Bake an additional 20 to 30 minutes or til chicken is golden. Place chicken on serving platter. Pour juices into saucepan and boil over high heat until syrupy. Serve over chicken.

**Note:** This makes a great sauce for mashed potatoes.

Shari Shanafelt

## CHICKEN ENCHILADA

1/2 c. chopped onion  
4 T. butter  
1/4 c. flour  
2 c. chicken broth  
1 tsp. chicken bouillon  
(8-oz.) sour cream, at room temperature

3 c. slivered cooked chicken  
2 c. mozzarella or farmer's cheese, divided  
(4-oz.) chopped green chilies, drained  
1 tsp. chili powder  
10-12 flour tortillas

Sauté onion and butter. Then add flour, then chicken broth and bouillon. Cook until thick. Stir in sour cream. Combine 1 cup of the cooked sauce with the chicken, 1 cup of the cheese, the chilies, and chili powder. Fill each tortilla. Then roll up and arrange in a 9x13 greased pan. Spoon remaining sauce over it and sprinkle with remaining cheese. Bake at 350° for 25 minutes.

Katie Phillips Smith

## RITZY CHICKEN

- 4 boneless, skinless chicken breasts
- 1 can cream of chicken soup
- 1 env. Ritz crackers
- 1 stick butter
- 1/2 c. sour cream (optional)

Place chicken in greased baking pan. Cover with soup. Top with crushed Ritz crackers. Drizzle with melted butter. Add sour cream to top, if desired. Bake at 350° for 45 minutes.

Karen Robnett

## CHICKEN ROTEL

- 1 lb. spaghetti, cooked and drained
- 3 chicken breasts, cooked and diced
- 1 can Rotel
- 3/4 lb. Velveeta cheese, melted in microwave
- 1 can sweet peas, drained
- 1 can cream of mushroom soup

Put all ingredients except spaghetti in microwave for 2-3 minutes. Drain spaghetti and stir in all ingredients in the spaghetti. Serve with garlic bread.

Anita (Sullivan) McNeil

## LIMEY CARIBBEAN CHICKEN

- 3 limes
- 1/4 c. soy sauce
- 1/4 tsp. rosemary, crushed
- 1/4 tsp. ginger
- chicken breasts

Juice enough limes to measure 1/4 cup. Reserve remaining limes for garnish. Mix lime juice, soy sauce, rosemary and ginger. With a knife, slash chicken breasts at 1 inch intervals. Pour marinade over chicken, in shallow casserole. Marinate 2 hours (or overnight in refrigerator) turning occasionally. Arrange chicken on grill or broiler pan. Brush with melted butter, if desired. Baste frequently with marinade and butter. Serve at once with lime halves.

Barbara Ambuehl

## JAMBALAYA

- |  |                                      |
|--|--------------------------------------|
| 1 bay leaves   | 1 c. onions, chopped                 |
| 1 tsp. cayenne pepper                                  | 1 c. celery, chopped                 |
| 3 tsp. salt  | 1 c. green bell pepper, chopped      |
| 2 tsp. pepper  | 1 T. garlic, minced                  |
| 2 tsp. rubbed sage                                     | 1 can tomato sauce (regular size)    |
| 2 tsp. dried thyme leaves                              | 1 qt. tomatoes, peeled and broken up |
| 1 1-lb. pkg. polish sausage, cut into bite size pieces | 3 c. chicken stock                   |
| 2 lbs. boneless chicken, cut into bite size pieces     | 1 1/2 c. minute rice                 |
|  | 2 T. butter                          |

Combine the first 6 ingredients in a small bowl and set aside. Melt the butter in a large pan. Add the polish sausage and cook until meat starts to brown; stirring frequently. Add the chicken and continue cooking until it starts to brown; stirring frequently and scraping the bottom of the pan. Stir in the first 6 ingredients, onions, celery, bell pepper and garlic. Cook until vegetables start to get tender; continue stirring and scraping bottom of pan. Stir in the tomato sauce and tomatoes. Turn off heat and add chicken stock and rice; mixing well. Transfer mixture to an large casserole dish. Bake uncovered at 350 degrees until rice is tender, about 1 hour. Remove bay leaf before serving.

**Note:** I always double this recipe so we have lots of leftovers.

Shari Shanafelt

## CHICKEN SPAGHETTI

- |                       |                               |
|-----------------------|-------------------------------|
| 2 c. cooked chicken   | 1 (10-oz.) can Rotel tomatoes |
| 1 chopped bell pepper | 1-lb. Velveeta cheese         |
| 1 chopped onion       | 1-lb. spaghetti noodles       |
| 1 stick margarine     |                               |

Boil noodles according to directions on package. Melt margarine in large skillet. Add pepper and onion. Sauté until tender. Add Rotel tomatoes and the cheese. Stir in until melted. Then add the cooked chicken and stir into drained noodles.

Jeri Barcus

## CHICKEN TETRAZZINI

- 1 lg. Fryer or 3 c. cooked chicken
- 1-lb. spaghetti
- 1 1/2 c. celery chopped
- 2 green peppers chopped or 1 onion and 1 pepper
- 1 can mushrooms
- 2 cans cream of mushroom soup
- 1 1/2 lbs. Velveeta cheese
- 1 can milk or water
- 1 1/2 tsp. Greek seasoning

Boil chicken until tender & remove from bone. Cook spaghetti in broth of chicken. Sauté celery & peppers. Add to chicken & spaghetti the celery, peppers and mushrooms. Add 2 cans of soup & 1 can of milk. Add cheese and seasoning. Bake at 350° in a 9 x 13 pan for 45 minutes.

Cindy Garrett  
Barbara (Lane) Ball

## NO PEEK CHICKEN

- 1 c. rice (either kind)
- 1 chicken (cut up)
- 1 can cream chicken soup
- 1 can mushroom soup
- 1 1/2 c. milk
- 1 env. onion soup mix (dry)

Place 1 cup rice on bottom of baking dish. Place chicken on rice. Mix soups and milk and pour over chicken. Sprinkle with dry soup mix. Cover with foil and bake at 350° for 2 1/2 - 3 hours.

Chase Riley

## OVEN FRIED CHICKEN

- 8-10 cut up chicken parts
- 1/2 c. melted oleo
- 4-6 c. rice cereal, crushed

Dip chicken in melted margarine. Roll in crushed rice cereal. Place on aluminum foil on top of broiler pan. Slit foil for margarine to drain. Place water in broiler pan to help steam chicken and for easier clean up. Salt and pepper to taste. Bake at 350° for 1 hour.

Eileen Garrett

## OVEN FRIED CHICKEN

1 3-lb. fryer, cut-up  
1/2 c. margarine  
1 egg  
1 c. flour

1/2 c. evaporated milk  
1 tsp. baking powder  
1 tsp. paprika  
1 tsp. salt

Melt margarine on cookie sheet. Beat egg and milk together. Dip chicken pieces into egg and milk mixture. Then roll in mixture of baking powder, paprika, flour, and salt. Place pieces skin side down. Bake 30 minutes at 400 degrees; turn pieces and bake 30 minutes longer.

Eleanor Wilson

## DIJON CHICKEN

1/4 c. Dijon mustard, divided  
1 T. white wine  
1/8 tsp. Worcestershire sauce  
ground black pepper

1 T. onion  
1 1/2 T. real maple syrup, divided  
2 boneless and skinless chicken  
breast halves

Combine 1/8 cup mustard, wine, Worcestershire sauce, pepper, 1/2 Tbs onion, and 1/2 Tbs. maple syrup in a shallow dish, for a marinade. Add chicken and turn to coat thoroughly; let stand for 5 minutes. Remove chicken from marinade; discard marinade. Grill 3-5 minutes on each side or until chicken is no longer pink in the center. Meanwhile, in a small bowl, combine the remaining onion, mustard, and maple syrup. Serve as a dipping sauce for the chicken.

Andi Phillips

*I don't know the key to success, but the key to failure is trying to please everybody.*

— Bill Cosby

## CHICKEN WATER CHESTNUT CASSEROLE

- |                        |                              |
|------------------------|------------------------------|
| 1 c. instant rice      | 2 c. cooked chicken          |
| 2/3 c. water or        | (8-oz.) pkg. shredded cheese |
| 1 2/3 c. chicken broth | 2 c. cream of chicken soup   |
| (4-oz.) can mushrooms  | 1 can water chestnuts        |

In bottom of glass 9 x 13 dish, place rice. Cover rice with water or chicken broth. Cover with mushrooms, chicken, and cheese. Spread cream of chicken soup over. Top with water chestnuts and bake uncovered in 350° oven for 25 or 30 minutes. This can be cut in half and use 8 x 8 pan.

Ginny Randolph

## CHICKEN STROGANOFF

- |                               |                         |
|-------------------------------|-------------------------|
| 4 slices bacon                | 2 garlic cloves, minced |
| 1-lb. chicken cut into strips | 1/2 tsp. salt           |
| 1 medium onion, chopped       | 1/8 tsp. paprika        |
| 2 (4-oz.) cans mushrooms      | 2 T. flour              |
| 1 1/2 c. chicken broth        | 1 c. sour cream         |

Cook bacon until crisp. Drain, reserving 2 tablespoons drippings. Set aside the bacon. In reserved drippings, cook chicken, onion and mushrooms. When the chicken is done, add broth, garlic, salt, paprika, pepper, and the crumbled bacon. Cover and simmer for 10 minutes. Combine flour and sour cream until smooth and add to the skillet mixture. Bring to a simmer for 2 minutes. Serve over cooked noodles.

Jeri Barcus

## TURKEY IN A POT

4-5 lb. turkey breast (doesn't have to be thawed)

1 med. onion, quartered or chopped

1 rib of celery, chopped or chunked

1 stick margarine, melted

salt & pepper to taste

1 1/2 c. chicken broth

Wash turkey breast. Pat dry. Place in greased slow cooker. Put onion and celery in cavity. Pour margarine over turkey. Sprinkle with seasonings. Pour broth over turkey. Cover. Cook on High 6 hrs. Let stand 10 minutes before carving. (I cook on Low over night and meat is done when you get up the next morning. Many times I put the meat with the heavy part of the turkey breast down in the juices which helps keep it moist.)

Judi Slane

## DUMPLINGS

chicken

2 c. flour

1 tsp. salt

4 tsp. baking powder

1 c. milk

Cook chicken in large pan until done (remove from bone). Mix all ingredients and roll on floured board and cut into small inch squares (about 1/8 inch thick). Drop in boiling broth. Keep stirring to keep from sticking. You have to drop them one at a time and keep pushing top ones down until done.

Vickie Neilson

## BARBECUE CHICKEN WINGS

chicken wings

2 c. brown sugar

2 c. catsup

1 tsp. mustard

1 tsp. salt

1 tsp. chili powder

1 tsp. Worcestershire sauce

Coat chicken wings with flour and fry in hot oil. Place in a shallow baking dish. Mix all ingredients together and pour over wings. Bake 350° for about 30 minutes.

Katie Phillips Smith

## CHICKEN NUGGETS

chicken breast cut into 1 inch  
chunks  
1 can beer

2 c. flour  
1 tsp. garlic powder  
1 tsp. seasoned salt

Mix flour with beer and seasoning. You can add more flour or less to make it the consistency of a pancake batter. Dip chicken in the batter and deep fry.

Jim Barcus

## TUNA CASSEROLE

1 c. cream of mushroom soup  
1 (7-oz.) can tuna  
1/2 c. milk  
1 can peas, drained

1 1/2 c. dry macaroni or egg  
noodles  
1 c. potato chips

Cook noodles according to pkg. direction. Then mix together in a 2 qt. baking dish, the soup, drained tuna, milk, peas, and noodles. With your hands, crush potato chips over the top. Bake at 350° for 25 minutes. Serves four.

Dot Garrett

## POLYNESIAN CHICKEN AND RICE

2 c. cooked chicken - cubed  
2 1/2 - 3 c. cooked rice  
1 1/2 c. coarsely chopped green  
pepper  
3/4 c. sliced onions  
2 T. salad oil  
1/4 c. cornstarch

2 c. chicken broth  
3 T. soy sauce  
3 ripe tomatoes - cut into thin  
wedges  
2 T. vinegar  
2 T. sugar

Prepare rice as directed on package. Keep warm. Cook green pepper and onions in salad oil in covered skillet over low heat until tender, but not brown. Mix cornstarch with small amount of chicken broth and soy sauce. Gently stir chicken and broth into vegetables. Cook and stir until sauce is clear and thickened. Add tomatoes and cook until just heated. Add vinegar and sugar and stir until blended. Serve over rice. Serves 6

Nevada Deadmond

## TREET TAHITIAN SUPPER

|  |  |
|--|--|
| 1/2 c. brown sugar                           | 2 T. vinegar   |
| 2 T. cornstarch                              | 1 (12-oz.) can Armour Star Treet,<br>cut in 1" cubes |
| 1 3/4 oz. can pineapple chunks,<br>undrained | 1 c. green pepper strips                             |
| 1 c. water                                   | hot cooked rice                                      |

Just add the brown sugar and cornstarch in saucepan and pineapple syrup (reserved from the can of pineapple chunks), water and vinegar. Cook, stirring constantly until clear and thick. Stir in the Treet pineapple and green pepper. Keep cooking until hot, about 10 minutes. Serve over hot cooked rice. Serves 4

Ginny Randolph

## LITTLE PIZZAS

|                 |                  |
|-----------------|------------------|
| 1-lb. sausage   | 1/2 tsp. oregano |
| 1-lb. hamburger | French bread     |
| 1-lb. Velveeta  |                  |

Brown meat, drain. Add oregano and cheese (melted). Put on 2 loaves of party rye or one big loaf of French bread. Put under broiler about 4 minutes. Serve hot.

**Note:** This recipe was given to me by my boss' wife, Phyllis Hunzicker. I have served it a lot for Sorority meetings.

Ginny Randolph

*If you don't like something, change it. If you can't change it, change your attitude. Don't complain.*

— Maya Angelou

## CHOW MEIN CASSEROLE

1 1/2 - 2-lb. ground beef  
1 onion, chopped  
3/4 c. celery, chopped  
1 can cream of mushroom  
1 can cream of chicken  
Chinese noodles

Brown together the onion and beef and drain. Add the celery and soups. Then bake for 45 minutes and 350°. Put noodles on the top and put in oven for 10-15 minutes..

**Note:** I received this from my cousin Wilma Hampsten, who prepared it quickly after coming in from the field.

Ginny Randolph

## DORIS' SCROODLES

1 chicken  
enough water to make 5 quarts of  
broth  
chicken bouillon

Boil chicken and add enough water to make 5 quarts broth (you may need to add chicken bouillon for added flavor). Shred chicken and return to broth.

### Noodles

2 eggs  
1 egg shell of milk  
1/4 tsp. baking powder  
1 1/2 - 2 c. flour

Mix and roll out on floured board.

### Filling

1 lb. hamburger  
1/2 onion, finely chopped  
1 tsp. celery salt  
10 crackers, crushed (I use Ritz)

Mix and roll out on top of noodles (like a jelly roll filling). Roll up noodles and filling like a big meat loaf jelly roll. Carefully slice noodles and filling about every 1/2 inch. (like you would slice noodles) Carefully drop in boiling chicken broth. Boil for about 20 - 25 minutes.

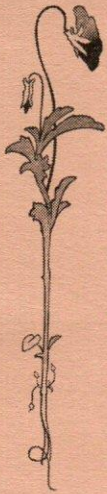
**Note:** This is a very old recipe that came from my good friend, Doris Tate. It may seem like a very involved recipe, but it's not difficult and very worth the trouble. Delicious!

Brenda Edwards

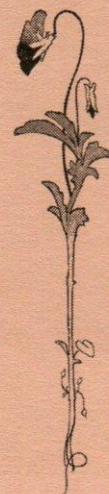


**1920 North Fork Girls**

Pearle (Jones) Garrett, - , Mamie (Garrett) Bassett, - , Minnie (Garrett) Atkins



*Breads  
& Rolls*



## BREADS & ROLLS

### APPLE STICKY BUNS

2 cans refrig. biscuits (10 ea.)  
1 baking apple  
1/2 stick melted butter  
3/4 c. brown sugar

1/2 tsp. cinnamon  
1/2 (12-oz.) jar apple jelly  
1/2 c. chopped pecans

Spoon apple jelly evenly in bottom of greased bundt pan. Sprinkle with pecans. In small bowl combine brown sugar and cinnamon. Set aside. Core, peel and quarter apple. Slice each quarter into 5 slices. Separate dough into 20 biscuits. Slightly flatten each and wrap around apple slice. Pinch to seal. Dip in melted butter, then in brown sugar mixture. Stand on end around prepared pan. Bake at 350° for 35 minutes. Cool 3-4 minutes and invert onto plate. Best served warm but still delicious cooled.

Karil Garrett

*Success is to be measured not so much by the position that one has reached in life as by the obstacles which he has overcome while trying to succeed.*  
— Booker T. Washington

## DAISY CAKE

1/4 c. sugar  
1/2 tsp. salt  
2 1/2 c. flour  
1/2 c. milk  
1/4 c. water lukewarm  
1 pkg. yeast

2 T. white lard  
1 egg beaten  
2 T. oleo melted  
1 tsp. cinnamon  
1/4 c. sugar

Put sugar in a cup add salt into the sugar. Sift flour. Put milk into a pan and bring to a boil. Put lukewarm water into a cup and add a pkg. of yeast. Take the milk and add lard and the sugar and salt mixture. After the milk is lukewarm, add about half the flour and stir till smooth. Then add 1 egg and yeast & beat till smooth. Then add rest of flour & beat till smooth. Take 2 handfuls of flour onto board & knead till you can handle. Put in greased bowl and let rise 1 1/2 hours. Press down. Melt oleo. Mix together sugar & cinnamon. Put 2 handfuls of flour onto board and pour batter on board. Press the dough into rectangle. Then take half of butter onto half of rectangle; sprinkle half of the cinnamon & sugar on painted side. Then take other half & flop on top of painted part. Next paint that half with oleo, cinnamon & sugar. Then take far end of rectangle to other end to form a square. Work the rest of flour into the batter and lay on greased cookie sheet. Press into circle. Cut into a daisy. Cut 12 wedges and twist each wedge once. Let rise for 45 minutes. Bake for 15 to 20 minutes at 350°. Decorate as desired.

Mildred Kleiss

## BISCUITS

(Grandmother Cable's recipe)

5 c. flour  
7 tsp. baking powder  
2 tsp. salt

1/3 to 1/2 c. Crisco (stick)  
2 c. milk

Mix together. Put into 9 X 13 oiled pan. Turn dough over so that both sides are oiled. Bake in 425° oven for about 20 minutes or until done. Should be just slightly brown. Cut into squares and serve hot.

Danilee White

## ANGEL BISCUITS

5 c. flour  
3/4 c. shortening  
1 tsp. baking soda  
1 tsp. salt  
2 c. buttermilk

3 tsp. baking powder  
3 T. sugar  
1 pkg. yeast  
1/2 c. lukewarm water

Sift dry ingredients together. Cut in shortening thoroughly. Add buttermilk and dissolved yeast, which has been dissolved in lukewarm water. Mix with spoon until all flour is moistened. Cover bowl and put in refrigerator until ready to use. Take out as much as needed, roll out on floured board 1/2 to 3/4 inch thickness and cut with biscuit cutter. Place on cookie sheet and bake in 400° oven for about 12 minutes. Store unused dough in refrigerator for up to one week.

Cathy Jones

## CORN BREAD

1 c. flour  
3/4 c. cornmeal  
1 tsp. salt  
2 tsp. baking powder

2 T. sugar  
1 egg  
1 c. milk  
2 T. melted fat (cooking oil)

Sift flour, cornmeal, salt, baking powder and sugar into bowl. Add egg, milk and melted fat. Mix well. Pour into greased 8x8 pan. Bake at 425° for 25 min. For glassware use 400°.

**Note:** 4-H recipe from the late 50's

Judi Slane

## WHOLE GRAIN BREAD

|   |  |
|---|--|
| 1 c. warm water (green bean water<br>greatly activates yeast) | 1 T. salt  |
| 2 T. yeast  | 3 eggs   |
| 2 c. hot water  | 1 c. rolled 7 grain cereal<br>(uncooked) (plain oats work) |
| 1/2 c. honey  | 10 c. flour  |
| 1/2 c. olive oil  |  |

Combine warm water and yeast and set aside. Combine hot water, honey, olive oil, salt, eggs, and cereal. Add yeast. Then knead flour gradually. Let rise twice size in bowl under moist tea towel. Divide in thirds; knead again and place in loaf pans. Let rise under towel. Bake 30 minutes in 3 loaf pans at 350°. Add 2 T cinnamon to make cinnamon bread. After 30 years of baking bread -- the possibilities of tweaking this recipe are endless -- add raisins to cinnamon bread. Add left over mashed potatoes. Add garlic, or cheese, or dill. Roll out to cut hamburger buns or cinnamon rolls or braids. The one unchanging factor -- the smell of baking yeast bread is divine!

Marla Shirley

*We never know how high we are till we are called to rise.*

— *Emily Dickinson*

## GOD'S BOUNTY SWEET BREAD

(Pear Bread)

3 1/2 c. flour

2 c. sugar

4 eggs

1 c. oil

2 c. puréed raw pears (unpeeled)

1 tsp. salt

2 tsp. baking soda

2 tsp. ginger

2 tsp. vanilla

Bake in 3 regular coffee cans for 1 hour 15 minutes at 350° for best moisture and texture. Can bake in 3 - 9 inch square pans for 30 minutes. Can bake in miniloaf pans for 20 minutes. During strawberry season, I make strawberry bread, changing spice to cinnamon. When the cherry trees are full, I make cherry bread with cinnamon. With apples, I use nutmeg, allspice and cinnamon (total 2 teaspoons of spice). When I harvest pumpkins and sweet potatoes, I add an additional cup of sugar. I substitute one half or all of the oil with yogurt or sour cream. One cup sour cream instead of oil is heavenly! (I do not purée sweet potatoes or pumpkin with their skins because I cook them first and peel.) Whip 1 quart whipping cream, adding 1/2 cup sugar. Separate bowl, blend 16 oz. cream cheese with 3 cups powdered sugar. Combine the two. Add a dollop to your sweetbread and enjoy simple blessings.

Marla Shirley

## ICEBOX BUTTERHORNS

1 pkg. (1/4 oz.) active dry yeast  
2 T. warm water (110° - 115°)  
2 c. warm milk (110° - 115°)  
1/2 c. sugar  
1 egg, beaten

1 tsp. salt  
6 c. all-purpose flour  
3/4 c. melted butter  
additional melted butter

In a large mixing bowl, dissolve yeast in water. Add milk, sugar, egg, salt and 3 cups flour; beat until smooth. Beat in butter and remaining flour (dough will be slightly sticky). Do not knead. Place in a greased bowl. Cover & refrigerate overnight. Punch dough down and divide in half. On a floured surface, roll each half into a 12" circle and cut each circle into 12 pie-shaped wedges. Beginning at the wide end, roll up each wedge. Place rolls, point side down, 2" apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 1 hr. Bake at 350° for 15-20 min or until golden brown. Immediately brush tops with melted butter. Yield: 2 dozen.

Cindy Neilson

## OLD FASHIONED BRAN MUFFINS

1 c. Kellogg's All Bran  
3/4 c. milk  
1 egg  
1/4 c. soft shortening

1 c. sifted flour  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
1/4 c. sugar

Combine All Bran and milk; let stand until most of moisture is taken up. Add egg and shortening; beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans two-thirds full. Bake in moderately hot oven (400) about 30 minutes. Yield: 9 muffins 2 1/2" diam.

Eleanor Wilson

## HOT ROLLS

1 qt. milk, scalded  
1 pkg. yeast  
1/4 c. water  
1 c. lard  
1/2 c. sugar

1 tsp. baking soda  
1 c. mashed potatoes or just the  
water  
4 tsp. salt

Pour hot milk over sugar, lard, and potato water. Cool to lukewarm; then add the yeast that has been softened in lukewarm water. Add 6 cups of flour and mix. Let stand until it bubbles. Add 7 more cups of flour and more if needed. Cover and refrigerate. As it rises in refrigerator, you can knead it down. Then use off of it as much as you want to make. Knead when it gets to rising too much. Roll into balls and make clover rolls by putting 3 balls into each muffin tin.

Dot Garrett

## REFRIGERATOR YEAST ROLLS

2 c. warm water  
2 pkgs. yeast  
1/2 c. sugar  
2 tsp. salt

1/4 c. shortening  
1 egg  
6 1/2-7 c. flour

Add yeast to warm water. Add sugar, salt, shortening, egg. Mix. Then add flour and mix dough well. Put in refrigerator. Cover well with damp cloth. Take out 1 1/2 hours before baking. Make up rolls and let rise in pan. Bake 350°.

Carol Bass

*...All serious daring starts from within.*

— Eudora Welty

## HOT ROLLS

3 c. milk  
2 1/2 c. water  
1 c. sugar  
1/2 c. shortening

6 pkgs. yeast  
flour  
4 tsp. salt  
3 eggs

Combine first 4 ingredients and heat to lukewarm. Pour over yeast. Using mixer, add salt, eggs and flour. Keep adding flour until you can knead for awhile. Let rise and form rolls. Bake at 375° until brown.

Marcelline Ambuehl

## HOMEMADE BREAD

3 pkgs. yeast  
4 c. hot water  
2 egg yolks  
3/4 c. oil

1 c. sugar  
1 tsp. salt  
6-7 c. flour

Dissolve yeast in hot water; add egg yolks, oil, sugar. Mix together; add salt & flour till stiff (not sticky). Turn onto floured surface and knead into ball. Place in large oiled bowl until doubled. Punch down and divide into 4 oiled loaf pans. Let rise to top. Bake for 25 minutes at 325°.

Vickie Neilson

## ICE BOX ROLLS

2 pkgs. dry yeast  
1 egg, well beaten  
2 tsp. salt  
6 T. sugar

2 c. lukewarm water  
3 T. melted shortening  
6 1/2 c. flour, or what you need

Dissolve yeast in lukewarm water. Put liquid, yeast, salt, sugar, beaten egg, and melted shortening in mixing bowl. Mix and knead and place in greased mixing bowl. Put in refrigerator over night - covered. Before baking place in small balls and put in cup cake pan. Let rise until double in size and bake at 350° until golden brown. Dough will keep in refrigerator for several days, but must be kneaded every day until used.

Nola Robb

## HOMEMADE ROLLS

1 tsp. plus 1/2 cup granulated  
sugar (divided)  
1 pkg. dry yeast  
1 c. warm water

1/2 c. melted butter or margarine  
1 egg beaten (room temperature)  
1 tsp. salt  
4 c. flour (1 like bread flour)

Stir 1 teaspoon sugar and yeast into 1/2 cup tepid water. Let stand 5-10 minutes until yeast begins to foam. Thoroughly mix milk, butter, remaining 1/4 cup sugar, egg and salt in large bowl. Stir in yeast mixture and 3 cups of flour. Gradually add more flour to make soft dough. Turn out on floured board and knead gently 5 minutes or 100 times. Add flour as needed. Put in oiled large pan and let rise until doubled in warm area. Grease 12 cup muffin pan and pinch off pieces to fill 1/2 of cup- 2 balls or may do 3 for clover leaves. Let rise in warm place until doubled. Bake in 350° oven for 20 minutes or until light brown.

Evelyn Ford

## BATTER ROLLS

3/4 c. milk  
1/4 c. sugar  
1 tsp. salt  
1/2 stick stick margarine

1/2 c. lukewarm water  
2 pkgs. Fleischmann's yeast  
1 egg  
3 1/2 c. unsifted flour

Scald milk; stir in sugar, salt, and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast and stir to dissolve. Add warm milk mixture, the egg and 2 cups flour; beat or stir until smooth. Stir in enough remaining flour to make a soft dough. Cover; let rise in warm place, until double in size, about 30 minutes. Pour out on floured board; punch down a few times. Divide dough in half. Take one piece; divide in half and then in half again. Divide each piece into thirds to form rolls. Work a small bit; place in greased pan. Let rise about 30 minutes or until double in size. Bake in 400° oven 15 or 20 minutes.

Vera M. Johnston

## CINNAMON ROLLS

1 1/2 c. warm water (not hot)      3 c. flour  
1 pkg. yeast                              pinch salt  
1 sm. box yellow cake mix (Jiffy)

Put yeast in warm water and dissolve, then add the rest of ingredients. Add the flour one cup at a time. Mix well and let rise in a warm place, covered with a clean towel or wax paper. Punch down and roll out on a floured board into a rectangular shape. Spread with melted butter or oleo and sprinkle cinnamon and sugar on top of the butter. Nuts and/or raisins can also be added at this time. Start with the long side and roll up like a jelly roll. Slice in half inch pieces and put on a baking sheet. Let rise again. Bake at 425° for twelve to fifteen minutes. Put glaze on top while still warm. For dinner rolls, after first rising, pinch off pieces and shape into small balls. Place on baking sheet and brush tops with melted butter, using a pastry brush. Sprinkle on poppy seeds or sesame seeds.

Lillie Phillips

## CINNAMON ROLLS

1 yellow cake mix (dry)                      5 c. flour  
2 pkg. yeast                                  2 1/2 c. warm water

Mix all together. Can put in refrigerator (cover). Roll out (1/2 at a time); melt butter and spread over dough. Sprinkle sugar and cinnamon; roll up and slice. Put in cake pans. Bake at 350° for 20 to 25 minutes. Ice and serve hot.

Marti Ambrose

## REALLY EASY CARAMEL ROLLS

1 c. brown sugar                              1 can Hungry Jack flaky biscuits  
1/2 c. cream

Put brown sugar in 9" square pan and pour cream over. Mix thoroughly. Cover with biscuits cut in quarters. Bake 350° for 20 minutes. Turn upside down. If you double recipe, bake in 9 x 13 pan

Barb Shanafelt

## ROBBINS' COFFEE CAKE

2 1/2 c. flour  
1 c. brown sugar  
1/2 tsp. salt  
3/4 c. sugar  
1 tsp. cinnamon  
3/4 c. oil

1 tsp. soda  
1 tsp. baking powder  
2 eggs  
1 c. buttermilk (or milk with 1 T.  
lemon juice)

Mix flour, brown sugar, salt, sugar, cinnamon and oil. Take out 3/4 cup of this mixture and set aside with 1/2 cup chopped nuts for top. Add soda, baking powder, eggs, and buttermilk to above mixture. Beat 2 minutes. Pour into baking pan (13x9). Add topping and bake at 350° 25-30 minutes or until done.

Barb Shanafelt

## BASIC SWEET ROLL DOUGH

2 pkgs. active dry yeast  
1/2 c. warm water  
1 1/2 c. milk, scald then cool  
1/2 c. sugar

2 tsp. salt  
2 eggs  
1/2 c. butter, softened  
7- 7 1/2 c. all-purpose flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, butter and 3 cups flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. [At this point dough can be refrigerated for 3 to 4 days.] Cover; let rise in warm place until double, about 1 1/2 hours. Punch down dough. Shape into desired rolls and coffee cakes. Let rise until double, about 30 minutes. Heat oven to 375°.

Virginia Montgomery

## CRUNCHY PECAN RING

3/4 c. chopped pecans  
3/4 c. firmly packed brown sugar  
1/2 c. butter or margarine

1/4 c. white corn syrup  
2 (10-oz.) cans refrigerated flaky biscuits

Combine first 4 ingredients in a saucepan; cook over low heat until butter melts, stirring occasionally. Spoon one-fourth of mixture into a lightly greased 10" bundt pan. Separate biscuits and arrange in pan, standing each on edge and slightly overlapping. Spoon remaining brown sugar mixture over biscuits. Bake at 375° for 30 minutes. Cool pan 3 minutes. Invert onto a serving plate and serve immediately.

Diane Hanks

## PECAN ROLLS

1 pkg. Frozen Parker House Rolls  
1 c. brown sugar  
1 pkg. Jell-O Butterscotch pudding not instant

1 stick butter  
2 c. pecans

Butter a 10 X 15 pan. Place pecans evenly in buttered pan. Place frozen rolls on top of the pecans. In a small bowl cut butter into sugar and pudding. Sprinkle over frozen rolls. Cover and let rise about 5 to 7 hours. Bake in 350° oven for 30 minutes. Remove from oven and turn onto a large serving tray or cookie sheet lined with aluminum foil. I make up the night before and let rise over night covered with a kitchen towel. It's ready to pop into the oven when you arise. Special hint: Don't give out the recipe because everyone thinks you have spent hours preparing and it only takes 5 minutes.

Jan Hanna Montgomery

*Guided by my heritage of a love of beauty and respect for strength - in search of my mother's garden, I found my own.*

— Alice Walker

## REALLY EASY COFFEE CAKE

4 cans biscuits

1 c. brown sugar

1 1/2 c. sticks melted oleo

3/4 c. sugar

1 tsp. cinnamon

Put 3/4 cup sugar and cinnamon into a clean brown paper sack. Quarter each biscuit and put it into the sack and shake gently. Grease a bundt pan or an angel food pan. Put biscuits into the pan and pour melted oleo and brown sugar over top. Bake at 350° for 40 minutes.

Lillie Phillips

## COFFEE CAKES

1 pkg. Pillsbury Hot Roll Mix

1 c. brown sugar

1 c. chocolate chips

2 T. melted butter

1 c. powdered sugar

1 T. cream or milk

1 tsp. vanilla

Follow directions on roll mix. Roll out on floured surface to about the size of a large cookie sheet. Brush with melted butter, sprinkle on brown sugar and chocolate chips. Roll up and pinch ends so sugar and chips won't melt on pan. Cut 2 or 3 slits in the top. Let rise and bake at 350° until golden brown. In a small bowl mix powdered sugar, cream, and vanilla together. Drizzle over warm coffee cake. You can make this up the night before and place in refrigerator. Take out in the A.M. and let rise for an hour, then bake. Then, enjoy and remember!

**Note:** Huffy's daughter, Jan Montgomery writes: Mom made coffee cakes for gifts at Christmas and Easter. EVERYONE in Kinmundy couldn't wait to receive their gift on Christmas Eve. Her Easter coffee cakes were braided and colored eggs were placed on the braided area. Our family favorite was the chocolate chip, but she also made cinnamon and pecan coffee cakes.

Huffy Hanna

## BANANA BREAD

|                                      |                           |
|--------------------------------------|---------------------------|
| 1/2 c. margarine, softened (1 stick) | 1 tsp. baking soda        |
| 1 c. sugar                           | 1 tsp. vanilla            |
| 1 c. banana, mashed                  | 1 tsp. cinnamon           |
| 2 eggs                               | 4 T. milk (1/4 cup)       |
| 1 1/2 c. flour                       | 1/2 c. raisins (optional) |
|                                      | 1/2 c. nuts (optional)    |

Beat together margarine, sugar and eggs to a creamy mixture. Then add remaining ingredients. Grease and flour 2 loaf pans.

Barbara (Lane) Ball

## DELICIOUS BANANA BREAD

|                    |                                |
|--------------------|--------------------------------|
| 1 1/2 c. sugar     | 3 ripe mashed bananas          |
| 1/2 c. butter      | 1/2 c. sour milk or buttermilk |
| 2 eggs             | 2 c. flour                     |
| 1 tsp. baking soda | 1/2 tsp. baking powder         |
| 1 tsp. vanilla     |                                |

Mix sugar, butter, eggs, baking soda, vanilla, bananas, milk, flour, and baking powder in a bowl. Pour into 2 greased loaf pans. Bake for 40 minutes at 350°. It will turn a little dark.

Dorothy Geiler

## BANANA NUT BREAD

|                      |               |
|----------------------|---------------|
| 2 c. flour           | 1 c. sugar    |
| 1 tsp. salt          | 2 eggs        |
| 1 tsp. baking soda   | 2 lg. bananas |
| 1 tsp. baking powder | 1 c. nuts     |
| 1/2 c. shortening    |               |

Sift flour, salt, baking soda, and baking powder. Make a well in mixture and set aside. In a medium bowl, combine shortening, sugar, eggs, and bananas. Add egg mixture all at once to flour mixture. Stir just until moistened. Fold in nuts. Spoon batter into greased loaf pans and bake at 350° for 1 hour. Makes 2 loaves.

Dorothy Doolen

## PUMPKIN BREAD

|                     |                        |
|---------------------|------------------------|
| 3 c. sugar          | 1/2 tsp. salt          |
| 3 eggs              | 1/2 tsp. baking powder |
| 1 c. oil            | 1/2 tsp. cloves        |
| 2 c. canned pumpkin | 1/2 tsp. cinnamon      |
| 3 c. flour          | 1/2 tsp. nutmeg        |
| 1 tsp. baking soda  | 1 c. raisins           |

Blend sugar, eggs, oil, and pumpkin. Sift dry ingredients and add to first mixture. Blend with mixer. Add raisins which have been plumped in hot water, drained, and coated with flour. Bake in 3 greased and floured loaf pans for 45-50 minutes at 350°.

Vera M. Johnston

## STRAWBERRY BREAD

|                     |                            |
|---------------------|----------------------------|
| 2 c. flour          | 1 1/4 c. vegetable oil     |
| 1 tsp. baking soda  | 2 c. sliced strawberries   |
| 1 tsp. salt         | 1 1/4 c. pecans (optional) |
| 2 c. sugar          | 1 tsp. cinnamon            |
| 4 eggs, well beaten |                            |

Mix dry ingredients together. Add eggs, oil, strawberries, and pecans. Stir just until mixed. Bake in 2 well greased pans (9x5x3). Bake at 350° for 60-70 minutes. Cool in pan 5 minutes.

Vera M. Johnston

*It is not so much consequence what you say, as how you say it.*  
— Alexandra Smith

## LEMON BLUEBERRY BREAD

1/3 c. butter or margarine, melted    1/2 tsp. salt  
1 c. sugar    1/2 c. milk  
3 T. lemon juice    2 T. grated lemon peel  
2 eggs    1/2 c. chopped nuts  
1 1/2 c. all-purpose flour    1 c. fresh or frozen blueberries  
1 tsp. baking powder

In a mixing bowl, beat butter, sugar, juice and eggs. Combine flour, baking powder and salt, stir into egg mixture alternately with milk. Fold in peel, nuts and blueberries. Pour into a greased 8x4x2" loaf pan. Bake at 350° for 60-70 minutes or until bread tests done. Cool in pan 10 minutes. Meanwhile combine 2 T. lemon juice and 1/4 cup sugar for glaze. Remove bread from pan and drizzle with glaze. Cool on wire rack. 1 loaf.

Gwendolyn Ware

## ZUCCHINI BREAD, PEACH BREAD

3 1/4 c. flour    4 eggs, beaten  
1 1/2 tsp. salt    1/3 c. water  
1 tsp. nutmeg    2 c. zucchini, shredded or  
2 tsp. baking soda    peaches, or pears  
1 tsp. ground cinnamon    1 tsp. lemon juice  
3 c. sugar    1 c. walnuts or pecans  
1 c. vegetable oil

Preheat oven to 350°. In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine oil, eggs, water, zucchini and lemon juice. Mix wet ingredients into dry, add nuts and fold in. Bake in 2 standard loaf pans, sprayed with nonstick spray, for 1 hour, or until a tester comes out clean. Alternately, bake in 2 5 mini loaf pans for about 45 minutes. If using peaches or pears process in food processor.

Andi Phillips

## ZUCCHINI BREAD

3 eggs  
1 c. oil  
2 c. sugar  
2 tsp. vanilla  
2 1/2 c. grated zucchini

3 c. flour  
1 tsp. baking soda  
3 tsp. cinnamon  
1 tsp. salt  
1 c. chopped nuts

Beat with mixer - eggs, oil, sugar and vanilla. Add zucchini, then flour, baking soda, salt and cinnamon. Stir well. Add nuts. Grease and flour 2 loaf pans. Bake at 325° - 45-55 minutes. Loaves can be wrapped and frozen for later.

Roxie Henke

## APRICOT BREAD

1 c. snipped dried apricots  
2 c. warm water  
1 c. sugar  
2 T. softened butter  
1 egg  
3/4 c. orange juice

2 c. flour  
2 tsp. baking powder  
1/4 tsp. baking soda  
1 tsp. salt  
3/4 c. chopped nuts

Soak apricots in warm water for 30 minutes. Meanwhile, in a mixing bowl, cream the sugar, butter and egg. Stir in orange juice. Combine flour, baking powder, baking soda and salt; stir into creamed mixture just until combined. Drain apricots well; add to batter with nuts. Pour into a greased 9 x 5 x 3" loaf pan. Bake at 350° for 55 minutes or until bread tests done. Cool 10 minutes in pan before removing to wire rack.

Barbara Wilson

## BLUEBERRY COFFEE CAKE MUFFINS

|  |                              |
|--|------------------------------|
| 1 1/2 sticks unsalted butter, room temperature | 1/4 c. milk                  |
| 1 1/2 c. sugar                                 | 2 1/2 c. flour               |
| 3 extra large eggs, room temperature           | 2 tsp. baking powder         |
| 1 1/2 tsp. vanilla                             | 1/2 tsp. baking soda         |
| 8 oz. sour cream                               | 1/2 tsp. kosher salt         |
|  | 1 (16-oz.) fresh blueberries |

Preheat oven to 350°. Place 16 paper liners in muffin pans. In a bowl cream the butter and sugar until light and fluffy, about 5 minutes. On low speed add the eggs one at a time, then add the vanilla, sour cream and milk. In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed add the flour mixture to the batter and beat until just mixed. Fold in the blueberries with a spatula. Scoop the batter into the prepared muffin pans and bake for 25 to 30 minutes, until the muffins are lightly browned on top.

Shari Shanafelt

## SOUTHWESTERN SAVORY MUFFINS

|                    |                                  |
|--------------------|----------------------------------|
| 10 bacon strips    | 3/4 c. milk                      |
| 2 c. flour         | 1 egg                            |
| 1/4 c. sugar       | 1 1/2 c. shredded cheddar cheese |
| 1 T. baking powder | 1/4 c. diced green chilies       |

In a skillet, cook the bacon until crisp; reserve 1/3 cup drippings. Crumble bacon and set aside. In a large bowl, combine flour, sugar and baking powder. In a mixing bowl, beat milk, egg and drippings; stir into dry ingredients just until moistened. Fold in the cheese, chilies and bacon. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400° for 15-20 minutes or until golden brown. Serve warm. Yield: 14 servings.

Barbara Wilson

## CAPPUCCINO MUFFINS

|                                |                                   |
|--------------------------------|-----------------------------------|
| 2 c. flour                     | 1/2 tsp. salt                     |
| 1/2 c. sugar                   | 1 egg                             |
| 1/4 c. packed brown sugar      | 1/2 c. butter, melted             |
| 2 tsp. baking powder           | 1 tsp. vanilla extract            |
| 2 tsp. instant coffee granules | 3/4 c. semi-sweet chocolate chips |
| 1 tsp. ground cinnamon         |                                   |

In a large bowl, combine the flour, sugar, brown sugar, baking powder, coffee granules, cinnamon and salt. Combine the egg, milk, butter and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. I also like to use my mini muffin pan for smaller size muffins. Sprinkle topping over batter. Bake at 350° for 15 - 20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Yield 1 dozen.

### Topping

|                           |                        |
|---------------------------|------------------------|
| 6 T. flour                | 1 tsp. ground cinnamon |
| 1/4 c. packed brown sugar | 1/4 c. cold butter     |

For topping, in a bowl, combine the flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs, sprinkle over batter.

Barbara Ambuehl

## QUICK RISE YEAST MUFFINS

|                      |                   |
|----------------------|-------------------|
| 1/2 c. melted butter | 1/2 c. warm water |
| 1 c. warm milk       | 2 pkg. yeast      |
| 3 T. sugar           | 3 c. flour        |
| 1/2 tsp. salt        |                   |

Dissolve together: yeast, warm water and flour. Cover and let set 15 minutes to rise. (Will make a thin dough). Add remaining ingredients to the yeast mixture. Mix and spoon in greased muffin pans - about 3/4 full. Let rise in muffin pans for 15 minutes more. Do not cover. Bake at 400° for 15 minutes. Brush tops with butter when done.

Debbie Keen

## GALLON MUFFINS

3 c. sugar  
5 tsp. soda  
2 tsp. salt  
1 c. oil  
4 eggs

1 qt. buttermilk  
5 c. flour  
1 (15-oz.) pkg. Raisin Bran  
Cereal

Cream sugar, soda, salt, oil, eggs and buttermilk. Mix in flour and cereal. Bake at 400° for 15 min. Mixture keeps well in the refrigerator. Buttermilk can be substituted with 1 c. of milk plus 1 T. of vinegar or lemon juice. Let stand 5 min.

Judi Slane

## POPPY SEED BREAD

3 c. flour  
1 1/2 tsp. salt  
1 1/2 tsp. baking powder  
2 1/4 c. sugar  
3 eggs  
1 1/2 c. milk

1 1/8 c. oil  
1 1/2 T. poppy seeds  
1 1/2 tsp. vanilla  
1 1/2 tsp. almond flavoring  
1 1/2 tsp. butter flavoring

Mix together and beat for 2 minutes. Pour into 2 loaf pans (greased and floured). Bake 55 minutes at 350°. Remove from oven, pour glaze over top. (Optional)

### Glaze

1/2 tsp. vanilla  
1/2 tsp. almond flavoring  
1/2 tsp. butter flavoring

1/4 c. orange juice  
1/4 c. powdered sugar

Mix together and pour over loaves.

**Note:** This recipe will also do well in four small loaf pans. Can also put into cans and make pretty round loaves. These make nice gifts at Christmas.

Sue White

## COFFEE CAN BREAD

1 pkg. yeast  
1/2 c. warm water  
1/4 tsp. ginger  
1 T. sugar  
1/2 c. sugar

1 can Milnot  
2 T. oil  
1/4 tsp. salt  
4 1/2 c. flour

Dissolve yeast in warm water. Add ginger and 1 T. sugar until bubbly. Mix 1/2 c. sugar, Milnot, oil, salt and 3 c. flour until smooth. Add rest of flour. Knead lightly and divide into (2) well-greased coffee cans. (Grease coffee cans and lids) Let rise until lid pops off. Bake at 350° for 45 minutes. Let rest in can for 5 minutes. Turn can upside down and remove bread. Let cool on rack. Cut the bread along the indentations from the can.

**Note:** This recipe came from my sister, Cathy Jones. Cathy is a re-cycler and utilizes just about anything that she can, including coffee cans.

Brenda Edwards

## CRANBERRY MUFFINS

1 c. butter, softened  
(4-oz.) cream cheese  
3/4 c. sugar  
3/4 tsp. vanilla  
2 eggs, beaten

1 c. flour  
3/4 tsp. baking powder  
1/4 tsp. salt  
1 c. fresh or frozen cranberries,  
chopped

Mix butter, cream cheese, sugar, vanilla, and eggs. In another bowl, mix the flour, baking powder and salt. Mix with the liquid mixture until moist. Then fold in the cranberries. Bake in paper lined muffin tins for 20 to 25 minutes at 350°.

Linda Summerville

*Be happy while you're living, for you're a long time dead.*

— *Scottish Proverb*

## BANANA CRUMB MUFFINS

|                      |                            |
|----------------------|----------------------------|
| 1 1/2 c. flour       | 3 lg. ripe bananas, mashed |
| 1 tsp. baking soda   | 3/4 c. sugar               |
| 1 tsp. baking powder | 1 egg, beaten              |
| 1/2 tsp. salt        | 1/3 c. butter, melted      |

Mix the sugar, egg, and butter together. Then add to the dry ingredients. And fold in the bananas. Topping; combine 1/3 cup brown sugar, 1 Tbs. flour, 1/8 tsp. cinnamon. Cut in 1 Tbs butter. And sprinkle over the muffins. Bake 375° for 18--20 minutes

Linda Summerville

## BLUEBERRY OATMEAL MUFFINS

|                      |   |
|----------------------|---|
| 1 2/3 c. quick oats  | 1 1/2 c. buttermilk                                 |
| 2/3 c. flour         | 1/4 c. oil  |
| 1/2 c. wheat flour   | 2 tsp. grated lemon rind                            |
| 3/4 c. brown sugar   | 2 eggs  |
| 1 tsp. cinnamon      | 2 c. frozen blueberries, tossed<br>with 2 Tbs flour |
| 1 tsp. baking powder | turbinado sugar                                     |
| 1 tsp. baking soda   |   |

In a food processor, pulse oats 6 times. In a large bowl, mix the flours, sugars, and other dry ingredients. Mix the milk, oil, eggs, and lemon rind and mix with dry ingredients until moistened. Fold in berries. Put in 16 muffin tins. Sprinkle with turbinado sugar. Bake at 400° for 18 minutes.

Katie Phillips Smith

Recipe Favorites



**1957 Centennial Beards**  
Carroll Garrett, Pete Headley, Floyd Garrett & Jack Garrett

# *Desserts*

## DESSERTS

### DUMP CAKE

|                 |                    |
|-----------------|--------------------|
| 2 eggs          | 1 1/2 tsp. soda    |
| 1/2 c. cocoa    | 1 c. boiling water |
| 2 c. sugar      | 1/2 c. buttermilk  |
| 1 c. shortening | 1 tsp. vanilla     |
| 2 c. flour      |                    |

Dump all ingredients in mixing bowl and mix thoroughly. Bake at 350° for 30 - 40 minutes in 9x13 pan. When cool, glaze with powdered sugar icing.

**Note:** Mom's cake recipe

Nellie Hiestand

### BLUEBERRY DESSERT

|                             |                             |
|-----------------------------|-----------------------------|
| 2 c. flour                  | 2 (8-oz.) pkg. cream cheese |
| 1 c. butter                 | 1 pkg. (9-12 oz.) Cool Whip |
| 1/2 c. brown sugar          | 1 1/2 c. sugar              |
| 1 c. pecans                 | 2 tsp. vanilla              |
| 1 can blueberry pie filling |                             |

Mix the first four ingredients together in a bowl until crumbly. Press mixture into a 9x13" pan, reserving a small portion of the mixture to press in a 9" round pan for the topping. Bake both for 15-20 min. at 350\*, until light brown. Beat cream cheese, sugar and vanilla until smooth. Fold in Cool Whip. Spread 1/2 cream cheese over cooled crust. Spread blueberry pie filling over cream cheese. Cover with remaining cream cheese. Sprinkle crumb mixture on top. Chill overnight. Serves 10-12 people.

Cindy Neilson

## BLACKBERRY DESSERT

|                              |                        |
|------------------------------|------------------------|
| 2 sticks butter              | 1 3/4 c. sugar         |
| 1 1/2 c. flour               | 1/2 c. water           |
| 8 oz. cream cheese, softened | 4 c. blackberries      |
| 1 c. confectioners sugar     | 6 T. cornstarch        |
| 1/4 c. milk                  | 12 oz. whipped topping |

Preheat oven to 350 degrees. Melt butter and mix well with flour. Press into a 13 x 9" baking dish. Bake for 20 minutes. Cool. Mix together cream cheese, confectioners sugar, milk and pour over cooled crust. For the topping, mix together sugar, water, blackberries and cornstarch in a medium saucepan. Bring to a boil and cook 3 minutes. Cool; pour on top of cream cheese layer, and spread evenly. Top with whipped topping. Refrigerate. Serves 12 - 16.

Louise Hampsten

## FROZEN BANANA PUDDING

|                   |                            |
|-------------------|----------------------------|
| 3 eggs, separated | 1 c. mashed bananas        |
| 1/4 c. milk       | 1 c. whipped cream         |
| 1/2 c. sugar      | 1 c. graham cracker crumbs |

Combine egg yolks with milk and sugar. Cook over very low heat until thick, stirring constantly. Cool. Then fold in beaten egg whites, bananas and whipped cream. Sprinkle half of the graham cracker crumbs in the bottom of pan. Pour mixture over this and top with remaining crumbs. Freeze.

**Note:** This is a Phillip's family recipe. One of Phil's favorite.

Shelly Phillips

*Man's mind stretched to a new idea never goes back to its original dimensions.*

— Oliver Wendell Holmes, Jr.

## PECAN CHEESECAKE PIE

8 oz. cream cheese, softened  
1/3 c. sugar  
1 tsp. vanilla  
1 lg. egg  
1 1/4 c. chopped pecans

3 lg. eggs  
1 c. light corn syrup  
1 tsp. vanilla  
1/2 c. sugar

In medium bowl, blend first four ingredients until smooth. Pour mixture into unbaked 10 inch pastry crust. Sprinkle with pecans. In another bowl, blend remaining ingredients. Gently pour mixture over nuts. Bake on center oven rack at 350°.

Betty White

## CHERRY CHEESECAKE

1 pkg. yellow cake mix  
2 T. oil  
2 (8-oz.) pkgs. cream cheese,  
softened  
1/2 c. sugar  
4 eggs

1 1/2 c. milk  
3 T. lemon juice  
3 tsp. vanilla  
1 can cherry pie filling (1 lb. 5  
oz.)

Reserve 1 cup of dry cake mix. In large mixing bowl, combine remaining cake mix, 1 egg and oil. (Mixture will be crumbly.) Press crust mixture evenly into bottom and 3/4 way up sides of greased 9X13X2" pan. In same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix; beat 1 minute at medium speed. At low speed, slowly add milk and flavorings; mix until smooth. Pour into crust. Bake at 300° for 45-55 minutes until center is firm. When cool, top with pie filling; chill before serving. Store in refrigerator; freeze covered with foil. Add more cherry pie filling if desired. Cheesecake can also bake in two 9 inch pans for 40-50 minutes.

Vera M. Johnston

## CHEESE CAKE

1 pkg. lemon Jello  
1 c. boiling water  
1 8 oz. pkg. cream cheese  
1 c. sugar  
1 tsp. vanilla  
1 can Milnot, whipped stiff  
2 c. graham cracker crumbs  
1 stick butter

Dissolve Jello in boiling water, let cool, (chill). Cream together cheese, sugar, vanilla. Add gelatin and blend well. Fold in whipped Milnot. Mix crackers and melted butter together. Pack  $\frac{2}{3}$  of mixture on bottom of 9" X 13" pan. Add filling and sprinkle remaining crumbs over. Chill overnight.

Lou Ann Donoho  
Eleanor Wilson

## CHEESECAKE

1  $\frac{1}{4}$  c. graham cracker crumbs  
2 T. soft butter  
1 T. sugar  
1 lg. cream cheese  
1 sm. cream cheese  
3 eggs  
1/2 c. sugar  
1/2 tsp. vanilla  
1 pt. sour cream  
1/4 c. sugar  
1 tsp. vanilla

Mix and arrange the first three ingredients in a 10 inch pie pan for the crust. For the filling, let both packages of cream cheese come to room temperature, and add 3 eggs, beating one at a time; add the 1/2 cup sugar and 1/2 teaspoon vanilla. Beat thoroughly. Pour carefully over crust. Bake 40 minutes at 300°. Take out of oven and let stand 5 minutes. For the topping, mix the sour cream, 1/4 c. sugar and 1 t vanilla and spread over filling. Bake 8 to 10 minutes at 300°. Cool and add a can of cherry pie filling mix. Store in refrigerator.

Mary Jones

## CHERRY DELIGHT

- |  |                             |
|--|-----------------------------|
| 1 can cherry pie filling                                 | 1 c. pecans                 |
| 1 can Mandarin oranges                                   | 2 c. miniature marshmallows |
| 1 (20-oz.) can pineapple tidbits<br>(drained and cut up) | 1 can Eagle Brand milk      |
|  | 1 lg. carton Cool Whip      |

Mix, add Cool Whip last. Refrigerate.

Verma J. Beard

## CREAM CHEESE SQUARES (COFFEE COMPANION)

- |  |                         |
|--|-------------------------|
| 2 (8-oz.) cans refrigerated<br>crescent dinner rolls (divided) | 1 tsp. vanilla          |
| 2 (8-oz.) pkgs. cream cheese<br>(softened)                     | 1 egg (slightly beaten) |
|  | 3/4 c. sugar (divided)  |
|  | 2 tsp. cinnamon         |

Unroll 1 of the cans of crescent dough. Press onto bottom of greased 9x13 pan to form crust, firmly pressing seams together to seal. Beat cream cheese, vanilla, egg, and 1/2 cup sugar with mixer at medium speed. Spread onto crust. Unroll remaining can of dough onto large sheet of waxed paper. Pat out dough to form 9x13 rectangle pressing seams together to seal. Invert over cream cheese mixture to form top crust; discard waxed paper. Bake 30-35 minutes at 350°. Combine 1/4 cup sugar and the cinnamon in small bowl. Sprinkle over squares before cutting.

Rhonda Sullivan Hanson

## LEMON JELLO CHEESECAKE

2 (3-oz.) pkgs. lemon Jello  
1 1/2 pkg. large cream cheese  
2 c. sugar  
2 tsp. vanilla  
1 large container of whipped  
topping

1/3 c. butter, melted  
1/4 c. sugar  
1 1/4 c. graham cracker crumbs

Mix melted butter, 1/4 cup of sugar, and graham cracker crumbs. Pat mixture in the bottom of 9x13 pan, reserving some for the top. Mix the lemon Jello according to directions on the box. Cool until syrupy. Meanwhile, cream the cream cheese, 2 cups sugar, and vanilla. Combine with cooled lemon Jello. Pour the Jello mixture over crumbs and sprinkle the reserved crumbs on top.

Dot Garrett

## BUSTER BAR TORTE

1 (15-oz.) pkg. Oreo cookies  
1/2 c. margarine, melted  
1/2 gal. soft vanilla ice cream  
1 c. peanuts  
1 c. chocolate syrup

1 can Eagle brand milk  
1/3 c. margarine  
1 tub Cool Whip  
1/2 c. chopped peanuts

Crush Oreos with filling and add 1/2 c. melted margarine. Press into a 9x13" pan and freeze. Slice ice cream and put over crust. Sprinkle with 1 c. peanuts and return to freezer. Combine 1/3 c. margarine, chocolate syrup and Eagle brand milk and heat until bubbly, stirring often. Cool fudge sauce and pour over ice cream. Spread with Cool Whip and top with chopped peanuts. Remove from freezer 15 minutes before serving. Very rich!!

Karil Garrett

*As simple as it sounds, we all must try to be the best person we can - by making the best choices, by making the most of the talents we've been given.*

— Mary Lou Retton

## BROWNIE TRIFLE

- 1 19.8 oz. pkg. fudge brownie mix
- 1/2 c. Kahlua, optional
- 3 3.9 oz. pkgs. chocolate instant pudding
- 4 c. milk
- 1 (12-oz.) container Cool Whip
- 6 1.4 oz. Heath Bars, crushed

Prepare brownie mix. If using Kahlua, prick brownie mix and pour it over while still warm. Cool and crumble. Prepare 3 pkgs. pudding. Mix with milk and omit chilling. Place 1/3 of brownies in trifle bowl; top with 1/3 of pudding, 1/3 of Cool Whip, and 1/3 of Heath bars. Repeat ending with Cool Whip and Heath Bars. Chill at least 8 hours. Makes 16 servings.

**Benita Quandt Langenfeld**

## DIRT CAKE

- 1 1/4 lb. package of Oreo Cookies
- 1 (8-oz.) cream cheese
- 1 stick butter
- 1 c. powdered sugar
- 1/4 tsp. vanilla
- 2 boxes instant French Vanilla pudding
- 3 c. milk
- 1 (8-oz.) Cool Whip

Crumb up Oreo cookies, and place 1/2 to 3/4 in bottom of 9x13 pan. Bowl 1 - cream together cream cheese, 1 stick of butter, powdered sugar and vanilla. Bowl 2 - Mix pudding, milk and Cool Whip and add this mixture to first bowl. Stir until creamy. Pour over crumbled Oreos. Sprinkle some Oreos on top. Refrigerate.

**Roxie Henke**

## PUNCH BOWL CAKE

- |   |   |
|---|---|
| 1 prepared white cake (can use all of Jiffy size) | 1 can small, crushed pineapple, drained |
| 1 can cherry pie filling                          | 1 tub, Cool Whip                        |
| 6 bananas   | pecans, maraschino cherries for garnish |
| 1 box instant vanilla pudding prepared            |   |

Layer 1/2 cake pieces in bottom of LARGE clear bowl. Spoon 1/2 pudding mixture over cake. Then layer with 1/2 pie filling, 3 bananas, sliced, 1/2 pineapple and 1/2 Cool Whip. Repeat layers ending with Cool Whip on top. Garnish with whole or chopped pecans and cherries. Serve right away. - not very pretty left over.

Karil Garrett

## ANGEL FOOD DESSERT

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 pkg. lemon Jello                | 1/2 c. chopped nuts         |
| 1 c. sugar                        | 1 sm. can crushed pineapple |
| 1 c. water                        | angel food cake             |
| 1 pt. whipping cream or Cool Whip |                             |

Heat Jello, sugar, and water together. Cool. When Jello mixture begins to get thick, whip in whipping cream, nuts, and pineapple. Spread mixture over angel food cake which has been broken into pieces and put in 9 x 13 pan. Chill until it has set up.

Barbara (Lane) Ball

## BUTTERFINGER CAKE

1 chocolate cake mix  
1 can Eagle Brand milk  
1 (12-oz.) jar caramel ice cream  
topping

4 frozen Butterfinger candy bars  
1 (12-oz.) Cool Whip

Bake cake as directed on box in a 9x13" pan. Cool. Poke holes in top of cake with handle of wooden spoon. Pour Eagle Brand milk evenly over the top of cake. Pour caramel topping over cake. Crush 2 candy bars and sprinkle over caramel. Cover with Cool Whip. Crush remaining candy bar and sprinkle on top. Refrigerate until ready to serve.

Mildred Lane

## PAYDAY CAKE

1 yellow cake mix  
2 eggs  
1/3 c. melted butter  
3 c. mini marshmallows  
12 oz. peanut butter chips

1/4 c. butter  
2/3 c. white syrup  
2 tsp. vanilla  
2 c. rice Krispies  
salted peanuts

Mix together cake mix, eggs, and 1/3 c. melted butter. Pat in the bottom of an ungreased 9x13 pan. Bake at 350° for 15-18 minutes. Pour mini marshmallows over the top of the hot cake. In a saucepan melt together peanut butter chips, butter, white syrup and vanilla. When all is melted, add two cups rice krispies. Pour over the top of the marshmallows. Spread to the edge of the pan. Pour salted peanuts on top.

Lillie Phillips

## DING DONG CAKE

8 Ding Dongs - approximately  
(8-oz.) cream cheese  
1 large carton of Cool Whip  
1 tsp. vanilla  
1 sm. box instant vanilla pudding  
2 sm. boxes instant chocolate  
pudding  
3 c. milk  
1/2 c. sugar

Cut Ding Dongs in half. Place cut side up in 9x13 pan. Mix cream cheese, sugar, half of Cool Whip and vanilla until creamy. Spread on top of Ding Dongs. Mix vanilla and chocolate puddings with milk and spread on top of cream cheese mixture. Refrigerate for 15 min. Spread remainder of Cool Whip on top. Keep refrigerated.

Mary Bushue

## POTATO CAKE

3 eggs  
2 c. sugar  
1 c. mashed potatoes, Irish  
1/2 c. shortening  
1 c. raisins  
1 c. nuts  
1 c. buttermilk  
1/2 tsp. soda  
1 tsp. baking powder  
1 1/2 c. flour  
3/4 tsp. salt

Bake in layers. I make caramel icing.

**Note:** This recipe came with the note: This cake and the strawberry cake is the only cake that I make that Mert likes very much.

Lillian Phillips

*Good judgement comes from experience, and experience - well, that comes from poor judgement.*

— Cousin Woodman

## MANDARIN CAKE

### Cake

1 pkg. yellow cake mix  
1 c. oil  
4 eggs

1 can small can, Mandarin  
oranges, juice and all

Mix cake mix, oil, eggs and oranges together and pour in greased 9x13" pan. Bake at 350° for 35 min. Cool. Stir all topping ingredients together until thoroughly mixed and spread on cooled cake. Keep refrigerated.

### Topping

1 lg. can crushed pineapple with  
juice

1 pkg. instant vanilla pudding  
1 (9-oz.) Cool Whip

Mildred Lane

## LEMON CAKE

1 lemon cake mix  
1 egg

1 c. lemon lime soda

Mix and bake. (Bake as on cake mix directions)

Roxie Henke

## MOCHA TORTE CAKE

### Cake

2 T. very strong coffee                      pinch of salt  
3 eggs    1 c. flour  
1 c. sugar                                         1 tsp. baking powder

Mix (cake) - 3 eggs, well beaten, 1 c. sugar, pinch of salt, 2 T. coffee, 1 c flour and 1 tsp. baking powder. Mix well and bake in 2 lined layer pans. (grease waxed paper) Bake at 350° approximately 15 - 20 minutes. Let cool.

### Filling and Topping

1 pt. cream                                      3/4 c. sugar  
2 T. strong, brewed coffee

Spread between and on top of cooled cake.

### Topping

1 c. powdered sugar                         2 T. strong brewed coffee

Mix together and drizzle over the top. Refrigerate over night. Serves 9 - 12. Very thin layers.

**Note:** This was my grandmother's recipe. We looked forward to it every Christmas.

Debbie Gilbert

## PUMPKIN BARS

### Bars

|               |                      |
|---------------|----------------------|
| 1 can pumpkin | 2 tsp. baking powder |
| 1 c. oil      | 1 tsp. soda          |
| 4 eggs        | 1 tsp. cinnamon      |
| 2 c. sugar    | 1 tsp. vanilla       |
| 2 c. flour    | 1 pinch salt         |

Bake 25-30 minutes at 350° or until done. Bake on large cookie sheet. Beat together icing ingredients and frost cooled bars.

### Icing

|                             |                     |
|-----------------------------|---------------------|
| 1 (3-oz.) pkg. cream cheese | 3 tsp. milk         |
| 3/4 stick oleo              | 3 c. powdered sugar |
| 1/2 tsp. vanilla            |                     |

Mildred Lane

## PINEAPPLE SHEET CAKE

### Cake

|            |  |
|------------|--|
| 2 c. flour | 1 tsp. baking soda                             |
| 2 c. sugar | 1 (15-oz.) can crushed pineapple,<br>undrained |
| 2 eggs     |  |
| 1/2 c. oil |  |

Mix all ingredients except pineapple together. Beat till smooth. Add pineapple. Beat till blended. Bake in sheet cake pan for 20-25 minutes at 350°. Boil oleo, Milnot, and sugar; cook 10 minutes. Add coconut and nuts. Ice cake while hot.

### Topping

|               |              |
|---------------|--------------|
| 1 stick oleo  | 1 c. coconut |
| 2/3 c. Milnot | 1 c. nuts    |
| 1 c. sugar    |              |

Barb Shanafelt

## JOHNNIE APPLESEED CAKE

|                  |                      |
|------------------|----------------------|
| 1/4 c. oleo      | 1 c. flour           |
| 8 apples, sliced | 1 c. milk            |
| 1 c. water       | 3 tsp. baking powder |
| 1 c. sugar       | 1 c. milk            |
| cinnamon         | 1 c. sugar           |

Melt oleo in an 8x10 pan. Cook apples in 1 cup of water and 1 cup of sugar. Pour into pan and sprinkle with cinnamon. Make a batter of 1 cup flour, 1 cup milk, and 3 tsp. of baking powder, 1 cup milk, and 1 cup sugar. Mix well and pour over apples. Bake 45 minutes at 350°.

**Note:** Good with ice cream or Cool Whip. Best when warm.

Louise Ernst

## OATMEAL CAKE

|                        |                    |
|------------------------|--------------------|
| 1 c. oats              | 1 1/3 c. flour     |
| 1 1/4 c. boiling water | 1 tsp. baking soda |
| 1 stick oleo           | 6 T. oleo          |
| 1 c. white sugar       | 1/2 c. nuts        |
| 1 c. brown sugar       | 1/2 c. coconut     |
| 2 eggs                 | 3/4 c. brown sugar |
| 1 tsp. vanilla         | 1/2 tsp. vanilla   |
| 1 tsp. nutmeg          |                    |

Pour boiling water over oats and let stand 20 minutes. Cream oleo and sugar. Add eggs, oatmeal, and vanilla. Then add the flour, and baking soda. Beat 1 minute. Bake 30 minutes at 350°. For the topping mix softened oleo, nuts, coconut, brown sugar, and vanilla. Pour over cake and place under broiler until it starts to brown.

Ann See

*I find that a great part of the information I have was acquired by looking up something and finding something else on the way.*

— Franklin P. Adams

## OATMEAL CAKE

1 c. oatmeal  
1 1/4 c. boiling water  
1 c. sugar  
1 c. brown sugar

2 eggs  
1 2/3 c. flour  
1 tsp. baking soda  
1/2 c. butter

Pour boiling water over oatmeal, let stand 20 minutes. Mix all ingredients together and bake at 350° 40 to 50 minutes in a 9x13 pan.

### Icing for Oatmeal Cake

1/2 c. brown sugar  
1/4 c. milk  
1 c. coconut

1 c. nuts (optional)  
6 T. melted butter or margarine

Mix together and spread on cake.

Dolores M. Rose

## WALNUT CAKE

1 tsp. nutmeg  
1 tsp. cinnamon  
1 1/2 tsp. ginger  
2 eggs  
1 c. walnut meats  
2 tsp. Clabber baking powder

2 T. shortening  
1/8 tsp. salt  
2 c. sugar  
1 c. Pet milk (use med. cups)  
1 c. water

Mix eggs, sugar and shortening together, then the milk and water. Sift flour, cinnamon, nutmeg, ginger, salt, and baking powder together. Bake in 300° oven for 35-40 minutes.

Marie Shaw

## WALNUT CAKE

1 1/2 c. sugar  
1/2 c. butter  
2 c. flour  
1/2 c. chopped walnuts

2 egg whites  
1 tsp. cream of tartar  
1/2 tsp. baking soda

Beat butter and sugar. Beat egg whites to a stiff froth. Put them together and add nuts last.

Nellie Mazanek

## CHOCOLATE CROISSANT PUDDING

1 qt. heavy cream  
1 c. unsweetened cocoa powder  
8 eggs  
2 egg yolks

1 1/2 c. sugar  
6 croissants  
1/2 c. semi-sweet chocolate chips  
Vanilla ice cream

In a large saucepan over medium-high heat, bring cream just to a boil. Remove pan from heat and whisk in cocoa. Set aside to cool to room temperature. Preheat oven to 350°. In a large bowl, whisk together eggs, yolks and sugar. Pour cream mixture into egg mixture and whisk until well blended. Break croissants into 1 inch pieces and line bottom of a 9" x 13" glass baking dish. Stir chocolate chips into cream mixture and pour over croissants. Bake 50 to 60 minutes, until still jiggly in center. Cool on a rack 30 minutes. Serve warm with vanilla ice cream.

Shari Shanafelt

## QUEEN BEE CAKE

|                            |                       |
|----------------------------|-----------------------|
| 1 c. boiling water         | 1 tsp. vanilla        |
| 1 c. dates (chopped)       | 1 1/3 c. flour        |
| 1 tsp. soda                | 1 tsp. baking powder  |
| 1/4 c. butter or margarine | 1/4 tsp. salt         |
| 1 c. sugar                 | 1/2 c. chopped pecans |
| 1 egg                      |                       |

Pour boiling water over dates; stir in soda and set aside to cool. Cream butter add sugar, beating well. Add egg and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with date mixture. Stir in pecans. Pour into a greased and floured 9x13 baking pan. Bake at 350° for 30 minutes or until toothpick inserted in center comes out clean. Spread topping over warm cake. Cut into squares. Garnish with a dollop of whipping cream and a cherry. Yield 12 - 15 servings

### Topping

|   |                            |
|---|----------------------------|
| 1/2 c. plus 2 T. firmly packed<br>brown sugar | 1/2 c. butter or margarine |
| 1/2 c. plus 2 T. whipping cream               | 2 c. flaked coconut        |
|   | 1 c. chopped pecans        |

Combine brown sugar, whipping cream, and butter or margarine in heavy saucepan. Bring to boil and cook 4 to 5 minutes, stirring constantly. Stir in coconut and pecans; spread over warm cake. Cool. Serve with whipped topping and cherry on top (optional)

Nelda Zinser

## MOM'S COCA COLA CAKE

(Alecia White's Favorite Chocolate Cake)

### Cake

|                                 |                |
|---------------------------------|----------------|
| 2 c. unsifted flour             | 1 c. Coca Cola |
| 2 sticks butter or oleo         | 2 c. sugar     |
| 1/2 c. buttermilk               | 3 T. cocoa     |
| 1 tsp. baking soda              | 2 beaten eggs  |
| 1 1/2 c. miniature marshmallows | 1 tsp. vanilla |

Combine flour and sugar in mixing bowl. Heat butter, cocoa, and Coca Cola to boiling and pour over flour mixture, mixing together thoroughly. Add buttermilk, eggs, baking soda, vanilla, and marshmallows. Mix well. This is a thin batter with marshmallows floating on top. Bake in a sheet cake pan at 350° for 30 to 35 minutes.

### Icing for Coca Cola Cake

|                       |  |
|-----------------------|--|
| 1/2 c. butter or oleo | 2 1/3 c. powdered sugar                                |
| 6 T. Coca Cola        | 1 c. chopped pecans (toasted in oven while preheating) |
| 2 to 3 T. cocoa       |  |

Combine butter, cocoa, and Coca Cola, then heat to boiling. Pour over sugar and beat well. Add pecans and pour over cooled cake.

Dave White

*Happiness is inward, and not outward; and so, it does not depend on what we have, but on what we are.*

— Henry Van Dyke

## APPLE WALNUT CAKE

1 (20-oz.) can apple pie filling  
2 c. flour  
1 1/2 tsp. soda  
2 eggs (well beaten)  
1 tsp. vanilla

2/3 c. oil  
3/4 c. chopped walnuts  
1 c. sugar  
1 tsp. salt

Preheat oven to 350°. Spread pie filling in bottom of 9"x13" pan. Combine flour, sugar, soda, salt. Sprinkle over filling; combine eggs, vanilla, oil and 1/2 cup nuts, and mix well. Pour over ingredients in pan; stir only until blended. Bake 40 to 45 minutes. Cool 20 minutes.

### Icing

1 c. sugar  
1/2 c. sour cream

1/2 tsp. soda

Stir over medium heat till boiling. Pour topping over cake; sprinkle with remaining nuts.

Dolores M. Rose

## RAW APPLE CAKE

1 1/2 c. sugar  
2 eggs  
1/2 c. oil  
4 c. apples-diced  
2 c. flour

2 tsp. soda  
2 tsp. cinnamon  
1 tsp. nutmeg  
1/4 tsp. salt  
1/8 tsp. cloves

Mix together sugar, eggs, and oil. Add apples. Sift together flour, soda, cinnamon, nutmeg, salt, and cloves and add to apple and sugar mixture. Bake at 325° for about 60 minutes.

Leola Woodward

## GERMAN APPLE CAKE

1 stick butter or oleo  
2 c. sugar  
2 eggs  
2 c. flour  
1 tsp. baking powder  
3/4 tsp. baking soda

1/2 tsp. salt  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
3 c. chopped apples  
1 c. walnuts or pecans  
1/2 c. raisins (optional)

In mixing bowl cream butter, and add sugar and beat until fluffy. Beat in eggs. Sift in dry ingredients and add to mixture. Stir in apples and nuts. Bake in a greased 9x13 pan for 45-50 min. at 325°.

Roxie Henke

## APPLE CAKE WITH WARM SAUCE

cake

4 c. chopped peeled apples  
2 c. sugar  
2 c. flour  
1 c. butter

4 tsp. cinnamon  
2 tsp. baking soda  
2 eggs, beaten

Cream 1 cup butter and 2 cups sugar, then add 2 cups flour. Mix in the apples, cinnamon, and baking soda. Let set for one hour. Then add the beaten eggs. Bake in a 9 x 13 pan at 350° for 40 minutes.

Warm Sauce

1 c. sugar  
1 c. brown sugar  
1 T. flour  
1/2 c. water

1/2 stick butter  
1 tsp. vanilla  
whipped cream

In a saucepan mix the flour and water. Then add the sugars and bring to a boil. Simmer 3 to 5 minutes and add the butter and vanilla. Pour the warm sauce over individual squares of cake and top with whipped cream.

Shelly Phillips

## OLEO POUND CAKE

1 lb. margarine, whipped well  
1 lb. powdered sugar  
6 eggs

3 c. cake flour  
1 tsp. vanilla, if desired

Cream margarine and powdered sugar. Add eggs one at a time. Stir in flour and vanilla. Bake at 350 degrees for 1 hour and 10 minutes in a lightly greased angel food pan.

**Note:** Put oven rack on 2nd level.

**Eleanor Wilson**

*A pessimist sees the difficulty in every opportunity; an optimist sees the opportunity in every difficulty.*

— Sir Winston Churchill

## ORANGE POUND CAKE

|   |   |
|---|---|
| 2 sticks unsalted butter, at room temperature | 1 tsp. kosher salt                            |
| 2 1/2 c. sugar, divided                       | 3/4 c. freshly squeezed orange juice, divided |
| 4 extra-large eggs, at room temperature       | 3/4 c. buttermilk, at room temperature        |
| 1/3 c. grated orange zest                     | 1 tsp. vanilla extract                        |
| 3 c. flour                                    | 1 c. powdered sugar, sifted                   |
| 1/2 tsp. baking powder                        | 1 1/2 T. freshly squeezed orange juice        |
| 1/2 tsp. baking soda                          |   |

Preheat oven to 350°. Grease and flour two loaf pans. Line the bottoms with parchment paper. Cream the butter and 2 cups of sugar til light and fluffy. On medium speed, beat in the eggs, one at a time, and the orange zest. In a large bowl, sift together the flour, baking powder, baking soda and salt. In another bowl, combine 1/4 cup of the orange juice, the buttermilk and vanilla. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Divide the batter evenly between the pans, smooth the tops, and bake for 45 minutes to 1 hour or until center is done. While the cakes bake, cook the remaining 1/2 cup of sugar with the remaining 1/2 cup orange juice in a small saucepan over low heat until the sugar dissolves. When the cakes are done, let them cool for 10 minutes. Take them out of the pans and place them on a baking rack set over a tray. Spoon the orange syrup over the cakes and allow the cakes to cool completely. To glaze, combine the powdered sugar and orange juice in a bowl, mixing with a wire whisk until smooth. Add a few more drops of juice, if necessary, to make it pour easily. Pour over the cakes and allow the glaze to dry. Wrap well and store in the refrigerator.

**Shari Shanafelt**

## BLUEBERRY POUND CAKE

1 pkg. butter flavored cake mix      3 eggs  
8 oz. cream cheese, softened      2 c. blueberries  
1/2 c. vegetable oil

Preheat oven to 350°. Flour 10" tube pan. Combine cake mix, cream cheese, oil, and eggs. Beat until smooth. Gently fold in blueberries. Spoon into pan. Bake about 1 hour or until tooth pick comes out clean. May serve with whipped cream.

Barbara (Lane) Ball

## RAISIN CAKE

1 c. raisins      2 c. flour  
2 c. water      1 tsp. cinnamon  
1 tsp. soda      tsp. nutmeg  
2 rounded T. shortening      pinch of salt  
1 c. sugar

Cook raisins and 2 cups water down to 1 cup water. Add 1 tsp. soda to liquid; add other ingredients, and mix well. Bake 30-35 minutes at 375°. Sprinkle top with powdered sugar & cinnamon.

Eleanor Tate

## TROPICAL CAKE

2 c. flour      1 (8-oz.) c. crushed pineapple  
1 tsp. cinnamon      with juice  
1 tsp. soda      1 1/2 tsp. vanilla  
1 tsp. salt      3 eggs  
2 c. sugar      2 c. chopped bananas  
1 1/2 c. oil

Mix all ingredients together well, and bake 1 hour at 350° in bundt pan.

Eleanor Tate

## PINEAPPLE CAKE

1 yellow cake mix, made according to package directions      Cool Whip  
1 lg. can crushed pineapple  
1 (1-oz.) pkg. instant vanilla pudding, made according to package directions

Make yellow cake mix according to package directions and bake in a 9x13 pan. While cake is warm, poke with holes. Pour can of crushed pineapple over cake. Place cake in refrigerator and cool. Spread prepared instant vanilla pudding over the top. Add Cool Whip over pudding. Top with chopped English walnuts.

Bev Hawkey

## AUNT EILEEN'S CRAZY CAKE

|                |               |
|----------------|---------------|
| 1 1/2 c. flour | 1/2 tsp. salt |
| 1 c. sugar     | 1 T. vinegar  |
| 3 T. cocoa     | 1 T. vanilla  |
| 1/2 tsp. soda  | 6 T. oil      |

Sift together flour, sugar, cocoa, soda and salt. Make 3 holes. Mix the vinegar, vanilla and oil and put in holes. Over all this put 1 cup water. Stir do not beat. Put in 8x8" pan and bake at 350° until done.

Mildred Lane

## UPSIDE DOWN GERMAN CHOCOLATE CAKE

1 c. pecans  
1 c. coconut  
1 box German chocolate cake mix

1 (8-oz.) cream cheese  
1 stick butter  
1 1-lb. box powdered sugar

Use 11 x 13" pan and spray with cooking spray on bottom and sides. Preheat oven to 350°. Spread pecans and coconut on bottom of pan. Mix cake mix according to directions and pour over pecans and coconut. Cream the butter and cream cheese and beat in the powdered sugar. Drop by spoonfuls close together over the cake mix. Bake for 40 min. Let cool for 1 hr. Then turn upside down and serve.

Jana Doolen

## CHOCOLATE PUDDING CAKE

cake

3/4 c. sugar  
1 c. flour  
1/4 tsp. salt  
2 tsp. baking powder

2 T. cocoa  
1/2 c. milk  
3 T. butter  
1 tsp. vanilla

Sift sugar, flour, salt, baking powder, and cocoa together. Stir in milk, butter, and vanilla. Spread into a 9" square pan. Use the topping recipe before baking.

Topping

1/2 c. white sugar  
1/2 c. brown sugar

1/4 c. cocoa  
1 1/2 c. water

Mix the sugar and cocoa. Sprinkle over the top of cake batter. Pour the water over the cake batter. Bake at 350° for 45 minutes or until top springs back. Eat warm or cold.

Sue Jones

## CRAZY CHOCOLATE CAKE

|                    |                  |
|--------------------|------------------|
| 3 c. flour         | 12 T. melted oil |
| 2 tsp. baking soda | 2 T. vinegar     |
| 6 T. cocoa         | 2 tsp. vanilla   |
| 2 c. sugar         | 2 c. cold water  |
| 1 tsp. salt        |                  |

Sift together all dry ingredients. Make three holes with a spoon in dry ingredients. Add liquid ingredients in order as listed. Mix - may be mixed with just a fork. Bake in a greased 8 X 8 pan at 350° for approximately 25 minutes.

**Note:** This is an old family recipe handed down by my mother, Lena Schirr of luka, IL.

Betty Brown

## CHOCOLATE SHEET CAKE

|                |                  |
|----------------|------------------|
| 2 c. flour     | 1/2 c. oil       |
| 2 c. sugar     | 1/2 c. sour milk |
| 4 T. cocoa     | 1 T. baking soda |
| 1 c. water     | 2 eggs           |
| 1 stick butter | 1 tsp. vanilla   |

In mixing bowl, combine flour, sugar, and cocoa. Heat water, butter, and oil to boiling. Add this to flour mixture. Beat in sour milk with baking soda. Add eggs and vanilla. Bake at 400° for 20 minutes.

### Icing

|                      |                        |
|----------------------|------------------------|
| 1 sticks oleo        | 1 tsp. vanilla         |
| 4 T. cocoa           | milk                   |
| 1 box powdered sugar | 1/2 c. nuts (optional) |

Melt oleo and stir in cocoa. Mix in powdered sugar, vanilla, and enough milk to right consistency for icing. Ice while cake is warm. Add 1/2 cup nuts (optional).

Carol Bass

## MAYONNAISE CAKE

### Mayonnaise Cake

|                        |                 |
|------------------------|-----------------|
| 2 c. flour             | 4 eggs          |
| 2/3 c. cocoa           | 1 tsp. vanilla  |
| 1 1/4 tsp. baking soda | 1 c. mayonnaise |
| 1/4 tsp. baking powder | 1 1/3 c. water  |
| 1 2/3 c. sugar         |                 |

Mix the flour, cocoa, baking soda, and baking powder. Set aside. Mix at high speed the sugar, eggs, vanilla or until light and fluffy. At low speed beat in mayonnaise. Add flour mixture in for 4 additions, alternating with water, beginning and ending with flour. Pour into 9 x 13 pan. Bake at 350°

### Frosting

|              |                   |
|--------------|-------------------|
| 5 T. flour   | 1/2 c. shortening |
| 1 c. milk    | 1 c. sugar        |
| 1 stick oleo |                   |

Cook flour and milk until thick. Cool. Add oleo, shortening and sugar and beat 10 minutes.

Debbie See

## ROCKY ROAD CAKE

|                                 |                               |
|---------------------------------|-------------------------------|
| 1 chocolate cake mix            | 1 tsp. vanilla                |
| 1 c. semi-sweet chocolate chips | 4 c. miniature marshmallows   |
| 2/3 c. whipping cream           | 1/2 c. toasted chopped pecans |
| 1 c. powdered sugar, sifted     |                               |

Prepare cake mix according to directions. Bake in 9x13 pan. In small saucepan, combine chocolate chips and cream. Cook over low heat stirring frequently until smooth. Stir in powdered sugar and vanilla. When cake is done, immediately spread marshmallows in single layer on hot cake. Drizzle chocolate sauce over cake. Top with pecans.

Karen Robnett

## GERMAN CHOCOLATE CAKE

### Cake

|  |                              |
|--|------------------------------|
| 1 pkg. German sweet cooking chocolate      | 1 tsp. vanilla               |
| 1/2 c. boiling water                       | 2 1/2 c. sifted cake flour   |
| 1 c. butter, margarine or other shortening | 1 tsp. baking soda           |
| 2 c. sugar                                 | 1/2 tsp. salt                |
| 4 egg yolks, unbeaten                      | 1 c. buttermilk              |
|  | 4 egg whites, stiffly beaten |

Melt chocolate in one half cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and melted chocolate and mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8 or 9 inch layer pans, lined on bottoms with paper. Bake in moderate oven (350°) for 35 to 40 minutes. Cool.

### Frosting

|                            |                |
|----------------------------|----------------|
| c. milk or evaporated milk | 1 tsp. vanilla |
| 1 c. sugar                 | 1 can coconut  |
| 3 egg yolks                | 1 c. pecans    |
| 1/2 lb. margarine          |                |

Combine milk, sugar, yolks, margarine, and vanilla in a saucepan. Cook over medium heat for 12 minutes, stirring constantly, until mixture thickens. Add coconut and pecans. Beat until cool and spreading consistency. Make enough to frost three 9 inch layers.

Lillie Phillips

*Well done is better than well said.*

— Benjamin Franklin

## CRAZY PUDDING CAKE

1 1/2 c. flour  
1 tsp. soda  
3 T. cocoa  
1/4 tsp. salt

1 c. sugar  
1 tsp. vanilla  
1 T. oil  
1 c. warm water

Sift all ingredients together and pour into ungreased 9 inch cake pan. Mix 1 cup brown sugar and 3 table spoons cocoa and sprinkle over cake batter. Pour 1 cup warm water over sugar and cocoa and batter. Bake for 30 minutes at 350°.

Huffy Hanna

## SUNSHINE ANGEL FOOD CAKE

8-10 egg yolks (saved from angel  
food cake preparation)  
1/2 c. cold water  
1 c. sugar  
1 1/2 c. cake flour

1/2 tsp. cream of tartar  
1/2 tsp. baking powder  
1/2 tsp. lemon flavoring  
1/2 tsp. vanilla

Sift flour with baking powder and cream of tartar. Beat yolks, add water and beat 10-15 minutes. Add sugar and beat 5 minutes. Fold in flour mixture. Fold in flavoring. Bake same as white angel food.

Judy McCarty

## YELLOW ANGEL FOOD CAKE

|                     |                          |
|---------------------|--------------------------|
| 8-10 egg yolks      | 1/2 tsp. cream of tartar |
| 1/2 cold water      | 1/2 tsp. baking powder   |
| 1 c. sugar          | 1/2 tsp. lemon extract   |
| 1 1/2 c. cake flour | 1/2 tsp. vanilla extract |

Beat yolks with mixer, then add water and beat for 10-15 minutes. Add the sugar and beat 5 minutes more. Sift the flour, cream of tartar, and baking powder and fold into the yolk mixture. Then fold in the extracts. Bake in an angel food cake pan as you would an angel food cake. Set on the lowest rack in oven at 350° for about 40-45 minutes. Turn upside down until cool.

**Note:** I used this recipe a lot, when we lived on the farm and raised chickens. I either made noodles after making angel food cake or this recipe to use up the yolks.

Shelly Phillips

## CHOCOLATE ANGEL FOOD CAKE

|                          |                         |
|--------------------------|-------------------------|
| 2 c. sugar               | 1 tsp. vanilla          |
| 1 heaping cup cake flour | 3/4 c. brown sugar      |
| 1/2 c. cocoa             | 3/4 c. white sugar      |
| 12 egg whites            | 1/2 c. white corn syrup |
| 1 tsp. cream of tartar   | 2 egg whites            |
| 1/4 tsp. salt            | 1 tsp. vanilla          |

Sift the flour and cocoa. Beat the egg whites until frothy. Then beat in cream of tartar and salt until stiff. Add the sugar and flour gradually and vanilla. Bake 1 hour at 325°. For the frosting, Boil the sugars and syrup to a soft ball stage. Pour over 2 beaten egg whites and vanilla. Beat until cool and spreading consistency.

Dot Garrett

## LEMON CAKE

1 pkg. lemon Jello  
1 c. boiling water  
1 box yellow cake mix

1 tsp. lemon extract  
4 eggs  
1 c. oil

Dissolve and chill Jello and water. Add all to Jello mixture and bake in greased cake or tube pan for 30 min. at 350°. Ice while hot. ICING: 4 tablespoons lemon juice, 1 c. powdered sugar, 1 teaspoon lemon rind, 3 tablespoons water and 1 c. powdered sugar.

Mildred Lane

## CARROT CAKE

### Cake

3 eggs  
1 1/2 c. vegetable oil  
2 c. sugar  
1 tsp. vanilla  
2 c. flour  
1 tsp. baking soda

1 c. chopped walnuts  
1 tsp. salt  
2 c. (1 lb.) grated carrots  
1 (8-oz.) can crushed pineapple  
packed in water, drained  
1 1/2 c. shredded coconut

Beat eggs until light. Slowly pour in oil while beating. Add sugar and vanilla; beat well. Combine flour, salt, and soda. Gradually add to egg and sugar mixture until well mixed. Stir in carrots, pineapple, coconut, and nuts. Pour batter into greased and floured bundt pan; place on cookie sheet. Bake in preheated 350° oven for one hour or until tested done. Allow to cool slightly, remove from pan and cool thoroughly. Frost with cream cheese frosting.

### Frosting

1/2 c. butter  
1 (8-oz.) pkg. cream cheese

1 tsp. vanilla  
1-lb. powdered sugar

Blend the softened butter and cream cheese in a bowl. Beat in the vanilla and powdered sugar. If frosting is too thick, add a little milk.

Karen Robnett

## CARROT CAKE

2 c. sugar  
1 c. vegetable oil  
4 eggs  
2 tsp. baking soda  
2 c. flour  
2 tsp. cinnamon  
1 tsp. salt  
3 c. grated carrots  
1 c. chopped nuts

Preheat oven 350°. Coat 2- 8 inch cake pans with nonstick spray and flour. In large bowl with electric beaters combine sugar, oil and eggs. Sift together flour, baking soda, cinnamon, salt. Add together with sugar mixture. Add carrots and nuts. Blend until smooth thick batter forms. Pour batter evenly in cake pans. Bake 35 - 40 minutes or until toothpick inserted in center comes out clean. Let cool. Frost with cream cheese frosting.

### Cream Cheese Frosting

(8-oz.) pkg. cream cheese  
softened  
1 stick butter  
1 lb. powder sugar  
1 tsp. vanilla

Beat together until smooth & creamy.

Jean Deadmond

## CARROT CAKE

2 eggs  
3/4 c. oil  
1 c. flour  
1/2 tsp. salt  
1 c. sugar  
2 jars baby food carrots  
1 tsp. baking soda  
1/2 tsp. cinnamon

Mix oil, eggs, and baby food until blended. Add sugar. Mix dry ingredients together in separate bowl; then add slowly to batter. Mix well. Place in greased and floured 8 x 8 pan. Bake @ 350° for 30-40 minutes or until toothpick inserted in center comes out clean. Allow to cool before icing. Icing: 4 oz. cream cheese, 1/4 c butter, 1 3/4 c. powdered sugar, 1 tsp. vanilla. Mix until well blended. This recipe easily doubles to make a 9 x 13 cake.

Amy Yates Williams

## PUMPKIN ROLL

3 eggs  
1 c. sugar  
1 tsp. lemon juice  
2/3 c. pumpkin  
3/4 c. flour  
1 tsp. baking powder

2 tsp. cinnamon  
1/2 tsp. salt  
1/2 tsp. ginger  
1/2 tsp. nutmeg  
1 c. pecans, chopped (optional)

Beat eggs for 5 minutes on high. Add sugar, lemon juice and pumpkin mix well. Add remaining ingredients, except pecans. Grease jelly roll pan and place waxed paper in bottom, making sure waxed paper is extended beyond all sides of pan. Pour batter into pan. Cover batter with pecans. Bake in a 375° oven for 15 minutes. When baked remove from waxed paper immediately and roll in a towel which has been sprinkled with confectioners sugar. Be sure to roll towel and cake together. When cool, unroll and spread with filling.

### Filling

1 (8-oz.) pkg. cream cheese,  
softened  
1 tsp. vanilla

1 c. confectioners' sugar  
4 T. butter or margarine,  
softened

Combine cream cheese, vanilla, confectioners' sugar and butter. Beat until smooth and creamy. Spread filling on unrolled pumpkin roll. Roll back up and refrigerate. Slice to serve.

Barbara Ambuehl

*I'm a great believer in luck, and I find the harder I work the more I have of it.*

— Thomas Jefferson

## BANANA CAKE

### Cake

|                      |                     |
|----------------------|---------------------|
| 1 7/8 c. cake flour  | 1/2 c. shortening   |
| 1 tsp. baking powder | 1 c. mashed bananas |
| 1 tsp. baking soda   | 1 unbeaten egg      |
| 1 1/4 c. sugar       | 1/2 c. buttermilk   |
| 3/4 tsp. salt        |                     |

Sift flour once before measuring. Then sift flour, baking powder, baking soda, sugar, and salt together. Add shortening, bananas, egg, and buttermilk to dry ingredients and beat not too long. Bake 25 or 30 minutes at 275°. For icing, cream shortening or butter. Add powdered sugar, vanilla, bananas, and a few drops of lemon juice to keep bananas from turning dark.

### Icing

|                             |                       |
|-----------------------------|-----------------------|
| 1/2 c. shortening or butter | vanilla               |
| 3 c. powdered sugar         | few drops lemon juice |
| 1/2 c. mashed bananas       |                       |

Mabel Holler

## WHITE CAKE

|                            |                              |
|----------------------------|------------------------------|
| 2 1/2 c. sifted cake flour | 1 1/3 c. sugar               |
| 3 3/4 tsp. baking powder   | 1 c. milk                    |
| 1/2 tsp. salt              | 1 tsp. vanilla               |
| 1/2 c. shortening          | 3 egg whites, stiffly beaten |

Sift flour once; measure and sift 3 times with baking powder and salt. Cream shortening and add sugar gradually, keeping mixture light and fluffy. Add dry ingredients alternately with milk and flavoring, beating after each addition. Fold in egg whites. Bake in greased pan in moderate oven.

Evelyn Bouseman

## GRANDMA JONES'S BANANA CAKE

|  |                      |
|--|----------------------|
| 1/2 c. butter or margarine,<br>creamed               | 2 c. flour           |
| 1 1/4 c. sugar                                       | 1 tsp. baking soda   |
| 2 eggs   | 1 tsp. baking powder |
| 1 c. sour milk (2 T. vinegar in<br>milk - let stand) | 2 ripe bananas       |
|  | 1 tsp. vanilla       |

Mix ingredients well. Pour into a greased and floured 9x12 pan. Bake at 325° for 30-45 minutes. Top cake with icing made from powdered sugar and milk or evaporated milk.

**Note:** Recipe by Lou Jones (Mrs. G. Frank Jones) 1884-1971

Jim Jones

## ONE EGG CAKE

|                   |                      |
|-------------------|----------------------|
| 1 c. sugar        | 2 c. flour           |
| 1/2 c. shortening | 2 tsp. baking powder |
| 1 egg             | 1 tsp. salt          |
| 1 c. milk         | 1 tsp. vanilla       |

Mix sugar, shortening, egg, milk, flour, baking powder, salt, and vanilla in a bowl. Pour into a 9x13 greased pan. Bake at 350° for about 20 minutes until done.

Lela Dunlap

## ITALIAN CREAM CAKE

### Cake

1 stick margarine  
1/2 c. vegetable oil  
2 c. sugar  
5 egg yolks  
2 c. flour  
1 tsp. soda

1 c. buttermilk  
1 tsp. vanilla  
1 sm. can angel flake coconut  
1 c. chopped nuts  
5 egg whites, stiffly beaten

Cream margarine and shortening; add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and soda and add to creamed mixture alternately with buttermilk. Stir in vanilla. Add coconut and chopped nuts. Fold in stiffly beaten egg whites. Pour batter into three greased and floured 8 inch cake pans. Bake at 350° for 25 minutes or until cake tests done. Cool and frost with cream cheese frosting.

### Cream Cheese Frosting

1 (8-oz.) pkg. cream cheese,  
softened  
1/2 stick margarine (1 use one  
stick)

1 box powdered sugar  
1 tsp. vanilla  
chopped nuts

Beat cream cheese and margarine until smooth. Add sugar and mix well. Add vanilla and beat until smooth. Spread between layers and on top and sides. Sprinkle with pecans.

Lillie Phillips

## ITALIAN CREAM CAKE

1/2 c. shortening  
1 stick butter  
1 c. sugar  
5 eggs  
2 c. flour

1 tsp. soda  
1 c. buttermilk  
1 tsp. vanilla  
1 c. coconut  
1 c. nuts chopped

Cream shortening, butter and sugar. Beat egg yolks, one at a time, add flour, soda & flour alternating with buttermilk. Stir in vanilla, coconut & nuts. Beat egg white until very stiff, fold into batter. Pour into cake pans and bake at 350° until done.

### Icing

1 oz. Parmesan cheese  
1 box powdered sugar

1/2 stick soft butter  
1 tsp. vanilla

Beat ingredients & spread on cake.

Janeen (Ambuehl) Hawley  
My Grandmother Lora Gentry's Recip

## YUM - YUM CAKE

1 yellow cake mix  
1 lg. can crushed pineapple  
1 lg. vanilla instant pudding  
2 c. milk

(8-oz.) softened cream cheese  
(8-oz.) Cool Whip  
7 1/2 oz. coconut  
pecans

Bake yellow cake mix as directed on pkg. Pour into large pan 11 1/2 x 17 x 3. After baking, poke holes with a fork. Pour the juice drained from the large pineapple and cool. Topping: Make pudding using 2 cups of milk. Mix the pudding, cream cheese, and Cool Whip and spread on cake. Spread the crushed pineapple on next and then the coconut. Then sprinkle with chopped pecans.

Andi Phillips

## THUNDER CAKE

1 c. shortening  
1 3/4 c. sugar  
1 tsp. vanilla  
3 eggs, separated  
1 c. cold water

1/3 c. puréed tomatoes  
2 1/2 c. cake flour  
1/2 c. dry cocoa  
1 1/2 tsp. baking soda  
1 tsp. salt

Combine shortening, sugar, vanilla, water, tomatoes, and egg yolks. Beat whites until stiff, then fold in. Sift together dry ingredients. Mix dry into creamy mixture. Bake in 2 greased and floured 8 1/2 inch round pans at 350° for 35 to 40 minutes. Frost with chocolate butter frosting. Top with strawberries.

**Note:** There is a great story to go along with Thunder Cake. Check the book out at the Kinmundy Library. *Thunder Cake* by Patricia Polacio

Marla Shirley

## THREE DAY COCONUT CAKE

1 Duncan Hines Butter Cake mix (12-oz.) coconut  
2 c. sugar (8-oz.) Cool Whip  
2 c. sour cream

Mix the box cake according to directions. Bake in 2 round cake pans. Cool. Then cut each layer into 2 layers. While cake is baking, mix and refrigerate the sugar, sour cream, and coconut. Save out 1 cup of the mixture and mix with Cool Whip. Spread the first refrigerated mixture on the cake layers and top with the cool whip mixture. Put into an airtight container. Refrigerate for 3 days before serving.

Marlis Neilson

*Not everything that is faced can be changed, but nothing can be changed until it is faced.*

— James Baldwin

## BETTER THAN SEX CAKE

1 pkg. German chocolate cake mix    1/2 jar caramel sauce  
7 oz. can sweetened condensed    Cool Whip  
milk    8 Heath candy bars.

Bake cake as directed in 13 x 9 pan. Cool slightly. Using end of a wooden spoon, poke holes into cake. Drizzle over cake mixture of milk and caramel sauce. Let stand for one hour. Top with Cool Whip. Crush 8 Heath candy bars and sprinkle over top or you can use a package of already crushed Heath candy

Barbara (Lane) Ball

## PUMPKIN PIE CAKE

4 eggs, slightly beaten    1 tsp. vanilla  
1 (16-oz.) can pumpkin    1 can Milnot  
1 1/2 c. sugar    1 box yellow cake mix  
2 tsp. pumpkin pie spice    2 sticks oleo, melted  
1 tsp. salt    1 c. chopped nuts

Mix first 6 ingredients in order listed. Pour into ungreased 9x13" pan. Sprinkle cake mix over filling. Pour melted oleo over top of cake mix. Sprinkle with chopped nuts. Bake at 350° for 1 hour or until knife comes out clean when inserted at center. Serve warm or cold; plain or with Cool Whip. Keeps well frozen.

Dorothy Doolen

## POCKETS-OF-LEMON CAKE

1 pkg. Pillsbury Moist Supreme  
White Cake Mix  
1 1/4 c. water  
1/3 c. Crisco oil  
4 egg whites

1 can lemon pie filling  
1 can Pillsbury Creamy Supreme  
Lemon Frosting  
1 (8-oz.) Cool Whip

Heat oven to 350°. Prepare 13X9" cake pan (grease and flour) or spray with Crisco No Stick Cooking Spray. Prepare cake mix as directed on package using water, oil and egg whites. Spread batter. Drop pie filling by heaping teaspoonful evenly onto batter. Bake at 350° for 30-40 minutes or until edges pull away from pan and top is golden brown. Cool cake 45 minutes. Combine frosting and Cool Whip. Spread over cooled cake. Best if served chilled. Store loosely covered in refrigerator. Preparation time - 15 minutes. Ready in 1 hour 40 minutes. Serves 16.

Susan Smith

## SALLY CAKE

### Sally Cake

|                      |                |
|----------------------|----------------|
| 3 c. flour           | 1 tsp. salt    |
| 2 c. sugar           | 2 T. vinegar   |
| 6 heaping tsp. cocoa | 1 tsp. vanilla |
| 2 tsp. soda          | 2 c. water     |
| 3/4 c. oil           |                |

Sift together flour, sugar, cocoa, soda and salt. Add oil, vinegar, and vanilla. Mix. Add 2 c. water and beat. Bake in ungreased 9 x 13 pan for 30 minutes at 350 degrees. Best to store in refrigerator.

### Sally Cake "Whipped Cream"

#### Frosting

|                   |                   |
|-------------------|-------------------|
| 5 T. flour        | 1/2 c. shortening |
| 1 c. milk         | 1 c. sugar        |
| 1 stick margarine |                   |

Mix flour and milk -- cook until thick. Cool in refrigerator. Cream margarine, shortening and sugar. Add cooled paste and beat 10 minutes on high speed. (not always necessary to beat 10 minutes)

**Note:** Use "Sally Cake" icing recipe only. This is a heavy, meaty cake (very moist). The recipe was given to me by our former minister's wife, Sally Hunt.

Ginny Randolph

## MOTHER'S BURNT SUGAR CAKE

|  |                      |
|--|----------------------|
| 1 c. sugar                               | 3 eggs               |
| 1 1/2 c. sugar                           | 3 c. flour           |
| 1/2 c. Burnt sugar liquid * see<br>below | 3 tsp. baking powder |
| 2/3 c. butter                            | 1 c. water           |
|  | 1 tsp. vanilla       |

Melt 1 cup sugar and let cool. make Burnt sugar liquid by melting the 1 cup sugar in pan, when melted dark brown add 1 cup water. Boil hard for 5 minutes. Cream butter well, add sugar gradually, then add 1/2 cup liquid. Beat eggs well and add to butter. Beat well, Bake in 2 layers.

### Frosting

|                         |              |
|-------------------------|--------------|
| 2 c. sugar              | 1 c. cream   |
| 2 T. burnt sugar liquid | dash of salt |

**Note:** This was mother's specialty, and she won many prizes with it at the county fair.

Mamie Garrett Bassett  
Submitted by Evelyn Ford

## EARTHQUAKE CAKE

|                               |                               |
|-------------------------------|-------------------------------|
| 1 c. chopped nuts             | 1 stick oleo (softened)       |
| 1 c. chopped coconut          | 8 oz. cream cheese (softened) |
| chocolate cake mix (any type) | 1 box powdered sugar          |

Grease oblong pan. Put nuts and coconut in pan. Mix chocolate cake mix according to box directions, pour over nuts and coconut. Mix oleo, cream cheese and powdered sugar and using a cut plastic bag, drizzle over cake before baking. Bake 35 to 45 minutes in a 375° oven.

Gwendolyn Ware

## PARSNIP CAKE

2 c. flour  
2 c. sugar  
2 tsp. baking soda  
1/2 tsp. salt  
4 lg. eggs  
1 tsp. grated lemon rind

2 T. fresh lemon juice  
1/2 tsp. vanilla  
1 c. vegetable oil  
4 c. grated parsnips (about 2/3 lb)

In a bowl, sift flour, sugar, baking soda and salt. In large bowl, beat eggs for 1 minute, add lemon rind, lemon juice and vanilla. Beat in oil. Add the flour mixture gradually and beat until smooth. Stir in parsnips. Pour into buttered and floured 1 1/2 quart cake pan (9x13). Bake at 350° for 1 hour and 10 minutes. Cover with foil if cake becomes too brown.

Judy McCarty

## VICTORY FRUITCAKE

recipe for one egg cake  
plenty of spices  
1/2 c. milk  
nut meats

raisins  
1 c. apple sauce  
mixed gum drops, cut in pieces

For cake batter, use recipe for one egg cake using plenty of spices for flavor. Add milk to thin batter. Add nut meats, raisins, gum drops and apple sauce.

Note - Flour gum drops after cutting so they do not stick together.

Julia Sanders

*Courage is the price that life exacts for granting peace.*

— Amelia Earhart

## HOT & QUICK CINNAMON CAKE

2 c. Bisquick or biscuit baking mix  
2/3 c. sugar

enough milk to spread batter good

### Topping

2 T. cinnamon  
1 c. sugar  
1 stick margarine

enough milk to spread easily over batter

Mix Bisquick or biscuit mix and sugar. Add enough milk to make batter spread good. Spread in a 15 X 10 X 1 cake pan. Mix topping and spread over cake batter. Bake at 350° for about 25 minutes. Serve immediately and upside down as topping will be on bottom of cake.

**Note:** In memory of Ethel Lane

Carolyn Lane

## ANITA'S AND AUNT FRAN'S CAKE

1 chocolate butter cake mix  
1/2 c. butter  
1 c. plain yogurt  
4 eggs, beaten

1/2 c. almond flavored cream  
(coffee cream)  
3/4 c. water

Bake in bundt pan at 350° for about an hour.

Fran Osborne

## SHEATH CAKE

2 c. self-rising flour  
2 c. sugar  
1 stick margarine  
1/2 c. oil  
1 c. water  
4 T. cocoa

2 eggs, slightly beaten  
1 tsp. soda and cinnamon  
1 tsp. vanilla  
1/2 c. buttermilk (substitute: 1/2  
c. milk with one T lemon juice or  
vinegar)

DO NOT USE AN ELECTRIC MIXER. Preheat oven to 400°. Sift flour and sugar together and set aside. Bring to a boil: margarine, oil, water, and cocoa. Pour mixture over dry ingredients and mix well. Add remaining ingredients. Pour into greased 11x16 or 9x13 pan. Bake 25 min. About 5 min. before cake is done, make icing and pour over the cake as soon as you take it out of the oven. ICING: Bring to a boil 1 stick of margarine, 6 T. milk, 6 T. cocoa. Remove from heat and beat in 1 box of powdered sugar, 1 tsp. vanilla and 1 c. pecans.

Debbie Garrett

## PRAIRIE FARMER CAKE

1 c. sugar  
1 1/2 c. flour  
1/3 c. cocoa  
1 tsp. soda  
1/4 tsp. salt

1/3 c. butter  
1 c. milk  
1 tsp. vinegar  
1 tsp. vanilla

Stir the sugar, flour, cocoa, soda, and salt 2 or 3 times, then add the melted butter. The butter can be substituted with 1/2 cup of Crisco. Then add the milk, vinegar, and the vanilla. Mix all together and bake in a preheated oven at 350° until done.

Lela Dunlap

## CHOCOLATE CHIP CUPCAKES

|                      |   |
|----------------------|---|
| 2 c. flour           | 2 eggs  |
| 3 tsp. baking powder | 1 1/2 tsp. vanilla                              |
| 3/4 tsp. salt        | 2/3 c. milk                                     |
| 1/2 c. shortening    | 1/2 (16-oz.) pkg. semi-sweet<br>chocolate chips |
| 1 c. sugar           |   |

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Add dry ingredients alternately with milk, beating well after each addition. Stir in chocolate chips. Spoon batter into paper lined 2 1/2" muffin-pan cups, filling 2/3 full. Bake at 350° for approx. 20 minutes or until cupcakes test done. Remove from pans; cool on racks. Makes 21 cupcakes.

**Note:** These were a favorite with my girls when they were growing up.

Debbie Keen

## ZUCCHINI CAKE

|  |                         |
|--|-------------------------|
| 3 c. flour                             | 3 eggs beaten           |
| 2 c. sugar                             | 1/2 c. coconut          |
| 1/2 tsp. salt                          | 2 c. zucchini, shredded |
| 1 tsp. soda                            | 1 c. walnuts, chopped   |
| 1 1/2 c. oil                           |                         |
| 1 sm. can crushed pineapple &<br>juice |                         |

Mix flour, sugar, soda and salt. Add oil, pineapple, pineapple juice and eggs. Stir in coconut, zucchini and chopped nuts. Bake in greased and floured pan. I use bundt pan. Bake at 350° for one hour.

### Icing

|                      |                      |
|----------------------|----------------------|
| 1 8 oz. cream cheese | 1 tsp. vanilla       |
| 1 stick oleo         | 1 lb. powdered sugar |

Beat together cream cheese and oleo, at room temperature. Beat in the remaining ingredients until smooth.

Marcelline Ambuehl

## WHIPPED CREAM FROSTING

1/2 c. milk  
2 T. flour  
1/4 c. butter or oleo  
1/4 c. shortening  
1/2 c. sugar  
1 tsp. vanilla

Cook milk and flour in a small pan over a low flame until thick and cool. Use mixer to mix butter and shortening. Add sugar gradually and mix for another 4 minutes. Add cool paste of milk and flour. Mix for 2-4 minutes. Fold in vanilla. This is enough for small cake.

Barbara (Lane) Ball

## CHOCOLATE FROSTING

3 squares unsweetened chocolate  
2 T. oleo  
4 1/2 c. sifted powdered sugar  
3/4 c. sour cream  
1/4 tsp. salt  
1 tsp. vanilla

Melt chocolate and oleo. Remove from heat and cool. Mix sugar, sour cream and salt. Gradually add chocolate mixture and vanilla and beat well. If too soft to spread, chill until of desired consistency.

Barb Shanafelt

## HOMEMADE FREEZER ICE CREAM

3 qts. whole milk  
3 eggs  
2 c. sugar  
1 pt. cream

Scald 3 quarts of whole milk. Cream eggs and sugar together. Add milk and cream with 2 tablespoons of vanilla and 1 tablespoon lemon extract. Add 3 junkets dissolved. Pour into 1 gallon freezer. Let stand to clabber and freeze.

**Note:** This was served at family get-together's. Having a cow and chickens helped having the fresh ingredients handy. Lelia loved to entertain.

Lelia Ford  
Submitted by Evelyn Ford

## RHUBARB CAKE

1 c. white sugar  
1 c. brown sugar  
1/2 c. shortening

1 egg  
1 1/2 can uncooked rhubarb (cut  
up fine)

Mix in order given, pour in greased and floured 9" square pan. Sprinkle with sugar and cinnamon on top and bake at 350° for 25-40 minutes. Serve warm with whipped cream.

Dorothy Beard

## RAW RHUBARB CAKE

2 c. raw rhubarb, diced  
1/2 c. oil  
1 c. sugar  
1 c. brown sugar  
1 egg  
2 c. flour

1 c. buttermilk  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. salt  
1 tsp. vanilla

### Topping

1/2 c. sugar  
1/2 c. brown sugar

1/2 c. nuts  
1 tsp. cinnamon

Cream together sugar and oil. Add egg and vanilla. Add flour, soda, salt and cinnamon alternately with buttermilk. Add rhubarb. Sprinkle topping mixture on cake before baking. Bake in 9" X 13" pan at 350° for 40 minutes or until done.

Mable Olden

## RHUBARB PUDDING (CAKE)

2/3 c. shortening  
1 1/2 c. sugar  
1 T. vanilla  
3 c. flour  
1/4 tsp. salt

2 tsp. baking powder  
1 c. milk  
3 eggs  
1 qt. rhubarb, cut in 1/2" pieces

Mix all together and bake at 350° for 50-60 minutes.

Rosie Runyon & Thelma Jones

## RHUBARB PIE

3/4 c. sugar  
1 c. rhubarb cut fine  
1 T. flour

2 egg yolks beaten light  
butter - size of walnut

Mix all together; bake in one crust. Bake in moderate oven about 30 minutes. Make meringue of egg whites for the top of pie.

**Note:** Mrs. Leland Brasel gave this recipe to my mother.

Ted Phillips

## RHUBARB PUDDING (COBLER)

4 c. cut up rhubarb (1/4") pieces  
3/4 c. sugar  
3 T. butter  
1 c. flour  
1 tsp. baking powder

1/4 tsp. salt  
1/2 c. milk  
1 c. sugar  
1 T. cornstarch  
1 c. hot water

In 2 qt. baking dish, place the 4 cups of rhubarb. In med. bowl, cream the 3/4 c. sugar, butter, flour, baking powder, salt and milk. Spread mixture over rhubarb. In a bowl mix the 1 c. sugar, 1 T. cornstarch and 1/4 teaspoon salt. Pour dry mixture over casserole. Pour 1 cup hot water over all. Bake at 350° for 1 hr. This makes its own juice. Pouring hot water over all forms a beautiful crystal-like glaze on top.

**Note:** This recipe can be used for any fruit cobbler.

Rosie Runyon & Thelma Jones

## RHUBARB PIE

4 c. rhubarb  
1-1 1/2 c. sugar

6 T. flour  
1/2 stick butter

Mix sugar, flour and coat rhubarb. Pour into unbaked pie crust. Dot with butter. Cover with top crust. Vent crust. Bake at 350° for 40-50 minutes until crust is browned to liking.

Denzel and Joyce Yates

## AUNT OPAL COOPER'S MINCEMEAT PIE

1 4-5 lb. pork roast, boiled and ground  
2 c. or box raisins, cooked till swelled  
6-8 chopped apples  
salt  
cinnamon  
2 T. brown sugar  
3-4 T. white sugar

Mix all ingredients. Add apple juice or juice and water from raisins to thin a little. Simmer together until apples are tender or approximately 20 minutes. Add more sugar or spice to taste. Use 3 cups mincemeat per pie. Place unbaked pie crust in bottom of pie pan, add 3 cups mincemeat. Cover with top crust. Vent with knife. Bake at 350° for 45 - 55 minutes until crust is browned to liking. This recipe will make several pies. Freezes well before baking.

Denzel and Joyce Yates

## CUSTARD PIE

4 eggs, beaten  
2 1/2 c. scalded milk  
1/2 c. sugar  
dash salt  
1 tsp. vanilla  
1 unbaked pie shell  
nutmeg

Add eggs to scalded milk. Add sugar, salt, and vanilla. Pour into pie shell. Sprinkle with nutmeg. Bake at 425° for 25-27 min.. Yields: 5-6 servings

Mildred Lane

## BUTTERSCOTCH PIE

1 pkg. butterscotch pudding  
1/2 c. extra milk  
1/2 c. brown sugar  
1 heaping T. cornstarch  
3 egg yolks  
vanilla  
butter

When cooked add vanilla & butter.

Note: Mom's recipe

Nellie Hiestand

## FRESH STRAWBERRY PIE

3/4 c. water  
1/2 c. sugar  
3 T. cornstarch

3 T. strawberry Jello  
4 c. sliced fresh strawberries  
Cool Whip topping

Make crust. Bring to boil water & sugar add 3 tablespoons cornstarch and 1/4 cup water. Make paste and stir in. Add 3 tablespoons strawberry Jello and cook until clear and starts to thicken. When cool and thick add 4 cups fresh sliced strawberries. Fill crust and cover with Cool Whip and cool in refrigerator.

**Note:** My grandchildren's favorite

Evelyn Ford

## STRAWBERRY PIE

1 1/2 c. water  
1 c. sugar or Splenda  
3 T. cornstarch  
1 sm. box strawberry Jello (can  
be sugar free)

2 c. fresh or frozen strawberries,  
crushed  
Cool Whip  
baked pie shell

Put water, sugar and cornstarch in pan and boil until clear. Take off stove and add Jello. Let cool and add strawberries. Pour into baked pie shell. Refrigerate until firm. Top with Cool Whip.

Lela Doolen Smith  
Velma Wilkinson  
Judy Trantum

## STRAWBERRY PIE

1 c. sugar  
3/4 c. water  
3 T. cornstarch

1/4 c. water  
3 T. strawberry gelatin  
1 1/2 c. sliced strawberries

Boil sugar, 3/4 c. water and cornstarch dissolved in 1/4 c. water. Cook until thick. Add strawberry gelatin and stir until dissolved. Cool. Add sliced strawberries into mixture. Put in baked 9" pie crust and top with whipped cream.

Michelle Keen

## LAZY PEACH PIE

1/2 c. butter

1 c. sugar

1 c. flour

2 tsp. baking powder

1/2 tsp. salt

3/4 c. milk

1 qt. peaches (undrained)

Melt butter in oblong cake pan. Sift together sugar, flour, baking powder and salt. Mix sifted mixture with milk and pour over melted butter in cake pan. Pour peaches over batter. Bake at 350° for one hour or until browned. Also good with spiced peaches.

Lou Ann Donoho

## APRICOT PINEAPPLE PIE

2 c. dried apricots

20 oz. can crushed pineapple

3/4 c. sugar

1 T. butter

2 T. flour

Cut apricots in 3 or 4 pieces. In large saucepan, cover apricots with water; bring to boiling. Simmer gently, covered, for 15 to 20 minutes. Drain. In mixing bowl, combine sugar and flour; add drained apricots and undrained pineapple. Mix thoroughly. Turn fruit mixture into pastry lined pie plate. Dot with butter. Cover edge of pie with foil. Bake at 375° for 25 minutes. Remove foil; bake 20 to 25 minutes.

Ted Phillips

*We make a living by what we get, we make a life by what we give.*  
— Sir Winston Churchill

## PUMPKIN PIE

|                                       |                                |
|---------------------------------------|--------------------------------|
| 2 eggs                                | 1/4 tsp. nutmeg                |
| 1/4 c. sugar                          | 1/2 tsp. allspice              |
| 3/4 c. firmly packed dark brown sugar | 1/4 tsp. cloves                |
| 1 T. flour                            | 1 (16-oz.) can cooked pumpkin  |
| 1/2 tsp. salt                         | 1 (12-oz.) can evaporated milk |
| 1 tsp. cinnamon                       | 1 baked 9" pastry shell        |

In large mixing bowl, blend all ingredients and pour into baked pastry in 9-inch glass pie dish. Microwave (high) 4-5 minutes until edges begin to set. Stir moving cooked edges to center of dish. Microwave (high) 5-6 minutes or until center jiggles like Jello. Rest 10 minutes. Knife inserted in center should come out clean. Serves 5-6. Maxi-Time: Medium (50%) 18-20 minutes. Canned pumpkin pie filling may be substituted for ingredients.

**Note:** Always a perfect pie!

Gwendolyn Ware

## PUMPKIN PIES

|                     |                        |
|---------------------|------------------------|
| 5 eggs              | 1 c. white sugar       |
| 1 tsp. salt         | 1 can milk             |
| 1 No. 2 can pumpkin | 2 T. pumpkin pie spice |
| 1 c. brown sugar    | 1 tsp. vanilla         |

Combine ingredients. Bake at 400° for 15 minutes and then at 350° for 40-50 minutes. Makes two pies

Louise Feather

## DIABETIC PUMPKIN PIE

|                          |                                    |
|--------------------------|------------------------------------|
| 1 can small pumpkin      | 1 box sugar free vanilla pudding   |
| 1 c. fat free Milnot     | 1 1/2 c. fat free Cool Whip        |
| 1 tsp. pumpkin pie spice | 1 low fat graham cracker pie crust |

Mix together pumpkin, Milnot and pumpkin pie spice. Blend in pudding and Cool Whip. Pour in crust and freeze for 4 hrs. Thaw 1 1/2 hrs.

Chase Riley

## PECAN PIE

1 c. sugar  
1 c. bread crumbs  
1 c. pecan meats  
2 c. milk

3 egg yolks  
1/4 c. butter  
1 tsp. vanilla

Mix bread crumbs and half of the milk till bread crumbs are soft. Then add the sugar and egg yolks. Add remainder of milk and vanilla and then the melted butter and pecan meats and bake in 9 inch pie crust in moderate oven for 20 minutes or till custard is set.

**Note:** This recipe was submitted by Marion Brimberry from a 1961 newspaper clipping picturing Mrs. Wayne Robb making this pie from her mother's (Irene Bailey) original recipe.

Irene Bailey

## PECAN PIE

3 eggs, beaten  
1/2 c. sugar  
1 c. dark syrup  
pinch salt

1/4 c. flour  
3 T. butter  
1 tsp. vanilla  
1 c. pecans

Bake in unbaked pie shell for 15 min. at 400°, 30-40 min. at 350°.

Roxie Henke

## PECAN PIE

3 eggs  
1 c. sugar  
1 c. light corn syrup  
1/2 c. melted butter

1 c. chopped pecans  
1/4 tsp. salt  
1/4 tsp. vanilla  
1 unbaked pie shell

Beat eggs until light. Add sugar and beat again. Add syrup, butter, pecans, salt and vanilla. Pour into pie shell. Bake at 400° for 10 min. Lower temp to 350° and bake until custard is set. About 1 hr.

Mildred Lane

## PEANUT BUTTER PIE

1/2 c. peanut butter  
1 c. powdered sugar

9 oz. Cool Whip  
3 oz. pkg. cream cheese

Mix peanut butter, sugar, Cool Whip, and cream cheese. Pour into graham cracker crust and chill.

Chase Riley

## PEANUT BUTTER PIE

1 chocolate cookie pie crust  
1 c. smooth peanut butter  
1 (8-oz.) pkg. cream cheese

(12-oz.) Cool Whip  
(11-oz.) hot fudge topping  
1/2 c. sugar

In medium bowl, beat together peanut butter, cream cheese & sugar. Gently fold in 3 cups Cool Whip. Spoon into pie shell. Smooth to edges of pie. Reserve 2 T. of chocolate topping. Place rest in microwave for 1 minute. Spread chocolate over pie. Refrigerate. Before serving, spread Cool Whip over pie. Place 2 T. peanut butter in plastic bag. Snip off corner & drizzle over pie. Do same with 2 T. chocolate.

Jean Deadmond

## JIFFY APPLE PIE

Yellow Delicious apples to fill 8 x  
11 pan 1/2 full  
1 white Jiffy cake mix  
1 1/4 c. sugar

1 T. tapioca  
1 1/2 tsp. cinnamon  
1 stick oleo

Fill a 8 x 11 pan 1/2 full of sliced Yellow Delicious apples. In a bowl, mix a white Jiffy cake mix, 1 1/4 cup sugar, 1 T. tapioca, 1 1/2 teaspoon cinnamon. Sprinkle above mixture over apples. Melt 1 stick of oleo and drizzle over top. Bake at 350° for 45-50 minutes.

Helen Sullivan

## APPLE PECAN PIE

2- 9 inch pie crusts

1 c. chopped pecans

1/2 c. brown sugar, firmly packed

1/2 c. butter or margarine + 2 T.  
softened

4 to 6 med. apples, peeled, cored  
and chunked

1/4 c. sugar

1/2 tsp. cinnamon

1/2 tsp. nutmeg

Preheat oven to 350°. Prick one crust with a fork to allow air to escape. Bake crust in a pie tin 5 to 7 minutes; set aside. In a mixing bowl, combine pecans, brown sugar and melted butter. Spread evenly over baked crust. In another bowl, mix apples, sugar, cinnamon and nutmeg. Fill crust with mixture. Dot with remaining butter. Cut second crust into 1-inch strips. Lay several strips on top of pie approximately one inch apart. Crisscross remaining strips over them, approximately one inch apart. Seal all edges to side of pie tin. Bake 45 to 50 minutes or until crust is golden brown and apples are soft.

Janeen (Ambuehl) Hawley

## SWEDISH APPLE PIE

Apples, peeled and sliced

1 tsp. cinnamon

1 tsp. sugar

1 egg

1 c. flour

1 c. sugar

3/4 c. melted oleo

Add apples to 9" greased pie pan. Sprinkle with 2 tablespoons of sugar and 1 tsp. cinnamon. Mix flour, sugar, oleo and egg. Spread on top of apples. Bake for 45 min. or until brown at 350°. Serve with whipped cream.

Louise Cheatum

*A good listener is not only popular everywhere, but after a while he gets to know something.*

— Wilson Mizner

## DUTCH APPLE PIE

2 c. flour  
1 c. brown sugar  
3/4 c. melted butter  
1/2 c. quick oats  
2/3 c. sugar

3 T. cornstarch  
1 1/4 c. water  
3 c. diced apples  
1 tsp. vanilla

Combine flour, brown sugar, butter, and oats. Set aside 1 cup for topping. Press remaining mixture in an ungreased 9 inch pie pan, set aside. For the filling, combine sugar, cornstarch, and water until smooth. Bring to a boil. Cook and stir 1 minute. Remove from heat. Stir in apples and vanilla; pour into crust. Top with mixture. Bake at 350° for 40 to 45 minutes.

Cindy Garrett

## APPLE PIE FILLING

16 diced Mazanek Jonathan  
apples  
7 c. sugar  
10 c. water

2 tsp. cinnamon  
1 T. salt  
2 T. lemon juice  
1 1/2 c. cornstarch

Blend sugar, cornstarch, cinnamon and salt in a large pan. Add water gradually and cook over medium heat until thick. Add lemon juice and apples. Pack in hot quart canning jars. Seal. Process in hot water bath for 15 minutes. Yields 7 quarts.

Cathy Jones

## CHOCOLATE PIE

3/4 c. sugar  
1/4 c. cornstarch  
2 1/2 c. milk  
4 egg yolks

1 1/2 tsp. vanilla  
1/2 c. milk-chocolate chips  
1/2 c. semi-sweet chocolate chips  
2 T. butter, cut up

Combine sugar and cornstarch. Gradually stir in milk. Cook and stir over medium high heat until thickened and bubbly. Reduce heat and cook 2 minutes. Beat egg yolks with fork. Gradually stir in 1 cup of hot filling into yolks. Return to saucepan and bring to gentle boil. Cook 2 minutes. Remove and stir in vanilla. Add chocolate chips and butter into filling. Stir well until melted. Pour into a baked crust. Cover with plastic.

Linda Miselbrook

## CHOCOLATE PIE

3/4 c. sugar  
1 T. cocoa  
1 T. flour, heaping

1 T. flour, level  
2 c. milk  
1 tsp. vanilla

Stir sugar, cocoa, flour, milk, and vanilla in a medium size pot and bring to a boil until thick. Then pour into a prepared pie crust. Refrigerate until set.

Lela Dunlap

## EASY CHOCOLATE LOVER'S CHEESEPIE

3 (8-oz.) pkgs. cream cheese,  
softened  
3/4 c. sugar  
3 eggs  
1 tsp. vanilla

1 (12-oz.) pkg. mini chocolate  
chips, divided  
1 (9-oz.) extra serving size  
graham cracker crumb crust  
2 T. whipping cream

Heat oven to 450 degrees. Beat cream cheese and sugar in large bowl with mixer until well blended. Add eggs and vanilla. Beat well. Stir in 2/3 cups small chocolate chips; pour into crust. Bake 10 minutes. Without opening oven door, reduce temperature to 250 degrees; continue baking 30 minutes or just until set. Remove from oven to wire rack. Cool completely. Cover; refrigerate until thoroughly chilled. Place remaining 1/3 c. chips and whipping cream in small microwave safe bowl. Microwave at high power 20-30 seconds or just until chips are melted and mixture is smooth when stirred. Cool slightly; spread over top of cheesecake. Refrigerate 15 minutes or until topping is set. Cover; refrigerate leftover cheesecake.

**Note:** I received this recipe from one of my instructors at SLU and loved it. It is a fast, simple, elegant dessert!

Lisa Randolph

*It is amazing what you can accomplish if you do not care who gets the credit.*

— Harry S. Truman

## SWEET POTATO PECAN PIE

- |  |                                       |
|--|---------------------------------------|
| 1 lb. sweet potatoes or yams,<br>cooked and peeled     | 1 tsp. vanilla                        |
| 1/4 c. butter or margarine                             | 1/2 tsp. ground nutmeg                |
| 1 (14-oz.) can Eagle Brand<br>sweetened condensed milk | 1/4 tsp. salt                         |
| 1 tsp. ground cinnamon                                 | 1 egg                                 |
| 1 tsp. orange peel                                     | 1 (6-oz.) graham cracker pie<br>crust |

Preheat oven to 425°F. With mixer, beat hot sweet potatoes and butter until smooth. Add Eagle Brand and remaining ingredients except crust and pecan topping; mix well. Pour into crust. Bake 20 minutes. Meanwhile, prepare pecan topping. Remove pie from oven; reduce oven to 350°F. Spoon pecan topping on pie. Bake 25 minutes longer or until set. Cool. Serve warm or at room temperature. Garnish with orange zest twist, if desired. Refrigerate leftovers. Pecan Topping: Beat together 1 egg, 2 Tablespoons each dark corn syrup and firmly packed brown sugar, 1 tablespoon melted butter and 1/2 teaspoon maple flavoring. Stir in 1 cup chopped pecans. (Use pecan topping mixture in recipe as noted above.)

Leigh Ann Birdsell

## RAISIN PIE

- |   |                           |
|---|---------------------------|
| 1 c. brown sugar                          | 1/16 tsp. salt            |
| 3 beaten egg yolks                        | 1/4 tsp. cinnamon         |
| 1 T. melted butter                        | 1/4 tsp. nutmeg           |
| 1 c. cooked and drained seeded<br>raisins | 3 stiff beaten egg whites |
| 1 can broken nut meats                    | 1/2 tsp. vanilla extract  |
|   | 1 recipe pastry           |

Combine brown sugar, egg yolks and butter; add raisins, nut meats, salt and spices. Fold in egg whites and add vanilla extract. Pour into pastry-lined pie pan and crisscross top crust. Bake in a hot oven (450°) for 10 minutes, then in moderate oven (350°) for 20 minutes. Makes 9-inch pie.

Dorothy McCulley

## RAISIN PIE

2 c. raisins  
2 c. boiling water  
2 T. vinegar  
1/2 tsp. salt  
1/2 c. sugar

2 T. flour  
1/2 tsp. cinnamon  
1 T. butter  
2 crust pie shell

Combine raisins, boiling water and vinegar; boil 15 minutes. Add remaining ingredients to boiled mixture; return to heat and, stirring continuously, boil for another 15 minutes or until mixture thickens. Bake mixture in 2 crust pie shell at 350° for approximately 45 minutes or until crust is golden brown.

Dorothy Beard

## VINEGAR PIE

1/2 c. margarine, melted and cooled  
4 eggs, slightly beaten  
1/4 c. vinegar

1 1/3 c. sugar  
3-4 T. flour  
1 T. vanilla  
baked 9" pie shell

Preheat oven to 325°. Mix margarine, eggs, vinegar, sugar, flour and vanilla in a bowl until well blended. Pour into pie shell. Bake for about 1 hour, checking a few minutes before the time is up. The filling should be light brown when it's done. Allow to cool before cutting. Serve cold, or warmed in microwave.

Donna Annan

## VINEGAR PIE

2 c. sugar  
2 egg yolks  
4 T. butter

2 c. cold water  
6 T. flour  
10 T. vinegar

Cook the sugar, yolks, butter, water, flour, and vinegar until thick, then pour into unbaked pie shells and bake 375°. Flavor with lemon, use egg whites for meringue.

Donna Annan

## ANGEL PIE

1 c. cold water  
1 c. sugar  
1 c. crushed pineapple  
1/4 tsp. salt  
3 heaping T. cornstarch  
3 egg whites

Bring to a boiling point the first 4 items and then add the cornstarch. Stir until thick and let cool. Beat egg whites very stiff and stir into cooled mixture. Put in baked crust. This makes 2 pies. Top with Dream Whip.

Vada Burns

## COCONUT CREAM PIE

### Pie crust

2 c. flour  
2/3 c. shortening  
1 tsp. salt  
6 T. water

Mix flour, shortening and salt. Add water and mix well. Roll out dough and put in pie pan. (prick with fork before baking) Bake until brown. Makes (2) pie crusts.

### Pie filling

3/4 c. sugar  
3 T. cornstarch (rounded)  
pinch of salt  
3 egg yolks  
3 c. milk  
1 T. oleo  
1 tsp. vanilla  
1 c. coconut

Mix all, except vanilla and coconut, and cook until thick. Add the vanilla and coconut. Remove from stove. Let cool. Make meringue while pie filling cools.

### Meringue

6 T. sugar  
1 T. cornstarch  
1/4 c. water  
3 egg whites  
1 tsp. vanilla  
pinch of salt  
1/8 tsp. cream of tartar

Mix sugar, cornstarch and water. Cook until thickened. Cool until lukewarm. Beat egg whites until stiff. Add vanilla, salt and cream of tartar. Add to cooled sugar, cornstarch and water mixture. Beat until stiff. Spoon on filled pies and brown.

Ruth (Tate) Smith

## BANANA CREAM PIE (LOW SUGAR)

1 (1-oz.) pkg. instant sugar free vanilla pudding  
1 1/2 c. milk  
1/2 c. sour cream

1 (8-oz.) light Cool Whip  
baked pie crust  
1/2 tsp. vanilla

Mix pudding and milk with wire whisk. Add sour cream, half Cool Whip, and vanilla. Beat. Pour into baked pie crust. Add banana slices and top with rest of Cool Whip.

**Note:** Variations: Use 1 1/3 c. toasted coconut instead of bananas. Use chocolate or white chocolate sugar free pudding instead of vanilla and omit bananas.

Gwendolyn Ware

## CHESS PIE

1/2 c. butter/margarine  
1 T. corn meal  
1 1/2 c. sugar  
2 T. flour

2 eggs  
1/2 tsp. lemon  
1 tsp. vanilla  
1/2 c. milk

Cream together the first four ingredients. Add eggs, lemon, vanilla and milk. Pour into unbaked pie crust. Bake in hot oven 450° for 10 minutes, then turn down to 350° for 30-35 min.

Debbie Garrett

## PIE CRUST

|             |                 |
|-------------|-----------------|
| 6 c. flour  | 1 egg (beaten)  |
| 1 tsp. salt | 1 T. vinegar    |
| 2 c. Crisco | 1 c. cold water |
| 1 T. Crisco |                 |

Combine flour and salt, then, cut Crisco into mixture. Then mix the last three ingredients together and add to first mixture. Do not over mix. As my mom says, "Don't play in it too long or it will make the crust tough." Just mix with fork until big ball forms. Should have enough flour for the ball to not be sticky. If for some reason it is sticky, add just a little flour. Then cover with damp cloth and put in refrigerator for about an hour. Take out and divide into 6 balls. Roll out on floured surface. You should have enough for six single crusts or three double crust pies. (With some left over for cinnamon, butter, and sugar!) You can freeze the individual balls for up to two months or keep in refrigerator for a couple of weeks.

Sue White

## CRISPY PIE CRUST

|                     |                |
|---------------------|----------------|
| 4 c. flour          | 1 T. vinegar   |
| 1 3/4 c. shortening | 1 egg (beaten) |
| 2 tsp. salt         | 1/2 c. water   |
| 1 T. sugar          |                |

Cut dry ingredients into shortening. Beat egg and add to water and vinegar. Mix and roll out as for any other pie crusts. For pie shells, bake 425° oven for 10 minutes. Makes 4 or 5 pie shells.

Dorothy Doolen

*It is better to deserve honors and not have them than to have them and not deserve them.*

— Mark Twain

## NEVER FAIL PIE CRUST

6 c. flour  
2 1/2 c. lard  
1 tsp. salt  
1 T. vinegar  
milk

Put vinegar in one cup measuring cup and fill rest of cup with milk. Mix flour, lard and salt until mixture resembles cornmeal. Add milk mixture and mix well. Refrigerate at least 2 hour before rolling into crusts.

Cathy Jones

## PIE CRUST

1 c. lard  
3 c. flour  
1 T. salt  
1 egg  
1 T. vinegar  
1/3 - 1/2 c. water

In a bowl combine flour with salt. Then cut in lard. Mix vinegar and egg and add to flour. Then sprinkle in the water. Makes 3 bottom crust.

Dot Garrett

## FRUIT CRISP

4 c. or 4 med. apples, peeled and sliced  
2/3 c. brown sugar  
1/2 c. flour  
1/2 c. rolled oats  
3/4 tsp. cinnamon  
3/4 tsp. nutmeg  
1/3 c. soft butter

In 8-inch round glass dish arrange apples. In mixing bowl blend the sugar, flour, oats, cinnamon, nutmeg, and butter until crumbly. Spread on apples. Microwave (high) 5 to 6 minutes, rotating 1/4 turn halfway through cooking. Apples should be tender. Serves 6 to 8. Red pie cherries, peaches, blueberries, etc. may be substituted for apples. When using canned fruit, cook 4 - 5 minutes or until fruit is hot. For rhubarb crisp use 1/2 - 1 cup sugar to sweeten fruit or you'll pucker! Topping becomes crisp as it cools. If your microwave is more than 650 watts, use less time.

Donna Annan

## SKILLET COBBLER

1 stick butter  
1 c. sugar  
1 c. flour  
1/2 tsp. salt

1 1/2 tsp. baking powder  
2/3 c. milk  
1 qt. sweetened fruit

Melt butter in skillet. Mix together dry ingredients. Add milk. Pour batter over butter. Pour fruit over batter. Bake 35 minutes at 425°.

Cathy Wilkins

## GRANDMA MCCARTY'S QUICK COBBLER

1 stick butter or margarine  
1 c. flour  
1 c. sugar

1 T. baking powder  
2/3 c. milk  
fresh or canned fruit

Melt margarine or butter in deep pie pan. Mix flour, sugar, baking powder and milk together and pour in pan. Pour fruit over top. Bake 30 to 45 minutes in 375° oven.

Judy McCarty

## PEACH CRISP

2 c. sliced fresh peaches  
3/4 c. flour  
3/4 c. brown sugar  
salt to taste

1/4 tsp. nutmeg  
1/2 tsp. cinnamon  
1/3 c. butter

Mix flour, sugar, salt and spices. Cut in butter and mix well. Prepare peaches and place in shallow 8" baking dish. Sprinkle crumbs on top. Bake at 350° for 40 to 45 minutes. Serves 8.

Leola Woodward

## PEACH PAN DOWDY

1 qt. peaches

1 c. milk

1 egg

butter the size of an egg melted

2 tsp. baking powder

flour to make it thick enough to  
roll out

Pour peaches into 2 quart baking dish. Make a batter of milk, egg, butter, 2 tsp. baking powder & enough flour to make it thick enough to roll out. Cover peaches with this. Bake at 350° till crust is done.

Pearl Fisher 1903 cookbook

*The greatest test of courage on earth is to bear defeat without losing heart.*  
— Robert G. Ingersoll

## HOT BROWNIE SOUFFLÉ WITH VANILLA CREAM SAUCE

### Soufflé

1/2 c. butter, chopped (1 stick)      1 tsp. vanilla  
4 oz. unsweetened chocolate,      1/4 c. flour  
    coarsely chopped      5 egg whites, room temperature  
1 c. sugar  
4 egg yolks, room temperature  
1 T. instant coffee powder,  
    dissolved in 1 tablespoon rum or  
    orange liqueur

Position rack in center of oven and preheat to 450°. Butter 1 quart soufflé dish and sprinkle with sugar. Melt 1/2 cup butter with chocolate in heavy large saucepan over very low heat, stirring until smooth. Blend in 1/2 cup sugar, yolks, coffee mixture, and vanilla. Stir in flour. (Soufflé base can be prepared several hours ahead and set aside at cool room temperature. Reheat before continuing.) Beat whites in large bowl until soft peaks form. Gradually add remaining 1/2 cup sugar, beating constantly until whites are stiff, but not dry. Fold 1/4 of whites into chocolate, then fold chocolate back into remaining whites. (Be careful not to deflate mixture; a few streaks of white may remain.) Turn batter into prepared dish. Sprinkle lightly with sugar. Bake 5 minutes. Reduce oven temperature to 400° and continue baking until soufflé is puffed, about 20 minutes. (Center will remain moist.) Serve immediately with vanilla ice cream sauce. Taste like a rich moist brownie. Serves 6.

### Vanilla Cream Sauce

1 pt. rich vanilla ice cream      2 T. rum or orange liqueur

Put ice cream in a medium bowl and let soften for 10 minutes or in refrigerator for 30. Add liqueur and beat until smooth. Turn into small bowl and serve immediately.

**Note:** Got this recipe from a friend in Midland. It is now a family favorite.

**Gwendolyn Ware**

## WATCH YOUR WEIGHT DELITE

1 box angel food cake mix  
1 can lite cherry pie filling

Lite Cool Whip

Spray 9x13" pan with Pam. Mix cake mix and pie filling together. Put into pan. Bake 40 minutes in 350° oven. Serve with Lite Cool Whip.

Gerri Molina

## PINOCCHIO SQUARES

1/2 c. oleo  
1 c. brown sugar  
1 egg  
1/2 tsp. vanilla  
1 c. flour

1 tsp. baking powder  
1/4 tsp. salt  
1 c. chocolate chips  
3/4 c. chopped nuts

Melt oleo. While hot add brown sugar, egg, vanilla. Beat. Sift flour, baking powder, salt. Add dry ingredients to first mixture. Mix in chocolate chips and nuts. Spread on 8" greased pan. Bake at 375 degrees for 25-30 minutes - no longer because they will get hard and not chewy.

Brenda Wilson

## FROSTED CRANBERRY SQUARES

1 c. pineapple, drained  
2 c. water  
2 (6-oz.) pkgs. cherry Jello

2 1-lb. cans cranberry sauce  
1 (14-oz.) can 7-up lemon/lime  
soda

Drain pineapple and add water to the juice to make 2 cups. Heat to boiling and add Jello. Stir to dissolve. Dice the cranberry sauce, and add to the pineapple mixture. Mix and add the 7-up. Pour into a 9x13 pan. Chill overnight. Frost with whipped cream.

Betty Ernst Polanka

## APPLE SLICES

pie dough recipe  
peeled and sliced apples

sugar  
1/2 tsp. cinnamon

Roll half of pie dough to fit the bottom, sides and top edge of a 15 1/2 x 10 1/2 x 1 cookie sheet. Peel and slice enough apples to fill lined sheet. Mix sugar (amount varies with type of apples used) and cinnamon together and stir well. Spread about 1/3 of the sugar mixture onto the lined cookie sheet, add a layer of apples - add 1/3 more of the sugar mixture and the rest of the apples. Top with the rest of the sugar mixture. Spread small pieces of margarine over all. Roll out the rest of the dough to fit over the top of the filled cookie sheet, cutting slits in the dough to allow steam to escape. Wet the edges of the dough in the cookie sheet with water and put top crust in place. Press edges of dough together with fingers to seal the crusts together. Trim off excess dough. Bake at 450 degrees for 15 min., then at 350 degrees for 45 min. longer. Make a glaze of cold milk, a couple of drops of vanilla, and powdered sugar, beating with a fork until smooth. Drizzle from teaspoon over top of cooled apple slices.

**Note:** If you need to "patch" the rolled out dough, use water as you would paste, wetting the edges and pressing the two pieces of dough together - this forms a seal. These Apple Slices are simply an apple pie in an oblong shape. I use the same recipe and procedure for my apple pies - making 2 deep 9" pies from this recipe.

Eleanor Wilson

## TOASTED PECAN PUDDING

1 stick oleo, melted  
1 c. flour  
1 c. pecans, chopped  
1/4 c. brown sugar

2 (6-oz.) vanilla pudding  
6 c. milk  
2 lg. Cool Whips

Combine oleo, flour, pecans, and brown sugar. Spread onto cookie sheet. Mash down with a fork. Bake at 325° for 10 minute interval, bring out and mash around again. Do this 4 to 5 times, until it looks "toasted". Mix pudding and milk. Chill for 5 minutes. Fold in Cool Whips and mix with a mixer. Cover the bottom of a 9x13 pan with 1/2 of the nut mixture. Pour in pudding. Top with reaming nut mixture. Refrigerate.

Cindy Garrett

## STRAWBERRY PIZZA

1 c. flour  
1/4 c. powdered sugar  
1 stick butter  
8 oz. cream cheese  
1/2 tsp. vanilla  
1/2 c. sugar

1/4 tsp. lemon juice  
1 c. mashed strawberries  
4 T. sugar  
1 T. cornstarch  
1/2 tsp. red food coloring

Mix together flour, powdered sugar, and butter. Pat onto a 12" pizza pan and bake for 15 minutes at 325°. Let cool. Beat cream cheese, vanilla, sugar and lemon juice until fluffy. Spread over cooled crust. Combine strawberries, sugar, cornstarch and red food coloring. Cook until thick. Cool and spread over cream cheese. Can top with Cool Whip if desired. Let it set in refrigerator 2 hours.

Brenda Williamson

*The true measure of a man is how he treats someone who can do him absolutely no good.*

— Ann Landers

## STRAWBERRY LAYERED DESSERT

|                       |                            |
|-----------------------|----------------------------|
| 1 c. flour            | 1 c. sugar                 |
| 1 stick softened oleo | 1 sm. box strawberry Jello |
| 2 T. brown sugar      | 3 c. diced strawberries    |
| 1 1/2 c. water        | Cool Whip                  |
| 2 1/2 T. cornstarch   |                            |

For first layer, mix together flour, oleo, and brown sugar. Spread in the bottom of a 9x13 pan. Bake 15-20 minutes at 350°. Let cool. Boil together water, cornstarch, and sugar until clear. Add Jello. Let cool and add strawberries. Spread over crust and top with Cool Whip.

Colleen Robb

## STRAWBERRY SALAD

|                                      |                                   |
|--------------------------------------|-----------------------------------|
| 2 (3-oz.) pkgs. strawberry gelatin   | 1 (16-oz.) cube crushed pineapple |
| 2 c. boiling water                   | 2 bananas, diced                  |
| 2 (10-oz.) pkgs. frozen strawberries | 1 c. sour cream                   |

Dissolve gelatin in water; add strawberries. Stir well until melted; add pineapple and bananas. Pour one-half mixture in 8x8x2 pan; chill until firm. Spread sour cream over chilled mixture; add remaining gelatin mixture. Chill until firm. Serves eight.

Margaret (Greenwood) Turner

## RAINBOW JELLO

|   |                  |
|---|------------------|
| 6 (3-oz.) pkgs. Jello of different colors | 1 pt. sour cream |
|---|------------------|

Dissolve 1 Pkg. Jello in 1 cup boiling water. Mix 1/2 cup of this mixture to 1/3 cup sour cream. Pour into 9x13 pan. Refrigerate 30 minutes until set. Add 3 tablespoons cold water to the remaining part of that mixture. Then gently, pour it over the sour cream layer. Let set. Repeat for all 6 layers.

Lela Doolen Smith

## CHERRY BERRIES ON A CLOUD

6 egg whites  
1/2 tsp. cream of tartar  
1/4 tsp. salt  
1 3/4 c. sugar

### Topping:

1 (21-oz.) can cherry pie filling  
2 c. sliced fresh strawberries  
1 tsp. lemon juice

### Filling:

2 (8-oz.) pkgs. cream cheese,  
softened  
1 c. sugar  
1 tsp. vanilla extract  
2 c. whipping cream, whipped  
2 c. mini marshmallows

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add the sugar, beating on high until stiff peaks form (do not underbeat). Spread evenly in a greased 13x9" baking pan. Bake at 275° for 1 hr; turn off oven (do not open door). Let cool in oven overnight or at least 12 hrs. Beat cream cheese, sugar and vanilla until smooth; gently fold in cream and marshmallows. Spread over meringue. Chill for 4 hrs. Cut into 16 pieces. Combine topping ingredients; spoon 1/4 c. over each serving. Yield: 16 servings.

Cindy Neilson

## KOOL-AID PIE

1 pkg. grape or tropical punch  
Kool Aid

1 (14-oz.) can condensed milk  
1 (8-oz.) Cool Whip

Mix and pour into graham cracker crust.

Chase Riley

## CHERRY DREAM

30 graham crackers  
1 stick oleo  
2 c. powdered sugar + 1 T.

2 (8-oz.) Cool Whip  
1 (8-oz.) pkg. cream cheese  
2 cans cherry pie filling

Crush graham crackers, melt oleo and mix. Add 1 T. powdered sugar. Press 1/2 of mixture in large casserole. Mix together cream cheese (at room temperature), Cool Whip and powdered sugar. Spread 1/2 of mixture over crumb lined pan. Pour 2 cans cherry pie filling; cover with remaining cheese mixture. Sprinkle top with remaining 1/2 of graham cracker mixture.

Irene Gammon

## PEACH PUDDING

3 or 4 c. sliced peaches  
3/4 c. sugar  
1/2 stick oleo  
1 c. flour  
1 tsp. baking powder  
1/2 tsp. salt

1/2 c. milk  
1 T. cornstarch  
1/4 tsp. salt  
1 c. sugar  
1 c. boiling water

Slice peaches in the amount you like in a 9 x 13 pan. Cream together oleo and 3/4 c. sugar. Sift together flour, baking powder, and 1/2 t salt. Add milk to creamed mixture and then add sifted mixture. Beat to a smooth batter. Spread batter over peaches. (It will seem scant so keep working it on top of peaches.) Mix cornstarch, 1/4 t salt, and 1 c. sugar well. Sprinkle this mixture over batter. Then pour boiling water over the batter and bake in 350° preheated oven for 40 or 50 minutes. You can use canned peaches.

Barbara (Lane) Ball

## CHERRIES IN THE SNOW

1 (8-oz.) pkg. cream cheese,  
whipped

2 env. Dream Whip, prepared

1/2 angel food cake, thinly sliced

1 can cherry pie filling

Combine whipped cream cheese and prepared Dream Whip. Spread half of mixture in 9x13" pan. Arrange slices of angel food cake. Cover with rest of whipped mixture. Spoon pie filling on top. Cover and refrigerate overnight.

Chase Riley

## BUTTERFINGER DESSERT

1 baked angel food cake

6 large Butterfinger candy bars,  
crushed

1 large container of Cool Whip

Custard

1/2 c. butter

2 c. powdered sugar

4 egg yolks

Mix custard mixture and fold into Cool Whip until smooth and creamy. Break 1/2 of angel food cake into small bite sized pieces and sprinkle in bottom of 9" X 13" pan. Spread 1/2 of custard mixture over cake. Sprinkle 1/2 of Butterfinger candy bars over this. Break up remaining cake, spread custard, and sprinkle remaining Butterfinger candy bars on top. Refrigerate until ready to use.

Michelle Keen

*Well-timed silence hath more eloquence than speech.*

— Martin Tupper

## FRUIT DUMPLINGS

1/3 c. +2 T. milk

1 c. flour

1 1/2 tsp. baking powder

1/2 tsp. salt

2 T. melted shortening

16 oz. carton fresh or frozen  
blackberries

2 c. sugar

Sift flour, baking powder, and salt together. Add milk and shortening. Mix into a ball. Roll out on floured board. Let set about 10 min. Roll out to about 1/4" thick and cut into squares. Combine blackberries and sugar and cook down. Drop dumpling squares into boiling fruit and juice. Cook until done. Cherries or other fruits can be substituted for blackberries and amount of sugar adjusted according to the sweetness of the fruit.

**Helen Sullivan**

## CHOCOLATE PUDDING AND PIE FILLING

### Pie Filling

|   |                |
|---|----------------|
| 1 9 inch deep dish pie shell or<br>Pillsbury refrigerator pie crust | 4 T. flour     |
| 1 c. sugar  | 3 egg yolks    |
| 1 tsp. salt   | 2 1/2 c. milk  |
| 3 T. cocoa  | 1 tsp. vanilla |

Bake pie shell according to directions. Stir together sugar, cocoa, flour, and salt in a saucepan. Blend milk and egg yolks. Gradually stir into sugar mixture. Cook over medium heat, stirring constantly until mixture boils. Boil and stir for five minutes. Remove from heat, blend in vanilla. Pour into baked pie shell.

### Meringue

|              |                |
|--------------|----------------|
| 3 egg whites | 1 tsp. vanilla |
| 2 T. sugar   |                |

Beat egg whites until they form peaks. Gradually stir in sugar and vanilla. Spoon and spread over pie filling. Bake in 425° oven until golden brown. The same recipe can be used to make coconut cream pie. Just omit the cocoa and follow directions. After mixture is cooked add 1 cup coconut. Also sprinkle coconut over meringue before baking. The recipe can also be used to make banana cream pie. Just omit the cocoa and follow directions. After mixture has cooked add sliced bananas about 3 bananas. Also you can make banana pudding by using vanilla wafers and layer with the pudding.

**Note:** This was Dr. Hanna's favorite.

Huffy Hanna

## FRUIT PIZZA

### Crust

|                      |                      |
|----------------------|----------------------|
| 1 c. sugar           | 2 1/2 c. flour       |
| 3/4 c. butter Crisco | 1 tsp. baking powder |
| 2 eggs               | 1 tsp. salt          |
| 1 tsp. vanilla       |                      |

For crust, thoroughly mix shortening, sugar, eggs and vanilla. Blend in flour, baking powder and salt. Chill for several hours. Press onto large cookie sheet and bake at 400° for 6 to 8 minutes or until set good - usually will take longer. Use lowest setting on hand mixer to mix dough. Make a roll and chill and slice so it can be pressed into cookie sheet. Dip fingers into melted butter to help pan dough in pan.

### Sauce for fruit pizza

|                    |                 |
|--------------------|-----------------|
| 3/4 c. water       | 1 c. sugar      |
| 1 c. orange juice  | 3 T. cornstarch |
| 1/4 c. lemon juice | pinch of salt   |

Make sauce by combining all ingredients and cooking until thickened. Cool.

### Spread for fruit pizza

|                    |              |
|--------------------|--------------|
| 1 tsp. vanilla     | 1/2 c. sugar |
| 8 oz. cream cheese |              |

Marcelline Ambuehl

## APPLE DUMPLINS

3/4 c. sugar  
1 1/2 c. water  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg  
3 T. butter  
2 c. flour

2 tsp. baking powder  
1 tsp. salt  
2/3 c. butter  
1/2 c. milk  
6 cooking apples  
butter and cinnamon sugar

Boil the sugar, water, cinnamon, nutmeg. Remove from heat and add 3 tablespoons of butter. For the pastry, mix flour, baking powder, and salt. Cut in the butter and add the milk. Peel and core apples and stuff with butter and cinnamon sugar. Roll the pastry out and cut into 6 squares. Wrap each apple in the pastry and put 1 inch apart in baking dish. Pour syrup over them. Bake 375° for 35 minutes. Pour some of the syrup over the dumplings while baking.

Linda Summerville

## APPLE DUMPLINGS

### Never Fail Pie Crust

|             |              |
|-------------|--------------|
| 3 c. Flour  | 1 c. lard    |
| 1 egg       | 1 T. vinegar |
| 1 tsp. salt | 5 T. water   |

Combine flour, salt and lard cutting until well mixed. Beat egg until light, add to water and vinegar. Add this to flour and lard. Roll out as needed. Will keep in refrigerator in wax paper 3 to 4 days or may be rolled out into pie pans and frozen.

### Filling for dumplings

|                     |          |
|---------------------|----------|
| 1/2 c. sugar        | butter   |
| 1 1/2 tsp. cinnamon | 6 apples |

Peel and core apples. Place apple on center of pie crust square and fill cavity with sugar, cinnamon mixture. Dot with 1 T. of butter for each. Pull crust up around apple and pinch to seal. Place in a 9x13 baking pan.

### Syrup for dumplings

|            |                   |
|------------|-------------------|
| 1 c. sugar | 1/2 tsp. cinnamon |
| 2 c. water | 3 T. butter       |

Boil together for 2 minutes. Pour in pan around dumplings. Bake at 350° for 45 minutes

Marcelline Ambuehl

*There are two kinds of people, those who do the work and those who take the credit. Try to be in the first group; there is less competition there.*  
— Indira Gandhi

## SUMMER COOLNESS

### First Layer

1 1/2 c. flour  
1 1/2 sticks oleo (cold)

1/2 c. chopped pecans

Cut oleo into flour. Add nuts. Press into the bottom of a 9 x 13 pan. Bake at 350° for 15 to 20 minutes. Cool

### Second Layer

1 (8-oz.) pkg. cream cheese  
(softened)  
1 1/2 c. powdered sugar

1 c. Cool Whip (from 10 oz.  
container)

Mix and spread over cooled first layer.

### Third Layer

2 boxes lemons instant pudding  
or any other flavor of your  
choice

4 1/2 c. milk  
1 tsp. lemon extract (use vanilla  
extract with other than lemon  
pudding)

1 box vanilla instant pudding

Mix and spread on the top of second layer. When it has set, spread remainder of Cool Whip on top. \*Can sprinkle chopped pecans on top if you prefer. We really like pistachio pudding used in this recipe.

Delyn White McCown

## BREAD PUDDING WITH CARAMEL SAUCE

(from Pam Sessions)

### pudding

|  |                            |
|--|----------------------------|
| 1 loaf Vienna or French bread cut<br>into 1 inch cubes | 1 1/2 c. sugar             |
| 6 eggs   | 1 c. heavy whipping cream  |
| 3 1/2 c. milk  | 2 tsp. vanilla             |
|  | 1 tsp. cinnamon (optional) |

Dry bread for 2 hours or overnight. In mixing bowl, beat eggs, milk, sugar, cream, vanilla, and cinnamon. Pour mixture over bread crumbs and stir until all bread is covered. Pour into 9 X 13 pan. Bake uncovered until it rises and gets slightly brown on the edges, approximately 1 hour at 350° degrees.

### Caramel Sauce

|                    |                             |
|--------------------|-----------------------------|
| 1/2 c. butter      | 1/2 c. heavy whipping cream |
| 1/2 c. sugar       | 1 tsp. vanilla              |
| 1/2 c. brown sugar | 1/2 c. shaved almonds       |

In medium sauce pan, combine butter, sugar, brown sugar, and cream. Bring to boil over medium heat, stirring constantly. Remove from heat and add vanilla. Serve hot over bread pudding, sprinkle with almonds, if desired. Can put almonds directly into sauce before serving.

Sue White

## PLUM PUDDING

|   |   |
|---|---|
| 1 c. molasses (sorghum)                 | pinch salt                                |
| 1/2 c. sugar                            | 1 box raisins                             |
| 1/2 c. lard                             | nutmeg, cinnamon, flavoring               |
| 1 1/2 c. sweet milk                     | sufficient flour to make a stiff<br>dough |
| 1 level teaspoon soda                   |   |
| 1 1/2 heaping teaspoon baking<br>powder |   |

Sift dry ingredients. Mix ingredients together. Boil in cloth or can allowing room for pudding to rise and boil 4 hours.

Shirley Miller

## DATE NUT PUDDING

1 c. dates (chopped)  
1 tsp. soda  
1 c. boiling water  
1 c. sugar  
1/2 c. butter

1 egg  
1 1/2 c. flour  
1 tsp. vanilla  
1/2 c. nuts

Stir together dates, soda and water. Cool. Cream together sugar, butter and egg. Add flour, vanilla, nuts and date mixture. Bake at 350°. Serve with whipping cream.

Carol Bass

## PERSIMMON PUDDING

1 c. persimmon pulp  
1 1/2 c. sugar  
1 stick oleo  
2 c. flour  
1 tsp. cinnamon  
1 tsp. vanilla  
2 tsp. baking soda

2 c. buttermilk  
1 c. brown sugar  
5 T. flour  
1 1/2 c. water  
1 lump of butter  
1 tsp. vanilla

Mix together the pulp, sugar, oleo, flour, cinnamon, vanilla, baking soda, and the buttermilk. Bake at 350° for 40 to 50 minutes in a 9x13 greased and floured pan. While that is baking, mix and bring to a boil the brown sugar, flour, and water. When it becomes thick, add a lump of butter and the vanilla. When the persimmon pudding falls, pour this sauce over it.

Betty Ernst Polanka

## PERSIMMON PUDDING

1 pt. persimmon pulp  
2 c. milk  
2 c. water  
1/2 c. margarine  
1 1/2 c. sugar  
1 heaping tsp. cinnamon  
3 c. flour  
3 eggs

Beat eggs. Melt butter in 9x13 baking pan. Combine rest of ingredients alternating milk, flour and water. Pour into the buttery baking pan. Bake at 300° F for 1 1/2 hour.

**Note:** This was my great-great grandmother's recipe.

Debbie Gilbert

## PERSIMMON PUDDING

1 qt. persimmons  
1 c. sugar  
1 c. milk  
1 c. flour  
pinch cinnamon

Measure a quart of persimmons and run through a sieve to equal 1 cup. Add the sugar and milk. Then stir in the flour a little at a time. Then add the pinch of cinnamon. Pour into a buttered 11x7 pan. Bake at 350° for 1 hour. Serve with whipped cream.

**Note:** I make Grandma Ruby's persimmon pudding every fall -- Mac loves it.

Jo Garrett  
Ruby Garrett

## RAISIN PUDDING

1 c. brown sugar  
2 c. water  
1 T. butter  
1/2 c. brown sugar  
1 c. flour  
1/2 c. milk  
1 T. butter  
1/2 c. raisins  
2 tsp. baking powder  
2 tsp. cinnamon

Boil together first three ingredients. Then mix remaining ingredients. Pour over syrup and bake 20 minutes.

Mary E. Hines

## LUSCIOUS LEMON DESSERT

1 c. flour  
1 stick margarine  
1/2 c. chopped nuts  
1 (8-oz.) pkg. cream cheese  
1 c. powdered sugar  
1 c. Cool Whip  
2 pkgs. instant lemon pudding  
2 1/2 c. milk  
3 tsp. lemon juice

Cream cheese and sugar. Add Cool Whip. Mix pudding, milk and lemon juice together. Mix together flour, margarine and nuts. Place in 9x13-inch pan. Bake at 350 for 20 minutes. Cool. Place cream cheese, sugar and Cool Whip mixture on top of crust. Place pudding mixture on top of cream cheese layer. Spread remainder of Cool Whip on top. Refrigerate. Yield: 12 servings.

Cheryl (Williams) Cobb

## DATE ROLL-UPS

1/2 c. brown sugar  
1/2 c. white sugar  
1/2 c. shortening  
2 eggs  
1/2 tsp. soda  
1 tsp. vanilla  
1/2 tsp. salt  
2 c. flour  
Filling:  
1 pkg. dates  
1/4 c. walnuts  
1/4 c. sugar

Cream sugars and shortening. Add eggs & vanilla and beat well. Sift dry ingredients, add to creamed mixture. Knead and roll out to 1/4" thickness. FILLING: Cut up dates, cook all ingredients until thick. Cool and spread on dough. Roll up and cover with waxed paper. Refrigerate overnight. Slice and bake at 370° until brown.

Judy McCarty

*You probably wouldn't worry about what people think of you if you could know how seldom they do.*

— Olin Miller

## CHOCOLATE MALLOW PIZZA

1 (12-oz.) pkg. chocolate chips  
1-lb. white almond bark, divided  
2 c. mini marshmallows  
2 c. Rice Krispies or Cocoa  
Pebbles

1 c. chopped nuts  
1/3 c. coconut  
1 tsp. oil  
red and green M & M's or  
cherries

Microwave chips and 14 oz. bark on high 2 minutes. Stir until smooth. Use big bowl. Add marshmallows, cereal, nuts and stir. Pour into pizza pan (spray with Pam). Top with M & M's and coconut. Microwave remaining bark with oil, drizzle over top and refrigerate.

**Note:** I received this from one of our Marion County HCE members and we love it, especially at Christmas time!

Ginny Randolph

## MOON CAKE

1 c. water  
1/2 c. butter  
1 c. flour  
4 eggs  
2 sm. boxes vanilla instant  
pudding

1 (8-oz.) pkg. cream cheese,  
softened  
(8-oz.) whipped cream  
chocolate syrup

Mix water and butter in saucepan and bring to boil. Add flour all at once and stir rapidly until mixture forms a ball. Remove from heat and cool a little while. Beat in eggs one at a time, beating well with a spoon or mixer. Spread on ungreased 11 x 15 pan Bake at 400° for 10 minutes until lightly browned. Cool. Do not test with a toothpick. Leave cake as it is. Mix pudding according to pkg. directions on box. Beat in cream cheese. Blend well. Spread on crust. Refrigerate 20 minutes. Top with whipped cream. Drizzle chocolate syrup on top. Sprinkle with nuts if desired.

Jeana Lotz

## CREAM PUFFS

### Cream Puffs

1 c. water  
1/2 c. butter  
1/4 tsp. salt

4 eggs  
1 c. flour

Bring water and butter to rolling boil. Remove from heat. Add flour & salt. Stir vigorously until mixture forms ball. Beat in eggs all at once. Continue beating until smooth and small quantity dough stands erect on end of spoon. Drop dough by scant 1/4 cupfuls, about 2 or 3 inches apart on ungreased cookie sheet. Bake at 400° for 35 to 40 minutes or until golden brown. Be careful not to underbake. Cool on wire rack. Cut off tops; pull out any filament of soft dough. Fill with cream filling.

### Cream Puff filling

3 eggs beaten  
1 c. sugar  
3 T. cornstarch

1 tsp. vanilla  
2 1/2 c. milk

Mix cornstarch and sugar together. Add to egg mixture. Add 2 1/2 cups milk and cook over medium heat till thickened. Remove from heat and add vanilla. Let cool before filling cream puffs.

Marcelline Ambuehl

## CREAM PUFFS

1/2 c. butter  
1 c. boiling water

1 c. flour  
4 eggs

Place butter and water in saucepan. As soon as it boils, add flour all at once; stir until it forms a ball and leaves sides of pan. Set off to cool (not cold) and add eggs, one at a time, beating each 5 min. Drop on oiled shallow pan and bake in HOT oven 40-50 minutes. (Heat oven and after puffs are in for awhile, reduce heat, still keeping at HOT.)

Eleanor Wilson

## LEMON CREAM PUFFS

### Puffs

1/2 c. water  
1/4 c. butter

1/2 c. flour  
2 eggs

Bring water and butter to a boil. Add the flour all at once. Stir quickly to form a ball. Turn off; let stand 5 minutes. Add the 2 eggs one at a time. Beat until smooth. Drop by tablespoon on a greased sheet 3 inches apart. Bake 400° for 30 minutes.

### Filling

1 egg  
1/3 c. sugar  
3 T. lemon juice

2 T. butter  
c. whipping cream  
2 tsp. sugar

In a saucepan mix the egg, sugar, juice, and butter. Bring to a boil and simmer 3 to 5 minutes. Cool in a bowl of ice water. Cover with plastic wrap laying it right on the pudding to prevent a skin. Refrigerate for 1 hour. Beat whipping cream with sugar and fold into pudding mixture. Cut the tops off the puffs and fill with filling.

Shelly Phillips

## PUMPKIN CRUNCH

1 box yellow cake mix  
1 (15-oz.) can pumpkin  
1 (12-oz.) c. evaporated milk  
3 L eggs  
1 1/2 c. sugar

1 tsp. cinnamon  
1/2 tsp. salt  
1/2 c. chopped pecans  
1 c. butter, melted  
whipped topping

Combine pumpkin, evaporated milk, eggs, sugar, cinnamon, and salt. Pour into a greased 9 x 13 pan. Sprinkle dry cake mix over pumpkin mixture. Top with pecans and drizzle melted butter over it. Bake at 350° for 50-55 minutes or until golden brown. Cool and serve with whipped topping.

Phyllis Jones

## CHOCOLATE CARAMEL SQUARES

50 caramel squares  
2/3 c. evaporated milk  
1 pkg. German Chocolate cake mix  
1 c. semi-sweet chocolate chips  
3/4 c. margarine - melted  
1 c. nuts

Combine caramels with 1/3 c. evaporated milk in bowl. Melt in microwave and set aside. Grease and flour a 13" X 9" pan. Combine the cake mix, margarine, remaining 1/3 c. evaporated milk and nuts in a bowl. Stir by hand until dough hangs together. Press 1/2 of the dough into the pan. Save remaining dough. Bake at 300° for 6-8 minutes - until puffy. Sprinkle chocolate chips over crust. Spread caramel over that and crumble (small pinches) rest of the dough on top. Return to oven for 15 minutes. Cool several hours.

Linda Miselbrook

## TWINKIES STRAWBERRY SURPRISE

10 Hostess Twinkies  
1 box 3.5 ounces instant vanilla pudding  
1 1/2 c. milk  
1 (8-oz.) frozen whipped topping (thawed)  
2 boxes sweetened frozen strawberries (thawed)

Slice Twinkies in half lengthwise and lay evenly flat side up in a 9x13 pan. Pour strawberries on top. In a large bowl mix pudding, milk and whipped topping until well blended. Spread over strawberries. Cover and refrigerate overnight or for several hours.

Mary Bushue

*A diamond cannot be polished without friction, nor the man perfected without trials.*

— Chinese Proverb

## KITTY LITTER

(Really looks like it!)

12 Tootsie Rolls

1 new Kitty litter pan

1 new plastic Kitty litter pan liner

1 new Kitty litter pooper-scooper

1 spice or German Chocolate cake mix

1 white cake mix

2 large vanilla instant pudding mix, prepared

1 large package vanilla sandwich cookies

green food coloring

Prepare cake mixes and bake according to directions. Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in food processor, scraping often. Can also put cookies in Ziploc and use rolling pin to smash. Set aside all but about 1/4 cup. To that 1/4 cup, add green food coloring and mix until completely colored. When cakes are cooked to room temperature, crumble into a large bowl. Toss with half the remaining vanilla cookie crumbs and the chilled pudding. Important: mix in just enough of the pudding to moisten it. You don't want it too soggy. Combine gently. Line a new, clean kitty litter box. Put the cake/pudding/cookie mixture into the litter box. Put three unwrapped Tootsie Rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with three more Tootsie Rolls. Bury them in the mixture. Sprinkle with the other half of cookie crumbs over top. Scatter the green cookie crumbs lightly on top of everything. This is supposed to look like the chlorophyll in kitty litter. Heat three more Tootsie Rolls in the microwave, almost melted. Scrape them on top on the cake; sprinkle with cookie crumbs. Spread remaining Tootsie Rolls over the top; take one and heat until pliable, hang it over the side of the kitty litter box, sprinkling it lightly with cookie crumbs. Place the box on a newspaper and sprinkle a few cookie crumbs around for a truly disgusting effect!

Sue White

## JUMPING JIMMIES

3 eggs  
1/2 c. milk  
grated rind of 1 lemon  
2 1/2 c. sifted flour

4 tsp. baking powder  
1 tsp. salt  
3 T. sugar  
1 qt. oil

Beat eggs and blend in milk. Add lemon rind. Sift dry ingredients and blend with liquid only until flour is moistened. Batter will be stiff and coarse. Preheat oil to 400° in electric skillet. Drop batter by teaspoonfuls into hot oil. Fry for 3 or 4 minutes, turning to brown on both sides. Roll in combined sugar, powdered sugar and cinnamon. Makes about 2 dozen.

Lorene Morrow

## PECAN TARTS

### Filling

3/4 c. brown sugar  
3/4 c. chopped pecans  
1 egg

1 tsp. butter  
1 tsp. vanilla  
dash of salt

Mix sugar, pecans, eggs, butter, vanilla and salt in a bowl. Then make shells.

### Shells

1 c. flour  
1 3 oz. pkg. cream cheese

1/4 c. plus 3 T. butter

Make shell ingredients and press gently into a tart pan. Add filling. Bake at 350° until set. Makes about 24 tarts.

Brenda Edwards

## VANILLA ICE CREAM

2 c. milk  
1  $\frac{3}{4}$  c. sugar  
1/2 tsp. salt

2 c. half and half  
1 T. vanilla extract  
4 c. whipping cream

Scald milk. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla, and whipping cream. Cover and refrigerate 30 minutes before freezing. Makes 4 qt.

April Hill  
Glenda Hunter

## HOMEMADE ICE CREAM

4 junkets  
2 T. vanilla  
1 sm. box cream

milk  
2 c. sugar

Heat some milk up on stove and add the sugar to dissolve. Dissolve the junkets in a small amount of water. Pour the heated milk into ice cream freezer container, the cream, dissolved junkets, and the vanilla. Pour enough milk into to reach the fill line. When it starts to curdle, put the paddle in and start your ice cream freezer.

Sandy Branch Ice Cream Social

## 5 GALLONS OF ICE CREAM

2 1/4 gal. milk  
3 c. pasteurized eggs (about 1 dozen)  
5 lbs. sugar  
4 cans Milnot

4 sm. boxes of instant pudding of desired flavor  
1 T. salt  
extract for desired flavor\*

Measure "exactly 3 cups" of eggs in large bowl. Gradually add some of the milk and 5 pounds of sugar along with the Milnot pudding, salt and extract, mixing as you add so as not to have any lumps in the mixture. At this point you will have added about 1 gallon of the total 2 1/4 gallons of milk in the mixing bowl. You need to put the additional 1 1/4 gallons directly into the freezer can---making sure to fill can only to the bottom of the top loop on the paddle!! Any fuller the can will overflow during freezing process. Also be sure to pour mixture into freezer can immediately after mixing, to keep ingredients from settling to bottom of mixing bowl. Start cranking freezer as soon as possible.

**Note:** Extract for desired flavor: 4 oz. pure vanilla, or 6 oz. lemon extract, or 1--24 oz. bottle of Hershey's syrup with 3 oz. of pure vanilla or for pineapple add 4 oz. pure vanilla and 2 --20 oz. cans of drained crushed pineapple.

**Omega ice cream social**

## ICE CREAM

5 eggs (beat like the dickens)  
3 scant cups sugar  
1 can Eagle Brand milk

1 pt. half and half  
dash salt  
3 T. vanilla

Combine ingredients and pour into freezer. Finish filling freezer almost to the top with whole milk. Freeze.

**Dorothy Doolen**

## VANILLA ICE CREAM

|                                       |                   |
|---------------------------------------|-------------------|
| 6 eggs                                | 1 gal. whole milk |
| 2 1/2 c. sugar                        | 3 tsp. vanilla    |
| 1 (16-oz.) carton Half & Half         | 2 bags ice        |
| 1 (3-oz.) box instant vanilla pudding | rock salt         |

Beat eggs till light in color. While still beating gradually add sugar and pudding. Stir in vanilla and half & half. Pour into a 6 quart ice cream freezer. Pour the milk up to the fill line on your container and turn the paddle to mix the ingredients together. Layer with the ice and rock salt following your manufacturers directions.

Shari Shanafelt

## HOME MADE ICE CREAM

|                                |              |
|--------------------------------|--------------|
| 1/2 qt. half and half cream    | 1 T. vanilla |
| 1 pkg. instant vanilla pudding | milk         |
| 2 1/2 c. sugar                 |              |

Mix together cream and pudding. Add sugar and vanilla. Pour in ice cream freezer and add milk to fill to mark in freezer.

Fran Osborne

*I have learned to seek my happiness by limiting my desires, rather than in attempting to satisfy them.*

— John Stuart Mill

## MOM'S HOME-MADE ICE CREAM

6 eggs, well beaten

4 1/2 c. sugar

1 tsp. lemon extract

1 tsp. vanilla extract

1 T. salt

6 Junkets - dissolved in 3 T.

water

1 pint of Half & Half

1 gallon of whole milk

2 - 3 bags of crushed ice

rock salt

Mix well with mixer - eggs, sugar, lemon and vanilla extracts, salt and Half & Half. Pour in gallon ice cream maker. Add milk to within 1 1/2" from top of ice cream maker. Add junkets last. Put on lid, add ice around tub, and add rock salt. Keep adding ice and salt as it melts. It should take about 30-45 minutes for ice cream to freeze. You may add more or less milk as needed to fill freezer. Yields 1 gallon.

**Note:** This was my mom, Wanda Devore's, recipe. When I was a kid, we raised our own chickens and had a milk cow, so we used fresh eggs and milk. We would all take turns turning the crank style ice cream maker. We would make ice cream on Saturday night and have friends over. Mom and Dad also would make this for their frequent Sunday School parties. It was quite a treat!

Brenda Edwards

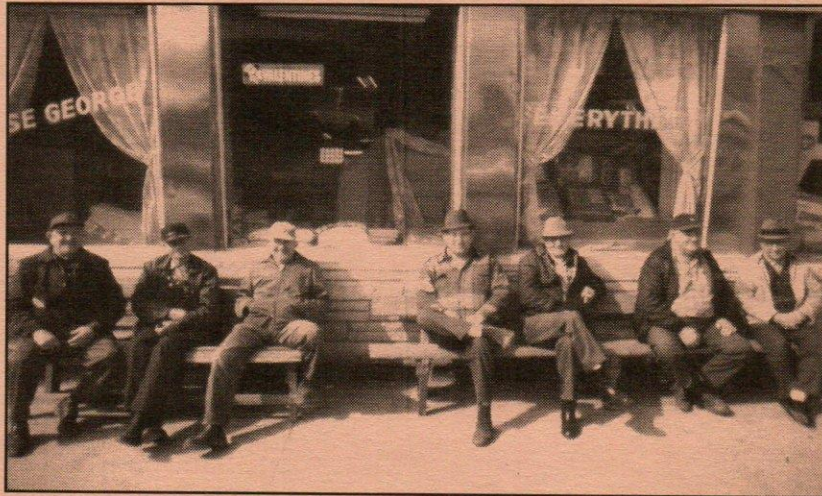
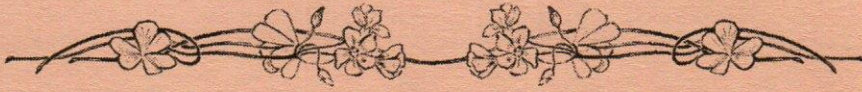
## BEST EVER STRAWBERRY ICE CREAM

2 c. buttermilk

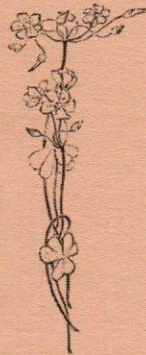
1 1/2 c. strawberry jam

Stir buttermilk into jam. Pour into refrigerator tray; freeze firm. Cut up frozen mixture and place in chilled mixer bowl. Whip with electric mixer till fluffy. Return to tray; cover and freeze firm or freeze in ice cream freezer according to manufacturer's directions. Spoon into sherbet dishes. Garnish with fresh strawberries and mint leaves, if desired. Makes about 1 quart.

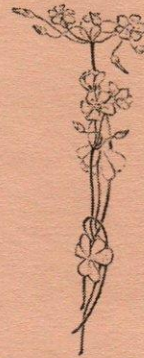
Barbara Wilson



**Jesse George Store Front Men**  
Cleve McWhirter, Cleo Mulvaney, Winnie Yearlan, Ersh Jenkins,  
Cotton LeMay, Dick Brown & Gene Shufeldt



*Cookies  
& Candy*



## COOKIES & CANDY

### CRISPY RICE BARS

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 c. light corn syrup | 6 c. rice cereal                  |
| 1 c. sugar            | 1 (6-oz.) pkg. chocolate chips    |
| 1 c. peanut butter    | 1 (6-oz.) pkg. butterscotch chips |

Combine corn syrup and sugar in a large saucepan and bring to boil over low heat, stirring constantly. Remove from heat; stir in peanut butter. Fold in cereal. Press into a greased 13 x 9 x 2" pan. In small saucepan, melt chocolate chips and butterscotch chips together over low heat stirring constantly. Pour over bars. Chill 15 minutes.

Eileen Garrett

### PECAN TASSIES

- |                              |            |
|------------------------------|------------|
| 3 oz. cream cheese, softened | 1 c. flour |
| 1/2 c. butter                |            |

Beat cream cheese and butter until smooth, add flour, mix until a soft dough forms. Cover, chill at least 1 hour. Shape dough into 1-inch balls. Place dough balls into mini muffin pan. Dip mini-tart shaper in flour, press into dough to form tart shells. If you don't have this handy tool, just shape with your fingers.

#### Filling

- |                           |                                 |
|---------------------------|---------------------------------|
| 2 T. butter, melted       | 1 tsp. vanilla                  |
| 3/4 c. packed brown sugar | 1 1/2 c. pecans, finely chopped |
| 1 egg                     |                                 |

Combine all ingredients, mix well. Fill tart shells evenly with filling. Bake at 350° for 20 - 25 minutes or until light golden brown. Remove from pan to cool. Sprinkle with powdered sugar, if desired. Yield: 24 tarts

Barbara Ambuehl

## SALTY PEANUT SQUARES

|                              |   |
|------------------------------|---|
| 1 pkg. Yellow cake mix (dry) | 1 (12-oz.) pkg. peanut butter chips     |
| 1 egg                        | 2 tsp. vanilla                          |
| 1/3 c. margarine             | 2 c. Virginia or skinned salted peanuts |
| 3 c. small marshmallows      | 2 c. Rice Krispies                      |
| 2/3 c. white corn syrup      |   |
| 1/4 c. margarine             |   |

Cream cake mix, egg & margarine together, pat firmly into greased 9x12 pan and 8x8 pan (otherwise the bars will be too thick and will get too hard). Bake at 350° for 15-18 min. The crumbly batter will rise and should brown just slightly - don't over bake. Remove from oven and add marshmallows (2 cups in larger pan and 1 cup in smaller pan). Place back in 350° oven for 2 min. Remove from oven and let cool. Mix syrup, margarine, chips and vanilla. Cook just until chips melt - do not overcook. Add Rice Krispies and pour over both pans. Immediately put peanuts over top and pat down. Cool before cutting.

Helen O'Dell

## LEMON BARS

|                       |                         |
|-----------------------|-------------------------|
| 1 c. oleo             | 4 eggs, slightly beaten |
| 1/2 c. powdered sugar | 2 c. sugar              |
| 2 c. flour            | 4 T. flour              |
| 1/4 tsp. salt         | 4 T. lemon juice        |

Press into 9x13" pan and bake the first four items at 350°. Mix next 4 items and bake 25 min. at 350°

Lora Ingram

*What you do speaks so loudly that I cannot hear what you say.*  
— Ralph Waldo Emerson

## CHOCOLATE MINT BARS

|                                |                                |
|--------------------------------|--------------------------------|
| 2 squares semi-sweet chocolate | 1/2 c. nuts (optional)         |
| 1/2 c. butter                  | 2 T. soft butter               |
| 2 eggs                         | 1 c. powdered sugar            |
| 1 c. sugar                     | 1 T. cream                     |
| 1/4 tsp. peppermint extract    | 3/4 tsp. peppermint extract    |
| 1/2 c. flour                   | 2 squares semi-sweet chocolate |
| dash salt                      | 1 T. cream                     |

Melt chocolate and butter. Beat eggs until frothy and stir in sugar and the chocolate mixture. Add extract. Pour over flour and salt. Mix well. Add nuts if desired. Pour into a 9" square pan and bake at 350° for 20 - 25 minutes. Cool then spread with the filling: Mix 2 T. soft butter with 1 c. powdered sugar. Add 1 T. cream and 3/4 t. peppermint extract. Stir until smooth. Keep cool. Then spread with a glaze: 2 squares melted chocolate and 1 T. cream mixed together.

Lela Doolen Smith

## TOFFEE BARS

|                            |                                 |
|----------------------------|---------------------------------|
| 24 saltine cracker squares | 1 c. butter (must be butter)    |
| 1 c. brown sugar           | 1 (12-oz.) pkg. chocolate chips |

Line 9x13" pan with foil. Grease foil well; lay saltine crackers on foil. Heat brown sugar and butter. Boil for 3 minutes. Pour over crackers covering them. Pour chocolate chips over top. Let melt and spread as much as possible. Put in 350° oven for 5 minutes and then spread remaining chips. Cool and cut into squares. Store air tight.

Gerri Molina

## CARAMEL WALNUT BROWNIES

1 (14-oz.) pkg. caramels  
2/3 c. evaporated milk, divided  
1 pkg. caramel flavored cake mix  
3/4 c. butter, melted

2 tsp. vanilla extract  
3/4 tsp. ground cinnamon  
1 1/2 c. walnut halves or pieces

Preheat oven to 350°. Unwrap caramels and place in a medium saucepan. Add 1/3 cup evaporated milk. Cook over low heat until caramels melt; stir often. Remove from heat and set aside. Combine remaining 1/3 cup milk, the cake mix and next 3 ingredients; stir just till blended. Spread half the dough into a lightly greased 9" square pan. Chill remaining dough. Bake at 350° for 10 minutes. Cool on a wire rack for 5 minutes. Pour caramel mixture over brownie layer in pan. Sprinkle with nuts. Divide remaining half of dough into 9 portions. Pat each portion in 3" circle. Place circles over walnuts in pan, overlapping slightly. Dough will spread during baking. Bake at 350° for 25 minutes. Cool completely in pan on wire rack. Be sure the pan is at least 9" square.

Gwendolyn Ware

## BLONDE BROWNIES

2 packed c. brown sugar  
2/3 c. butter or shortening  
2 eggs  
2 tsp. vanilla  
2 c. flour

1/4 tsp. soda  
1 tsp. salt  
1 tsp. baking powder  
1 c. chopped nuts  
1 pkg. chocolate chips

Sift flour, baking powder, soda and salt. Add nuts. Melt shortening and cool. Add sugar, eggs and vanilla. Add flour mixture and mix all ingredients. Put in a greased 9x13" pan. Spread chocolate chips over top and slightly press in. Bake at 350° for 30 minutes.

Nellie Hiestand

## QUICK BUTTERSCOTCH BROWNIES

|                          |                        |
|--------------------------|------------------------|
| 1 c. butter or margarine | 1/2 c. rolled oats     |
| 1 lb. Pkg brown sugar    | 1/2 c. nuts            |
| 3 whole eggs             | 1/2 c. coconut         |
| 2 c. flour               | 1 pkg. chocolate chips |
| 2 tsp. baking powder     |                        |

Melt together the butter and brown sugar. Cool slightly and add remaining ingredients. Spread in buttered 13x9 inch pan. Bake at 350 for 30-35 minutes. Do not overbake.

**Note:** A can't fail easy recipe

Evelyn Ford

## EXTRA GOOD BROWNIES

|   |                |
|---|----------------|
| 2 c. sugar                                | 4 eggs         |
| 1/4 c. cocoa - heaping                    | 2 tsp. vanilla |
| 1 c. melted butter (2 sticks) -<br>cooled | 1 1/2 c. flour |
|   | 1 tsp. salt    |

Mix sugar and cocoa, add butter, eggs and vanilla. Beat well, then add flour and salt. Mix good and pour in greased and floured 15 X 10 X 1 pan for 25 minutes or until done, but not crispy around edge. Cover with wax paper immediately if you want fudgy or wait 10 minutes and cover.

Carolyn Lane

## GRANNY'S BOILED BROWNIES

|   |                    |
|---|--------------------|
| 2 eggs, beaten                                      | 2 c. sugar         |
| 2 sticks butter                                     | 2 c. flour         |
| 1/4 c. cocoa  | 1 tsp. baking soda |
| 1 c. water  | 1 tsp. vanilla     |
| 1/2 c. buttermilk (1 mix milk and a little vinegar) |                    |

Cook until bubbly - eggs, butter, cocoa, water, and buttermilk. Add sugar, flour, baking soda and vanilla. Mix with mixer and pour in prepared 9" X 13" pan. Bake at 350° for 25 minutes or till toothpick comes out clean. Cool completely.

### Icing

|                    |                      |
|--------------------|----------------------|
| 1 c. peanut butter | 1/4 c. cocoa         |
| 1 T. oil           | 6 T. milk            |
| 1 stick butter     | 1 lb. powdered sugar |

Mix peanut butter and oil. Spread on cooled cake. Mix remaining ingredients and spread on top of peanut butter.

**Note:** This recipe came from my Grandma, Edith Butts. She was a great cook. She always wore a big apron when she cooked, and usually measured everything using the finger method. (Up to the first joint of your finger was a teaspoon, 2nd joint was a tablespoon, and so on) When anyone was sick or had troubles, Grandma would take them something to eat.

Brenda Edwards

*Kites rise highest against the wind - not with it.*

— Sir Winston Churchill

## BESTEVER BROWNIES

1 stick oleo  
1 c. sugar  
4 eggs

1 large can chocolate syrup  
1 c. flour  
1 tsp. vanilla

Cream oleo and sugar, add eggs - one at a time, beating well after each one. Add chocolate syrup and beat again; add flour and vanilla beating 1 minute more. Pour batter into greased and floured sheet cake pan. Bake at 350° for 20 minutes. Brownies are done when they start to pull away from sides of pan. Frost when cool.

### Frosting

6 T. oleo  
6 T. Milnot or milk

1 c. sugar  
1/2 c. chocolate chips

Boil first three ingredients for 1 minute. Remove from heat. Add chocolate chips. Beat until it begins to thicken. Frost brownies while warm. Very good and will stay fresh.

Ruth (Tate) Smith

## BROWNIES

1/3 c. shortening  
1 c. sugar  
1 c. flour  
1/2 tsp. baking powder.  
1/2 c. milk

2 eggs  
2 squares unsweetened chocolate,  
melted  
1/2 c. nuts

(For 1 1/2 recipes, use: 1/2 c. shortening, 1 1/2 c. sugar, 1 1/2 c. flour, 3/4 t baking powder, 3/4 c. milk, 3 eggs, 3 sq unsweetened chocolate, and 3/4 c. nuts.) Cream the sugar and shortening well. Separate the eggs. Add the yolks now. Add the milk and flour alternately. Add the melted and cooled chocolate. Fold in the beaten egg whites. Bake in a greased pan. Do not grease the sides of the pan. Have the oven preheated to 325°. Bake 20-30 minutes. It is done when it begins to pull away from the sides of the pan. Do not overbake. For one recipe, use a 9" x 9" pan. For 1 1/2 recipes, use a 9" x 13" pan. Ice with a chocolate, powdered sugar icing.

**Note:** Old faithful recipe

Lora Ingram

## BROWNIES

4 sticks oleo  
8 eggs  
4 c. sugar  
4 tsp. vanilla

1 c. cocoa  
2  $\frac{2}{3}$  c. flour  
dash salt

Melt oleo and cocoa together. Mix remaining ingredients, then slowly add cocoa mixture stirring constantly. Pour into large baking pan. Cook at 325° for 30-35 minutes.

Mary Bushue

## BROWNIES

$\frac{2}{3}$  c. oleo, softened  
2 c. sugar  
4 eggs  
2 tsp. vanilla  
1 c. flour  
 $\frac{2}{3}$  c. cocoa

1 c. nuts  
2 c. powdered sugar  
2 T. oleo, melted  
1 tsp. vanilla  
2 T. milk  
2 T. cocoa

Mix softened oleo, sugar, eggs, vanilla, flour, cocoa, and nuts. Bake 350° for 20 to 25 minutes in a greased 9 x 13 pan. For the icing mix powdered sugar, oleo, vanilla, milk, and cocoa.

Kendra Galbraith

## BEST BROWNIES

1/2 c. melted butter  
1 c. sugar  
1/2 c. flour  
1/4 tsp. baking powder

1 tsp. vanilla  
2 eggs  
1/3 c. Hersheys cocoa  
1/4 tsp. salt

Preheat oven to 350°. Grease 9" square baking pan. In medium bowl, stir together melted butter, sugar and vanilla. Add eggs and beat well with spoon. In a small bowl stir together flour, cocoa, b. powder and salt. Gradually add to egg mixture beating until well blended. Spread batter evenly in prepared pan. Bake 20-25 minutes. Cool completely. Frost with creamy frosting. Creamy Frosting: 3 Tbsp butter, softened, 3 Tbsp cocoa, 1 Tbsp corn syrup, 1/2 tsp. vanilla, 1 c. powdered sugar, 1-2 Tbsp milk. - In a small bowl, mix butter, cocoa, corn syrup and vanilla until blended. Add powdered sugar and milk and beat until spreading consistency.

Heather Wilkins

## SHEET COOKIES

1 1/2 c. flour  
3/4 c. sugar  
1/4 c. shortening  
3/4 c. raisins  
1/2 c. water  
1 egg

1/2 tsp. cinnamon  
1 tsp. baking soda (scant  
teaspoon)  
1 tsp. baking powder  
1/2 c. chopped nuts

Bring water to boil, add raisins, take off range and set aside to cool. Cream together sugar and shortening. Add egg and mix. Add flour, cinnamon, baking soda, baking powder. Mix. Stir in raisins and nuts. Spread in a greased cookie sheet. Bake at 350° for 20 minutes.

Diane Hanks

## TOLL HOUSE PAN COOKIE

2 1/4 c. flour  
1 tsp. baking soda  
1 tsp. salt  
1 c. butter, soft  
3/4 c. sugar  
3/4 c. packed brown sugar  
1 tsp. vanilla  
2 eggs  
1 (12-oz.) pkg. semi-sweet  
chocolate chips  
1 c. chopped nuts

Preheat oven to 375°. In a small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla and beat until creamy. Beat in eggs. Gradually add flour mixture. Mix well. Stir in chocolate chips and nuts. Spread into greased 9x13" baking pan. Bake for 20 minutes. For one 6 oz. pkg. recipe may be divided in half and spread into 13x9" baking pan and baked for 12-15 minutes.

Barbara Wilson

## APPLESAUCE BARS

1/2 c. shortening  
1 c. sugar  
1 egg, beaten  
1 c. applesauce  
1 tsp. baking soda  
1 1/2 c. flour  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. vanilla

Preheat oven to 350°. Cream together shortening and sugar. Add egg, mix well. Stir in applesauce, baking soda, flour, cinnamon, nutmeg and vanilla, mix well. Spread into a greased 15 x 10 jelly roll pan. Bake for 20 minutes. Cool and cut into bars. If you like you can ice with a powdered sugar glaze or dust with powdered sugar.

**Note:** My mother, Leo Lyons, would always have these made for the grandkids when they came by for a visit.

Joyce Jones

## GRAHAM CRACKER COOKIES

10 5 1/2 x 2 1/2" graham crackers    1 c. brown sugar  
1 c. butter    1 c. chopped pecans

Line a 9 x 12 jellyroll pan with foil. Add a layer of graham crackers. Melt butter in a saucepan over medium heat. Add sugar and pecans. Bring to a boil stirring constantly. Then cook and stir 3 minutes. Pour nut mixture over graham crackers. Spread evenly. Bake 10 minutes. Remove from oven. Let cool. Break into pieces.

Phyllis Jones

## OREO BAR COOKIES

20 Oreo Chocolate Sandwich cookies    1 1/2 c. powdered sugar  
1/4 c. (1/2 stick) butter    1/3 c. boiling water  
1 pkg. (4 serving size) cookies 'n creme flavor instant pudding & pie filling    1/3 c. cocktail peanuts, chopped  
2 squares semi-sweet baking chocolate

Finely crush cookies, set aside. Microwave butter in large microwavable bowl on High for 30 seconds or until completely melted. Add cookie crumbs, mix well. Press crumb mixture firmly onto bottom of 9 inch square pan. Mix dry pudding mix, sugar and boiling water until well blended. Pour over crust, spread to completely cover crust. Sprinkle with peanuts and marshmallows. Press peanuts & marshmallows into mixture sufficient to stay-in-place. Place chocolate squares in microwavable bowl. Microwave until completely melted. Drizzle over marshmallows & peanuts. Refrigerate 1 hour or until set. Cut into 20 bars to serve. Store leftover bars in refrigerator.

Larry Ritter

*The greatest discovery of my generation is that human beings can alter their lives by altering their attitudes of mind.*

— William James

## ROCKY ROAD BARS

- |                                |                                 |
|--------------------------------|---------------------------------|
| 2 T. margarine                 | 1 bag mini marshmallows         |
| 1 can sweetened condensed milk | 2 c. dry roasted salted peanuts |
| 12 oz. chocolate chips         |                                 |

Melt margarine, sweetened condensed milk, and chocolate chips. Pour over marshmallows and peanuts and stir to coat. Put in 9x13 buttered pan.

Meri Jo Shanafelt

## TOFFEE-TOP CHEESECAKE BARS

- |  |  |
|--|--|
| 1 1/4 c. all-purpose flour               | 1 (14-oz.) can Eagle Brand<br>sweetened condensed milk |
| 1 c. powdered sugar                      | 2 eggs   |
| 1/2 c. unsweetened cocoa powder          | 1 tsp. vanilla   |
| 1/4 tsp. baking soda                     | 1 1/2 c. English toffee bits,<br>divided               |
| 3/4 c. butter or margarine,<br>softened  |  |
| 1 (8-oz.) pkg. cream cheese,<br>softened |  |

Heat oven to 350°F. Combine flour, powdered sugar, cocoa, and baking soda in medium bowl; cut in butter until mixture is crumbly. Press into bottom of ungreased 9x13 baking pan. Bake 15 minutes. Beat cream cheese until fluffy. Add Eagle Brand, eggs, and vanilla; beat until smooth. Stir in 1 cup English toffee bits. Pour mixture over hot crust. Bake 25 minutes or until set and edges just begin to brown. Remove from oven. Cool 15 minutes. Sprinkle remaining 3/4 cup English Toffee Bits evenly over top. Cool completely. Refrigerate several hours or until cold. Store leftovers covered in refrigerator.

Leigh Ann Birdsell

## GRAHAM CRACKER BARS

48 whole graham crackers,  
divided  
1 c. oleo  
1 c. sugar  
1/2 c. milk  
1 egg, beaten  
1 c. graham cracker crumbs  
1 c. coconut  
1 c. chopped nuts  
1 tsp. vanilla

Line cookie sheet with 24 graham crackers. Bring oleo, sugar, milk, egg to boil. Remove from heat. Mix in graham cracker crumbs, coconut, nuts, vanilla. Pour mixture over graham crackers and spread evenly. Cover with remaining graham crackers. When cool cover with powdered sugar icing. Cut in bars.

Louise Hampsten

## OLD ENGLISH COOKIES

2 c. brown sugar  
2 eggs  
1 c. strong coffee  
3/4 c. lard or Crisco  
1 tsp. baking soda  
1 tsp. cloves  
1 tsp. cinnamon  
1 tsp. baking powder  
2 1/2 c. flour  
1 (6-oz.) pkg. chocolate chips  
1/2 c. nutmeats, optional

Mix the baking soda into the coffee. Then mix it with the brown sugar, eggs, Crisco, cloves, cinnamon, and the baking powder. Add enough flour to make a stiff dough, (it may take another 1/2 cup). Add the chocolate chips and the nutmeats. Bake at 375° for 10 to 12 minutes. These cookies can be dropped from a teaspoon or poured onto a greased jelly roll pan and bake for 20 to 25 minutes. Cut into bars.

**Note:** These cookies were handed down from my Grandma Gilla Hopkins.

Jo Garrett

## CHOCOLATE CHIP PUDDING COOKIES

|   |   |
|---|---|
| 2 1/4 c. unsifted all-purpose flour     | 1 pkg. chocolate or vanilla flavor instant pudding & Pie Filling (4 serving size) |
| 1 tsp. baking soda                      | 1 tsp. vanilla  |
| 1 c. butter or margarine, softened      | 2 eggs  |
| 1/4 c. granulated sugar                 | 1 (12-oz.) pkg. chocolate chips   |
| 3/4 c. light brown sugar, firmly packed | 1 c. chopped nuts (optional)  |

Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; then stir in chips and nuts. Batter will be stiff. Drop by rounded teaspoonfuls onto ungreased baking sheets, about two inches apart. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen.

Barb Shanafelt

## CHOCOLATE CHIP COOKIES

|                           |                      |
|---------------------------|----------------------|
| 1 c. butter flavor Crisco | 2 1/3 c. flour       |
| 1 c. white sugar          | 1 tsp. salt          |
| 1 c. brown sugar          | 1 tsp. baking soda   |
| 1 tsp. vanilla            | 1 c. chocolate chips |
| 2 eggs                    |                      |

Cream with mixer: Crisco, sugars, eggs & vanilla. Sift dry ingredients. Mix all together and drop by teaspoon full on baking sheet. Bake at 350° for about 10 minutes.

**Note:** This has always been a favorite with the grandkids.

Marcelline Ambuehl

## CHOCOLATE CHOCOLATE CHIP COOKIES

|   |                        |
|---|------------------------|
| 1/2 c. butter                               | 1/2 tsp. baking powder |
| 4 (1-oz.) squares unsweetened<br>chocolate  | 1/2 tsp. salt          |
| 3 c. semi-sweet chocolate chips,<br>divided | 1 1/2 c. sugar         |
| 1 1/2 c. all-purpose flour                  | 4 lg. eggs             |
|   | 2 tsp. vanilla         |
|   | 2 c. chopped pecans    |

Combine butter, unsweetened chocolate and 1 1/2 cups of chocolate chips in a large heavy sauce pan. Cook over low heat, stirring constantly until butter and chocolate melt. Set aside. Beat eggs, sugar, and vanilla in a medium mixing bowl at medium speed with an electric mixer. Gradually add flour mixture to egg mixture beating well. Stir in remaining 1 1/2 cup of chocolate chips and pecans. Drop dough by 2 tablespoonfuls 1" apart on cookie sheet. Bake at 350° for 10 minutes. Yields: 4 dozen

Nellie Hiestand

## FORGOTTEN COOKIES

|                      |                   |
|----------------------|-------------------|
| 2 egg whites         | 1 c. chopped nuts |
| 2/3 c. sugar         | 1 tsp. vanilla    |
| 1 c. chocolate chips |                   |

Beat egg whites until stiff. Add sugar gradually. Add Chips, nuts and vanilla. Bake on dull side of foil. Put in over at 350° Turn off oven and leave overnite.

Barb Shanafelt

## CHOCOLATE CHIP COOKIE

1 c. margarine  
3/4 c. sugar  
3/4 c. brown sugar  
2 eggs  
2 1/4 c. flour

1 tsp. vanilla  
1 tsp. baking soda  
1/2 tsp. water  
chocolate chips

Cream margarine sugar and brown sugar. Add the eggs and vanilla. Dissolve baking soda in 1/2 teaspoon of water. Mix in and add the flour and chocolate chips.

**Note:** Mom would always add the chocolate chips after dropping cookie dough onto baking sheet. I don't know if it was because she was frugal with her chips, or so we weren't examining them to get the one with the most chips.

Dot Garrett

## CHOCOLATE CHIP COOKIES

3/4 c. Butter Flavor Crisco  
1 1/4 packed c. light brown sugar  
2 T. milk  
1 T. vanilla  
1 egg

1 3/4 c. all-purpose flour  
1 tsp. salt  
3/4 tsp. baking soda  
1 1/2 c. semi-sweet chocolate chips

Heat oven to 375 degrees. Combine Butter Flavor Crisco, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt, and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips. Drop rounded tablespoons of dough 2 inches apart onto ungreased baking sheet. Bake at 325° for 6 1/2 minutes. Makes about 3 dozen cookies.

Vickie Neilson

*Everything that irritates us about others can lead us to an understanding of ourselves.*

— Carl Gustav Jung

## CHEWS

1 yellow cake mix  
2 eggs  
1/4 c. melted margarine

1/4 c. water  
1 lg. package chocolate chips  
1/4 c. brown sugar

Mix together. Spread on greased pan. You can use a large cookie sheet. Bake at 325° for 20-25 minutes. Cool and cut.

Verma J. Beard

## N. M. CHOCOLATE CHIP COOKIES

2 c. butter  
24 oz. chocolate chips  
4 c. flour  
2 c. brown sugar  
2 tsp. baking soda  
1 tsp. salt  
2 c. sugar

1 (8-oz.) Hershey bar, grated  
5 c. blended oatmeal  
4 eggs  
2 tsp. baking powder  
2 tsp. vanilla  
3 c. chopped nuts

Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and baking soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2 inches apart on a cookie sheet. Bake 10 minutes at 375°. Makes 112 cookies. Recipe can be halved.

Kay Lydick

## WORLD'S BEST OATMEAL COOKIE

|                     |                                  |
|---------------------|----------------------------------|
| 3 eggs, well beaten | 2 1/2 c. flour                   |
| 1 c. raisins        | 1 tsp. salt                      |
| 1 tsp. vanilla      | 2 tsp. soda                      |
| 1 c. shortening     | 1 tsp. cinnamon                  |
| 1 c. brown sugar    | 2 c. oatmeal                     |
| 1 c. sugar          | 1/2 c. chopped walnuts or pecans |

Combine eggs, raisins, vanilla and let stand for 1 hr. Cream together shortening, brown sugar and sugar. Sift flour, salt, soda and cinnamon into sugar mixture and mix well. Blend in eggs and raisins. Add oatmeal and chopped nuts. (Dough will be stiff) Push by spoonfuls onto ungreased cookie sheet and bake at 350° 10-12 minutes.

Gwendolyn Ware

## SORGHUM MOLASSES COOKIES

|                       |   |
|-----------------------|---|
| 1 1/2 c. sugar        | 1/2 tsp. salt                           |
| 1 c. shortening       | 3 tsp. soda dissolved in 4 T. hot water |
| 1 c. sorghum molasses | 4 c. flour                              |
| 2 tsp. cinnamon       | 2 eggs                                  |
| 2 tsp. ginger         |   |

Mix sugar, shortening, molasses, eggs and soda dissolved in water. Add dry ingredients and mix. You can roll and cut out or put in 5 cups flour and drop by tsp.

**Note:** In memory of Verna Brown. These delicious cookies were the favorite of all her grandchildren and great-grandchildren. She always made several dozen on her cookie-baking days.

Debbie Keen

## COFFEE COOKIES

|                    |                        |
|--------------------|------------------------|
| 2 c. brown sugar   | 1 tsp. baking soda     |
| 1 c. shortening    | 1/2 tsp. baking powder |
| 2 eggs             | 1 tsp. cinnamon        |
| 1 c. strong coffee | 1 tsp. cloves          |
| 3 c. flour         | 1 c. stewed raisins    |

Cream sugar and shortening. Add eggs and beat well. Sift all dry ingredients together. Add, then add raisins and stir. Drop from teaspoon on greased cookie sheet. Bake at 375° for 10 minutes or more. If cookies run together add a little more flour. Brush with powdered sugar icing.

Pauline (Lange) Beckman

## HOLLY LEAVES

|                                 |                                |
|---------------------------------|--------------------------------|
| 1/4 lb. margarine               | 1 1/2 tsp. green food coloring |
| 30 large marshmallows, cut up - | 3 c. cornflakes                |
| OR                              | red cinnamon candies           |
| 300 miniature marshmallows      |                                |

Melt margarine in a double boiler. Add marshmallows and stir until melted. Add food coloring and stir. Add cornflakes and stir until evenly coated. Turn heat on low. Drop by mixture onto buttered foil or wax paper. Place 3 red cinnamon candies on each leaf as you go along.

Eleanor Wilson

## DATE NUT ROLL

|                  |                  |
|------------------|------------------|
| 3 c. sugar       | 2 T. white syrup |
| 1 c. milk        | 1 T. Coffeemate  |
| 1/2 stick butter |                  |

Cook to soft ball stage. Add 1 cup chopped dates and nuts. Pour on table. When cooled to touch, use spatula to turn it and mix it until it loses its gloss. Put on waxed paper and roll.

Lillie Phillips

## KOLACKY

2 (6-oz.) pkgs. cream cheese  
1/2 lb. butter or margarine  
4 T. powdered sugar  
2 c. flour

2 tsp. baking powder  
pinch salt  
sweetened prunes

Stir ingredients together and blend well. Dough may be chilled slightly for easier handling. Roll dough about 1/8" thick and cut out rounds with a juice glass. Place on ungreased cookie sheet and spread with cooked, finely chopped sweetened prunes. Bake at 375 degrees for 15-20 minutes. Cool and dust with sifted powdered sugar.

**Note:** May use apricots instead of prunes. This is an old Bohemian recipe from my mom.

Eleanor Wilson

## MERINGUE SHELLS

6 lg. egg whites  
1/2 tsp. cream of tartar

1 1/2 c. sugar

Line baking sheet with parchment paper. Beat eggs with cream of tartar at high speed until foamy. Beat in 1 1/2 cups of sugar a tablespoon at time until glossy. Shape into circles building up sides. Bake at 275° for 1 hour. Leave in oven 1 1/2 hours after you turn it off. The dent in the middle is for strawberries. You can put in a Ziploc bag and cut out a hole to squeeze it onto parchment paper to make different shapes. Then you wouldn't bake as long. Maybe 30 minutes. You can add 2 oz. grated, unsweetened chocolate, to the meringue after it is beaten, for chocolate shells

Katie Phillips Smith

## LISTY

3 egg yolks  
3 tsp. cream  
butter the size of an egg

1/2 tsp. baking powder  
pinch salt  
flour to roll

Roll dough very thin. Cut in ( / ) shapes. Slash with a sharp knife. Fry in deep fat until golden brown. Sprinkle with powdered sugar and serve.

**Note:** This is an old Bohemian recipe from my mom.

Eleanor Wilson

## CHINESE BUTTERSCOTCHES

1 (12-oz.) pkg. butterscotch morsels

1 (7-oz.) can peanuts  
1 lg. can of Chinese noodles

Melt scotches in double boiler; add noodles and nuts and stir. Spread and let cool on waxed paper.

Barbara Wilson

## PUDDING CHIP COOKIES

2 1/4 c. flour  
1 c. margarine  
1 (12-oz.) pkg. chocolate chips  
1 (3-oz.) pkg. vanilla instant pudding  
1 tsp. baking soda

1/4 c. sugar  
1/4 c. light brown sugar  
1 tsp. vanilla  
2 eggs  
nuts, optional

Mix margarine, sugar, vanilla, and pudding. Beat until smooth. Beat in eggs. Add flour mixture, then stir in chips and nuts. Drop by teaspoons onto an ungreased cookie sheet about 2 inches apart. Bake at 350° for 8 to 10 minutes.

Shirley Ernst Ekman

## BANANA-OATMEAL COOKIES

|                      |                       |
|----------------------|-----------------------|
| 3/4 c. margarine     | 1/2 tsp. cinnamon     |
| 1 c. sugar           | 1/4 tsp. salt         |
| 1 egg                | 1/4 tsp. nutmeg       |
| 1 c. mashed bananas  | 1 c. oats             |
| 1 1/2 c. flour       | 1/2 c. chopped pecans |
| 1/2 tsp. baking soda |                       |

Mix together the margarine, sugar, egg, and bananas. In another bowl, mix the flour, soda, cinnamon, salt, and nutmeg. Combine both bowls and stir 2 minutes. Mix in the oats and nuts. Drop onto cookie sheet and bake 10 to 12 minutes 350°. Makes 36-42 cookies.

Kyla McGinnis

## COWBOY COOKIES

|                        |                        |
|------------------------|------------------------|
| 2 c. sifted flour      | 1 c. brown sugar       |
| 1/2 tsp. baking powder | 1 c. sugar             |
| 1 tsp. baking soda     | 2 eggs                 |
| 1 tsp. salt            | 2 c. oats              |
| 1/2 c. Crisco          | 1-2 c. chocolate chips |
| 1/2 c. butter          | nuts if desired        |
| 1/2 tsp. vanilla       |                        |

Sift together flour, soda, salt and baking powder. Cream together Crisco, margarine and sugars. Add 1 egg at a time. Beat until light and fluffy. Add flour mixture and mix well. Add vanilla, chocolate chips and oats. Mix well. Drop by tsp. on lightly greased cookie sheets. Bake at 350° for 10 - 12 minutes.

Debbie Gilbert

*Love has nothing to do with what you are expecting to get, only with what you are expecting to give, which is everything.*

— Katherine Hepburn

## CHOCOLATE MOCHA MINT COOKIES

1 pkg. devils food cake mix  
1/3 c. brewed coffee, at room  
temp.  
4 T. butter melted

1 large egg  
10 Andes chocolate mints finely  
chopped

Place the cake mix, coffee, chopped mints, melted butter and egg into large mixing bowl. Blend with mixer on low for 1 minute. Scrape sides of bowl, then blend on medium for 1 minute. Dough should be thick. Drop by teaspoon on cookie sheets. Bake at 350° 10-12 minutes.

Barbara Ambuehl

## SPECIAL K COOKIES

1 c. sugar  
1 c. white syrup  
1 c. peanut butter  
6 c. Special K cereal

2 T. oleo  
6 oz. chocolate chips  
6 oz. butterscotch chips

In large saucepan, bring sugar and syrup to a boil. Remove from heat and stir in peanut butter. Then stir in cereal. Pour into 12x18 cookie pan. Press down firmly with buttered hands. Melt in double boiler the oleo and chips. Spread over top with spatula. Cool - cut into 1" squares.

**Note:** Lura Robnett's recipe

Karen Robnett  
Kyla McGinnis

## COCONUT OATMEAL COOKIES

|                      |                     |
|----------------------|---------------------|
| 2 c. flour           | 3 eggs              |
| 1 c. sugar           | 1/2 tsp. vanilla    |
| 1 tsp. baking powder | 1 1/2 c. quick oats |
| 1 tsp. baking soda   | 1 c. walnuts        |
| 1 c. brown sugar     | 1 c. flake coconut  |
| 1 c. Butter Crisco   |                     |

Mix flour, sugar, baking powder, soda. Add brown sugar. Beat Crisco, eggs, vanilla. Mix all together then add oats, walnuts, and coconut. Roll dough in small balls. Dip in granulated sugar. Place on ungreased cookie sheet. Bake 7-7 1/2 minutes @ 350°.

**Note:** Lura Robnett's recipe

**Karen Robnett**

## GRANDMA GARRETT COOKIES

|                   |                                     |
|-------------------|-------------------------------------|
| 1 c. sugar        | 1 c. milk with 1 T. vinegar to sour |
| 1/2 c. shortening | 1/2 tsp. baking powder              |
| 1 egg             | 5-6 c. flour                        |

Cream sugar and shortening together. Add egg and mix well. Add milk (with vinegar). Mix in small amounts of flour and baking powder. Roll out on floured surface. Cut out with cookie cutters. Bake approximately 8 minutes at 350°. Watch closely - do not overbake. Bottoms will be light brown.

**Renae Meyer**

## MOM'S PINEAPPLE DROP COOKIES

|   |                        |
|---|------------------------|
| 1 c. shortening                                   | 4 c. flour             |
| 2 c. packed brown sugar                           | 1/2 tsp. baking powder |
| 1/2 c. sugar                                      | 2 tsp. vanilla         |
| 2 eggs  | 1 c. chopped pecans    |
| 1 (15-oz.) can crushed pineapple,<br>well drained |                        |

Preheat oven to 375°. Mix the beaten shortening, sugars and eggs in bowl. Add drained pineapple and stir. In separate bowl, combine flour and baking powder. Add to shortening and sugar mixture; mix well. Fold in vanilla and pecans and mix well. On greased baking sheet, drop by teaspoonfuls and bake about 12 minutes. Cool before storing.

**Note:** Virginia (Spencer) Greenwood's recipe submitted by her daughter.

Margaret (Greenwood) Turner

## CRANBERRY CASHEW CHEWS

|                         |                                  |
|-------------------------|----------------------------------|
| 1/2 c. softened butter  | 3/4 tsp. baking powder           |
| 1 c. packed brown sugar | 1/4 tsp. baking soda             |
| 1/2 c. sour cream       | 1/4 tsp. salt                    |
| 1 egg                   | 1 (6-oz.) pkg. dried cranberries |
| 1 tsp. vanilla extract  | 1 c. chopped cashews             |
| 2 c. all-purpose flour  |                                  |

In large mixing bowl, cream butter and brown sugar. Add the sour cream, egg, vanilla; mix well. Combine flour, baking powder, baking soda, and salt; gradually add to creamed mixture. Stir in cranberries and cashews. Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool. Combine 1 cup confectioner's sugar and 2 T. orange juice for glaze; drizzle over cookies. Yields 5 dozen

Margaret (Greenwood) Turner

## MACADAMIA COOKIE

|                                      |  |
|--------------------------------------|--|
| 1 c. soft butter                     | 1 pkg. 3.4 oz. instant vanilla pudding |
| 3/4 c. brown sugar                   | 1 tsp. baking soda                     |
| 2 1/4 c. flour                       | 1 jar nuts                             |
| 1/4 c. sugar                         | 1 (12-oz.) pkg. vanilla chips          |
| 1/2 tsp. salt                        |  |
| 2 eggs                               |  |
| 1/2 c. finely chopped peanut brittle |  |

Cream butter and sugar, then add eggs, salt, baking soda, and vanilla pudding. Then add flour peanut brittle, nuts, and vanilla chips. Bake at 375° 10 - 12 minutes.

Jim Williams

## ICE BOX COOKIES

|                        |                    |
|------------------------|--------------------|
| 3 c. brown sugar       | 1 tsp. baking soda |
| 1 c. white sugar       | 1 tsp. salt        |
| 1 c. shortening        | 1 tsp. vanilla     |
| 4 eggs                 | 6 c. flour         |
| 1 tsp. cream of tartar | 1 c. nut meats     |

Form in two long loaves and put in ice box or where cool over night. Slice off in thin slices and bake.

Vivian Feathers

## OATMEAL DROP COOKIES

|                      |                       |
|----------------------|-----------------------|
| 3/4 c. shortening    | 1/2 tsp. cinnamon     |
| 1 1/2 c. sugar       | 1/2 c. milk           |
| 2 eggs               | 1 tsp. vanilla        |
| 1 c. + 2 T. flour    | 1 c. seedless raisins |
| 1 tsp. baking powder | 3 c. oatmeal          |
| 1/4 tsp. salt        |                       |

Cream shortening and sugar thoroughly. Beat in eggs one at a time. Sift together flour, baking powder, cinnamon and salt. Add to creamed mixture with the milk. Stir in vanilla. Add raisins and oats. Drop from teaspoon on greased cookie sheet. Bake in medium hot oven for 15 minutes. Makes 4 dozen.

Mary E. Hines

## SNICKERDOODLES

|                            |                        |
|----------------------------|------------------------|
| 1 1/2 c. sugar             | 2 tsp. cream of tartar |
| 1/2 c. soft butter         | 1 tsp. baking soda     |
| 1/2 c. shortening          | 1/4 tsp. salt          |
| 2 eggs                     | 3 T. sugar             |
| 2 3/4 c. all-purpose flour | 1 T. ground cinnamon   |

Mix 1 1/2 cups of sugar, butter, eggs and shortening. Stir in flour, cream of tartar, baking soda and salt. Shape in small balls. Mix 3 T. sugar and the cinnamon and roll the balls in this mixture. Place 2" apart. Bake 8-10 min. at 400°. Makes about 5 dozen.

Georgie Rudsinski

*The greatest mistake you can make in life is to be continually fearing that you will make one.*

— Ellen Hubbard

## HAWAIIAN DROP COOKIES

|                      |   |
|----------------------|---|
| 2 c. flour           | 1 egg                                     |
| 2 tsp. baking powder | 3/4 c. crushed pineapple (drain<br>juice) |
| 2/3 c. shortening    | 1/2 c. coconut                            |
| 1 1/4 c. sugar       |   |
| 1/2 tsp. vanilla     |   |

Beat egg; add shortening, sugar and vanilla. Alternate pineapple, coconut and dry ingredients - which are sifted together. Drop tps. of cookie dough on cookie sheet. Bake at 325° until done. Store with wax paper between layers - as cookies stick together. They are better stored 24 hours.

**Note:** In memory of Fern Baker.

Phyllis Ritter

## ICE BOX COOKIES

|                  |                          |
|------------------|--------------------------|
| 1 c. shortening  | 3 c. flour               |
| 2 c. brown sugar | 1/2 tsp. cream of tartar |
| 3 small eggs     | nuts to taste            |
| 1/2 tsp. soda    |                          |

Mix ingredients together and form into a roll. Let stand in refrigerator overnight. Slice in thin slices and bake at 375° for 12 min or until done.

Helen Sullivan

## DISH PAN COOKIES

2 c. brown sugar  
2 c. white sugar  
2 c. oil  
4 eggs  
2 tsp. vanilla  
4 c. flour  
2 tsp. baking soda

1 tsp. salt  
1 1/2 c. quick oats  
4 c. Rice Krispies or crushed  
corn flakes  
4 c. coconut (optional)  
1 1/2 c. chopped nuts

Cream sugars and oil; add eggs and vanilla, and beat well. Mix in dry ingredients. Drop by the teaspoon or roll into balls and mash down. Bake on greased cookie sheet at 350° for 8 minutes.

**Note:** Submitted by Denzel and Joyce Yates

Mildred Diss

## KEEBLER PECAN SANDIES

1 1/2 c. vegetable shortening  
1 c. sugar  
1/2 tsp. salt  
2 eggs  
4 c. flour

1/2 tsp. baking soda  
2 T. water  
1 c. chopped pecans  
1/2 tsp. cream of tartar

Preheat oven to 325°. Cream shortening, sugar, salt at medium speed. Add eggs; beat well. While mixing, add flour, baking soda, salt and cream of tartar and water to make dough stick together. Chop pecans and add to dough. Knead with hands until well blended. Roll dough into 1" balls. Press flat onto ungreased cookie sheet. Bake 25-30 minutes until edges are golden brown.

Denzel and Joyce Yates

## NO BAKE COOKIES

2 sticks oleo  
4 c. sugar  
1 c. milk

10 T. cocoa  
6 c. instant oats

Boil all for 4 minutes. Add instant oats. Stir and drop from spoon on waxed paper.

Roxie Henke

## NO BAKE COOKIES

2 c. sugar  
1/2 c. milk  
1/2 c. cocoa

1 stick oleo or butter  
dash salt

Combine sugar, milk, cocoa, oleo, and salt. Boil one minute. Remove from heat. Add 1/2 c. peanut butter (plain or nutty), 1/2 tsp. vanilla, and 3 c. oatmeal (instant). Add oats in a different bowl. Spoon out with two teaspoons on cookie sheets on which waxed paper has been placed.

Verma J. Beard

## NO BAKE COOKIES

2 c. sugar  
1/2 c. butter  
1/2 c. milk

3/4 c. peanut butter  
3 T. cocoa  
4 c. oats

Over low heat, mix sugar, butter, and milk. Boil for 1 minute. Remove from heat; add peanut butter and cocoa. Stir until smooth; mix in oats. Drop by teaspoons on waxed paper. Let set until firm.

Deidre Hall

## NO BAKE COOKIES

2 c. sugar  
1/2 c. cocoa  
1/2 c. milk  
1 tsp. vanilla

1 stick oleo  
1/2 c. peanut butter  
1/2 c. marshmallow creme  
3 c. quick oats

Mix sugar, cocoa, milk, and oleo into a pan on stove. Bring to a hard boil. When it starts to boil in middle, stir constantly for 3 minutes. Take off stove and add peanut butter, marshmallow creme, and vanilla. Mix then add oats. Drop by teaspoons on wax paper.

Ella Mae Thompson

## OLD WORLD GERMAN BUTTER COOKIES

2 sticks butter or margarine,  
softened  
1 c. powdered sugar  
1 c. sugar  
2 eggs  
1 c. salad oil

1/4 tsp. salt  
2 tsp. soda  
2 tsp. cream of tartar  
2 tsp. vanilla  
4 3/4 c. flour

Cream butter and sugars. Add eggs and oil gradually. Add vanilla. Mix in dry ingredients 1 cup at a time. Roll into marble-sized balls and flatten on cookie sheet with a glass which has been dipped in sugar. Bake at 350° for 10 minutes. Makes 6-7 dozen.

**Note:** My mother made these cookies and more recently our grandchildren have made them at our house.

Ted Phillips

## PUMPKIN COOKIES

(Grandma Alecia White's Recipe)

|                   |                    |
|-------------------|--------------------|
| 1 1/4 c. sugar    | 1 tsp. baking soda |
| 1/2 c. shortening | 1 tsp. vanilla     |
| 1/2 tsp. salt     | 2 c. flour         |
| 1 egg             | 1 c. pumpkin       |
| 1 tsp. cinnamon   |                    |

Cream sugar and shortening together. Mix all other ingredients together. Drop on cookie sheet by teaspoonfuls. Bake at 350° for 10-12 minutes. Makes 4 to 5 dozen cookies

### Icing

|                                    |                                  |
|------------------------------------|----------------------------------|
| 6 tsp. butter (melted and browned) | 1 tsp. vanilla                   |
| 3 T. milk                          | enough powdered sugar to thicken |

Mix butter, milk and vanilla together. Add powdered sugar, enough to make it thick enough to ice cookies. Can top with pecans, other nuts, cherries, or raisins.

**Note:** This is a recipe that my Grandma "Nanny" White made especially at Halloween for neighborhood trick or treaters. She delighted in baking and enjoyed seeing the smiles on the faces of those receiving the cookies. It became expected and the tradition continued up until she could no longer able to bake.

Delyn White McCown

*Blessed are they who can laugh at themselves, for they shall never cease to be amused.*

— Anonymous

## ORANGE SLICE COOKIES

|  |   |
|--|---|
| 1 1/2 c. brown sugar (not packed)              | 2 1/2 c. sifted flour                                     |
| 3/4 c. butter and Spry (mixed together)        | 1 tsp. baking powder                                      |
| 2 T. water                                     | 1/4 tsp. salt   |
| 2 eggs   | 1 c. pecans, chopped                                      |
| 1 tsp. soda dissolved in 1/3 cup boiling water | 1 c. dates, chopped                                       |
| 1/3 c. milk                                    | 1 c. coconut (canned)                                     |
|  | 1 lb. orange slices cut in small pieces, dredged in flour |

Combine brown sugar, butter, Spry, water, egg, soda dissolved in water and milk. Sift together flour, baking powder and salt. Add to mixture. Stir in pecans, dates, and coconut. Add orange slices last. Drop with teaspoon on greased cookie sheet. Bake at 350° for 15 minutes. Makes 100 cookies.

Lillie Phillips

## NO-BAKE OATMEAL COOKIES

|              |                      |
|--------------|----------------------|
| 2 c. sugar   | 2 c. oatmeal         |
| 1/4 c. milk  | 1/2 c. cocoa         |
| 1/2 c. oleo  | 1 tsp. vanilla       |
| 1 c. raisins | 1/2 c. peanut butter |

Bring to boil the first 6 ingredients and cook 1 minute. Add remaining ingredients and mix well.

Helen Quandt

## REFRIGERATED OATMEAL COOKIES

|                  |                      |
|------------------|----------------------|
| 1 c. shortening  | 1/2 c. nuts          |
| 1 c. brown sugar | 1 1/2 c. flour       |
| 1 c. white sugar | 1 tsp. salt          |
| 2 eggs, beaten   | tsp. soda            |
| 1 tsp. vanilla   | 3 c. quick-cook oats |

Combine shortening, brown sugar, white sugar, eggs, vanilla and nuts. Mix well and add remaining ingredients. Form into a roll and refrigerate overnight. Slice about 1/4 inch thick and bake at 350° until done.

Marcelline Ambuehl

## BEST PEANUT BUTTER COOKIES

|   |                          |
|---|--------------------------|
| 2 1/2 c. flours                             | 1 c. peanut butter       |
| 1/2 tsp. salt                               | 1 c. white sugar         |
| 1/2 tsp. baking soda                        | 1 c. brown sugar, packed |
| 1 c. fat (margarine, butter, or shortening) | 2 eggs                   |

Mix flour salt, and baking soda. Set aside. Mix fat and peanut butter. Add both kinds of sugar. Mix well. Add eggs and beat well. Stir flour mixture into peanut butter mixture. Drop dough from a teaspoon on ungreased baking pan. Flatten with a fork! You may roll into ball and then in sugar and then push a half of a small Reese cup or a chocolate kiss into each ball. The chocolate kiss should be set in about 2 minutes before done. Ten minutes of baking is too long. Bake at 375° for 10 - 15 minutes or until lightly brown.

Cindy Neilson

## MOLASSES COOKIES

|                      |                    |
|----------------------|--------------------|
| 1 c. dark molasses   | 2 1/2 c. flour     |
| 3/4 c. brown sugar   | 1 1/2 tsp. ginger  |
| 1 egg                | 2 tsp. baking soda |
| 1 tsp. cider vinegar | 1/2 tsp. salt      |

Mix molasses, sugar, egg, cider vinegar, flour, ginger, baking soda, and salt. Bake at 350° until done

Linda Summerville

## GRANDMA DOOLEN'S SUGAR COOKIES

2 sticks oleo, softened  
2 eggs  
1 c. sugar  
1 c. powdered sugar  
1 c. Crisco

1 tsp. salt  
1 tsp. baking soda  
1/2 tsp. nutmeg  
4 c. flour

Mix all ingredients and place on cookie sheet by small teaspoon. Press flat with the bottom of a glass dipped in sugar. Press even thinner with a fork dipped in milk. Bake at 325° for 10 minutes or until edges are golden. Makes about 6 dozen of the thinnest, crispiest sugar cookies ever.

**Note:** Grandma made enough of these to fill a large ice cream bucket, but they were never enough.

Ruth Doolen

## CUT-OUT COOKIE DOUGH

1/2 c. oleo  
1/2 c. sugar  
1 3/4 c. flour

1 egg  
1 tsp. vanilla  
1 tsp. baking powder

Soften oleo slightly. Mix with sugar. Add egg and vanilla. Add color now to mix if using it. Sift flour and baking powder and add to creamed mixture in two parts. Mix. It will be crumbly--but can be formed in a ball with your hands. Roll out on floured board. Dip cutter in flour each time you use it. Place on greased sheet with floured spatula. Bake on center rack of oven for 8 minutes at 375°.

Vera M. Johnston

## CHRISTMAS COOKIES (CUT-OUTS)

1-lb. butter  
1 1/2 c. sugar  
3 egg yolks

5 1/2 c. flour  
3 tsp. vanilla  
1 tsp. baking powder

Mix the butter, sugar, yolks, flour, vanilla, baking powder. Mix and cover with saran wrap and put in refrigerator for 2 hours. When ready to roll and bake, let set out till softened. Roll and bake at 325 ° for 9 to 12 minutes (when light brown on bottom of cookie.) Take from oven and let set for 2 to 3 minutes before removing from cookie sheet. Cool and decorate.

Kendra Galbraith

## OLD-FASHIONED SUGAR COOKIES

(Amish Sugar Cookies)

1 c. butter  
1 c. vegetable oil  
1 c. granulated sugar  
1 c. powdered sugar  
1 tsp. vanilla

2 eggs  
1 tsp. soda  
4 1/4 c. flour  
1 tsp. cream of tartar  
1 tsp. salt

Preheat oven to 375°. Thoroughly cream oil, butter and both sugars. Add vanilla and eggs. Sift dry ingredients; stir in and blend. Roll a tsp. of soft dough into a ball. Roll ball in granulated sugar. Press down on lightly greased cookie sheet with a glass tumbler dipped in sugar. Press dough with fork to make design. Bake 12 min.

Louise Cheatum  
Gerri Molina, Cora Forsythe  
Eileen Garrett

## CHRISTMAS COOKIES

1 c. butter  
1 c. powdered sugar  
1 egg  
2 1/4 c. flour  
1 tsp. vanilla  
1 c. whole pecans  
1 c. green and red cherries

Cream butter and add sugar, egg, flour, vanilla, pecans, and cherries. Chill for 1 hour. Make balls or rolls. Chill again. Slice and bake at 350° for 15 minutes.

Ann See

## PENUCHE

(Brown sugar Candy)

2 c. brown sugar, packed  
1 c. sugar  
1 c. whipping cream  
2 T. light corn syrup  
1/4 tsp. salt  
2 T. butter  
1 tsp. vanilla  
1/2 c. chopped pecans, optional

Combine above ingredients in saucepan and stir over medium heat to dissolve sugar. Heat to 234° or until dropped in cold water, it forms a soft ball. Stir occasionally. Remove from heat. Stir in butter. Let stand without stirring until bottom of pan is lukewarm (@120°). Add vanilla. Beat until creamy. Mix in nuts, if desired. Pour into greased 8 or 9 inch square pan. Be sure to grease sides of pan as well. Cut into squares when cooled completely.

Sue White

*Nearly all men can stand adversity, but if you want to test a man's character, give him power.*

— Abraham Lincoln

## BON-BONS

1/2 stick oleo  
1 can Eagle brand milk  
2 c. coconut

2 c. chopped pecans  
2 tsp. vanilla  
1 2-lb. bag powdered sugar

Mix all ingredients in large bowl - it will be very firm. You may need to use your hands to knead in last of powdered sugar. Roll dough into small balls about the size of a large cherry. Chill 3 hrs. When balls are very cold, melt 12 oz. of chocolate chips with 1/2 cake of paraffin (I use microwave). Dip balls in chocolate and dry on waxed paper. Makes approx. 4 lbs.

**Note:** My mom and I began making this candy at Christmas time in the late 50's. We have made it every year since and now my children make it too.

Karil Garrett  
Marceline Ambuehl

## FANNY MAY FUDGE

1 stick butter  
3 2/3 c. sugar  
1 1/8 c. brown sugar  
1 (12-oz.) can Evaporated milk  
1 (12-oz.) pkg. milk chocolate chips

1 (12-oz.) pkg. Semi-Sweet  
Chocolate chips  
1 (2-oz.) squares Unsweetened  
chocolate  
3/2 c. chopped pecans  
1 tsp. vanilla

Dissolve butter, sugars, and milk in large pan. Stir to boil. Cover and let boil 5 minutes without stirring. Remove from heat and add marshmallows. Stir until melted. Stir in semi-sweet chocolate until melted. Stir in the milk chocolate chips until melted. Then, add vanilla and nuts. Pour into buttered 10 X 15 and 8 X 8 pans. Chill and cut. Store in refrigerator in air-tight containers.

Jan Hanna Montgomery

## QUICK FUDGE DIVINITY

1 7/2 oz. marshmallow creme      pinch salt  
2 c. sugar                                1/2 c. chopped nuts  
1 c. water                                1 tsp. vanilla

Boil water, sugar, and salt until it form a soft ball (236°). Put the marshmallow creme into a bowl and then gradually pour the boiled mixture into it while beating. Beat until fluffy. Drop by teaspoons onto wax paper or pour in a dish and cut when ready.

Ella Mae Thompson

## CHRISTMAS BUTTER FUDGE

4 c. sugar                                1 tsp. vanilla  
2 c. milk                                 1/4 c. chopped nuts  
1/2 c. butter                            1/4 c. chopped candied cherries  
1/4 tsp. salt

Combine sugar, milk, butter and salt in large heavy pan. Bring to boiling, stirring until sugar dissolves. Turn down heat. Cook until soft ball forms (236°) Set pan in cold water. Do not stir until lukewarm. Add vanilla and beat until it loses shine. Fold in nuts and cherries and spread into buttered 9X13" pan.

**Note:** This is one of my family's Christmas favorites. The original came from the 1965 Workbasket magazine. My mom and I would sit on the kitchen floor with the pan between our knees and take turns beating.

Karil Garrett

## PEANUT BUTTER FUDGE

2 (10-oz.) pkg. peanut butter morsels  
1 can eagle brand condensed milk  
1/4 c. butter or margarine  
1 c. chopped salted peanuts

Line an 8 inch square pan with foil, extend foil over edges of pan. Butter foil; set aside in a 2 qt microwave - save bowl. Combine peanut butter morsels, eagle brand condensed milk, 1/4 cup butter or margarine. Microwave on medium for 4 - 5 minutes. Stirring at 1 1/2 minute intervals. Stir in peanuts. Pour into prepared pan. Cover and chill 2 hours. Cut into squares  
Yield: 2 lbs.

Missy Zinser Updike

## PEANUT BUTTER FUDGE

2 c. sugar  
2/3 c. evaporated milk  
1 c. marshmallow creme  
1 c. peanut butter  
1 tsp. vanilla

In heavy 4 qt saucepan heat sugar and evaporated milk to soft ball (234° F) using a candy thermometer. Stir constantly. Add 1 c. marshmallow creme, 1 c. peanut butter and 1 tsp. vanilla. Stir well. Immediately pour into greased 9 x 9 pan. Can be doubled.

Debbie Gilbert

## PEANUT BUTTER FUDGE

3 c. sugar  
1 c. canned milk  
1 stick butter  
2 big spoonfuls peanut butter

Cook sugar and milk until it turns into small ball when added to cool water. Add butter and peanut butter; beat and then pour into buttered pan. Cool.

Chase Riley

## PEANUT BUTTER FUDGE

1/2 1-lb. Velveeta  
2 (8-oz.) sticks oleo

1 tsp. vanilla  
1 c. peanut butter

Heat above ingredients on stove to melt. Add big bag (2 # powdered sugar). Stir and chill. Dust glass pie pan with powdered sugar. Pour into pan and chill.

Tina Zinser Henson

## MICROWAVE FUDGE

3 c. sugar  
1 small can evaporated milk  
1 stick oleo

1 pkg. chocolate chips  
1 jar marshmallow cream  
1 tsp. vanilla

Mix sugar, milk and oleo in a glass bowl. Microwave 5 1/2 - 6 1/2 min. Stop and stir after 3 min. When sugar is completely dissolved take out of microwave and add 1 pkg. chocolate chips, jar of marshmallow cream and 1 tsp. vanilla. Stir until well blended. Pour into 9x12 buttered pan.

Mary Bushue

## SUGARED PECANS

1 lb. pecan halves  
1 egg white  
1 T. water

1 c. sugar  
1 tsp. salt  
1 tsp. cinnamon

Preheat oven to 300°. Beat egg white with water into a froth. In a large zip-closure bag, combine sugar, salt and cinnamon. Dip pecans in the egg white. Place coated pecans in the bag of mixture and shake, coating well. Place on a well-greased shallow baking sheet. Bake 40 min. or until egg white is dry. Stir every 10 min.. Cool on wax paper.

Heather Wilkins

## SWEDISH NUTS

2 egg whites  
1 c. sugar  
5 c. pecans

1 stick butter  
dash salt

Beat egg whites in glass bowl until stiff. Gradually add 1 cup sugar and dash salt. Stir into pecans. Melt butter in a jelly roll pan lined with tin foil. Mash pecan mixture on to the pan. Bake at 300° for 30 minutes. Stir every 10 minutes. Store in airtight containers. This recipe came from Mrs. Brown, Kevin Day's Grandmother and I use it every Christmas for gifts.

Jan Hanna Montgomery

## TWICE COOK DIVINITY

3 c. white sugar  
1/2 c. white syrup  
1/2 c. water

2 egg whites  
1 tsp. vanilla  
pinch of salt

Cook all ingredients except salt and vanilla until it forms a soft ball when dropping a few drops into cold water. Stir until mixture is clear. Pour half of the mixture into the beaten egg whites. Put pan back on stove and cook until hard ball stage. Continue beating egg mixture while you are cooking the syrup. When hard ball stage is reached, pour mixture into egg whites and continue beating until it loses its gloss. Add salt and vanilla; spoon by teaspoon onto waxed paper. Store in a covered container.

Helen Sullivan's mother

## PRALINES

1 egg white  
1 c. light brown sugar

1 1/2 c. toasted chopped pecans

Preheat oven to 400°. Beat egg white. Stir in brown sugar. Fold in pecans. Drop by heaping tablespoon on foil or parchment paper lined cookie sheet. Put in oven - turn oven off and leave in oven 8 hours.

Karen Robnett

## CHOCOLATE PEANUT BUTTER BALLS

1 stick butter  
1 lb. powdered sugar  
1 (16-oz.) jar peanut butter  
1 pkg. semi-sweet chocolate chips  
1/2 bar paraffin

Cream above ingredients with mixer. Form small balls. Melt 1 pkg. semi-sweet chocolate chips and 1/2 bar paraffin. Dip balls in chocolate mixture and let cool on wax paper.

Debbie Payne

## PUPPY CHOW

1 stick butter  
1 c. peanut butter  
1 c. semi-sweet chocolate chips  
1 box Crispix cereal  
2 c. powdered sugar

Melt butter, peanut butter, chocolate chips and pour mixture over cereal. Stir well. Put 1 cup powdered sugar in a bag along with cereal mixture and shake. Put second cup of powdered sugar in bag and shake a 2nd time.

Roxie Henke

## TURTLES

1 pkg. caramels  
1/4 c. Eagle Brand milk  
2 c. pecan pieces  
6 sm. Hershey bars  
1/3 bar paraffin

Melt caramels and Eagle Brand milk in double boiler. Stir in pecans. Drop in mounds on greased cookie sheet. Let set for a few minutes. Melt paraffin and chocolate in double boiler. Insert toothpick in caramel mounds and dip in chocolate. Let set & cool.

Marcelline Ambuehl

*The artist is nothing without the gift, but the gift is nothing without work.*  
— Emile Zola

## POTATO CANDY

1 sm. boiled potato  
powdered sugar (it will take a lot  
to form a ball)

1/2 c. peanut butter

In a mixing bowl mash the potato with a fork. Add powdered sugar till it forms a ball. Roll out with a rolling pin about 1/8 inch thick. Use powdered sugar for dusting your board and rolling pin. Spread with peanut butter. Roll up in a jelly roll fashion and slice 1/4 inch thick. Keep refrigerated.

**Note:** This was my mothers recipe that she made often when I was a child.

Joyce Jones

## COW PIES

1 (16-oz.) bag milk chocolate  
chips

1/2 c. raisins  
1/2 c. chopped slivered almonds

1 T. shortening

In a double boiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve. Yield: 2 dozen

Barbara Wilson

## DIVINITY

3 c. sugar  
1/2 c. white syrup  
1/2 c. water

pinch salt  
2 egg whites  
nuts

Cook syrup to soft ball. Add 1/2 to stiffly beaten egg whites. Cook the rest to hard ball. Add all to egg whites. Beat. Add vanilla and nuts.

Evelyn Feather

## CARMELS

(My cousin Traci White Edwards' recipe.)

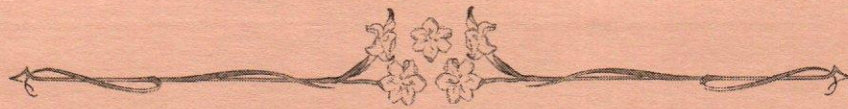
1 c. butter  
1 lb. brown sugar  
1 can Eagle Brand milk

dash salt  
1 c. light corn syrup  
1 tsp. vanilla

Melt butter. Add salt and brown sugar. Stir until sugar dissolves. Add syrup. Gradually pour in Eagle Brand milk. Stir constantly; cook until candy reaches 245° on a candy thermometer. Pour in vanilla. Stir. Pour candy into 9 X 9 buttered pan. Cool. Cut in desired length and wrap in wax paper.

**Allyson McCown**

Recipe Favorites



**Kinmundy High School**  
1910-1980



*This*  
& *That*

## THIS & THAT

### SALSA

|  |                               |
|--|-------------------------------|
| 1 gal. tomatoes, peeled and crushed      | 3 lg. onions, chopped         |
| jalapeño peppers                         | 1/4 c. garlic minced          |
| chili peppers                            | 1/2 c. vinegar                |
| hot banana peppers                       | 1/2 c. fresh parsley, chopped |
| salsa peppers                            | 3 T. sugar                    |
| 4 lg. green bell peppers, chopped finely | 4 T. salt                     |

Prep tomatoes put in a large stock pot, Remove seeds from peppers and chop finely. (Be sure to wear rubber gloves when handling peppers) Use any assortment of peppers you have and as much as you like, depending on how hot you want it. Add remaining ingredients. You may add more or less vinegar, sugar & salt to suite your tastes. Bring to a boil, then simmer for about 45 minutes to 1 hour. Pour into canning jars.

**Note:** I make this in larger quantities then this recipe and never measure any ingredients, so you have to go by your own taste. Adds a lot of flavor to chili, soups & dips.

Barbara Ambuehl

### DEVILED EGGS

|                |                            |
|----------------|----------------------------|
| 12 eggs boiled | 1/2 to 3/4 c. Miracle Whip |
| 2 T. sugar     | salt and pepper to taste   |
| 1 T. vinegar   | paprika                    |

Boil eggs to hard boil about 10 minutes. run cold water over eggs and cool. Peel and cut in half. Put yolk in small bowl and add sugar, vinegar, Miracle Whip, and mix with a fork. Scoop back into egg whites. If desired, sprinkle with paprika.

Huffy Hanna

## DEVILED EGGS

18 boiled eggs  
2 T. cider vinegar  
1 T. mustard  
1 T. sugar

1 tsp. sugar  
1 tsp. salt  
1 c. Miracle Whip or Miracle Whip  
Light

Separate whites and yolks. Put yolks in food processor or blender and blend til mixture is ground fine. Add vinegar, mustard, sugar, salt, and Miracle Whip. Blend til smooth. Fill the egg whites with yolk mixture. Sprinkle with paprika.

Karen Robnett

## UNCOOKED RELISH

6 red mangoes  
6 green mangoes  
6 carrots  
2 sm. heads cabbage  
1/2 c. salt

2 pt. sugar  
4 pt. vinegar  
2 T. mustard seed  
2 T. celery seed

Grind mangoes, carrots and cabbage and sprinkle with salt. Let stand 3 hours then squeeze out. Combine sugar, vinegar, celery seed and mustard seed. I use one tablespoon of dry mustard. Then mix with ground ingredients; mix well and let stand 1 hour. Then seal. Keeps well.

Gertrude Null

## CHRISTMAS RELISH

12 lg. green peppers  
12 lg. red peppers  
12 lg. onions  
1 bunch celery

3 c. sugar  
3 c. vinegar  
4 tsp. salt

Grind peppers, onions and celery. Mix sugar, vinegar, and salt. Put in pan altogether and cook about 20 minutes. Put in jars and seal up. (You can grind this in the blender.)

Leta Lane

## VEGETABLE RELISH

- |                              |                                  |
|------------------------------|----------------------------------|
| 4 qt. chopped cabbage        | 2 oz. white mustard seed or 1 T. |
| 2 qt. green tomatoes, ground | dry mustard                      |
| 6 mango pepper or onions     | 1 T. salt                        |
| 2 hot red peppers            | 3 c. sugar                       |
| 1 qt. vinegar                |                                  |

Add to ground vegetables. Mix well. Cook 1 hour or until well heated. Seal hot. Makes 8 pints

**Note:** This recipe was given to Ted Phillips' mother in 1924.

Eva McMullens

## HOT DOG RELISH

- |                                    |  |
|------------------------------------|--|
| 4 c. onion or mangoes or 2 of each | 4 c. cider vinegar                                     |
| 4 c. cabbage                       | 1 T. celery seed                                       |
| 4 c. green tomatoes                | 2 T. dry mustard - (Sometimes I use prepared mustard.) |
| 12 green sweet peppers             | 2 tsp. turmeric powder                                 |
| 6 red sweet peppers                | 2 c. water   |
| 2 hot red peppers                  | 1/2 T. salt  |
| 6 c. sugar                         |  |

Measure onion or mango, cabbage and green tomatoes after grinding. Grind green and red sweet peppers and hot red peppers. Pour water and salt over tomatoes and peppers. Let stand for 2 hours; then drain. Mix all together. Cook about 30 minutes. Seal hot. Makes 8 pints.

Shirley Miller

## PICKLED OKRA

1/2 tsp. dill  
1/2 tsp. dill seed  
1 hot red pepper  
1 hot green pepper  
okra

2 cloves garlic  
Mixture  
1 qt. white vinegar  
1 c. water  
1/2 c. uniodized salt

Put 1/2 tsp. dill in the bottom of each jar. Pack okra in jar and add 1/2 tsp dill seed, 1 hot red pepper, 1 hot green pepper and 2 cloves garlic. Bring mixture to boil; pour over okra and seal. Makes 4 pints.

Ted Phillips

## QUICK PICKLES

1/2 c. white vinegar, eyeball it  
2 rounded teaspoons sugar  
1 tsp. mustard seed  
1 tsp. salt  
1 clove cracked garlic  
1 tsp. dried dill or

2 T. fresh dill, chopped or  
snipped  
1 bay leaf  
4 cucumbers, cut into 1-inch  
slices on an angle

Heat small saucepan over medium high heat. Add vinegar, sugar, mustard seed, salt, and garlic to simmer and sugar dissolves. Toss the dill, bay leaf, and sliced cucumbers together in a heat-proof bowl. Pour the simmering liquid over the cucumbers and stir to evenly coat. Allow to cool to room temperature or chill before serving.

Shelly Phillips

*Never tell people how to do things. Tell them what to do and they will surprise you with their ingenuity.*

— General George S. Patton

## BEST TOMATO CATSUP

|  |                     |
|--|---------------------|
| 1 c. white vinegar   | 1 T. chopped onion  |
| 1 1/2 tsp. whole cloves                                      | 1/4 tsp. red pepper |
| 1 tsp. celery seed   | 2 c. sugar          |
| broken stick of cinnamon                                     | 4 tsp. salt         |
| 8 lbs. or 25 medium size<br>tomatoes (or one gallon of pulp) |                     |

Mix vinegar, cloves, celery seed and cinnamon all together and bring to boiling point. Let stand until ready to use. Strain before using. Cook tomatoes, onion and red pepper all together about 15 minutes, or longer. Put through coarse sifter or food mill. Then put in kettle with sugar and cook down until about 1/2 remains. Then add strained vinegar and salt and cook about 30 minutes longer. (We cook it longer or until there is no seepage when you drop a teaspoon full on a plate.)

**Note:** My mother made this recipe when I was a child. A few years ago we found the recipe and continued the tradition of making it each year.

Ted Phillips

## KOOL-AID MODELING DOUGH

|                                |                        |
|--------------------------------|------------------------|
| 1 env. Kool-Aid soft drink mix | 1 c. all-purpose flour |
| 2 T. cream of tartar           | 1 c. water             |
| 1/4 c. salt                    | 1 T. vegetable oil     |

Mix flour, salt, cream of tartar, and Kool-Aid in medium saucepan or electric skillet. Stir in water and oil. Stir over medium heat 3-5 minutes until mixture forms a ball in the center of the pan. Remove to floured surface and knead for 1 minute. Store in plastic bag or airtight container in refrigerator.

Jeanette Hoeninghaus

## CHICKEN FEED

|                           |  |
|---------------------------|--|
| 1/2 lb. butter            | 2 c. blanched peanuts                  |
| 1 tsp. onion salt         | 3 c. Rice Chex                         |
| 2 T. Worcestershire sauce | 2 c. Wheat Chex                        |
| 1 tsp. garlic powder      | 3 c. Cheerios                          |
| 1 tsp. celery salt        | 1 small package pretzels, broken<br>up |
| 1/2 tsp. Accent           |  |

In large roast pan melt butter and mix first 6 items together. Bake at 250° for 2 hours, stirring often. This can be frozen.

Barbara Wilson

## PICKLED EGGS

|                  |                      |
|------------------|----------------------|
| eggs             | 1 tsp. mace          |
| 1 tsp. cinnamon  | 1 pt. strong vinegar |
| 1 tsp. all spice |                      |

Boil eggs very hard. Remove the shell. Take 1 tsp. each of cinnamon, allspice and mace. Put in muslin bag in cold water; boil well and if it boils away add enough water to make 1/2 pint. When the spices are taken out, add 1 pint strong vinegar. Pour over the eggs if you want them colored. Put in some beet juice.

Estate of Pearl Fisher  
From 1903 cookbook

## HEAD CHEESE

fresh pork pieces  
salt, black pepper, cloves, allspice,  
sage and sweet marjoram

Take the head, ears, tongue and any other small pieces of young, fresh pork. Have the skin taken off. Boil in water with a little salt until meat comes off the bones. Chop meat fine; season to taste with salt, black pepper, cloves, allspice, sage and sweet marjoram. Mix well together. Put in a deep round pan, putting on a cover that will fit just inside the pan and place a heavy weight on it. Let stand two or three days.

Pauline (Lange) Beckman

## HOME MADE MINCEMEAT

- |   |  |
|---|--|
| 1 lb. stew meat                                 | 1 1/2 tsp. finely shredded orange peel |
| 8 oz. beef suet                                 | 1 tsp. finely shredded lemon peel      |
| 2 lb. tart red apples, peeled, cored, and cubed | 1 c. orange juice                      |
| 4 1/2 c. raisins                                | 1/4 c. lemon juice                     |
| 2 1/2 c. currants                               | 1 1/2 tsp. ground nutmeg               |
| 2 1/2 c. sugar                                  | 1/4 tsp. ground mace                   |
| 2 1/2 c. water                                  |  |
| 1/2 c. chopped mixed candied fruit and peels    |  |

In sauce pan, cover stew meat with water. Bring to a boil. Reduce heat and simmer (covered) until tender (2-3 hours.) Cool and drain. Put meat, suet and apples through food grinder. In large kettle or Dutch oven, mix everything together. Cover and simmer 1 hour. Cover and refrigerate or freeze in 2 or 3 cup portions.

Pauline (Lange) Beckman

## MINCEMEAT FOR PIE

- |   |                        |
|---|------------------------|
| 12 c. ground beef and a little suet     | 1 tsp. salt            |
| 8 c. chopped apples - 16 apples         | 2 boxes raisins        |
| 1 c. brown sugar                        | 1 box currants         |
| 1 1/2 c. white sugar                    | 1 tsp. cinnamon        |
| 1 c. or more of any kind of fruit juice | 1 tsp. nutmeg          |
| 1/2 c. vinegar                          | 1/4 tsp. ground cloves |

Mix well and cook about 30 minutes. Seal hot. Makes about 8 pints. I grind my apples. I also grind the raisins and currants. The meat is also ground.

**Note:** In the 30's, one of the farmers in my dad's congregation would give us half a beef. When the beef came, my mother would use some of it to can mincemeat.

Ted Phillips

## SAUERKRAUT IN A STONE JAR

1/2 c. salt

10 lb. cabbage

Wash and scald crock. Shred cabbage directly into jar. The shreds should be long and about the thickness of a nickel. Sprinkle a layer of salt over each 1 inch of cabbage. Pack each layer down with potato masher. When all cabbage and salt are in jar, cover with a clean white cloth. Place inverted plate on cloth and weight down so cabbage will stay under brine that forms. Allow to ferment 4 to 6 weeks in a cool place about 60°. A higher temp. will speed fermentation, but kraut may get soft. Skim off any film that forms. Keep cloth and plate clean. Kraut may be canned after fermentation. Use large limestone for weight. The small amount of limestone dissolved will give the kraut more flavor.

Pauline (Lange) Beckman

## CHILI SAUCE

1/2 bushel tomatoes

1/2 doz. mango peppers

4 apples

1/2 doz. onions

1/2 bunch celery

2 hot peppers

3 c. sugar

2 tsp. celery seed

1 1/2 c. vinegar

3 T. salt

2 T. dry mustard

1 tsp. red pepper

Cook tomatoes, peppers, apples, onions, celery and hot peppers. Run through ricer. Add remainder of ingredients. Cook until thick. Keep asbestos pad under the pan to keep from sticking. Stir often.

Shirley Miller

## BARBEQUE SAUCE

1 gal. catsup

2-lb. sugar

1 chopped onion

1 tsp. liquid smoke

1 sm. bottle A-1 sauce

Mix and store in refrigerator.

Debbie See

## B. B. Q. SAUCE

1 qt. catsup  
1/2 c. brown sugar

1 T. chili powder  
1 T. vinegar

Mix together.

Fran Osborne

## DEER JERKY

1/2 c. soy sauce  
1/2 c. Worcestershire sauce  
2 tsp. Accent  
2 tsp. seasoned salt  
2/3 tsp. onion powder

2/3 tsp. garlic powder  
2/3 tsp. black pepper  
1/2 tsp. Liquid Smoke  
3 lbs. meat (lean)

Mix all ingredients. Cut meat into strips about 3/8 inch thick. Soak overnight in a shallow container. Stir to coat all meat. Bake for 4-5 hours at 150° with oven door cracked open. You want the jerky to be leathery and not brittle. Can be dried in dehydrator as well, but takes longer. Some like to add hot pepper to taste, but I leave it out.

Denzel and Joyce Yates

## OX-EYES

6 eggs  
6 T. cream

6 inch-thick slices of bread  
4 T. butter

With a three inch cutter, cut bread into rounds. Cut a small ring one and one-half inch in diameter and take out enough crumb to replace with egg; brush with melted butter and brown in quick oven. Moisten each with 1 tablespoon of cream; break a fresh egg into each, season with salt and pepper and cook in moderate oven until white is set.

**Note:** This recipe is from a 1910 Washburn-Crosby's Gold Medal Flour cookbook I found in the attic of my home in Kinmundy.

Eleanor Tate

## CALF FOOT

4 calf feet  
4 qt. cold water  
1/2 box gelatin  
1 c. sugar

2 lemons  
2 inch stick cinnamon  
3 eggs  
1 pt. wine

Wash and split the feet, add the water and cook slowly until the flesh separates from the bones and the stock is reduced to three pints. Strain. When cold remove the fat, add the whites and shells of the eggs, the cinnamon, sugar, the gelatine which has been soaked in 1/2 cup cold water twenty minutes, and the juice of the lemons. Stir until hot. Let it simmer fifteen minutes. Add the wine. Skim and strain through a fine napkin into tumblers.

**Note:** At butchering time, the goal was to use every part of the animal possible for food.

Eleanor Tate

## SUGAR CURE FOR MEAT

1 pt. salt  
4 T. brown sugar  
2 T. black pepper

1 T. cayenne pepper  
1/4 tsp. salt petre

This is for 1 joint. Mix all together. Rub skin side well; rub flesh side well. Spread rest on flesh side. Rub well into ends of bone. Wrap in paper and sew in cloth tight. Hang with small end down. Mix for only one piece at a time. For side meat - skimp measurements. Wrap in paper but do not hang.

**Note:** My dad made this every year. The meat had to be hung exactly 6 weeks--not a day less.

Ted Phillips

*The ultimate measure of a man is not where he stands in moments of comfort, but where he stands at times of challenge and controversy.*

— Martin Luther King, Jr.

## DANDELIONS

dandelions

salt, vinegar and butter to taste

Gather only the freshly grown plants; best when the dew is on them. The tenderest leaves make an excellent salad with bacon dressing. The whole plant, after thorough washing, may be boiled until tender, drained, chopped fine, seasoned with salt, vinegar and a liberal measure of butter. Those who think it too bitter may use half spinach or beet, or sorrel, in which case the dandelion should be partly cooked before the more succulent plant is added. It cannot be too well recommended.

**Note:** From 1910 cookbook

Eleanor Tate

## FRIED PUMPKIN BLOSSOMS

four  
water  
salt

oil  
pumpkin blossoms

Pick blossoms when they are opened up. Make a thin pancake batter with flour, water, and salt. Coat the blossoms. Have enough oil in the pan so that it comes about half way up to the blossoms, (not completely covering them). Cook until golden and turn over and fry the other side.

Phil Phillips

## STRAWBERRY BUTTER

1 pkg. (10 oz.) frozen strawberries, (thawed) and room temperature

1 c. butter, softened  
1 c. confectioners sugar

Put all ingredients in blender in the order given and blend on high speed until light and fluffy.

Mary Bushue

## APPLE BUTTER

1 copper Kettle  
1 bushel apples (We prefer  
Jonathan apples.)  
10 lbs. sugar (per bushel)

1/4 bottle oil of cinnamon per  
bushel or to taste (the kind you  
get to make candy)

Peel the apples and quarter them. Save all the peelings. Use the containers or boxes the apples come in to keep the peeled apples in until you are ready to cook them. Line the containers with newspapers and then put cloths (old sheets) over the newspapers, cover apples up until ready to put in kettle. The saved peelings are cooked with water, until you get the color out of the peelings. This makes the juice to start the cooking. You should get about a gallon of juice per bushel, or a little more. When your fire is ready, put the kettle on and immediately add all the juice. When the juice is hot, you can start adding the apples. Add the apples slowly then add more as they begin to cook down. Someone must stir the apple butter all the time it is cooking. We always put 5 silver dollars in when we add the juice, old tradition, however, they scrape across the bottom of the kettle as you stir and keep the apple butter from sticking. After the apples are all cooked up and the sauce begins to thicken and the bubbles kinda stand up, you add all the sugar, one bag at a time. It will thin down again, but in a couple of hours it will start to thicken again. We begin testing it when it gets thick again using the old catsup method. Put a spoonful on a plate, tip the plate a little and if juice runs, it isn't ready. You are always anxious at the end but be careful not to take it up too quick. When it is ready and just before you pull the fire, add the cinnamon. Stir it in real good and you are ready to can and seal. Yield--3 gallons of apple butter per bushel. (This is just for one bushel. You can make as many bushels as you want or your kettle will hold.)

**Note:** I started making this recipe with my grandmother 76 years ago. Now we making it annually with Alma Methodist Church and at home with family and friends. You can come to the church and watch the process or call Ted for help in making apple butter.

**Ted Phillips**

## PEAR HONEY

8 c. pears  
8 c. sugar

1 orange  
1 can crushed pineapple

Let set overnite. Cook until thick. Just before removing from heat, add 1 can maraschino cherries (chopped)

**Note:** Gertrude is Ted Phillips' aunt. She used to sing at Kinmundy Methodist Church when Ted's dad was minister.

Gertrude Null

## HOMEMADE LOTION

8 oz. Vitamin E skin cream  
15 oz. bottle baby lotion

1/2 7.5 oz. jar petroleum jelly

Buy all ingredients at Dollar Store. Mix all till smooth. Store in covered container.

Dorothy Doolen

## COUGH SYRUP

1 tea cup strained honey  
2 or 3 T. sugar  
1 T. butter

dash pepper  
1 T. vinegar

Heat and add juice of a lemon. It never fails.

**Note:** Kinmundy Methodist Church used to have revivals for 2 or 3 weeks. The ministers would preach so much they became hoarse. My mother made this recipe to help them.

Ted Phillips

## PICCALILLI

2 med. heads of cabbage  
1 $\frac{1}{2}$  green peppers  
1 gal. green tomatoes  
3 c. sugar  
3 c. vinegar

2 tsp. celery seed  
2 tsp. mustard seed  
1 T. salt  
1 or 2 tsp. turmeric powder

Grind cabbage, green peppers and green tomatoes and mix well. Do not drain over night. Mix sugar, vinegar, celery seed, mustard seed, salt and turmeric powder. Cook for about 30 minutes. Seal hot. Makes 7 or 8 pints.

**Note:** Nancy gave this recipe to Ted Phillips' mother in 1939.

Nancy Johnson

## SOAP

11 c. strained melted fat  
5 c. cold rain water  
1 can lye  
4 tsp. oil of sassafras

1/2 c. liquid ammonia  
1/2 c. borax  
1/3 c. sugar

Use any kind of fat. Strain through cloth into enamel pan or crock - 2 or 3 gallon size. Pour the cold water into another jar or enamel pan and add the lye and stir. Add borax and sugar and continue stirring. With a wooden stick, stir until the mixture has cooled down to warm. I don't stir all the time. Then pour the lye mixture into the grease, stirring constantly and pouring slowly. Pour very slow or it will separate. Add the oil of sassafras and continue to stir until mixture becomes thick and creamy (about 15 min.) Pour into mold and set in a cool place for 36 hours until hard. Let stand 1 week before using.

Ted Phillips

## CHOCOLATE SYRUP

3 c. sugar  
1 c. cocoa  
dash of salt

2 c. water  
2 tsp. vanilla

Mix all ingredients, except vanilla, and boil for 3 minutes or thickness desired. Add vanilla.

Carolyn Lane

## SNOW ICE CREAM

1 sm. box instant pudding  
4 c. milk  
1 tsp. vanilla

1 c. sugar  
1/8 tsp. salt  
2 gal. snow

Mix the pudding, milk, vanilla, sugar, and salt. Pour over clean snow.

Dot Garrett

## CARAMEL APPLES

2 c. sugar  
1 c. white corn syrup  
1/8 tsp. salt

a few red hots  
red food coloring

Cook sugar, syrup, and salt until it forms a string. Add a few red hots and food coloring. Dip apple into hot syrup and set on wax paper.

Ella Mae Thompson

## MOCK TWINKIE FILLING

5 T. flour  
1 c. milk  
1/4 tsp. salt  
1 c. sugar

1/2 c. oleo  
1/2 c. Crisco  
1 tsp. vanilla

Over medium heat, cook flour milk and salt. Cool. Then beat in sugar, oleo, Crisco, and vanilla.

Dot Garrett

## PARTY MIX

1 stick oleo  
1 1/4 tsp. seasoned salt  
4 1/2 tsp. Worcestershire sauce  
2 2/3 c. Corn, Rice, Wheat Chex  
(each)

1 c. salted mixed nuts  
1 c. pretzel sticks

In 4 quart bowl or 13 x 9 x 2 microwave safe dish melt oleo on high for 1 minute. Stir in seasoned salt and Worcestershire. Gradually add cereals, nuts, and pretzels. Stir until all pieces are evenly coated. Microwave on high 5 - 6 minutes, stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

Brenda Wilson

## LIME PICKLES

Cucumbers - enough for 1 gallon  
of water to cover. 1 c. lime

Wash cucumbers and slice - with peel on - enough for 1 gallon water to cover. Mix 1 c. lime with the water. Cover cucumbers and let stand overnight. In morning, rinse well. Cover with cold clear water and soak three hours; drain; cover with solution. Soak in this cold syrup overnight. Then put on stove and boil pickles in solution for 35 minutes and then can.

### Solution

2 qts. vinegar  
4 1/2 lb. sugar  
1 tsp. celery seed

1 tsp. whole cloves  
1 tsp. mixed pickle spices  
1 T. salt

Note: In memory of Kate Keen.

Debbie Keen

*The best and most beautiful things in the world cannot be seen or even touched, they must be felt with the heart.*

— Helen Keller

## BREAD AND BUTTER PICKLES

1 gallon thin-sliced medium cucumbers - unpeeled  
6 medium onions - sliced thin  
3 c. vinegar  
1/3 c. pickling salt  
5 c. sugar  
1/2 tsp. turmeric  
1 1/2 tsp. celery seed

Place cucumbers and onion in container. Mix pickling salt with ice and water. Pour over cucumbers. Soak for 3 hours. Drain and rinse well. Mix sugar, vinegar, celery seed and turmeric. Pour over cucumbers in kettle and bring to boil and then can.

**Note:** In memory of Agnes (Tate) Cantrell

Ruth (Tate) Smith

## NEVER FAIL MERINGUE

1 T. cornstarch  
2 T. cold water  
1/2 c. boiling water  
3 egg whites  
6 T. sugar  
1 tsp. vanilla  
dash of salt

Blend cold water and cornstarch. Add to boiling water and cook until thick and clear. Remove from heat. Beat egg whites until foamy. Add sugar gradually, beating until stiff, but not dry. Add cornstarch mixture. Beat at high speed until thick. Spread on pie, being sure to seal edges. Bake 10 minutes at 350°.

Linda Miselbrook

## MOM'S MILK TOAST

2 c. milk  
1/2 c. sugar  
1 tsp. cinnamon  
1/2 tsp. vanilla  
1 tsp. butter  
several slices of toast

Heat first 5 ingredients. Pour over toast.

**Note:** My mom used to fix this for my brothers and sisters and I when we were sick. She said it would calm our stomachs. It did.

Brenda Edwards

## TROPICAL HAM SALAD

1 can crushed pineapple - drained  
2 c. minced cooked ham  
1/2 large green pepper - finely  
diced  
1/2 small onion - finely diced

1 8 oz. pkg. cream cheese - room  
temperature  
1/2 c. walnuts - toasted in oven  
5 - 10 minutes  
2 T. Mrs. Dash

Mix all together. Put on your favorite bread and cut in 4ths.

Brenda Edwards

## YOGURT POPSICLE

vanilla yogurt  
banana  
1 o 2 T. peanut butter

any kind of berries, fresh or  
frozen

Scoop yogurt, peanut butter, and fruit of choice into blender. Blend until smooth and pour into popsicle molds.

**Note:** Josie loves the them. And it's so good for her. Yogurt, berries and protein.

Katie Phillips Smith

Recipe Favorites

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