

# People pleasing recipes, celebrating Waunakee's quasquicentennial, 1871-1996. [1996]

[Waunakee, Wisconsin]: [Waunakee Chamber of Commerce], [1996]

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People Pleasing Recipes Celebrating Waunakee's Quasquicentennial

1871 - 1996

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The women of Waunakee have a long tradition of sharing recipes. The first recipe book was distributed in 1910 by the Ladies Auxiliary of the Presbyterian Church. A second, expanded edition appeared in 1950. The ladies of St. John's Catholic Church published a Community Cookbook in 1932, and St. Jude Circle of the same parish contributed a delightful book in 1963.

# People Pleasing Recipes, a community cook for Waunakee's Centennial in 1971. With n recipes, it sold like hotcakes. People Pleasin, in Ladies Circle Magazine, and over the yea mailed to every state in the union. Profits fr of the 15,000 copies helped purchase the la Centennial Park.

Waunakee's proclivity for sharing good recinot abated. In 1988, the Waunakee Band B Club compiled a fund raising cookbook cal *Cooking Compositions*, to the tune of 550 contributed by local music lovers.

And as our Quasquicentennial in 1996 appr cooks began reporting that their copies of *P Pleasing Recipes* were falling apart. In light Waunakee's rapid growth over the past quarte century — from a population of 2100 to 720 it seemed high time to update this classic. This new edition proudly represents the orig 800 recipes, along with 400 new recipes con by community members who have been bon moved to Waunakee since 1971.

The 1971 edition of *People Pleasing Recipe* prepared by dedicated volunteers on manua writers in the Business Education Departme Waunakee High School. Barb Fehling laid o by hand, with a ruler. Collette Koltes create highlighted each category. Betty Reed design

Technology has made publishing this new e

and professional. Special thanks go to Bridget (Ripp) Ziegler of R.B. Printers, La Donna Radel of Advanced Office Support, and Julee Helt for text input and editing, Lori Saffian and the staff of Michele/Thomas/Hutchins Design for design and production, Kristi (Endres) Ziegler of Webcrafters for printer knowledge, Tammy (Ziegler) Reefe for proofreading, and all the community women who sorted and proofed recipes. Thanks also to Webcrafters for their printing knowledge and donation of materials.

Proceeds from the sale of this enhanced new edition will be used for the Quasquicentennial celebration and for the depot restoration. Thanks to all who have contributed recipes and assisted in the publication of this book.

> Virginia Adler Quasquicentennial Chairman

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recipes, it sold like hotcakes. *People Pleasing Recipes* was featured in *Ladies Circle Magazine*, and over the years, copies have been mailed to every state in the union. Profits from the sale

of the 15,000 copies helped purchase the land for Centennial Park.

Waunakee's proclivity for sharing good recipes has not abated. In 1988, the Waunakee Band Booster Club compiled a fund raising cookbook called *Cooking Compositions*, to the tune of 550 recipes contributed by local music lovers.

And as our Quasquicentennial in 1996 approached, cooks began reporting that their copies of *People Pleasing Recipes* were falling apart. In light of Waunakee's rapid growth over the past quartercentury — from a population of 2100 to 7200 it seemed high time to update this classic. This new edition proudly represents the original 800 recipes, along with 400 new recipes contributed by community members who have been born in or moved to Waunakee since 1971.

The 1971 edition of *People Pleasing Recipes* was prepared by dedicated volunteers on manual typewriters in the Business Education Department of Waunakee High School. Barb Fehling laid out the pages by hand, with a ruler. Collette Koltes created the artwork that highlighted each category. Betty Reed designed the original cover.

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# Happy Birthday Waunakee! 1871-1996



S ince the original Fifth Edition of *People Pleasing Recipes* was published in 1971 as part of Waunakee's Centennial Celebration, another generation of Waunakeeans has grown up enjoying the local cuisine. And in this new edition, they add their favorite recipes to a collection that traces its roots back 125 years and more.



Benjamin Franklin, who provided us with so many useful maxims for daily living, wrote in his *Autobiography*:

"The next thing most like living one's life over again seems to be a recollection of that life, and to make that recollection as durable as possible by putting it down in writing."

Or, perhaps, by putting it down in recipes. No doubt many of the readers of this book

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nostalgically recall mother's (or grandmother's) delicious homemade bread, or that special strawberry jam, or the crock in the basement full of those incredible pickles. In these days of fast food, frozen entrees and package mixes, it can be especially enjoyable to recall and savor the tastes of the past.

Since 1971, the Village has seen many changes. Our first stop lights were installed at the intersection of Century and Main Streets. The population has grown from 2100 to over 7200, without losing our "friendly, small town" atmosphere. Seven new subdivisions have been built to accommodate the influx of newcomers. And many new businesses, churches and service providers make our daily lives richer and more varied.

Many of the recipes in this new edition also illustrate how much our lives have changed over the years. According to an ad quoted in the preivous edition, roast beef in 1922 was selling for 22 cents a pound; coffee was 29 cents; and 17 pounds of sugar could be had for a dollar.



Eating habits have changed, too.

We are now encouraged to read the labels,

look for low-salt and low-fat items, avoid too much cholesterol and eat more whole grains, fresh fruits and vegetables. A caution: you will find some of the recipes in this book rich in ingredients and "lean" in warnings. But whatever your attitude about food, you'll find plenty here to interest you.

After 125 years of life, Waunakee is still vital and thriving, experiencing growing pains to be sure, but still the "fair and pleasant



valley" as the original native-American name proclaims it to be. We hope that this Quasquicentennial edition of *People Pleasing Recipes* will continue to bring the taste of the past and the present to all who read and use it.

Catherine M. Stulken

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#### CHEESE PUFFS FOR COCKTAILS

Heat to rolling boil in a large saucepan:

1 cup water

1/2 cup butter

Stir in all at once 1 cup sifted flour. Stir vigorously over low heat until mixture leaves the pan, and forms into a ball, about 1 minute. Remove from heat. Beat in thoroughly 1 at a time, 4 eggs. Beat mixture until smooth and velvety. Drop from teaspoon onto ungreased baking sheet. Bake 20 minutes at 400°. They will be soft. Makes about 50 cocktail size. Can use cake decorator for fancy ones. When cool, cut off top and fill with cheese. Replace top and heat in a slow oven until cheese melts. Serve hot with cocktails.

I used Tavern cheese, which comes in cartons or any that melts. They freeze very well without the cheese.

Christine Frederick

#### COCKTAIL PARTY CREAM PUFFS

Add 1/4 pound stick butter (1/2 cup) to 1 cup boiling water in a heavy saucepan. Stir to melt butter. Add 1 cup flour, 1/4 tsp. salt all at once. Cook, stirring vigorously, until mixture is smooth and forms soft ball that does not separate. Cook mixture slightly, then add 4 eggs, one at a time. Beat vigorously after each egg is added. Beat until mixture is smooth. Drop batter by small teaspoon onto a teflon cookie sheet. Bake in very hot oven (450°) for 10 minutes, then in slow oven (325°) for 20 to 25 minutes. This will make over 60 tiny cream puffs. When cool, fill with your favorite salad mixture - chicken salad, shrimp salad, tuna salad or egg salad. Serve immediately once they are filled.

Excellent at cocktail parties or as an appetizer or snack.

#### Doris Krinke

# CHEESE SNACK DISH

1 8 oz. pkg. cream cheese

1 pkg. blue cheese

1/2 tsp. tabasco sauce

coarsely grated sharp cheddar cheese coarsely grated longhorn cheese

Mix well: cream cheese, blue cheese and 1/2 tsp. tabasco sauce.

Add enough of the two grated cheeses to first mixture to hold together. Cover wax paper generously with crushed nuts (any kind except peanuts). Best when made day before serving.

#### **EMPANADOS (APPETIZER)**

3/4 cup oleo

2 1/2 cups flour

1/3 to 1/2 cup cold water Cut oleo into flour; add cottage cheese and water; form soft dough. Chill.

1 1/2 cups cottage cheese (small curd)

Filling:

1 lb. ground beef 1/4 tsp. black pepper

1 1/2 tsp. salt 1/2 tsp. red pepper

1/4 tsp. garlic salt

1 small onion

1/2 tsp. chili powder

Brown together and chill. Roll out dough on lightly floured board to 1/4 inch thick. Cut out with round cutter or glass. Put 1 tsp. meat into middle, fold in half and pinch edges together. Bake at 425° for 20 min. May freeze before baking. Yield: 60-70.

Mrs. Jean Erickson

#### HOT CRAB COCKTAIL SPREAD

Thoroughly combine one 8-oz. pkg. cream cheese with 1 Tbsp. milk and 2 tsp. Worcestershire sauce. Drain and flake one 7 1/2 oz. can crabmeat. Add to cream cheese mixture along with 2 Tbsp. chopped green onion. Turn into greased 8 inch pie plate or small shallow baking dish. Top with 2 Tbsp. toasted slivered almonds. Bake in 350° oven for 15 minutes. Serve with crackers.

#### LIVER SAUSAGE DIP

Blend 8 oz. Braunschweiger liver sausage with 3 oz. cream cheese, 2 Tbsp. caraway seed (optional) and 2 tsp. onion juice, using electric mixer. Makes about 1 cup.

Mrs. Paul Bernards

#### CRAB DIP

1 can crabmeat or shrimp
1 lb. butter or oleo
1 lb. Velveeta processed cheese
dash of Worcesterhsire sauce
Melt butter and cheese over boiling water
the day before you need the dip. Stir together and refrigerate overnight. The next day
remelt the mixture and stir in crabmeat and
Worcestershire sauce. Keep warm in chafing

chafing dish or fondue pot to serve. Bread sticks are good for dipping.

Mrs. Bernard Cleary

# HOT CHEESE DIP (Appetizer)

- 1 clove garlic cut into halves 2 cups light cream 2 tsp. dry mustard
- 1 Tbsp. Worcestershire sauce
- 6 cups (1 1/2 lbs.) coarsely shredded
- cheddar cheese
- 3 Tbsp. flour
- salt
- 1 lb. medium shrimp cooked & shelled
- 1 lb. ground round (shaped into 1 in. balls and fried)
- 1 loaf French or Italian bread cut into 1 in. cubes
- In saucepan heat cream, mustard, Worchestershire sauce and garlic til hot, but not boiling. Mix shredded cheese with flour. Drop cheese by handfuls into hot cream. Stir over
- low heat til mixture is melted & smooth.
- Remove garlic pieces at this time. Season to
- taste with salt.

Put cheese dip in chafing dish and serve with shrimp, meatballs, and French bread, spear food on forks and dunk, keeping dip hot while serving. Serves 8 to 10.

Mrs. Mary Dittman

#### SHRIMP-CHEESE PUFFS

1 stick prepared cream puff mix (or your own recipe)

- 1/2 cup canned cooked shrimp, flaked
- 1 Tbsp. chopped pimento
- 1 Tbsp. lemon juice
- 3 Tbsp. mayonnaise
- salt and pepper to taste

1/4 cup grated sharp cheddar cheese

Prepare miniature (bite-size) cream puffs according to package directions. Combine remaining ingredients and mix thoroughly. Spoon shrimp-cheese filling into miniature cream puffs, but not too far ahead that they become soft and soggy. Refrigerate until time to serve. Garnish with paprika, if desired. Yield: 3-3 1/2 dozen puffs.

Mrs. Ralph Arnold

# SPANISH DIP

- 1 can (10 oz.) frozen condensed cream of shrimp soup (thawed)
- 8 oz. cream cheese softened
- 1 Tbsp. finely chopped green pepper
- 1 Tbsp. finely chopped onion
- 1 tsp. finely chopped stuffed olives
- dash tabasco sauce
- dash worcestershire sauce

Mrs. Suzanne Pellett

With mixer or blender gradually blend soup into cream cheese. Beat fast until smooth. Over beating will make dip runny. Blend in remaining ingredients. Small canned shrimp may be added. Chill. Yield - 2 cups.

Mrs. Suzanne Pellett

#### LIVER PASTE

Boil until tender: 1 lb. chicken livers 3 onions 2 chicken bouillon cubes Cool, saving the juice. Boil 6 eggs and cool. Grind together the above ingredients and add: 1 lb. smoked liver sausage 1 lb. cream cheese, softened 1 Tbsp. mayonnaise

1 tsp. mustard salt, celery salt & pepper to taste Serve with crackers.

Mrs. Laverne Statz

#### LIVER PASTE

Put 1/2 pound cooked calves liver through food chopper. Add 1/2 cup top milk, 1/3 cup salad oil, 1 Tbsp. lemon juice, 1 tsp. worcestershire sauce, 4 sprigs chopped parsley, 1 tsp. salt, 1 1/2 tsp. chopped onion. Mix thoroughly. Makes 2 cups.

Mrs. Edward Hellenbrand

#### LIPTON ONION BUTTER

Blend 1 envelope Lipton Onion Soup. Mix well with 1/2 lb. butter or margarine. Makes 1 1/4 cups. Refrigerate remainder. Use with baked potatoes and over vegetables.

Mary Jane Schmelzer

#### TOASTY ONION STICKS

1/2 cup Lipton Onion Butter 12 slices enriched white bread

Preheat oven to 375°F. Trim crusts from bread. Spread Lipton Onion Butter on bread slices; cut each slice into 5 strips. Place strips on ungreased baking sheets. Bake 10 minutes or until golden. Makes about 5 dozen strips.

Mary Jane Schmelzer

#### SHRIMP DIP

1 can small shrimp 8 oz. pkg. cream cheese milk salt pepper garlic salt Worchestershire sauce

Beat cream cheese. Add enough milk to make it the consistency of a dip. Add salt, pepper, garlic salt and worchestershire sauce to taste. Beat it all together. Add canned shrimp that has been drained and rinsed. Beat until completely blended.

Mrs. Paul Meinholz

# **PICKLED EGGS (APPETIZERS)**

2 cups white vinegar 2 Tbsp. sugar 1 tsp. salt 1/2 tsp. mixed pickling spices 1 medium onion, sliced 18 eggs, hard-cooked 1. Day before, in saucepan combine vinegar,

sugar, spices, and onion. Bring to boil. Simmer over low heat for 5 minutes.

2. Put eggs in 2-qt. heatproof jar. Cover with hot mixture.

3. Cover; cool; then refrigerate at least overnight before serving.

Lou Farber

#### **OUR FAVORITE APPETIZERS**

From white bread slices cut circles as large as silver dollars. Place on cookie sheet under broiler until lightly toasted on one side. Turn rounds over, with toasted side at the bottom. Place a very thin slice of onion on each, a bit of salt and pepper, and about 1/2 tsp. Miracle Whip salad dressing on the top. Place under broiler for a few minutes or until mayonnaise melts and bread is toasted. Circle of onion should be nearly as large as the bread. These brown easily, so must be checked often. Delicious!

Mrs. Harvey Maher

#### HOT APPETIZER

Beat well: 1 8oz. package cream cheese 2 Tbsp. milk

Then add:

- 1/4 green pepper chopped 1/4 tsp. pepper
- 1/2 tsp. garlic salt
- 2 Tbsp. dehydrated onion
- 2 1/2 oz. jar dried beef, cut up

Mix well. Then fold in 1/2 cup sour cream. Put in pie plate. Melt 2 Tbsp. butter with 1/2 tsp. salt in small fry pan. Toss and crisp 1/2 cup chopped pecans. Sprinkle over top of cheese mixture. Bake at 350° for 20 minutes. Serve warm with crackers.

#### Mary Jane Schmelzer

#### CRABMEAT DIP

Melt together in double boiler:

- 1 lb. Velveeta cheese
- 1 stick of butter or oleo
- 1/2 tsp. garlic salt (or a little more)
- 1 tsp. Worcestershire sauce
- 1 7 1/2 oz. can crabmeat (flaked)

Serve warm in chafing dish with chipper crackers.

#### Mary Jane Schmelzer

1/8 tsp. pepper

# STUFFED EGGS

#### 6 hard boiled eggs 1/4 tsp. salt

1/4 tsp. mustard

1/2 tsp. worcestershire sauce

1 1/2 tsp. grated onion

- 2 tsp. melted butter 1 tsp. chili sauce 1/4 cup mayonnaise 1/4 tsp. celery seed
- Cut eggs lengthwise. Scoop out inside, mash and add ingredients. Mix well and refill shells. Chill before eating.
- I received this recipe from Mrs. Carl Aageson before I was married.

Mrs. Wilson Howard

#### BAKED POTATO SKINS WITH CHEESE AND BAC-O'S

4 medium-sized unpeeled baking potatoes vegetable cooking spray

1/2 to 1 tsp. garlic powder

3/4 cup cheddar cheese, grated

1/4 cup Bac-o's

1 Tbsp. minced fresh chives

1/4 cup sour cream or alternative

Bake potatoes at 425° for 1 hour or until done. Cool slightly. Cut each potato in half lengthwise; scoop out pulp, leaving a 1/4 inch thick shell. Reserve pulp for another use. Place potato shells on a baking sheet. Spray inside of shells lightly with cooking spray and sprinkle with garlic powder. Bake at 425° for 8 minutes or until shells are crisp; remove from oven.



# COCKTAIL MEAT BALLS

Divide cheese evenly among potato shells. Bake at 425° for 5 minutes or until cheese melts. Sprinkle evenly with Bac-o's and chives. Serve with sour cream or alternative.

#### Margie Blau

# BAKED SWEET POTATO STICKS

6 small sweet potatoes 1 or 2 Tbsp. of canola oil 1/2 tsp. paprika salt, to taste

Preheat oven to 400°. Wash potatoes and slice into quarters lengthwise. In a bowl, mix oil and paprika. Brush mixture on all sides of potato sticks. Place on a nonstick baking sheet that has been sprayed with cooking spray. Sprinkle with salt to taste. Bake 40 minutes, turning after 20 minutes. Best eaten at room temperature.

Margie Blau

#### CHEESE-MUSHROOM BREAD

cup butter
 Tbsp. onion, chopped fine
 Tbsp. poppy seed
 Tbsp. seasoning salt
 tsp. lemon juice
 tsp. dry mustard
 oz. swiss cheese, grated
 oz. fresh sliced mushrooms
 loaf Vienna bread
 Melt butter, onions, poppy-seed, salt, lemon
 iuice and mustard. Cut bread diagonally

juice and mustard. Cut bread diagonally, both directions but not all the way through bottom. Use electric knife. Lay bread loaf on double aluminum foil. Fill each slice with cheese and mushrooms. Pour melted mixture over bread. Seal loaf in foil. Bake 30-40 minutes in 350° oven. Serve immediately.

Cathy Mielke

#### CHILI - CON CHEESE DIP

1 pkg. Velveeta Mild Mexican Cheese

- 1 8 oz. can tomato sauce
- 1 lb. ground beef
- 1 4 oz. can of mushroom pieces

1 4 oz. can of green chilis (optional)

Brown and drain the hamburger. In a crock pot add the Velveeta cheese, tomato sauce, mushroom pieces and the green chilis. Add the hamburger to the mixture in the crock pot. Heat on low or high temperature until melted. Stir occasionally. Serve with chips or Fritos.

Jean M. Paar

2 lbs. ground beef
1 cup corn flake crumbs
1/3 cup dried parsley flakes
2 eggs
2 Tbsp. soy sauce
1/4 tsp. pepper
1/2 tsp. garlic powder
1/3 cup catsup
2 Tbsp. minced instant onion
Mix all ingredients well and form into balls.
Place on a cookie sheet and bake at 350° for
15 minutes or until done.

Sauce:

- · 1 can jellied cranberry sauce
- 2 Tbsp. dark brown sugar
- 1 Tbsp. lemon juice
- 1 bottle chili sauce

Simmer sauce until smooth. Place balls in a pan, cover with sauce. Bake at 325° for 30 minutes. Makes 100 cocktail sized balls.

# Marv and Jane Ripp

#### CORN BEEF DIP

1 cup sour cream 1 pkg. corn beef 1 cup mayonnaise 3/4 tsp. accent salt 3/4 tsp. dill weed 3/4 tsp. parsley 1/2 small onion 1 bag of bagels

Slice onions and cut up corn beef into little pieces. Mix all the ingredients together. Chill 2 hours or overnight. Serve with cut up bagel.

Dede Rice

# COTTAGE CHEESE DIP

1 pt. Hellmans Mayonnaise
1/2 cup grated onions
1/2 tsp. salt
1/4 tsp. tabasco
1/4 tsp. garlic salt
1 1/2 Tbsp. Worcestershire sauce
1 pt. small curd cottage cheese
1/2 tsp. celery seed
1 tsp. caraway seed
1 tsp. dry mustard
1 tsp. black pepper
Mix all ingredients with a mixer. Chill

Marge Kalscheur

# CRAB MEAT PUFFS

Filling:

- 1 7-8 oz. crab meat, drained & flaked
- (king crab)
- · 1 stalk celery, chopped fine
- 1/2 small onion, minced
- 1/4 to 1/2 cup mayonnaise
- · salt and pepper
- 1 tsp. (or more) lemon juice
- dash of worcestershire sauce
- Miniature cream puffs:
- 1/2 cup butter
- 1/4 tsp. salt
- . 1 cup boiling water
- 1 cup sifted flour
- 3 eggs, unbeaten
- For puffs:

Add butter and salt to boiling water and stir over medium heat until mix-ture boils. Lower heat, add flour all at once and beat vigorously until mixture leaves side of the pan. Add one egg at a time, beating thoroughly after each addition. Shape on greased cooking sheet, using 1 tsp. of pastry for 1 puff, depending upon size desired. Bake in a hot oven, 400° for 10 minutes. Reduce heat to moderate, 350° and let bake about 30 minutes longer. Remove from oven and place on wire rack to cool. When cold, make slits on side. If there is any soft or spongy dough inside of puff, scoop out. This makes about four dozen small puffs. If you have extra puffs after filling with crab filling, you can freeze them.

# For Filling:

Mix all ingredients together and fill miniature cream puffs with crab filling and refrigerate.

Kim Karls

## **CREAMY SEAFOOD DIP**

- 8 oz. cream cheese
- 1/2 cup mayonnaise
- 2 Tbsp. lemon juice
- · 8 ounces chopped imitation crab meat
- 1/4 cup chopped celery
- 1/4 cup chopped green onions

Blend together cream cheese and mayonnaise and lemon juice. Add crab meat, celery and onion. Makes 2 1/2 cups.

Joan Koch

#### DILL DIP

1 cup sour cream1 cup mayonnaise2 tsp. parsley flakes3 tsp. minced onion

2 tsp. Lawry's season salt

2 tsp. dill weed

Combine all ingredients and refrigerate overnight. Can also be low fat or no fat depending on sour cream and mayo used.

# Karen Haag

#### DRIED BEEF DIP

- 1 Tbsp. dried onion dip mix
- 1 8 oz. cream cheese

2 Tbsp. mayonnaise

1 3 oz. dried beef

1/2 cup stuffed olives

Mix dip with cream cheese and mayonnaise. Cut dried beef and olives in small pieces, stir in. Serve on small bagels or crackers.

Dorothy Statz

#### ELEGANT SHRIMP SPREAD

cup mayonnaise
 oz. cream cheese (soft)
 tsp. prepared mustard
 small can cleaned shrimp
 hard cooked egg
 1/4 cup green onion, chopped

2 tsp. chopped parsley

Combine mayonnaise, cream cheese and mustard. Spread on plate.

Second layer: Sprinkle shrimp evenly over base layer.

Third layer: Finely chop egg and sprinkle over shrimp.

Fourth layer: Sprinkle green onion over egg.

Fifth layer: Sprinkle parsley over green onion. Cover loosely and refrigerate for 1 hour to combine flavors. Serve with Wheatsworth crackers. Recipe may be doubled.

Christy Barman

# HOT STUFFED VIENNA BREAD

1 loaf Vienna bread or lg. loaf dark bread or Shepherd's bread

- 2 cups grated Swiss cheese (3/4 lb.)
- 8 oz. fresh mushrooms (diced)
- 1 lb. butter or oleo (melted)

4 green onions 2 Tbsp. poppy seeds your choice: bacon bits/diced

pepperoni/other

Cut top off Vienna bread with electric knifeleave ends intact to hold loaf together. Don't cut through bottom crust, but cut bread into cubes, including the top piece. Mix the cubes with the grated cheese and fresh mushrooms-refill the bread shell.

Melt butter, add diced green onions, include tops. Add poppy seeds, simmer. Ladle mix over bread and filling - wrap tightly with heavy duty foil. Bake 45 minutes at 350°. Uncover last 10 min. to allow to "toast" until crunchy. Serve hot in wicker basket lined with holiday napkin. Pieces can be broken off and eaten with your fingers.

Dixie Matt

#### VIENNA BREAD

loaf Vienna bread
 baby swiss
 lb. mild swiss
 Tbsp. poppy seeds
 seasoning salt
 garlic powder
 finely chopped fresh mushrooms
 cup butter
 1/2 tsp. dry mustard
 1/2 tsp. lemon juice

Cut diagonally across bread in both directions making x's. Mix together onions, cheese, mushrooms. Stuff the slots as full as possible. Top with poppy seeds, garlic & seasoning salt. Melt butter, add lemon juice & mustard. Pour over top. Wrap in foil and bake 40 minutes at 350°.

Karen Haag

# SEAFOOD CURRY

- 1/2 lb. imitation crab legs (flaked)
- 1/4 c. mayonnaise
- 2 Tbsp. sour cream
- 2 Tbsp. onion, diced
- 1 Tbsp. parsley, chopped
- 1 Tbsp. curry powder

Mix all ingredients together and chill for 2 hours. Serve with assorted crackers.

Cathy Frischmann

#### MEXICAN FIESTA PIZZA

- 1 pkg. refrigerated pizza crust
- 1 (8 oz.) pkg. cream cheese
- 2 Tbsp. sour cream
- 1 Tbsp. taco seasoning mix

#### Toppings:

shredded lettuce, shredded cheddar cheese, chopped tomato, sliced black olives

Press pizza dough into a 9" x 13" pan. Bake in 375° oven for 15 min. or until golden brown. Cool completely. Mix cream cheese, sour cream and taco seasoning mix together. Spread on cooled pizza crust and cut into serving pieces. Top with remaining ingredients.

Can be prepared ahead and refrigerated until serving.

Diane Helt

# REUBEN DIP

- 2 pkg. corned beef (2.5 oz.)
- 1 lb. sauerkraut drained

8 oz. shredded Swiss cheese

- 1/4 cup onion (chopped fine)
- 1 1/2 cups real mayonnaise

Mix together and bake at 350° till bubbly. Serve with small rye slices.

#### Sherry Karls

# PRALINE PECAN CRUNCH

- 1 16 oz. pkg. Quaker Oat Squares cereal
- 2 cups pecan pieces

1/2 cup light corn syrup

- 1/2 cup firmly packed brown sugar
- 1/4 cup margarine (1/2 stick)

1 tsp. vanilla

1/2 tsp. baking soda

Heat oven to 250°. Combine cereal and pecans in 13" x 9" pan; set aside. Combine corn syrup, brown sugar and margarine in

- 2 cup microwaveable bowl. Microwave
- (high) 1 1/2 minutes; stir. Microwave (high)
- 1/2 to 1 1/2 minutes more or until boiling.
- Stir in vanilla and baking soda and pour over
- cereal mixture; stir to coat evenly. Bake 1 hour, stirring every 20 minutes. Spread on
- baking sheet to cool. Break into pieces. Makes 10 cups. Prep time: 10 min. Bake time: 1 hour.

Mrs. Paul Bernards

#### SPINACH DIP

- 1 box Knorr vegetable soup mix
- 1 cup Miracle Whip
- 1 cup sour cream
- 1 box frozen spinach (thawed & drained)
- 1 small can water chestnuts chopped
- 1/3 cup chopped onions
- Mix ingredients together and refrigerate till serving.



#### TACO DIP

2 lbs. hamburger 1 small jar mild taco sauce 1 lb. Velveeta cheese

Brown hamburger, pepper & salt it. When browned add taco sauce and cheese. Put in crock pot-serve warm with tostito chips.

Dorothy Statz

#### THAI SPICY BEEF WITH MINT LEAVES

1 lb. ground lean beef

- 1 sm. red onion sliced
- 1 tsp. ground red pepper (or to your taste)

3 green onions chopped

20 mint leaves

3 Tbsp. fresh lemon or lime juice

1 tsp. or more salt

some lettuce, celery stalks, cut up, 3" long

Brown ground beef, without oil, until the pink is gone. Place in a mixing bowl, let cool for 5 minutes. Add red sliced onion, salt, ground pepper, lime or lemon juice, green onion and some mint leaves, tossing lightly. Pour the mixture onto the serving plate. Top with some mint leaves. Serve with vegetables. Thai cooking uses fish sauce more than salt. I feel fish sauce makes it taste better.

Bonnie Hennig

# BRANDY SLUSH

Boil 7 cups water and 2 cups sugar together.

2 cups water

4 green tea bags

Steep 20 minutes and boil until dark. Mix these two and cool.

12 oz. frozen orange juice

12 oz. frozen lemonade

2 cups brandy

Combine all ingredients in two quart container and freeze. Put 2 scoops in a glass and fill remainder with 50-50 or 7-Up.

Mrs. Phil Breunig

# **BLACKBERRY WINE**

Pour boiling water over washed berries having twice as many berries as water. Let it remain a half day. Press the berries fine and pour the liquid over brown sugar, using 1 lb. of sugar for every 4 qts. of berries. Put in a jug and after about a week or 2 when there is no more fermentation, seal and store.

PARTY PUNCH	. RHU
<ul> <li>1 6 oz. can lemonade concentrate</li> <li>2 6 oz. cans orange juice concentrate</li> <li>2 cups cranberry juice, chilled</li> <li>1 cup pineapple juice, chilled</li> <li>5 cups cold water</li> <li>1 pint gingerale, chilled</li> <li>2 trays ice cubes</li> <li>1 orange, thinly sliced</li> <li>1 cup strawberries, sliced</li> </ul>	<ul> <li>5 lbs. cut up rhuba</li> <li>1 gallon water</li> <li>Cook rhubarb in v</li> <li>this rhubarb pulp</li> <li>together and stir es</li> <li>Strain and put into</li> <li>for two or three w</li> <li>1 gallon of wine, w</li> </ul>
Combine frozen concentrates, fruit juices and water in a punch bowl that will hold at least 4 quarts. Add gingerale and ice cubes. Garnish with oranges and strawberries.	SANTA'S 1 46 oz. can pinea
Mrs. Russ Hildebrandt • PINK PUNCH COOLER	<ul> <li>10 7 oz. bottles 7-</li> <li>2 6 oz. cans frozer</li> <li>1/2 tsp. peppermin</li> <li>maraschino cherrie</li> </ul>
1 pkg. raspberry Kool-aid 1 pkg. strawberry Kool-aid 2 cups sugar or to taste	<ol> <li>Chill pineapple</li> <li>additional 7-Up in placing a cherry in</li> </ol>
<ul><li>4 qts. water</li><li>2 small cans frozen orange juice</li><li>2 small cans lemonade (frozen and undiluted)</li><li>6 lg. bottles Bubble-Up or 7-Up</li></ul>	2. At serving time, and orange juice in mint extract. Slow
Place all ingredients in 9-qt. container except Bubble-up. Store in refrigerator. Add Bubble-up just before serving.	decorated 7-Up "id makes about 30 pr
Mrs. Richard W. Schmitz	

# EGG NOG

3 egg whites	3 egg yolks
1/2 lb. powdered	sugar
nutmeg	
1 shot rum	1 shot brandy
Beat egg whites u	ntil very stiff. Beat egg
yolks, slowly add	powdered sugar. Fold yolk
mixture into stiffl	y beaten egg whites. Place
3 Tbsp. of egg no	g mixture in cup. Fill cup

ce ip with boiling water. Top with nutmeg.

Mrs. Lawrence Wagner

#### DANDELION, HOG JOWL AND POT LIKKER

Hog jowls are covered with boiling water and boiled until tender. Dandelion greens, mustard, beet or turnip greens should be well washed in cold water and drained. They can be cooked in jowl broth until tender, approximately one-half hour. They may also be cooked in ham or salt pork liquor. Greens should be drained, seasoned and chopped some and served on a platter with the meat. Good vinegar should be served in a cruet and the pot liquor served up in a bowl. With fresh hot bread, this makes a good spring meal.

# UBARB WINE

arb

water. To each gallon of

add 3 lbs. sugar. Mix

each day for one week.

- o bottles. Let this ferment
- veeks. This recipe makes
- which will keep indefinetly.
  - **Bob Schmitt**

#### S 7-UP SURPRISE

apple juice -Up

- n orange juice thawed
- nt extract
- ies

juice and 7-Up. Pour

- nto 2 ice cube trays,
- nto each cube. Freeze.

, combine pineapple juice n punch bowl. Add peppervly pour in 7-Up. Add ice cubes." This recipe ounch cup servings.

Mrs. Robert Bernards

#### 7-UP SUPREME DRINK

- Base: make at least one day before serving.
- Blend together: 1 cup sugar juice of 2 lemons Add:
  - 1 Tbsp. lemon
- 1 pink milk extract

grated rind of 1 lemon

Stir constantly until well mixed. Chill; this will keep for 3 to 4 days in refrigerator. Just before serving put 2 ice cubes in glass, then 2 Tbsp. of the base and fill with 7-Up. Serves 24.

Mrs. Bill Fleiner

# **COCOA-WARM UP**

1 box powdered milk (8 qt. size)

1 box Nestle's Quick (45¢ size)

1 jar Preem or Coffeemate (49¢ size)

- 1/2 cup powdered sugar
- Combine and shake well in large canister. Put 1/3 cup of this mixture in cup and fill with hot or cold tap water, and stir.

R.W. Schmitz

#### HOT TEA MIX

1 cup NesCafe tea with lemon 1 cup Tang 1/2 cup sugar 1 tsp. cinnamon 1 tsp. nutmeg

Mix thoroughly all dry ingredients and use 1 rounded spoon to a cup of hot water.

# Linda Zander

# MAYTIME PUNCH

 pkg. (1/5 oz.) strawberry pre-sweetened soft drink mix powder
 cups milk, chilled
 bottles (7 oz. each) ginger ale, chilled

1 1/2 cups orange juice, chilled

1/2 pt. orange sherbert

sliced fresh strawberries mint sprigs

Place drink mix powder in electric blender container; gradually pour in milk, blending at medium speed. Turn into punch bowl. Gradually stir in ginger ale, then slowly add orange juice, stirring all the time. Cut sher-bert into cubes (or use small scoop) and float sherbert on top of punch. Add berries and mint. Makes 10 cups or about 20 punch cup servings.

Note: Recipe may be doubled, but blend drink mix powder with milk in two portions.

Mrs. Diana C. Long

#### **RASPBERRY WINE**

Put a gallon of good Rhenish Wine with as much raspberries very ripe as will make it strong, put it in an earthen pot, and let it stand 2 days; then pour your wine from the raspberries, and put into every 2 ounces of sugar. Stop it up and reep it by you.

#### ROOT BEER

5 gallons water 5 lb. sugar

5 lb. dry ice

1 jar Root Beer extract (3 oz. size)

Put water, sugar, root beer in large container, such as an old fashioned pickle crock or milk can. Add dry ice and let dissolve. It will take 3 to 4 hours. Do not seal or cover when it is dissolving, as it can explode. When completely dissolved, put in small bottles or containers and regfrigerate. It can be sealed at this time. Will keep for 2 or 3 weeks.

Mrs. Donna Stoltenberg

# ORANGE JULIUS

1/2 of 6 oz. frozen orange juice1/2 cup milk1/2 cup sugar or less1/4 cup sugar or less5 or 6 ice cubes

5 of 6 lee cubes

Combine all ingredients in blender, blend until smooth.

Molly & Missy Haverley

#### BAILEY'S ORIGINAL IRISH CREAM

2 cups half and half

2 14 oz. cans Eagle Sweetened Condensed Milk

3 cups Irish whiskey

2 tsp. instant coffee

4 Tbsp. Hershey's Chocolate Syrup

2 tsp. vanilla extract

2 tsp. almond extract

Combine all the ingredients in a blender set on high speed for 30 seconds (you can also use a mixer). Bottle in a tightly sealed container (empty whiskey bottle) and refrigerate. The liqueur will keep at least 2 months if kept cool. Shake bottle before serving and serve over ice cubes in rocks glass.

Dixie Matt

#### **IRISH CREAM**

1 can Eagle Brand sweetened milk
 1 pt. 1/2 & 1/2 cream
 1 cup whiskey
 1 tsp. instant coffee
 1/2 tsp. coconut flavoring
 1/2 tsp. maple flavoring
 2 tsp. Nestlés Quick chocolate
 Heat about 1/2 cup of coffee cream to dissolve instant coffee and chocolate. Cool. Then mix all ingredients together and refrigerate.

Marv and Jane Ripp

#### **IRISH CREME**

pt. whipping cream 3 eggs
 cup bourbon or brandy
 cup light rum 1 tsp. vanilla
 can Eagle Brand condensed milk
 Tbsp. Hershey's chocolate syrup
 Blend all in blender for 1 minute. Pour into bottles and let set for 3 days in refrigerator.
 Lasts for 30 days. (serving suggestion—over ice or add one shot butterscotch schnapps— called a Butterball. Great

treat at Christmas time.)

Sharon Hougland

#### SPARKLING ORANGE PUNCH

- 1 6 oz. pkg. instant champagne mix
- 2 cups orange juice, chilled
  - 1 28 oz. bottle ginger ale, chilled
  - 1 tray ice cubes
- 1 orange, sliced for garnish
- 2 cups Chablis, chilled

At serving time: in chilled punch bowl, stir punch mix and 2 cups cold water until mix is dissolved. Stir in Chablis, orange juice, ginger ale and ice cubes. Garnish with orange slices. Makes 8 cups or 16 1/2 cup servings.

To double the recipe:

- Use 1/5 bottle Chablis and double remaining ingredients above, serve in large punch bowl.
- Makes 16 cups or 32 1/2 cup servings.

# Kim Karls

# STRAWBERRY SLUSH

1 lg. (64 oz.) can pineapple juice

- 2 (12 oz.) frozen lemonade
- 12 oz. lemon juice
- 3 small pkg. strawberry Kool-aid
- 4 cups sugar
- 1 gallon water
- 2 qts. frozen strawberries
- · 4 cups vodka
- Partially thaw strawberries, put in blender.
- Mix with remaining ingredients. Freeze.
- Scoop into a glass and add 7-Up. Yield 12 qts.

Selma Curran

# WAKE UP DRINK

- 1 egg
- 1 banana
- 1 cup orange juice
- 1 apple, cored & chopped

Put egg, banana, orange juice and apple (peel left on) into a blender. Blend til frothy. Pour into glass. Drink. Great start to the day. For variety, add yogurt or other fruit juice. Ice cubes make slushy texture.

Todd Adler



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ABC Bread		Oatmeal
(Apricot-Banana-Cereal)20		Old Fash
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#### APPLESAUCE BREAD

2 1/2 cups flour	
1 tsp. baking powder	
1 tsp. soda	
1 tsp. salt	
1 tsp. cinnamon	1/4 tsp. nutmeg
2/3 cup brown sugar	
2 eggs	1 cup applesauce
1/4 cup butter, melted	
1 1/2 cups quick-cook	ing oatmeal
1 cup raisins	the colors that the lattice
1/2 cup nutmeats	
Sift together dry ingred sugar. Add eggs, apple	

; beat well. Add remaining ingredients. Turn into greased and floured 9-1/2x5x3-inch loaf pan. Bake at 350° 1 hour or until done. Cool on rack. Wrap in foil and store one day before slicing.

Mrs. Robert Watzke

#### APRICOT NUT BREAD

3/4 cup sugar 1 egg 1 1/4 cups orange juice 3 cups Bisquick 3/4 cup chopped walnuts 1 cup chopped, dried apricots

Mix sugar, egg, orange juice, and Bisquick. Then beat vigorously for 30 seconds. Batter may still be slightly lumpy. Stir in nuts and apricots. Pour into 9x5x3 inch pan (meat loaf tin), well greased. Bake at 350°, 55 to 60 minutes until toothpick inserted in center comes out clean Crack on top is typical. Cool before slicing. This is especially good during the holidays and makes a nice Christmas gift.

#### Mrs. Betty Barbian

#### **BANANA NUT BREAD**

1 cup sugar	1/2 cup lard
3 bananas (mashed)	2 eggs
2 Tbsp. sour milk	1 tsp. soda
2 cups flour	dash of salt
1 tsp. baking powder	

Put in mixing bowl one after the other. Put your soda with the sour milk. Sift the flour. Bake in loaf pan, 35min. to 1 hr. at 350°. It usually takes 1 hr. for me at 375° depending on your oven. Very ripe bananas are good for this recipe.

Evie Hackbart

#### **BAKING POWDER BISCUITS**

		•	
4 cups flour	6 tsp. baking powder		
1/2 cup shortening	dash of salt		
2 Tbsp. sugar	1 1/2 cups milk	•	
Mix all ingredients to	ogether except milk.	•	
Then add milk and n	nix well. Cut into		
biscuits and bake at 375° for 20 min.			
	Helen Reinhold		
	· · · · · · · · · · · · · · · · · · ·	•	
BANAM	NA BREAD		
1/2 cup shortening	1 cup sugar		
2 eggs (beaten)	2 cups flour		

2 eggs (beaten)	2 cups flour
3/4 tsp. soda	1 Tbsp. vinegar
1 1/2 tsp. baking por	wder
1/2 tsp. salt	9 Tbsp. buttermilk
1 cup mashed banan	nas
1/2 cup nuts (may be	e omitted)
Cream shortening an	nd sugar, add beaten

eggs. Sift flour, soda, baking powder, and salt. Add alternately with buttermilk, to the cream mixture. The vinegar may be added to the buttermilk, add bananas, and nuts. Put in loaf tin and bake at 350° for 60 min.

Kim Karls

#### **BANANA BREAD**

1 cup sugar	1/2 cup butter
1 egg	2 cups flour
2 large bananas	
(mashed)	
1 tsp. soda	salt
2 Tbsp. sour milk	or cream
Mix all ingredien moderate oven fo	ts together. Bake in r 45 minutes.

Sonja Maret

### **BANANA BREAD**

	1 cup sugar	1/2 cup butter
	2 Tbsp. buttermilk o 1 tsp. vanilla	or milk
	Cream these four ing	gredients together.
•	2 eggs well beaten	3 bananas mashed
	2 cups flour	1 tsp. soda
	1/2 tsp. salt	nuts if desired
•	Mix ingredients well greased $9 \times 5 \times 3$ inc	and pour into well ch pan or two small size
•		rom 60 to 70 min., less
	for small pans.	The line of the second

Diane Hildebrandt

•	Bake at 350° for 1 1/2 hours, makes 9 x 5 x 3 loaf.
•	Cream 3/4 cup butter or margarine
	Add
•	1 1/2 cups sugar, gradually, cream well Blend in
•	1 1/2 cups ripe bananas (mashed), 2 eggs and 1 tsp. vanilla
•	Sift together
	2 cups sifted flour, 1 tsp. soda, and 1 tsp. salt
•	Add alternately with 1/2 cup buttermilk or sour milk. Blending just until well combined.
•	Fold in 1/2 cup broken nuts
	Pour into 2 greased loaf pan and bake.
	*Sour sweet milk with 2 tsp. of vinegar.
•	Mrs. Robert Joseph

**BANANA BREAD** 

#### **BANANA QUICK BREAD**

· 1/3 cup shortening	2/3 cup sugar
----------------------	---------------

2 eggs, slightly beaten

- 1 3/4 cups sifted all-purpose flour
- 2 3/4 tsp. baking powder
- 1/2 tsp. salt
- 1 cup mashed ripe bananas

Beat shortening until creamy and glossy.

- Gradually add sugar, beating until light and fluffy. Add eggs and beat until thick and
- pale lemon in color. Sift dry ingredients.
- Add alternately with bananas. Blend
- thoroughly after each addition.

Grease bottom only of a loaf pan. Bake 60-70 minutes or until cake tester comes out clean and dry. 350°.

Cool bread in pan 20-30 minutes before turning onto rack.

Mrs. Charles Greiber

#### BREAKFAST ROLLS

1 cup milk scalded

4 Tbsp. butter and lard mixed

1 cup sugar 1 1/2 tsp. salt

Put all ingredients in scalded milk, let cool until lukewarm, add 1 cake compressed yeast dissolved in 1/4 cup warm water.

1 cup lukewarm water 2 beaten eggs about 7 cups flour to stiffen

Knead 10 minutes. Let raise to double size, push down, let raise again. Shape into rolls. I usually fill mine with melted butter, sugar and cinnamon. Let raise again. Bake at 350° for 20 to 25 minutes.

Mrs. Albin Ziegler

#### BREAD

Dissolve 1 cake compressed yeast in 1 cup of warm water to which 1 tsp. sugar has been added and set aside.

Melt 2 Tbsp. bacon grease or lard. Add this to one quart of lukewarm water in a pan. After yeast has softened add to the water and lard mixture.

Measure 10 cups flour and 1 heaping Tbsp. salt in large bowl. To this you may add the first mixture and stir well. Then knead well and work in extra flour as needed until dough is a little sticky. Cover and let it rise until double in bulk. Punch down and let rise again until double. Punch down and form into 5 loaves and place in greased pans. Cover with a towel and let rise for 30 - 45 min. and bake at 400° for 50 - 60 min. Remove from pans and brush tops with melted butter.

Mrs. Florence Hellenbrand

#### **BUTTERMILK BUNS**

Mix together the first 3 ingredients. Dissolve the yeast in 1/4 cup warm water. Let mixture stand 15 minutes then add melted butter which has cooled, and the beaten eggs. Sift soda and salt with 4 cups flour and add to first mixture. Beat until batter is smooth. Add remaining flour stirring with spoon until dough is thick enough to handle with hands. Then knead and let rise. Make buns the size desired. When double in size, bake in a hot oven 400° until light brown for 25 to 30 min. When done rub the top with a little butter.

Mrs. Julia Koch

#### **BUTTER HORNS**

1 lb. small curd cottage cheese 2 sticks oleo (room temp.)

Mix well in mixer add 2 cups flour.

Mix and put in refrigerator until stiff. Divide in 3 parts and roll as pie crust in circle & cut as pie. Roll into butter horns & place in a well greased cookie sheet. Bake 30 min. at 350°. While warm, brush with thin powdered sugar, frost and let cool.

Mrs. Joe Ripp

#### DATE AND NUT ROLLS

1 cup chopped dates

and let stand	er poured over dates
2 cups sugar	2 tsp. soda
1 Tbsp. melted butter	2 eggs
2 cup walnuts	1/2 tsp. salt
1 tsp. vanilla	3 cups flour

1 tsp. vanilla

Beat eggs, add sugar and butter. Pour

water from dates and add soda to the water. Add dates to creamed mixture. Add dry

Ingredients alternately with water and soda. Bake 30 minutes.

This can be baked as loaves or in cans (such as beer cans or vegetable cans). If baked in cans, use 8 cans.

Mrs. Neil Macauley

#### DATE NUT BREAD

1 cup diced dates l tsp. baking soda 2 Tbsp. soft butter 1 tsp. vanilla 1 1/3 cups flour

3/4 cup raisins 1 cup boiling water 1 cup sugar 1 egg

3/4 cup chopped pecans

Place diced dates and raisins in covered bowl, add soda and boiling water. Cover and let stand. Cream butter and sugar, add vanilla. Add egg and beat well. Add flour, mix until moistened. Pour in fruit mixture, including liquid and pecans and mix gently to prevent crushing the fruits. Bake in preheated oven 325° for 45 minutes or until bread tests done. Recipe fills 2 greased loaf pans or five greased condensed soup cans each filled 2/3 full. Remove bread from can while still warm. These make excellent gifts at Xmas.

Mrs. William Curran

# DATE NUT BREAD

1 pound dates-cut u	p 2 tsp. soda
1 1/2 cups boiling w	vater
3 cups flour	1 tsp. baking powder
1/4 tsp. salt	2 eggs
1 1/2 cups sugar	1 cup nuts

Combine dates, soda, and water, let cool. Beat eggs and sugar together and add to dates. Add dry ingredients which have been sifted together. Add nuts. Pour into 2 greased loaf pans and bake 50 to 60 minutes at 325°.

Mrs. Wilfred Gilles

#### COLD WATER BUNS

Soak 1 yeast cake at night in 1/2 cup cold water. Next morning take 2 cups cold water, 1 cup sugar, 1/2 cup shortening, pinch of salt. Flour to make a soft bread dough. Let this set until noon. At noon work down. Let set until bed time, then pinch off pieces the size of a walnut, put them in pans 3 inches apart. In morning bake 20 minutes in moderate oven about 370°.

Mrs. Phyllis Dohm

#### CORN BREAD MUFFINS

3/4 cup sugar	1/3 cup butter
1/2 tsp. salt	2 eggs beaten
1/2 cup sour milk	1/2 cup sour cream
3/4 cup cornmeal	1 1/4 cups flour
1/2 tsp. soda	1/2 tsp. baking powder
-	

Bake about 25 minutes at 350°.

Mrs. Anton Kalscheur

#### CRACKER DUMPLINGS

- Melt 2 Tbsp. butter with pinch of salt.
- Mix one egg with the butter.

Add three heaping Tbsp. cracker crumbs.

Add another egg to the mixture.

Mainie

Mix another 3 or 4 Tbsp. cracker crumbs.

Roll mixture into small balls, about the size of a tablespoon. Lay balls on plate and refrigerate for an hour or two. When the chicken or beef broth is in full boil place the balls in soup. Cover and boil for 15 minutes. Makes about 6 servings.

Sister Stella Schmidt, C.S.A.



#### DARK NUT BREAD

1 cup dark brown sugar 1 egg-beat slightly 1 cup sour milk - (buttermilk) 1 tsp. baking soda in above milk pinch of salt 1 tsp. vanilla 2 cups flour, sifted with 1 tsp. baking powder 1 cup walnuts

Mix in order given. Spread in greased bread pan, spreading dough up on sides from middle of pan. Bake 45 min. at 325° - or until a toothpick comes out clean from center of bread.

(I am the third and perhaps the fourth generation in my family to use this recipe. When my mother passed it on to me it called for 15¢ worth of nuts!)

Mrs. Ralph Arnold

#### **DILL BREAD**

1 pkg. yeast	1/4 cup warm water
1 cup creamed cot	tage cheese
Heated to lukewar	m with 2 Tbsp. sugar.
2 Tbsp. instant mi	nced onion
1 Tbsp. butter	2 tsp. dill seed
1 tsp. salt	1/4 tsp. soda
1 egg unbeaten	
2 1/4 to 2 1/2 cups	s all purpose flour

Soften yeast in water, combine cottage cheese, sugar, onion, butter, dill, salt, soda, egg and yeast mixture. Add flour to form a stiff dough. Beat well, cover, let rise in warm place until light and doubled in bulk. Punch down, turn in a well greased loaf pan. Bake at 350° for 40 to 50 minutes or until brown. Brush with melted butter while hot.

Mrs. Adan Kohlman

#### FOUR HOUR ROLLS

First Step:

Dissolve together 1 cake yeast, 1/4 cup lukewarm water and 1 tsp. sugar.

30	econd	Step:	11
1	cup b	oiling	water
	4 tsp.		-
2	eggs		

2 Tbsp. shortening 1/4 cup sugar 4 cups flour

Pour boiling water over shortening, salt and sugar. When cool, add dissolved yeast mixture, beaten eggs and gradually add all of flour. Let rise 2 hours. Shape into buns. Let rise again 2 hours. Bake at 325° approx. 30 minutes or until golden brown.

In memory of Mrs. Edward Bartels

# **GINGER BREAD**

1/8 tsp salt 1/2 cup sugar 1/2 cup molasses 1 1/2 cups flour 3 Tbsp. butter 1 tsp. cinnamon 1/2 cup milk or hot water

1 egg 1 1/2 tsp. soda

1 Tbsp. ginger Mix butter and sugar to a soft creamy paste. Beat egg and add to mixture. Sift dry ingredients together; add alternately milk or water and molasses. Bake in a 13 x 9 x 2

Mrs. Eugene Koch

#### FOUR-HOUR BUNS

1/2 cup sugar 1 large Tbsp. lard 2 cups boiling water 1 Tbsp. salt 1 quick yeast cake or 1 pack. dry yeast

1/2 cup lukewarm water

pan in a 350° oven for 30-40 min.

1 egg

8 cups flour (approximately)

Cream together sugar, lard and salt. Add boiling water and cool to lukewarm. Soak yeast in the 1/2 cup lukewarm water. Beat the egg and add to cooled mixture, then blend with the yeast mixture. Add flour gradually and put in greased bowl. Let raise to nearly double in size. Knead well and make into buns - what ever size and shape you want. Let raise again and when double in size, bake in 375° oven for about 20 min. Makes about 3 dozen rolls.

If you want cinnamon rolls, add 1/4 cup more of sugar and another egg when mixing ingredients. Bake 20 min. at 375°.

Mrs. Bernard Ballweg

#### **ITALIAN BREAD STICKS**

1 pkg. active dry yeas	t
2/3 cup warm water	1 tsp. salt
1 Tbsp. sugar	2 cups sifted flour
1/4 cup soft shortenin	g
1 egg, unbeaten	1 Tbsp. water
sesame or poppy seed	s
soft butter	
<ol> <li>In bowl, sprinkle ye water. Stir until dissol 1 cup flour, shortening Mix in rest of flour.</li> </ol>	, , ,
2. Knead until smooth	n - about 5 min. Place
in large bowl cover u	ith way paper and

in large bowl, cover with wax paper as clean towel, let rise in warm place 1 hr. or until double in size.

3. Heat oven to 375°. Punch down dough and cut into 28 pieces. Roll each stick about 8 in. long. On greased cookie sheet place each stick 1 in. apart. Beat egg with 1 Tbsp. water, brush on sticks, sprinkle with seeds. Bake 18 min. or until golden brown. Serve with soft butter. Makes 28 sticks .

Mrs. Richard Endres

#### HOMINY CAKES OR FRITTERS

Rub two cupfuls of cold boiled hominy to a smooth paste with one tablespoonful of melted butter. Next, thin with warmed milk, and add three well-beaten eggs. Finally, stir in a cupful of flour which has been sifted twice with a teaspoonful of salt and half as much baking powder. Drop by spoonful into boiling, deep cottolene or other fat; or, better still cook upon a soapstone griddle.

#### **GRAHAM BUNS**

#### 1 1/2 cups warm water

- 1 pkg. dry yeast
- 1/2 cup sugar

3 1/4 cups white flour

1/3 cup soft shortening 1 egg

Pour the water luke warm into a large bowl and add yeast. Let stand a few minutes, then stir to dissolve. Add half of flour, sugar, salt and soft shortening. Add egg, beat until smooth. Add the rest of the flour. Work dough a little in the bowl till smooth. Grease side of bowl some. Let rise in warm place until double. Put in pans or knead down again. Will keep a week in refrigerator also. Bake 10-15 min. at 425°.

#### Mrs. Melvin Margan

1 cup graham flour

1/2 tsp. salt

# **GRANDMA'S FRIED CAKES**

	1 cup sugar	1 cup sweet milk
•	3 eggs	6 tsp. melted butter
•	2 tsp. cream of tar	tar
	1 tsp. soda in boili	ing water
	1/4 tsp. nutmeg	4 cups flour
•	Mix and chill, roll	, cut and fry in lard or oil.
•		Lorraine Meffert
•		
		The solution of the solution

#### **GRIDDLE CAKES OR FLAP JACKS**

Separate the yolks and whites of 3 eggs. Beat the yolks and add 1 tsp. of sugar, 1/2 tsp. of salt and 1/2 cup of milk. To this, add slowly 1/2 cup of sifted flour and a second 1/2 cup of milk with 1 to 2 Tbsp. of melted shortening. Mix in gently 3 egg whites beaten to a stiff froth. Fry over hot fire and spread with jellies, creamed vegetables or fresh chopped fruit and roll. Place on hot platter and serve as soon as possible.

#### MA'S DATE NUT BREAD

2 cups dates, cut up	2 tsp. soda
2 cups boiling water	
Boil and let cool.	
2 cups brown sugar	2 Tbsp. butter
2 eggs	2 tsp. vanilla
1/4 tsp. salt, scant	1 cup chopped nuts
2 cups flour, sifted	
Bake in two loaf pans	for 1 hour at 350°.

bake in two loar pans for 1 hour at 550.

Cindy Hellenbrand

#### LEBKUCHEN

2 3/4 cups sifted flour 1/2 tsp. soda 1 tsp. cinnamon 1/2 tsp. cloves 1/2 tsp. nutmeg 1/2 cup candied mixed fruit finely chopped 1/2 cup nuts, finely chopped 1 cup Karo syrup, blue label 3/4 cup brown sugar, firmly packed 1 Tbsp. lemon juice 1 tsp. grated lemon rind 1 egg, slightly beaten

Sift flour, soda and spices together and stir in candied fruit and nuts. Add syrup, sugar, lemon juice and rind to beaten egg and mix well. Stir in flour-fruit mixture. Divide dough in half and turn out on well greased or oiled and floured baking sheets. Moisten hand and flatten dough to 1/8" thickness. (Dough will rise during baking.) Bake in hot oven (400°) for 12-15 minutes or until lightly browned and firm to touch. Remove from oven and immediately brush with thin icing made with confectioner's sugar and water. Cut into shapes while still warm. Decorate with cut-outs or colored icing. Cover tightly and store to mellow. Bakes 5 dozen.

# Mrs. Catherine Ellickson

# MUFFINS

2 cups sifted flour 1/2 tsp. salt 1 cup milk 3 tsp. baking powder 2 Tbsp. sugar 3 Tbsp. vegetable oil

1 egg, well beaten

5 Tosp. vegetable of

Sift flour, and add salt, baking powder and sugar in a large bowl. Make a well in the dry ingredients. In another bowl beat egg and then add milk and oil. Mix well. Pour the liquid ingredients into the well of dry ingredients. Stir only until flour is moistened. Fill greased muffin tins 1/2 full. Bake 20 min. at 425°. Yield - 12 muffins.

#### Debbie Helt

#### NUT BREAD

1 cup brown sugar	1 egg		
1 cup sour milk	1 tsp. soda		
1/4 tsp. salt	2 cups flour		
1/2 tsp. baking powd	ler		
1 cup nutmeats			
3 Tbsp. butter or shortening (melted)			
Bake at 350°.			

# Mrs. Marcel Schwab

#### LEMON BREAD

2/3 cup melted butter
2 cups sugar
4 eggs
1/2 tsp.almond extract
3 cups sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1 cup milk
2 lemon - juice & grated rind
1 cup chopped nuts
Blend sugar and butter. Add eggs one at a time add extract and rind Sift dry ingredient

time; add extract and rind. Sift dry ingredients and add alternately with milk. Fold in nuts.

Grease two loaf pans (5x9) and line with paper, greasing paper and bake at  $350^{\circ}$  for 50 minutes.

# Glaze:

Mix lemon juice with 1/2 cup sugar. Immediately spoon over hot bread. Let cool in pan 10 minutes. Remove and do not cut for 24 hours.

Mrs. William Adler

#### OLD FASHIONED CHRISTMAS STOLLEN

1 1/2 cups milk	
3/4 cup butter	
1 Tbsp. sugar	
2 whole eggs	

- 1/2 cup sugar 1 oz. yeast cake 1 1/2 tsp. salt 2 egg yolks
- 3 cups sifted flour 1/2 tsp. ground cardamom seed
- 1/2 cup raisins
- 1/2 cup finely cut citron
- 1/2 cup sliced candied cherries

about 2 2/3 cups sifted all purpose flour

- Scald milk. Add sugar, salt and butter. Cool to lukewarm. Mix yeast with 1 Tbsp. sugar until liquid. Add to lukewarm milk. Stir. Add whole eggs and egg volks. Beat. Add 3 cups flour. Beat well. Cover. Let rise in warm place about 1 1/2 hours or until doubled. Add cardamom seed, raisins, citron, cherries, and enough flour until dough pulls from side of bowl and is no longer sticky to the touch. Knead on lightly floured surface until smooth and satiny. Place in lightly greased bowl. Cover. Let rise about 1 1/2 hours or until double in bulk. Divide dough in thirds, using one-third for each stollen. Roll on floured canvas into an 8x12 inch oval. Spread with melted butter. Press down center, fold over lengthwise. Place in shallow greased baking pans or on greased cookie sheet. Brush with melted butter. Let rise about 45 minutes or until doubled in bulk. Bake at 350° about 30 minutes. Frost with powdered sugar icing. Decorate with cherries, citron and blanched almonds.
- Makes 3 stollens.

#### Mrs. Robert Gross

1/2 tsp. salt

#### **ORANGE NUT BREAD**

- 2 1/2 cups sifted flour
- 1 cup sugar
- 3 tsp. baking powder
- 1/2 tsp. soda
- 1 cup chopped pecans or walnuts
- 1 egg well beaten
- 1 tsp. grated orange rind
- 1/2 cup fresh orange juice
- 3/4 cup evaporated milk
- 2 Tbsp. butter melted
- Sift flour, sugar, salt, baking powder and soda together in bowl. Stir in nuts. Mix beaten egg with orange rind, orange juice, evaporated milk, and butter. Add all liquid mixture at once to dry ingredients. Stir just until dry ingredients are moistened.



Turn into well-buttered loaf pan. Bake at 350° for 55 to 60 minutes. Remove from oven and let stand 10 minutes before turning on wire rack to cool. When cold, wrap snugly in aluminum foil. Allow to ripen overnight in refrigerator.

Mrs. Sera Statz

#### MY FAVORITE BREAD RECIPE

1/2 cup warm water 2 oz. yeast (or 1 lg. pkg.) 1/2 cup sugar 1/4 cup shortening 31/2 cups of warm liquid (water or milk or potato water) 2 Tbsp. salt 11 to 12 cups all-purpose flour

Soak yeast in 1/2 cup lukewarm water for 5 minutes. Combine the liquid with sugar and salt, stir to dissolve. Beat in 4 cups flour, yeast mixture and shortening until smooth. Add remaining flour, mixing with spoon until dough leaves side of bowl. Then add rest of flour as needed and knead until it becomes smooth and elastic and no longer sticky, five to ten minutes. Place in greasy bowl. Grease top of dough and cover. Let rise in warm place until double (1 to 1 1/2 hours). Punch down and let rise again until double, over 1 hour. Divide into 4 or 5 parts and shape into loaves and place in greased loaf pan. Cover and let rise in warm place 1 hour or more. Bake at 375° for 15 minutes, then turn oven to 350° for 40 minutes or until all nice and brown. Cool on rack, grease the top after it comes out of the oven. Good homemade bread!

Mrs. Peter Meffert

#### **ORANGE ROLLS**

- 3 cups flour
- 1 cup scalded milk
- 4 Tbsp. butter
- 2 Tbsp. sugar
- 1 cake compressed yeast
- 1 tsp. salt
- 2 Tbsp. milk
- 1 egg

Dissolve yeast in 2 Tbsp. milk and mix in 2 well beaten eggs, sugar, butter, salt, and cooled milk, then add flour. Let rise until double in bulk. Knead well and form in rolls. Let rise again for one hour. Pour the following mixture over rolls before you put in oven.

	(it sources
	COFFEE CAKES
	1 orange rind grated
	1 cup powdered sugar
•	enough orange juice to make a thin paste
•	Bake in quick oven 425° for 15 minutes.
	I won \$150.00 with this recipe a long time
	ago from a recipe book.

Mrs. Art Greiber

# PIZZA DOUGH 1 pkg. yeast in 1/2 cup warm water, set aside 1 3/4 cups flour 1/4 cup warm milk (melt 1 Tbsp. shortening in milk) 1 Tbsp. sugar 1 egg 1/2 tsp. salt Make a well in flour. Add liquid mixture. Knead with fork. Flatten in pan. Topping: Brown 1/2 lb. hamburger, med. onion. Add 1 can tomato sauce, salt and pepper as

desired. Spread over pizza dough. Bake at 350° for 20 - 30 minutes.

Mrs. Herbert Becker

# **ORANGE APPLE BREAD**

2 cups flour	1 tsp. salt
1/2 cup butter	1/2 tsp. soda
1 cup sugar	1 tsp. baking powder
1/3 cup orange juice	1/4 cup nuts
3/4 cup raisins (golder	n seedless)
1 Tbsp. grated orange	e rind
1 egg	1 cup apples, chopped
Bake in two family siz	ze soup cans (filled
2/3 full) or in a 46 oz	. juice can. Grease
cans Bake 1 hour at	350°

Mrs. Lee Bongard

# **POTATO DONUTS**

1 cup sugar 1 cup hot mashed potatoes creamed togeth-

- 2 Tbsp. melted lard or butter
- 2 eggs well beaten

er

- 1 cup sweet milk
- 2 tsp. baking powder and enough flour to thicken to roll and cut. Fry in deep fat.

#### Mrs. Joseph Dohm

PR	UN	IE	BR	EA	D
			~		-

•				
	1 cup sugar	1 egg (beaten)		
	2 Tbsp. shortening	1 cup chopped nuts		
•	1 cup sour cream	1/2 cup prune juice		
	1 cup mashed prunes	1 tsp. soda		
	1/2 tsp. baking powde	r de la manager		
	1/2 tsp. salt	1 1/2 cups flour		
•	1 cup graham flour			
•	lend first three ingredi	ents, add remaining		
	ingredients. Mix well.			
	First 10 minutes at 350° and remaining			
	35 minutes at 370°. B	ake in 2 loaf pans.		
·	I've had this recipe for	30 years, from my		
	grandmother's cookbo	ook.		
	Mrs	s. Ray Wipperfurth		
		•		
	DUMPHU	NEREIE		
·	PUMPKI	N BREAD		
•	1 1/3 cups sugar	1 tsp. cinnamon		
	1/2 cut shortening	1 tsp. salt		
	2 eggs	2 cups flour		
•	1 cup pumpkin	1/3 cup milk		
•	1/2 tsp. baking powder			
	1/2 cup nuts (dates or	raisins if desired)		
	Make into 2 small loa	ves. Bake 1 hour.		
	350° in well greased pans.			
	Mrs.	Richard D. Jansen		

# POTATO DOUGHNUTS

2 cups sugar	
2 cups mashed pota	toes
1 cup milk	1 tsp. salt
3 eggs	1 lrg. Tbsp. butter
5 level tsp. baking p	owder
1 tsp. vanilla	
enough flour to stiff	en
Add butter to hot m	ashed potatoes beat
well. Beat eggs with	sugar and stir into first
mixture. Sift flour, s	alt and baking powder.
Add alternately with	n milk. Add vanilla.
Cover bowl and let	stand for 1 hour or

longer. Roll and fry in deep fat. When

ready to eat, roll in powdered sugar.

Dorothy Lange

#### PRUNE BREAD

4 Tbsp. shortening

2 Tbsp. sugar 1 Tbsp. salt

1 cake compressed yeast 2 cups scalded milk 7 cups flour

1 egg

1 1/2 cups cooked, sweetened coarsely cut prunes

Add shortening, sugar and salt to scalded milk. Cool to lukewarm. Add yeast and let stand 5 min. Add 2 cups flour and egg to mixture; Beat until smooth. Add rest of flour and prunes and mix to soft dough. Place dough on lightly floured board. Let rest 5 min., knead well; place in geased bowl and let raise until double in bulk. About 1 1/2 to 2 hrs. Punch and divide dough into 4 parts. Let rise 5 min. Shape into loaves. Let rise until light; about 1 1/2 to 2 hrs. Bake in 350° oven about 55 min.

Mrs. Joseph E. Fry

# PUMPKIN BREAD

1 cup granulated sugar	The second second
1/2 cup brown sugar	
1 cup cooked or canne	ed pumpkin
1/2 cup salad oil	2 eggs, unbeaten
2 cups flour	1 tsp. soda
1/2 tsp. each salt, cinn	amon and nutmeg
1/4 tsp. ginger	1 cup raisins
1/2 cup chopped nuts	1/4 cup water

Combine sugars, pumpkin, oil and eggs.

Beat until well blended. Sift together flour, soda, salt and spices. Add and mix well. Stir in raisins, nuts and water. Spoon into well oiled 9x 5 x 3 in. loaf pan. Bake at 350° for 65 to 75 min. or until done when tested. Turn out on rack to cool thoroughly.

Mrs. Bernard Ballweg

#### **PUMPKIN BREAD**

3 1/3 cups flour 1 1/2 tsp. salt 1 1/2 tsp. ginger 1 cup salad oil 2/3 cup water nutmeats

2 tsp. soda 3 tsp. cinnamon 3 cups sugar 4 eggs (beaten) 2 cups pumpkin

Combine dry ingredients with the remaining ingredients and blend the two mixtures. Bake in 3 small loaf pans for 1 hour at 350°.

Mrs. Knight J. Bakke

# **PUMPKIN BREAD**

2 1/2 cups flour 2 tsp. soda 1 1/2 tsp. salt 1 tsp. cloves 1 tsp. nutmeg 1 tsp. cinnamon 4 eggs, beaten 2 cups sugar 1 cup brown sugar 2 cups pumpkin 1 cup salad oil 2/3 cup water

Sift together first six ingredients and set aside. Beat eggs and add sugars, pumpkin and salad oil. Mix well. Then add water and flour mixture. Mix thoroughly. Grease pans and fill about half full. Bake about 1 hour.

Mrs. John Endres

#### **PUMPKIN BREAD**

2 1/3 cups white sugar 1 1/3 cups shortening 3 eggs 3 1/3 cups flour 2 cups pumpkin 1/2 cup chopped nuts (optional) 1/2 tsp. salt 2 tsps. soda 1 1/2 tsp. pumpkin pie spice or 1 tsp. cinnamon and 1/2 tsp. cloves Combine all ingredients. Place in two greased loaf pans. Fill one-half full and

bake at 350° for one hour.

# Mrs. Shirley Ziegler

#### PUMPKIN BREAD

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)

Combine eggs and sugar. Mix well. Add pumpkin, oil and water. Blend thoroughly. Add all dry ingredients. Bake at 350° for 1 hour.

Mrs. Bob Gilbertson

# PUMPKIN BREAD

- 1 1/3 cups sugar
- 2 eggs 2 cups flour

- 1/2 tsp. baking powder
- 1 tsp. salt 1/2 cup milk
- 1/2 tsp. cinnamon
- 1 cup nuts, raisins, or dates if desired
- Make into 2 small loaves. Bake 1 hour at . 350°. Be sure it is done. Grease and flour tins.

#### PUMPKIN BREAD

1/3 cup butter 1 1/2 cups sugar 1 cup pumpkin 2 eggs

- 1 tsp. soda dissolved in 1/3 cup cold water
- 1/2 cup nuts 1/2 cup raisins
- 1/4 tsp. cin-cloves
- 3/4 tsp. salt
- 1/4 tsp. baking powder
- 1 2/3 cups flour

Cream butter, sugar, add eggs and pumpkin. Add soda and dry ingredients. Stir in nuts and raisins. Pour in greased and flour pans. Bake at 350° for 1 hour or until done.

Makes 2 small loaves or 1 large.

Mrs. Melvin Morgan

# **RAISED DOUGHNUTS**

Add to 1 cup boiling water:

- 1 cup shortening
- 3/4 cup white sugar
- 2 tsp. salt

Let cool.

Dissolve 2 cakes yeast in 1/2 cup warm water. Beat 4 eggs and add to mixture. Mix in 7 1/2 cups flour and add 1 cup cool water. Knead lightly for a few minutes on floured board. Let rise to double its bulk. Roll 1/2" thick and cut. Let rise to double in bulk. Fry in hot grease.

Mrs. Elizabeth Kalscheur

Agnes Taylor

1 1/2 cups shortening

1 cup pumpkin



#### **REFRIGERATOR ROLLS**

1 cup lard melted in 1 cup boiling water, add 1/2 cup sugar and 1 Tbsp. salt. When dissolved, add 1 cup cold water. Mix together. Dissolve 2 oz. dry yeast in above mixture. Add 2 beaten eggs and 7 1/4 cups flour. Knead lightly until satiny (using flour as needed). Put into greased bowl—cover with damp cloth. Bake the next day or 2 after rising in a warm place for about 3 hours, or until doubled in bulk.

Mrs. Jerome Watzke

# QUICK BUTTERMILK BUNS

2 yeast cakes (or 1 large package) 1/4 cup sugar

1 1/2 cups lukewarm buttermilk *or* 1/2 cup regular milk and 1 cup water 1/2 cup shortening or cooking oil 5 cups sifted flour

Crumble yeast in bowl; add sugar and liquid and stir until dissolved. Stir shortening into first mixture. Beat in flour and salt, adding a little at a time until the mixture is too stiff for beater, then continuing mixing with a spoon. No kneading is required. Allow to rise in a warm place about 1/2 hour. Shape as desired and brush with melted butter and allow to rise again on greased pan until double in size. Bake at 400° about 20 minutes. Yields 2 dozen or more rolls, depending on size you want them.

Mrs. Peter Meffert

#### **RHUBARB NUT BREAD**

1 1/2 cups brown	sugar, packed
2/3 cup liquid sho	
1 egg	1 cup sour milk
1 tsp. salt	1 tsp. soda
1 tsp. vanilla	2 1/2 cups flour
1 1/2 cups diced f	
1/2 and 6 1	

1/2 cup finely chopped nuts

# Topping: 1/2 cup sugar

#### 1 Tbsp. butter

Stir ingredients together in order given. Pour into two well-greased and floured loaf pans, filling 2/3 full. Spread 1/2 of topping evenly over each. Bake at 325° for 40 minutes. Do not overbake. This bread freezes well.

Virginia Adler

#### RHUBARB BREAD

1 1/2 cups brown	sugar
2/3 cup Crisco oil	
1 egg	1 cup sour milk
1 tsp. salt	1 tsp. soda
1 tsp. vanilla	2 1/2 cups flour
1 1/2 cups cut-up	rhubarb
1/2 cup nuts	
Stir together and r	our into two well greased

floured pans. Strew topping over.

# Topping:

1/2 cup sugar 1 Tbsp. butter

Put evenly over and bake at 40 minutes at 325°.

Mrs. Herman J. Miller

2 egg yolks

4 Tbsp. cornstarch

1/2 cup raisins

2 Tbsp. butter

#### POPPY SEED KUCHEN

2 cups milk
1 cup sugar
1/4 cup poppy seed
1 tsp. vanilla

1 cup cream or canned milk

Bring milk to a boil over low fire. Add sugar, poppy seed, butter and cornstarch. When thick, remove from fire and add egg yolks, vanilla, cream and raisins. Pour into unbaked crust and bake about 30 minutes at 400°.

# Crust:

Cream together: 1/2 cup butter

1 egg yolk

1/4 cup sugar

To the first mixture using a pie blender add 1 1/2 cups flour and 1 tsp. salt. Put into buttered coffee cake pan and pat down, working up the sides.

Mrs. Virginia Bremser

# YEAST

Take 1 gal. of water and in it boil 2 handfuls of hops. Then add 1 pt. of grated potato, strain through a colander, and when lukewarm, add 1 cup of salt, 1 of sugar, and of yeast. Let it raise and in a few hours, transfer to jugs and cork up tight. A teacupful of this will make 4 loaves of bread.

Mrs. Art Manthey

# RAILROAD YEAST

Dissolve 2 cakes of yeast in a qt. of warm water and let it raise. Boil 12 or 14 good sized potatoes, mash and mix in 1/2 teacupful of salt, 1/2 teacup of sugar; add 1 qt. of cold water and 1 of hot; stir in the water in which the yeast cake was dissolved, and let it rise. Use 1 pt. of this yeast for every loaf of bread.

Mrs. Art Manthey

1/3 cup sugar

#### **TWO HOUR BUNS**

Put in a large mixing bowl and beat until foamy:

2 envelopes yeast

1 egg

2 1/2 cups warm water

Then add:

6 Tbsp. melted shortening

1 tsp. salt

about 7 cups flour

Knead just enough to blend well - let rise - then shape. Bake at 375°.

# Mrs. Bob Fredrickson

#### SOUR CREAM TWISTS

1/4 cup warm water (not hot-110° to 115°)1 pkg. active dry yeast3/4 cup lukewarm sour cream3 Tbsp. sugar1/8 tsp. soda1 tsp. salt1 large egg

- 2 Tbsp. soft shortening
- 3 cups flour
- In a bowl dissolve yeast in water. Measure flour by sifting first. Stir all ingredients

together. Turn dough onto floured board and fold several times to smooth. Roll into an oblong, 24"x6". Spread with 2 Tbsp. soft butter. Sprinkle half of dough with a mixture of 1/3 cup brown sugar (packed) and 1 tsp. cinnamon. Fold other half over. Cut into 24 strips 1" wide. Hold strip at both ends and twist in opposite directions. Place on greased baking sheet 2" apart. Press both ends of twist to baking sheet. Cover and let rise in warm place (85°) 1 hour. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Heat oven to 375°. Bake 12 to 15 minutes or until golden brown. While warm frost

with powdered sugar frosting. Makes 2

dozen twists.

I often freeze some of them and then I do not frost them right away. Easier to store without frosting.

# SWEET ROLLS

Dissolve 1/2 cake compressed yeast (1 oz.) in 1/4 cup water (warm) with 1 tsp. sugar.

Mix 1 cup lukewarm milk, 2 eggs, 1/2 tsp. salt, 1/2 cup shortening, 1/2 cup sugar together. Then add yeast solution in big bowl. Next add 3 3/4 - 4 cups flour slowly until medium stiff dough. Raise in same bowl until double or 1 hour. Cover with cloth.

Take out of bowl and put on floured board and use rolling pin. Spread with melted butter, brown sugar, or any ingredients desired (raisins, dates, orange rind, cinnamon). Roll up and cut in 1" pieces. Put in 12 1/2 x 9 x 2" pan. Let raise 3/4 hour. Then bake at 350° for 20 to 30 minutes. Frost with glaze.

You can make dinner rolls and hamburger buns with this recipe. Just don't add melted butter and other ingredients inside. Roll out dough and shape in desired rolls or buns.

Mrs. Janet Warren

#### SOUR DOUGH

Bread, Biscuits and Griddle Cakes

Yeast is made with 1 Tbsp. of sugar to each cup of flour. Warm but not hot water is added just to moisten. After standing in a warm place for several days, the yeast is fermented and spongy. It can then be used as a leavening for bread, biscuits or pancakes . which are often served with sorghum molasses. Yeast can also be made with flour and water mixed to a stiff batter to which is added a grated or scraped potato. After standing in the sun for several hours, it will ferment and be foamy. Sourdough yeast is said to be light enough when it is thrown against the ceiling and does not drop.

Flour is placed in a large crock and a well made in the center. To this add the sour dough yeast or starter. (Prudent housewives save some yeast starter for their next baking session.)

For each cup of yeast add 1/2 tsp. of soda, 1/2 tsp. of salt and 1 or 2 Tbsp. of shortening. Mix well and add enough flour to make a stiff dough for bread and biscuits, using less flour for pancakes. Egg and sugar can be added, but the bread will be lighter without egg. Let the dough rise in a warm place and bake. Loaves or small cakes in a shallow dish and brushed with fat are placed on coals and coals heaped lightly over them.

# SWEET ROLLS OR STOLLEN

Scald 1 cup milk. Dissolve in hot milk 1/4 cup butter, 1/2 cup sugar, 1 tsp. salt. Dissolve 2 pkgs. dry yeast in 1/4 cup lukewarm water with a little sugar. When milk mixture is lukewarm, combine milk mixture, yeast, and 3 beaten eggs and about 5 cups flour.

Let rise and punch down several times. For stollen, spread rectangle shaped dough with apricots, roll up, and slit top. Raise several hours. Bake stollen about 30 minutes at 350°. Frost as desired.

Mrs. Charles Greiber

1/2 cup sugar

# SWEET YEAST DOUGH

2 cups milk scalded

2 tsp. salt

When cool add:

1 yeast dissolved in 1/2 cup warm water

2 eggs 1/2 cup shortening

3 1/2 cups flour

Beat well. Let rise. Mix in more flour if necessary for slightly stiff dough. Let rise. Form in three small balls for clover leaf. Put in cup cake tin. Let rise again. Bake in 375° oven for 20 minutes.

Mrs. Anna Fleiner

# SWEET ROLL DOUGH

1 cup lukewarm milk	
1 1/2 cups water (luk	(ewarm)
2 cakes yeast, dissolv	red
1 cup sugar	2 tsp. salt
2 or 3 eggs, beaten	1/2 cup melted butter
8 cups flour	
Dissolve yeast, sugar	in lukewarm water.
Add milk, beaten egg	s, salt and melted butter.
Add flour, small amo	ount at a time. Mix
well, knead to soft de	ough. Let raise double

in bulk and make into rolls or coffee cake.

Mrs. Math Maier

# **APPLE NUT COFFEE CAKE**

- In mixing bowl cream together: 1/2 cup shortening or margarine
- 1 cup granulated sugar
- 2 eggs 1 tsp. vanilla

#### Beat well.

Sift together:

- 2 cups sifted all purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda 1/4 tsp. salt

Add to cream mixture alternately with 1 cup dairy sour cream. Fold in 2 cups finely chopped apples. Spread batter in greased 13x9x2" baking can. Combine 1/2 cup chopped nuts, 1/2 cup brown sugar, and 1 tsp. ground cinnamon, and 2 Tbsp. melted butter. Sprinkle over batter. Bake in 350° oven for 35 to 40 min.

Mrs. George Roudebush

#### **COFFEE CAKE**

- 1/2 cup shortening 3 eggs 1/2 pt. sour cream 2 cups sifted flour
  - 1 tsp. vanilla
- 3/4 cup sugar
- pinch of salt
  - 1 tsp. soda

Make a mixture of 6 Tbsp. soft butter,

1 cup brown sugar, 2 tsp. cinnamon, 1 cup chopped nuts.

Cream shortening, sugar and vanilla. Add eggs, beating well. Add the dry ingredients with the sour cream. Spread 1/2 of batter in pan and add 1/2 mixture, then put the remaining batter on and add the rest of the mixture on top. Bake at 350° about 50 minutes. May be put into a greased tube pan or two loaf pans.

Mrs. Tom Karls

# **BLUEBERRY BUCKLE**

- 1/2 cup sugar 1/2 cup shortening 1 egg, well beaten 2 cups sifted flour
- 2 1/2 tsp. baking powder
- 1/2 cup milk 1/4 tsp. salt
  - Topping:
- 2 cups fresh blueberries
- 1/2 cup sugar 1/2 cup flour
- 1/2 tsp. cinnamon
- 1/4 cup butter or margarine
- Thoroughly cream shortening and 1/2 cup
- sugar. Add egg and mix well. Sift 2 cups
- flour, baking powder and salt. Add to
- creamed mixture alternately with milk. Pour
- into greased 11 1/2 x 7 1/2 x 1 1/2 pan. Sprinkle blueberries over batter. Combine
- 1/2 cup sugar, 1/2 cup flour, cinnamon and
- butter until crumbly. Sprinkle over blue-
- berries. Bake at 350° for 45 to 50 minutes.
- Serve warm.

Mrs. Bernadette Diericks

1 tsp. baking powder



#### FEDERAL CAKE

2 cups dark brown sugar 1/2 cup butter Yolks of 5 eggs

Cream butter, add sugar, and beat yolks. Beat together. Add 1 cup sour milk with 1 level tsp. soda, 1/2 tsp. cinnamon; not quite that much of cloves. Little nutmeg; 2 cups flour; 1 lb. walnut meats cut up. Mix raisins and nut meats with a little of the flour and mix in. Bake in 2 waxed lined bread pans. May also substitute other fruit such as currants, dates etc. Bake at 350°. To test: when dough doesn't stick to toothpick when stuck in center of pan.

Mrs. Hardy Ripp

#### SUNDAY MORNING **QUICK STREUSEL COFFEE CAKE**

Topping:	
1/2 cup brown sugar	1 tsp. cinnamon
2 Tbsp. flour	2 Tbsp. melted but-
ter	
1/2 cup chopped nuts	
Batter:	
3/4 cup sugar	1/2 cup milk
1/4 cup butter	1 1/2 cups flour
1 egg	3 tsp. baking powder
1/4 tsp. salt	
Mix batter ingredients in pan, then half of th	. Spread half the batter e topping. Repeat and

finish with topping. Bake at 350° for 25 to 35 minutes. Serve warm or cold.

Barbara Brady

#### **CINNAMON COFEE CAKE**

1/2 cup shortening	1/2 cup sugar
1 egg	3 cups warm water
1 cake compressed ye	east
1 Tbsp. salt	9 1/2 cups flour

Mix all ingredients together and let rise until it doubles in bulk. Then knead down. When ready to use, cut off amount wanted, shape and let rise for 2 to 3 hours in warm place. Put melted butter on top and sprinkle with cinnamon and sugar and bake at 350° for 30 to 45 minutes.

Mrs. Bernadette Diericks

# SUNDAY MORNING COFFEE CAKE

9 in. buttered tube pan 350° preheated oven 1 cup (2 sticks) butter 1 1/4 cups sugar 2 eggs (well beaten) 1 cup dairy sour cream 1 tsp. vanilla 2 cups sifted flour 1 tsp. baking powder 1/2 tsp. baking soda Cream butter and sugar well. Add eggs, sour cream, vanilla. Beat well. Sift dry ingredients together and add. Beat thoroughly until well blended. Place 1/2 of mixture in tube pan. Sprinkle with 1/2 of topping mixture (below). Over that, place rest of topping mixture. Bake for 45 minutes. Remove from pan and

sprinkle with powdered sugar while hot.

# Topping Mixture:

1 cup chopped nuts

2 Tbsp. sugar

1/2 tsp. cinnamon 1 Tbsp. butter

Mix above ingredients together.

Mrs. Robert Zellner

# SOUR CREAM COFFEE CAKE

Cream: 1/2 cup shortening 1 cup sugar Add: 1 cup (8 oz.) sour cream

2 eggs 1 tsp. vanilla

Sift: 2 cups flour

1 tsp. baking powder 1 tsp. baking soda pinch salt

Filling:

1/4 cup sugar 2 tsp. cinnamon 1/2 cup chopped nuts

Aternate 1 layer batter, 1 layer filling, etc. Pour into angel food cake pan which has been greased and floured. Bake at 350° for 50 minutes.

Mrs. Norm Nolan

# **POPPY SEED COFFEE CAKE**

- 1 cup buttermilk 1/4 cup poppy seed 1 cup butter or oleo 1 1/2 cups sugar 4 beaten egg yolks 1 tsp. almond flavoring 1 tsp. vanilla 2 cups flour 1 tsp. soda 1/2 tsp. salt Mixture of:
- 2 Tbsp. sugar and 2 tsp. cinnamon

Soak buttermilk and poppy seed. Cream butter and sugar. Add egg yolks, almond and vanilla extract. Sift flour, soda and salt. Add flour mixture alternately with milk and poppy seed. Fold in stiffly beaten egg whites. Grease angel food pan, put half of dough in pan, then 1/2 of sugar cinnamon mixture, then rest of dough and top with rest of sugar-cinnamon. Bake at 350° for 1 hour.

Mrs. Robert Raemisch

#### QUICK COFFEE CAKE

	2/3 cup sugar	3 Tbsp. shortening
	1 egg	1 tsp. salt
*	1 tsp. baking powder	
•	1 tsp. soda	1 tsp. cinnamon
	2 cups sifted flour	1 cup sour milk

Cream sugar and shortening. Add egg. Sift all dry ingredients and add. Spread in greased flat cake pan or pie tin.

# Mix together:

- 1/3 cup brown sugar 1/4 cup chopped nuts
  - 1 tsp. melted butter little cinnamon
- Sprinkle over top of batter. Bake in 350° oven about 25 min.

Mary Weisensel

# QUICK COFFEE CAKE

A delicious breakfast cake and can be served for tea too if the cook is called away.

Cream 1/4 cup of butter with 1 cup of sugar. A'dd 1 beaten egg, 1/2 cup of milk, a saltspoon of salt and 1 1/2 cups of flour which has been sifted with a good tsp. of baking powder.

Bake in a flat tin, pouring the batter about 1" thick. Dot with bits of butter the size of a pea, about an 1" apart. Sprinkle plentifully with sugar and cinnamon.

#### STREUSEL COFFEE CAKE

1/2 cup shortening	1/2 cup sugar
1 egg	2 cups flour
2 1/2 tsp. baking pov	vder
1/2 tsp. salt	1/2 cup milk
1 can cherry or bluet	perry pie filling
Cream shortening an	d sugar. Beat in egg.
	alternately with milk.
Spread in greased 13	x9x2 pan. Cover evenly
with pie filling. Make	e topping by cutting in

venly

butter. Sprinkle over pie filling. Bake 30-35 min. at 375°. Serve warm. Serves 12 to 15.

*Topping:* 3/4 cup flour 1/4 cup butter

1/2 cup sugar

Mrs. Ed Hellenbrand

# ABC BREAD (APRICOT-BANANA-CEREAL)

1/3 cup butter
1 tsp. baking powder
2/3 cup sugar
1/2 tsp. baking soda
2 eggs
1/2 tsp. salt
2-3 ripe bananas - mashed
1 cup 100% bran cereal
1/4 cup buttermilk
1 cup, dried apricots
1 1/4 cups flour
1/2 tsp. cinnamon
1/2 cup walnuts

Cream butter and sugar. Add eggs. Combine mashed bananas and buttermilk and add alternately with dry ingredients. Add remaining ingredients. Pour into a greased loaf pan and bake at 350° for about 55 minutes. Cool before removing from pan and slicing.

#### Diane Ballweg

# **APPLE FRITTERS**

1 cup flour 1 1/2 tsp. baking powder 1/4 tsp. salt 1 Tbsp. sugar 1/2 cup milk 1 well beaten egg 1 Tbsp. salad oil

2 cups apples (sliced real fine)

Mix the above ingredients. Drop by Tbsp. into hot grease, (Crisco). Fry 2 minutes on each side. Roll in powdered sugar. A real treat on a cold morning.

Node Schmitz

#### APPLE TOAST

This toast is also good without the apples!

- 1/4 cup sugar 1 tsp. cinnamon
- 2 apples (peeled if desired)
- 2 Tbsp. butter, softened
- 4 slices of bread

Mix sugar and cinnamon. Set aside. Core apples. Slice into 1/4 " rings. Spread butter on each slice of bread. Top with apple rings. Put sugar mixture in a shaker. Sprinkle it over the apples. Bake at 375° for 20 minutes. Yield: 4 servings.

Bridget Ripp

# BANANA BREAD

# 1/2 cup butter1 cup sugar3 ripe bananas2 eggs-separated1/2 tsp. vanilla1/2 tsp. lemon juice1 cup (8oz.) crushed pineapple, drained1 tsp. baking soda1 1/2 cups flour

1 1/2 Tbsp. hot water

Cream butter and sugar. Add bananas, egg yolks, vanilla, lemon juice and baking soda. Stir in flour. Beat egg whites until stiff. Add pineapple. Fold in egg whites and then stir in hot water.

Butter and flour pans. I use 3 small loaf pans - 6 x 3 or 3  $1/2 \times 7 1/2$ . Bake at 350° for 45 minutes.

Lynette Byrnes

# BANANA-PRALINE MUFFINS

3 Tbsp. brown sugar
1/4 cup cooking oil
1 Tbsp. dairy sour cream
1 1/2 cups pkg. pancake mix
1/3 cup broken pecans
3 small bananas
1 slightly beaten egg
1/2 cup granulated sugar
In a small bowl stir together brown sugar
& sour cream; stir in pecans. Set aside.
Mash bananas. In a medium mixing bowl

Mash bananas. In a medium mixing bowl stir together egg, granulated sugar, oil, and mashed bananas till well blended. Add pancake mix, stirring just till moistened. Grease muffin cups or line with paper bake cups; fill 2/3 full with batter. Drop 1 tsp. of the pecan mixture atop each muffin. Bake in a 400° oven for 12 - 15 minutes or till golden brown. Makes 12 muffins.

Agnes Endres

# **BEST BRAN MUFFINS**

4 eggs, beaten	2 cups white suga
1 qt. buttermilk	1 cup brown suga
1 cup corn oil	
1 15 oz. box of Raisin	Bran Cereal
1 tsp. salt	5 tsp. soda

1 cup chopped walnuts

- 1 cup chopped dates
- 5 cups flour

Measure dry ingredients into BIG bowl. Mix wet ingredients and pour them over the dry ingredients. Let set for 5 minutes, then stir well. Fill muffin cups 2/3 full and bake at 400° for about 20 minutes. The batter will keep in your refrigerator for about 6 weeks.

#### **BRAN MUFFINS**

New Y
anilla

In large bowl mix bran, sugar, flour, soda and salt. No need to sift, just dump in and mix. Stir well. Add buttermilk, butter, eggs and vanilla. Mix well by hand. Fill paper lined muffin cups 3/4 full. Bake at 400° for 15-20 minutes. Mix can be kept in refrigerator for 6 weeks. Use as needed.

Judy Larson

#### **CINNAMON ROLLS**

- 2/3 cup margarine
- 2/3 cup sugar
- 1 tsp. salt

Cream above ingredients.

- 1 1/2 cups lukewarm water
- 2 pkg. dry yeast
- Dissolve above ingredients.
- Beat Together:
- 3 eggs
- 1 cup mashed potatoes
- Add to sugar mixture.

Alternately add water-yeast mixture and 7 cups flour. Mix well and knead. Let rise until double the size. Roll out and cut into rolls. Place in buttered 9 x 13" pan. Sprinkle sugar and cinnamon on top. Let rise until double. Bake at 350° for 30 minutes. Frost with vanilla frosting.



#### CORNMEAL TORTILLAS SHELLS

1 cup flour	1/2 cup cornmeal
1/4 tsp. salt	1 egg
1 1/2 cups cold water	

Beat together till smooth and pour about 1/3 cup on ungreased med-high griddlesmoothing into a thin circle with bottom of cup. Cook till done (sort of dry) and flip and cook other side.

Mrs. James (JoAnn) Buchanan

#### **ENGLISH MUFFIN BREAD**

2 pkg. dry yeast	1/2 cup water
6 cups flour	1 Tbsp. cornmeal
1 Tbsp. sugar	2 tsp. salt
1/4 tsp. baking soda	2 cups milk

Preheat oven to 350°. Grease 4x8 loaf pans & sprinkle with cornmeal. Combine yeast, 3 cups flour, sugar, salt & soda in bowl. Heat mixture of milk & water to 120°. Add to dry mixture; mix thoroughly. Stir in remaining flour to make a stiff batter. Place dough in prepared pans. Sprinkle cornmeal over top, cover and let rise in warm place for 45 minutes. Bake for 25 minutes. Remove from pans immediately; cool. Makes great toast.

Mary Jo Brechtl

#### FAVORITE OATMEAL MUFFINS

cup quick oatmeal 3/4 cup flour
 cup buttermilk 1/4 cup wheat bran
 egg
 tsp. baking powder
 cup brown sugar
 tsp. baking soda
 cup canola oil 1/2 tsp. salt
 cup (2 oz.) baby food prunes
 cup raisins

Soak oats in buttermilk for 5 minutes. Mix in the egg, brown sugar, canola oil and prunes. Mix dry ingredients and raisins together and add to the oat mixture, mixing lightly. Line muffin pan with paper liners and divide mixture to make 12 muffins. Bake at 400° for 15 - 18 minutes.

Margie Blau

# FLOUR TORTILLAS

- 4 cups flour 1 1/2 tsp. baking powder 1 tsp. salt 4 Tbsp. shortening
- 1 1/2 cups warm water

Mix flour, baking powder and salt. Cut in shortening. Stir in warm water. Divide dough in balls size of golf balls. Flour board and rolling pin and roll into thin tortillas. Place in ungreased medium hot skillet and cook till bubbles appear. Flip over and cook other side. Put in serving dish and cover with damp towel till ready to serve. Makes about 18 tortillas.

Mrs. James (JoAnn) Buchanan

#### GARLIC BREAD

2 cups Bisquick baking mix
2/3 cup milk
1/2 cups shredded cheddar cheese
1/4 cup butter, melted
1/4 tsp. garlic powder
Mix baking mix, milk and cheese until soft dough forms; beat 30 seconds. Drop dough by spoonfuls unto ungreased cookie sheet.
Bake 8 - 10 minutes. Mix margarine and garlic powder; brush oven warm biscuits before removing from cookie sheet.

Barb Dresen

GLAZED POPPY SEED BREAD
Add in order given:
3 eggs, beaten
2 1/3 cups sugar
1 1/2 cups milk
1 1/8 cups oil
1 1/2 tsp. each of:
vanilla, almond & butter flavoring
Sift together:
3 cups flour
1 tsp. salt
1 1/2 tsp. baking powder
1 1/2 Tbsp. poppy seeds
Add to other ingredients.
Bake in 2 greased & floured loaf (large) pans at 350° - 50-60 minutes (silver pan)
325° - 50-60 minutes (black pan)
Cool in pan for 15 minutes and then remove from pan.
Glaze when completely cool.
1/2 cup sugar1/4 cup orange juice1/2 tsp. each of the 3 above flavorings
Sharon Acker

#### MARGIE'S BUNS

- 1 cup lukewarm water
- 1 cup milked (scalded)
- 2 cakes (or pkgs.) yeast
- 1 Tbsp. sugar
- 7 cups flour (approx.) separated
- 1 tsp. salt
- 6 Tbsp. shortening or margarine
- 1/2 cup sugar
- 2 eggs, beaten
- Mix lukewarm water and milk. Dissolve
- yeast and 1 Tbsp. sugar in mixture. Beat in
- 3 cups of flour and the salt until smooth. In
- separate bowl, cream shortening and sugar.
- Add beaten eggs. Combine 2 mixtures. Add
- remaining flour to make a soft dough.
- Grease the top of dough, cover and set in a
- warm place for 2 hours or until double in
- bulk. Make into rolls and let rise. Bake at
- 375° for about 8-10 minutes. These freeze well. Makes about 3 dozen.

# Kathy Vogt

#### OATMEAL APPLE RAISIN MUFFINS

		OATT ILAL ATT LL	In Internet into
	•	1 egg	1/2 cup oil
		3/4 cup milk	3 tsp. baking powder
		1 cup flour	2 tsp. cinnamon
		1 cup quick oats	1/2 tsp. nutmeg
	•	1 cup raisins	1/3 cup sugar
	•	1 cup chopped apples	
		dash of salt	nuts if desired
	• • • • •	Beat egg - stir in milk a ingredients enough to 18 well greased muffin 15 - 20 minutes till do freezes well. Can heat about 11 seconds if wa fast. Very nutritious.	moisten. Spoon into tins. Bake at 400° for ne. Serve hot or cool - in microwave for
	•	Mrs. James	(JoAnn) Buchanan
	•		
	•	PECAN	ROLLS
	•	1 loaf (1lb.) frozen bre	ad dough
		1 pkg. (3 1/2 oz.) reg.	(not instant)
ove		butterscotch pudding	g mix
		1/2 cup packed brown	sugar
	•	3/4 cup chopped pecar	ns
ce	•	ground cinnamon to ta	
		1/2 cup margarine (1 s	stick) melted
		Night before: defrost c	
		into even slices (8). La	
		bottom of greased flut	ed tube pan. Evenly

sprinkle, pudding mix, brown sugar, pecans,

cinnamon and drizzle margarine, cover and sit overnight. Do not refrigerate. Bake 350° for 20 minutes. Let stand 5-10 minutes. Flip over onto serving plate.

# Mary B. Miller

#### POPPY SEED BREAD

1 box yellow cake mix

4 eggs

1 cup boiling water to 1/4 cup poppy seed 1/2 cup oil

1 box lemon pudding (lg.)

Blend all ingredients together. Pour into greased bread pans. (makes 2 loaves) Bake at 350° for 50 minutes.

Judy Adler

#### PRALINE PUMPKIN MUFFINS

1 pkg. Pillsbury Pumpkin Quick Bread Mix 1/2 cup water 1/4 cup oil 2 eggs 1 cup grated carrots 1 tsp. cinnamon 1/4 tsp. nutmeg Topping: 1/3 cup brown sugar 1/3 cup chopped pecans 1 Tbsp. butter or oleo, softened Heat oven 350°. Grease or line with paper baking cups, 6 jumbo or 12 regular size baking pan. In large bowl, combine all muffin ingredients, stir by hand 50 to 75 strokes or until dry particles are moistened. Divide batter evenly among muffin cups. In small bowl, combine all topping ingredients; sprinkle evenly over batter. Bake for 25 to 30 minutes for jumbo sized muffins or 20 to

30 minutes for regular size muffins, or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pan. Cool completely on wire rack. Wrap tightly with plastic wrap; store in refrigerator.

Dorothy F. Maly

#### POTATO DOUGHNUTS

- 2 pkgs. or 2 Tbsp. active dry yeast
- 3 cups warm water (105°-115°)
- 1 1/3 cups sugar
- 1 Tbsp. salt
- 4 eggs
- 1 1/3 cups shortening
- 2 cups lukewarm mashed potatoes
- 12 14 cups flour

Dissolve yeast in warm water in large bowl. Stir in sugar, salt, shortening, eggs, potatoes, & 6 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto well-floured surface, knead until smooth & elastic, about 15 minutes. Place in greased bowl, cover tightly & refrigerate at least 8 hours. Punch down dough, pat or roll 3/4" thick on lightly floured surface. Cut with floured 2 1/2" doughnut cutter. Cover, let rise in warm place until indentation remains when touched (45-60 min). Fry in 375° oil, drain on paper towels, roll in sugar or dip in glaze while warm. Makes 5 dozen. Glaze:

Mix 3 cups powdered sugar with 1/2 cup boiling water until smooth.

Mary Acker

#### STRAWBERRY BREAD

3 cups flour	4 eggs, beaten
1 tsp. baking soda	1 1/4 cups veg. oil
1 tsp. salt	
1 1/4 cups chopped	nuts
3 tsp. cinnamon	2 cups sugar
2 pkg. (10 oz.) froze	n strawberries, thawed
and add strawberries & nuts & pour into moistened. Pour mix	- make well in center s, drained. Mix eggs, oil dry ingredients. Stir until tture into two greased s. Bake in 350° oven for oaves. Freezes well.

Mary Bernards

# STUFFED BREAD

1 lb. round bread or french bread
1 lb. grated Swiss cheese
1 cup mushroom minced
2 onions sliced
1 Tbsp. poppy seeds
seasoned salt
1/2 cup butter melted
1 1/2 tsp. lemon juice
Cut bread diagonally not all the way
through. Stuff cheese, mushrooms an

through. Stuff cheese, mushrooms and onions into bread. Pour butter over top. Sprinkle with poppy seeds and seasoned salt. Wrap in foil. Bake 350° for 40 min.

Carrie Karls

# STUFFED FRENCH BREAD

1 loaf french bread

Slice bread in half lengthwise.

- Mix together and spread on bottom half: 2 cups Hellmanns mayonnaise
- 1 cup or more shredded cheddar cheese
- 1/2 to 1 tsp. garlic powder
- chopped green onions (2 or 3)

Make 1/2 day ahead of time. Wrap in foil and refrigerate. Bake at 350° for 15 minutes. Open tin foil while in oven. Serve with a pasta salad and fruit for a nice brunch.

Node Schmitz

#### SWEET DOUGH

- 6 cups flour 1/2 cup margarine
  1/2 cup sugar 1 cup milk
  2 tsp. salt 1 cup water
  1 pkg. active dry yeast
- · 2 eggs, beaten

Combine 2 cups flour, sugar, salt and yeast in bowl. Melt margarine in saucepan with milk and water until quite warm. Add the warm milk mixture and the beaten egg to
flour mixture. Beat with a mixer about 2 to 3 minutes. Add 3 more cups flour. Turn out on floured board, knead another cup of
flour. Knead until dough is smooth. Put
dough in greased bowl. Cover and let rise until double in size. Make in rolls or buns.

Mrs. Herb Becker

# YUMMY QUICK BREAD

- 2 loaves frozen bread
- 1 large package vanilla instant pudding
- 1 cup brown sugar
- 1/2 cup butter (melted)
- 2 tsp. milk

Thaw bread out (4 hours). Spread one loaf in 13 x 9" pan (butter the pan). Sprinkle

- pudding and brown sugar on top. Drizzle
- melted butter and milk on top of this.
- Spread 2nd loaf of bread on top. Let rise
- overnight. Bake at 350° for 30 minutes. Let
- set for 10 minutes. Tip out. Spread with
- vanilla frosting. A Christmas morning tradition for my family.

Node Schmitz

il alle



#### **ZUCCHINI MUFFINS**

1/2 cup zucchini	3/4 cup flour
1 egg	
1/2 tsp. baking pow	vder
2 Tbsp. oil	1/4 tsp. salt
1/4 cup honey	1/4 tsp. cinnamon
	and the second

1/4 tsp. grated lemon peel

Grate zucchini, peel and all. Add eggs, oil, honey & lemon peel. Stir. Add flour, baking powder, salt and cinnamon. Stir til ingredients are just blended. Put into 6 greased muffin tins. Bake at 400° for 20 minutes.

Virginia Adler

#### **ZUCCHINI - ONION BREAD**

- 1 1/2 cups whole wheat flour
- 2 pkg. dry yeast
- 1 3/4 cups warm water (110°)
- 1 Tbsp. salt
- 1 carton (8oz.) plain yogurt 6 Tbsp. chopped fresh chives or
- green onions
- 1 1/2 cups grated zucchini
- 5 5 1/2 cups all-purpose flour

In large bowl, mix whole wheat flour with yeast. Add water and stir well. Mix in salt, yogurt, zucchini and chives. Mix in all-purpose flour until dough cleans the sides of the bowl. Turn out onto floured board and knead about 8 minutes, adding more flour if necessary. Cover and let rise in warm place until double, about 1 hour. Punch down and shape into 3 loaves. Place in greased loaf pans. Cover loosely and let rise in warm place until double, about 1 hour. Bake at 375° for 45 minutes or until crust is golden and bread has a hollow sound when tapped.

Peg Faludi

#### CHERRY CHEESE COFFEE CAKE

1 (8oz.) cream cheese, softened 1/3 cup powdered sugar 1 egg, separated 1/2 tsp. vanilla or almond extract 1 pkg. (11oz.) refrigerated french bread dough 1 cup cherry pie filling 1 pkg. (11 oz.) refrigerated soft breadsticks Preheat oven to 350°. Beat cream cheese, sugar, egg yolk, and extract together until

smooth. Unroll french bread dough and place on a 15 inch baking sheet. Cut off excess dough that hangs over the side and shape dough into a circle. Cut a hole in

center of dough with a 3 inch cutter. Discard excess dough. Roll center hole edge back slightly to form a rim. Spread cream cheese mixture evenly over dough. Top with pie filling. Separate breadsticks; unroll and cut each in half to form 16 pieces. Twist each piece and lay over filling like spokes on a wheel. Pinch dough around inner and outer edge to secure. Beat egg white and brush on dough. Bake 25 - 30 minutes.

Elaine Adler

#### MOM'S COFFEE CAKE

- 2 cups sugar 1 cup margarine 2 cups flour
- 2 eggs 1/4 tsp. salt 1 tsp. baking powder
- Fold in:
- 1 cup sour cream
- Mix all ingredients.

Topping:

- 1/2 cup nuts
- 1/2 tsp. cinnamon
- Grease and flour 9 x 13 pan. Bake in 350°

for 60 minutes.

Michael & Mitch Haverley

# **RHUBARB-STRAWBERRY COFFEE CAKE**

# Topping: 3/4 cup sugar 1/2 cup butter

1/2 cup flour

- Coffee Cake: 3 cups flour 1 cup sugar
- 1 tsp. baking soda 1 tsp. baking powder 1 cup margarine 1 tsp. salt
- 1 cup buttermilk (or 1 Tbsp. vinegar plus
- milk to make 1 cup) 2 slightly beaten eggs
- 1 tsp. vanilla
- 3 cups fresh or 13 oz. frozen
- unsweetened rhubarb

1 16 oz. frozen sweetened strawberries

Step 1:

Rhubarb filling: in saucepan combine rhubarb, cut into 1 inch pieces and thawed strawberries. Add 1 Tbsp. lemon juice. Cook covered 5 minutes. Combine 1 cup sugar and 1/3 cup cornstarch. Add to rhubarb mixture. Cook and stir till thick and bubbly 4-5 minutes. Cool.

# Step 2:

Stir together flour, sugar, soda, baking powder and salt. Cut in 1 cup margarine. Until dine crumb mixture. Beat buttermilk, eggs and vanilla. Add to dry ingredients. Stir to moisten. Spread 1/2 the batter in a greased 9" x 13" pan. Spread cooled filling over batter in pan. Spoon remaining batter in small mounds atop filling. Mix topping ingredients until it resembles fine crumbs. Sprinkle over batter. Bake 350° for 40-45 minutes.

# Martha Stewart

# 1/2 tsp. vanilla SWEDISH COFFEE CAKE "PUFF" 1 stick butter 1 cup flour 1 Tbsp. water Mix together like pie crust. Make a roll about 2 feet long and 1 inch in diameter. Put on ungreased cookie sheet, in the shape of a "S" and flatten until about 3 inches wide. Take 1 cup of water and 1/2 cup butter. 2 Tbsp. brown sugar Heat to boiling. Remove from stove. Take 1 cup flour and stir until it leaves the side of the pan. Then add 4 eggs, 1 at a time, beating is very important. Add 1 tsp. vanilla. Spread mixture over flattened dough. Put in oven and bake at 400° for 30 minutes. Turn off oven and let stand another 10 minutes. Do not open oven during baking. Frost with butter frosting. Sprinkle with nuts. Carol Statz **ARCHIVAL ANECDOTES** In case of soured bread dough, stir an even teaspoon of bicarbonate of soda, better known as baking soda in one cup warm water, work into oven risen dough until it is all absorbed. An apparently hopeless batch of bread dough can be redeemed in this way. Butter, cut in pieces, can be quickly creamed in a blender Try putting a spoonful of vinegar in your hot lard to keep your doughnuts from absorbing fat.





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Apple Cake With
Butterscotch Sauce
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#### APPLE CAKE

Beat 1 egg in a cup. Fill cup with sweet milk (3/4 cup). Add 1/2 cup sugar and 2 Tbsp. soft butter. Stir. Add 2 cups flour and 2 tsp. baking powder. Mix all together and spread in a tin (9x12). Sprinkle over the top of this: 3 cups apples to which has been added 1 cup sugar and 1 Tbsp. flour. Dot with butter and sprinkle with cinnamon. Bake at 350° for about 40 min.

Mrs. Johanna Kalscheur

#### APPLE CAKE

1/2 cup shortening
1/2 cup brown sugar
2 eggs
2 1/2 cups flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 cup butter milk
1 tsp. cinnamon
1 tsp. cloves
2 cups chopped tart apples
1/2 cup chopped nuts
Mix all ingredients. Blend well. Pour into
greased and floured 9x13 cake pan.
Topping:
1/2 cup butter

1

1/2 cup butter1/2 cup brown sugar1 cup white sugar

1/2 cup chopped pecans

1 tsp. cinnamon

Cover top of batter with topping. Bake at 350° for 1 hour. Do not frost cake. Good served warm or cold.

Judy Stroschine

#### BANANA CAKE

- 1/2 cup butter1 1/2 cups sugar2 eggs (whole)
- 5 Tbsp. sour milk, buttermilk, or
- 5 Tbsp. milk to which 1/2 tsp. vinegar has been added
- 1 tsp. soda 1 3/4 cups flour 1 cup mashed banana

Cream butter and sugar. Add eggs and beat. Mix soda with the sour milk. Sift flour. Add the milk mixture to the creamed mixture alternately with the flour. Lastly, add the mashed banana and mix well. Bake at 350° for about 30 min. in a 9x12 pan.

Mrs. Alberta Ripp

#### **BANANA CAKE**

1/2 cup shortening	(part butter)	
cup sugar	2 eggs	

Mix the above ingredients until blended well.

3 mashed bananas

I tsp. soda	3/4 cup sour		
1 3/4 cups flour	1 tsp. vanilla		
1 cup nuts			

Add bananas. Mix soda in sour milk. (The milk can be soured with vinegar.) Stir until mixture foams over. Add remaining ingredients. Bake at 350° for 30-35 minutes.

Mrs. Bob Fredrickson

milk

#### APRICOT ICE BOX CAKE

Soak 2 cups of dried apricots for 1 hr. (Canned, drained apricots may be used.) Cook in same water until they can be run through a coarse sieve or thoroughly mashed with a fork.

Cream together 1/4 lb. of butter and 1 cup confectioners sugar. Add 2 egg yolks. Whip 2 egg whites stiff and stir in. Crush 1/2 lb. vanilla wafers into crumbs and place half of them in bottom of dish. Spread a layer of cream mixture and layer of apricots over wafer crumbs. Top with 1 cup of cream whipped and sprinkle with other half of wafers. Let stand in cool section of ice box for 24 hours.

Mrs. Leroy Adler

# BANANA NUT CAKE

Sift together:
2 1/2 cups sifted flour
1 2/3 cups sugar
1 1/4 tsp. baking powder
1 1/4 tsp. soda 1 tsp. salt
Add:
2/3 cup soft shortening
1/3 cup buttermilk
1 1/4 cups mashed ripe bananas
Beat 2 minutes. Add 3 eggs and another 1/3 cup buttermilk. Beat 2 more minutes. Fold in 2/3 cup chopped nuts. Pour in 9"x13" pan. Bake at 350° approximately 45 to 50 min.
Note: Bananas should be medium vellow

Note: Bananas should be medium yellow with brown spots on the skins but firm inside. Green tipped bananas aren't ripe.

Mrs . Herbert Statz

Frost with Seven Minute Frosting or Butter Cream Powdered Sugar Frosting.

Mrs. Gerald Watzke

#### **BONNIE CAKE**

1 Betty	Crocker	"Super	Moist"	German
Choce	olate cake	e mix		

- 1 lg. & 1 sm. Cool Whip
- 1 lg. pkg. butter brickle chips

Make cake. Bake in 9x13 pan. After cake is cooled, cut cake in half width wise. Mix the chips and Cool Whip together. Reserve some chips for topping. Spread layer of Cool Whip and chips in middle. Spread other half over the top and sprinkle with remaining chips.

Rita Endres

# **BUTTERSCOTCH CAKE**

#### Batter:

- 1 pkg. yellow cake mix
- 1 pkg. instant butterscotch pudding
- 4 eggs 3/4 cup water

3/4 cup salad oil

- Sugar mixture:
- 1 cup sugar 1 cup chopped walnuts
- · 1/2 tsp. cinnamon
- Grease and flour 9"x13" pan. Blend batter
- ingredients and mix 3 minutes. Thoroughly mix ingredients for sugar mixture. Spread
- 1/2 of batter mixture in prepared pan.
- Spread 1/2 sugar mixture evenly over batter.
- Put remaining batter mixture in pan. Spread
- remaining sugar mixture on top.
- Bake at 350° for 40-50 minutes.

#### Mrs. Roger Hilgendorf

#### COLD WATER DEVIL'S FOOD CAKE

Combine:

1 1/2 cups sugar

- 1/2 cup shortening
- Add: 2 eggs
- 2 sq. melted bitter chocolate
- Combine:
- 2 cups flour 1 tsp. soda
- a dash of salt
- Add to previous mixture alternately with
- 1 cup cold water and 1 tsp. vanilla. Bake
- at 350° until toothpick comes out clean.

Helen Reinhold

#### BANANA SPICE CAKE WITH COCONUT-PECAN FROSTING

2 1/2 cups sifted cake flour 1 2/3 cups sugar 1 1/4 tsp. baking powder 1 1/4 tsp. baking soda 1 tsp. salt 2 eggs, unbeaten 1 1/2 tsp. cinnamon 3/4 tsp. nutmeg 1/2 tsp. ground cloves 2/3 cup vegetable shortening 2/3 cup buttermilk 1 1/4 cups mashed ripe bananas (3 medium) Sift dry ingredients into large mixing bowl. Add shortening, buttermilk and mashed bananas. Mix until all flour is dampened.

Beat at low speed for 2 min. Add eggs, beat 1 min. Turn into two 9" greased and floured layer cake pans or large loaf pan. Bake in moderate oven (350°), 30-35 min. or until cake springs back when lightly touched with fingertip.

#### Frosting:

1 cup evaporated milk

1 cup sugar 1/4 lb. margarine

3 egg yolks 1 tsp. vanilla

Combine in a saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Add about 1 1/3 cups coconut and 1 cup chopped pecans. Beat until frosting is cool and thick enough to spread.

Mrs. Robert Zellner

#### APPLE CAKE WITH BUTTERSCOTCH SAUCE

2 cups diced apples 1 cup white sugar 1 egg (beaten) 1/4 tsp. salt 1/2 tsp. cinnamon 1/2 cup chopped walnuts 1 tsp. soda 1 cup flour

Mix apples and sugar. Let stand 15 minutes. Add beaten egg, salt, cinnamon, and nuts. Mix. Add dry ingredients. Pour into greased 9" square pan. Bake at 350° for 40-45 min.

#### Sauce:

1/2 cup brown sugar	
1/2 cup white sugar	
3 1/2 Tbsp. flour	1 cup water
1/4 cup butter	1 tsp. vanilla

Mix flour and sugar. Stir in water, butter, and vanilla. Boil 2 minutes, stirring constantly. Pour over warm cake. Cool.

Berbara Schuetz

#### **BUSY CLUBWOMAN'S** APRICOT ICEBOX CAKE

Over a baked pie shell spread the mixture of 1 cup sour cream and 3/4 cup cream cheese. Top with cooked apricots and chill.

#### **BANANA UPSIDE-DOWN CAKE**

walnut halves

1 tsp. vanilla

- 2 Tbsp. butter or margarine
- 1/2 cup brown sugar
- 3 medium bananas (quartered)
- 2 Tbsp. raisins
- 1/4 cup shortening 2/3 cup sugar
- 2 eggs, beaten
- 1/2 tsp. salt
- 1 1/2 cups sifted cake flour
- 2 tsp. baking powder
- 1/3 cup milk

Melt butter or margarine, add the brown sugar and stir until well blended. Pat into bottom of an 8" square pan. Arrange bananas, raisins and nuts over this and pat down gently. Cream shortening, add sugar gradually and continue to cream. Add eggs and beat well. Add vanilla. Sift together flour, baking powder and salt and add alternately with the milk, stirring and blending after each addition. Beat for several strokes to make smooth. Pour batter over bananas. Bake in moderate oven (350°) 55 minutes or until done. Turn out on platter.

Sister Stella Schmidt, C.S.A.

#### DESSERT CAKE

Cut up 1 small pkg. dates and let stand in 1 cup of boiling water and 1 tsp. soda. Cream 1 cup white sugar and 1/2 cup butter. Add 2 beaten eggs, then add 1 3/4 cups flour, 2 Tbsp. cocoa and 1/4 tsp. salt. Mix well. Add 1 tsp. vanilla and date mixture. Mix again. Pour batter into 9"x12" cake pan and sprinkle with 1 1/2 cups chocolate chips and 1 cup chopped nuts. Bake 45 min. at 350°.

Anne Helt

#### **BLITZ KUCHEN**

3/4 cup sugar 1/2 cup butter 1 1/2 tsp. baking powder

1 1/2 cups flour 4 egg yolks

Bake in 2 layers. In one pan put only a little batter, and on this batter spread meringue made of:

4 egg whites 1 cup sugar

Bake at 350° for 25 to 30 minutes. Cool.

Filling:

1/4 cup milk

5 Tbsp. sugar 3 Tbsp. flour

Boil in double boiler until thickened.

- Remove from heat and add 1 beaten egg,
- 1/2 tsp. vanilla and 1 mashed banana. Put between layers.

Mrs. A. J. Fries

#### BLITZ KUCHEN CAKE

3/4 cup sugar 1/2 cup butter 1/2 cup milk 1 1/2 cups flour

- 4 egg yolks
- 1 1/2 tsp. baking powder

Cream sugar and butter; add egg yolks; stir in milk. Add flour and baking powder. Pour into 2 layer pans. Beat 4 egg whites stiff and add 1 cup sugar. Spread over layers and sprinkle with 1/2 cup nut meats. Bake in moderate oven 25 to 30 minutes.

### Filling:

1 cup milk	1 egg
1 rounded Tbsp. flour	1/4 cup sugar

Scald milk and thicken with other ingredients. Add 1 tsp. vanilla. Cool and put between layers.

Mrs. Karen Meinholz

#### BLITZ KUCHEN CAKE

3/4 cup sugar	4 eggs separated
1/2 cup milk	1/8 tsp. salt
1/2 cup butter	1 3/4 cups flour
2 tsp. baking powder	

Sift flour, baking powder and salt together. Beat egg whites stiff, fold in one cup sugar. Set aside. Cream sugar and butter, add egg yolks, beat until creamy. Add flour mixture and milk alternately. Put in two layer pans and spread stiffly beaten egg whites on top of batter; spread with chopped nuts. Bake in 350° oven for 20 or 25 minutes.

#### Filling:

Make a small package of vanilla pudding. Cool. Using as much as you like, cut in one banana and put in between the layers.

Mrs. Edward J. Ripp



#### BLACK BEAUTY CAKE

1 1/2 cups sifted flour 1 tsp. baking powder 1/2 tsp. baking soda 1/2 tsp. salt 1/2 tsp. cinnamon 2 eggs 1/2 cup cocoa 1 1/2 tsp. vanilla extract 1 1/4 cups sugar 1/2 cup soft shortening 1/2 cup hot water

Heat oven to 350°. Grease an 8" square pan, line with wax paper and grease again.

Sift flour, baking powder and soda, salt and cinnamon into a mixing bowl. Put ingredients into the Osterizer container, cover and process at mix until smooth. Add to flour mixture. Stir quickly just until smooth. Pour batter into prepared pan. Bake 35 - 40 min.

Mrs. Leroy Hugill

#### CARROT CAKE & ICING

- 2 cups flour
- 2 tsp. cinnamon

2 tsp. soda 1/2 tsp. salt

- 2 cups sugar
- 1 1/2 cups vegetable oil
- 3 cups grated carrots
- 4 eggs

Mix dry ingredients with oil, then add one egg at a time and beat. Add the 3 cups of carrots. Bake at 350° for 50 minutes or until done in 9 x 13 pan. Grease & flour pan.

#### Icing:

2 cups powdered sugar 1/2 tsp. vanilla 1/2 stick oleo 3 oz. pkg. cream cheese

1/2 cup nuts (sprinkled on top)

Mix all together and spread on top of

carrot cake.

Mrs. Rex Pollock Mrs. Suzanne Pellett

#### CARROT-PINEAPPLE CAKE

1 1/2 cups flour	2/3 cup salad oil
1 cup sugar	2 eggs
1 tsp. baking powder	1 cup shredded
1 tsp. soda	carrots
1/2 tsp. salt	1/2 cup crushed
1/2 tsp. cinnamon	pineapple
	(w/syrup)
/	1 tsp. vanilla

Sift together into large mixing bowl sugar, flour, baking powder, soda, cinnamon, salt, salad oil, eggs, carrots, pineapple (with syrup), vanilla. Mix til moistened. Beat 2 F R O S T I N G S minutes at medium speed on electric mixer. Bake in greased 9x9x2 inch pan at 350° for 35 minutes or til done. Frost with Cream Cheese Frosting: 2 sm. pkgs. cream cheese 3 Tbsp. melted butter 1 tsp. vanilla 2 cups powdered sugar Mix all together and spread on top of cake. *Angie Hensen* . CHERRY ANGEL ROLL 1 cup cherry pie filling

1 package (8 oz.) Angel Food Mix confectioners' sugar

Line bottom of well-greased  $15 \ge 10 \ge 1$  in.

pan with waxed paper. Allow paper to extend 2 in. beyond narrow ends of pan. Grease paper.

Spread sauce or pie filling on paper in pan. Prepare cake batter according to package directions.

Cover sauce or filling with half of batter. Spread batter into corners of pan. (Use rest of batter for a second Angel Roll or for Angel Cupcakes.) Bake at 400° for 18-20 min.

Invert cake immediately on towel dusted with confectioners' sugar. Loosen paper from sides of cake. Remove waxed paper. Roll cake from narrow end.

#### ANGEL CUPCAKES

Line muffin pan with paper bake cups. Fill to tops with remaining batter. Sprinkle 1 tsp. slivered almond over each. Bake at 400° for 18-20 min. Makes 12 cupcakes.

#### FAVORITE CREAM CAKE

Break 2 eggs in a cup and fill the cup with sweet cream. Put in mixing bowl. Add 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder, a little salt, 1 teaspoon vanilla. Beat real hard for 4 or 5 minutes. Bake in 9 x 9 inch pan or cupcake pans at 350°. Nice for short cake.

Mrs. Frank Hellenbrand

CHERRY (	CAKE
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Time: 25 minutes	Temp: 350°
1/4 cup shortening	1/2 cup sugar
1 egg	1/2 tsp. vanilla
1 cup sifted all-purpe	ose flour
1 tsp. baking powder	r Dig Britshing Britshing
1/4 tsp. salt	6 Tbsp. milk
and vanilla and beat	d sugar well. Add egg thoroughly. Alternately
	milk, beating after each
addition. Bake in gre	ased and floured 9 inch

pan. Cool.

- Topping:
- <sup>•</sup> 1 No. 303 can pie cherries (2 cups) drained
- 1 cup cherry liquid and water
- 1/2 cup sugar
- 2 Tbsp. cornstarch
- dash of salt
- red vegetable coloring
- 1/2 tsp. almond extract

Heat liquid in saucepan. Stir in sugar, cornstarch and salt, which have been mixed together. Cook until mixture is smooth and thickened, stirring constantly. Add a few drops of red coloring, almond extract and cherries. Cool slightly, spread over cake and serve with whipped cream.

Agnes Reis

#### CHOCOLATE CAKE

- Blend over low heat:
- 1 cup chocolate chips
- 1/4 cup water
- Sift together:
- 2 1/4 cups sifted cake flour
- 1 tsp. soda 3/4 tsp. salt

· Cream:

3/4 cup butter 1 tsp. vanilla

Add:

3 eggs

Beat well. Add melted chocolate.

Alternately add dry ingredients with 1 cup buttermilk. Bake at 350° for 30 to 40 minutes.

Betty Reed

1 3/4 cups sugar

#### **CHIFFON DELIGHT** (A No-Bake Cake)

1 cup soft butter

2 1/2 cups sifted confectioners' sugar

4 eggs (separated)

1 8 oz. can crushed pineapple (drained)

- 1 sq. unsweetened chocolate (melted)
- 1 tsp. vanilla
- 18 lady fingers split lengthwise (may use chiffon cake)
- 1/2 sq. chocolate (grated)
- 1/2 cup whipped cream (optional)

At medium speed blend butter and confectioners' sugar until fluffy. Beat in yolks one at a time. (In separate bowl beat whites until stiff.) Fold into butter mixture. Divide into three bowls - to one part add pineapple, to one part add chocolate, and to the other part add vanilla. Line bottom of pan with cake layers. Add 1st mixture, then 2nd, then 3rd, alternating with cake, and refrigerate 24 hours. Serve with shredded chocolate and whipping cream.

Mrs. Charles Greiber

#### **CHOCO-DATE CAKE**

Combine: 1 cup dates 1 cup boiling water Cool to room temperature. Cream:

2/3 cup shortening

Add: 1 cup sugar 2 eggs

Beat well.

Sift together:

1 3/4 cups cake flour 2 Tbsp. cocoa 1/2 tsp. salt 1 tsp. soda

Add dry ingredients to creamed mixture alternately with date mixture, beating after each addition. Bake in 9xl3" greased pan 40 to 45 min. at 350°. Serve with whipped cream.

Mrs. Eddie Widuch

1 tsp. vanilla

#### CHOCOLATE CAKE

- 1/2 cup Crisco
- 1 1/2 cups sugar 2 squares chocolate, melted
- 2 eggs
- 1 tsp. vanilla
- 1 3/4 cups cake flour
- 1 tsp. soda

1 1/2 tsp. cream of tartar 1/2 tsp. salt 1/2 cup milk

3/4 cup boiling water

Cream ingredients, add chocolate, eggs and vanilla. Add sifted dry ingredients alternately with milk. Add water last. Bake 30 min. at 350°.

Mrs. Norm Nolan

#### CHOCOLATE CAKE

1 1/4 cups sugar

3 eggs, separated

1 cup sour cream

(either commercial or other) 1 tsp. soda 1/4 cup cocoa

pinch of salt (1/8 tsp.) 1 1/4 cups flour vanilla to taste (1/2 tsp.)

Mix together sugar and egg volks until creamy. Add the soda to the sour cream. Mix together, then add cocoa. Add flour and salt, and stir. Lastly, fold in beaten egg whites. Flavor with vanilla. Bake in a 9x12 pan at 350° for about 30 min. After cake is baked and before it cools, sprinkle with 3 cups cut-up or miniature marshmallows. Heat for 5 to 6 minutes in the oven. Then spread. Let cool. Frost with:

Cocoa Frosting: 1 cup powdered sugar 2 Tbsp. cocoa 1 Tbsp. butter 2 Tbsp. strong coffee

Vanilla to taste (1/4 tsp.)

Put the soft butter in a small bowl. Gradually add powdered sugar and cocoa. Then stir in the brewed coffee. Add vanilla. Makes 16.

Mrs. Alberta Ripp

#### CHOCOLATE CAKE

1 1/2 cups sugar
1/2 cup shortening
2 eggs
1/2 cup sweet milk
2 tsp. soda - dissolve in the milk
1/2 cup cocoa in 2 cups flour
vanilla
salt
Mix all together and add 1 cup boilin
water and beat well. This makes a thi
ter, but makes a nice red cake. Bake a
for 35 to 45 minutes. Use a 9 x 13 pa

Wanda Schiltz

#### CHRISTMAS CAKE

1 tsp. nutmeg 1 tsp. cinnamon 1 tsp. allspice 1 8 oz. pkg. dates 1/4 cup currants 1/2 lb. golden raisins 5 eggs 2 Tbsp. rose water 4 Tbsp. wine

CHOCOLATE CAKE

#### For a 3 layer: 2 cups sugar

- pinch of salt
- 2 cups buttermilk 1 cup oil
- 2 eggs
- 2 tsp. soda
- 3 cups flour
- 6 Tbsp. cocoa (heaping)
- For a 9x13 pan:
- 1 1/3 cups sugar
- pinch of salt
- 1 1/3 cups buttermilk
- 1 egg
- 2/3 cup oil
- 1 1/3 tsp. soda 2 cups flour
- 4 Tbsp. cocoa
- Bake at 350° for 35 to 45 minutes.
  - Mrs. Marcus Roelke

#### CHOCOLATE CHIP CAKE

- · 1 cup dates (cut small)
  - 1 tsp. soda

1 1/2 cups boiling water

Mix and let cool.

Cream:

1 cup sugar

3/4 tsp. soda

Add:

salt

1 3/4 cups flour vanilla

1/2 cup shortening

Now add date mixture (by hand). Put into

- well greased and floured 9 x 13 inch pan.
- Mix and sprinkle on top of cake before you bake:
- 1/2 cup small chocolate chips
- 1/4 cup sugar
- 1/2 cup chopped nuts
- Bake 300° for first 15 minutes. Then set at
- 325° for 30 minutes more.

Note: This recipe does have soda in it twice and no eggs.

1 cup butter 1 cup sugar 1/4 cup sour milk 1/2 cup molasses 1/2 tsp. soda 1 cup nutmeats 2 cups flour 1 tsp. mace 1 tsp. cloves

ıg in batat 350° an.

Mrs. Cyril Statz



Mix dates, currants, raisins and nuts with rose water and wine and let stand over night. Next day sift dry ingredients over prepared mixture and toss. Cream shortening with sugar, beat in eggs, one at a time and stir in sour milk. Pour mixture over floured fruit, stirring gently until combined. Bake in slow oven (300°) about 1 1/2 hrs. Use 2 loaf pans and one small angel food cake tin. Place a shallow pan filled with water on lowest rack of oven during baking, to keep cake moist.

Mrs. Bill Fleiner

#### CHOCOLATE CHIP CAKE

1 cup chopped dates 1 1/2 cups boiling water 1 tsp. soda

Pour boiling water over dates and soda and allow to cool. Cream 1/2 cup shortening with 1 cup granulated sugar. Add 2 well beaten eggs. Add cooled date mixture. Sift together 1 1/2 cups all purpose flour, 1/4 tsp. salt and 3/4 tsp. soda. Combine with above mixture. Mix well and pour into 9x13 pan. Top with the following before baking: 1 cup chocolate chips, 1/2 cup granulated sugar and 1/2 cup nutmeats. Mix these together and sprinkle over top of cake batter. Bake 350° about 35 minutes.

> Mrs. Mary Klein Sandy Greiber

#### COCONUT RHUBARB CAKE

1/2 cup butter
1 egg
1/2 tsp. salt
1 cup milk
1 1/2 cups brown sugar
2 cups flour
1 tsp. soda
2 tsp. vanllla
2 cups fresh cut up rhubarb
Cream sugar and butter. Add egg and blend
till creamy, then add sifted flour, salt and

till creamy, then add sifted flour, salt and soda with vanilla and alternate with milk to dry ingredients and creamy mixture. Add cut up rhubarb. Pour batter in 9x13 inch greased pan. Sprinkle with topping which is directed below. Bake in moderate oven (350°) for 40 minutes.

#### Topping:

1/3 cup white sugar 1/2 tsp. cinnamon

Mix together well. Sprinkle over cake mixture, then cover with coconut on top and bake. Serve with ice cream, whipped cream, or Cool Whip.

Mrs. Peter Meffert

#### COWBOY CAKE

2 1/2 cups flour 1 1/2 cups sugar 1/2 cup cocoa 2 tsp. baking soda 1/2 tsp. salt

1 Tbsp. vanilla 2 cups cold coffee 1 cup chocolate chips 1/4 cup sugar

Pour first five ingredients into an ungreased 9x13" pan. Stir with a fork to mix well. Form 3 wells in flour mixture, putting oil in one, vinegar in the other and vanilla in the last one. Pour the cold coffee over all. Stir with fork until well mixed and lump free. Sprinkle chips on top. Mix remaining sugar and cinnamon together and sprinkle over cake batter.

Bake at 350° for about 35 to 40 minutes.

Amanda Sines and Megan Roelke

#### **DUMP CAKE**

- 1 20 oz. can crushed pineapple
- 1 20 oz. can cherry pie filling
- 1 box yellow cake mix
- 3/4 cup margarine
- . 1/2 cup chopped nuts

Grease 9"x13"x2" pan. Dump undrained

- pineapple and cherry pie filling into pan. Swirl
- around until fruit is mixed and corners are filled. Sprinkle the (dry) cake mix over the
- top. Melt the margarine and dribble on top, then sprinkle with nuts. Bake at 350° until browned, about an hour. Serve with whipped cream or ice cream. Makes 12 servings.

Betty L. Greiber

#### FUDGE CAKE

- 2 squares bitter chocolate 1/2 cup boiling water
- 2 1/8 cups sifted cake flour
- 1 1/3 cups white sugar
- · l tsp. soda
- 1/2 tsp. cream of tartar
- 1 tsp. salt
- 1/2 cup shortening
- 2/3 cup sweet milk
- . 1 tsp. vanilla

Melt chocolate in the boiling water and cool. Sift all dry ingredients together into bowl, add milk and shortening and vanilla and beat for 2 minutes. Add 1/2 cup unbeaten egg white and beat 1 minute.

Add chocolate paste and beat 1 minute longer. Bake 350° in a 9 x 13 pan.

Mrs. George Statz

#### CHOCOLATE CHIP DATE CAKE

Boil together: 1 cup dates, chopped 1 cup hot water 1 tsp. soda

Let cool.

- Cream together:
- 1 cup shortening
- 1 cup sugar
- 1/2 tsp. salt

Add:

- 2 eggs
- 1 tsp. vanilla
- 1 3/4 cups sifted flour
- 1 Tbsp. cocoa
- 1/2 pkg. chocolate chips

Stir in date mixture, when it is cooled. Spread in a greased 13x9 cake pan. Sprinkle with 1/2 pkg. chocolate chips and 1/2 cup of nutmeats. Whipped cream may be used as a topping or serve plain. Bake in 350° oven for 30-35 minutes.

Mrs. Bernard Curwick

#### CHOCOLATE ICE BOX CAKE

- sponge or angel food cake
- 1 1/2 cakes (3/8 lbs. sweet chocolate)
- 3 Tbsp. sugar
- 3 Tbsp. water
- 4 egg yolks
- 4 egg whites
- · 1 tsp. vanilla
- . 1/2 pint whipping cream
- Melt the chocolate in a double boiler, add
- sugar, water and the beaten egg yolks. Cook
- until smooth, stirring constantly. When cool
- add the stiffly beaten egg whites. Pour 1/2 of
- this filling over the pieces of cake in bowl.
- Add another thin layer of cake, pour bal-
- ance of filling and cover with cake. Place in
- the ice box for 12 hours or more and when
- ready to serve turn out on plate. Served with whipped cream.
  - Mrs. Ronald Paar

1/2 tsp. salt1/4 cup2/3 cup cooking oil1/2 tspPour first five ingredients into

1/4 cup sugar 1/4 cup sugar 1/2 tsp. cinnamon edients into an ungreas

# 2 Tbsp. cider vinegarCHOCO1 Tbsp. vanillaBoil together:2 cups cold coffee1 cup dates, cl

#### CHOCOLATE MAYONNAISE CAKE

*In a big bowl mix:* 2 cups sifted flour 1 cup sugar 4 Tbsp. cocoa (rounded)

In a jar mix:

1 cup mayonnaise

1 cup water

2 tsp. soda (scant)

Mix water, mayonnaise and soda real good and mix with flour mixture (supposed to be a thin batter).

Bake at 350°, 30 to 35 min.

Mrs. Bernard Ballweg

#### COCOA AND COLA CAKE

2 cups all purpose flour

1 cup softened butter or margarine

2 eggs

1 1/3 cups sugar

1/2 cup buttermilk

3 Tbsp. cocoa

1 tsp. soda

1 tsp. vanilla

1 cup carbonated cola beverage

1 1/2 cups miniature marshmallows

Preheat oven to 350°. Grease 13 x 9" cake pan. Pecans for frosting may be roasting while oven is preheating. Combine all ingredients except cola and marshmallows in large mixing bowl. Blend at low speed on mixer, beat at medium speed. Add cola, blend well. Stir in marshmallows by hand. Pour batter into pan. Bake at 350° for 40-45 minutes until toothpick inserted in center comes out clean. Cool half hour. Frost.

#### Cola Frosting:

4 cups confectioner's sugar 1/2 cup softened butter 3 Tbsp. cocoa 1/3 cup cola 1 cup chopped toasted pecans

Combine ingredients in bowl. Beat until smooth. Stir in pecans. Spread on cake. (Pecans are optional. This is a moist cake and rather different.)

Mrs. Ralph Arnold

## DELICIOUS CHOCOLATE CAKE

1 1/2 cups sugar

- 1/2 cup cocoa
- 1/2 cup lard or shortening
- 2 eggs
- 2 tsp. soda
- 1/2 cup sour milk
- 1/2 tsp. salt
- 1 tsp. vanilla 2 cups flour
- 1 cup hot water

r oup not mate.

Cream together the sugar, cocoa, and shortening. Add eggs and beat. Blend in the milk and mix well. Sift together the dry ingredients and gradually add it while mixing. Add the hot water and beat well. Bake at 350° for 35 minutes in a loaf pan or 25-30 minutes for layers. This batter will make 30 cupcakes if you prefer. (Family recipe passed on from one generation to another.)

#### Mrs. Douglas Davenport

#### JELLY ROLL CAKE

- 1 1/2 cups sugar
- 4 eggs
- 3/4 cup sweet milk
- 1 1/2 cups flour
- 3/4 tsp. soda
- 1 1/2 tsp. cream of tartar

Bake in an 11 x 17 inch pan at 350° for 20 to 25 minutes.

Mrs. Math Frederick

#### CRUMB CAKE

- 2 cups brown sugar
- 2 cups cake flour
- 1/2 cup butter

Mix like pie crust. Take out 3 heaping tsp. for topping.

- Add to rest of sugar mixture the following:
- 1 cup sour milk
- 1 level tsp. soda
- 1 large egg
- 1/2 cup chopped nuts

Put sour milk and soda in unbeaten egg. Mix all together and beat well. Pour batter in 9 x 13 pan. Sprinkle 3 Tbsp. crumb mixture over batter. Bake 30 minutes at 350°.

Mrs. Leonard Kuehn

#### **CRUMB CAKE**

- Mix:
- 2 cups brown sugar
- 2 cups flour
- 1/2 cup butter
- 1/2 tsp. cinnamon

Take out 1 cup of mixture and save.

- Add:
- 1 cup sour milk
- 1 tsp. soda
- · 1 tsp. vanilla
  - 1 egg pinch of salt

Pour batter into greased  $13 \ge 9 \ge 2$  inch pan and sprinkle remaining crumbs on top. Bake for 25 minutes at 350°.

Mrs. Jim Davidson

#### EASY CAKE

Put 1 can crushed pineapple and juice in 9x13 pan (buttered). Pour on 1 can strawberry pie filling. Sprinkle over top - 1 Betty Crocker white cake mix - dry. Dribble over top 1 1/2 sticks melted butter. Bake at 325° for 50 min.

Mrs. Mel Herbrand

#### DATE AND CHOCOLATE CHIP CAKE

- 1 pkg. dates cut (8 oz.)
- 1 cup boiling water
- 1 cup sugar
- 1/2 cup shortening
- 2 egg yolks
- 1 tsp. vanilla
- 1 3/4 cups cake flour
- 1 tsp. soda
- 1 Tbsp. cocoa
- 1 pinch salt

Pour water over dates and let stand. Beat egg whites and fold in batter. Sprinkle with 1/2 cup pecans and 1 pkg. chocolate chips. Bake in 13"x 9" pan at 350° for 30 minutes.

Mrs. Louis Theis



#### DATE CHOCOLATE CHIP CAKE

Cut 1 cup dates and put with 1 tsp. soda. Pour over 1 1/2 cups boiling water. Cool.

Cream:scraping batter1 cup sugarscraping batter1/2 cup shorteningscraping batter1/2 cup shorteningremaining 1/2Add:in add chocola2 eggs and date mixtureBake in two 9'2 cups flouror large loaf pair1 tsp. baking powderremaining 1/21/2 tsp. soda1/2 tsp. sola1/2 tsp. saltDEVIL'S FOOISprinkle top with brown sugar and chocolateDEVIL'S FOOI1 1/4 cups sug2 heaping Tbs2 beaping TbsDevice Tage back

#### DATE BAIT CAKE

cup dates
 cup boiling water
 tsp. soda
 cup butter
 cup sugar
 eggs
 1/2 cups flour
 1/4 tsp. salt
 cup crushed pineapple
 1/8 cup pineapple syrup
 1/2 cup sugar
 pkg. chocolate chips
 Cut up dates and cover with boiling water,

adding one teaspoon soda to mixture. Let cool. Beat shortening sugar and eggs together until light. Sift flour, measure, and sift with remaining teaspoon soda and salt. Add to the egg mixture, beating until blended. Fold in date mixture, pineapple, and pineapple juice. Pour batter in a greased cake pan. Sprinkle chocolate chips, chopped nutmeats, and the 1/2 cup sugar over top of batter. Bake in a moderate oven (350°) for 30 minutes.

Elizabeth Maly

#### DEVIL'S FOOD CAKE

2 sq. chocolate (melted and cooled slightly)
1/2 cup shortening
2 1/4 cups sifted cake flour
1 3/4 cups sugar
1 tsp. salt
1 1/2 tsp. soda
1 tsp. vanilla
1 1/2 cups buttermilk
2 eggs

Place shortening in bowl. Sift together flour, sugar, soda and salt into bowl. Add vanilla and 1 cup of buttermilk. Beat 2 min. by hand or at medium speed of mixer. Keep scraping batter off sides and bottom of bowl with rubber scraper. Add unbeaten egg and remaining 1/2 cup buttermilk; when mixed in add chocolate and beat 1 min. more. Bake in two 9" layer pans about 30 min. or large loaf pan about 40 min.

Mrs. Jerome Watzke

#### DEVIL'S FOOD CAKE OR NEVER FAIL CAKE

1 1/4 cups sugar 2 heaping Tbsp. cocoa 2 heaping Tbsp. shortening 2 eggs 1 1/2 cups flour pinch salt vanilla 1 tsp. soda in 1 cup cold water

Mix sugar, cocoa and shortening. Then add eggs. Stir in flour, salt and vanilla. Last add water and soda and bake in moderate oven 350° for 25 to 30 minutes. Grease and flour a 9 x 12 pan.

Mrs. Andrew Schiltz

#### GINGERBREAD CAKE

1/2 cup shortening - melted over low heat 1/2 cup sugar 1 egg 2 1/2 cups sifted all-purpose flour 1 1/2 tsp. baking soda 1 tsp. cinnamon 1 tsp. ginger 1/2 tsp. cloves 1/2 tsp. salt 1 cup molasses 1 cup hot water Beat melted and cooled shortening, sugar and egg together. Sift together flour, baking soda, salt and spices. Combine molasses and water; add alternately with flour to first mixture. Bake in 9x13 pan in moderate oven (350°) 30-35 minutes. Serve with whipped cream or frost with raisin cream filling. Filling: Combine 1/2 cup sugar and 2 1/4 Tbsp. flour in saucepan. Add 1 cup milk, 2 Tbsp. butter and 1/2 cup raisins. Bring to a boil stirring constantly. Remove from heat, add 1/2 tsp. vanilla. Cool, stirring occasionally.

Mrs. Wilfred Gilles

#### FRESH APPLE CAKE

1 1/4 cups Wesson oil
2 cups sugar
3 eggs
Mix and beat until smooth. *Sift together:*3 cups flour (sifted before measuring)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
Mix all above ingredients together. *Stir in:*2 tsp. vanilla
3 cups chopped sour apples
1 cup chopped nuts
Bake in greased and floured tube pan for 1 1/2

hours at 325°, or oblong pan for about 1 hour.

Shirley Macauley

#### EASY CHOCOLATE ROLL-UP

A hurry-up roll-up! Cake & filling bake together.

- · 1/4 cup butter
  - 1 cup pecans
  - 1 1/3 cups coconut

1 can (15 1/2 oz.) sweetened condensed milk

- Cake:
- 3 eggs
- 1 cup sugar
- 1/3 cup cocoa
- 2/3 cup flour
- 1/4 tsp. salt
- 1/4 tsp. baking soda 1/3 cup water
- 1 tsp. vanilla
- op. runna

1 cake roll = 8 to 10 servings

Line 15x10 inch jelly roll pan with foil. Melt

butter in pan, sprinkle nuts and coconut

evenly in pan; drizzle with condensed milk.

#### Cake:

In mixer bowl, beat eggs at high speed 2 min. until fluffy. Gradually add sugar; continue beating 2 min. No need to sift flour; spoon into cup, level. Add remaining ingredients; blend 1 min. at low speed. Pour evenly into pan. Bake at 375° for 20-25 min. until cake springs back when touched in center.

Sprinkle cake (in pan) with powdered sugar. Cover with towel. Place cookie sheet over towel. Invert. Remove pan and foil. Start with 10" side, roll up jelly-roll fashion using towel to roll cake. Do not roll towel in cake. Leave wrapped.

#### **GRAHAM CRACKER CAKE**

- 1 1/2 cups sifted flour
- 1 cup finely crushed graham crackers
- 1 1/4 cups sugar
- 1/2 tsp. salt
- 2/3 cup shortening
- 1 1/4 cups milk
- 3 1/2 tsp. baking powder
- 1 whole egg and 2 egg yolks (reserve whites for frosting)

Blend flour, graham cracker crumbs, sugar, salt, shortening and 3/4 cup milk thoroughly with mixer or by hand. Stir in baking powder, add eggs and rest of milk (half cup). Pour

add eggs and rest of milk (half cup). Pour into two 9" x 2 1/2" layer cake pans which have been greased and lined with waxed paper. Bake at 375°F. 30 to 35 min. Frost with lemon icing.

Lemon icing: 1 1/2 cups sugar 1/4 tsp. salt 1/4 tsp. cream of tartar 1 tsp. grated lemon rind 1 Tbsp. lemon juice 3 Tbsp. water 2 egg whites Place in double boiler and beat till stiff.

Mrs. Frank Hellenbrand

#### FRUITCAKE WREATH

3 cups shelled Brazil or walnuts
1 lb. pitted dates
1 cup drained maraschino cherries
3/4 cup sugar
3/4 cup sifted all purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
3 eggs
1 tsp. vanilla

Put whole nuts, dates and cherries into large bowl. Sift flour, sugar, baking powder and salt over nuts and fruit, mix with hands until nuts and fruit are coated. Beat eggs until foamy, add vanilla. Stir into nut fruit mixture until well mixed. Spoon into greased and foil-lined 6-cup ring mold. Grease foil. Bake at 300° for 1 hr. 30 minutes. Cool before slicing. Very good if made ahead of time and put in freezer, wrapped in brandy or rum soaked cloth.

Mrs. Alice Statz

## FIRE ENGINE RED

- 1/2 cup shortening
- 1 1/2 cups sugar 2 eggs
- 2 oz. red food coloring
- 1 tsp. vanilla
- 2 tsp. cocoa
- 1 tsp. salt
- 1 cup buttermilk
- 2 1/4 cups cake flour
- 1 tsp. soda
- 1 tsp. vinegar

Mix vinegar and soda in small cup and let stand. Cream sugar, shortening and eggs. Make a paste of cocoa and a little of the red food coloring. Add paste to the creamed mixture and then add the rest of the food coloring. (Don't be afraid.) Stir in buttermilk and flour combined with salt alternately. Add vanilla. Stir vinegar and soda together before adding to mixture. Mix well. Pour into two 1 1/2 in. deep 8 in. layer pans greased on the bottom only. Bake 30 min. at 350°. Cool thoroughly. Split layers in half. Frost with the following recipe, letting it bulge out between layers but do not frost sides. This shows off the Fire Engine Red effect. This cake will keep well for a week if refrigerated.

- Frosting:
- 1 cup milk
- 3 Tbsp. flour
- (Cook and cool well.)
- 1 tsp. vanilla
- 1 cup sugar
- 1 cup butter

Cream sugar and butter until very fluffy. Add vanilla. Gradually add the flour mixture beating continually until it looks like whipping cream. Be sure to let the milk and flour mixture get good and cold before adding or it will separate.

Dawn Hildebrandt

#### DREAMY JELL-O CAKE

Bake white or yellow cake mix according to directions on cake mix box.

While cake is baking, dissolve one large pkg. (family size) Jell-o in 1 1/3 cups hot water. Let cool but not jell. When cake is taken out of oven prick top with fork. Cool cake. Spoon Jell-o over cake letting it run into holes pricked with fork. Beat 1 pkg. Whip and Chill. Frost cake. Refrigerate. I use Strawberry Jell-o and Strawberry Whip and Chill.

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Kay Miller

#### RHUBARB STRAWBERRY CAKE

- 1/2 cup sugar
- 2 Tbsp. soft butter
- 1 egg
- 6 Tbsp. milk
- 1/2 tsp. salt
- 1 1/2 cups sifted flour
- 1 tsp. baking powder
- 4 cups rhubarb, cut very fine
- 1 pkg. strawberry Jell-o

Mix together the sugar, butter, egg, milk, salt, flour, and baking powder. Spread in a deep 10 by 13 inch pan. Place rhubarb on top and sprinkle the Jell-o on top of the rhubarb. Sprinkle streussel on top and bake at 350° for 30 to 40 min. Serves 12.

#### Streussel:

- 1/2 cup flour
- 1 cup sugar
- 1/4 cup butter

Mix flour and sugar well and cut in the butter.

Mrs. Henry Kruschek, Sr.

#### GRAHAM CRACKER CAKE

- 1/2 cup butter
- 1 cup sugar
- 3 eggs, separated
- · 23 graham crackers, rolled into fine crumbs
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup milk
- 1 cup nuts (optional)

Cream butter and sugar. Add 3 egg yolks and beat. Add crumbs, baking powder, and salt alternately with milk. Fold in beaten egg whites. Lastly add the one cup nutmeats. Bake in two 8 inch layers at 350° until a light finger touch leaves no imprint.

#### Filling:

- 3 Tbsp. powdered sugar
- 1 egg yolk
- 2 Tbsp. Crisco

Beat the egg yolk until light colored. Cream together Crisco and sugar. Mix with the egg. Flavor with vanilla.

Mrs. Alberta Ripp



	FROSTINGS	
<ul> <li>1/4 tsp. salt</li> <li>1 cup dates</li> <li>1 cup seedless raisins</li> <li>1 cup nutmeats</li> <li>1 Tbsp. flour</li> <li>Put in greased loaf pan and bake at 350° for 1 1/2 hr.</li> <li>Mrs. Herman Adler</li> </ul>	FRUIT COCKTAIL CAKE 1 1/2 cups flour 1 cup sugar 1 tsp. soda 1/2 tsp. salt 1 beaten egg 2 cups fruit cocktail (including juice) 1 cup packed brown sugar 1 cup nuts Sift dry ingredients. Add egg and fruit cocktail. Beat well. Turn in greased 13x9 in. pan. Combine brown sugar and nuts. Sprinkle on top. Bake 45 to 55 minutes at 350°. Serve warm. Mrs. Herbert Statz 2 tsp. soda 1 cup white sugar 1/2 cup brown sugar 2 eggs 1/4 cup butter 1 b. can fruit cocktail (undrained) Sprinkle nuts & brown sugar over before baking as topping. Bake at 350° for 45 min. in 9x12 pan. Top serving pices with Cool Whip. Mrs. Dave Statz 1 1/2 cups sugar 1 tsp. vanilla 1/2 cup shortening 2 cups of a tsp. baking 2 cup shortening 2 cups of a tsp. baking 2 cup shortening 2 cups of a tsp. baking 2 cup shortening 2 cups sugar 2 cup shortening 2 cup shortening 2 cups sugar 2 cups sugar 2 cup shortening 2 cups sugar 2 cup shortening 2 cups sugar 2 cup shortening 2 cup shorteni	<ul> <li>Pillsbury Fudge Frosting prepared as directed on package. (Tip: For a milk chocolate cake, substitute vanilla ice cream and reduce water to 1/2 cup.)</li> <li>Sylvia Stehr</li> <li>HEAVEN CAKE</li> <li>7 oz. chopped dates</li> <li>7 oz. chopped almonds</li> <li>7 oz. powdered sugar</li> <li>5 eggs, the whites beaten to a stiff froth</li> <li>2 tsp. baking powder</li> <li>Cream the sugar and the yolks of the eggs, add the chopped dates, almonds. Mix with the baking powder and last the beaten whites.</li> <li>Bake in 2 layers. When ready to serve, break in inch squares, put in a glass dish a layer of the cake and a layer of whipped cream.</li> <li>This recipe is 100 years old.</li> <li>Mrs. Kenneth Shaw</li> <li>GERMAN APPLE CAKE</li> <li>2 eggs</li> <li>1 cup Wesson oil</li> <li>Beat until foamy and then add:</li> <li>2 cups sugar</li> <li>1 tsp. soda in 1/4 cup water</li> <li>2 cups flour</li> <li>2 tsp. cinnamon</li> <li>Mix all together. Batter will be thick. Add</li> <li>1/2 cup chopped nuts &amp; 4 cups thinly sliced, peeled apples. Bake in 9x12 pan 45 min. at</li> </ul>
1 cup sugar 1 tsp. soda Mix and add 1 erg beaten and juice of fruit	<ul> <li>1/2 cup sweet milk 2 cups flour pinch of salt</li> <li>Mix above ingredients together. Pour 1 cup hot water over 1/2 cup cocoa, and stir in 1/2 tsp. soda. Add to top mixture and bake at 350° for 30 minutes or until batter no longer sticks to toothpick</li> <li>Mrs. Robert J. Ziegler</li> <li>FUDGE 'N' ICE CREAM CAKE</li> <li>1 pkg. Pillsbury Fudge Cake Mix</li> <li>1 pt. chocolate ice cream, softened 3 eggs</li> <li>1 cup water</li> <li>Combine cake mix, ice cream, eggs and</li> <li>water in large mixer bowl. Blend and beat as directed on package. Bake in generously greased and lightly floured 13x9 pan at 350° for 35-45 minutes or until cake springs</li> <li>back when touched lightly in center. Cool cake completely. Frost with version of</li> </ul>	350°. Frost with cream cheese frosting. <i>Cream Cheese Frosting:</i> 2 small pkgs. cream cheese 3 Tbsp. melted butter 1 tsp. vanilla 2 cups powdered sugar <i>Charlene Hellenbrand</i> <b>GRANDMA'S APPLESAUCE CAKE</b> 1/2 cup butter or margarine 1 cup sugar 1/2 tsp. cloves 1 egg 1 3/4 cups flour 1/4 tsp. salt 1 cup applesauce 1 tsp. soda 1 cup raisins (opt.) 1 tsp. cinnamon 1 cup nuts (opt.) Cream butter, sugar and egg. Add rest of ingredients to creamed mixture. Bake at 350° for 35 minutes. Then do the toothpick test. <i>Cindy Leckwee</i>

#### **GRASSHOPPER CAKE**

Red Devil's Food Cake Mix - prepared according to instructions on package in 2 layer pans

Grasshopper filling: 1 env. (1 Tbsp.) unflavored gelatin 1/4 cup cold water 1/3 cup white creme de cacao 1/2 cup green creme de menthe 2 cups whipping cream

Soften gelatin in the cold water. Heat together creme de cacao and creme de menthe. Add softened gelatin; stir gelatin until dissolved. Cool. Whip cream; fold in gelatin mixture. Refrigerate 15 minutes. Spread between layers and top of cake. Refrigerate until serving time.

Mrs. Shirley Ziegler

#### **GUM DROP CAKE**

2 cups sugar

2 cups water

- 1 cup shortening
- 1 pkg. raisins
- 4 cups flour, sifted

2 tsp. soda 2 tsp. cinnamon

2 tsp. cloves

1 tsp. ground nutmeg

pinch of salt

- 1 lb. miniature gumdrops

1/2 cup nutmeats

Boil together sugar, water, shortening and raisins, for 10 minutes. Cool, add flour, soda, cinnamon, cloves, nutmeg, salt sifted together 3 times.

Add 1 lb. miniature gumdrops and nutmeats and mix well. Bake in slow oven for 2 hrs. Bake in bread pan. Makes 2 cakes, but stays moist a long time.

Mary Paulson

#### **GUMDROP CAKE**

1 cup sugar 2 eggs 1/2 cup milk 1/2 cup lard 2 cups flour 2 tsp. baking powder 1/4 tsp. salt 1/2 lb. large gum drops, all colors but black, cut fine into flour with scissors 1 cup nutmeats 1 cup raisins

Bake one hour in slow oven in loaf tin in 300° to 350° oven.

When cake is baked, let cool. Then wet a clean cloth in brandy or whiskey, wrap cake in, cover with tin foil tight and store.

Let stand a month in covered container.

You can use 1/4 cup milk and 1/4 cup whiskey or brandy to make 1/2 cup liquid.

Leona I. Finnegan

#### HEATH BAR CAKE

- 2 cups brown sugar 2 1/4 cups flour 1/2 cup butter or margarine 1 tsp. baking soda 1/2 tsp. salt 1 egg 1 cup milk 1 tsp. vanilla 1 cup chopped pecans 6 5-cent Heath candy bars
- (chopped up coarsly)

Mix brown sugar and flour. Cut in soft butter as for pie crust. Save 1 cup of this mixture for top of cake. Add egg, milk, soda, salt and vanilla. Stir. Pour into greased pan. Sprinkle with cup of saved mixture, nuts and Heath Bars.

Bake at 350° for 35 minutes.

Mrs. Robert Joseph

#### HEATH BAR CAKE

2 cups flour 2 cups brown sugar 1/2 cup butter Crumb together. Save 1 cup for topping.

- Blend in:
- 2 eggs 1 cup milk
- 1 tsp. baking soda

1 tsp. vanilla

Pour in buttered 9 x 13 pan. To topping add 1/2 cup nutmeats and 6 Heath Bars broken. (Break easier when frozen.)

Bake at 350° for 30 minutes.

Mrs. Tom Skretney

#### HEAVENLY HASH CAKE

- 1/4 lb. margarine
- 16 oz. can chocolate syrup
- 1 cup sugar
- 4 eggs
- 1 cup flour
- 1 tsp. baking powder

Combine all ingredients and beat well. Pour in greased 9x13 pan. Bake 30 minutes at 350°. Topping:

1 10 1/2 oz. pkg. miniature marshmallows

- 1 cup chopped nuts
- 2/3 stick margarine
- 2 squares unsweetened chocolate
- 1 egg, beaten
- · 1 1/2 cups powdered sugar

Place marshmallows and nuts on top of hot cake. Melt margarine and chocolate. Cool slightly and add egg and powdered sugar.

- Beat well and heat until runny. Pour and
- spread on top of warm cake.
  - Lois Zeman

#### HELEN'S POPPY SEED CAKE

1/2 cup poppy seeds - soak in 1/2 cup of cold water overnight

- 3/4 cup butter or margarine
- 1 1/2 cups sugar
- 2 cups cake flour
- . 1 1/2 tsp. baking powder
  - 1/2 tsp. salt
  - 3/4 cup milk
  - 4 egg whites, beat and add last
- · Lemon Filling:
  - 1 cup sugar
- 3 Tbsp. cornstarch
- 2 Tbsp. grated lemon rind
- 1/2 cup lemon juice
- 2 Tbsp. butter

Boil one minute then add 4 egg yolks, slightly beaten and boil one minute more. Cool before you spread on cake. Ice with cream or Rich Whip.

Mrs. Helen Heimbecker

#### MINCEMEAT LIGHT FRUIT CAKE

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 tsp. vanilla
- 3 cups sifted flour
- 1/2 tsp. salt
- 1 9 oz. pkg. condensed mincemeat
- 1/2 cup chopped mixed candied fruits
- and peels
- 1/4 cup candied cherries, diced
- 1/2 cup chopped pecans
- (May add more fruits and nuts if desired.)
- Cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. Sift together flour, baking powder and salt. Blend into creamed butter mixture. Chop



mincemeat into small pieces with a knife. Add to batter with fruits, cherries and nuts. Mix well. Turn into a well buttered 10 inch tube pan. Bake in a slow oven (300°) for 1 1/2 hours or until done. Cool cake in pan.

#### Diane Hildebrandt

#### HOLIDAY CAKE

#### "Happy Time Recipe"

do rea	ad through	
1 cup butter	salt	
1 tsp. sugar	lemon juice	
2 lg. eggs	buttermilk	
2 cups dried fruit	nuts	
baking powder	rum	
brown sugar		

Before you start, sample the rum and check for quality. Select a large mixing bowl, measuring cup, etc. And, check the rum again for quality. It must be just right. With an electric beater beat 1 c. butter in a large fluffy bowl. Add 1 tsp. sugar and test the rum again.

Add 2 large eggs and 2 c. dried fruit and beat very well. If fruit gets stuck in beaters, pry it out with a screwdriver. Sample rum again, checking for consistency. Next, sift 3 c. of baking powder and add a pink of rum, 1 seaspoon toda and talt.

Test rum again, Zowie!! Now sift in 1/2 pint lemon juice, fold in chopped buttermilk, add strained nuts. Sample rum again. Now add 1 bablespoon brown tugar or whatever color is around. Mix well. Grease oven and turn on cake pain to 350°. Pour whole mixture into the oven and...oops!...Now, where did I put that mop?! On second thought, forget the oven, forget the cake, check the rest of the rum and go to bed.

#### JELLYROLL OR SPONGE CAKE

- 1 cup cake flour
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1/4 tsp. salt
- 3 eggs (about 2/3 cup), should be at room temperature
- 1 cup sugar 1/3 cup water

Heat oven to  $375^{\circ}$  (quick moderate). Grease bottom and sides of jelly roll pan,  $15 \ 1/2 \ x$  10 1/2 x 1". Line bottom of pan with wax paper or foil and also grease that.

Sift together flour, baking powder, salt. Beat eggs in small mixer bowl until very thick

and lemon-colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in on low speed water and vanilla. Mix in dry ingredients on low speed just until batter is smooth. Pour into prepared pan. Bake 12 to 15 minutes until top springs back when lightly touched.

Loosen edges, immediately turn upside down on a towel sprinkled with confectioners sugar, carefully remove paper. Trim edges if necessary. While cake is still hot, roll cake and towel from narrow end. Cool on rack. Unroll cake, remove towel, spread with soft jelly or filling. Roll again, if desired sprinkle with confectioners sugar or frost. Cut in 1" slices to serve. 10 servings.

This recipe can be used for two 9" layer round pans, also lined with waxed paper. Bake in a slower oven (325°) 45 to 50 minutes. Cool by inverting pans and resting edges on two other inverted pans.

Violet Herricks

#### NEW ORLEANS FRUITCAKE

2 lb. cut dates	1 cup sifted flour
1 lb. pecan halves	1/2 tsp. baking
1 lb. candied	powder
cherries, cut	4 eggs
1 cup sugar	2 tsp. vanilla
1/2 tsp. salt	

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of the pan. Grease paper. Place dates, pecans, cherries in a large bowl; sift dry ingredients over fruit and nuts and mix well. Beat eggs until foamy, blend in vanilla. Stir into fruit mixture. Spoon into prepared pans and bake at 300° about

1 hour and 45 minutes. Makes about 5 pounds. (This fruitcake has very little batter, mostly fruit and nuts.)

Nancy Vanderploeg

#### JELL-O CAKE

Make 2 small packages of lemon Jell-o with 4 cups hot water (do not use any cold water). Let Jell-o stand and cool to room temperature.

Make one lemon cake mix, following package directions. When cake comes out of the oven poke holes in it, using a fork, then pour Jell-o over the cake. Chill thoroughly.

Prepare one package lemon Whip'N Chill and pour over the top. Let set until firm. Top with whipped cream or Dream Whip.

Charlotte Cork

#### JELL-O CAKE

- 1 pkg. lemon velvet cake mix
- 1 pkg. lemon or lime Jell-o
- 3/4 cup cold water
- 3/4 salad oil

4 eggs

Combine all ingredients. Beat four minutes. Bake in 350° oven. Be sure it's done. When done prick with fork and spoon the juice over it.

Juice:

Juice of 2 lemons or 1/2 cup lemon juice and 2 cups powdered sugar.

Lilah Robson Mrs. Louis Ziegler

#### MAYONNAISE CAKE

•	Sift together:	Add:
•	1 cup sugar	1 cup salad dressing
	2 cups flour	1 cup cold water
	2 tsp. soda	1 tsp. vanilla
•	pinch salt	
	4 Tbsp. cocoa	
	Bake at 350° for 3	5-40 minutes in 11x7 par

Frosting: White Icing

3 egg whites

- 2 cups sugar
- 1/2 cup hot water
- 1 tsp. vanilla

Boil sugar and water until it forms a thread off the spoon.

Beat egg whites until they stand in peaks. Slowly pour syrup over the whites as you beat.

#### Nona Stephenson

#### MEXICAN RIBBON CAKE

Combine in mixing bowl:

- 1 1/2 cups flour
- · 1 1/4 cups packed brown sugar
  - 1 tsp. soda
- 1 tsp. salt
- 1/2 cup shortening
- 1 egg

1 envelope no-melt unsweetened chocolate 3/4 cup hot water

Beat at medium speed 2 minutes. Turn into  $13 \times 9 \times 2$  inch pan, greased and floured on

- the bottom. Bake at 350° for 25-30 min.
- Cool 10 minutes. Remove from pan. Cool
- completely. Cut in half vertically to make
- two 6  $1/2 \ge 9$  inch layers. Cut in half horizontally to make a total of 4 thin layers. Fill

and frost (do not frost sides). Garnish with chocolate curls and almond slices. Refrigerate or freeze.

#### Chocolate cream filling:

Combine in mixing bowl 1 pint (2 cups) whipping cream and 1 pkg. (3 3/4 oz.) chocolate fudge pudding and pie filling mix. Beat until thick.

Mrs. Roger Hilgendorf

#### NEVER FAIL CUPCAKES

1 egg 1/2 cup cocoa 1/2 cup shortening 1 1/2 cups flour 1/2 cup buttermilk or sour milk 1 tsp. vanilla 1 tsp. soda 1 cup sugar 1/2 cup water 1/4 tsp. salt

Put ingredients in mixing bowl in order listed and *do not* mix until last item is added. Then beat well. Bake in moderate oven, about 375° for 18-20 min. Makes 16 cupcakes. Can be frozen.

Mrs. Robert Zellner

#### **NO-EGG APPLESAUCE CAKE**

1 cup sugar
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves

 1 1/2 cups sweetened applesauce
 2 cups flour pinch of salt
 1/3 cup shortening

Cream together the sugar and shortening. Add applesauce and beat well. Sift together dry ingredients and gradually add to creamed mixture. Beat well. Pour into greased 9 x13 pan and bake at 350° approximately 35 minutes. (Note: May add raisins to the batter before baking if you prefer.)

Mrs. Douglas Davenport

#### NEUFCHATEL CHEESE CAKE

1 Neufchatel cheese, 1 teacupful sugar; grate the rind of 1 lemon and use with it half of the juice, half a teacupful each of rolled cracker crumbs and currants, 4 eggs, 1 Tbsp. melted butter, half a teacupful cream or rich milk, half a nutmeg grated, and 1 saltspoonful of salt. Mix the cracker crumbs dry with the cheese, first removing the wrapper and taking off the thin skin on the outside of the cheese; crumble the cheese and cracker crumbs well together, beat the eggs well with the sugar and add, following with the butter and cream. If the cream is very rich the butter may be omitted. Lastly, add lemon, nutmeg and currants. The currants must be washed, dried and dusted with cracker dust or flour. Mix all well together and put into well buttered patty-pans that have been lined with puff-paste. Bake 15 or 20 min. in a quick oven. They will puff up, but must not be permitted to get too brown.

Mrs. Art Manthey

#### MOTHER'S BEST FUDGE CAKE

1/2 cup milk

- 3 1 oz. sq. unsweetened chocolate, melted
- 1 well beaten egg
- 2/3 cup sugar
- 1/2 cup shortening
- 1 cup sugar
- 1 tsp. vanilla
- 2 eggs
- 2 cups sifted cake flour
- 1 tsp. soda
- 1/4 tsp. salt
- 2/3 cup milk

Combine chocolate, 1/2 cup milk, well beaten egg and 2/3 cup sugar in saucepan. Cook over low heat until thickened. Stir constantly. Cool. Stir shortening to soften. Gradually add 1 cup sugar and cream together until light and fluffy. Add vanilla. Add remaining eggs, 1 at a time, beating well after each. Sift flour, soda and salt three times. Add flour mixture to creamed mixture alternately with milk, a small amount at a time. Beat after each addition until smooth. Blend in chocolate mixture. Fill two 9 in. round pans. Bake at 350° for 25-30 min.

#### Frost with:

- 2 cups sifted powdered sugar
- 3 Tbsp. hot water
- 3 1 oz. sq. unsweetened chocolate, melted 1 slightly beaten egg
- 1/3 cup soft butter
- 1 tsp. vanilla

Blend sugar and hot water into chocolate. With spoon, beat half of egg into chocolate mixture. Beat in remaining egg. Beat in butter a tablespoon at a time. Blend in vanilla. Frosting will be thin. Place in a pan of ice water and beat until spreading consistency. Spread on cake.

Mrs. Jerome Hellenbrand

#### MOTHER'S FAVORITE LEMON FILLED CAKE

Bake in a 9 x 13 pan. 1 pkg yellow cake mix made as directed. When cake is done, spread with lemon filling.

#### Filling:

- 3 Tbsp. cornstarch
- 1 cup sugar
- 1 cup boiling water

Boil until thick and add three slightly beaten egg yolks and boil a bit longer. Add juice and grated rind of 1/2 lemon. Cool, spread on cake and then meringue topping.

#### Topping:

Beat stiff 4 egg whites, gradually add 1 cup sugar, beat until stiff, forming peaks. Add 1 tsp. vanilla. Spread on top of filling being sure to seal edges of pan. Sprinkle with cinnamon and chopped nuts. Bake 30 min. at 325°.

Mrs. Louis Ziegler

#### **MYSTERY MOCHA CAKE**

- 3/4 cup sugar
- 1 cup sifted all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 square (1 oz.) unsweetened chocolate
- 2 Tbsp. butter or margarine
- 1/2 cup milk
- 1 tsp. vanilla
- 1/2 cup brown sugar, firmly packed
- 1/2 cup granulated sugar
- 1/4 cup cocoa
- 1 cup cold coffee

Sift first four ingredients together. Melt chocolate and butter on low heat, add to first mixture. Blend well. Combine milk and vanilla; add to mixture and mix well. Pour batter into greased 8x8x2 inch pan. Combine brown and granulated sugars and cocoa. Sprinkle over batter. Pour coffee over top of batter. Bake in 350° oven 40 minutes. Serve warm or cold. Delicious with whipped cream.

#### Mrs. Wilfred Gilles

#### **ORANGE CAKE**

1 cup brown sugar 1/2 cup butter 2 eggs 1 cup sour milk 1 tsp. soda juice of an orange 1 tsp. vanilla 2 cups flour 1/2 cup nuts 1 cup raisins

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Grind 1/2 orange rind and raisins. Take out 1/2 of mixture and save for frosting. Use a 9x13 pan. Bake at 350° for 35 to 45 minutes.

#### Frosting:

Heat a little butter and cream, add enough powdered sugar and ground stuff to desired consistency. Frost while still hot.

#### Mrs. Anton Kalscheur

#### OATMEAL CAKE

1 cup oatmeal 1 cup boiling water (pour over oatmeal and let stand 30 min.) 2 cups brown sugar 1/2 cup butterine pinch salt 2 eggs beaten 1 tsp. soda in 1 cup flour 1 tsp. cinnamon 1/2 tsp. nutmeg - sifted together 1/2 cup nutmeats 1 tsp. vanilla Bake 35 or 40 min. in 350° oven.

#### Mrs. Math Hellenbrand

#### **OATMEAL CAKE**

1 1/4 cups boiling water 1 cup quick oatmeal (let this cool)

Cream together the following: 1/2 cup shortening 2 eggs 1 cup white sugar 1 tsp. vanilla 1 cup brown sugar

Mix this with the oatmeal mixture.

Sift together the following: 1 1/3 cups flour 1 tsp. soda 1 tsp. cinnamon 1 tsp. salt

Mix the above with sugar, eggs, etc. Bake in greased pan, 30 minutes at 350°.

Icing:

3/4 stick butter 1 cup brown sugar 1 cup coconut 1 cup nutmeats 4 Tbsp. cream or milk

Heat and mix over low heat, spread on cake and broil. Broil until icing starts foaming and browns slightly. Watch carefully - this doesn't take long.

> Kay Wipperfurth Mrs. Len Behnke

OLD FASHIONED APPLESAUCE CAKE
1 cup sugar
1/2 cup butter
1 egg
dash of salt
1 1/2 cups hot applesauce
2 tsp. soda
1 cup raisins
1 cup chopped nuts
2 cups flour
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
Cream sugar and shortening. Add beaten eg Add soda to applesauce. Add sifted dry ingredients and applesauce alternately. Add nuts and raisins last. Bake 45 minutes at 350° in greased and floured loaf pan or
9 x 9 inch pan.
Joann Bucaida

#### PINEAPPLE SPRING CAKE

1 yellow cake mix
1/2 cup oil
1 can mandarin oranges and juice
4 eggs
Beat well; bake 20-25 minutes at 350°. Use
either 3 layer pans or 1 jelly roll pan.
Frosting:
16 oz. can crushed pineapple (drain off a little of the juice)
1 sm. pkg. instant vanilla pudding
1 extra large container of Lite Cool Whip
Fold all together and frost cake. Store in refrigerator.
Cindy Leckwee
Sherry Karls
PINEAPPLE UPSIDEDOWN CAKE
1 cup brown sugar
1/3 cup butter
Melt this in frying pan, then put in bottom

ip

om of cake pan. Place pineapple slices on this and pour batter on top and bake at 350° for about 40 minutes. Batter:

3 eggs beaten 1 cup sugar 1 cup flour 1 tsp. baking powder

1/3 tsp. salt

4 Tbsp. pineapple juice

Mrs. Math Frederick

#### SHEATH CAKE

Mix 2 cups sugar with 2 cups flour. Set aside.

Into	a	boil	ler	put:
11000	~	000	~	prov.

- 1 stick butter or oleo
- 1/2 cup shortening
- 4 Tbsp. cocoa
- 1 cup water
- 1/2 cup buttermilk
- Bring to a rapid boil. Add to dry ingredients
- and mix well. Add 2 beaten eggs, 1 tsp.
- soda, 1 tsp. cinnamon, 1 tsp. vanilla. Pour
- into a greased and floured 11 x 16 pan.

#### Bake 20 min. at 400°.

#### Frosting:

- 1 stick butter or oleo
- 4 Tbsp. cocoa
- 7 Tbsp. milk
- Bring to a boil, cooking very slowly. Add
- 1 box sifted powdered sugar, 1 tsp. vanilla
- and 1 cup chopped pecans. Mix well. Frost cake in pan as soon as it is removed from the oven.

#### Mrs. Neil Macauley

#### SHORTCAKE FOR STRAWBERRIES

#### Mix well:

- 3 Tbsp. mayonnaise
- 1 cup milk

Add 2 cups self-rising flour and 3 Tbsp. salt. Mix all together and drop by tablespoon on cookie sheet. Bake at 400° for 12-15 minutes.

Node Schmitz

#### STRAWBERRY SHORT-CUT CAKE

1 cup miniature marshmallows

- 2 cups (2 10-oz. pkgs.) frozen strawberries, thawed
- 1 pkg. (3 oz.) strawberry Jell-o
- 1 pkg. strawberry cake mix (Pillsbury Plus)
- 3 eggs

1/3 cup oil

3/4 cup water

Heat oven to 350°. Grease 13x9 pan. Sprinkle marshmallows on bottom of pan. In bowl, combine strawberries and gelatin. Set aside.

In a large bowl, blend cake mix, eggs, oil, water until moistened. Beat 2 min. at highest speed. Pour batter over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350° for 40-50 minutes. When done, cool completely, then invert onto a plate.

Joan Loeffelholz

#### SPONGE CAKE

5 or 6 eggs 1/2 tsp. baking powder 3/4 tsp. cream of tartar 1/2 cup cold water 1 1/2 cups sugar 1/4 tsp. salt 1 tsp. vanilla 1 1/2 cups sifted cake flour

Beat egg yolks well. Beat in cold water, add sugar gradually and continue beating. Fold in flour, baking powder and salt which has been sifted together. Add vanilla. In a large bowl beat egg whites, adding cream of tartar when foamy, and continue beating until stiff. Fold in egg yolk mixture. Bake at 275° for the first 30 minutes, increasing heat to 325°, 30 minutes longer.

#### Icebox Frosting:

Melt 2 bars German sweet chocolate in double boiler, add 4 Tbsp. sugar and 2 Tbsp. cold water. Add 4 egg yolks, one at a time and beat whites separately. Add vanilla.

Emma Karls

#### POTATO CAKE (moist cake)

- 1 cup mashed potatoes
- 2 cups sugar
- 1 cup butter
- 4 eggs
- 2 cups flour, sifted
- 1 cup sour milk
- 1 tsp. soda dissolved in milk
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. vanilla
- 1 cup chopped nuts

4 squares Baker's chocolate, melted or 4 tsp. cocoa

Raisins may be put in if desired. Bake 45 to 50 minutes in slow oven. Frost with caramel frosting.

This recipe is about 35 years old.

Mrs. Dick Wagner

#### RAW DICED APPLE CAKE

4 cups raw diced apples

Combine the following and pour over apples:

- 2 cups sugar
- 1 cup cooking oil
- 2 eggs, beaten slightly
- Let stand for 1/2 hour, then add:
- 2 1/2 cups flour
- 1 1/2 Tbsp. cinnamon

#### 1/2 tsp. salt 1 tsp. soda

Combine dry ingredients with apple mixture. Add 1 cup nutmeats (or 1/2 cup nuts and currants or raisins). Bake at 350° for 45 min. or until done.

Ethel Pulsfus

#### RHUBARB CAKE

- 1 1/2 cups sugar 1/2 cup shortening 1 egg 1 cup buttermilk 2 cups flour 1/2 tsp. salt 1 tsp. soda 2 cups rhubarb folded in last Bake in 9 X 12 pan. *Topping:*
- 1 tsp. of cinnamon
- 1/3 cup sugar

Mix together and sprinkle over top and bake 35 to 45 minutes at 350°.

#### Eldora Zellmer

#### TURTLE CAKE

1 box German cake mix 1 14-oz. bag of caramels 1/2 cup evaporated milk 3/4 cup melted butter 2 cups nuts (opt.) 1 cup chocolate chips

Prepare cake according to package directions. Pour 1/2 of batter into greased 9x13 pan. Bake 350° for 15 minutes. Melt caramels with milk and butter. Pour over cake. Sprinkle with 1 cup nuts and chocolate chips. Pour remaining batter over filling. Sprinkle with remaining nuts and bake 20 minutes longer.

Sherry Karls

#### UNBAKED FRUIT CAKE

1 lb. dates, cut fine
1 cup English walnuts
1 lb. marshmallows cut in bits
1 lb. golden raisins
1/2 cup sugar
1 lb. red & green gumdrops, cut in bits
1 cup cream, whipped
1 lb. graham crackers

Crush crackers into crumbs. Mix fruits, nuts, marshmallows and gumdrops, all finely chopped, together. Add sugar and whipped cream, blending well. Pack in small loaf pans, or any desired size. Pack until well pressed together. Let stand for two weeks, covered in refrigerator. Remove from tin and pack in plastic bag. Slice and serve either plain or with whipped cream.

Lil Lokken

#### WHITE CAKE FOR NUT BARS

- · 1 cup flour
- 1 cup sugar
- 3 tsp. baking powder
- salt and vanilla
- 1/2 cup boiling milk, pour over above
- mixture and cool.
- Beat 3 egg whites stiff and mix together.
- Bake in moderate oven. Cut cake in squares.
- Frost with white frosting and roll in crushed Planter's peanuts.
- Flamer's peanu

#### Mrs. Keith A. Hetzel

#### PUMPKIN CRUNCH CAKE

- 1/2 cup brown sugar
- 1/2 cup chopped nuts
- 1 tsp. cinnamon
- 1 Tbsp. flour
- 1 Tbsp. melted butter
- 1 pkg. (18 1/2 oz.) yellow cake mix
- 1 cup canned solid pack pumpkin
- 1/2 cup water
- 3 eggs (may use 5 for higher cake)
- 1 tsp. pumpkin pie spice

Combine brown sugar, nuts, cinnamon, and flour. Blend in melted butter thoroughly. Set aside to be used as topping.

Prepare yellow cake mix according to directions, but use pumpkin beaten with water to replace liquid content of cake. Beat in eggs and pumpkin pie spice following directions.

Pour 1/2 batter into well-greased and floured 13 x 9 x 2 inch cake pan. Spread evenly. Sprinkle with half of topping. Spoon on rest of batter and sprinkle with remaining topping. Bake in moderate oven,  $350^\circ$ , 45 to 50 minutes.

Yield: 16 servings. This is a nice cake to serve in the fall or winter. It is enhanced with whipped cream or ice cream.

Note: This cake won first prize in the cake division in the 1970 State Journal Cookbook recipe contest. It was submitted by Mrs. Richard Hart of Sun Prairie.



#### **TEXAS CAKE**

2 sticks of butter or oleo
4 Tbsp. cocoa
1 cup water
Bring to bubbling boil and add while hot to the ingredients below.
2 cups sugar
2 cups flour
1/2 tsp. salt
1 tsp. baking soda
1/2 cup sour cream
2 eggs
1 tsp. vanilla
Mix this together; then add the hot mixture.
Bake in jelly roll pan at 350° for 20-25 min.

Frosting:

4 Tbsp. cocoa 1 stick butter 6 Tbsp. milk

Boil this and add a 1 lb. box powdered sugar (4 1/3 cups approx.) and 1 tsp. vanilla while it is still hot.

Jane Gilbertson

#### TOASTED SPICE CAKE

- 3/4 cup shortening
  2 cups brown sugar
  2 egg yolks
  1 tsp. soda
  1 1/4 cups sour milk or buttermilk
  1 tsp. vanilla
  2 1/3 cups flour
  1 tsp. baking powder
  1 tsp. cloves
- 1 tsp. cinnamon
- 2 tsp. salt

1. Cream shortening, add sugar gradually and cream until light and fluffy.

2. Add unbeaten egg yolks and beat.

3. Mix soda with sour milk and add to mixture.

4. Fold in dry ingredients and vanilla.

5. Pour into 9 x 13 pan and spread with topping.

*Topping*: Beat 2 egg whites until stiff. Fold in 1 cup brown sugar and 1/2 cups nuts. Spread on cake mixture before baking. Bake 45 to 50 min. in 350° oven.

Mrs. John Heinz

#### RHUBARB CAKE

#### 3 eggs

cup sugar
 Tbsp. hot water
 cup flour
 tsp. baking powder
 tsp. vanilla
 cups rhubarb (cut fine)
 cup sugar
 Tbsp. tapioca
 quartered marshmallows
 Beat eggs and sugar until thick. Add hot water and vanilla. Beat. Fold in flour and baking powder. Pour over rhubarb mixed with sugar, tapioca and marshmallows in a

9x13 pan. Bake 45 min. at 350°. Mrs. Henry Kruschek, Jr.

#### XMAS FRUIT CAKE

2 lb. dates (whole fruit)
1/2 lb. pecans
1/2 lb. walnuts
1 lb. Brazil nuts
1 lb. red candied cherries
3 rings green pineapple (cut)
1 1/2 cups flour
1 1/2 cups sugar
1 tsp. baking powder
1/4 tsp. salt
Sift these 4 dry ingredients together, mix with
fruit and add 5 well beaten eggs. Line breatins with wax paper set in pan of water for
1st hour and cover. (Use roaster) Remove cover and water for last 1/2 hr. Bake at 32.
Cover and water for fast 1/2 III. Bake at 52.

for 1 1/2 hrs. Don't cut up any of the nuts and dates. Makes 3 small & 1 long loaf.

Loretta Krantz

#### SCRIPTURAL CAKE

2 1/2 cups Judges V 25 (butter)
2 cups Jeremiah VI 20 (sugar)
1/2 cup Judges IV 19 (milk)
2 Tbsp. 1st Samuel XIV 25 (honey)
2 cups 1st Samuel XXX 12 (raisins)
2 cups Nahum III 12 (figs)
1 cup Numbers XVII 8 (almond)
II Chronicles IX 9 to suit taste (cinnamon)
1 tsp. Leviticus II 13 (salt)
4 1/2 cups I Kings IV 22 (flour)
2 tsp. Amos IV 5 (baking powder)
6 Isaiah X 14 (eggs)
Follow Solomon's prescription for making a good boy and you will have a good cake. Bake

2 hrs. in greased 10 in. tube pan at 300° F. Mrs. Donna Hillgendorf

#### THREE-LAYER BIRTHDAY CAKE

- Yellow layers:
- Measure 2 cups unsifted flour, 3 tsp. baking
- powder and pinch of salt. Sift three times.
- Mix 3 Tbsp. butter or margarine and 1 1/2
- cups sugar. Add 4 egg yolks and 1/2 tsp. vanilla. Mix well. Add flour with 1 cup milk,
- alternately. Beat well. Pour into two 9" cake
- · pans. Bake at 350° for 30-35 minutes.

#### White layer:

- Measure 1 cup unsifted flour, 1 1/2 tsp. baking powder and pinch of salt. Mix 7/8 cup sugar
- and 3 Tbsp. shortening. Add 1/2 tsp. vanilla.
- Then add 1/2 cup milk alternately with flour.
   Fold in 4 stiffly beaten egg whites. Pour into
- one 9" pan. Bake at 375° for 30-35 minutes.

## Cream filling:

- Boil 1/2 cup sugar, 1/2 cup cream and 1/4 cup milk in saucepan. Put one egg yolk in a cup and add 1 Tbsp. cornstarch. Mix this till smooth with a little water. Add to boiling sugar and cream mixture. Stir and cook till smooth and thick. Then cool. Add 1/4 to 1/2 cup chopped nuts and 1 tsp. vanilla. Then spread between layers. Frost with marshmallow icing or 7 minute frosting or other white frosting. Decorate cake. Mrs. Janet Warren SWEDISH CAKE th 1 cup sugar d 1/4 lb. margarine · 1 No. 2 can pineapple, drained (save juice) 1 cup nuts 1 box vanilla wafers 1 box red Jell-o (use 1 cup hot water and • 1 cup pineapple juice that was saved) Blend sugar and margarine; add pineapple and nuts. Line 7 x 11 pan with wafers, then mixture, then another layer of wafers. Chill
  - Jell-o until just slightly thickened. Pour Jell-o
  - . over top. Chill.

#### Loretta Ziegler

#### VERY BEST FRUIT CAKE

- · 2 lbs. candied cherries, green and red
  - 1/2 lb. pecans
- 1/2 lb. walnut meats
- 1 1/2 cups sugar
- 1 tsp. baking powder
- 1 1/4 lb. pitted dates, cut in 3 pieces
- 1 lb. candied pineapple (white, red and
- green, cut in chunks)
- 1 lb. Brazil nuts

Continued

1 1/2 cups flour 1/2 tsp. salt 4 large eggs

Leave nuts and all fruit whole, except dates and pineapple. Beat eggs good. Mix salt, flour, sugar and baking powder. Add to eggs. Mix well. Add to fruit and mix well. Pack into well greased wax paper lined small loaf tins. Bake 1 1/2 hours at 250°.

Mrs. Edward Adler

#### SWEET CREAM CAKE

Break 2 eggs in a cup. Then pour in sweet cream until full. Do this twice. Beat well. Sift together 2 cups of flour, 2 cups of sugar, 2 large teaspoons of baking powder. Beat this into the first mixture. Add 1 teaspoon vanilla. Bake in layers at 325° or 350°. (It depends on the oven.) Frost with whipped cream or a 7 minute frosting. Sprinkle with coconut.

> Helen Heimbecker This was one of my favorites on the farm.

**TOFFEE BAR CAKE** 

Sift:

2 cups flour 1 tsp. baking soda 1/2 tsp. salt

Cream together: 1/2 cup butter 2 cups brown sugar

1 egg

1 cup milk

Mix together alternately with milk. On top cut up coarsely: 6 Heath candy bars, 1/2 cup nuts. Bake 350°, 25 to 30 minutes.

Mrs. Ray Laufenberg

#### **BUTTER FROSTING**

1 cup milk

3 Tbsp. flour

1 cup sugar (granulated or powdered) 1 cup butter or margarine

Combine milk and flour and stir over heat until thick. Set aside to cool. Beat sugar and butter until creamy with mixer. Mix the flour combination with the sugar combination by hand until well blended. Then frost. This can be made as a chocolate frosting by adding a square of unsweetened chocolate (shredded) to flour and milk mixture when heating.

#### CHOCOLATE FROSTING

1 cup sugar 1/4 cup cocoa

1/4 cup milk

1 tsp. vanilla 1/4 cup butter

Mix ingredients together and bring to a boil. Boil one minute. Remove from heat. Beat until it begins to harden.

Mrs. Richard D. Jansen

#### CHOCOLATE FROSTING

- 1 egg 1/4 cup milk 1/2 tsp. vanilla 2 squares chocolate, melted
- 1 Tbsp. soft butter

Beat together as listed. Put dish in cold water and beat until ready for cake. If it's too thin, add a little powdered sugar.

Mrs. Henry Acker

#### CREAMY CHOCOLATE FROSTING

- 2 1/2 cups sifted confectioners' sugar
- 1 egg, unbeaten
- 2 Tbsp. water
- 1/4 cup gran. sugar
- 1/4 tsp. salt
- 1/2 cup shortening
- 1 tsp. vanilla 2 sq. chocolate, melted

Combine confectioners' sugar and egg in

mixing bowl. Combine water, granulated sugar, and salt in small saucepan. Stir over medium heat until sugar is dissolved. Boil for 1 min. (without stirring). Add slowly to the egg mixture, beating constantly. Add shortening, vanilla, and chocolate and beat until creamy. Spread on cake.

Mrs. Jerome Watzke

#### **CREAMY CARAMEL FROSTING**

1/2 cup (1 stick) butter or margarine 1 cup firmly packed brown sugar

1/4 cup milk 1/2 tsp. vanilla

2 cups sifted powdered sugar (approx.)

Melt butter or margarine in a large heavy saucepan. Add brown sugar. Bring to a boil and boil 2 min. over low heat, stirring constantly. Add milk, stir until mixture comes to a boil again. Remove from heat. Cool.

Stir in vanilla. Slowly add powdered sugar beating after each addition. Continue to beat until thick enough to spread.

Mrs. Peter Miller, Sr.

#### **CREAMY WHITE FROSTING**

2 egg whites

- 1/4 tsp. salt
- 1/4 cup sugar
- 3/4 cup Karo Syrup (red label)
- 1 1/4 tsp. vanilla
- Beat egg whites and salt. Gradually add
- sugar beating until smooth and glossy. Continue beating and add Karo Syrup, a
- little at a time, beating thoroughly after
- each addition until frosting is at a peak.
- Fold in vanilla.

Mrs. Herbert Statz

#### GOOD CHOCOLATE FROSTING

- 1 cup powdered sugar
- 1/4 cup milk
- 1 egg

Beat these ingredients lightly. Melt 2 squares unsweetened chocolate with 4 Tbsp. butter.

- Add to above. Add 1 tsp. vanilla. Set bowl
- in ice cubes and water in sink. Beat at high
- speed until it forms peaks.

Loretta Ziegler

#### FROSTING LIKE WHIPPED CREAM

- 1/4 cup flour
- 1 cup milk
- Cook and cool.
- 1/2 cup oleo
- 1/2 cup white shortening
- 1 cup white sugar
- 2 tsp. vanilla pinch of salt
- Beat this real hard. Combine and beat together.

Eldora Zellmer

#### WHIPPED CHOCOLATE FROSTING

- 2 cups powdered sugar
- 1/2 cup milk
- 2 whole eggs
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 4 sqs. bitter chocolate
- 6 Tbsp. butter

1 cup powdered sugar



## ARCHIVAL ANECDOTES

Place sugar, milk, eggs, salt and vanilla in a	ARCHIVAL ANECDOTES		
bowl over ice water. Stir until eggs are broken. Melt chocolate and butter together, add to first mixture. Beat until it holds its shape. Spread on <i>cold</i> cake.	Application of pure turpentine is an heroic but effectual disinfectant of open cuts and sores.		
Jean Dahlk	•		
UNCOOKED CHOCOLATE FROSTING 1/3 cup butter, softened 1 1/2 cups powdered sugar	Mustard plasters were made by mixing one-third flour with two-thirds dry mustard and the white of an egg.		
2 squares chocolate, melted 1 tsp. vanilla 1 egg, unbeaten	A breakfast of "common doings" was corn bread and bacon.		
Place in small electric mixing bowl and mix. Will spread over loaf or one two-layer cake. Remains soft.	Chewing gum was the rosin from spruce trees and teaberry leaves.		
Mrs. Ralph W. Arnold			
POWDERED SUGAR FROSTING			
(No measure) 1 lb. box powdered sugar 1 stick butter (or oleo)			
2 egg whites Flavoring of your choice (vanilla, cocoa, etc.)			
Beat well, store in tupperware bowl in refrigerator. Keeps for weeks and is ready for use when needed. Good for spread on graham crackers for quick snack for children.			
Mrs. Richard Schmitz			
12			
SMOOTH'N CREAMY FROSTING			
1 pkg. (4 serving size) Jell-o instant pudding 1/4 cup powdered sugar 1 cup cold milk 1 container (8 oz.) Cool Whip			
Combine pudding mix, sugar, and milk in a large bowl. Beat slowly with rotary beater at lowest speed for about 1 minute. Fold in Cool Whip and spread on cake. Makes about 4 cups or enough for two 9-inch layers.			
Frosted cake should be refrigerated. This is our family birthday cake favorite.			
Mary Raemisch			
WARTIME FROSTING			
Boil 1 cup of maple syrup until it spins a thread. Beat white of 1 egg well and pour hot syrup over it, beating constantly. When it thickens, spread on cake.			

## MY FAVORITE RECIPES





A

V

CANDIED CREATIONS

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\$1,000 Fudge ......49 Can't Fail Easy Delicious Fudge Balls .....47



**BOLOGNA CANDY** 

Cook to hard ball stage:

1 cup milk

2 cups sugar

1 cup chopped dates

Remove from heat, add and beat well:

1 tsp. vanilla

1 cup coconut

1 cup chopped nuts

Roll into ring 1 1/2 inches in diameter in a damp towel. Let set until firm. Slice and serve.

Generations of Zieglers have enjoyed this candy.

Mrs. Louis Ziegler

#### CAN'T FAIL EASY DELICIOUS FUDGE BALLS

2 lbs. of dipping chocolate

1 oz. of cocoa butter

Melt these two together in the top of a double boiler. Let cool for 45 to 60 minutes.

Then whip 2 1/2 pints of whipping cream until stiff. Add one tsp. vanilla. Blend in chocolate mixture and put all in refrigerator for a couple hours, until firm.

Then roll in balls like a walnut and, if you wish, roll in nut meats or coconut. They melt in your mouth.

Mrs. Barbara Dresen

#### CHOCOLATE MARSHMALLOW CANDY

Melt slowly over water 1 lb. dipping chocolate and 1/2 lb. butter. Add 1 1/2 lb. cut marshmallows and 1 cup nuts. Stir until coated. Pack into large loaf pan lined with wax paper. Refrigerate. Cut in 1 inch squares after it has been chilled. It is easy to make.

Mrs. Barbara Dresen

#### . DATE BALLS

1/2 cup butter 3/4 cup sugar 8 oz. pkg. dates (cut up) 1 egg 1 Tbsp. milk 1/2 tsp. salt 1/2 tsp. vanilla 1/2 cup pecans 2 cups Rice Krispies

Melt butter, add sugar and dates. Stir till mixture boils. Boil 2 minutes and keep stirring. Remove from stove. Beat in egg, milk and salt. Return to stove, bring to boil, remove and add 1/2 tsp. vanilla, 1/2 cup pecans, 2 cups rice krispies. When cool form into balls the size of walnuts and roll in angel flake coconut. Store in refrigerator two weeks. When making the balls, slightly dampen hands.

Mrs. Diana C. Long

#### CHOCOLATE FUDGE

- 3 cups sugar 1/4 cup butter 1 1/2 tsp. vanilla 1/3 to 1/2 cup cocoa 1/4 cup light corn syrup 1/2 cup nut meats
- 1/2 cup milk

1/2 cup cream

Mix sugar and cocoa. Add syrup, milk and cream. Boil to soft-ball stage. Do not stir while it is boiling. Keep sides in with silver knife. Add butter and let cool (without stirring) until bottom of pan feels quite warm to hand. Add nuts and vanilla. Beat until the mixture loses its shine. Turn in buttered pan · - about 9 x 9.

Mrs. Herbert Becker

#### **CHOCOLATE PRETZELS**

Melt 1 pound dark or white dipping chocolate in a double boiler. Dip loop pretzels in chocolate. Place on a cookie sheet to harden. Place in an air-tight container. Keeps in the refrigerator indefinitely.

Virginia Adler

#### COOKIES OR CANDY (BON BONS)

•	1 1/2 cups peanut butter
	2 cups chopped dates
	2 cups chopped walnuts
	2 cups coconut
•	2 large eggs
	2 cups powdered sugar
	1 12 oz. pkg. chocolate chips
	1/4 cup parafin
•	Mix together. Start by adding powdered
•	sugar and peanut butter to eggs. Form into
•	balls. Then dip into chocolate that is melted

over hot water. Chocolate includes one l2 oz. package of chocolate chips and 1/4 cup parafin. Put ball on warm fork and dip into chocolate. Do not use over 1/4 cup parafin in chocolate.

Mrs. Vincent A. Endres

#### EASY PEANUT BRITTLE

2 cups sugar

1 cup white Karo syrup

- 2 cups or 1 lb. raw Spanish peanuts
- dash of salt
- 1/2 tsp. vanilla

1 Tbsp. butter

1 1/2 tsp. soda

Combine sugar, syrup, peanuts, salt, vanilla and butter. Cook to hard crack stage or 290°. Remove from heat, add soda and mix well. Pour onto buttered cookie sheet and spread very thin. Cool and break into pieces.

Mrs. Alice Statz

#### **EVANGELINE'S CREMES**

#### 1/2 cup butter

1/4 cup sugar

- 2 squares chocolate
- 1 tsp. vanilla
- 1 egg
- 1 pkg. (3 3/4) instant vanilla pudding
- 2 cups sifted confectioners sugar
- 1 (6 oz.) pkg. semi-sweet chocolate morsels 2 Tbsp. butter
- 2 cups crushed graham cracker crumbs
- . 1 cup flaked coconut
- 1/2 cup nuts (finely chopped)
- 1/2 cup butter
- · 3 Tbsp. milk

Combine first 4 ingredients in pan and stir until melted. Add egg and mix well. Blend in crumbs and coconut. Press in buttered pan, 9 inch square.

Cream 1/2 cup butter well. Stir in milk, sugar, and pudding mixture. Beat until fluffy. Spread evenly over crust. Chill until firm.

Melt chocolate and the butter together and spread over pudding layer. Chill. Cut into 2 x 3/4 inch bars. Store in refrigerator until you serve and keep in cold place when not . serving as these are not baked bars and will get soft if not kept cool. Makes 44 candy bars.

Evangeline Raemisch

#### HOPSCOTCH CANDY

Melt 1 pkg. (6 oz.) butterscotch morsels over hot (not boiling) water and stir in 1/2 cup peanut butter. Mix 1 can (3 oz.) chow mein noodles and 2 cups miniature marshmallows in large bowl. Add butterscotch mixture and mix thoroughly. Drop by heaping teaspoonful onto waxed paperlined cookie sheets and chill till set. Yield: 30. Or spread mixture evenly in greased 9 in. sq. pan. Chill till set. Cut in 1 1/2 in. squares. Yield: 36.

Mrs. Bernard Ballweg

#### DUTCH CHOCOLATE BALLS

#### 1/2 lb. butter, melted

- 1/2 lb. graham crackers, crushed
- 1/2 cup peanut butter
- 2 cups flaked coconut
- 1 cup nuts
- 2 cups powdered sugar
- 1 tsp. vanilla

Mix and roll in balls. Refrigerate until cold. Dip in 1 cup chocolate chips and 1 cup butterscotch chips melted, in double boiler keeping it warm (not hot) while dipping. Use toothpicks for dipping the balls in the chocolate.

Mrs. Adam Kohlman

#### **FUDGE MELTAWAYS**

1/2 cup butter 1 oz. unsweetened chocolate 1/4 cup granulated sugar 1 tsp. vanilla 1 egg beaten 2 cups graham cracker crumbs 1 cup coconut (optional) 1/2 cup chopped nuts 1/4 cup butter 1 Tbsp. milk or cream 2 cups sifted powdered sugar 1 tsp. vanilla 1 1/2 sq. unsweetened chocolate Melt 1/2 cup butter and 1 oz. chocolate in

saucepan. Blend granulated sugar, 1 tsp. vanilla, egg, crumbs, coconut and nuts into butter-chocolate mixture. Mix well and press into ungreased baking dish, 11 1/2 x 7 1/2 x 1 1/2. Refrigerate. Mix 1/4 cup butter, milk, powdered sugar and 1 tsp.

vanilla. Spread over crumb mixture. Chill. Melt 1 1/2 oz. chocolate and spread evenly over chilled filling. Chill again. Cut into tiny squares before completely firm.

#### Janice Schwab

#### MASHED POTATO CANDY

3/4 cup mashed potatoes	•
(instant potatoes work very well)	•
1 - 16 oz. pkg. flaked coconut	
1 - 16 oz. pkg. sifted powdered sugar 1 tsp. vanilla	
Combine ingredients and roll into small	•
balls. Chill for 1 hour.	
Chocolate Coating:	
2 cups chocolate chips	
4 sq. unsweetened chocolate	
1/3 bar parafine wax	
Melt in top of double boiler and beat until	
smooth. Dip balls in chocolate mixture to	•
coat. Keep in airtight container and store in refrigerator.	
0	•

Mrs. Louis Ziegler

#### MOLASSES STICK CANDY

1 qt. good molasses 1 cup sugar 1/2 cup vinegar Butter, size of an egg 1 tsp. saleratus (soda)

Dissolve sugar in vinegar, mix with molasses and boil, stirring often until it hardens when dropped in cold water. Stir in butter and soda, the latter dissolved in hot water. Flavor to taste; give one final stir and pour into buttered dish.

As it cools, cut into squares for taffy, or while soft to handle, pull squares using only the buttered tips of your fingers for that purpose.

#### **ENGLISH TOFFEE**

1 cup sugar	1 tsp. vanilla
1/2 lb. butter	3 small plain
2 Tbsp. water	Hershey bars
3/4 cup chopped p	ecans

Place first four ingredients in a saucepan and cook until brown (about 10 minutes) stirring all the time to prevent burning. Pour into a buttered fudge pan. Lay Hershey bars across the hot mass and spread. Sprinkle pecans over top. Cool and break into pieces.

Mrs. Pat Elliott

**ENGLISH TOFFEE CANDY** 

1 cup butter

1 cup sugar 1 cup nuts, chopped

Put all in saucepan. Cook until brown, stir

constantly. Spread on thin baking sheet. Put three milk chocolate bars on top while hot

and spread. Break in pieces when cool.

Very good.

#### Mrs. Betty Barbian Mrs. Ralph Arnold

#### 5<sup>#</sup> FUDGE

4 1/2 cups sugar

1-8 oz. can evaporated milk

1/2 cup butter

1/2 tsp. salt

Cook this, stirring at full boil for 5 or 6 min. Remove from fire and stir in:

12 oz. Hershey bar-small bits

12 oz. choc chips

- 2 tsp. vanilla
- 1 1/2 cups chopped nuts
- Stir rapidly until melted, then stir in 1-8 oz jar marshmallow cream. Put in greased
- pans, chill and cut.

Dawn Fleiner

#### HARD CANDY

1/3 cup Karo syrup

1/2 cup water

1 cup sugar

1/2 tsp. flavoring

salt

food coloring

Boil syrup, sugar, and water, and a dash of salt to the hard ball stage. Add flavoring (peppermint, cinnamon, spearmint, etc.) and pour onto greased cookie sheet. Cut edges with scissors and form into small balls. Roll balls in powdered sugar. Continue cutting edges until finished.

Mrs. Nancy Vanderploeg



#### MOTHER ZEMAN'S CANDY

6 cups sugar 1/3 lb. butter 16-oz. bottle white syrup 3 cans evaporated milk, small

Boil this for 20 minutes. (Start on high and turn down to low.) Add 2 cups hickory nuts and continue boiling until it forms soft ball when dropped in very cold water. Remove from heat and add 1 tsp. vanilla. Beat until it's ready to pour in pan. Makes a large batch.

Lois Zeman

#### POTATO CANDY

3/4 cup mashed potatoes

1 1/2 cups sugar

1 tsp. lemon extract

2 cups corn flakes

1 cup chopped peanuts

pinch of salt

Gradually cook sugar into potatoes. When dissolved add other ingredients. Blend well. Chill till firm.

Mrs. Charles Greiber

#### **ROCKY ROAD FUDGE**

1/2 lb. chunk milk chocolate
8 oz. pkg. Baker's semi-sweet choc.
1/4 lb. butter
1/2 lb. miniature marshmallows (colored marshmallows)
dash of salt
1/2 tsp. vanilla
1 cup cut-up walnuts

Cut up chunk chocolate and cut semi sweet bars in half and melt in double boiler, over boiling water. When chocolate is almost melted put in butter and let melt - take off fire and add 1 cup cut up walnuts, salt and vanilla. Then add marshmallows and stir quickly so they don't melt. Pour into cake pan and let cool; then cut.

Mrs. Deena C. Stewart

#### \$1,000 FUDGE

4 1/4 cups sugar large can condensed milk
1/3 cup butter
2 tsp. vanilla
12 oz. Hershey bar
12 oz. chocolate chips
1/2 pt. marshmallow creme
nuts

nuts

Boil 5 1/2 minutes: sugar, condensed milk and butter. Remove from stove and add Hershey bar, chocolate chips, marshmallow
cream, vanilla and nuts. Stir only enough to
mix above ingredients. Don't beat. Pour into pan and cool.

Mrs. Diana C. Long

#### PULLED CREAM CANDY

3 cups sugar

1 cup mi1k

1 Tbsp. vanilla

Mix milk and sugar. Stir over heat only until sugar dissolves. Bring to a gentle boil. Do not stir while mixture is boiling. Wipe sides of pan with wet candy brush or wet gauze wrapped on a fork. Cook until 285° or until a small amount will crack when dropped in cold water. Pour (do not scrape) into well buttered pie pans. Place pans in water till it cools enough to pull. Add vanilla. Butter fingers as necessary to prevent sticking and pull until it turns white. Before it turns to sugar cut in pieces and place on buttered plate. Let stand until it creams like mints.

This recipe came from my husband's aunt. She doesn't remember where she got it, but has been making it for 70 years.

Mrs. R. D. McVicar

#### **TWO FLAVOR FUDGE**

2 cups firmly packed brown sugar
1 cup granulated sugar
1 cup evaporated mi1k
1/2 cup butter
Combine, bring to boil over moderate heat,
stirring frequently. Boil for 15 minutes, stirring
occasionally. Remove from heat and add:

1 jar marshmallow creme (5 to 10 oz. jar)

- 1 6 oz. pkg. chocolate chips
- 1 6 oz. pkg. butterscotch chips

1 cup walnuts

1 tsp. vanilla

Stir until morsels are melted. Pour into greased 9 inch square pan. Chill until firm. Yield: About 2 1/2 pounds.

Mrs. Nancy Vanderploeg

#### **ROCK CANDY**

4 cups sugar

1 cup white Karo syrup

1 cup water

.

Combine above ingredients and boil to hard crack (310°). Add 1 dram of any pure oil flavoring (you can get it at the drugstore – spearmint, clove, anise, peppermint, orange, etc.) and food coloring of desired color. Lay aluminum foil over table or counter. Sift powdered sugar over foil. On this surface, pour above mixture in ribbon fashion. Allow to cool slightly. Score in 1 inch pieces and break apart when completely cooled. In order to remove the sharp edges from the candy, shake in colander or sifter. These small pieces could be used to decorate a cake.

Sharon Zindars

#### ROCKY ROAD CANDY

Butter a 9 x 9 in. pan and sprinkle nutmeats on the bottom - about 3/4 cup. Take 2 cups sugar, 1 cup evaporated milk, 1/4 tsp. salt. Bring to a rolling boil (228°) stirring all the time. Add 1 tsp. vanilla and 1 large (12 oz. ) pkg. chocolate chips. Mix well. Pour 1/2 of mixture over nutmeats. Over that put 2 cups miniature marshmallows and pour remaining mixture over them. (This sets up very fast so have everything ready before you start boiling the mixture.)

Mrs. Bernard Ballweg

#### SAUERKRAUT CANDY

3/4 cup cream

3/4 cup brown sugar

6 Tbsp. corn syrup

2 Tbsp. butter

Cook to soft ball stage, remove from heat and stir in: 3 cups coconut. Drop from

and stil in. 5 cups coconut.

spoon onto wax paper.

Mrs. Louis Ziegler

#### SPONGE CANDY

1 cup sugar

1 cup dark corn syrup

1 Tbsp. vinegar

1 Tbsp. baking soda

Combine sugar, syrup and vinegar in heavy saucepan. Cook over medium heat, stirring, until sugar dissolves . Continue cooking without stirring to  $300^{\circ}$  on candy thermometer or until hard crack stage (becomes brittle in cold water). Remove from heat and quickly stir in soda. Mix well. Pour into a lightly buttered 9 x 9 x 2 inch pan. Candy will spread itself. When cool, break into pieces. Can be dipped in melted chocolate if desired.

Mrs. James Buchanan

#### MILLION DOLLAR FUDGE

4 1/2 cups sugar 1/4 lb. butter or margarine 1 lg. can condensed milk

Boil 5 minutes - stir constantly. Remove from fire and add:

2 pkg. choc. chips *or* 1 lg. pkg. 1 lb. marshmallows *or* 

1 pt. marshmallow creme

12 to 16 oz. Hershey bar

Beat until smooth and add chopped nuts. Pour into buttered cookie sheet. Makes about 4 lbs.

Mary Weisensel

#### **ROCK CANDY**

3 l/2 cups sugar 1 cup water 1 cup light corn syrup

Cook to 290°, take off stove and add 1 tsp. oil and food coloring. When I made it, I spread waxed paper on the table and sprinkled powdered sugar on the paper. Then I spread the candy in ribbons and sprinkled again with powdered sugar. Cut with a scissors as soon as it starts to set. Store each flavor separately until you are ready to use.

Flavors:

Spearmint - dark green Cacia Oil - cinnamon red Wintergreen - green Sasafras - blue Cloves - brown Anise - black Lemon - yellow Orange - orange Peppermint - white

Mrs. Diana C. Long

#### SWEET CHOCOLATE FUDGE

1 lb. milk chocolate

1/4 lb. butter

10 marshmallows (cut)

1 cup chopped nuts

Melt chocolate above boiling water and when nearly melted, add butter. Add nuts and marshmallows. Pour in buttered 9" square pan. Cut when chilled.

Mrs. Jim Kaltenberg

#### SEA FOAM CANDY

- 3 cups sugar
- 1 cup water
- 1/2 cup white corn syrup
- 1/2 cup nut meats
- beaten white of two eggs

Boil water, sugar, and syrup together until hard ball stage or threads. Beat into the beaten egg whites until it can be dropped by a teaspoon. Fold in nutmeats or put on top of each piece.

G. E. Hyslop

#### SEA FOAM CANDY

2 l/3 cups sugar

1/2 cup white syrup

1/2 cup water

1/4 tsp. salt

Boil until it forms a hard boil when dropped in cold water. Beat 2 egg whites stiff, then pour very slowly together and beat. Add 1 tsp. vanilla and 1/2 cup nuts.

Mrs. Ray Laufenberg

#### MOCHA TRUFFLES

2 (12 oz.) pkg. semi-sweet chocolate chips

- 1 pkg. (8 oz.) cream cheese, softened
- 3 Tbsp. instant coffee granuals
- 2 tsp. water
- . 1 lb. dark chocolate
- confectionery coating
- In a microwafe-safe bowl or double boiler, melt chocolate chips. Add cream cheese, coffee and water. Mix well and chill till firm enough to shape. Shape into 1 inch balls,
- place on wax paper and chill till firm. Melt
- chocolate coating in microwave or double
- · boiler. Dip balls and place on wax paper to
  - harden. Yield: approx. 5 doz.

Barb Adler

#### PEANUT BUTTER BALLS

- 2 cups graham crackers
- 2 cups crunchy peanut butter
- <sup>•</sup> 2 cups powdered sugar
- Put in large bowl. Mix 3 ingredients all
- together. Melt 1 stick oleo. Slowly pour over
- mixture in bowl. Mix well and make one
- big ball. Line 2 or 3 cookie sheets with tin
  - foil and roll into tiny balls. Dip in melted
- chocolate and set on waxed paper to cool and harden.

Rosina Karls

#### **ARCHIVAL ANECDOTES**

A moderate amount of candy eaten directly after a hearty meal should not prove injurious to any healthy person. Candies such as hoarhound drops, peppermint sticks, maple sugar, slippery elm ropes and anise are good.

Castor oil was a common remedy for many ills and some wonder if its indiscriminate usage may not have killed as many as it cured. The oil was shipped all over the world and used also for industrial purposes, as a lubricant.



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#### **CANDIED DILL PICKLES**

1 tsp. alum

2 cups sugar 1 cup vinegar

i cup vinegar

12 dill pickles (sliced)

Combine sugar, vinegar and alum. Heat and stir until sugar is dissolved. Cool. Pour when cooled over sliced dill pickles. Refrigerate several days before using.

#### Betty McFarland

#### CHRISTMAS JAM

1 pkg. (11 oz.) dried apricots 1 can (30 oz.) pineapple tidbits 3 1/2 cups water 1 jar (8 oz.) maraschino cherries

6 cups sugar

In large saucepan, combine apricots, pineapple and syrup, water and cherry syrup. Let stand 1 hour. Cook slowly until apricots are tender. Add sugar and cook slowly, stirring often, until thick and clear (216°) on candy thermometer. Add cherries, cut in quarters, and cook a few minutes longer (220°). Pour into jars and freeze. Makes 6 half-pint jars.

(Ingredients are available all year.)

#### Betty Ripp

#### **CHUNK PICKLES**

Wash large cucumbers. Put in a brine of 1 cup pickling salt to a gallon of water for 2 days. Drain. Let stand in clear water for 2 days. Fifth day, cut in chunks and let simmer 1/2 hour in 1 part water and 1 part vinegar and a lump of alum. Take out of this and put in jars and cover with syrup of:

3 cups sugar

1 cup vinegar

- 1 cup water
- 1/2 cup whole allspice

a stick of cinnamon

Boil mixture for 3 minutes and seal hot.

#### Mrs. Henry Acker

#### CHUNK PICKLES

1 gallon pickles, cut in chunks, put into stone jar. Cover with boiling water and 3/4 cup bulk salt. Let stand overnight. In morning drain. Rinse; make a brine and boil:

1 pint vinegar

- 3 qts. water
- 1 Tbsp. powdered alum
- 1 Tbsp. turmeric

Add pickles, simmer till glossy about 20 minutes. Take pickle from solution and throw solution away. Pack pickles in jars, add spry dill. Cover with brine made of:

- 1 pint vinegar
- 1 pint water

4 cups sugar

Boil together. Cover pickles in jar and seal.

#### Barbara Bernards

#### CORN RELISH

- 1 doz. ears of corn small head of cabbage or some celery
- 2 red or green peppers
- 4 onions
- 1 1/2 Tbsp. salt
- 1 Tbsp. mustard
- 1 Tbsp. celery seed
- 1 cup sugar
- 1 qt. vinegar

Chop corn, cabbage, celery, peppers, and onions. Mix dry ingredients, add vinegar, and boil 30 minutes. Fill in hot sterilized jars.

Mrs. Irene Ripp

#### CORN RELISH

- 1 doz. ears of corn, cut off without scraping
  - 3 green peppers, cut up
- · 3 red peppers, cut up
- . 3 bunches celery, cut up
- 2 1/2 cups vinegar
- <sup>•</sup> 1 1/2 cups sugar
- · 1 tsp. salt (approximately)

 Cook this all for 15 minutes. Put in jars and seal. Very good.

Mrs. Dora Miller

#### **CRANBERRY-ORANGE RELISH**

- 1 sm. orange 1 (12 oz.) pkg. (3 cups) fresh or
- frozen cranberries
- 1 1/4 cups sugar
- 1 (3 oz.) pkg. raspberry Jell-o
- Make this quick and easy relish in the food processor or blender.
- food processor or blender.
- Cut unpeeled orange into eighths. Place orange and cranberries in food processor;
- grind. Stir in sugar and Jell-o. Refrigerate
- several hours to blend flavors. Store in
- refrigerator. Yield: 3 cups.
- *Tip*: To prepare relish in blender, grind half of ingredients at a time.
  - Mrs. Paul Bernards

#### **CUCUMBER RELISH**

- 15 large peeled cucumbers
- 6 large onions
- 3 green peppers
- · 2 red peppers
- 2 bunches celery
- 1 Tbsp. turmeric powder
- Grind all, sprinkle with a little salt. Let
- stand 1/2 hour and drain. Add:
- 2 1/2 cups cider vinegar
- 4 cups sugar
- 4 tsp. celery seed
- 4 tsp. mustard seed
- 1 Tbsp. tumeric powder
- 1 tsp. cinnamon

Stir all together. Boil about 1/2 hr. or till vegetables are cooked. Put in jars and seal. Makes about 8 pts.

#### Mrs. Franklin Roessler

#### CUCUMBER RELISH

Pare, remove seeds and grind enough large cucumbers to make 5 pints or more. Add 3 Tbsp. salt - let stand 1 hour. Drain.

#### Cook:

- 2 Tbsp. celery seed
- 2 Tbsp. mustard seed
- 2 cups vinegar
- · 2 cups sugar
- Add drained cucumber and cook 10 minutes. Can and seal.

Mrs. Art Manthey

#### **4 P PRESERVES**

2 pears, 2 peaches, 1 small can of crushed pineapple, 4 blue plums. Peel peaches, but do not peel plums. Put through food chopper, not too fine. Cup for cup sugar and fruit. Cook slowly until done (about 20 minutes). Does not get very thick. Recipe can be doubled.

Mrs. Albin Ziegler

#### **DILL PICKLES**

8 cups water 2 cups vinegar 1/2 cup salt 1/4 tsp. alum

Boil and pour over pickles. Add dill and seal.

Mrs. Math Frederick

#### GARLIC DILL PICKLES

Put pickles in jar with dill and alum about the size of a hickory nut.

Boil for a few minutes: 1 qt. white vinegar 3 qt. of water 1 cup salt (not iodized)

a little section of garlic

Pour over pickles while hot and seal.

Mrs. Elizabeth Kalscheur Mrs. Henry Acker

#### GERMAN STYLE CUCUMBERS

3 cucumbers, peeled, scored and thinly sliced or 1 head shredded cabbage
1 large onion thinly sliced salt
1/4 cup salad oil
1/4 cup vinegar
1 cup sour cream
pepper - parsley - paprika

Alternate layers of cucumbers or cabbage with onion, sprinkling each layer with salt. Cover with ice water and refrigerate several hours. Drain and rinse under cold running water. Cover with oil and vinegar. Marinate in refrigerator several hrs. Drain. Fold in sour cream and season with pepper to taste. Garnish with parsley and sprinkle with paprika.

Mrs. William A. Curran

#### **GRAPE CONSERVE**

- 2 qts. stemmed grapes
- 1 1/2 lbs. raisins 3 oranges
- · 1/2 lb. nuts

Grapes for conserve should not be over ripe. Wash the grapes and separate the pulp from the skins. Cook the pulp until soft and press thru a sieve. Remove pulp and juice from the oranges, and add to the grape skins, pulp and raisins. Measure and add an equal amount of sugar. Simmer until ready to jell; add nuts if desired, broken in pieces and pour into sterilized glasses. Cover with melted paraffin.

#### This recipe is about 75 years old.

#### Mrs. Kenneth Shaw

#### INDIAN RELISH

2 heads cabbage
12 onions
8 carrots
1/2 cup salt sprinkled over and let stand 2 hrs.
Boil:
6 cups sugar
1 tsp. mustard seed
6 cups vinegar
1 tsp. celery seed
Pour this over the above mixture. No cooking and no sealing necessary.

Mrs. Robert Bernards

#### **ICICLE SLICES**

- 14 long cucumbers
- 1 qt. vinegar
- · 8 cups sugar
- 2 Tbsp. pickling spices
- 2 Tbsp. salt

Wash cucumbers and drain thoroughly.

Place in a stone crock. Pour 4 to 6 quarts of boiling water over cucumbers each day. On fifth day, slice into 1/4 inch slices. Combine vinegar, sugar, pickling spices, and salt in a saucepan and bring to a boil.

Pour over cut cucumbers for four successive mornings, draining each day and bringing to a boil. On the last day, pack slices into hot sterilized jars and cover with boiling syrup. Seal and store. For dill pickles, add one teaspoon dill seed.

Blanche Hart Ireland

#### HOT DOG RELISH

- 3 doz. green tomatoes
- 4 onions medium size
- 3 green peppers
- 3 red peppers
- 4 Tbsp. salt
- 4 cups sugar
- 3 cups vinegar
- 1 tsp. dry mustard
- 1 tsp. allspice

Grind peppers and onions and salt down with the salt and let stand 4 hours, then drain. Place vinegar and sugar in saucepan. When boiling add chopped vegetables and spice. Boil 10 minutes and seal at once in hot jars.

Mrs. Dora Miller

#### **GREEN TOMATO PICKLES**

Slice 1 peck green tomatoes and 6 large onions. Sprinkle on 1 cup salt and let sit over night. In morning drain. Then boil them until tender and drain again.

Prepare a syrup of:

- 3 lbs. sugar (6 3/4 cups)
- 1/2 oz. allspice
- 1 oz. cinnamon
- 1 oz. cloves
- 1 qt. vinegar

Boil and pour over the tomatoes. Pack in jars and seal while hot. Makes approximately 7 quarts.

Mary Paulson

#### **GREEN TOMATO MINCE**

1 peck of green tomatoes. Chop or grind and drain off juice. Add 1/2 cup water and 1/2 cup cider vinegar.

- 2 Tbsp. salt and cinnamon
- 1 1/2 Tbsp. allspice
- 2 cups fine applesauce

Cook until thick and add 2 Tbsp. of raisins. Put in jars and seal.

Cecilia Klein



PRESERVES				
1-2-3 BEET PICKLES	SAUERKRAUT RELISH	Cut the fish in 1 inch pieces. When juice		
1 cup water	1 large can sauerkraut (rinsed)	begins to boil, add the fish (one layer at a		
2 cups vinegar	1 cup celery (diced)	time) and boil for 3 minutes. Pack in jar or		
3 cups sugar	1 cup onion (grated)	crock and let them jell.		
Add about 1 Tbsp. pickling spices and bring	3/4 cup green pepper	Mrs. Wm. Statz		
to a boil. Add cooked and peeled beets and	1 small can red pimento (drained, dried & chopped)			
bring to a boil again. Eat now or can them.	Boil 2 cups sugar and 1 cup vinegar for	SAUERKRAUT RELISH		
Erma Fredrickson	2 minutes. Pour over above ingredients and	· 2 cups sauerkraut (drained)		
· · · · · · · · · · · · · · · · · · ·	let stand 24 hours or more.	1 cup celery (cut fine)		
LEMON-CARROT MARMALADE		2 medium onions (chopped fine)		
12 large carrots, grated (9 cups)	Mrs. Larry Thornton	1 green pepper (a part of it chopped fine)		
9 cups sugar		· 2 Tbsp. large pimentos (in cans at store		
juice of 3 lemons	RELISH	. cut fine)		
juice of 1 orange	10 large pickles	1 cup sugar		
1/3 tsp. salt	3 large onions	Sprinkle over sauerkraut and stir well with:		
Scrape carrots and grate coarsely, add sugar	3 red and 3 green peppers	1/2 cup salad oil		
(use equal amounts carrots and sugar). Let	1 tsp. salt	1/4 cup white vinegar		
stand overnight. Add fruit juice and salt.	Let this stand overnight. In the morning	Mix all well. Put in glass jars, refrigerate		
Bring to a boil and simmer 2 hrs. Stir often,	drain. Make a syrup of:	• and use with any roasts or brats at meals.		
and skim when necessary. Seal in hot, steril-	· 2 cups vinegar	Delicious, very good.		
ized glasses. Makes about 11 (6 oz.) glasses.	1 1/2 cups sugar			
Orange and lemon peel sliced very thin	1 Tbsp. celery seed	. Mrs. Peter Meffert		
without any of the white membrane, makes	1 Tbsp. mustard seed	•		
a nice addition.	Cook syrup 15 min. then add cucumber	. SWEET CHUNK PICKLES		
Diane Zander	mixture. Boil 10 min. and seal. (Baby food	. 30 medium cucumbers		
	jars are very good for this. Be sure that you	4 Tbsp. lump alum (heaping)		
	leave them in boiling water till you fill them	Syrup:		
PICKLED APPLES	so they will seal.)	1 qt. dark vinegar		
Boil together:	Mrs. Lawrence Wagner	· 8 cups sugar		
2 1/2 cups water		. 4 Tbsp. mixed spices (heaping)		
2 1/2 cups vinegar 4 cups sugar		2 Tbsp. salt		
1 stick cinnamon	PICKLED PEACHES	Pour boiling water over cucumbers to cover.		
	8 cups sugar	The next day drain and repeat the boiling		
Cook crab apples in this syrup until tender. Pack in jars, fill with hot syrup. Seal hot.	· 2 cups vinegar	· water. Repeat again on third day. On fourth		
	2 cups water	day add the alum to the water and pour over		
Lorraine Meffert	1 stick whole cinnamon	cucumbers. On the fifth day drain and slice		
	1 whole clove in each peach	into chunks. Make hot syrup and pour over		
PICKLED BEETS	· 1 1/2 tsp. pickling spices	• cucumbers. On sixth day reheat syrup and		
Cook beets until firm but not soft; skin and	Tie spices in cloth. Cook sugar, water, vinegar,	pour back over cucumbers. On seventh day		
cut accordingly. Make a brine of the following:	and spices for 5 minutes. Put peaches in and	reheat syrup and sterilize jars and lids. Fill jars with cucumber chunks, add syrup, and		
	cook until tender. Enough for 6 qts.	<ul> <li>seal. (May put spices in spice bag if desired.)</li> </ul>		
2 cups sugar	Approximately 8 small peaches per qt.			
2 cups cider vinegar 1 3/4 cups beet juice	Mrs. Jim Kaltenberg	Mrs. James Buchanan		
1/2 tsp. salt		•		
1/4 Tbsp. cinnamon	PICKLED FRESH FISH JUICE	• Hint: To make spice bags for pickles, I find		
1/4 tsp. cloves		<ul> <li>an old clean infant sock and use a rubber</li> </ul>		
Heat the beets in brine that has come to the	Boil together: 1 cup water	band or string to tie shut.		
boiling point. Seal in jars while hot.	pinch of salt			
	1 tsp. whole cloves			
Mrs. Leonard Meier	1 cup vinegar	•		
	· 3 or 4 bay leaves			
	5 red peppers			
	3 medium size onions, sliced			

#### MY FAVORITE RECIPES

#### SWEET CHUNK PICKLES

Cut pickles in chunks and put in open jar. Cover with brine of 1 cup salt and 7 cups boiling water. Let stand 7 days. Take out and rinse pickles and jar. Let stand 24 hours. Take out and rinse again. Put back with alum, the size of a walnut and cover with boiling water. Let stand overnight. Take out and drain. Put back in jar and cover with following syrup:

8 cups sugar 2 1/2 pints cider vinegar 1 large Tbsp. mixed spices

Boil; put over pickles. Reheat syrup 4 mornings. Can and seal on 4th morning.

Mrs. Math Maier

## • SWEET SOUR PICKLES

Put small pickles in salt water overnight and in the morning drain. Boil:

3 pt. vinegar

1 pt. water

4 cups sugar

1 Tbsp. mixed spices in a cloth

Let brine come to a boil, then drop pickles in for a few minutes, then can.

See . - North States

Mrs. Math Frederick

#### SWEET SOUR DILL CHUNKS

Combine: 4 cups sugar 1/2 cup salt 1 qt. vinegar 1 pt. water

Boil and pour over pickles. Cut pickles in 1 inch chunks, add 3 or 4 onions sliced, celery and dill. Fill in jars and seal. This is enough to fill 4 qts. Leave 4 to 8 weeks.

Mrs. James J. Ripp

#### • ARCHIVAL ANECDOTES

Some women recorded the date of the canning, and a few even wrote notes on the jars about the special events of the day or the kind of weather it had been during the canning season.

Bonnets and gloves were vital parts of the feminine wardrobe even in the fairest weather if a trip was to be made from home to church or wedding.



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#### ACORNS

2 1/2 cups flour

1/2 tsp. baking powder sifted together

Melt 1 cup butter in heavy 2 qt. sauce pan. Remove from heat. Stir in 3/4 cup packed brown sugar.

1 tsp. vanilla

1/3 cup ground nuts

Add dry ingredients, mix thoroughly. Shape dough into balls, flatten one side by pressing on ungreased cookie sheet, pinch top for acorn point. Bake at 350° 15 to 18 minutes. Melt 1/2 lb. (about 24) caramels in 1/4 cup water in double boiler. Dip flat ends of cookies in caramel mixture about 1/4 in. Dip them in 3/4 cup ground nuts, coating thoroughly.

Mrs. William A. Curran

#### **ADVENTURES**

Mix over low heat:

1 cup butter

1 1/2 cups granulated sugar

Then add, continuing to cook until boiling:

2 cups dates, finely cut

Stir. Remove from heat and add to above ingredients after mixing:

2 Tbsp. milk

1 tsp. salt

2 eggs, well beaten

Return to low heat and boil for 2 minutes.

Add: 1 tsp. vanilla 1 cup chopped nuts 4 cups Rice Krispies

Mix and cook until small amounts can be rolled into balls. Roll in coconut and place on paper to cool. Yield - 60 cookies, walnut size.

Mrs. Vicki Kopp

#### AMISH OATMEAL CINNAMON CRISPIES

1/4 cups butter
 1/2 cups sugar
 1/3 cup dark molasses
 2 eggs
 1/2 Tbsp. baking powder
 1/2 tsp. baking soda
 2 Tbsp. cinnamon
 1/2 Tbsp. vanilla
 1/4 cups flour
 1/2 cups rolled oats (not instant)
 1 cup raisins
 1 cup chopped pecans

Grease baking sheets, cream together butter, sugar, molasses, eggs, spices, and vanilla. Add dry ingredients. Next add nuts and raisins (for extra taste soak raisins in brandy 1 hour before baking cookies - drain well). Place 1 Tbsp. dough on cookie sheet for each cookie. Bake at 375° 9-10 minutes. One minute before removing from oven, pat each cookie flat with back of spatula. Bake 1 minute longer.

Judy Stroschine

#### BEST EVER SUGAR COOKIES

1/3 cup Crisco 1/3 cup margarine 1/3 cup butter 1 egg

1 055

- 1 cup packed powdered sugar
- 2 cups flour
- 1 tsp. soda

. 1 tsp. cream of tartar

granulated sugar (to roll the dough in)

Cream softened butter, margarine and Crisco with the powdered sugar. Add egg. Mix dry ingredients together and add to creamed mixture. Roll into balls and dip in granulated sugar. Bake on an ungreased cookie sheet for 10-12 minutes at 325°.

Lisa Zander

#### BLUE RIBBON CHOCOLATE COOKIES

1/2 cup shortening
1 cup sugar
1 egg
2 squares unsweetened chocolate, melted
3/4 cup buttermilk
1 tsp. vanilla
1 3/4 cups flour
1/2 tsp. soda
1/2 tsp. salt
1 cup nuts, chopped
24 large marshmallows, halved
Cream shortening and sugar. Add egg, chocolate, buttermilk and vanilla. Stir in dry ingredients. Chill for one hour.
Roll into balls the size of a small walnut and bake on a lightly greased cookie sheet at 350° for 6-8 minutes. Just before they are done, put 1/2 large marshmallow on top and return to oven until marshmallow is puffy. Cool and frost with chocolate frosting if desired. Yield: 4 dozen.
Linda M. Abel

#### **BOSTON SPICE COOKIES**

- 1 cup butter
- 1 1/2 cups white sugar
- 3 eggs
- 1 tsp. soda
- 1 1/2 tsp. hot water
- 3 1/4 cups bread flour
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- <sup>•</sup> 1 cup chopped walnuts
- 1/2 cup each, currants, raisins, chopped
- Cream butter, add sugar gradually, then the eggs, lightly beaten. Sift flour, 3 times, with salt, cinnamon, cloves and nutmeg. Add to butter, sugar mixture, along with the soda that has been dissolved in the hot water. Add nut meats and currants and raisins. Drop on greased pans about 1 inch apart. Bake in moderate (350°) oven. These will improve with keeping.

(The original copy of this recipe was taken from the "Larkin Housewives Cook Book" which was copyrighted in 1915.) Mrs. Leo Kessenich

#### ANGEL COOKIES

Mix well:

- 1 cup shortening
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 tsp. vanilla
- Add: (sifted together)
- 2 cups flour
- 1 tsp. cream of tartar
- 1 tsp. baking soda
- 1/2 tsp. salt

Roll into ball, dip in water then roll in sugar. Bake on lightly greased cookie sheet at 375° for 8-10 minutes.

Mrs. Philip Fell

#### **BON-BON BALLS**

2 lb. powdered sugar

1 can sweetened condensed milk

- 7 oz. flaked coconut
- 2 cups chopped nuts
- 1/4 lb. butter, melted

Combine ingredients and make into small balls. Store in refrigerator.

In double boiler combine 1 bar Parowax and 1 1/2 lb. chocolate chips. Melt and stir. Keeping chocolate over hot water, dip each ball in chocolate mixture and drop on waxed paper. (Parowax keeps chocolate from getting sticky.)

Mrs. Lawrence Wagner

#### BON BONS

1 cup peanut butter - chunk style 1 cup powdered sugar 2 Tbsp. butter - softened

Mix well by hand. Add 1 cup nuts chopped and 1 cup dates, chopped. Knead.

Form balls. Chill. Melt 1 cup chocolate chips and 1 cup butterscotch chips. Dip balls in this

mixture using a fork. Cool on waxed paper. (Note: Use hot, not boiling water in bottom of double boiler.)

Mrs. Jerome Wipperfurth

#### **BUTTER COOKIES**

1 cup soft butter 2/3 cup sugar 1 tsp. vanilla 2 1/2 cups flour

Cream butter and sugar together, add vanilla, then add flour gradually. Form dough and refrigerate until firm; slice 1/4 inch thick and bake at 375° for 10 to 12 minutes. At Christmas, I roll the dough in green or red sugar before refrigerating and have a colorful edge when sliced.

Mrs. Myron Wilcox

#### **BON-BONS**

1 cup peanut butter (chunk style) 1 cup powdered sugar 2 Tbsp. butter Mix well and add: 1 cup chopped nuts 1 cup dates (cut up)

Knead to make dough stick together and form into balls.

Mix in double boiler and melt:

1 cup chocolate chips

1 cup butterscotch chips

Drop balls into chocolate mixture, cover. Take out with fork. Makes about 50 balls.

> Mrs. Ed Hellenbrand Mrs. Lee Bongard

#### **BUTTERSCOTCH CHIPS**

1/3 cup peanut butter

2 pkgs. butterscotch chips (2 cups) 5 1/2 cups corn flakes

Melt peanut butter and chips in double boiler. Add corn flakes. Drop by teaspoonfuls on waxed paper. Cool in refrigerator. This is a very simple cookie to make on a summer day that requires no baking.

#### CHOCOLATE CHIP COOKIES

- Mix well:
- 1 1/2 cups brown sugar 3/4 cup shortening
- 3 eggs, beaten
- Sift together:
- 2 1/2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon

Combine all ingredients and add 1 cup chocolate chips.

Optional:

1 cup raisins or 1/2 cup nuts

Drop by teaspoons onto greased cookie sheets. Bake at 375° for 8-10 min.

Mrs. Philip Fell

#### CHOCOLATE CHIP COOKIES

1/3 cup shortening 1/3 cup butter or margarine, softened 1/2 cup granulated sugar 1/2 cup (packed) brown sugar 1 egg 1 tsp. vanilla 1/3/4 cups all-purpose flour 1/2 tsp. soda 1/2 tsp. salt 1 pkg. (6 oz.) semisweet chocolate chips Heat oven to 375°. Mix thoroughly shortening, butter, sugars, egg, and vanilla. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls 2 inch-

es apart onto ungreased baking sheet. Bake 8 to 10 minutes or until light brown. Cool slightly before removing from baking sheet.

Beth Loeffelholz

#### CHOCOLATE CHIPPERS

- 1/2 cup shortening
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 egg
- 1 tsp. vanilla
- 1 cup sifted all-purpose flour
- 3/4 tsp. salt
- 1/2 tsp. soda
- 1 6-oz. package (1 cup) semisweet chocolate pieces
- 1/2 cup broken nuts
- Cream shortening, sugars, egg, and vanilla
- until light and fluffy. Sift together dry ingre-
- dients; stir into creamed mixture; blend well.
  - Add chocolate and nuts.
- Drop from teaspoon 2 inches apart on a
- greased cookie sheet. Bake in moderate oven
- (375°) 10 to 12 minutes. Remove from sheet
- immediately. Makes 3 dozen.

My family really loves these cookies, even the little tykes love chocolate!

> Nancy Rufener Ballweg and Family of Robert Patrick and Shannon D. Ballweg

#### **CHINESE CHEWS**

1 cup chopped nuts 1 cup chopped dates 3/4 cup flour 1/4 tsp. salt 2 eggs, beaten 1 cup sugar 1 rounded tsp. baking powder

Mix all together. Spread as thin as possible on a buttered shallow pan. Bake at 350° until lightly brown. Cut in squares while hot, roll up into balls. Roll in powdered sugar.

Betty McFarland

#### CHOCOLATE CHERRY MOUNDS COOKIE

#### 1 1/2 cups flour

- 1/2 tsp. soda
- 1/2 tsp. salt
- 2/3 cup brown sugar
- 1/2 cup butter or shortening
- 1 egg
- 1/4 cup maraschino cherry juice
- 2 Tbsp. milk
- 2 sq. chocolate (melted)
- 1/2 cup pecans (cut up small)
- 1/4 cup maraschino cherries (cut up small)



Sift dry ingredients and mix them well. Then the rest of the ingredients. Mix well and add dry ingredients and mix all real good. Bake on ungreased cookie sheet (make them in small mounds dropping off from a spoon) at 350° 12 - 18 min. Take out and put half a marshmallow on top of each cookie (cut side down). Return to oven for about 5 min. (or when marshmallow puffs up lightly) and don't let it get too brown. Remove at once from oven and have frosting ready to cover over this immediately while warm.

#### Frosting:

1/3 cup milk
1/2 cup soft butter or margarine
2 sq. chocolate
1/8 tsp. salt
1 tsp. vanilla
2 1/2 cups powdered sugar
Beat well and frost.

Mrs. Peter Meffert

#### CHOCOLATE DATE BALLS

2 cups dates, cut fine
2 cups confectioners sugar
2 cups flaked coconut
1 jar (12 oz.) creamy peanut butter
2 eggs beaten
1 cup chopped walnuts or pecans
1 large pkg. semi-sweet chocolate chips
1 pkg. (7 oz.) butterscotch chips
1/2 bar paraffin

Place dates, sugar, coconut, peanut butter, eggs and nuts in bowl and mix well. Form into walnut sized balls. Melt chocolate and butterscotch chips with paraffin in top of double boiler. Dip balls in chocolate paraffin mixture. Place on wax paper to cool. Yield 3 - 4 doz.

#### Margie Piffl

#### CHOCOLATE CHIP MINT COOKIE

cup butter
 cup white sugar
 cup brown sugar firmly packed
 tsp. vanilla
 eggs beaten into above mixture
 Beat until light and fluffy.
 Add:
 1 1/4 cups flour
 cup whole wheat flour
 tsp. salt

1/2 tsp. soda1 tsp. baking powder1 cup of mint chipsMix salt, soda, baking powder into flour and stir into above mixture. Bake 10 minutes at 375°.

Mrs. Regina Maly

#### CHRISTMAS FRUIT COOKIES

1 cup butter
1 1/2 cups brown sugar
3 eggs
2 1/2 cups unsifted flour
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. soda
1 1/2 tsp. vanilla
2 lbs. dates cut up
1/2 lb. candied cherries-red and green, cut up
4 slices pineapple, cut up
1 cup almonds, slivered
1 cup Brazil nuts, cut up
2 cups pecans or walnuts whole
1 jigger of brandy
Cream butter and sugar; add eggs. Combine
flour, cinnamon, salt and soda and add to
mixture. Add vanilla, fruits, nuts and brandy.

Drop from teaspoon onto greased cookie sheet. Bake at 350° for about 12 min. Store in covered container for a week for richness of flavor.

Mrs. Edward Adler

#### COCOA OATMEAL COOKIES

1 1/2 cups sifted flour 1 1/2 tsp. baking powder 1/2 tsp. salt 6 Tbsp. cocoa 1 1/4 cups white sugar 1 well beaten egg 1/2 cup cold milk 1 1/2 tsp. vanilla 2/3 cup shortening 2 cups rolled oats Sift flour, baking powder, salt, cocoa and sugar. Beat egg. Add milk. Mix in rolled oats. Drop by tsp. on a greased cookie sheet. Bake in moderate oven 350°. I cream the sugar, shortening and egg. Add dry ingredients then milk. Penny Hegyi

#### **CORN FLAKE COOKIES**

Cream together: 1 cup brown sugar 1 cup white sugar 1 1/4 cups shortening Add 2 eggs, well beaten 1 tsp. vanilla Sift and add: 2 cups sifted flour 1/2 tsp. salt 1 tsp. soda 1/2 tsp. baking powder Stir in: 2 cups coconut 2 cups corn flakes Bake at 350° for 10-12 minutes.

> Second generation recipe. Mrs. James Buchanan

#### CORN FLAKE CRISP COOKIE

- 1 cup white sugar 1 cup brown sugar
- 1 cup margarine
- 2 eggs
- 1 tsp. vanilla
- 2 1/4 cups flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1 cup corn flakes
- 1 cup nuts

Cream sugar and margarine. Add eggs and vanilla. Add flour, baking soda, salt. Add corn flakes (I use more than 1 cup) and nuts.

- Chill dough then roll into balls and flatten
- with glass. Sprinkle with sugar.
- Bake 350° for 10 minutes.

B. Mott

#### DATE COOKIES

· 1 cup sugar

- 2 1/4 cups chopped dates
- 1 cup water

Put in pan and boil five minutes — cool — then add:

- 1/2 cup chopped nuts
- 1/2 cup butter
- 2 cups brown sugar
- 3 unbeaten eggs
- 1 tsp. vanilla
- 4 cups flour
- 1/2 tsp. soda
- 1 tsp. salt

Cream shortening and sugar until fluffy. Add eggs one at a time - beat each well. Add vanilla. Sift dry ingredients into creamed mixture. Cover and chill. Divide dough into 3 parts. Spread 1/3 of date mixture on each third and roll as for jelly roll. Wrap in waxed paper and chill for several hours or overnight. Slice and bake at 375° or 400° until golden brown.

Mrs. Edwin Kuestner

#### CHRISTMAS PEPPERNUTS

1 1/4 cups brown sugar
 1 cup shortening
 2 eggs
 3 tsp. dark syrup
 3 tsp. vinegar
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1 tsp. (scant) oil of anise
 1/2 tsp. salt
 1 tsp. soda
 1/4 tsp. pepper
 2 1/4 cups sifted flour
 1 cup nuts (ground)
 1 cup coconut

Cream sugar and shortening. Add beaten eggs. Add syrup and vinegar. Combine the spice, salt and soda with the flour and sift into the creamed mixture. Add anise and nuts last. Chill the dough at least an hour, but longer doesn't matter. Flour your hands and take a pinch of dough, then roll in hands. Should be the size of a marble. Place on a greased cookie sheet and bake in a moderate oven (350°) for about 10 to 12 min. Watch carefully for burning. Roll in powdered sugar when cool. This recipe won second prize in the Wisconsin State Journal one year at Christmastime.

Mrs. Bernard Ballweg

#### DATE COOKIES

1 1/2 cups brown sugar
 1 cup butter
 3 eggs
 2 1/2 cups flour
 1 tsp. soda
 1 tsp. cinnamon
 1 lb, dates or raisins, less if desired
 1 tsp. vanilla
 1/2 cup nutmeats
 Cream sugar and butter, add eggs and beat

hard. Add dry ingredients, dates, and vanilla. Drop with spoon on greased cookie sheet and bake at 375°.

Mrs. Frank Hellenbrand

#### COCONUT COOKIES

cup white sugar
 cup brown sugar
 cup oleo or butter
 eggs
 cup coconut
 cups rolled oats
 cups flour
 typ. salt
 tsp. vanilla
 tsp. baking powder
 tsp. baking soda

Cream oleo and sugar, add beaten eggs, then rest of ingredients. Mixture is dry. Roll in small balls and flatten with spoon dipped in sugar. Bake at 375°. Makes a large batch.

Mrs. Anna Bacon

#### CHRISTMAS PFEFFERNUTS

1 pt. dark Karo syrup 1 cup white sugar 2 lg. Tbsp. pure lard 1 tsp. cinnamon 1 tsp. salt 1/4 tsp. nutmeg 2 Tbsp. ground anise

Let above come to a rolling boil. Add 1 tsp. soda dissolved in warm water. Let all cool. Add flour to stiffen, roll in strips and cut size of small marble. These keep for months.

Mrs. Fred Schunk

#### **CRISP SUGAR COOKIES**

- 1 cup sugar
- 1 cup butter
- 2 eggs, well beaten

2 Tbsp. cold water

Mix above ingredients well. With one cup flour sift 1/2 tsp. salt, 1/2 tsp. nutmeg and one rounded tsp. baking powder. Mix thoroughly with egg mixture. Continue to add flour (about 3 more cups) until dough will handle easily. Chilling will help. Other flavoring may be used. Fill with mincemeat if desired. (Roll very thin) or cut as with regular sugar cookies and decorate as desired. (Note: This is a very old recipe and exact amounts were not given.)

Dorothy Berg

#### DATE PINWHEELS

- 1/2 cup butter or margarine
- 1/2 cup brown sugar
- 1/2 cup granulated sugar

1 egg

- 1/2 tsp. vanilla
- 2 cups sifted all-purpose flour
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 recipe for Date Filling

Preheat oven to 400°. Thoroughly cream together butter and sugars. Add egg and vanilla, beat well. Sift together dry ingredients. Stir into creamed mixture. Chill several hours. Divide dough in half. On lightly floured surface roll one part in 12 X 8 inch rectangle, about 1/4 inch thick. Spread half of date filling over dough. Repeat with remaining dough. Wrap rolls in waxed paper. Chill several hours. Slice 1/4 inch thick. Bake on greased cookie sheet at 400° about 8 minutes. Makes 5 dozen.

Date Filling:

In saucepan, combine 1 lb. pitted dates cut up, 1/2 cup sugar, 1/2 cup water. Cook and stir till mixture boils and thickens slightly. Cool.

Judy Dorn

#### FRENCH COOKIES

22 graham cracker rectangles

- (3 1/2 cups crumbs)
- 2 cups chopped pecans
- 1 12-oz. bag mini chips
- 1 cup brown sugar
- 3/8 cup butter, melted
- 1 8-oz. carton heavy cream
- (whipping cream)
- chocolate stars

Mix all ingredients (fingers work best). Press into mini muffin tins, approximately 3/4 full. Bake at 375° for 12-15 minutes. Tops should feel firm and sides slightly brown. Cool 2 minutes. Place 2 chocolate stars on top and allow to melt, spread. Put in freezer until chocolate sets. Pop out with knife.

Makes 4 doz.

Natalie Dresen



#### FROZEN 6 IN I COOKIES

Cream butter, gradually add sugar. Continue creaming until mixture is light and fluffy. Add egg and vanilla; mix well. Sift flour, baking soda and salt together and gradually add to mixtures. Beat well. Divide dough into six equal parts. To one portion, add chocolate, coconut to another, raisins to one, pecans to another, cinnamon and nutmeg to another and leave the last portion plain. Shape each portion into roll; wrap and freeze. One year storage. To bake: Remove from freezer, slice dough 1/8 inch thick. Bake at 375° for 10 to 12 minutes.

Hy Miller

#### FRUIT DREAMS

1 pkg. dates 1/4 lb. figs 1/4 lb. coconut 1/2 lb. marshmallows 1 cup nut meats cherries

May add 1/3 pkg. orange peel if desired.

Grind figs, dates in food chopper. Melt marshmallows in double boiler, add fruits and broken up nuts. Spread in buttered pan. Cool, cut and roll in granulated sugar. Place slice of cherry on top. Store in covered containers.

Katherine Koltes

#### **FRUIT DROP COOKIES**

- 1 cup lard or butter or half & half
- 2 cups sugar
- 3 eggs slightly beaten
- 1 cup sour milk
- 1 tsp. soda
- 1 tsp. nutmeg
- 1 tsp. cinnamon

1 cup peanuts, shelled and chopped 1 cup raisins 4 cups flour

Mix lard and sugar well, add eggs slightly beaten. Add 1 cup sour milk with soda dissolved in it. Mix all the spices with the flour and add to mixture. After it's well mixed, add peanuts and raisins and finish the mixing until stiff enough not to be sticky. Drop by teaspoons on a greased cookie pan and bake 15 to 18 minutes or until nicely browned. Use 400° oven.

Mrs. Chris Dorn

#### **GERMAN PEPPERNUTS**

2 1/2 cups brown sugar 2 cups sorghum 2 eggs, beaten 1 1/2 cups lard 2 tsp. soda dissolved in a little hot water . 1 tsp. cloves 1 tsp. salt 1 tsp. cinnamon 6 tsp. ground anise 3 cups chopped hickory nuts about 8 cups flour Mix well, place on table in 4 parts. Roll into 4 rolls, cover each with wax paper and chill. Slice with serrated knife. Bake at 350° about 10 to 15 min. Makes about 200 cookies. Frost with 2 1/2 cups sifted powdered sugar, 1/4 cup Crisco, 1 egg white, 1/4 tsp. almond

extract, add a little salt. While frosting, sprinkle with a little colored sugar.

Mrs. Franklin Roessler

#### GINGER BALLS

- 1 cup sugar
- 3/4 cup shortening
- 1 egg (unbeaten)
- 4 Tbsp. dark molasses
- 2 cups flour
- 1 tsp. ginger, cinnamon, cloves, soda, baking powder
- 1/2 tsp. salt

Sift flour and spices together, cream sugar and shortening, add egg, add molasses.

Mix all dry ingredients together and add to creamed mixture. Make into walnut sized balls. Dip one side in sugar. Bake in 350° oven 10 to 15 minutes.

> This was my mother's recipe an old family recipe. Mrs. Roman P. Ripp

#### **GINGER COOKIES**

- 1 cup sugar
- 1 cup molasses
- 1 cup lard
- 1 cup buttermilk or sour milk
- 3 tsp. soda
- 2 eggs
- 1 tsp. ginger
- · pinch of salt
- flour to stiffen

Note: This is the extent of the directions.

- These cookies are rolled out, cut with a
- cookie cutter, and sprinkled with sugar,
- before baking (a soft cooky). This ginger
- cooky is a century old recipe of
- Pennsylvania Dutch origin.

#### Mrs. Gerald (MargeJ Watzke

#### "GRANDMA'S GINGER SNAPS"

- 3/4 cup shortening
- 1 cup sugar
- 1 egg well beaten
- 1/4 cup light molasses
- 3 cups flour
- 2 tsp. soda
- 3/4 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1/2 tsp. ginger

Mix in order given. Make balls the size of walnuts. Roll in granulated sugar. Place on greased cooky sheet. Makes 7 dozen. Bake at 350° for 12-15 min.

Mrs. Ralph Arnold

#### **GRANDMA'S GINGERSNAPS**

- Cream together:
- 1 1/2 cups shortening (not margarine)
- 2 cups sugar

· Add:

- 2 eggs 1/2 cup molasses
- 1/2 cup molasses
- Mix well.
- Sift together:
- 4 cups flour
- 2 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. ginger

Add to creamed mixture. Chill. Roll into

- 1" balls. Dip in sugar and bake in moderate
- oven 8-10 minutes. (Do not flatten balls.)

#### **GRANOLA BON BONS**

2 cups powdered sugar

1 1/2 cups granola (fruit & nut or any flavor)

- 1 1/2 cups peanut butter
- 1/4 cup margarine or butter
- 2 cups semi-sweet chips or chunk light chocolate
- 1/2 bar paraffin wax
- MC C . C . .

Mix first four ingredients. Shape into one inch balls. Refrigerate till firm. Melt chocolate and wax and dunk balls using a candy dipper, fork or toothpicks. Makes approx. 65 and can be frozen.

Jeanette Kessenich

# GREAT GRANDMA'S OATMEAL COOKIES

- 2 cups margarine (4 sticks)
- 2 cups sugar
- 4 eggs
- 8 Tbsp. milk
- 2 tsp. soda
- 4 tsp. cinnamon
- 1 tsp. salt
- 4 cups flour
- 4 cups oatmeal
- 2 cups raisins

Mix all ingredients together. Drop on cookie sheet. Bake at 350° for 8 to 10 minutes.

# Cindy Leckwee

# HONEY COOKIES

- 2 cups white sugar 1 cup shortening
- 1 cup shorten 1 cup honey
- i cup none

1 egg 1 tsp. vanilla

- 1 tsp. salt
- 3 level tsp. soda
- 1 cup hot coffee

Flour enough to roll and sprinkle sugar on before baking. If you chill the dough; it is easier to handle. Bake at 350° for 10 - 12 min. (until light brown).

Mrs. Cyril Haag

# **KRUMK KALSE (NORWEGIAN COOKIE)**

1/2 cup melted butter1 cup sugar1 cup sweet cream3 eggs well beaten1/4 tsp. cordamon seed2 cups sifted flour

Mix sugar and melted butter. Add eggs and sifted flour, cordamon, alternately with cream. Beat until smooth. Drop tsp. of dough on hot Krumk K iron. Close iron and press tightly together. Bake until light brown on both sides. Roll as soon as removed from iron as they crisp at once.

Mrs. Jim Koch

#### JUMBO RAISIN COOKIES

1 1/2 cups raisins
1 cup water
2 cups quick oatmeal
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 cup chopped nuts
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 cup shortening
1 3/4 cups sugar
2 eggs, lightly beaten
1 tsp. vanilla

Place raisins and water in a saucepan and bring to boil for about 3 minutes. Set aside to cool. Mix flour and rest of dry ingredients except sugar in a bowl. Set aside.

Cream shortening. Gradually add sugar and eggs. Beat well. Slowly add dry ingredients and water from raisins. Stir in raisins.

Bake at 350° for 10-12 min.

Dorothy Blum

# MILK CHOCOLATE CRUNCHIES

- 1 cup butter or oleo, softened
- 1/2 cup shortening
- 1 pkg. (reg. size) Pillsbury Buttercream Vanilla Frosting Mix
- 2 1/4 cups all-purpose flour
- 1/2 tsp. salt
- 2 cups finely chopped walnuts
- 9 3/4 oz. milk chocolate bar, melted

In large bowl, cream butter and shortening. At medium speed, gradually beat in dry frosting mix, flour and salt. By hand, stir in nuts and chocolate. Shape into 1 1/4 in. balls. Place on ungreased cookie sheets. Bake at 325° for 12 to 15 min. This recipe makes about 72 cookies.

Mrs. Robert Bernards

# MACAROONS

- 2 eggs
- 1/8 tsp. salt
- 3/4 cup sugar
- 1/2 cup flour
- 1 Tbsp. melted butter
- 2 cups flaked coconut
- 1 cup chocolate chips
- 1 Tbsp. grated orange rind
- 1 tsp. vanilla
- Beat eggs and salt until foamy. Gradually add sugar; continue beating until thick and
- ivory colored, 5-7 minutes. Fold in flour and
- butter. Stir in coconut, chocolate morsels,
- orange rind, and vanilla. Drop dough on
- lightly greased and floured cookie sheets. Bake
- at 325° for 12-15 minutes. Cool one minute,
- remove from cookie sheets. Makes 3 dozen.

Barbara Schuetz

#### MINCEMEAT DROP COOKIES

- 1 1/2 cups sugar
- 3/4 cup shortening
- 3 eggs, well beaten
- 3 cups sifted flour
- 1 tsp. soda
- 3/4 tsp. salt
- 1 9-oz. pkg. mincemeat
- 3 Tbsp. water
- 1 cup broken walnuts

Thoroughly cream shortening and sugar. Add eggs and beat well. Sift dry ingredients. Add one-half to creamed mixture. Add finely crumbled mincemeat, water. Stir until well blended. Add nuts and remaining flour mixture. Mix well. Drop from teaspoon onto greased cookie sheet. Bake in moderate oven (350°) 10 to 15 minutes. Makes 4 dozen cookies. (One cup canned mincemeat may be used. If so, omit water.)

Mrs. Louis J. Endres

# **MY FAVORITE COOKIES**

- Beat together:
- 1 cup shortening
- 1 cup white sugar
- Mix the following in order given:
- 1 cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups flour
- 1 tsp. soda
- 1/2 tsp. baking powder



# 1/2 tsp. salt 1 cup quick oatmeal 1 cup rice krispies 1 cup coconut (1 can)

Drop by spoonful on cooky sheet. A pecan half can be placed on top of each. Bake at 375° for 10 minutes. Makes 8 dozen.

I like this cookie recipe because it makes so many and is easy.

Mrs. Marshall Kuhnly

### MINT COOKIES

Heat oven to 350° - Turn off.

3 egg whites (room temp.) 1 tsp. white vinegar 1 cup white sugar 1/4 tsp. peppermint flavoring green or red food coloring 1 pkg. mint choc. chips

Beat egg whites and vinegar until stiff, about 10 min. Add sugar, 1 Tbsp. at a time, continue beating. Add a few drops food coloring. Fold in choc. chips. Put small amount on wax paper on cookie sheet. Bake overnight. Do not open oven till morning.

Mrs. Herman J. Meyer

# MOLASSES CRINKLES

3/4 cup shortening 1 cup brown sugar (packed) 1 egg 1/4 cup molasses 2 1/4 cups flour 2 tsp. soda 1/4 tsp. salt 1 tsp. cinnamon 1 tsp. ginger 1/2 tsp. cloves

Mix shortening, sugar, egg, and molasses thoroughly. Measure flour and blend rest of ingredients. Stir into shortening mixture. Chill dough. Heat oven to 375°. Roll dough into 1-1/4" balls. Dip into granulated sugar. Place sugared side up, 3" apart, on greased baking sheet. Sprinkle each cooky with 2 or 3 drops of water. Bake 10 to 12 minutes.

> Sonja Maret Marilyn Maly

# WHITE SUGAR COOKIES

6 cups flour 2 cups white sugar 2 cups shortening (at least half butter) · 1 1/2 tsp. soda 2 tsp. baking powder 1 1/2 tsp. salt

Mix the above ingredients as you would for pie crust by cutting in the shortening.

# Add:

- 4 well beaten eggs 6 Tbsp. sour cream
- 2 tsp. vanilla

Chill dough at least 2 hours. Roll out and cut into desired shapes.

This recipe was given to me by George's mother, Mrs. W.J. Statz of Chippewa Falls, Wisconsin. She says she does not remember who gave it to her but that it is at least 55 years old or more. She has had it that long.

Mrs. George Statz

# NEVER FAIL SUGAR COOKIES

3 cups flour
1 cup sugar
1 tsp. soda
1 tsp. cream of tartar
1 cup butter
1 tsp. vanilla
3 Tbsp. milk
2 eggs
Mix dry ingredients and cut in butter. Then add everything else and mix well. Will be soft. Make into balls and press thin. Cover with sugar and bake at 375°, 8 - 10 min.
Mrs. Ronald Paar

# NO BAKE COOKIES

NO DARL COOKILS
2 cups white sugar
1/2 cup milk
l stick butter (or oleo)
1/2 cup cocoa
pinch salt
Boil 2 minutes. Remove from fire.
Stir in:
3 cups quick-cook oatmeal
1/2 cup peanut butter
1/2 tsp. vanilla
Drop by teaspoons on waxed paper or cooky sheet. Easy, quick, and delicious

Ann Marie Schmitz

# NO ROLL SUGAR COOKIES

- 2 cups powdered sugar
- 2 cups white sugar
- 3 cups shortening (part butter or margarine)
- 4 eggs (add 1 at a time beat well)
- 2 tsp. vanilla
- 1 tsp. salt
- 2 1/4 tsp. soda
- 2 1/4 tsp. cream of tartar
- 6-7 cups flour

Mix sugars and shortening for a full 15

- minutes. Add eggs one at a time beating
- well. Add rest of ingredients mixing well. Do not chill. Make balls size of walnut and put on greased cookie sheet. Press down
- with a glass bottom dipped in sugar.

Bake at 350° about 10 min. till done. Pretty sprinkled with colored sugar at Christmas. Very large recipe. I usually cut in half.

# Mrs. James (JoAnn) Buchanan

# OATMEAL COCONUT COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening
- 2 eggs
- 1/2 tsp. salt
- 1 cup oatmeal
- 1 cup coconut
- 1 cup Rice Krispies
- · 1 tsp. vanilla
- 1 tsp. soda
- 2 tsp. baking powder
- 2 cups flour

Combine and drop by spoon. Bake in 350° oven for 10 to 12 minutes.

#### Mrs. Wm. Guethlein

#### OATMEAL AND CRACKLING COOKIES

# 2 cups sugar

- 1 cup molasses
- 1 cup butter, melted
- 2 eggs
- 2 cups oatmeal
- 1 cup sour milk
- 4 1/2 cups flour
- 1 tsp. baking soda
- pinch of salt
- 1 cup rendered lard cracklings

Continued

Mix sugar, molasses and melted butter. Beat in the eggs until mixture is light. Stir in oatmeal. Sift together flour, soda and salt. Add alternately with sour milk. Fold in the cracklings. Roll out and cut with large glass dipped in flour. Three inch cookies are nice. Bake in a quick oven (about 400°) until crisp and brown.

#### Mrs. Joe Frank

#### **OATMEAL CRUNCHIES**

- 1 cup margarine
- 2 cups packed brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 1/2 cups flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3 cups quick cooking oatmeal

Mix together. Press all but 1/4 of mixture in cookie sheet with edges (11 x 15).

#### Melt together:

1 12-oz. pkg. chocolate chips

- 1 14-oz. can sweetened condensed milk
- 2 Tbsp. margarine
- 1 tsp. vanilla
- 1/2 tsp. salt

Spread over mixture in cookie sheet. Sprinkle with chopped nuts if desired. Drop reserved mixture by teaspoons on to fudge layer. Press lightly to flatten.

Bake at 350° for 25-30 minutes. Don't overbake. These freeze nicely and will stay very moist.

Peg Kollath

# OATMEAL MACAROONS

1 cup spry 1 cup brown sugar 1 cup white sugar 1/2 tsp. vanilla 2 eggs, unbeaten 1 1/4 cups sifted flour 1 tsp. soda 1/2 tsp. salt 1/2 tsp. cinnamon 3 cups oatmeal (quick) 1/2 cup chopped nuts

Mix all the ingredients together. Drop by teaspoonfuls onto greased cookie sheet. Bake for 12 min. at 350°. Cool 2 min. before removing.

Mrs. Bernard Ballweg

# OATMEAL PUDDING COOKIES

- 1 1/4 cups flour
- 1 tsp. baking soda
- 1 cup butter or margarine, softened
- 1/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 (4 oz.) pkg. instant vanilla pudding
- 2 eggs
- 3 1/2 cups rolled oats
- 1 cup raisins (optional)

Mix flour with baking soda. Combine butter, the sugars, and the pudding mix in large bowl; beat until smooth and creamy. Beat in

- eggs. Gradually add flour mixture; then stir
- in oats and raisins. (Batter will be stiff.) Drop by rounded teaspoonfuls onto ungreased
- pan. Bake at 375° for 10-12 minutes. Makes about 5 dozen.

Sue Hineline

#### **OLD FASHIONED OATMEAL COOKIES**

- 1 cup white sugar
- 1 cup lard
- 2 eggs
- 1 tsp. salt
- 2 cups oatmeal
- 2 cups flour
- 1 cup raisins that were boiled in water for 10 minutes
- 6 Tbsp. of water that the raisins were boiled in
- 1 tsp. cinnamon
- 1 tsp. soda

Combine sugar, lard and eggs. Mix thoroughly. Add salt, flour, oatmeal and spices. Cool raisins. Add raisins and water after cooled. Bake 350° - 375° oven. Makes a moist oatmeal cookie.

Mrs. Roger Lee

# PEANUT BUTTER DATE BALLS

- 1 cup powdered sugar 1 cup dates ground up
- 1 cup nuts ground up
- 1 cup peanut butter
- 2 Tbsp. butter

Roll this in balls in size to suit your taste. They will not spread while baking. Bake 3 to 5 minutes. When baked, dip balls in 1 pkg. chocolate chips or butterscotch bits melted.

Mrs. Peter Ripp

# **ORANGE DROP COOKIES**

- 2/3 cup shortening
- 3/4 cup sugar
- 1 egg
- 1/2 cup orange juice 2 cups flour
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1/2 tsp. soda

Mix all together and drop from spoon on ungreased pan. Bake 8 to 10 min. at 400°. Frost with an orange icing.

# Mrs. Melvin Morgan

# **ORIGINAL GIRL SCOUT COOKIES**

- 1 cup butter 1 tsp. vanilla 1 cup sugar 2 eggs, beaten
  - 2 cups flour 2 tsp. baking powder
  - 1/2 tsp. salt 2 Tbsp. milk
- Cream butter and sugar. Add eggs, milk,
- vanilla and flour which has been sifted with salt and baking powder. Mix well. Chill
- about an hour. Roll very thin and cut out
- about the size of a baking powder can cover.
- Bake at 425° for 8 to 10 minutes. Sprinkle
- baked cookies with sugar. Yield: 6 7 dozen.

(Note: This was the "original" Girl Scout cookie recipe used in the 1930's and sold in the Newton and Lexington, Massachusetts area.)

Mrs. James Ellickson

# PEANUT BUTTER COOKIES

- 1/2 cup shortening
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup peanut butter
- 1 egg
  - 1 tsp. vanilla
  - 1 3/4 cups flour
  - 1/2 tsp. salt
  - 1 tsp. soda

Roll in ball and roll in white sugar. Bake at 350° for 8 mins. and then take out and put 1 chocolate star on and then bake 4 mins. more.

Mrs. Ray Ballweg



#### PARTY COOKIES

1 cup brown sugar 1/2 cup granulated sugar 1 cup shortening 2 eggs 1 1/2 tsp. vanilla 2 1/4 cups flour, sifted 1 tsp. salt 1 tsp. soda

1 1/2 cups M&M plain chocolate candies

Cream sugars, shortening, eggs and vanilla. Sift dry ingredients together. Add dry ingredients to creamed mixture and mix well. Stir in 1/2 cup candies. Reserve remaining candies for decorating tops of cookies. Drop by teaspoonful on ungreased baking sheet and bake at 375° for 10-12 minutes. Yield - 5 to 6 dozen cookies.

Mrs. Linus Rauls

#### SAND TARTS

3/4 lb. butter 1/2 cup sugar 1/2 lb. (1 cup) nutmeats (pecans) 3 cups flour 1 Tbsp. vanilla

Mix together and form into walnut size balls. Flatten balls of dough on ungreased cookie sheet. Bake at 350° for 10-15 min. Roll in powdered sugar when done.

Mrs. Bernard Cleary

# PEANUT BUTTER ICEBOX COOKIES

2 1/2 cups sifted flour 3/4 tsp. soda 1/4 tsp. salt 3/4 cup butter or other shortening 1 cup sugar 1/4 cup brown sugar, firmly packed 1 cup peanut butter 2 eggs, well beaten Sift flour, add baking soda and salt and sift

together. Beat butter and sugar; add brown sugar and peanut butter; add eggs and flour. Form into rolls and refrigerate over night. Slice thin and bake 8 - 10 minutes at 375°.

Lillian Koltes

# PECAN CRISPIES

1/4 cup butter 1/2 cup shortening

- 2 1/2 cups brown sugar
- 2 beaten eggs
- 2 1/2 cups flour
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1 cup pecans

Cream shortening and butter, sugar, eggs and beat well. Sift dry ingredients, add to creamed mixture, add nuts. Drop from teaspoon, 2 in. apart on greased pan. Bake

at 350° oven for 12-15 min. Makes 5 dozen.

Mrs. Robert Crawford

#### SOUR CREAM COOKIES

· 3 cups flour 1/2 tsp. baking soda 1/2 tsp. baking powder 1 cup butter 1/2 cup (home-soured) sour cream 2 eggs 1 cup granulated sugar Cut in butter until like cornmeal. Add rest of ingredients. Chill dough about an hour.

- Then roll out. Frost with powdered sugar
- frosting. Bake at 350° for 6 8 min.

Mrs. Cyril Haag

#### PECAN TASTIES

1 stick butter 1 - 3 oz. pkg. cream cheese 1 cup flour Mix and chill about 20 to 30 minutes. Filling: 1 cup brown sugar 1 egg 1 tsp. vanilla dash salt 1 Tbsp. melted butter 3/4 cup chopped pecans (or walnuts) Mix by hand. Divide dough into 24 small balls and line small muffin pans. Fill with brown sugar filling. Bake at 350° for 30 minutes. Do not

open oven until done.

Sharon Stoeffler

# SOUR CREAM COOKIES

- 1 cup Crisco
- 1 1/2 cups sugar
- 2 eggs added one at a time
- 1/2 cup sour cream
- 3 cups flour, unsifted
- 1 tsp. soda
- 1/2 tsp. salt
- 2 tsp. lemon extract
- Mix all together and drop on buttered cookie sheet. Bake in moderate oven until
- light brown. For variety, add chopped coconut and dates.

# Mrs. Thomas P. O'Malley

#### PEPPERNUTS

- 3 cups dark syrup
- 1 1/2 cups sugar
- 1 cup shortening
- Heat until dissolved, cool, then add:
- 2 cups flour
- 2 tsp. soda in a little hot water
- 1 tsp. salt
- 1 1/2 tsp. cinnamon
- 2 1/2 Tbsp. anise seed (optional)
- 7 1/2 cups flour
- . Mix, roll into oblong rolls (small), refrigerate or put into a cool place overnight. Cut
- crosswise, place on greased cookie sheet
- and bake at 350° until golden brown.

Mrs. Al Endres

# POTATO CHIP COOKIES

- 1 1/2 cups flour
- 1/2 tsp. salt

Sift these two ingredients together. Cut in

- 1 cup butter (room temp.), like crumbs.
- 2 eggs slightly beaten
- 1 cup sugar
- Mix well and add:

1 tsp. vanilla

- 1 cup walnut chips cut fine
- 2 cups crushed potato chips

Drop by tsp. on pan. Press with back of spoon. Bake 8-10 min. at 375°.

Sharon Kruschek

# ROLLED OATMEAL COOKIES

2 cups oatmeal
2 cups sugar
2 cups flour
1 (scant) tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 cup shortening
1/2 cup milk

Blend like pie crust. Then add milk. Chill dough. Roll out. Sprinkle with a little sugar. Bake in 375° oven.

Used by family during depression - no money to buy eggs.

Mrs.Clifford Dishno

# **PUMPKIN COOKIES**

Cream: 1 cup shortening or margarine 1 cup sugar

Add: 1 cup pumpkin 1 egg

regg

Mix well and add 2 cups flour, 1 tsp. baking soda, 1 tsp. baking powder, 1/2 tsp. salt and 1 tsp. cinnamon. Mix well and add 1 tsp. vanilla, 1/2 cup raisins and 1/2 cup nuts.

Drop by teaspoons on ungreased sheet. Bake at 350° for 10 - 12 min. Cool and ice. Makes about 4 dozen cookies.

*Icing:* 3 Tbsp. butter 4 Tbsp. milk

1/2 cup brown sugar

Cook 3 min., stir until thick, cool and then add: 1 cup powdered sugar and 3/4 tsp. vanilla.

Mrs. Florence Hellenbrand

## **RANGER COOKIES**

1/2 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg beaten
1 cup flour
1/4 tsp. salt
1 cup wheaties
1 cup oatmeal
1/2 cup coconut
1/4 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
nuts (may be omitted)

Form mixed ingredients in small ball, flatten with fork and bake 15 minutes at 375°.

Betty McFarland

# RANGER COOKIES

1 cup butter or margarine 1 cup brown sugar 1 cup white sugar 2 eggs tsp. vanilla 1 tsp. baking powder 1 tsp. baking soda 1 tsp. salt 3 cups flour 1/2 cup oatmeal 1 cup corn flakes 1 cup coconut Cream softened butter (or margarine) and sugars. Add eggs and vanilla. Mix until smooth. Stir in remaining ingredients, adding flour last. Drop teaspoons of dough on ungreased cookie sheet. Bake 350° for 8-10 minutes. Makes about 6 dozen cookies. Recipe can be cut in half.

> Brian Kersten Alberta Laufenberg

# SCANDINAVIAN DROP COOKIES

1/2 cup butter1/4 cup brown sugar1 egg, separated1 cup chopped nuts, tart jelly, or candied cherries1 cup flour

Cream butter. Blend in sugar or/and egg yolk. Beat well. Blend in flour. Roll dough in small balls about 1 in. Slightly beat egg white with fork. Dip cookie in egg white. Roll in nuts and place on cookie sheet. Make a center with thumb for jelly. Bake at 300° for about 5 minutes. Remove from oven and press down centers again and continue baking until firm, but not too brown. Cool slightly and fill with jelly, cherries or a Hershey kiss and this should be put in before you bake and also the jam or cherries can if you would like to save time.

Mrs. Lillian Raemisch

## SIMPLY DELICIOUS DROP COOKIES

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup margarine
- 1 cup oil
- 1 egg
- 1/2 tsp. salt
- 1 tsp. soda
- · 1 tsp. cream of tartar
- 1 cup oatmeal (quick cook)
- 1 cup Rice Krispies
- 1 cup coconut
- 1/2 cup chopped nuts
- 3 1/2 cups flour

Drop by teaspoonful. Flatten with fork. Bake at 350° until brown. Try to make ahead and chill in refrigerator for awhile.

Rosina Karls

# STRAWBERRY COOKIES

1 lg. pkg. angel flake coconut

- 1 cup Eagle brand sweetened milk
- 2 pkgs. strawberry Jell-o
- 2 tsp. vanilla
- 2 oz. jar red sugar

Mix together coconut, Jell-o, vanilla and milk. Form into shapes of strawberries and roll in red sugar. After they have set, use green powdered sugar frosting to make green leaves on top.

Shirley Schmitz

#### SCHOOL COOKIES

- 1 1/2 cups shortening
- 1 cup white sugar
- 2 cups brown sugar

3 eggs

- 2 cups cut raisins
- 2 cups oatmeal
- 3 cups flour 1/2 tsp. salt
- 1 tsp. soda
- 1/2 cup nutmeats
- 1 tsp. cinnamon

Mix shortening and sugar gradually. Beat in 1 egg at a time. Add raisins, sifted dry ingredients, oatmeal and nuts. Roll them 1/2 in. thick or drop by teaspoonful.

Mrs. Anton M. Hellenbrand



#### SUGAR COOKIES

Step 1:1 cup butter or margarine3 cups flourMix like pie crust.

Step 2: 2 eggs 1 cup + 1 Tbsp. sugar 2 tsp. vanilla

Mix with No. 1.

Step 3: Dissolve 1 tsp. soda in 1 Tbsp. milkStep 4: Mix all together. Set in ice box overnight. Roll and bake at 350°.

Mrs. Diane Hildebrandt

# **TOLL HOUSE COOKIES**

1 1/2 cups flour
 1 tsp. soda
 1 tsp. salt
 1 1/2 cups chocolate chips
 2 cups oatmeal
 1 cup Crisco
 3/4 cup brown sugar
 3/4 cup white sugar
 2 eggs
 1 tsp. vanilla

Combine Crisco, sugars, eggs and vanilla until smooth. Stir in flour, soda and salt. Lastly add the oatmeal. Stir in chocolate chips.

Bake 8-10 minutes at 350°. For bars use 9x13 pan, bake 30-35 minutes.

Karen Elliott

# VERY GOOD SUGAR COOKIES

- 2 cups powdered sugar
- 2 cups sugar
- 4 eggs
- 2 1/4 tsp. soda
- 2 1/4 cups shortening (part butter)
- 6 tsp. vanilla 2 1/4 tsp. salt
- 2 1/4 tsp. cream of tartar
- 8 1/2 to 9 cups flour

Cream sugars and shortening well, add eggs and dry ingredients. Place on cookie sheet in a ball the size of a walnut and press down with sugared glass. Sprinkle with a little extra sugar. Bake at 350° - 10 min.

Mary Ann Kueffer

TOLL HOUSE COOKI	ES
2 cups butter	
1 1/2 cups brown sugar	
1 1/2 cups white sugar	
Cream together and add:	
4 eggs	
2 tsp. vanilla	
2 tsp. soda in 1 tsp. hot water	
4 1/2 cups flour	
2 tsp. salt	
1 cup chopped nuts	
1 pkg. choc. chips	
Bake 375° for 10-12 min.	

# Laurie Hellenbrand

	WISCONSIN APPLE AND CHEESE COOKIES
	1 1/3 cups butter
	2/3 cup brown sugar
	2 eggs
8	2 tsp. vanilla
2	1 1/2 cups flour
	1 tsp. cinnamon
22	1 tsp. baking powder
2	3 cups rolled oats
	2 cups shredded cheddar cheese
	2 cups finely chopped apple
	1 cup raisins
	1/2 chopped nuts
	In large bowl combine butter, brown sugar,
	eggs, vanilla. Blend well, then stir in flour,
	cinnamon and baking powder. Add rolled
•	oats, cheddar cheese, chopped apple, raisins,
	and chopped nuts.
	Drop by teaspoonsful onto Pam sprayed
	cookie sheet, flatten. Bake 350° for 10-12
<i>.</i>	minutes to light brown. Enjoy!
•	Dixie Matt
	Dixie Watt

#### **ARCHIVAL ANECDOTES**

The stock market crash in the late Twenties, followed by the long, severe depression of the Thirties, brought many less expensive substitutes to the Wisconsin tables. Canned milk was used as a beverage by many families. Oleomargarine was colored at home by the house wives who used it with meals instead of just for cooking.

As a substitute for cream in coffee or tea, beat an egg white to a froth. Put in a small lump of butter and mix well; then turn it into the coffee gradually.

The Indians followed buffalo paths to salt licks, copied the raccoon in washing vegetables, imitated the beaver by placing greens in cool waters to make them crisp and, like the squirrel, stashed away nuts and other food for the long winter.

Newspaper columns and books were devoted to etiquette. Some of the admonitions were basic:

• Never use the knife to carry food to the mouth.

• Keep the mouth shut closely while chewing the food. It is the opening of the lips which causes the smacking that is so objectionable.

- Your napkin is intended for the beard and lips only, not to wipe your face with.
- Do not say rawr regg for raw egg.
- Do not suck soup in from the end of the
- . spoon and make an audible noise.

• Never, never drink your coffee from your saucer for any reason.

# A GOOD TIME TABLE

- · Time for trouble and worry the past.
- · Time for happiness now.
- · Time for success today.

· Time for which to plan - the future.

- · Time to quarrel never.
- · Time to rest when needed.

Mary Paulson

# MY FAVORITE RECIPES





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V

DELICIOUS DESSERTS

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Walnut Pumpkin Roll
Walnut Pumpkin Roll



of 9x13 pan with angel food pieces. On layer of angel food pieces, put 1 1/3 cans of cherry pie filling. Then another layer of cake. Pour all of pudding mixture over this and put rest of cherry filling over top as garnish. Can use other pie fillings. Serves 12.

Leona Adler

#### ANGEL PIE TRYON 3 egg whites 1 Tbsp. cold water 1 cup sugar 1 tsp. vinegar 2 cups sliced apples 1 cup cream 3/4 cup white sugar 2 Tbsp. rum 1 Tbsp. flour 2 squares bitter chocolate, grated 1/2 tsp. salt · Beat egg whites and water until ropey. Add 1/2 tsp. cinnamon vinegar. Beat until stiff. Add sugar gradually, Crust: beating meanwhile, and don't overbeat. 1/2 cup oatmeal Pour into greased powdered sugar Pyrex pie 1/2 cup brown sugar plate. Bake in a slow oven, 250° for 40 min-1/2 cup flour utes. Let cool, cover top with whipped 1/8 tsp. soda and salt cream, flavored with rum, no sugar. Sprinkle 1/4 cup butter top with grated bitter chocolate. Set in refrigerator 2 or 3 hours. Christine Frederick ANGEL FOOD CAKE TORTE 1 cup flour 1 baked angel food cake 2 cups milk 1 cup sugar 1/3 cup flour 1 cup butter (softened) 3/4 tsp. salt 1 egg 1 cup powdered sugar 1/3 cup melted butter 1/4# English toffee 1/3 cup sugar 1 1/2 tsp. vanilla 1/4 tsp. salt 1 square melted chocolate 40 minutes. Scald milk. Blend flour and 1/3 cup sugar. Slowly pour milk over flour and sugar. Cook until thickened. Cool. Add vanilla and salt. Cream butter and powdered sugar. Mix well with cooled cream sauce mixture. To 1/3 of mixture add melted chocolate. Cut cake in three layers. On bottom layer spread over apples. plain cream sauce; on middle layer put Mix: chocolate mixture, cover top with remaining 1 cup brown sugar plain cream mixture. Crush English toffee 1/2 cup butter and sprinkle over top of cake. Let stand in 1 cup flour refrigerator at least four hours before serv-1 tsp. vanilla ing. Serves 12. Added comment: be sure to pinch of salt cook cream sauce to consistency that will not run off from cake.

Mrs. Ralph W. Arnold

#### ANGEL FOOD DESSERT

Cook 1 pt. milk, 2 Tbsp. flour, 3/4 cup sugar and 2 egg yolks. Dissolve 1 pkg. gelatine in 1/2 cup pineapple juice, mix with custard and cool. Whip 1 pt. cream, beat egg whites, fold together 1/2 cup walnuts, 1 can pineapple. Cut angel food cake in cubes, pour mixture over it.

Note: let it stand over night.

Mrs. Keith Hohlstein

# APPLE CRISP

- Bake in 350° oven 45 to 50 minutes.

Mrs. Roman Ripp

#### APPLE CRISP

1 tsp. baking powder

6 to 8 apples peeled and sliced. Mix the

above ingredients together. Beat well. Pour

in a 2 qt. baking dish and bake at 350° for

Sera Statz

# APPLE CRISP

- Peel and slice 6 or 7 apples in an 8 x 8 baking tin. Sprinkle 1 small cup of sugar

Put crumbly mixture on top of apples and bake at 350° for 50 min. Top with whipped cream or ice cream.

# **ALMOND HERSHEY TORTE**

20 marshmallows 1 giant almond Hershey bar 1/2 cup milk

Melt in double boiler. Let cool. Whip 1 pt. cream - fold into chocolate mixture. Set in refrigerator 48 hours.

Mary Weisensel

# ANGEL CHEESECAKE

# Crust:

2 cups graham cracker crumbs 1/3 cup sugar 1/3 cup melted butter 1/2 tsp. cinnamon Press on bottom and sides of ungreased 9-inch spring form pan.

#### Filling:

1/2 cup sugar 1 tsp. grated lemon peel 1 Tbsp. lemon juice 1 tsp. vanilla 1/4 tsp. salt 2 - 8 oz. pkgs. cream cheese (softened) 5 egg yolks 2 cups dairy sour cream 5 egg whites 1/2 cup sugar

Mix sugar, lemon peel, juice, vanilla and salt into cheese. Blend in yolks, then sour cream. Beat egg whites to soft peaks, and gradually add 1/2 cup sugar. Beat to stiff peaks. Fold into cheese mixture, pour into crust and bake in slow oven (325°) 1 1/4 hr. or till done. Cool. Top with 1 can of cherry or pineapple pie filling, or,

# Raspberry Glaze:

Thaw 1-10 oz. pkg. frozen red raspberries. Drain, reserving syrup. Add water to syrup to make 1 cup. Blend in 4 tsp. cornstarch and a dash of salt. Cook and stir till mixture thickens. Add raspberries, cool, and pour over cheesecake.

# Helen Stoiber

# ANGEL CHERRY DESSERT

- 1 angel food (broken into small pieces)
- 2 cans cherry pie filling
- 2 pkg. instant vanilla pudding
- 2-2 1/2 cups milk
- 1 1/2 cups sour cream

Mix instant vanilla pudding and milk and beat according to directions on package. Mix in sour cream and set aside. Line bottom

### APPLE DESSERT

1 cup sugar 1/4 cup butter 1 egg beaten 3 apples (2 cups)

Cream butter and sugar well, add beaten egg, then apples cut in small cubes.

To this add the following:

1 cup flour (sifted) 1 tsp. soda 1/2 tsp. cinnamon 1/2 cup nut pieces 1/8 tsp. salt

Mix all together well and spread in 9 x 13 greased pan and bake 30 min. at 350°.

Sauce for Topping:

1/4 cup butter 1/4 cup cream 1/4 cup brown sugar 1/4 cup white sugar 1 tsp. vanilla

Mix all together and cook until slightly thick. Pour over dessert. Serve hot or cold.

Sister M. Odelia

# APPLE DESSERT

cup brown sugar
 cup oatmeal
 cup flour
 tsp. cinnamon
 cup melted butter

Grease 8 inch pan. Mix above ingredients together with hands. Press about 1/2 of dough in pan. Slice 4 cups apples on this.

Cook following until thick:

1 cup sugar 2 Tbsp. cornstarch 1 cup water Add 1 tsp. vanilla Pour over apples. Sprinkle rest of dough over top. Bake 1 hour at 350°.

Sharon Kruschek

# APPLE DESSERT WITH CARAMEL SAUCE

- 1/4 cup butter 1 cup sugar 1 egg 1/3 tsp. salt 1 cup flour 1 tsp. soda 1/2 tsp. nutmeg 1/2 tsp. cinnamon 2 cups finely cut apples 1 cup nuts Cream butter and sugar; beat in egg. Sift dry ingredients and add to butter mixture. Add apples and nuts. Bake at 350° for 30 minutes or until done. Caramel Sauce: 1/2 cup butter 1/2 cup half and half
- 1/2 cup brown sugar
- 1/2 cup white sugar

Bring to boil; boil 3 minutes. Add 1 1/2 tsp. vanilla. Serve apple dessert with ice cream and warm caramel sauce spread over it.

Loretta Ziegler

#### APPLE TORTE

- 1 1/2 cups sugar
- 1/2 cup butter
- 2 eggs
- 7-8 med. apples, peeled & chopped (4 cups)
- (Cortland or McIntosh)
- 2 cups flour
- 2 tsp. soda 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 cup nuts (optional)

Cream butter and sugar together. Mix all dry ingredients together. Mix eggs, apples, and the rest of the ingredients together. Bake in a 9x13 pan for 30 minutes @ 350°.

- Caramel Sauce:
- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 1 cup cream
- 1 tsp. vanilla

· (2707)

- Mix thoroughly and heat until sugar is melted.
- Serve cake with butter brickle or butter pecan ice cream and top with the caramel sauce. Enjoy.
- Note: This is a low-fat recipe!!!

Lynette Byrnes

# APPLE CRUNCH

Peel and slice about 6 or 7 tart apples in baking tin. Sprinkle 1 small cup sugar over apples.

Mix:

- 1/2 cup butter
- 1 cup flour
- 1 tsp. vanilla
- pinch of salt

Be sure to put all flour in. It should be stiff enough to crumble with hands. Put over top of sliced apples. Bake 1 hour at 350°. Serve with whipped cream.

#### Mrs. Jim Kaltenberg

# ANGEL DESSERT

angel food cake

- 2 pkg. orange Jell-o (3 oz. each)
- 2 cans pineapple tidbits
- 1 qt. vanilla ice cream
- walnut meats (broken)
- juice from pineapple plus enough water to equal 2 1/2 cups
- Heat and dissolve Jell-o, let cool. Beat ice cream to whip cream consistency. Mix with Jell-o, pineapple, nutmeats and fold into crumpled angel food cake, chill and serve plain or with whipped cream.

Mrs. Mel Herbrand

# MARSHMALLOW PUDDING

About 15¢ worth of marshmallows 1 pt. whipping cream, whipped 1 orange cut up fine Flavor with vanilla

> This recipe is taken as it stands from the Community Cook Book, 1932 edition compiled by the ladies of St. John's Church.



### APPLE CRISP WITH CHEESE

4 cups sliced apples 1/2 cup hot water 1 tsp. cinnamon 1 cup sugar 3/4 cup flour 1/2 cup butter (soft) 1 cup grated American cheese

Place apples in 8" x 8" baking dish. Mix hot water and cinnamon together and pour over the apples. Work flour, sugar and butter until crumbly, then mix in cheese. Spread over apples and bake at 375° for 30 to 35 min.

Mrs. Bob Hensen

# **APPLE KUCHEN**

1/2 cup butter 1/2 cup sugar 2 unbeaten eggs 1/2 tsp. vanilla or grated lemon rind 1 cup flour 1/2 tsp. baking powder 1/2 tsp. salt

Cream butter, sugar and eggs until creamy. Add flour and other ingredients. Spread in 2 coffee cake pans. Slice apples on top of dough (about 2 cups apples to each cake).

Mix together the following ingredients and sprinkle over top:

- 1/4 cup soft butter
- 1/4 cup flour
- 1/4 tsp. cinnamon

1 cup sugar

Bake at 350° for about 30 min. (may need to be baked longer depending on type of apples used.) For extra flavor, sprinkle 1 tsp. lemon juice over each cake before baking.

Mrs. Doris Krinke

## BAKED EGG CUSTARD

- 2 cups scalded milk
- 3 eggs
- 4 Tbsp. sugar
- 1/8 tsp. salt
- 1 tsp. vanilla

Scald milk. Mix sugar, eggs, salt and flavoring with milk. Pour in custard cups and set in pan with hot water. Sprinkle dash of nutmeg over custard. Bake in oven 350° until firm.

Recipe given to me by my mother 35 yrs. ago.

Mrs. Leonard Kuehn

# 1-2-3 FRUIT CRUNCH

1 box cake mix 1 can fruit pie filling 1 stick butter (or oleo)

Line 9 by 12 cake pan with pie filling or home equivalent. Combine dry cake mix and butter to a crumble and spread on top. Bake at 350° for one hour. Especially good with rhubarb.

Mrs. R.W. Schmitz

#### **BANANA SPLIT SUNDAE**

1st Layer: a few drops of red food coloring 2 cups graham crackers, crushed 2 1/2 cups sliced strawberries 1 stick oleo softened 1 No. 2 can (2 1/2 cups) pineapple chunks, Press in 9x13 pan. drained 2nd Laver: 2 sticks oleo 2 eggs 2 cups powdered sugar pineapple. Chill. Stir before serving. Add a little milk to mixture if it's too thick. Trim Beat 10 minutes and spread over crust. 3rd Layer: over angel or sponge cake. 1 large can drained crushed pineapple 3 large bananas sliced 4th Laver: Large container Cool Whip and spread. BETTER THAN SEX CAKE 5th Laver: German chocolate cake mix 1 cup chopped nuts 1 can sweetened condensed milk maraschino cherries 1/2 jar Mrs. Richardson Butterscotch 6th Laver: **Caramel** Topping Drizzle Hershey syrup over top. Refrigerate. 1/2 cup chopped walnuts 8 oz. Cool Whip Dorothy Scheer 3 crushed Heath candy bars Prepare cake mix as directed on package. **BATTER PUDDING** After baked, poke holes in top of cake. Pour can of condensed milk over top, then 1/2 jar 1 pt. milk 1 cup flour - unsifted of caramel topping, and then chopped nuts. 2 eggs beaten separately Let cool completely. Top with Cool Whip and crushed candy bars. pinch of salt Beat yolks. Add 1 cup of the milk to yolks and mix. Add flour and salt and mix. Add rest of milk. Beat until smooth. Fold in beaten egg whites. Pour into buttered 8" x 10" **BUTTERFINGER TORTE** pan and bake in moderate oven (350°-375°) 1 angel food cake (store bought, cut in until top is lightly browned. Serve warm cubes) with pudding sauce. 6 lg. Butterfinger bars (crushed)

> 1/2 cup butter 2 cups powdered sugar 2 eggs

- 1 tsp. vanilla
- 1 pt. whipping cream

Vanilla Sauce:

1 Tbsp. cornstarch

1 cup boiling water 1 tsp. vanilla

1 Tbsp. butter (more if wished)

1/2 cup sugar

pinch of salt

Combine sugar, cornstarch, and salt. Add boiling water and cook until clear. Add butter and vanilla.

> Alice Solveson This is a recipe that has been in my mother's family for generations — brought to Wisconsin about 1840 from Connecticut where they were colonists, coming there in 1634.

## BERRY PINK CLOUD DESSERT

1 2-oz. pkg. dessert topping mix

- Prepare dessert topping mix according to package directions. Tint pale pink with food coloring and fold in strawberries and

- with strawberries. 8 servings. May be served
  - Shirley Macauley

#### Elaine Adler

Beat butter, sugar, eggs and vanilla. Fold in the one pint whipping cream which is already whipped. Place 1/2 of cake cubes into 9x13 pan. Pour 1/2 of cream mixture over cubes, sprinkle with 1/2 of the candy. Repeat for second layer. Chill overnight or several hours.

# Arlene Ripp Schmitz

#### **BUTTER PECAN DESSERT**

1/2 cup butter

60 Town House crackers

2 pkg. instant coconut cream pudding

1 1/2 cups milk

1 qt. butter pecan ice cream

8 oz. Cool Whip

Melt butter and mix with finely crushed crackers. Press mixture in bottom of 9x13" pan (setting aside 1/2 cup for later use). Beat milk into pudding for about 2 min., fold softened ice cream into pudding. Spread on cracker mixture and set in refrigerator for about 1/2 hour then spread Cool Whip on top and sprinkle with reserved cracker mixture. Store in refrig.

> Favorite dessert of Jason, Justin & Jared Acker

# CANNED CHERRY COBBLER

Pre-heat oven at 400°.

Mix in saucepan:

2 1/2 cups canned cherries and juice (no. 2 can)

Bring to a boil and boil 1 minute stirring constantly. Pour into 8x8x2 inch pan, dot with butter and sprinkle with cinnamon.

Mix:

1 cup Bisquick 1 Tbsp. sugar

Cut in 3 Tbsp. shortening. Stir in 1/2 cup milk. Drop by spoonfuls onto hot fruit. Bake until golden brown, about 25-30 minutes.

Mrs. Philip Fell

# **CHERRY ANGEL DESSERT**

8 cups (1/2" cubed) angel food

- 1 No. 2 can (2 1/2 cups) cherry pie filling
- 1 pkg. instant vanilla pudding
- 1 1/2 cups milk

1 cup dairy sour cream

Place half cake pieces in cake pan, reserve 1/3 cup cherries, spoon remainder over cake. Top with remaining cake. Combine pudding mixed with milk and sour cream. Beat smooth, put over cake. Chill 5 hrs. Cut in squares, garnish with cherries.

Sera Statz

## **BLUEBERRY DESSERT**

1 pkg. white cake mix

1 small box red Jell-o

1 pint whipped cream

1 can blueberry pie filling

Bake cake in 9x13 pan. When cake comes from the oven poke holes in top of cake. Prepare Jell-o, using 1 cup hot water. Pour over cake and chill. Cover top of cake with whipped cream, then place pie filling on top and refrigerate.

Mrs. Larry Adler

# **BISQUE (DESSERT)**

1 pt. whipping cream 2 eggs - beaten separately 1/2 cup sugar 1 tsp. vanilla 1 cup crushed pineapple 1/2 cup nutmeats Whip cream, add eggs, sugar, vanilla drained pineapple and nutmeats. Freeze -

preferably overnight. Cut into squares to serve. Serves 12.

Eileen Kuehn

# **BLITZ TORTE**

# 1/2 cup butter

- 1/2 cup sugar
- 4 egg yolks
- 7 Tbsp. milk
- 1 cup flour
- 1 tsp. baking powder
- 1 tsp. vanilla

Mix until light and creamy. Beat 4 egg whites and add 1 cup sugar. Spread on batter in 2 or 3 greased and floured tins. (With sliding cutter) sprinkle with nuts. Bake at 350° · about 35 minutes or until brown on top.

# PINEAPPLE CREAM DESSERT

Melt 16 marshmallows in 1/2 cup of milk.

- Cool. Then add 1 cup crushed pineapple
- and 1 tsp. vanilla. Fold in 1/2 pint whipping
- cream. Put in a graham cracker crust. Sprinkle
- over top with chocolate chips if desired.

Dorothy Taylor

#### **BLUEBERRY SUPREME**

#### Crust:

- 1/2 box or about 24 vanilla wafers, crushed
- 2 Tbsp. butter

#### Filling:

Take 1 pkg. Dream Whip and whip. As

- cream is thickening, add one 8 oz. pkg.
- cream cheese and 1/2 cup powdered sugar

till thick and creamy. Pour over crust and

cool 1 1/2 to 2 hours till set. Top with 1 can blueberries or cherries if desired.

Mrs. Ronald R. Acker

#### **CHERRY BAVARIAN**

1 stick margarine, melted

- 1 small box vanilla wafer crumbs
- Mix together and press on bottom of 9 x ll
- cake pan.
- 2 envelopes Dream Whip prepared according to package directions
- 2 packages instant vanilla pudding, using only 1 1/2 cups milk instead of regular amount
- Fold Dream Whip and pudding together, spread on crumb layer. Top with 2 cans cherry pie filling. Chill for several hours, cut into squares and serve. This dessert is very rich. It may be prepared the previous day.

Sister Stella Schmidt, C.S.A.

# **CHERRY CRUNCH**

- 1 #2 can cherry pie filling
- 1 9 oz. pkg. white or yellow cake mix 1/3 cup butter, melted
- Preheat oven to 350°. Empty cherry pie filling into buttered 8 in. square pan. Sprinkle cake
- mix over cherry pie filling. Drizzle melted
- butter over cake mix. Bake for 40 min. or until top is golden brown. Serve with ice cream if desired.

Mrs. Paul Meinholz

Lorraine Meffert

1/2 cup sugar 1 Tbsp. cornstarch

Stir in gradually:



#### CHERRY DESSERT

1/2 cup butter 2 Tbsp. sugar 1 1/4 cups flour

With fork make crumbly mixture. Press into pan (about 13x9 1/2) lightly. Bake at 350° for 15 to 20 min. Cool.

1 pkg. (3 1/4 oz.) vanilla pudding with 2 cups of milk, cook. When cool, pour over cool crust. Spread 1 can of prepared cherry pie filling over pudding.

Peggy Hanson

#### CHERRY DESSERT

30 marshmallows

(5 cups salad marshmallow) 1 cup milk

1 cup whipping cream (whipped) 16 graham crackers (rolled fine) 1 can cherry or blueberry pie filling

Melt marshmallows in milk in top of double boiler. Stir until smooth. Cool. Fold in whipped cream. Sprinkle 1/2 of crumbs in 9 x 11 inch pan. Add 1/2 of marshmallow mixture. Pour cherry pie mix over this. Top with remainder of marshmallow mixture. Sprinkle top with remaining crumbs. Refrigerate 8 hrs.

Mrs. Diane Hildebrandt

# **CHERRY DESSERT**

1 1/4 cups graham cracker crumbs 1/4 cup sugar 1/2 cup melted butter

Place in 9" x 9" pan.

Filling: 8 oz. cream cheese 1/4 cup milk or cream 3 Tbsp. sugar

Mix until creamy. Bake for 20 minutes at 375°. Pour cherry pie filling over this and serve with whipped cream.

Mrs. Charles Greiber

#### CHIP CHOCOLATE DESSERT

#### Crust:

2 1/2 cups crushed graham crackers 2/3 cup butter, soft or melted 4 Tbsp. sugar Bake at 375° for 15 min. in 9x13 pan.

# Filling:

Warm 1 cup milk and dissolve 60 marshmallows in it. Let cool. Whip 1 pt. whipping cream and fold in 8 five-cent Hershey bars, broken into small pieces. Fold in marshmallows. Put in pan and refrigerate.

Mrs. Henry Kruschek Jr.

# CHERRY DESSERT OR BARS

25 to 30 large marshmallows 1/2 cup milk 1 cup whipped cream 16 graham crackers, crushed 3 Tbsp. powdered sugar 4 Tbsp. melted butter 1 can cherry or blueberry pie filling Combine marshmallows and milk and melt over hot water on low heat. Combine the cracker crumbs, sugar and butter while the

marshmallow mixture is cooling. Press 3/4 of the crumbs into 13x9 pan. Refrigerate. Fold whipping cream into cooled mixture and spread on crust. Chill until set. Spread

pie filling over the marshmallow mixture and sprinkle remaining crumbs on top. This can be used as a dessert or cut as bars.

Mrs. Ed Adler

# CHERRY PARTY DESSERT

1 pkg. white cake mix

2 pkgs. (3 oz.) cherry flavored Jell-o

2 cups boiling water

1 pkg. (5 1/4 oz.) dessert topping mix

1 can (1 lb. 6 oz.) prepared cherry pie filling

1. Preheat oven to 350°.

2. Prepare cake according to directions on box. Bake in a 9 x 13 in. pan.

3. A few minutes before cake is done, dissolve Jell-o in boiling water.

4. Remove cake from oven. Take a fork and pierce the cake all over, making many holes right through to bottom of pan. Pour hot Jell-o over the cake. Chill.

5. Prepare topping mix according to directions. Spread on top of chilled cake. Top all with pie filling. Cut into squares and serve.

Lenoda Schmitz

#### **CHERRY PARTY TORTE**

- 3 egg whites 1 tsp. vanilla
- dash salt
- 1 cup sugar
- 3/4 cup chopped walnuts
- 1/2 cup salted cracker crumbs
- 1 tsp. baking powder
- 1 can cherry pie filling
- 1 cup whipping cream (whipped)

Beat egg whites with vanilla and salt till foamy. Gradually add 1 cup sugar beating to stiff peaks. Mix nuts and cracker crumbs and baking powder. Fold into the egg whites. Spread into well greased 9" pie pan building up sides. Bake at 300° about 40 minutes or until dry on outside. Cool. Line shell with half of whipped cream. Fill with cherry mixture. Top with rest of whipped cream. For 9" x 13" pan make 1 1/2 batches.

Mrs. Henry Acker

# **CHERRY PIE DESSERT**

- 1 2/3 cups graham cracker crumbs
- 1 stick margarine, melted
- 1 pkg. (8 oz.) softened cream cheese
- 1 cup confectioner's sugar
- 2 Tbsp. milk
- chopped nuts (optional)
- 1 envelope Dream Whip prepared according to directions
- 1 can prepared cherry pie filling

Mix crumbs with melted margarine. Press into 8 1/2 by 11 inch pan. Bake in moderate oven 350° for 10 minutes. Cool. Blend cream cheese, confectioner's sugar and milk in blender. Spread over cooled crumb crust. If desired, sprinkle with nuts. Spread whipped topping over cream cheese layer. Top with pie filling. Chill in refrigerator. May be prepared a day ahead. Yield 12 servings.

Mrs. Roger Lee

# CHERRY SURPRISE FLOAT

- 1 cup flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 cup butter
- 1/2 cup sugar
- 1 egg
- 1/4 cup milk

#### Pour over:

1 #2 can unsweetened cherries with juice 1/2 cup sugar 1/4 tsp. salt

Sift dry ingredients. Cream butter, add sugar. . Add egg and beat. Add dry ingredients and milk alternately. Put in a 8 x 8 inch pan. Bake at 375° 40 to 45 minutes. Serve with cherry sauce or cream.

# Cherry Sauce:

1/2 cup cherry juice

2 Tbsp. tapioca or 1 1/2 Tbsp. cornstarch

Heat the cherry juice, add tapioca or cornstarch. Mix with a little water. Cook until clear.

Lilah Robson

## **CHERRY SUPREME**

- 6 egg whites
- 3/4 tsp. cream of tartar
- 2 tsp. vanilla
- 2 cups sugar
- 2 cups broken saltine crackers
- 3/4 cup broken pecans
- 2 cans cherry pie filling topped with whipped cream

Beat egg whites until frothy. Add cream of tartar, vanilla, and sugar. Beat until in peaks. Fold in crackers and nuts. Pour into buttered 9 by 13 baking dish. Bake 350° from 20 to 25 minutes or until tan in color. Cool in refrigerator 1 hour. Top with pie filling and refrigerate again. Top with whipped cream.

Sister M. Odelia

# COLETTA'S SUMMERTIME DESSERT

1 cup 7-Up soda

3/4 cup frozen orange juice (right out of can)

Bring to boil. Then stir in 1 lb. package miniature marshmallows until melted and cool.

When cool, add scant half of large carton Cool Whip. Break 1/2 angel food cake in bottom of 13 by 9 inch cake tin. Pour all of filling over cake. Break other half of cake over the filling. Cover with other half of Cool Whip. Cover with flake coconut. Chill for several hours and serve.

Mrs. Coletta Mulhern

# CHOCOLATE CHIP TORTE

- 1 3/4 cups flour
- 2 Tbsp. cocoa
- 1/2 tsp. salt
- 1 cup dates, chopped
- 1 cup boiling water 1 tsp. soda
- 1 cup butter
- 1 cup sugar
- 2 eggs beaten
- 1 tsp. vanilla
- 1 cup nutmeats
- 1 6 oz. pkg. chocolate chips

Sift first 3 ingredients. Mix dates, water and soda and let come to a boil. Cool. Cream butter and sugar until fluffy, add eggs, flour mix, and date mix, stir well, and add vanilla. Pour into 13 by 9 inch pan. Sprinkle with nuts and chips. Bake at 350° for 45 minutes.

Sister M. Odelia

# CHOCOLATE CHIP TORTE

- 2 1/2 cups cream
- 1 lg. pkg. marshmallows
- 2 sq. chocolate, grated

Melt marshmallows with 2 Tbsp. milk. While cooling, whip cream. Then mix chocolate, marshmallows and cream together. Put into graham cracker crust in cake pan and cool in refrigerator.

Mrs. Don Statz

#### CHOCOLATE ECLAIR DESSERT

- 1 cup water
- 1 stick butter
- 1 cup flour
- 4 eggs
- 1 lg. pkg. instant vanilla pudding mix 8 oz. cream cheese
- 1 8-oz. Cool Whip
- chocolate syrup

In a pan on stove, boil water and butter together. Add flour all at once; stir hard and blend well. Stir until mixture cleans sides of pan. Set aside to cool. Put in mixer bowl and add one egg at a time, beating well after each egg. Spread in an ungreased 9x13 inch pan. Bake at 400° for 25-30 minutes. Prepare pudding as directed on box. Add cream cheese and beat well. Spread over the cream puff base. Cover with Cool Whip. Drizzle with chocolate syrup when ready to serve. Keep refrigerated.

Bev Meier

# CHOCOLATE ECLAIR TORTE

- 1 cup water
- 1/2 cup margarine
- 1 cup flour
- 4 eggs
- Combine water and margarine in saucepan.
- Bring to a boil. Remove from heat and add
- flour. Beat till smooth. Cool. Add one egg at
- a time and mix well. Spread on greased jelly roll pan. Bake at 425° for 30 to 35 minutes
- till golden brown.

#### Filling:

- 2 small pkg. instant vanilla pudding
- 2 1/2 cups milk
- 1 tsp. vanilla
- 8 oz. whipped topping

Mix first 3 ingredients in bowl. Beat till thick. Fold in whipped topping and spread on crust.

# Topping:

- 1 cup powdered sugar
- 2 Tbsp. soft margarine
- 2 Tbsp. milk
- 2 squares unsweetened chocolate melted
- Combine all ingredients and mix well. Add more milk for softer consistency. Spread and swirl on top. Chill and keep refrigerated.

Rita Endres (Dan)

# CHOCOLATE PUDDING DESSERT

#### Crust:

- 1 cup flour
- 1/2 cup butter
- 1/2 cup nuts (opt.)
- 2 Tbsp. sugar
- Mix like pie crust and put in 9x13 pan.
- Bake at 350° for 15 min. Cool.

# Middle:

- 8 oz. cream cheese
- 1 cup powdered sugar
- 1 cup Cool Whip

Cream together cream cheese and powdered sugar. Add whip cream and spread on cooled crust.

#### Top:

2 sm. pkg. instant chocolate pudding 3 cups milk

Beat pudding and milk for 1 minute and spread over cream cheese mixture.

Refrigerate; before serving top with Cool Whip. May use other instant puddings.

Sherry Karls

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Chill milk in refrigerator tray until ice crystals form around the edge of tray (about 20 min.). Whip until stiff (about 2 min.). Combine marshmallows with cranberries, pineapple, and salt. Fold in whipped milk. Freeze until ready to serve, about 3-4 hours. May be

Mrs. Richard Schmitz

# **CUSTARD FOR TWO**

stored in bread server and kept indefinitely

1 egg

1 cup milk

in freezer.

- 3 Tbsp. sugar
- 3/4 tsp. vanilla

sugar, vanilla and salt. Pour into 2 ungreased 6 oz. custard cups. Sprinkle with nutmeg. Set in a pan containing 3/4" hot water. Bake at 350° for 35 minutes or until set.

Bernadine Ballweg

#### DELUXE STRAWBERRY SHORTCAKE

- 3/4 cup sugar
- 3 Tbsp. butter or oleo
- 3 egg yolks
- 1/2 cup milk
- 1 tsp. vanilla
- 1 1/2 cups flour
- 1/2 tsp. salt
- 2 tsp. baking powder

Mix in order given. Pour or spread in well greased pan (9x13). Beat egg whites until stiff, fold in 3/4 cup sugar. Mix and spread over cake. Bake 30 minutes at 325°. Then cool.

Top with strawberries and whipping cream (or ice cream).

Dorothy F. Maly

# DREAM WHIP TORTE

1 cup flour 1/2 cup butter or margarine 1/2 cup chopped pecans 1 Tbsp. sugar

1/4 tsp. salt

Cream butter. Add dry ingredients which have been sifted together. Mix well. Add pecans. Pat into bottom of small loaf cake pan. Bake at 350° until light brown - about 10 to 15 minutes.

# Filling:

- 2 pkgs. Dream Whip (mix as directed)
- 1 8 oz. pkg. cream cheese
- 1 cup powdered sugar

Whip cream cheese, add sugar. Fold in prepared Dream Whip. Spread 1/2 of this mixture over cooled crust. Cover with 1 can prepared pie filling (pecan, cherry or blueberry). Spread remainder of cream cheese mixture over pie filling. Store in freezer until shortly before serving.

Mary Weisensel

# COOL ICE CREAM DESSERT

Crush 12 double graham crackers and mix with 1/3 cup melted butter. Spread in a cake pan (9 1/2 x13"). Put this in the refrigerator or freezer until hard.

Filling:

# Cream together:

1/2 lb. butter

- 2 cups powdered sugar
- Then add:
- 3 eggs, well beaten
- 1 cup nuts, chopped
- 3 sqs. semi-sweet chocolate (melted)
- 1 tsp. vanilla

Spread 1/2 of filling on crust. Take one

- quart of strawberry ice cream and slice it so
- that one quart spreads the cake pan. Then
- take one quart of mint ice cream and slice it and lay it on top. Spread with the other half
- of filling and sprinkle with a few reserved
- cracker crumbs. Any combination of ice cream can be used. Keep in freezer until
- ready to serve.

Mrs. Patrick Statz

#### **FUDGE SUNDAES**

- 2 Tbsp. butter
- 2 1 oz. squares unsweetened or
- pre-melted chocolate
- 1 cup sugar
- 1 6 oz. can (2/3 cup) evaporated milk
- 1 tsp. vanilla
- Mix butter, chocolate, sugar, evaporated
- milk in saucepan. Cook and stir over
- medium heat till thick and blended.
- Remove from heat. Add vanilla. Cool
- thoroughly. Serve over ice cream.

Mrs. Paul Bernards

# CHOCOLATE TRUFFLE CAKE

- 16 oz. semisweet chocolate
- 1/2 cup (1 stick) unsalted butter 1 1/2 tsp. all purpose flour
- 1 1/2 tsp. sugar
- 1 tsp. hot water
- 4 eggs, separated
- 1 cup whipping cream

Preheat oven to 425°. Grease bottom of 8 inch springform pan. Melt chocolate and butter in top of double boiler. Add flour, sugar and water and blend well. Add egg yolks one at a time, beating well after each addition. Beat egg whites until stiff but not dry. Fold into chocolate mixture. Turn into pan and bake 15 minutes only; cake will look very uncooked in center. Let cool completely (as cake cools, it will sink a bit in the middle), then chill or freeze.

Whip cream until soft peaks form. Spread very thick layer over top of cake, smoothing with spatula. Cut cake while cold but let stand at room temperature about 15 minutes before serving. Yield: 8 servings.

Deliciously rich, this fudge-like cake can be prepared ahead and frozen, or stored in the refrigerator up to two weeks. Before serving, top with whipped cream, then cut with a warm knife.

Kim Karls

# DAINTY FRUIT DESSERT

1 pint whipping cream 1/2 cup powdered sugar 1 cup strawberries or raspberries 1/2 cup drained crushed pineapple

- 1/2 cup chopped nutmeats
- 1 cup marshmallows cut fine

Whip cream, add sugar and then fruits and nut. Chill.

Mrs. Art Manthey

# **CRANBERRY FREEZE**

1 lg. can undiluted evaporated milk 2 Tbsp. lemon juice 2 cups (1 lb. can) whole cranberry sauce 1 1/2 cups (16 med.) diced marshmallows 1 cup drained crushed pineapple

1/4 tsp. salt

1/8 tsp. salt sprinkle of nutmeg

# In a bowl, lightly beat the egg. Add milk,

#### **CREAM PUFFS**

1 cup water 1/2 cup butter 1 cup sifted flour 4 eggs

# Cream Filling (recipe follows):

2 (10 oz.) pkg. frozen strawberries, drained confectioners sugar

Fold a 9 x 8 in. piece of paper in half lengthwise. Sketch half of a heart on it; cut out. Open paper to full heart; trace with pencil on baking sheet. Grease sheet lightly. Heat water and butter to boiling; reduce heat. Add flour. Stir vigorously over low heat until mixture forms a ball (about 1 min.). Remove from heat.

Beat in eggs, one at a time, beating until smooth after each addition. Drop mixture by spoonfuls, with sides touching, onto heart outline on greased baking sheet. Bake at 400° for 45 min. Cool on rack. Cut off top. Fill shell with Cream Filling; top with strawberries. Replace top. Dust with confectioners sugar. Serve at once. Makes 8 servings.

# Cream Filling:

Combine 1 pkg. vanilla pudding mix with 1 1/2 cups milk. Follow package directions for cooking. Cool. Then fold in 1 cup heavy cream whipped and 1 tsp. vanilla.

Mrs. Leonard Kuehn

# LAYERED FRUIT FLUFF

Mix:

1 1/4 cups graham cracker crumbs 1/4 cup sugar

1/4 cup softened butter

Pour crumbs into a slightly buttered 6 x 10 or 9 X 9 pan, saving 1/2 cup crumbs.

# Melt:

4 cups miniature marshmallows with 3/4 cup milk in top of double boiler over boiling water. Chill until completely cold and slightly thickened.

# Beat:

1 cup whipping cream 1/4 tsp. almond or vanilla extract until thick.

# Fold:

Cooled marshmallow mixture into whipped cream. Turn 2/3 of mixture into pan, spread to cover crumb layer.

## Spoon:

1 can (1 lb. 6 oz.) blueberry or cherry pie filling over marshmallow layer. Top with remaining marshmallow mixture. Sprinkle reserved crumbs over top. Chill at least 6 hours or overnight before serving.

Mrs. Vernon Ripp

# DEEP-DISH FRESH PEACH CRUMBLE

- 4 cups sliced fresh peaches
- 1/2 cup white sugar
- 2 Tbsp. quick-cooking tapioca
- 1 tsp. fresh lemon juice
- 1/8 tsp. salt
- 1/2 cup flour
- 1/4 cup brown sugar
- 1/4 cup butter or margarine

Combine peaches, white sugar, tapioca, lemon juice and salt. Turn into a 10 x 6 x 2 in. baking pan. Blend flour with brown sugar and butter. Mix until of coarse crumb consistency. Pat uniformly over peaches. Cover. Bake in preheated moderate oven, 375°, 15 min. Remove cover, bake 30 - 40 min. longer. If desired garnish with fresh peach slices. Serves 6 - 8.

Mrs. Robert Niesen

# FRESH STRAWBERRY OR PINEAPPLE DESSERT

2 eggs

1 1/2 cups powdered sugar

- 1 cup whipping cream or Dream Whip (Dream Whip 1 pkg. as directed)
- 1/2 cup butter
- 1 2 1/2 oz. can crushed drained pineapple or pint fresh strawberries

Cream butter and sugar. Beat in eggs and beat well. Beat whipping cream or Dream Whip until stiff. Add the drained pineapple to the whipped cream or leave plain if using fresh strawberries.

Roll 1 pkg, of vanilla wafers fine. Put 1/2 of crumbs in pan 11 x 7 x 1 1/2 in.

Put the layer of egg mixture on crumbs and then press the fresh strawberries in egg mixture if you are making strawberry and then the plain cream. If the pineapple dessert, put the cream next to the egg mixture. Then sprinkle with rest of cookie crumbs and let stand 18 hrs. in refrig. to chill well. Makes 15 large servings.

Evangeline Raemisch

# DESSERT SAUCE

- Rosé Wine, Raspberry Sauce
- 2 Tbsp. cornstarch
- 1/4 cup sugar

1 package (10 oz.) thawed, frozen raspberries, undrained

1/2 cup Rosé wine

In small saucepan, combine sugar and cornstarch. Add 1 cup cold water. Mix until smooth. Bring to boil, stirring constantly until thickened and translucent - 5 to 8

- minutes. Remove from heat, stir in raspberries.
- Let cool. Add wine, refrigerate covered until well chilled. Serve over square of plain cake
- or as an ice cream topping.

# Mrs. Fred H. Fisher

# GRANDMA'S CRANBERRY PUDDING

# 1 cup flour

1/2 cup sugar

- 1 1/2 tsp. baking powder
- salt
- 1 cup halved cranberries
- 1 1/2 Tbsp. melted butter
- 1/2 cup milk

Mix the dry ingredients. Blend in butter and milk. Add cranberries. Bake in greased 9 x 9" pan at 375° for 30 minutes.

# Sauce:

1/2 cup butter

- 1 cup brown sugar
- 3/4 cup cream (Carnation milk is fine.)

Place above in saucepan on medium heat until thoroughly blended. Serve in squares with warm sauce.

This has been in my family for three generations.

Mrs. Jack Fassbender

# GRANDMA'S SHORT CAKE

# Sift together:

- 2 cups flour
- 4 tsp. baking powder
- 1/4 cup sugar 1/8 tsp. salt
- 170 tsp. san
- Work into dry ingredients:
- 4 Tbsp. softened butter
- Take 1 egg, beat in a measuring cup; then fill to the one cup mark with milk. Mix well and put into a greased pie pan. Bake at 400° for about 1/2 hour.
- This is good served warm with strawberriesor peaches over a slice!

Sarah Jane Ripp



#### **HEAVENLY DELIGHT**

cup water
 cup margarine
 cup flour
 eggs
 lg. pkg. instant vanilla pudding
 oz. cream cheese
 sm. container Cool Whip chocolate syrup

In a pan on the stove, boil water and margarine together. Add flour all at once; stir hard and blend well. Stir until mixture cleans sides of pan. Set aside to cool. Put in mixer bowl and add 1 egg at a time, beating well after each egg. Spread in an ungreased 9x13 inch pan. Bake at 400° for 25-30 minutes.

Prepare the pudding as directed on the box. Add cream cheese and beat well. Spread over the cream puff base. Cover with Cool Whip. Drizzle with chocolate syrup.

Lynn Braun

#### ICE CREAM

No. 1 - Put 1 qt. of milk in the double boiler; let come to a boil and then stir in 1 coffee cupful of sugar and 3 beaten eggs. Put in the freezer and when partly frozen, add 1/2 pt. of rich sweet cream, then finish freezing.

Mrs. Art Manthey

No. 2 - 3 qts. of milk, 1 qt. of cream, 3 cupfuls of sugar, 1/2 cupful of flour, whites of 6 eggs. Take a pt. of the milk and put in the double boiler and let it come to a boil; mix the flour with some of the cold milk and stir into the hot milk, add the sugar and pour the mixture into the remainder of the cold milk; stir in the well beaten whites of 6 eggs, flavor to suit taste, and freeze.

Mrs. Art Manthey

No. 3 - 1 qt. of rich milk, 7 eggs, yolks and whites beaten separately, 4 cupfuls of sugar, 2 qts. of sweet cream, 6 tsp. of flavoring. Put the milk in a double boiler and heat almost to boiling; beat the yolks very light, add the sugar and heat a little longer; then, little by little, add the boiling milk, beating all the while; stir in the well beaten whites of the eggs, return to the boiler and cook until it is as thick as boiled custard, stirring steadily all the time. Take off the fire and when quite cold, stir in the cream and flavoring, and freeze.

# Chocolate Ice Cream

Make a gallon of ice cream after any of the foregoing rules. Shave 2 bars of good chocolate in a little milk, sweeten to taste, and add to the ice cream when partly frozen, and then finish freezing.

# Berry Ice Cream

Any kind of berries may be used for this. Mash thoroughly in a large bowl 1 qt. of berries with 1 lb. of sugar, rub through a colander, add 1 qt. of sweet cream, and freeze. Very ripe peaches may be used instead of berries.

# Coffee Ice Cream

To 3 qts. of pure cream add 1 pt. decoction of very strong coffee and 2 lbs. of sugar, and freeze.

Mrs. Art Manthey

#### FROZEN LEMON DESSERT (No bake)

4 eggs separated, put yolks in bowl and add sugar 3/4 cup. Beat until sugar is dissolved. Add rind and juice of 1 1/2 lemons in 1/2 pt. of whipped cream. Fold in beaten egg whites. Crush 1 doz. graham crackers. Put a layer in bottom of pan. Pour custard on top. Sprinkle remainder of crumbs on top. Freeze at least 12 hours. (Keeps in freezer for several days.) Tastes better when served after out of freezer an hour or until it's softened.

Ila Mazanet

#### **IGLOO TORTE**

2 pkgs. lemon flavored gelatin
3 1/2 cups hot water
1/2 pint whipping cream, whipped
1 large angel food cake
1 small can pineapple chunks
1 pint whipping cream, whipped coconut
Dissolve gelatin in hot water (may use fruit

juice). Cool. When gelatin begins to thicken, whip until light in color and frothy. Fold in 1/2 pint whipped cream. Cut angel food cake into 1" squares, add pineapple chunks, and mix lightly with gelatin mixture. Put this mixture into large greased round bowl. Chill 8 hours or more. Unmold onto large plate. Cover with 1 pint whipping cream and fine shredded coconut to make it look like snow. A variation would be to place it into an oblong glass baking dish and serve with frozen or fresh raspberries or strawberries. Serves about 20.

#### **MYSTERY PUDDING**

- 1 cup flour
- 1 tsp. soda
- 1/2 tsp. salt
- 3/4 cup sugar

Mix above ingredients and sift twice. Add 1/4 cup fruit cocktail juice to the dry ingredients. Add 1 egg unbeaten and stir. Add
1/2 cup brown sugar and 1/2 cup nutmeats,
1 1/2 cups fruit cocktail - 17 oz. can. Put in a buttered 9 x 9 pan. Spread 1/4 cup brown sugar over it and bake at 325° for

50 to 60 min. Serve with whipped cream.

# Mrs. Bernard Ballweg

#### JELLY ROLL

4 eggs, separated

- 4 Tbsp. water
- 1 cup sugar
- 1 cup flour (sifted 4 times)
- 1 tsp. baking powder
- 1 tsp. vanilla

Beat egg yolks and water until foamy. Add sugar. Sift together flour and baking powder four times. Mix thoroughly. Fold in beaten egg whites. Put into a greased tin with paper on the bottom (11x16). Bake about 20 min. at 325°. Turn out onto damp cloth sprinkled with powdered sugar. Remove paper and roll. Cool. Then unroll again and spread with 1 cup jelly. Reroll. Wrap with the damp towel.

Mrs. Alberta Ripp

# JUNKET DESSERT

#### . 1st layer:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup powdered sugar
- · 1/4 cup melted butter

Mix and pat in 9x9 pan or 8 x 10 pan.

# 2nd layer:

Cook one package of coconut cream pudding according to directions; cool spread on top of crust. Chill.

#### 3rd layer:

Cook one package of Danish current Junket according to directions; cool spread on second laver. Chill.

#### 4th layer:

Whip one cup cream, sweeten with powdered sugar, spread on 3rd layer; chill.

Continued

Mrs. Kay Miller

5th layer:

1/4 cup sifted flour1/8 cup brown sugar1/4 cup melted butter1/4 cup walnuts (chopped)

1/2 cup coconut

Mix and spread on cookie sheet, bake at  $350^{\circ}$  for 10 to 15 min. until brown. Stir often, cool and sprinkle on 5th layer. Set overnight, can be put in 8x10 pan nicely. Batch and half for 9x13 pan. Double for 15x10. Freezes very good.

Mrs. Jack Hellenbrand

# JIFFY DOUBLE BERRY DESSERT

3 cups coconut bar cookies, crushed

- 1/2 cup butter, melted
- 1 pkg. strawberry Whip 'N Chill

1/2 cup cold milk

- 1/2 cup cold water
- 1 8 oz. pkg. cream cheese

1 can blueberry or cherry pie filling

Mix crumbs and butter together. Press into bottom of 9x13 pan and bake at 375° for 8-10 minutes until golden brown. Remove from oven and cool. Mix the Whip 'N Chill with milk and water according to directions on the package. Blend in the cream cheese and beat until smooth. Spread over the crumb crust. Spread blueberry or cherry pie filling over top, and chill several hours before serving.

Mrs. Leo Greiber

# LAZY DAY DESSERT

3 cups partially crushed rice krispies 1/2 cup chopped pecans 1/2 cup brown sugar 1/2 cup flaked coconut 1/3 cup melted butter 1/2 gal. ice cream 1 cup cherry pie filling

Combine first 5 ingredients. Pat 1/2 of mixture in 13 x 9 in, cake loaf pan.

Put 1 in. slabs of ice cream on top of this mixture. Make ice cream even. Pat remaining mixture on top of ice cream. Serve with cherry pie filling or strawberry or the blueberry is equally delicious. Serves 8 to 10 guests. Keep in freezer.

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Mrs. Frank Keegan

# OLD FASHIONED BREAD PUDDING

- 1 cup milk
- 1 cup light cream
- 2 Tbsp. butter
- 6 slices or equivalent of 3 cups dried bread, sweet rolls, cookies, any dried or leftover bread substitute, cut in cubes
- 3/4 cup light brown sugar
- 2 eggs
- 1 cup pitted dates, chopped, or may substitute raisins
- 1/4 cup chopped nuts
- · 1 tsp. vanilla
- 1/4 tsp. ground cinnamon

Place bread ingredients in large mixing bowl. Combine milk, cream, butter, sugar, eggs, etc. in saucepan. Warm until butter melts and ingredients are well mixed. Do not simmer or boil. When well mixed pour over bread and stir several times so mixture is well combined. Place all in greased 1 1/2 quart baking dish. Bake in a moderate oven at 350° one hour or until brown. If desired, may use many toppings, such as thin vanilla pudding, whip cream, ice cream, etc.

Makes a delicious hearty dessert.

Mrs. Robert M. Farrell

#### LEMON CHIFFON DESSERT

Mix in pan:

1 box lemon Jell-o 1 1/2 cups warm water 1 cup sugar 6 egg yolks

Cook until mixture coats a spoon. Cool well.

Beat 6 egg whites, fold into above mixture which has been well cooled. Pour into pan which has been lined with graham cracker crust. Scatter 1 small can crushed pineapple (drained) over the top. Use a 9 x 13 pan. Cover with whipped cream and sprinkle cracker crumbs over top. Refrigerate.

Mrs. Frank Endres, Sr.

#### **LEMON DESSERT**

1. Beat 3 egg whites until frothy. Add 3/4 tsp. cream of tartar, beat until stiff. Fold in 1 cup sugar , 16 soda crackers crushed, and 1/2 cup nutmeats. Pour into buttered 9 x 13 inch pan. Bake 30 to 35 minutes at  $325^{\circ}$ .

2. Whip 2 pkgs. Lucky Whip as directed on package. Blend in 1 8-oz. cream cheese.

- Spread 1/2 of mixture on the crust.
  - 3. 1 large can lemon pie filling.
- 4. Spread remaining Lucky Whip mixture on top. Cool before serving.

Mrs. Robert M. Ziegler

# LEMON TORTE DESSERT

Roll till fine: 40 Waverly Wafers (crackers)

Melt: 1/2 cup butter. Mix with crumbs and press into 9x13 pan.

Beat: 4 egg whites till stiff. Add gradually 1 cup sugar, then add 1 tsp. vanilla.

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Spread on top of crumbs in pan. Bake at 375° for 10 min. Turn off oven and let pan in oven till cool.

Then spread with Lemon Pie filling. Top with 1 cup whipped cream or 1 pkg. topping mix.

Refrigerate at least 4 hours or overnight.

You may use canned pie filling or the following:

Mix together 1 1/2 cups sugar 3 Tbsp. cornstarch

- 3 egg yolks
- dash of salt
  - juice of 1 1/2 lemons

Stir well.

Bring 1 1/2 cups water to a boil. Add lemon mixture. Cook while stirring till thick. Stir in about 2 tsp. butter. Cool.

Mrs. Gilbert Meffert

# LEMON TORTE

- 1 cup flour
- 1 stick margarine
- 2 Tbsp. sugar
- 3/4 cup walnuts
- 1 8 oz. pkg. cream cheese
- 2/3 cup powdered sugar
- 1/2 large container Cool Whip
- 2 pkgs. instant lemon pudding
- 2 1/2 cups cold milk
- 1 large container Cool Whip chopped nuts
- cherries

Mix first 4 ingredients and press in 9x13 pan. Bake 375° for 15 min. Cool. Mix cheese, sugar and half Cool Whip. Beat and spread on cooled crust. Mix pudding and milk. Spread on cheese layer. Spread Cool Whip on top. Garnish with cherries and nuts. Refrigerate. NOTE: Any flavor instant pudding will work such as pistachio or chocolate.



#### LEMON CUPS

cup sugar
 cup flour
 type salt
 Tbsp. melted butter
 Tbsp. lemon juice
 grated rind of one lemon
 well beaten egg yolks
 1/2 cups of milk scalded
 beaten egg whites

Combine sugar, flour, salt, and butter. Add lemon juice and rind, then add to egg yolks and milk. Fold in beaten egg whites and pour into greased custard cups. Bake in pan of hot water 325° for 45 minutes. When baked, custard will be on bottom and cake on top. Serve with whipped cream.

Ann Karls

#### MINI CHEESECAKES

12 vanilla wafers

2 8 oz. pkgs. cream cheese 1/2 cup sugar 1 tsp. vanilla 2 eggs

Line muffin tin with foil liners. Place one vanilla wafer in each liner. Mix cream cheese, vanilla and sugar on medium speed until well-blended. Add eggs. Mix well. Pour over wafers, filling 3/4 full. Bake 25 min. at 325°. Remove from pan when cool. Chill. Top with fruit, preserves, nuts or chocolate. Be creative! Makes 12.

Mary B. Miller

#### MINT DAZZLER

2 cups vanilla wafer crumbs 1/4 cup melted butter

Blend crumbs and butter. Press in greased  $7 \times 11$  pan. Chill.

1/2 cup butter

- 1 1/2 cups sifted powdered sugar
- 3 eggs slightly beaten
- 3 squares bitter chocolate, melted
- 1 8 oz. pkg. miniature marshmallows
- 1 1/2 cups cream, whipped

1/2 cup crushed peppermint sticks

Cream butter and powdered sugar. Add eggs and chocolate. Beat until light and fluffy. Spoon over crumbs. Place in freezer while whipping the cream. Fold marshmallows into the cream gently. Spread over chocolate layer. Sprinkle with peppermint candy. Chill several hours.

Mrs. Harvey Maher

#### MOCK CHEESE CAKE

13 graham crackers
 1/2 stick butter
 3 Tbsp. powdered sugar
 1 sm. pkg. lemon Jell-o

- 1 cup boiling water 8 oz. cream cheese
- · 1/2 cup sugar
  - 1 can (12 oz.) Pet milk (chilled)

Crush crackers; add powdered sugar and melted butter. Spread into 9x13 pan to form crust; bake at 275° for 7 minutes. Mix Jell-o and boiling water, let set until starts to gel. Cream the cream cheese and sugar; mix with Jell-o. Whip Pet milk until fluffy; fold into sugar and cream cheese. Pour into pan, refrigerate until set.

Mary B. Miller

#### NANTUCKET CRANBERRY PUDDING

- 1 cup sugar
- · 2 cups sifted flour
- 2 1/2 Tbsp. baking powder
- 2 cups cranberries
- 2/3 cup milk
- 1 egg
- 3 Tbsp. melted butter
- Mix sugar, flour, baking powder with milk,
- egg, and butter. Then add cranberries. Fill
- 12 greased muffin cups. Bake at 350°, 20-25
- min. Serve hot or reheated with old-fash-
- ioned pudding sauce:
- 1/2 cup butter 3/4 cup cream
- 1/2 cup sugar
- in 2 cup sugar
- Add touch of brandy to taste heat pudding sauce ingredients in double boiler.

Carol Jones

#### OATMEAL CARMELITAS

- 2 cups flour
- 2 cups oatmeal
- 1 1/2 cups brown sugar
- 1 1/2 cups margarine, melted
- 1 tsp. salt
- 1 tsp. baking soda
- 1 pkg. chocolate chips
- 1 1/2 cups caramel sauce (2 jars)
- 6 Tbsp. flour

Blend 2 cups flour, oatmeal, brown sugar, margarine, salt and baking soda until crumbly. Press 1/2 of this mixture in a sprayed 9x13 inch pan. Bake 10 minutes. Sprinkle bag of chocolate chips on hot crust. In another

- bowl, mix caramel sauce with 6 Tbsp. flour.
- Pour over chocolate chips. Sprinkle remaining 1/2 of crumb mixture on top. Bake 30 to
- 40 minutes at 350°.

Erin Leckwee

# OREO DESSERT

- 1 sm. pkg. Oreo cookies, crushed fine
- 1/3 cup melted butter or margarine
- 1/2 gal. vanilla ice cream
- Hershey fudge topping
- Cool Whip

Mix all the crumbs except about 1/3 cup with the melted butter and pat into a 9x13 pan. Lay squares of the ice cream on top and then spread with fudge topping. Top with Cool Whip and sprinnkle with the remaining crumbs. Needs to be made 24 hours ahead and frozen for best results.

# In memory of Shirley (Karls) Laufenberg

# **OZARK PUDDING**

- 2 eggs
- 1 cup sugar (scant)
- 1/4 tsp. salt
- 4 Tbsp. flour
- 1 cup apples chopped
- 1 cup walnuts
- 1 tsp. vanilla
- 2 tsp. baking powder

Beat eggs, add sugar gradually and beat. Stir in other ingredients. Bake at  $350^{\circ}$  for 30 - 35 minutes in a  $13 \ge 2 \ge 9$  inch pan. Serve with cream.

Agnes Williamson

# PEACH CRUMBLE

1 cup sugar

- 1 beaten egg
- 1 cup chopped walnuts
- 1 3 3/4 or 3 5/8 pkg. instant vanilla pudding mix
- 1 cup dairy sour cream
- 1 cup milk
- 1 cup diced peeled peaches treated with lemon juice or color keeper

Thoroughly combine sugar, egg and walnuts. Line a  $15 \ge 10 \ge 1/2$  inch baking pan with foil; then grease foil. Spread nut mixture in pan. Bake in moderate oven  $(350^\circ)$  for 18 to

20 minutes, till golden brown; cool to room temperature. Coarsely crumble baked nut mixture. Divide among 6 sherbet glasses. Combine pudding mix, sour cream, and milk; beat on low speed of electric mixer or with rotary beater for 1 to 2 minutes or till well blended. Fold in peaches. Spoon the mixture over crumbs in the sherbet glasses; top with remaining crumbs. Chill several hours before serving. Makes 6 servings.

# Mrs. Robert Raemisch

# PEACH KUCHEN

2 cups flour 1/2 cup butter 3 Tbsp. sugar 1/2 tsp. salt 1/2 tsp. baking powder

Mix like pie crust and put in 9 x 13 pan. Then cover with peach halves. Use good brand of canned peaches. Combine: 1 cup sugar and 1 tsp. cinnamon, put over peaches. Bake 400° for 15 min. Then combine 2 egg yolks and 1 cup whipping cream and pour over. Bake 375° for 30 min. more. Can be served with whipped cream.

Emily Landphier

#### PINEAPPLE MINT SUPREME

- 1 cup all purpose flour
- 1/2 cup chopped walnuts
- 1/4 cup firmly packed brown sugar
- 1/2 cup margarine

1 can (1# 4 oz.) crushed pineapple

- 1 3 oz. pkg. lime Jell-o 1 8 oz. cream cheese
- 1 8 02. cream chee
- 1 cup sugar 2/3 cup evap. milk
- 1/2 tsp. peppermint extract

Combine 1st three ingredients, cut in margarine and press into greased 9x13 pan. Bake at 400° until brown, 12-15 min. Cool.

#### Filling:

Drain pineapple into saucepan and bring to boil. Dissolve Jell-o in juice. Cool. Cream the cream cheese with sugar, blend in Jell-o mixture. Stir in pineapple, chill until thick but not set.

Chill (put in freezer) evaporated milk, peppermint extract. Put in small bowl until ice crystals form. Beat until thick. Fold into pineapple/cheese mixture. Pour over cool, baked crust and refrigerate. Spoon glaze over filling. Spread carefully. Chill at least 4 hours.

# Chocolate Mint Glaze:

Melt over low heat, 1/2 cup or more semisweet chocolate chips into 1/3 cup evaporated milk. Add 1 Tbsp. butter and 1/2 tsp. peppermint extract. Enjoy!

Mary Bernards

# PRETZEL TORTE

. 1 cup butter

3/4 cup sugar

2 1/2 cups crushed pretzels

- 1 8 oz. cream cheese
- . 1/2 cup powdered sugar
- 1 large Cool Whip

1 32 oz. cherry pie filling

#### Crust:

Melt butter, add sugar and blend. Remove from heat. Add pretzels and blend lightly. Press 1/2 of this into ungreased 13x9" pan (save other half for topping).

#### Filling:

Blend cream cheese (room temperature), powdered sugar, and Cool Whip. Spread 1/2 of cream cheese mixture over pretzels. Spread cherry pie filling over cream cheese mixture. Carefully spread remaining cream cheese mixture over cherry pie filling. Crumble remaining pretzels on top and pat lightly. Refrigerate.

Jeff Nickels

#### PUDDING MALGACHE

1 1/4 cups milk

- 1 1/2 oz. semi-sweet chocolate
- 6 Tbsp. (3/4 stick) unsalted butter,
- room temperature
- 2/3 cup flour
- 1/3 cup sugar

4 egg yolks, lightly beaten

3 egg whites *Ganache*:

1/2 cup whipping cream

4 1/2 oz. semi-sweet chocolate

Preheat oven to 375°. Butter 1 1/2 quart souffle dish. Combine milk and chocolate in 2 quart saucepan. Bring to boil over medium heat, stirring frequently.

Meanwhile, cream butter, flour and sugar in medium bowl (mixture will be very stiff). Add boiling milk and chocolate and blend well. Return to saucepan and cook, stirring constantly until thickened. Remove from heat and beat small amount of hot mixture into egg yolks. Return to pan and beat well. Beat whites until stiff but not dry. Stir into pudding mixture. Turn into souffle dish; set in large pan and add hot water to a depth of about 2 inches. Bake until firm, about 40 minutes. Remove from water and let cool before unmolding.

#### For Ganache:

Bring cream to boil in small saucepan.

• Remove from heat, add chocolate and beat until cool.

Unmold pudding onto rack. Reheat ganache slightly and spread over top of pudding. Transfer to serving plate and cut into wedges with hot knife.

8 to 10 servings. An appealingly light substitute for chocolate souffle, but this dessert can be made two days in advance.

Kim Karls

# RASPBERRY DESSERT

2 pkgs. frozen red raspberries in syrup (10 oz.)

- 1 cup water
- 1/2 cup sugar
- 2 tsp. lemon uice
- 4 Tbsp. cornstarch 1/4 cup cold water
- 50 large marshmallows
- 1 cup milk
- 1 cup mint
- 2 cups heavy cream whipped or 2 pkgs. dessert topping mix
- 1 1/4 cups graham cracker crumbs
- 1/4 cup chopped nuts (optional)
- 1/4 cup butter, melted

Heat raspberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water, stir into raspberries and work until thickened and clear. Cool. Melt marshmallows in milk over boiling water, cool thoroughly. Whip heavy cream or dessert topping mix and fold into marshmallow mixture. Mix graham cracker crumbs, nuts and butter in 13x9 pan, press firmly into bottom of pan. Spread marshmallow cream mixture over crumbs. Spread raspberry mixture over top. Refrigerate until firm. Serves 15-18.

Strawberries can also be used and black raspberries are very good.

Mrs. Vincent Koch



PEACH DREAM DELIGHT

1/2 box coconut bars, crushed 1/4 cup butter

2 eggs

1 3/4 cups powdered sugar

4 or 5 peaches - or more

1/2 pt. whipping cream

2 Tbsp. powdered sugar

Beat with mixer till fluffy the butter, one of the eggs, and the 1 3/4 cups powdered sugar. Add other egg and beat again. Spread this mixture over half of crumbs in a 8x8x2 inch pan. Over this, put peeled, thinly sliced peaches. Whip cream with 2 Tbsp. powdered sugar and cover peaches. Spread other half of crumbs over top. Chill overnight. Good even after 24 hours. Serves 9.

Mrs. Ray Kuehn

# PARTY PERFECT DESSERT

1 angel food cake 1 can cherry pie filling

1/2 pint commercial sour cream

1 1/2 cups milk

chopped nuts

1 small box instant vanilla pudding mix

Crumb 1/2 angel food cake in bottom of 8" square cake pan. Spread cherry pie filling on top of cake crumbs. Crumb last half of cake on top of pie filling. Beat milk, commercial sour cream and pudding mix together. Let thicken slightly. Spread this mixture on last half of cake crumbs. Sprinkle nuts on top. Refrigerate. Serves 9.

You can use your favorite ready-to-use pie filling instead of cherry.

Mary Ann Kueffer

# PEACH FLIP-OVER

1 (1 lb. 14 oz.) can sliced peaches, well drained

- 2 cups biscuit mix
- 2 Tbsp. sugar
- 1/2 tsp. cinnamon
- 2/3 cup milk

Line 8" square pan with foil; allow foil to extend over edge of pan. Spread peach slices on foil. Combine biscuit mix, sugar, and cinnamon. Add all the milk at once and stir with fork to make soft dough. Beat vigorously 20 strokes. Turn out on surface floured with biscuit mix. Knead 8 or 10 times. Place dough between 2 layers of waxed paper and pat to an 8" square. Place dough over peaches. Bake in very hot (450°) oven for about 15 to 18 minutes. Turn out on serving plate, remove foil while warm. Serve topped with whipped cream or ice cream. Makes six servings.

Mrs. Math Laufenberg

## MINT ICE CREAM DESSERT

1 box vanilla wafers - crushed. Spread 1/2 in a greased - 9 x 13" pan. Soften 2 qts. mint ice cream, spoon onto crumb crust. Smooth, freeze until firm. Cream 1/2 cup butter and 2 cups powdered sugar. Fold in 3 egg yolks beaten. Melt 2 sqs. chocolate and fold into creamed mixture. Add 1/2 cup chopped nuts and 1 tsp. vanilla. Beat egg whites, fold in, spread on top of ice cream and top with crumbs.

Sera Statz

# PINEAPPLE DESSERT

Melt 30 marshmallows and 1/2 cup milk in double boiler. Allow to cool. Add 1 cup crushed pineapple. Fold in 1 pint of whipping cream. Pour into pan which has been lined with graham crackers for shell (use 16 double crackers with 8 Tbsp. melted butter and 2 Tbsp. powdered sugar). Save a few crumbs for the top. Put in refrigerator.

Mrs. John Breuch Jr.

# **PINEAPPLE DESSERT**

1/2 cup milk

1 lb. miniature marshmallows melted over low heat. Cool.

Then mix 1 1/2 cups drained crushed pineapple and part whipped cream (1/2 pint). Cool Whip may be used. Make graham cracker crust, line dish and pour mixture over crust. Garnish with rest of whipping cream. Put in refrigerator for 2 hours.

Mrs. Vern Meier

## STEAMED CRANBERRY PUDDING

1 1/2 cups cranberries, chopped or quartered 1/2 cup medium dark molasses 1 1/2 cups flour 2 tsp. sugar

pinch of salt

2 tsp. soda

1/3 cup hot water

Mix cranberries with molasses, flour, sugar, and salt. Mix well and add soda, dissolved in hot water. Butter cans inside and fill 2/3 full. Steam 1 1/2 hours. Invert after done on rack.

Steam 1 1/2 hours. Invert after done of

Sauce:

1 cup sugar

1/2 cup coffee cream

1/2 cup butter

1 tsp. vanilla

Heat up well and pour over your sliced pudding. Serves about eight.

G. E. Hyslop

# PINEAPPLE FRENCH CREAM TORTE

3 cups crushed vanilla cookie crumbs

Place 2 cups of crumbs on bottom of 9 x 13 inch baking pan. Cream 1/2 lb. butter and 3 cups powdered sugar. Beat 4 eggs into mixture, one at a time until creamy. Place mixture on top of crumbs. Drain 2 No. 2 1/2 cans crushed pineapple and pour over cream mixture. Whip 1 pt. whipping cream. Add 1 cup salted pecans. Spread over pineapple and sprinkle remaining crumbs over top. Chill 4-5 hours.

This is a nice dessert for a large group and can be made 1 day ahead.

Jean Dahlk

#### POPPY SEED TORTE

- 1 cup graham cracker crumbs
- 1 cup sifted flour
- . 1/2 cup melted butter
- 1/2 cup chopped nuts

Preheat oven to 325°. Mix crumbs, flour, butter and nuts. Put into 10 x 14 pan-bake until light brown (10-15 minutes).

- 1 1/2 cups milk
  1 cup sugar
  1 cup sugar
  5 eggs (separated)
  1/4 cup water
  1/2 tsp. vanilla
  1/4 cup poppy seeds
  2 Tbsp. cornstarch
  1/4 tsp. salt
  1/4 tar
  - whipped cream

Combine milk, 1 cup sugar, and egg yolks in top of double boiler. Beat until sugar is dissolved. Add poppy seeds, cornstarch and salt. Cook until thick. Dissolve gelatin in water - add to cooked mixture. Cool. Add vanilla - beat egg whites stiff, add 1/2 cup sugar and cream of tartar - fold into cooled filling. Pour into crust and refrigerate. Serve with whipped cream.

#### RHUBARB DESSERT

*Crust:* 1 cup sifted flour 5 Tbsp. powdered sugar 1/2 cup butter

Press mixture into an ungreased 8 inch square pan and bake 15 minutes at 350°.

*Topping:* 1 1/2 cups sugar 1/4 cup flour 3/4 tsp. salt 2 eggs 2 cups rhubarb (diced)

Mix dry ingredients with 2 beaten eggs and 2 cups finely chopped rhubarb. Spoon onto crust and bake 35 minutes at 350°. Serve warm with whipped cream.

Mrs. Robert Zellner

# PINEAPPLE TORTE

30 marshmallows1/2 cup waterMelt in double boiler and cool. Fold in:

1 cup crushed pineapple

1/2 tsp vanilla

1/2 pint whipped cream

Put into graham cracker crust. Cool 2-4 hrs. Put some crumbs on top.

Mrs. Don Statz

# POPPY SEED TORTE

1 1/2 cups sugar
1/2 cup butter
1 cup milk
2 cups flour
1/2 cup poppy seed
1/2 cup chopped walnuts
3 eggs
2 tsp. baking powder
Poppy seed must be boiled in milk and a little sugar and then drained well. Bake in two layers, fill with custard and frost with chocolate.

Lemon Custard: 1 cup milk, yolk of 1 egg, 2 Tbsp. sugar, let come to boil then add juice and grated rind of 1 lemon.

This recipe is 100 years old.

Mrs. Kenneth Shaw

# QUICK DESSERT

1 pkg. Lemon Velvet Cake Mix 1 pkg. lime Jell-o 3/4 cup Mazola Oil 3/4 cup cold water

4 eggs

Put in large bowl and beat until well mixed. Bake at 350° for 35-40 minutes in 9 x 13 pan. Remove from oven and while hot poke cake full of holes with fork. Take juice from 2 lemons and grated rind. Mix with 2 cups sifted powdered sugar. Pour over cake. Serve with whipped cream and cherry on top.

Lois Zeman

# REFRIGERATOR DESSERT

14 graham crackers

- 1 No. 2 can crushed pineapple or
- fruit cocktail
- 1/2 cup butter
- 2 cups powdered sugar

2 eggs

- 1 cup whipping cream
- 1 tsp. vanilla
- 3 Tbsp. powdered sugar

Crush crackers and put half in bottom of an  $8 \times 8$  or  $9 \times 9$  in. pan. Drain fruit. Beat butter, sugar and eggs until creamy. Then spoon over crackers in pan. Beat whipping cream. Add vanilla, powdered sugar and fruit. Fold together. Put on top of butter mixture and sprinkle remaining crumbs on top. Best if chilled overnight.

Mrs. John Endres

# PLUM PUDDING

- Ib. beef suet chopped fine
   lbs. currants
   1/2 lb. raisins
   lb. flour
   lb. sugar
   lb. citron, cut fine
   pt. bread crumbs
   Tbsp. nutmeg
   Tbsp. mace
   Tbsp. cinnamon
   large wine glass of brandy
- 8 eggs, well beaten
- 1/2 lb. butter

Dredge all ingredients well with flour, so that it all looks white. Have a strong cloth dipped in hot water, spread it on the table and butter all over then flour it, not using any butter or flour called for in the recipe. Tie the pudding in, leave in room to swell. Place in steamer, and boil 8 hrs. Serve with hard sauce made of butter and sugar, more or less paste form flavored with brandy or vanilla. To reheat, slice thin and fry in butter until warm.

Mrs. Eugene Koch It is an old English recipe brought from England from my mother's father.

# RHUBARB STRAWBERRY DESSERT

4 cups rhubarb, cut in 1" pieces, 1 cup sugar, 1 box strawberry Jell-o, 1 pkg. yellow or white cake mix, (1 layer size) 1/3 cup melted butter, spread rhubarb in bottom of 8x8" pan. Add 1/2 cup water, sprinkle sugar on top of that, on top of the sugar sprinkle 1 box strawberry Jell-o dry; also on top of Jell-o sprinkle 1 box cake mix, also dry.

- Dribble melted butter on top. Bake 1 hour at
- 350°. Serve with whipped cream or ice cream.

Mrs. Lawrence Wagner

# **PUMPKIN SQUARES**

- 1 1 lb. can (2 cups) pumpkin
- 1 cup sugar
- 1 tsp. salt
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 cup chopped pecans, toasted
- 1/2 gallon vanilla ice cream, softened
- 36 gingersnaps

Combine pumpkin sugar, salt, ginger, cinnamon and nutmeg; add chopped pecans. In a chilled bowl fold pumpkin mixture into ice cream. Line bottom of a 13x9x2 inch pan with half of the gingersnaps; top with half the ice cream mixture. Cover with another layer of gingersnaps; add remaining ice cream mixture. Freeze until firm, about 5 hours. Cut in squares, garnish with whipped cream and pecan halves. Makes 18 servings.

Mrs. Robert Walter, Jr.



Grease pan lightly. Mix flour, oatmeal, brown sugar, margarine and salt until crumbly. Put half of it in bottom of 9 x 13" pan. Cut up rhubarb and arrange over crust. Pour thickened mixture over rhubarb. Add remaining half of crust. Bake at 375° for 1 hour. Serve with ice cream.

Loretta Ziegler

# **RHUBARB CRUNCH**

1 cup brown sugar 1/2 cup shortening 1 cup flour 1 cup oatmeal pinch salt Mix together, 1/2 for the bottom of the pan and 1/2 for the top. Custard: 1 cup sugar 3 Tbsp. cornstarch 1 cup hot water 4 cups rhubarb 1 tsp. vanilla pinch salt Cook custard and pour over the rhubarb, and the last half of crumb mixture on top. Mrs. Don Statz **RHUBARB CRUNCH** 1 cup sifted flour 5 Tbsp. powdered sugar 1/2 cup butter Mix. Put into bottom of square pan. Bake 15 min. at 350° or until light brown. 2 eggs 1 1/2 cups sugar 1/4 cup flour 3/4 tsp. baking powder salt to taste 2 cups rhubarb powder, salt. Add rhubarb. Put over crust.

Mrs. Peter Miller, Sr.

#### **RHUBARB TORTE**

# 1st layer:

- 1 cup butter
- 2 cups flour
- 2 Tbsp. sugar
- Crumble together butter, flour and sugar.
- Put in 9x13 cake pan and bake at 350°
- about 10 minutes.

# 2nd layer:

- 5 cups rhubarb, cut fine
- 6 egg yolks
- 2 cups sugar 4 Tbsp. flour
- 1/4 tsp. salt
- 1 cup half and half
- (can use 1 cup ice cream and 1/2 cup milk)
- Mix all ingredients for second layer together
- and pour over first layer of baked crust.
- Bake at 350° about 40-50 minutes, or
  - until firm.

# 3rd layer:

- 6 egg whites
- 6 Tbsp. sugar
- 1 Tbsp. cornstarch
- 2 tsp. vanilla
- pinch of salt
- coconut or nuts, if desired

Beat egg whites well. Add sugar, about

for 10-15 minutes until brown.

2 Tbsp. at a time, and beat until meringue

- stands in peaks. Add cornstarch and beat.
- Add vanilla and salt. Put on top of torte and
- sprinkle with coconut or nuts. Bake at 350°

# Lynn Braun

# **RHUBARB DESSERT (4-layer)**

- Graham Cracker Crust:
- 1 pkg. graham crackers
- 1/3 cup butter or margarine
- 3 Tbsp. sugar
- Mix. Bake crust 8 min. 9x13 pan.

# Filling:

- 6 cups rhubarb
- 3/4 cup water
- 1 1/2 cups sugar 4 1/2 Tbsp. cornstarch
- Boil all together until clear. Cool and put on
- crust. Mix Dream Whip or use 1 large Cool
- Whip. Add 1 1/2 cups mini marshmallows.
- Spread on rhubarb. Mix 1 box vanilla
- pudding cooked like on the box. Cool. Pour
- over Cool Whip. Sprinkle a few graham
- cracker crumbs on top. Refrigerate.

#### RHUBARB DREAM DESSERT

1 cup flour 5 Tbsp. powdered sugar (or 1/3 cup) 1/2 cup butter

Mix like pie crust and pat into 7 1/2 x 11 pan. Bake 15 minutes at 350°.

Filling: Mix 2 eggs (beaten) 1 1/2 cups sugar 1/4 cup flour 3/4 tsp. baking powder salt 2 cups rhubarb, cut fine

Put on crust and bake 35 minutes at 350°.

Helen Stoiber

# STRAWBERRY CAKE DESSERT

1 pkg. white cake mix

- 1 small pkg. strawberry gelatin mix
- 1 pkg. Strawberry Whip 'n Chill
- 2 envelopes instant whipping cream

Make gelatin 45 minutes before baking cake and place in refrigerator. Make regular way and not with ice cubes. Do not harden, just coagulate. Bake cake according to directions using 9x12 inch pan. When cake is done and while it is still hot, pierce with meat fork all the way to the bottom about one inch apart. Pour gelatin all over top, spreading with spoon. Make Whip 'n Chill according to directions. Pour over cake and spread with spoon. Refrigerate until thoroughly chilled (several hours). Whip packaged cream and spread over cake. May be topped with fresh unsweetened strawberries if desired.

Can be made 1 day ahead. It seems to be a cool, light dessert.

Mrs. Barbara Dresen

# **RHUBARB CRUNCH**

7 cups rhubarb Boil together 5 minutes: 1 1/2 cups sugar 2 Tbsp. cornstarch 1 cup water After done, add 1 tsp. vanilla.

# Bottom and top crust:

- 2 cups flour 2 cups oatmeal 1 cup brown sugar 3/4 cup margarine (softened)
- 1 tsp. salt

# Beat eggs till fluffy. Add sugar, flour, baking Bake 350° for 35 min.

#### ROBERT REDFORD DESSERT

*1st layer:* 1 cup flour 1/2 cup soft butter 1 cup chopped nuts

Mix together and spread into a 9x13 pan. Bake 15-18 min. Cool.

2nd layer:

8 oz. soft cream cheese1 cup powdered sugar8 oz. Cool Whip

Mix cream cheese and sugar and fold in Cool Whip. Spread on 1st layer carefully.

*3rd layer:* 3 oz. instant chocolate pudding 3 oz. instant vanilla pudding 3 cups milk

Mix together and beat 3 min. Spread onto 2nd layer.

*4th layer:* 8 oz. Cool Whip chocolate slivers

Spread on 3rd layer.

Sprinkle on slivers.

Refrigerate 2-3 hours.

Brenda Loeffelholz

#### VIRGINIA'S DESSERT

*First layer:* 1 cup flour 1/2 cup butter 1/4 cup brown sugar 3/4 cup chopped nuts

Mix like crust. Pat into  $9 \ge 13$ " greased pan. Bake at 350° for 15 minutes. Watch as it burns easily. Cool thoroughly.

Second layer: 24 marshmallows 2/3 cup milk 1 cup whipping cream

Melt marshmallows and milk in a double boiler, cool till thick. Whip cream stiff then fold into above mixture. Spread on first layer.

Third layer:

2 pkgs. 3 oz. strawberry Jell-o

- 2 cups boiling water
- 2 10-oz. pkgs. frozen strawberries

Dissolve Jell-o in water, add frozen strawberries. Let stand till thick. Spread on second layer, don't dump. Refrigerate at least 3 hours.

#### SNOWBALL DESSERT

2 cups dates chopped 1/2 cup water 1/8 tsp. salt 1/3 cup sugar 1/2 cup chopped nutmeats 24 vanilla wafers 1 cup cream - whipped 1 cup coconut Chop the fruit add water and s

Chop the fruit, add water and salt. Add 1/3 cup sugar. Cook until thickened, add nutmeats.

Put between vanilla wafers, pile three or four high. Let stand in refrigerator over night. Next day cover with whipped cream and cover with coconut. Add maraschino cherries on top.

Mrs. Edward Taylor

## STRAWBERRY-RHUBARB ROLY POLY

- 1 cup sugar
- 1/2 cup water
- 2 cups strawberries
- 1 lb. rhubarb, cut in 1" pieces
- · 1/2 tsp. baking soda
- 2 cups biscuit mix
- 1 cup sour cream (about)

Combine sugar and water in saucepan; stir over low heat until sugar dissolves. Cook 5 minutes. Add 1 cup strawberries and half the rhubarb; simmer until soft. Drain well, saving syrup. Add baking soda to biscuit mix. Stir in enough sour cream to make a soft dough. Roll out in oblong shape 1/4" thick on lightly floured board. Spread with drained fruit. Cut crosswise in slices 1 1/2 to 2" thick. Bake on greased baking sheet or shallow pan in hot oven 425° for 20 min. or until golden brown. Meanwhile heat syrup; add remaining rhubarb; cook until rhubarb is tender. Remove from heat; add remaining berries. Serve with Roly-Poly. Six servings.

Mrs. Sera Statz

# SHERBET DESSERT

12 large round macaroons (drier the better)1 pint whipping cream1 tsp. vanilla3 Tbsp. sugar

1 cup chopped pecans

- 1 pint lemon sherbet
- 1 pint lime sherbet (or 1 quart rainbow sherbet)

Crumble macaroons, mix in cream, nuts, sugar and vanilla. Make half into a crust in a 9 x 13 pan. Spoon in the sherbet, put rest of the crust mix on top and refrigerate.

# STRAWBERRY DELIGHT

- 1 lg. angel food cake
- 2 lg. pkgs. frozen berries
- 2 pkgs. strawberry Jell-o
- 2 1/2 cups hot water
- 1/2 pt. Dream Whip or whipping cream

Dissolve Jell-o in hot water and add frozen berries. Cool till syrupy. Whip cream, fold into syrupy mixture. Break cake into small pieces in cake pan - pour mixture over. Cut thru with knife so mixture will soak thru to bottom.

# Mrs. Bob Gilbertson

# SOMERSAULT COBBLER

# 1/2 cup sugar

- 1/4 cup shortening
- 1/2 cup milk
- 3/4 cup flour 1 tsp. baking powder
- 1/4 tsp. salt
- 3 cups berries
- 1/2 cup sugar
- 2 Tbsp. butter
- 3/4 cup boiling water

Cream sugar with shortening. Add milk alternately with sifted dry ingredients. Mix well. Pour batter into a greased 8x8x2 pan. Top with 3 cups fresh or frozen berries. Sprinkle with 1/2 cup sugar. Dot with butter. Pour 3/4 cup of boiling water over your favorite berries. Bake at 400° for 30 minutes or until brown. Serves 6. Quick and easy.

Dolories Vosen

# STRAWBERRY PRETZEL DESSERT

- 2 2/3 cups crushed pretzels
- 3 tsp. sugar
- 1 cup melted butter
- 1 sm. carton Cool Whip
- 1 8 oz. pkg. cream cheese
- 1 cup sugar
- 2 sm. pkgs. strawberry Jell-o
- 2 cups boiling water
- 2 10 oz. pkgs. frozen strawberries

Mix crushed pretzels, sugar and butter. Press into a 9x13 inch pan. Bake at 400° for 10 minutes. Let cool. Mix Cool Whip, cream cheese and sugar. Spread over crust. Dissolve Jell-o in water; add frozen strawberries. When slightly thickened, pour over the Cool Whip mixture. Chill several hours.

Sandy Greiber

Sue Meier

Mrs. Arthur Kuehn



#### SWEET THINGS

1/2 cup butter

1/4 cup sugar

5 Tbsp. cocoa or 1 sq. bittersweet chocolate

1 tsp. vanilla

1 beaten egg

Melt butter and chocolate together. Then add remaining ingredients. Mix well to resemble a custard.

# Add to custard mix:

1/2 cup nuts

1 cup coconut

2 cups graham cracker crumbs

Mix well and pat firmly into a 9x13 pan and refrigerate.

# Layer 2

1/4 cup butter

2 Tbsp. instant vanilla pudding

3 Tbsp. milk

2 cups powdered sugar

Cream the butter and pudding. Add the remaining ingredients. Spread over the first layer. Refrigerate.

# Layer 3

Melt one 6 oz. bag of semi sweet or 3 semisweet squares in double boiler. Add 1 Tbsp. butter. Spread on top of second layer and refrigerate. Cut in squares.

Sandy Greiber

#### **TOFFEE BARS**

cup oleo
 cup brown sugar
 egg, unbeaten
 tsp. vanilla
 cups flour
 chocolate chips

Preheat oven at 350°. Cream oleo and brown sugar. Stir in unbeaten egg, vanilla and flour.

Spread in shallow pan, a cookie sheet works good. Bake 15 minutes. While hot spread melted chocolate chips for the frosting.

Julie Haag

# **TWINKIE DESSERT**

9 Twinkies 2 pkgs. instant vanilla pudding 1 can crushed pineapple (drained) Cool Whip

Split Twinkies in half and put in a 9x13 pan with cake part in bottom of pan. Beat pudding according to directions but use 3 cups milk.

Mix drained pineapple into pudding and chill in refrigerator. Spread Cool Whip on top.

Leona Adler

# VANILLA CHIP FRUIT TART

3/4 cup butter or margarine, softened
1/2 cup confectioners sugar
1 1/2 cups all purpose flour
Vanilla Filling:
Heat oven to 300°. Beat butter and confectioners sugar until light and fluffy; blend in flour. Press mixture onto bottom and up side of 12" round pizza pan. Bake 20-25 min. or until lightly browned; cool completely. Prepare Vanilla Filling (below)
spread on cooled crust. Cover; chill. Prepare Fruit Topping (below). Cover, chill assembled tart. 10 to 12 servings.

# Vanilla Filling:

- 1 2/3 10 oz. pkg. vanilla milk chips 1/4 cup whipping cream
- 1 pkg. (8 oz.) cream cheese, softened

In microwave safe bowl, microwave (high) vanilla chips and whipping cream 1 to 1 1/2 minutes or until chips are melted and mixture is smooth when stirred. Beat in cream cheese.

- Fruit Topping:
- 1/4 cup sugar
- 1 Tbsp. cornstarch

1 1/2 cups pineapple juice 1/2 tsp. lemon juice assorted fresh fruit

In small saucepan combine sugar and cornstarch, stir in juices. Cook over medium heat, stirring constantly until thickened. Cool. Meanwhile slice and arrange fruit on top of filling; pour juice mixture over fruit.

Sera Statz

# VARIETY REFRIGERATOR DESSERT

Make crust for  $9 \ge 13$  pan of either graham crackers or vanilla wafers. Melt together and

let set till very stiff - 30 large marshmallows, 1/2 cup water.

Add to top mixture - 1/2 tsp. vanilla, 1 pt. cream, whipped

Fold in 1 cup of well drained fruit, such as peaches or fruit cocktail. Or you may leave it plain and serving time spoon some cherry or blueberry pie filling atop each individual serving.

# Mrs. Marvin Hellenbrand

# WALNUT PUMPKIN ROLL

3 eggs 1 cup granulated sugar 2/3 cup canned pumpkin · 1 cup Softasilk cake flour 1 tsp. soda 2 tsp. cinnamon 1 cup walnut pieces powdered sugar Cream Cheese Filling Heat oven to 375°. Line jelly roll pan 15 1/2 x 10 1/2 x1" with foil. Grease generously. Beat eggs in large bowl, high speed 5 min. until thick and lemon colored. Gradually beat in sugar and pumpkin. Gradually add flour, soda, cinnamon, beating until batter is smooth. Pour evenly in pan. Sprinkle with walnuts. Bake 10-15 min. until toothpick comes out clean when inserted. Immediately loosen edges of pan, invert on towel generously sprinkled with powdered sugar. Carefully remove foil. While hot, roll cake and towel from narrow end. Cool on wire rack. Unroll, spread cream cheese filling. Roll up, wrap in plastic wrap. Refrigerate 2 hours. Sprinkle with powdered sugar. 10-12 servings. Cream Cheese Filling: On medium speed, beat until smooth: 1 1/2 cups powdered sugar 1 8 oz. cream cheese, softened 1/4 cup margarine or butter, softened 3/4 tsp. vanilla

· Refrigerate leftovers.

Cathy Niesen

# WHIPPED CREAM & ANGEL FOOD DESSERT

Bake 1 angel food. For whipped cream filling, heat 2 packs of German sweet chocolate in double boiler. Add 1 Tbsp. hot water and stir. Stir in 2 Tbsp. powdered sugar and 4 egg yolks, 1 at a time. Beat the 4 egg whites and fold in the chocolate mixture. Fold this mixture into a pint of whipped cream.

For dessert break 1/2 angel food into small pieces to cover bottom of cake tin. Then pour on 1/2 whipped cream mixture. Repeat the two layers with remaining ingredients.

Janice Schwab

# THANKSGIVING STEAMED PUDDING

3 cups sifted flour 1 tsp. soda 1 1/2 tsp. salt 1/2 tsp. cloves 1/2 tsp. mace 1/2 tsp. allspice 1/2 tsp. cinnamon 1 cup suet, finely ground 1 cup molasses, sorghum 1 cup sour milk 1 cup seedless raisins 1/2 cup nutmeats Sift flour once, measure, add baking soda,

salt and spices and sift together three times. Combine suet, which has been ground through a food chopper until smooth. Turn into well greased pan or mold. Cover. Steam for 3 hours. Serve with a favorite sauce. Serves 12.

Mrs. Gordon Smith

# **ARCHIVAL ANECDOTES**

Snow was used for ice cream in the days when the air was considered sufficiently clean. A thick rich chocolate syrup was stirred into the snow, or thick cream, sugar and vanilla, and when it was thoroughly mixed, it was brought indoors and promptly eaten.

Thick strong, rugs should be laid before a wood range and by the tables in the kitchen. A wood floor is cold to the feet and one takes cold readily when overheated.

Extra strong sage tea will darken the hair, and may be mixed with a little gin or rum for this purpose.

Bind the face up nightly in slices of raw beef steak or veal. This will furnish nutriment to the depleted tissue and both prevent and destroy wrinkles.

An even earlier and less specific cure consisted of grated horseradish slightly moistened with vinegar and put in a bag which was kept strapped to the seat of pain until a cure had been effected.



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#### ALL IN ONE DINNER

Grease casserole, 1 can cream of mushroom soup, 2 lbs. hamburger, enough potatoes sliced for your family (3 or 4 med.) 1/2 bunch diced carrots, 1 can peas or any other vegetable, salt & pepper each layer. Put 1/2 of the raw hamburger in bottom of casserole then 1/2 of sliced potatoes, next peas and carrots and the rest of potatoes, next the rest of the hamburger over the top sprinkle 1/2 teaspoon of finely chopped onion. Pour the juice from the peas and add it to the mushroom soup. Mix and pour this over the top. Bake about 4 hrs. at 350° (have large enough casserole as there will be a lot of juice but bake it long enough so juice will all be thickened). Cover if it gets too brown and lower the heat.

Sally Schmitz

#### BACHELOR'S DELIGHT

1 lb. ground beef, 1/2 cup uncooked rice, 1 can cream of mushroom soup, 3 oz. can of mushrooms. Brown ground beef and cook rice as directed on package. In greased casserole, combine ground beef, rice, soup and mushrooms, drained. Season to taste. Bake 30 min. at 350°.

Mary Paulsen

#### **BACON AND RICE**

1/2 pound bacon 2 cups instant rice - uncooked salt and pepper

Cook the rice in 2 cups boiling water, let sit while you brown the bacon, cut in small pieces until crisp. Place the rice in an ovenproof bowl, add salt and pepper to taste, add bacon and 2 Tbsp. grease and mix well. Bake in a 350° oven 25 to 30 minutes. Mix again before serving. Serves 6 to 8.

Mrs. Clem Schwartz

#### **BAKED CHOP SUEY**

1 lb. ground beef

- 1 small onion, chopped
- 1 cup celery, chopped
- 1 (10 1/2 oz.) can cream of chicken soup
- 1 (10 1/2 oz.) can cream of
- mushroom soup
- 1 1/2 cup warm water
- 1/4 cup soy sauce
- 1/2 cup uncooked rice
- salt and pepper to taste
- 1 can Chinese noodles

Brown the meat with the onion. Mix together all ingredients, except noodles. Bake at 350° for 1 hr. Add noodles. Mix 3/4 into the casserole and spread the rest evenly over the top. Bake 15 min. longer.

Mrs. Eleanor Kruchten

# BAKED PHEASANT

Clean and cut pheasant in individual portions (remove backbone). Mix together 1/2 cup flour, 1 tsp. powdered sage, 1/2 tsp. salt, 1/2 tsp. pepper. Roll pheasant in mixture. Brown in hot shortening. Put in a casserole or roaster. Place strips of bacon on top. In another utensil melt 1/2 cup butter. Stir in 6 Tbsp. flour and 4 cups hot milk. Bring to a boil. Pour over pheasant. Cover and bake several hours in moderate oven.

Mrs. Harvey Maher

#### **BAKED PORK CHOPS**

8 pork chops (can use any amount)
8 slices bread broken into pieces
2 eggs slightly beaten
2 cans corn (cream style)
1 small onion
pepper and salt
Brown chops slightly and lay in bottom of roaster. Sprinkle with salt and make dressing as follows:
Mix corn and bread cubes; add eggs and chopped onion, salt and pepper. Mix all together and spoon over chops. Bake 1 hr. at 350°.

Mrs. Jerome Watzke

## BAKED RICE DISH

1/2 cup brown rice, uncooked
1/2 cup white rice, uncooked
1 can cream of celery soup
1 can cream of chicken soup
1 can water
1 can mushrooms
1/2 pkg. dry french onion soup mix
Mix all ingredients and bake at 350°
1 1/2 hours covered, then 1/2 hour
uncovered. Serves 6-8. An excellent side
dish with chicken and salad.

Mrs. Louis Ziegler

# BAR-B-QUE

- 2 lbs. ground beef (browned)
- 1 can tomato soup
- salt and pepper
- 2 1/2 tsp. chili powder
- 1 Tbsp. onion soup mix
- 1 cup water
- 1 Tbsp. sugar
- Cook for 10 minutes; simmer.

Mrs. Patrick Statz

#### BAR-B-QUE FOR A CROWD

10 lb. hamburger

3 large bottles catsup

1 1/2 lb. onions

water, pepper & salt as desired

Brown hamburger and onions. Add remaining ingredients and simmer about one hour.

Georgia Varebrook

# **BAR-B-QUE SPARERIBS**

- 4 to 5 lbs. country style spareribs
- (or 6 to 7 lbs. regular spareribs)
- Arrange in bottom of baking pan or large dish. Slice a lemon and onion and arrange over spareribs.

Mix together well:

3/4 cup catsup

- 3/4 cup water
- 2 Tbsp. vinegar
- 2 Tbsp. worcestershire sauce
- 1 Tbsp. salt
- 1 tsp. paprika
- · 1/2 tsp. pepper
- 1 tsp. chili powder

Pour over ribs and bake at 325° for at least 2 hrs. I bake country style ribs at least 3 hrs.

Donna Murphy

#### BARBECUE

- 2 lbs. ground beef
- 1 small bunch celery (chopped)
- 1 can tomato soup
- salt and pepper
- 2 1/2 Tbsp. chill powder
- 2 medium sized onions
- · 3 Tbsp. Worcestershire sauce
- 1 cup water
- Fry onions and ground beef until brown. Add remaining ingredients, cover and sim-
- mer until celery is done.

# BARBECUE BEEF

5 lb. boneless chuck roast, chunked
1 lg. onion, chopped
1 bunch celery, chopped
1 green pepper, chopped
1 large bottle catsup
1 Tbsp. salt
dash worcestershire sauce
1 cup water
1 tsp. pepper
1/2 tsp. red pepper
dash tabasco sauce
Combine all ingredients in bowl. Put meat
in dutch oven. Then pour other ingredients
over meat. Bring to a boil over medium
heat, then turn to low and cook for 8-10

heat, then turn to low and cook for 8-10 hours, stirring meat every so often. Can also be baked in oven at 250°. Serves 25.

Joanne Gaus

# BARBECUE BEEF ROAST

4 lb. roast, browned salt and pepper to taste *Mix:*1 small can tomato sauce
2 Tbsp. brown sugar
1/2 tsp. dry mustard
1/4 cup lemon juice
1/4 cup catsup
1/4 cup vinegar
1 Tbsp. worcestershire sauce
Pour over meat and roast on low heat

(325°) until tender.

Mrs. John Heinz

#### BARBECUE BEEF

1 1/2 lbs. beef cubes
 2 Tbsp. shortening
 1 1/2 cups of beef broth
 1/4 cup ketchup
 1 Tbsp. prepared mustard
 1 large clove garlic minced
 dash tabasco sauce
 1/2 tsp. salt
 generous dash pepper
 1 large onion diced
 1 small green pepper sliced
 1 1/2 cups sliced mushrooms
 2 Tbsp. flour

In skillet brown beef in shortening, pour off fat. Add broth, ketchup, mustard, garlic, tabasco sauce and seasonings. Cover. Simmer 1 1/2 hours. Add onions, cook 20 minutes more. Add green pepper and mushrooms, cook 20 minutes more or until tender. Stir now and then. Gradually blend 1/4 cup water into flour until smooth. Slowly stir into stew. Cook, stirring until thick. 6 servings.

Norene Streicher

# BARBEQUED CHUCK ROAST

(Outdoor grill or oven broiler) 3 lbs. chuck roast, 1 1/2 to 2" thick meat tenderizer 1 tsp. Accent 1/3 cup wine vinegar 1/4 cup catsup 2 Tbsp. cooking oil 2 Tbsp. soy sauce 1 Tbsp. worcestershire sauce 1 tsp. prepared mustard 1 tsp. salt 1/4 tsp. pepper 1/4 tsp. garlic powder Sprinkle both sides of roast with meat tenderizer and accent. Place in shallow baking dish. Thoroughly combine other ingredients. Pour mixture over roast and marinate for 2 to 3 hours, turning once or twice. Place roast on grill or oven broiler pan and broil about 6 inches from heat. Turn roast and baste with marinade mixture every 10-15 min. Broil a total of 35-45 min. for a medium rare roast or until desired doneness. Serves 6-8.

Mrs. Ralph Arnold

#### BARBECUED SWEET MORSEL

- 1/4 cup vinegar
  1/2 cup catsup
  3 Tbsp. brown sugar
  Place in measuring cup and fill cup with water. Add 1 stalk celery, finely chopped,
  1 onion, diced, 2 Tbsp. Worcestershire sauce, salt and pepper to taste. Simmer all for
  1/2 hour.
- Slice sweet morsel and place in casserole.
- Pour sauce over meat and bake 1 hour at 350°. Serve on buns.

Mrs. Bernard Cleary

# BARBECUED SPARERIBS

- 3 lb. spareribs
- 2 Tbsp. shortening
- 1 medium onion
- 1/4 cup vinegar
- 2 Tbsp. brown sugar
- 1 cup catsup
- 1/2 cup water
- · 3 Tbsp. worcestershire sauce (optional)
- 1 Tbsp. mustard
- 1/2 cup diced celery
- 2 tsp. salt
- <sup>•</sup> Cut ribs into sections 2 3 ins. long. Brown
- · in shortening. Brown minced onion. Drain
- off shortening. Add all remaining ingredients.
- Cover. Bake at 350° for about 2 hrs. Makes
- 4 5 servings.

Mrs. Harold O'Connor

# BEEF BURGUNDY (BOEUF BOURGUIGNON)

- 1/3 cup flour
- 2 tsp. salt
- 1/4 tsp. pepper 4 lbs. beef (bottom round)
- 6 Tbsp. butter
- 3 Tbsp. brandy
- 3 medium onions, sliced
- 3 carrots, sliced
- . 3 sprigs parsley
- 2 bay leaves
  - dash of thyme
- 1 clove garlic, minced
- 3 cups dry red wine
- 3 slices bacon, half cooked
- 1 cup sliced mushrooms
- 1 Tbsp. tomato paste

Combine flour, salt and pepper. Cut beef into 1 1/2 inch cubes; roll in flour mixture to coat. In heavy saucepan over high heat, brown meat in 4 Tbsp. of the butter. Add brandy and set afire. Saute onions and carrots for 5 minutes in remaining butter in separate pan. Add to meat. Stir in remaining ingredients except mushrooms and tomato paste, adding enough water so liquid covers meat. Cover and cook over low heat for 2 1/2 hours. Stir in remaining ingredients; cook for 30 minutes. Serve over noodles.

Mrs. Mary Ann Ripp Breunig



#### **BEEF STEW**

Cut beef in little squares and roll in flour. Melt 3 Tbsp. lard and add beef and brown. Add salt and pepper. Cut potatoes in small squares and carrots in slices, plus onion. Put in casserole dish and add the browned meat. Then add 2 cups water and 2 beef bouillon cubes to browned lard and stir until cubes are melted. Pour over potatoes, beef, carrots and onion and bake 1 1/2 hours at 325°. Stir after one hour.

Mrs. Anton Hellenbrand

#### **BEEF-CABBAGE CASSEROLE**

- 1 small head cabbage
- 1 cup rice
- 2 cans tomato soup or
- 1 qt. jar home canned tomatoes
- 1 nice sized onion
- 1 lb. hamburger
- 1 Tbsp. sugar
- butter

Cut cabbage in rather small chunks. Cover with boiling water and let stand about 10 min. Mix the hamburger with salt, pepper, grated onions and what ever else you prefer in seasonings as for a meatloaf. Make very small meatballs and brown in bacon grease. Drain the cabbage and layer in a casserole with the little meat balls and chopped onion. Season with salt and pepper. Pour the rice over all. Add the soup with 2 cans water or the qt. of home canned tomatoes. Sprinkle with sugar and dot with butter. Bake at about . 375° until rice is done and top a bit browned. (I put a lid on for the first half hour to cook the rice and then remove it until all is done and a nice color. (Delicious and Irish)

Mrs. Donna Baldwin

# **CAMPERS SPECIAL**

1 lb. ground beef 3 cups cooked diced potatoes 1 - 15 1/2 oz. can baked beans 1/2 cup ketchup 1 onion medium sized

Brown chopped onion in shortening; add and brown ground beef. Season to taste with salt and pepper and add beans, stirring while mixture heats. Continuing to stir, add potatoes and ketchup. Heat thoroughly.

Mrs. Jim Davidson

# BEEF STEAK PIE WITH POTATO CRUST

- 1 lb. round steak, cut in 1" cubes or beef stew meat.
- 3 Tbsp. fat
- 3 small onions, peeled and thinly sliced
- 3 Tbsp. flour
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- dash of thyme and garlic salt
- 2 cups water

3 medium potatoes, pared and thinly sliced

Heat oven to 350°. Dredge meat in flour. Place in skillet with fat. Brown meat until very brown and crusty. Add onions and cook until golden brown. Put in 2 qt. baking dish. Sprinkle with flour and seasonings. Pour water over top. Bake 45 minutes to 1 hour, or until meat is tender. Remove from oven, increase oven temperature to 450°. Place potatoes on top and sprinkle with salt and paprika. Return to oven and bake about 30 minutes until potatoes are browned and tender. 4 to 6 servings.

Janis Martin

## BEEF 'N' DUMPLING PARTY BAKE

- 2 lbs. round steak cut in 1" cubes 1 bay leaf 2 sliced medium onions 1 - 10 1/2 oz. can cream of chicken soup 1 - 10 1/2 oz. can onion soup 1 Tbsp. worcestershire sauce 1/3 cup flour 1 - 10 oz. pkg. frozen peas, thawed Place steak in a 3 qt. buttered casserole dish. Cover with onion slices, add bay leaf. Combine soups and worcestershire sauce. Add flour and mix. Pour over meat and onions. Cover and bake at 350° for 2 1/2 hours or until tender. Remove from oven. Set oven at 400°. Remove bay leaf. Place peas on top of casserole. Drop rounded teaspoonfuls of dumpling mixture (below) over peas. Cover and bake 20-25 min.
- Parsley Dumplings:
- 1 egg
- 1/3 cup milk
- 2 Tbsp. minced parsley
- 2 Tbsp. cooking oil
- 1/4 tsp. sage
- 1 cup sifted flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- Combine first 5 ingredients. Add dry ingredients. Mix only til dry ingredients are moistened. Serves 6 - 8.

# CHICKEN AND DRESSING DELUXE

- 1 4 1/2-5 lb. stewing chicken
- Cut up and cover with water; add 2 tsp. salt and simmer until tender. Do not boil. Let
- cool overnight in liquid. Take off chicken
- fat. Remove skin from chicken and grind it up. Bone chicken and cut into bite-size pieces. Set aside.

# Make gravy with stock using:

- 1/2 cup chicken fat in pan, mix 3/4 cup
- flour over heat, then add 1 1/2 qts. chicken stock stirring until smooth. Add more salt if necessary.
- Make a bread dressing:
- 1/3 cup chicken fat or butter
- ground chicken skin
- 1 1/2 cups diced onion
- 2-3 cups diced celery

Cook these together 10 minutes, then pour this over 1 loaf of stale bread crumbs.

- 1 tsp. ground sage
- 2 tsp. salt
- 1/4 tsp. pepper
- Pour dressing into greased pan (9x15);
- arrange diced chicken over dressing. Pour
- chicken gravy over this. Cover with buttered dry bread crumbs and bake 1 hr. at 350°.

# Henrietta Wipperfurth

#### **BOILED DINNER**

- 3 4 pork hocks
- 6 8 carrots
- 5 6 potatoes
- 1 large head cabbage or 2 small heads 1 onion

Cover pork hocks with water. Add 2 tablespoons salt and 1 or 2 bay leaves. Boil until tender (3 to 3 1/2 hours). Also add 1 onion.

- Add carrots, potatoes and cabbage. Cut
- these all in half. Semi-boil until done (3/4 to
- 1 hour). Remove bay leaves. Serve. Serves
- 8 10 people. Also very good warmed up
- if leftovers.

Mrs. Janet Warren

Mrs. Thomas Marks



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# are stirred into the other ingredients and small balls are formed. Drop these in chicken gravy and cook for 10 min.

Place the chicken in the center of the platter and cover with well thickened gravy, surrounded by the dumplings.

# CHICKEN OR PORK CHOPS ADOBO

8 pork chops or chicken (cut up) or 1/2 of each (4 chops and 1/2 chicken) 1 1/2 cups vinegar 5 cloves fresh garlic 15 whole peppercorn

2 Tbsp. soy sauce

Put all together in a large saucepan and bring to a boil, then simmer until done, about 1 1/2 hours.

Recipe is of Philippine origin.

Toni Lutz

#### CHICKEN-N-STUFFING SCALLOP

Prepare 1/2 8 oz. pack. (1 3/4 cups) herbseasoned stuffing according to package directions for dry stuffing. Spread in 10 x 6 x 1 1/2 in. baking dish. Top with 1 1/2 cups cubed cooked chicken.

In saucepan, melt 1/4 cup butter; blend in 1/2 cup all-purpose flour and dash of salt and pepper. Add 2 cups cooled chicken broth; cook and stir till mixture thickens. Stir small amount of hot mixture into 3 slightly beaten eggs; return to hot mixture; pour over chicken. Bake in slow oven (325°) 35-40 min. or until knife inserted in center comes out clean. Let stand 5 min. to set; cut in squares and serve hot with pimento mushroom sauce.

Mrs. Paul Bernards

# PIMIENTO MUSHROOM SAUCE

Mix 1/2 can condensed cream of mushroom soup, 2 Tbsp. milk, 1/2 cup dairy sour cream, and 2 Tbsp. chopped pimiento. Heat and stir constantly till hot throughout. Makes 6 servings, or if doubled, bake in 13 x 9 x 2 in. dish.

Mrs. Paul Bernards

# E

# CHICKEN SUPREME

1 pkg. uncooked creamettes
1 cup milk
1 cup chicken broth
2 cups cream of mushroom soup
1 small onion chopped
4 hard boiled eggs
2 1/2 cups cooked chicken
1/2 lb. Velveeta cheese
Mix and put in 9x12 pan. Refrigerate ove

night. Take out and bake at 350° for 1 hour.

Mrs. Marvin Anderson

#### **CHOPPED SUEY**

Brown 2 lbs. hamburger. 1 pkg. Lipton onion soup (dried) Drain 3 cans fancy Chinese vegetables. 1 can mushroom pieces Add 1 can mushroom soup and 1/2 can milk 3 Tbsp. Molasses and 3 Tbsp. soy sauce Bake 1 hr. at 350°. Add 1 Chinese noodles

last 10 min.

Mrs. Leo Greiber

#### **CHICKEN VOTEL**

2 large chicken breasts
1 lb. spaghetti (long)
1/2 lb. Velveeta cheese
1 small can mushrooms
1 jigger sherry wine
1 tsp. worcestershire sauce
1/2 cup butter
3 Tbsp. flour
1 small onion
3 stalks celery
Parboil chicken in salted water with one small onion and 3 stalks celery. Remove onion.
Chop celery. Slice chicken thin. Parboil
spaghetti in salted water, breaking into small
pieces. Rinse in cold water. Remove fat from

chicken broth. Sauce:

Melt 1/2 cup butter and add 4 Tbsp. flour. Mix together and add 4 or 5 cups broth to make a heavy sauce. Add worcestershire sauce, half of cheese (grated fine) and cut mushrooms. Place a layer of spaghetti in a long cake dish, then a layer of chicken, then a layer of sauce. Alternate layers of above, with cheese being the final layer on top. Sprinkle with paprika. Bake at 350° for 15 minutes or until cheese melts. Serves 8.

Mrs. Lois Knoespel

# CHOW MEIN HOT DISH

- 3 lbs. chow mein meat
- 1 large onion, chopped

1 stalk celery, sliced

- 2 cans mushroom soup
- 1 can tomato soup
- 1 pkg. egg noodles (large width)
- 1 can mushrooms
- 1 large bottle soy sauce

Fry meat, add chopped onion and celery. Simmer; cook noodles half or regular time, drain and blanch. Add water to soup, about 2 cans just so it dosen't dry out. Bake 350°, 1 to 1 1/2 hrs.

Mrs. Joe Hollenbrand

#### CORN CRISPED CHICKEN

lbs. frying chicken cut up & dry thoroughly
2 cup evaporated milk
cup of cornflake crumbs
tsp. salt
8 tsp. pepper
ip chicken in milk, roll in flakes and place
icken skin side up in a foil-lined shallow
king pan. Do not crowd, add a dab of
itter on each piece. Bake at 350° about
1/2 hrs. Cover loosely with foil. Serves 6.

Mrs. Herb Adler

# EASY MAIN DISH

Melt 1 Tbsp. butter in electric fry pan. Add 1 Tbsp. flour, salt, pepper and 1/4 tsp. dry mustard, 1 cup milk. Cook till thick. Add 1 Tbsp. salad dressing. Stir till smooth. Add 6 medium potatoes (cooked and sliced), 1 can green beans, and 1 pound weiners (cut diagonally). Heat slowly.

#### ESCALLOPED CHICKEN

1 5-6 lb. chicken cooked and boned (save broth)

1 cup chopped celerv

small loaf bread

Alternate bread and chicken in pan. Pour over 1 pint milk and 1 pint chicken broth and 4 beaten eggs. Bake 1 hour at 350°.

Agnes Williamson

are stirred into the other ingredients and small balls are formed. Drop these in chicken gravy and cook for 10 min.

Place the chicken in the center of the platter and cover with well thickened gravy, surrounded by the dumplings.

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Mrs. Paul Bernards

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1 cup chicken broth
2 cups cream of mushroom soup
1 small onion chopped
4 hard boiled eggs
2 1/2 cups cooked chicken
1/2 lb. Velveeta cheese
Mix and put in 9x12 pan. Refrigerate over-

night. Take out and bake at 350° for 1 hour.

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1 tsp. worcestershire sauce
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1 small onion
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Sauce:

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- 1 large onion, chopped
- 1 stalk celery, sliced
- · 2 cans mushroom soup
- 1 can tomato soup
- 1 pkg. egg noodles (large width)
- 1 can mushrooms
- 1 large bottle soy sauce

Fry meat, add chopped onion and celery. Simmer; cook noodles half or regular time, drain and blanch. Add water to soup, about 2 cans just so it dosen't dry out. Bake 350°, 1 to 1 1/2 hrs.

Mrs. Joe Hollenbrand

#### CORN CRISPED CHICKEN

3 lbs. frying chicken cut up & dry thoroughly 1/2 cup evaporated milk 1 cup of cornflake crumbs 1 tsp. salt 1/8 tsp. pepper Dip chicken in milk, roll in flakes and place chicken skin side up in a foil-lined shallow baking pan. Do not crowd, add a dab of butter on each piece. Bake at 350° about 1 1/2 hrs. Cover loosely with foil. Serves 6.

Mrs. Herb Adler

# EASY MAIN DISH

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#### ESCALLOPED CHICKEN

- 1 5-6 lb. chicken cooked and boned (save broth)
- 1 cup chopped celery

small loaf bread

Alternate bread and chicken in pan. Pour over 1 pint milk and 1 pint chicken broth and 4 beaten eggs. Bake 1 hour at 350°.

Agnes Williamson



#### FAMILY MEAT LOAF

- 2 lbs. ground beef
- 1 lb. pork sausage
- 2 eggs
- 1 cup mashed potatoes
- 1 can cream of mushroom soup
- 1 can (5 1/3 oz.) evaporated milk
- 1 medium size onion
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup catsup

Bake in large loaf pan, at 350° for one and one-half hours or until well done.

Mrs. Ray Wipperfurth

# FIVE HOUR STEW

2 lb. stewing beef cubed
6 carrots (cut in chunks)
3 potatoes (cut in chunks)
1 lg. onion (diced)
5 stalks of celery (diced)
2 1/2 cups stewed tomatoes
1 Tbsp. sugar
4 Tbsp. tapioca
salt and pepper to taste
Place all ingredients in baking dish. Cover and bake at 250° for 5 hours.

Mrs. Duane Lange

# FRENCH FRY CASSEROLE

- 1 lb. hamburger
- 1 can cheddar cheese soup
- 1 can golden mushroom soup
- 1 lb. frozen french fries

Press uncooked hamburger into bottom of a square cake pan. Salt and pepper to taste. Mix the two soups and pour over hamburger. Top with french fries. Bake 350° for 1 1/2 hours.

Mrs. Kay Jelen

#### FRENCH FRIED PERCH FILLETS

2 lb. perch fillets
1/2 cup pancake flour
1/2 cup flour
1/2 tsp. salt (or to own taste)
1/8 tsp. pepper
1 egg
1/4 cup milk

Mix dry ingredients in small bowl. Set aside. Beat egg with milk in another small bowl. Dip fish pieces into egg mixture, then into flour mixture. Fry in hot oil at 375° for 2 or 3 min., until golden brown. Serve with French fries or American fries, a salad, and rolls.

Loretta Ziegler

# FRICASSEED PIGS EARS

Take 3 or 4 pigs ears and boil them very tender. Cut them in small pieces the length of your finger and fry them in butter until they are brown. Put them in a stew pan with a little brown gravy, a lump of butter, a spoonful of vinegar and a little mustard and salt which is thickened with flour. Slices of heart may be substituted for the pigs ears.

#### HOT DISH

Banna Stand Stand

Jean Dahlk

# GROUND BEEF IN SOUR CREAM SAUCE

1 cup chopped onion 2 Tbsp. fat 1 lb. ground beef 3 cups noodles (dry) 3 cups tomato juice 1 tsp. salt 1 1/2 tsp. celery salt dash pepper 2 tsp. Worcestershire sauce 1/4 to 1/2 cup chopped green pepper 1 cup dairy sour cream 1 3 oz. can (2/3 cup) sliced mushrooms, drained. Saute' in butter. Cook onion in hot fat until tender, but not brown. Add beef, brown lightly. Place dry noodles in layers over meat. Combine tomato juice and seasonings; pour over noodles. Bring to boiling; cover and simmer over low heat 20 minutes. Add green pepper. Cover and continue cooking 10 minutes or until noodles are tender. Stir in sour cream and mushrooms. Heat just to boiling. Season to taste. Top with green pepper rings. I use the electric fry pan.

# Mrs. Clifford Dishno

# HAMBURGER-POTATO FAIR

2 lbs. hamburger

- 1/2 cup onions
- 1/2 cup celery
- · 1/2 cup green pepper
- 1 can tomato soup plus 1/2 can water potatoes
- 1 can cream of mushroom soup plus 1/2 can milk
- salt and pepper to taste

Brown hamburger, drain off excess fat and

- season. Spread on bottom of casserole dish or 13 by 9 inch cake tin. Then spread raw
- onions over the meat, then the celery, then
- the green pepper. Combine tomato soup
- with water, mix well, and pour over this.
- Slice potatoes thinly, as many as wanted, and cover over this combination. Pour
- mushroom soup and milk mixture over this.

Bake covered at 350° for 1 hour or until potatoes are done. If you like it brown on top, uncover and bake for another 20 minutes.

This recipe won first prize in the casserole division in the State Journal recipe contest for 1968. It is a good one-dish meal and will serve ten people.

#### Mrs. Betty Barbian

#### HAM BALLS

- 2 lbs. ground ham
  1 lb. ground pork
  1/2 lb. ground beef
  2 eggs
  3/4 cup milk
  2 cups graham cracker crumbs
  Mix and form into 1 1/2 in. balls. *Prepare sauce:*3 cans tomato soup
  3/4 cups vinegar
  1 1/2 cups brown sugar
  - 2 Tbsp. prepared mustard
  - Bring to a boil and pour over balls in
  - casserole. Bake at 350° for 2 hrs. or more. This makes about 50 meatballs so it will feed large group. It can be frozen.

Eileen Kuehn



#### HOUND DOGS

4 servings mashed potatoes1 lb. frankfurters10 strips sliced process cheese1 8 oz. can tomato sauce

Slit franks lengthwise to make pocket. Fill each with 1 tsp. tomato sauce. Place franks 1/4" apart in 13 x 9 pan. Pat mashed potatoes down in center. Top with cheese. Bake at 375° for 30 minutes. Pour rest of sauce over and bake 5 minutes more. Makes 4 or 5 servings.

Mrs. William Fredrickson

#### HERBED MEATBALLS WITH MUSHROOM SAUCE

1 lb. ground beef
1/4 lb. pork sausage
1/4 cup dry bread crumbs
1 1/4 tsp. salt
1/2 tsp. thyme
1/4 tsp. marjoram
2 Tbsp. tomato paste
1 egg, slightly beaten
2 Tbsp. shortening
1/2 lb. cooked noodles
mushroom sauce
Combine beef, pork, bread crumbs, salt, thyme, marjoram, tomato paste and egg.
Shape in 11/2 inch balls. Brown in shortening, reduce heat and cook about 10 minutes or

reduce heat and cook about 10 minutes or until tender. Serve over cooked noodles with mushroom sauce.

Sauce: 1 can mushroom soup 1 tsp. paprika 1/2 tsp. thyme pinch garlic powder

Combine soup with 1/2 cup water and remaining ingredients. Mix well and heat thoroughly.

Mrs. Joe Koltes

# HEAD CHEESE

25 lb. pork trimmings, including the heart, tongue, and head1/2 lb. salt1/4 lb. pepper

- 1/4 oz. allspice
- 1/2 oz. caraway

Mix together the pork and seasonings. Add 2 quarts broth. Mix and cook for about one half hour. Let cool. Refrigerate overnight and then slice.

LUSCIOUS ROUND STEAK

2 lbs. round steak cut in pieces
Brown in 1/2 cup butter.
1 medium onion (chopped)
salt and pepper to taste
1 30-ounce can tomato juice
1 small can tomato paste
1 pkg. dry vegetable beef soup mix
Cover and let simmer at 200° for 2 hours.

Mrs. Matt Hellenbrand

irs. Man Tienenora

# MACARONI AND JONES SAUSAGE

Stew can of tomatoes with 1/2 cup sugar or as desired. Add salt, pepper and 1 Tbsp. butter. Fry sausages brown, cut in pieces. Cook macaroni. Butter baking dish. Put macaroni, tomatoes and sausages together in baking dish. Sprinkle with cheese and bake at 325° for 45 minutes.

Mrs. Kenneth Roessler

**ITALIAN SPAGHETTI AND MEAT BALLS** For Meat Balls: 1 lb. pork 2 lbs. beef 1 cup grated Caccia cavello cheese (parmesan cheese will do) 3 eggs 2 cups bread crumbs 1 large onion 3 sprigs parsley 1 clove garlic salt & pepper For Sauce: 2 small onions 1/2 cup or 1 small can sliced mushrooms (opt.) 5 cans tomato paste 1 No. 2 1/2 can tomatoes 1 can water 1 tsp. oregano 1 tsp. marjoram 1/2 tsp. thyme 1 bay leaf 1 clove garlic 1 - 2 boxes spaghetti or mostaccioli Amounts serve six to eight persons. Mix in a bowl - twice-ground meat, grated cheese, eggs, breadcrumbs, chopped onion, cut parsley, and minced garlic. The mixture is seasoned to taste with salt and pepper, then shaped into medium flattened balls and fried in olive oil until brown. While meat balls fry, the tomato sauce in which they simmer

is prepared. Chopped onions are sauteed in olive oil, then sliced mushrooms are added.

When these are tender, tomato paste and canned tomatoes are added. Sauce is allowed

to come to a boil, meatballs are put in the sauce and all is allowed to simmer for at least an hour.

Cook spaghetti in salted boiling water for 15 minutes. Add cold water to remove starch and drain.

Mrs. Lloyd L. Otteson (Recipe brought from Italy by a friend when visiting there.)

# HOLIDAY SPAGHETTI

Saute until onions are yellow:

1 cup minced onion

- 3/4 cup minced green pepper
- 1 cup sliced mushrooms in 3 Tbsp.
- hot drippings
- Add and cook until browned:
- 1 lb. ground beef then add and heat:
- 2 tsp. salt
- 1 tsp. sugar
- 3 1/2 cups cooked tomatoes (No. 2 1/2 can) hot drained boiled spaghetti (8 oz. - uncooked)
- Pour into well greased 2 qt. baking dish.
- Sprinkle with grated sharp cheese. Bake
- 30 min. at 350°.

Mrs. Terry Mulcahy

# HUNTERS DELIGHT

- 3/4 lb. ground beef
- . 4 medium potatoes
- 1 medium onion
- 1 #2 can cream style corn
- 1/2 cup rich milk
- . 1 1/2 tsp. salt

Fry ground beef until brown. Arrange layers of onion, ground beef and potatoes in a casserole dish. Add milk and salt with corn

- and pour over mixture in casserole. Cover with coarse cracker crumbs. Bake at 350°
- for 1 hr. 15 minutes or until done, removing
- cover during the last half of cooking period to brown crackers.

Lilah Robson

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#### MACARONI AND CHEESE

Combine:

4 cups hot drained macaroni (2 cups uncooked)

2 Tbsp. butter

8 oz. American cheese, cut into 1/2 cubes 1 tsp. salt

1/4 tsp. pepper

Combine and pour over:

2 eggs, beaten

2 1/2 - 3 cups milk

Sprinkle with paprika. Bake at 350° until golden brown on top. (40-50 min.)

Mrs. Philip Fell

#### MEAT LOAF

2 lbs. ground meat1 cup bread crumbs2/3 cup milk- soak in bread crumbs2 eggssalt and pepper1 small onion

2/3 cup ketchup

Mix all ingredients together and bake in a loaf about one hour at 375°. Put strips of bacon on top to bake.

Mrs. Constant Klein

#### MEAT LOAF

1 1/2 lbs. hamburger
 1/2 cups cracker crumbs
 1 onion
 1 egg
 1 can tomato soup
 1/2 cup milk
 1 Tbsp. melted butter
 salt and pepper
 Mix together. Bake at 350° about

Mix together. Bake at 350° about 1 1/2 hours.

Mrs. Bob Gilbertson

#### MEHL BEUTEL

A large type of dumpling served in slices with a sweet gravy poured over it. Accompanied by ham when used as the main meal.

Have ready large kettle boiling water and large round colander with 1 sq. yd. of cloth.

1 pt. milk boiled

1/2 tsp. salt

1/2 cup butter

6 eggs

### 3 - 4 cups flour 1 tsp. baking powder raisins, if desired

Combine milk, butter and salt. Let cool. Add flour enough to make stiffer than pancakes but not as firm as dumplings. Add baking powder to flour. Add eggs, one at a time, beating well after each egg added. Take cloth, dip in boiling water, put in round bottom colander. Sprinkle with flour enough to adhere to cloth and make it waterproof. Put dough into cloth, leaving room for expansion. Tie ends firmly together with string. Suspend bag of dough in kettle of vigorously boiling water. Keep cooking 2 1/2 - 3 hours.

#### Gravy:

2 cups brown sugar 1/2 cup water generous dash of cinnamon Let come to full boil; turn off heat and add 1 cup of cream.

Cynthia Kobriger

### MEXICAN DISH

3 cups hot water 1 Tbsp. salt 1 cup commeal 2 lbs. ground chuck 3 small onions, cut fine 3 cups strained tomatoes 1 green pepper 1 can whole kernel corn 1 Tbsp. chili powder 1 pt. jar ripe olives Put 3 cups hot water in double boiler, 1 Tbsp.

salt, and 1 cup cornmeal. Boil until thick, about 1/2 hour. Brown onion in bacon drippings until well done. Then add ground chuck and brown until cooked thoroughly. Then add tomatoes, 1 diced green pepper, 1 can corn and chili powder, salt to taste. Cook until pepper is done, then thicken juice with a little flour. Put a layer of cooked cornmeal in bottom of baking dish, then a layer of meat mixture (1/2), the olives, and second layer of cornmeal and last layer of meat mixture with olives sprinkled with browned bread crumbs. Put in oven, bake at 350° about 1/2 hour. Serve with garlic bread. Serves about 8 or 10.

Mrs. Gerald Gee

#### MEAL IN ONE DISH

- 1 lb. hamburger
- 1 cup canned tomatoes
- 1/4 cup milk
- 5 carrots
- 5 potatoes
- 2 onions

Grease casserole, dice carrots, tomatoes, and onions. Mix with hamburger and tomatoes.

- Put into baking dish adding part of milk. One half hour later, add rest of milk. Bake
- 1 hour in moderate oven (350°).

Mrs. Robert Walter, Jr.

#### MINNESOTA HAMBURGER CASSEROLE

4 or 5 raw potatoes, sliced

- 1 lb. raw ground beef
- 1 can old-fashioned vegetable soup
- 1 can cream of mushroom soup
- salt and pepper to taste

Put potatoes in bottom of greased 2-quart casserole. Brown meat and spread over

- potato layer. Top with soups and seasonings.
- Bake, covered, at 325° for 2 hours or at
- 400° for 1 hour. Ingredients may be mixed rather than layered if desired.
- rather than layered if desir

Mrs. Jack Reed

### MILWAUKEE PORK CHOPS

- 6 pork chops
- 1/2 cup catsup
- 1/2 cup beer
- 2 Tbsp. brown sugar

Sear chops on both sides until brown. Combine remaining ingredients and pour over chops. Reduce heat, cover and cook slowly until tender, at least one hour. I usually use an electric fry pan. The longer these simmer, the better.

Bev Martin

### MOM'S LASAGNE

- 1 1/2 lbs. ground beef
- 1 env. (1 3/8 oz.) onion soup mix
- 3 cans (8 oz. each) tomato sauce
- 8 oz. broad noodles, cooked and drained 8 oz. mozzarella cheese sliced
- In large skillet brown meat well while stirring. Stir in onion soup mix, tomato sauce, and water. Cover and simmer 15 minutes. In 2 qt. baking dish, alternate layers of noodles, meat sauce, and sliced cheese, ending with cheese. Bake 30-45 min. or until bubbly. Serves 6 to 8.



#### **MYSTERY CASSEROLE**

1 lb. ground beef 2 cups celery, chopped 1 cup onions, chopped

Brown above items together and add:

- 1 can chicken rice soup
- 1 can vegetable soup
- 1 can mushroom soup
- 1 can mushrooms

1 can chow mein noodles

Top with potato chips. Bake at 325° for 1 1/2 hours.

#### Mrs. Sam Murphy

#### NOODLES

3 eggs and 1 egg yolk, beaten

Add:

- 3 Tbsp. milk
- 1 tsp. salt
- 2 cups flour

Let stand 1/2 hour before rolling. Divide in

three parts and roll paper thin. Dry for about one hour between dish towels. They can be stored in freezer if dry.

Cecilia Klein

### ONE DISH MEAL

3 potatoes, sliced 3 carrots, diced 1/2 cup uncooked rice 1 onion, sliced 2 cups tomatoes 3/4 lb. hamburger, browned

Combine all ingredients in baking dish. Season, and add a few bread crumbs on top. Bake 1 hour at 325°.

Anne Helt

#### **ONION RING CASSEROLE**

 lb. hamburger salt & pepper
 small pkg. frozen french fries
 small pkg. frozen onion rings
 can of cream of mushroom soup

Brown hamburger, drain, layer with other ingredients in a casserole dish. Potatoes, onion rings, hamburger. Then half the soup diluted with a little milk, then another layer of everything and top with remaining onion rings. Bake at 350° for 1 hour.

Mrs. Bev Martin

### ONE-DISH MEAL

Season hamburger and make into patties. Place patties on bottom of pan. Then cover with a layer of sliced raw potatoes and a layer of sliced raw carrots. Sprinkle a little salt over this. On top of this put a few onion slices and several slices of sliced bacon. Bake in a covered pan until carrots and potatoes are tender.

## Mrs. Cyril Haag

#### LASAGNE

	LASAUNE
	3 Tbsp. olive oil
	1 cup finely chopped onions
	1 clove garlic, crushed
	1 lb. ground beef or Italian sausage
	2 tsp. salt
	1 lb. 14 oz. can tomatoes
	8 oz. can tomato sauce
	6 oz. can tomato paste
7	3/4 cup water
	1/2 tsp. basil
	1/2 tsp. oregano
	1 tsp. sugar
	1 Tbsp. dried parsley flakes
	1 lb pkg. lasagne (wide noodles)
	1 lb. ricotta cheese
	1 egg
	1 lb. mozzarella cheese, thinly sliced
	1 cup grated parmesan cheese
	If using Italian sausage, do not use basil or
	oregano.
	1. Heat 2 Tbsp. of the oil in dutch oven or large heavy saucepan; saute onions and garlic for 5 minutes. Stir in meat; cook over medium heat until browned.
	2. Add salt, tomatoes, tomato sauce, tomat paste, water, basil, oregano, sugar and pars ley flakes. Bring sauce to boil; then simmer 45 minutes.
	3. Meanwhile, cook lasagne according to pkg. directions. Add remaining oil while cooking lasagne, to prevent it from sticking Drain; rinse; cool.
	4. In bowl blend ricotta cheese and egg.
	5. Preheat oven to 375°. Grease 13 x 9 x 2 baking pan.
	6. In pan arrange alternate layers of sauce, lasagne, ricotta cheese and mozzarella cheese, finishing with sauce. Sprinkle with parmesan cheese.

7. Bake in preheated oven for 35 minutes.

8. Let stand for 10 minutes before serving. Lou Farber

### PEPPER STEAK

- 1 lb. beef chunks, cut in very thin strips
- 1/4 cup cooking (salad) oil 1 clove garlic, minced
- 1 Tbsp. soy sauce
- 1 tsp. salt
- 1/4 cup water
- 1 cup green pepper, cut in 1-inch pieces
- · 1 cup chopped onion
- . 1/2 cup chopped celery
- 1 Tbsp. cornstarch
- · 1 cup water
- · 2 tomatoes, cut in eighths or
- . 1 pt. tomatoes
- Brown beef in hot oil; add garlic and cook
- until yellow. Add soy sauce, salt and 1/4 cup
- water; cook 45 min. Add vegetables; cook
- 10 min. Stir in cornstarch blended with 1 cup
- water. Add tomatoes and cook 5 min. Serve over hot fluffy rice. Serves 4.

Lou Farber

#### LASAGNE

3/4 lb. lasagne noodles 4 1/2 qts. water 1 Tbsp. salt 16 oz. cottage cheese small can grated cheese (Parmesan or Romano) 3/4 lb. brick cheese 1 can mushrooms Add lasagne noodles to boiling salt water. Cook until tender. Drain in colander. Oil a very large casserole dish. Spoon in a small amount of sauce to moisten the dish. Place some lasagne noodles in bottom, sprinkle with the grated cheese, then some of the brick cheese slices, then some of the cottage cheese, pour a layer of sauce over this. Repeat in layers, ending with sauce on the top layer. Top with mushrooms. Bake covered for 35 minutes, then uncover for 35 to 40 minutes. Oven temperature 375°. · Sauce: 1/4 cup olive oil 1 medium onion chopped 2 lbs. hamburger 2 large cans tomatoes (#2 1/2 size) 1 Tbsp. salt 1/4 tsp. pepper 1 Tbsp. chopped parsley 1 bay leaf 2 large cans tomato paste 1 1/2 cups water

Brown onion and hamburger in olive oil add tomatoes salt, pepper, parsley and bay leaf, simmer 1 1/2 hours covered. Add 2 cans of tomato paste and the 1 1/2 cups of water and cook uncovered 1 1/2 to 2 hours.

I like to make my sauce the day before and refrigerate it until I use it the following day. The spices seem to mix and the sauce has a much better flavor.

#### Shirley Miller

### PHEASANT COOKING (South Dakota Style)

Most Groton people skin rather than pick their birds. Seldom do they stuff and roast cock pheasant. They admit it's good that way, but too much bother and also risky (the cock may be a tough old rooster). I'm not skilled at writing recipes, but this is good and is about the way several good Groton cooks tell me they prepare pheasant.

1. Cut up the bird as you do chicken for pan frying.

2. Roll in flour and brown.

3. After browning, pour 1 cup of cream (fresh or sour) and 1 can mushroom soup over the browned bird. Season with onion, salt, and pepper. Let simmer slowly over low heat for about 4 hours.

Note: It's delish and the sauce is out of this world. Some good cooks use wine or beer as chief ingredient of the sauce - both good. Some also flavor with almonds instead of onion. Good also.

Submitted by Lois Zeman

#### LASAGNE

2 lbs. ground beef or 1 1/2 lb. ground round
or chuck plus 1/2 lb. ground pork
1 medium finely chopped onion
1 clove garlic
4 Tbsp. (or less) oil
1/2 tsp. sweet basil
1 tsp. sugar
2 tsp. salt (or more to taste)
1 large (2 1/2# size) can Italian plum
tomatoes
2 cans tomato paste
Fry meat, onion and garlic lightly in oil, add
tomatoes and paste plus 1 cup water and
cook, not more than 1 1/2 hrs.
Boil 1 lb. lasagne noodles in large pot

filled with water and 2 Tbsp. salt until nearly done.

1 lb. mozzarella cheese

1/2 cup grated parmesan or romano cheese

Let noodles stand in cool water while working. Grease large baking dish. Pour 1 cup tomato sauce in bottom of dish; place one layer of noodles, chipped mozzarella cheese and sprinkle with grated cheese, then 1 cup or more of sauce. Repeat ending with cheese. Be generous with sauce!

Cover with foil and bake 45 minutes at 350°. Uncover for 15 minutes longer. Allow to stand 10 to 15 minutes before cutting and serving. 6 to 8 servings.

Mrs. Ty Blanner

### PATIO MEAT LOAF

Combine one beaten egg, 1/4 cup chili sauce, 1/4 cup milk, 1 cup crushed round cheese cracker crumbs (24 crackers) and 1/2 envelope (1/4 cup) dry onion soup mix. Add 2 lbs. ground beef. Mix well. Shape meat mixture into 8 x 6 inch loaf, 1 1/2 inches thick, on waxed paper. Turn into wire broiler basket. Grill over medium coals for 20 minutes. Turn and grill about 20 minutes longer or until desired doneness. Serves 8.

DeLorise Graves

## **ONE-POT PORK CHOP SUPPER** 4 pork chops (about 1 lb.) 1 can Campbell's tomato soup 1/2 cup water 1 tsp. worcestershire sauce 1/2 tsp. salt 1/2 tsp. caraway seeds or oregano 6 to 8 small whole potatoes 4 small carrots split lengthwise and cut in 2 pieces 1. In skillet brown chops and pour off fat. 2. Add rest of ingredients. 3. Cover; simmer 45 min. to 1 hr. Mrs. Barb Dresen **ONION SMOTHERED STEAK** 1/4 cup flour 1 tsp. salt 1/8 tsp. pepper

- 1 1/2 lb. beef round steak (cut 3/4 inch thick)
- 2 Tbsp. cooking oil
- 3 medium onions
- 1 cup water
- 1 Tbsp. vinegar

1 clove garlic (minced) 1 bay leaf 1/4 tsp. dried thyme (crushed)

Combine flour, salt, pepper. Pound into meat. Cut steak into serving size. Brown meat in hot oil. Top with onions; stir in remaining ingredients. Bring to boil; reduce heat and simmer. Cover for 1 hour. Remove bay leaf. Serves six.

Mrs. Carol Ives

### PEKING PORK CHOPS

- 6 pork chops
- 2 cups instant rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 Tbsp. minced dried onion (optional)
- water

Brown pork chops and season with salt and pepper. Place chops in a 13 x 9 inch pan. Sprinkle with 2 cups rice and onion. Combine soups with enough water to make 5 1/2 cups liquid. Pour over chops and rice. Bake, covered with foil, 1 hour in a 350° oven. Serves 4 to 6.

Mrs. Clem Schwartz

#### PENNY SUPPER

- 6 wieners
- 4 medium boiled potatoes (sliced)
- 3 Tbsp. chopped onions
  - 1/4 cup soft butter
- 1 cup cooked peas
- 1 tsp. mustard
- 1 can mushroom soup
  - salt and pepper

Combine ingredients and bake 1 hour at 300°.

Mrs. Henry Ripp, Jr.

#### **PENNYWISE STEAK**

- 1/2 cup fine bread crumbs
- 3/4 cup milk
- 1 1/2 lbs. hamburger
- 1 1/2 tsp. salt 1/2 tsp. pepper
- onions (to taste), cut fine

Combine crumbs and milk. Combine

hamburger, salt, pepper, onions and crumb

- mixture and mix well. Shape meat in form
- of a steak, pressing firmly together and spread surface with shortening. Place steak on rack
- under broiler and broil until browned 6 to
- 10 min. Turn and brown on other side.



pepper and place over vegetables. Add rest of green pepper. Mix water and tomato soup and pour over casserole. Bake in a moderate oven (350°) one and one-half hours.

Mrs. Robert Walter, Jr.

#### PORK CHOP SUEY

1 lb. chop suev meat 1 Tbsp. bacon fat 2 cups diced celery 3 medium onions, sliced 3/4 tsp. salt 1 cup boiling water 1 Tbsp. molasses 1 Tbsp. soy sauce 3 Tbsp. flour 1 No. 2 tin assorted chop suey vegetables 3 cups cooked rice Cut chop suey meat and saute for 5 min. (not until browned) in the hot fat. Add celery and onions and cook 2 or 3 min. longer, until slightly softened. Add salt and the boiling water; cover and simmer for 20 min. Add molasses, soy sauce and flour which has been blended until smooth with 1/2 cup water. Cook until mixture boils, stirring constantly; then add drained chop suey vegetables and continue cooking until

thoroughly heated. Serve with hot fluffy rice and additional soy sauce, if desired. Makes 5 servings.

Mrs. Russ Fleming

#### POULTRY DRESSING (LARGE DUCK)

Break up and let dry 1 loaf white bread. Soak in water. Meanwhile chop very fine the liver, heart and gizzard. Add salt and pepper to taste, also 1/4 tsp. nutmeg which gives a different flavor. Cut fine 2 or 3 medium sized onions. Stew in 3 Tbsp. butter slowly. Add to meat and seasoning with 1 heaping Tbsp. fresh chopped parsley or 1/2 Tbsp. dry parsley. Add 2 or 3 unbeaten eggs. Beat up well. Squeeze bread out of water quite dry. Stir all together, add 1/2 cup cream and enough milk to make it sloppy (like stewed tomatoes). Bake in 350° to 375° oven over a pan of water if you don't stuff poultry. May add cinnamon, cloves, allspice and sage if liked.

Mrs. Hardy Ripp

#### PORK HOCKS & SAUERKRAUT

- 1 large can sauerkraut
- 1 lb. or more pork hocks

Boil hocks until done. Add sauerkraut and cook until done. Add about 1 tsp. brown

- sugar. Grate a large potato and bring to a
- boil. Allow to set for awhile before serving.

Mrs. Alfred Roessler

### QUICK BARBECUE

- 1 1/4 lb. hamburger (browned)
- 1 small onion
- Add 1 can Campbell's chicken gumbo soup
- some mustard and ketchup
- salt and pepper to taste
- Cook about 15 minutes.

### Mrs. Anton Kalscheur

### PORK CHOPS IN SOUR CREAM

# *Prepare for cooking:* 4 loin pork chops

Dredge with seasoned flour. Insert in each chop 1 clove. Brown lightly and place in baking dish. Combine and pour over them:

- 1/2 cup water
- 1/2 bay leaf
- 2 Tbsp. vinegar
- 1 Tbsp. sugar
- 1/2 cup sour cream
- Cover dish and bake 1 hour at 350°.

Mrs. Ralph Bebeau

#### RICE CASSEROLE

- 1 cup raw rice
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 can cream of mushroom soup

Mix raw rice and undiluted soups together and place in a large loaf pan. Put 12 pieces of raw chicken on top of rice mixture and season with salt. Melt 1/2 stick butter and spoon over chicken. Bake at 350° for 1-1/2 to 2 hours or until chicken is brown and tender.

Mrs. A. J. Fries

PORK CASSEROLE

4 cups cubed pork shoulder shortening for browning 1 cup sliced celery 1/4 tsp. thyme 2 tsp. salt 1/4 tsp. pepper 1/2 cup diced onions 1/2 cup water liquid from peas 4 cups uncooked noodles 1 can mushroom soup 1 can (16 oz.) peas 1/2 cup grated American cheese

Meat should be cut in 1 1/2 inch cubes, brown thoroughly in shallow hot fat. Pour off excess fat. Add onions, celery, thyme, 1 tsp. salt, 1/2 cup water and liquid from peas. Cook covered over low heat until meat is tender, about 1 hour. Cook noodles, drain and combine with peas, remaining salt and other ingredients. Bake 1/2 hour at 350°. You may double this recipe and freeze 1 casserole. It freezes very well.

Lois Zeman

### PORK CHOP AND POTATO DINNER

Put into greased 2-quart baking dish, 4 cups thinly sliced, pared potatoes (2 lbs.).

Pour over potatoes a mixture of 1 can cream of celery soup or mush .room soup, 2/3 cup Pet evaporated milk, 2 Tbsp. finely cut onion, 1/2 tsp. salt, few grains pepper.

Season and trim fat from 4 pork chops (1/2 to 3/4 in. thick). Brown chops slowly on both sides in fat in skillet, then put on top of potatoes in baking dish. Cover and bake in 375° oven (high moderate) 1 1/4 hours, or until potatoes are tender. Makes 4 servings.

Mrs. Victor Hart

### POTATO AND BEEF CASSEROLE

3 cups sliced, raw potatoes
2 cups chopped celery
1 cup onions, chopped
1 lb. ground beef
1 can tomato soup
1/2 cup water
1 1/4 tsp. salt
1/2 tsp. pepper
1 green pepper, cut in pieces

Place sliced potatoes in bottom of casserole dish. Sprinkle with 1/4 tsp. salt. Add celery, then onions, and half of green pepper pieces. Season ground beef with remaining salt and

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#### RICE MUSHROOM DISH

1 can onion soup

1/4 cup uncooked rice (not minute) 2 4 oz. cans mushrooms and juice 2 Tbsp. butter

coloring if desired (soy sauce)

Combine the above and simmer for about 45 minutes.

Ruth Fisher

### RICH'S BODACIOUS PINTO BEANS

1 lb. dry pinto beans

1 tsp. salt

bone with meat - leftover ham or 1/2 lb. ham, Canadian bacon, smoked pork chops, etc.

1 or 2 dry red pepper pods (optional)

1/4 cup catsup

1 clove garlic (minced)

1 nice onion (chopped)

1 bell pepper (chopped - optional)

Sort and clean beans. Cover with cold water - bring to a boil, then let stand covered for about half an hour. Add all other ingredients to pot except catsup, simmer for several hours until beans are tender and liquid thick, like gravy. Add catsup after about the first half hour and add water as needed so beans do not burn. We like these served with extra raw onions or chives sprinkled on top, with hot pepper sauce like Tabasco. Delicious with a green salad, cheese and hot combread.

Mrs. Donna Baldwin

#### **RIPE OLIVE ROSATTO**

Saute: 1/2 cup butter 1/3 cup onion 1/2 cup diced celery

Add:

1 cup uncooked rice

Stir until rice is golden brown. In 2 qt. casserole, add 1 can consume or 2 bouillon cubes in 1 cup water, plus 1 2/3 cups water.

Bake at  $350^{\circ}$  for 35-40 min. or until liquid is absorbed then add 3/4 cup ripe or green olive pieces and 1/2 cup parmesan cheese. Return to oven for 5 minutes.

Mrs. Sharon Zindars

#### **ROAST BEEF**

Brown 5 lb. boneless chuck roast. Put in roaster on rack. Combine:

2 cans bouillon soup

1 can water

5 cloves, whole

1/2 tsp. cinnamon

Place on bottom of roaster. Cover, let cook for 4 hours at 325°. Remove roast from pan; make gravy.

Mrs. Roger Hilgendorf

#### **ROLLADEN (ROUND STEAK)**

Cut 1/2 inch thick round steak into 4 x 6 inch pieces. Cube as for cubed steak. Have an onion chopped fine. Sprinkle each piece with salt and pepper and chopped onion. Now roll up each piece jelly roll fashion. Wrap a strip of bacon around it and secure with a toothpick. Brown on all sides in a hot fry pan. Add 1/2 cup water and simmer 1 hour. Remove meat to hot platter and thicken the gravy.

Mrs. Albin Ziegler

#### SALMON LOAF

Melt 1 Tbsp. butter. Add 1 Tbsp. flour. Brown, Add 1 1/2 cups milk. Bring to a boil. Mix 1 can salmon. 1 cup cracker crumbs or bread 2 eggs

salt and pepper

Add to first mixture and bake in bread pan at 375° for 1 hour.

Mrs. Peter Breunig

#### SALMON LOAF

- 1 cup milk
- 1 large slice bread
- 4 Tbsp. butter

1 large can salmon

2 eggs

1/2 tsp. salt

Heat milk, add broken bread and butter, and stir. Beat eggs, mash salmon, and add to milk mixture. Pour into buttered casserole and bake at 350° for 1 hour.

Lorraine Meffert

#### SAUERBRATEN

4-5 lbs. boneless rump roast vinegar

water

- 1/2 tsp. peppercorns
- 1/4 tsp. allspice
- 2 bay leaves
- 2 Tbsp. butter
- 1 onion sliced
- 2 cups flour
- 1 tsp. sugar
- 1 tsp. white wine

Marinate meat. Cover meat with water and vinegar (2 parts water to one part vinegar). Add salt, pepper, allspice, bay leaves. Marinate in refrigerator three days. Turn once a day with wooden spoon. Never use an iron pot. Remove meat and brown in butter, add onion, marinate mixture and simmer 1 1/2 hours or until tender. Make a thick gravy with flour or cornstarch. Cook slowly for 15 minutes. Add sugar and white wine. Slice meat thin and return to gravy and simmer 5 minutes. Serve with dumplings or mashed potatoes.

> Mrs. Paul Ansay 100 year old Luxemburg recipe

#### SAUER BRATEN

- 2 lbs. beef rump or chuck cut 1 1/2 to
- 2 inches thick 1 tsp. salt
- 1/4 tsp. pepper
- 1 small onion
- 1 bay leaf
- 1/2 tsp. whole black pepper
- 2 1/4 cups vinegar
- 2 1/4 cups water
- 2 Tbsp. fat

Rub meat with salt & pepper, place meat in deep bowl, add minced onion, bay leaf, whole peppers. Cover completely with vinegar & water mixture. 1 cup water for each cup of vinegar. Cover bowl & place in refrigerator 48 hrs., turning several times. To cook, drain meat thoroughly. Brown in hot fat, place in baking pan. Add 1 cup vinegar mixture.

Cover pan tightly & bake in slow oven 300° 2 hours. Remove meat to serving plates. For gravy add 7 or 8 ginger snaps.

Mrs. A. J. Fries



#### SAURBRATEN

#### 1 pot roast (any size)

Cover meat with a mixture of vinegar and water (half and half). Slice onion over meat. Tie about 2 Tbsp. minced pickling spices in cloth and add to roast. Cover and refrigerate for 3 days, turning meat each day. Drain and remove meat, saving marinade. Brown meat in hot fat. Add enough of marinade to almost cover meat. Then add 2 Tbsp. brown sugar to juice and 1 or 2 tart apples cut up, if you have them (not necessary). Cover and simmer slowly for about 3 hours. Use juice for gravy thickened with flour or cornstarch.

Donna Murphy

#### SAUSAGE DRESSING

Soak dry white bread in lukewarm water a few minutes, then squeeze out gently enough to fill 5 to 6 cups. Put in bowl and set aside. In frying pan, combine 1/2 lb. pork sausage, 1 medium onion chopped fine, 1/2 cup celery chopped fine, chopped liver from the chicken or turkey to be stuffed. Add this mixture (after it has been drained of excess fat) to the bread. Add 1 egg and salt and pepper to season and mix until all ingredients are combined. Enough to stuff average size chickens or turkeys.

Donna Thompson

#### SAUSAGE-LIVER LOAF

I lb. calves liver
 small onion
 beaten eggs
 1/3 cup milk
 1/4 cup catsup
 1 1/2 cups soft bread crumbs (about 2 slices)
 1 tsp. worcestershire sauce
 1/4 tsp. salt
 dash pepper
 1 lb. bulk pork sausage

Cover liver with water. Bring to a boil and simmer 5 minutes drain: put liver and onion through foot chopper grinder using medium blade. Combine remaining ingredients. Add liver and onion, mix thoroughly. Pat into  $8 \times 4 \times 2$  inch loaf dish. Bake at 350° for 1 1/2 hours. Unmold. Serve with additional catsup if desired. Makes 8 to 10 servings.

Delorise Graves

#### SAUSAGE POTATO PIZZA

In skillet break up 1/2 pound bulk pork sausage. Cook slowly till lightly browned. Drain off fat. Arrange one 16 oz. package frozen french fried potatoes in a layer on bottom of a 12x7 1/2x2" baking dish. Top with one 6 oz. package sliced mozzarella cheese (4 slices). Spread one 8 oz. can pizza sauce over cheese. Sprinkle sausage over sauce. Bake at 450° for 25-30 minutes. Cut into squares. Serve immediately. Serves 4 to 6.

Delorise Graves

#### SCALLOPED OYSTERS

2 cans "cove" oysters - drained 1 can cream of mushroom soup

Add 1/2 cup milk and enough cracker crumbs to make firm but not stiff. Stir. Dab butter on top. Bake 400° for 35 minutes.

Mrs. Suzanne Pellett

### SAVORY PEPPER STEAK

1 1/2 lbs. round steak, cut 1/2 in. thick 1/4 cup all-purpose flour 1/2 tsp. salt 1/8 tsp. pepper 1/4 cup cooking oil or shortening 1 8 ounce can (1 cup) tomatoes 1 3/4 cups water 1/2 cup chopped onion 1 small clove garlic, minced 1 Tbsp. beef flavor gravy base 1 1/2 tsp. Worcestershire sauce 2 large green peppers, cut in strips hot cooked rice Cut steak in strips. Combine flour, salt, and pepper; coat meat strips. In large skillet, cook meat in hot oil till browned on all sides. Drain tomatoes, reserving liquid. Add tomato liquid, water, onion, garlic, and gravy base to meat in skillet. Cover and simmer for about 1 1/4 hours, till meat is tender. Uncover, stir in Worcestershire sauce. Add green pepper strips. Cover and simmer for 5 minutes. If necessary, thicken gravy with a mixture of a little flour and cold water. Add drained tomatoes; cook about 5 minutes more. Serve over hot rice. Makes six servings.

Mrs. Robert Walter, Jr.

#### SCALLOPED POTATOES WITH PORK CHOPS

- 6 medium potatoes
- 2 medium onions, thinly sliced
- 3 tsp. salt
- 3 Tbsp. butter or margarine
- 6 pork chops
- 2 Tbsp. flour
- 1/8 tsp. pepper
- · 1/8 tsp. paprika
- 2 1/4 cups milk

Preheat oven to 400°. Lightly grease 2 quart casserole. Wash, pare and thinly slice potatoes. Measure 8 cups. Cook potatoes and onions, covered in small amount of water, with 2 tsp. salt, about 5 minutes, or until slightly tender. Drain. Melt butter in saucepan. Remove from heat. Stir in flour, pepper, paprika and remaining salt until smooth. Blend in milk. Cook, stirring over medium heat to boiling point, or until thickened and smooth. In prepared casserole, layer one third of potatoes and onions, top with one third of the sauce. Repeat until potatoes and sauce are gone. Brown pork chops on both sides. Drain grease off and place on top of casserole. Bake, uncovered, 35 minutes, cover and bake an additional 30 minutes or until potatoes are tender when pierced with fork. Makes 6 servings. Mrs. Dennis Barth

### **7 LAYER HOT DISH**

- layer potatoes
- · layer celery
- layer carrots
- layer hamburger 1 1/2 lb.
- · layer onions
- layer noodles (cooked in salt water)

#### Then add:

1 can tomatoes

Add a little water and season to taste with salt and pepper. Bake at 400° first 1/2 hr. then  $350^{\circ}$  for 1 hr.

Evie Hackbart

#### SHRIMP CREOLE

4 1/2 lbs. shrimp 1 can tomato paste combined with 1 1/4 cups of water 1/8 tsp. baking soda 1 can mushrooms 1 cup chopped celery 1/2 cup chopped onion 1/2 cup chopped green pepper 2 tsp. salt 1/4 cup butter 3 Tbsp. cornstarch with 1 cup of water 1/4 tsp. celery salt 1/4 tsp. garlic salt Melt butter, add onion and celery. Cook 5

min., add tomato mix, baking soda and salt. Cook slowly 15 min. Add cornstarch, celery, salt and garlic salt. Cook until thick. Add mushrooms, green pepper and shrimp.

This recipe serves 12. Can be put on white fluffy rice.

Helen Lemberger

#### SPAGHETTI & HAMBURGER SAUCE

1 No. 3 can tomatoes (or 4 cups tomato juice) 1 10 oz. can tomato puree 1/2 cup chopped onion 1/2 cup green peppers chopped (optional) 1/2 cup bacon fat 1 Tbsp. chili powder 1 Tbsp. paprika 1/2 tsp. salt 8 to 10 oz. spaghetti 1 lb. hamburger, salted Sauce: Saute the chopped onion and peppers in

bacon fat until translucent. Do not brown; add spices; then add tomatoes or juice and tomato puree. Simmer in a covered container until all is well blended.

#### Spaghetti:

Cook spaghetti in large quantity boiling salted water. Simmer 15 minutes. Drain well and wash with cold water. Fold into the hot sauce and let stand 1 hour before serving.

### Hamburgers:

Form into equal size meat balls; saute until brown. Finish cooking with spaghetti and sauce.

Mrs. Vernon Ripp

A New Orleans and "down south" specialty — a stew-like mixture of tomatoes, shrimp, onions, peppers, and seasonings, served on fluffy rice.

### SHRIMP CREOLE

1 1/2 green peppers, seeded, chopped 3 or 4 cloves garlic, peeled, minced 3 large onions, peeled, chopped 6 Tbsp. salad oil 4 cups hot seasoned cook rice 1 Tbsp. salt 1/8 tsp. pepper 1/2 tsp. dried rosemary 1/2 tsp. paprika 6 dashes tabasco 2-1 lb. cans tomatoes (about 6 cups) 3 lb. raw shrimp, shelled, deveined 1 cup snipped parsley 1. Into automatic skillet (or large regular skillet), put green peppers, garlic, and onion; add salad oil. Saute vegetables at 375° (medium heat) until tender.

2. Meanwhile, start cooking rice as label directs.

3. To tender vegetables, add salt, pepper, rosemary, paprika, tabasco, and tomatoes. Cook all at 225° (medium-low heat) 15 min., . stirring occasionally. Now add shrimp and cook just until shrimp turn pink. Then turn automatic skillet to 150°.

4. Add parsley to rice. Arrange rice in ring around Shrimp Creole either in skillet or serving dish. Makes 8 to 10 servings. For 4, halve all ingredients.

Mrs. Jean Erickson

#### SPANISH RICE HOT DISH

1 cup cooked rice, drain & rinse in hot water

- 1 can stewed tomatoes, and if too thick add a little water
- 1 lb. hamburger and onion (browned)
- 4 slices of green pepper, cut up fine
- Add to the hamburger.
- 4 slices of bacon or more cut up in pieces and fry a little.

Put all in a casserole dish and the bacon on top. Bake for 1 hr. at 350°.

Evie Hackbart

#### SWEDISH MEATBALLS

- 1 1/4 lb. ground round steak
- Mix salt and pepper to taste.
- 2 pieces toast
- 1 small onion
- 2 crackers, rolled fine

Add 2 eggs and about 1/2 cup milk enough to handle.

- Mix well, form into small balls and roll in
- flour and brown on all sides in butter. Then
- put in 1 1/2 cups water and steam about 1/2
- hour at 375°. Thicken gravy before serving.

### Mrs. Dorothy Breunig

#### SPAGHETTI AND MEATBALLS

- 1 lb. ground beef
- 1/2 cup bread crumbs
- 1/4 cup grated cheese
- 1 Tbsp. parsley
- 1 clove garlic (or a sprinkle of garlic salt) 1/4 cup milk
- 2 beaten eggs
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 onion
- 2 Tbsp. sugar
- Italian seasoning

Mix all ingredients, except sugar and Italian seasoning. Form into small balls and brown. Add 1 can tomato soup, 1/2 soup can of water, and 1 can tomato sauce (small size). Add 1/4 tsp. Italian seasoning and sugar to

the sauce. Simmer about 1/2 hour.

Boil about 1 lb. spaghetti. Serve with a tossed salad and hot bread or rolls. This is a family favorite.

Loretta Ziegler

### SPAGHETTI WITH MEATBALLS

Meatballs:

- 1 lb. ground beef 1/4 cup onion
- 1/2 cup milk
- 1/2 cup bread crumbs
- 1 1/2 tsp. salt
- Brown in 4 Tbsp. hot fat.

#### Sauce:

- 1 cup minced onions
- 1 clove garlic
- Blend in 2 Tbsp. flour.
- 1 can Hunts tomato sauce 1 can water (using the Hunts can)
- 3 cups tomato juice



### 3 Tbsp. parsley

- 2 1/2 tsp. salt
- 3 tsp. sugar

2 small bay leaves

1 tsp. Worcestershire sauce

Pour sauce over meatballs and simmer about 3 hours.

Donna Ripp

### SQUIRREL STEW

1 squirrel cut in 6 or 7 pieces & put in two quarts of boiling water

2 potatoes

1/2 onion

1 cup corn

1 cup lima beans

1/2 tsp. salt

1/2 tsp. pepper

1 can cream of celery soup

Cover and simmer for 2 hrs. Then add 2 cups tomatoes and 1 1/2 tsp. sugar. Simmer another hr. Add 1/4 cup butter, simmer for ten minutes. Bring to a boil and serve. Serves 5 to 6 people.

Mrs. Jerrem Maier

### SHRIMP IN REMOULADE SAUCE (Hors d'oeuvres or luncheon)

3 cups beer 2 stalks celery (with leaves, cut up) juice 1 lemon 2 cloves garlic 1 bay leaf 1 tsp. salt 8 peppercorns 4 sprigs parsley 2 lb. fresh shrimp

Combine all ingredients except shrimp in large kettle and bring to a boil. Add shrimp, cover and bring to a boil again. Uncover and cook 3-4 minutes if small, 5 minutes if they are jumbo. Do not overcook. Drain and chill. Shell and clean shrimp. Pour remoulade sauce over them and serve as hors d'oeuvres or luncheon, using toothpicks or individual forks.

Mrs. Marvin Berg

#### **REMOULADE SAUCE**

1 cup homemade mayonnaise 1/2 cup sour cream 2 Tbsp. finely chopped parsley 2 Tbsp. finely chopped chives 1 Tbsp. lemon juice 2 tsp. chopped capers (if desired) 1/2 tsp. tarragon 1/2 tsp. oregano 1/2 tsp. wine vinegar salt, pepper, and garlic to taste Mix and pour over shrimp. Toothpicks or individual forks may be used when served as hors d'oeuvres. Very good French recipe, called Crevettes Remoulades. Mrs. Marvin Berg

### HOMEMADE MAYONNAISE

1 1/2 Tbsp. lemon juice 1 tsp. mustard 1/2 tsp. salt 1 egg 1 cup olive oil

Put juice, mustard, salt, and egg in blender with 1/3 cup olive oil. Blend at low speed 30 seconds. Turn to high speed and slowly add remaining oil. Makes 1 1/2 cups.

This may be poured over hard boiled eggs (9) and served for luncheon. Garnish with capers or parsley.

Mrs. Marvin Berg

### **TURKEY STUFFING**

- 3 cups bread crumbs
- 2 Tbsp. butter

1 onion

1 cup popcorn

Mix well.

When popcorn pops and blows the ass off, the turkey is done.

### SWEDISH MEATBALLS

- 1 lb. hamburger
- 1/2 cup bread crumbs

1/2 tsp. salt

1 egg

2 Tbsp. milk

pepper to taste

- Mix ingredients. Roll into small balls and
- brown in hot fat. These are good cold, but

if eaten hot, a fine gravy can be made from fat in pan seasoned with a little horseradish to taste.

### Mrs. Alfred Roessler

### STROGANOFF

Saute 2 cups Bermuda onions in butter with 1/3 lb. mushrooms and paprika. Saute 2 lbs. round steak - cut thin in 1" strips, floured and seasoned. Prepare 1 cup bouillon, 1/2 cup tomato sauce, 1 Tbsp. Worcestershire sauce. Mix and simmer 1 1/2 hours. Saute 2/3 lb. mushrooms, add to mixture. Add 1/2 pt. warm

sour cream last few minutes before serving.

Haskell M. Woldenberg

### STUFFING DRESSING

1 1/2 lbs. chopped meat

- 5 or 6 hard rolls (old) or 1/2 loaf old bread
- 1 large onionsalt and pepper to taste
- 5 apples peeled and chopped
- 2 cups chicken broth
  - 1 cup water

1. Brown meat, onions, salt and pepper.

- 2. In a large bowl cut rolls or bread into
- · 1 inch pieces.

3. Heat chicken broth and water, pour over rolls or bread so all are soaked well.

4. Put browned meat and apples into bowl with rolls or bread and mix well.

5. Cool before stuffing chicken or turkey, or put into a separate dish and bake in 350° oven for 1 1/2 to 2 hours. Very good with

. pork chops.

Lou Farber

#### TATER TOT HOT DISH

- 1 lb. ground beef
- 1 onion chopped

1 can French style green beans

1 box tater tots

1 can cream of chicken soup

1 large can condensed milk

Lightly brown ground beef, onions. Place in flat baking dish. Add a layer of green beans, place tater tots in a layer over top. Beat chicken soup and milk with egg beater. Pour over mixture. Bake at 350° for 1 1/4 hours until tater tots are brown and crusty. Note: Cream of vegetable or mushroom soup may be substituted for chicken or add your own favorite vegetable in place of the green beans.

Mrs. Burr Alford

### SWEET AND SOUR MEATBALLS

1/2 lb. ground beef
1 egg
1/2 Tbsp. cornstarch
1/2 tsp. salt
1 Tbsp. onion
pepper
1/2 cup pineapple juice
1 Tbsp. shortening
1 1/2 Tbsp. cornstarch
1/2 Tbsp. soy sauce
1 1/2 Tbsp. vinegar
3 Tbsp. water
1/4 cup sugar
1 can pineapple tidbits

Mix beef, egg, 1/2 Tbsp. cornstarch, salt, onion and pepper well. Form into balls. Brown in shortening. Drain. Add pineapple juice. Cook over low heat, adding remaining cornstarch, soy sauce, vinegar, water and sugar. Add meat balls and pineapple. Simmer 25 min. Serve over rice.

### Mrs. Robert Bernards

#### TACOS

frozen tortilla shells 1 lb. hamburger 4 tomatoes 1/2 head lettuce small pkg. mild cheddar cheese 3 cans taco sauce

Brown hamburger - place in bowl. Dice tomatoes - place in bowl. Dice lettuce place in bowl. Shred cheese - place in bowl.

Fry tortilla shells, one at a time, in hot oil, folding with two forks so each circle is folded, to look like cupped hand. Drain on paper towel. Let family serve themselves placing into shell first the hamburger, then lettuce, then tomato, then cheese, then taco sauce. Eat like a sandwich. Enough for about 12 tacos.

Mrs. Jack Fassbender

#### WILD RICE DISH

Wash 2 cups of wild rice then put rice in warm water for 2 hrs. then drain and add rice in 3 qts. of boiling water & let come to a boil. Turn off heat & let stand for 10 minutes.

Fry 1/2 lb. of bacon until crisp, then add 1 cup chopped onions, 1 cup chopped celery, 1 small green pepper if desired, also chopped fine. 1 tsp. salt. A little pepper.

Drain rice and add to the fried ingredients. Add 1 can of cream of chicken soup or 1 can of mushroom soup. Bake for 1 hr. in covered dish at 350°.

Mrs. A. J. Fries

#### TEXAS HASH

- Brown in oil:
- 1 green pepper
- 3 large onions
- 1 lb. ground beef
- Stir in 2 cups cooked tomatoes.
- 1 cup uncooked rice
- 1 tsp. chili powder
- 2 tsp. salt
- 1/8 tsp. pepper

Pour into greased 2 quart casserole. Cover and bake 1 hour at 350°, removing cover during last 15 minutes. Makes 6 servings.

Mrs. Pete Miller, Jr.

## TUNA CASSEROLE

3 to 4 cups of elbow macaroni
2 Tbsp. butter or margarine
1 6-1/2 oz. can of tuna
2 cans of cream of mushroom soup
1/4 cup grated cheese
Boil macaroni from 7 to 10 minutes and
drain. Pour into large casserole dish and
melt the butter into it. Mix the tuna and
cream of mushroom soup together and pour
over macaroni. Stir the mixture in and add
cheese. Put casserole into 350° oven for
45 minutes. Serves 10 hearty appetites.

Gail Wagner

#### **TUNA PUFF-UP**

- Combine and heat:
- 1 can cheddar cheese soup
- 1/3 cup water
- 2 cups cooked rice
- 1 can tuna

In a separate dish combine:

- 1/4 cup lemon juice
- 3 beaten egg yolks
- 2 Tbsp. minced parsley
- 2 Tbsp. chopped pimento

Add this to the cheese mixture, remove from heat and fold in 3 stiffly beaten egg whites. Pour into greased 10 x 1  $1/2 \ge 6$  inch baking dish. Bake at 325° for 30 minutes.

#### Mrs. Louis Ziegler

#### **VEAL-RICE CASSEROLE**

- · 2 lb. veal (cube & brown well)
- 1 lb. pork (cube & brown well)
  - 1 1/2 cups raw rice
- 1 can peas & use juice
- · 1 can chicken rice soup
- 1 can mushrooms & juice
- 2 small onions, diced
- · 1 1/2 cups diced celery
- 1 can cream of mushroom soup
- . 1 chicken bouillon cube, dissolved in boiling water
- Mix dissolved cube with mushroom soup.
- Salt & pepper to taste. Mix altogether and
- put in large casserole dish. Bake at 350°
- for 1 1/2 hours.

### Fay Cowling

### **VENISON STEW**

1 3/4 lb. of boned venison, 1 1/2 inch thick 1/3 cup flour

- 1/4 tsp. pepper
- 1/2 tsp. celery salt
- 1/4 cup fat or salad oil
- 1/4 cup minced onion
- 1 minced peeled clove garlic
- 3 3/4 cups boiling water
- 4 tsp. meat extract
- 1/2 tsp. salt
- 1/2 tsp. worcestershire sauce
- 4-5 medium potatoes
- 1 doz. pared small carrots
- (whole or halved lengthwise)
- 1/2 pkg. frozen peas (about 1 cup)
- minced parsley
- 1 doz. peeled small white onions



Trim meat of most fat and all gristle cut into 1 1/2 inch pieces. Combine flour, pepper, celery salt in large bowl. Drop in meat, few pieces at a time, toss until well coated. Reserve leftover flour. Heat fat in dutch oven or deep kettle, when hot slowly saute floured meat until richly browned on all sides. Remove each piece as it browns, add minced onion and garlic to fat in kettle and simmer until just tender. Stir in leftover flour until smooth and blended. Slowly stir in boiling water and next 3 ingredients add meat cover; simmer about 2 hrs. The last 30 minutes put potatoes on to cook for mashing. Add onions and carrots to stew, cover; simmer 15 min. longer or until tender, add peas, cover; simmer 5 min. Meanwhile drain mash and season potatoes.

To serve: If a dutch oven was used arrange mashed potatoes in ring on top of stew, or turn stew on heated platter before arranging potatoes around it. Makes 4 servings.

To vary: canned tomato sauce may replace part of water, or dumplings or boiled noodles may replace potatoes.

Mrs. LaVern T. Kuehn

### WINE BAKED WILD DUCK

one wild game duck one apple bacon strips 3/4 cup red cooking wine 6 Tbsp. butter, melted

Wash duck thoroughly. Slice and core apple; and place inside duck. Cover duck with bacon strips. Bake in oven (350°) about 15 min. per pound. Warm the wine, add butter; use this sauce to baste duck every 5 minutes. Yield: Serves 2.

Alma Birrenkott

#### VENISON CHILI FOR REAL

about 2 lbs. venison-ground 1/2 lb. ground fresh pork 2 tsp. salt 2 cloves garlic (minced) 2 med. onions chopped (about 1 cup) 1 1/2 lbs. pinto beans (dry) 1 qt. tomato juice chili powder to taste (at least one tablespoon) 1 tsp. sugar Brown lightly, venison & pork in about 4 tablespoons bacon drippings. Pick over pinto beans to remove small stones, etc., rinse well with cold running water. Put beans, meat, onion, garlic, and seasonings ln large kettle. Cover with water (about 3 qts.) bring to a rolling boll. Cover and turn off heat. Let stand for about 1/2 hour, so beans start to absorb water. Drain, bring to a simmer (without a cover) adding tomato juice as water boils away. Cook until beans are very tender and juice is thick as light gravy. Adjust seasonings. Serve with crackers or cornbread to a hunting crew.

Mrs. Donna Baldwin

### BARBECUE SAUCE

Mix in saucepan:
2 Tbsp. brown sugar
1 Tbsp. paprika
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. chili powder
1/8 tsp. cayenne pepper
2 Tbsp. worcestershire
1/4 cup vinegar
1 cup tomato juice
1/4 cup catsup
1/2 cup water
Simmer 15 min. or until slightly thickened.
2 cups.

Donna Connor

### BARBECUE SAUCE

3 lbs. lean pork shoulder
1 bottle catsup
1 minced green pepper
2 medium minced onions
2 Tbsp. vinegar
2 Tbsp. sugar
2 Tbsp. pickling spices in cloth bag
Cook the pork until very tender. Let cool and shred. Do not drain. Add remaining ingredients and cook for 20 min. after bringing to a boil. Makes filling for 2 dozen

sandwich buns.

Mrs. Rose Roessler

#### BAR-B-Q SAUCE

- 1 bottle catsup
- 1/2 cup chopped onion
- 1/2 lb. butter (softened)
- 1 bottle Worcestershire sauce
- 2 cans tomato sauce
- 1 bottle beer
- 1 tsp. chili powder
- 1 tsp. lemon juice

Combine above ingredients, store in refrigerator.

Mrs. Rita Prince

### BARBECUE SAUCE

Brown ribs in broiler. Meanwhile prepare sauce as follows:

Mix:

- 1/2 bottle ketchup
- · 1/2 cup sugar
- 1/2 cup vinegar
- . 1/2 tsp. mustard
- 1/2 cup water
- Cook this mixture 20 min. Pour over
  - browned ribs and bake one hour.

Mrs. Ray Ballweg

### **EXCELLENT HAM SAUCE**

1/2 cup brown sugar

- 3 tsp. flour
- 1 tsp. dry mustard
- pinch of salt
- 1 cup cream (half and half)
- Cook in double boiler 1/2 hour, stirring until
- thick. Then add 4 Tbsp. vinegar. Serve warm
- in chafing dish or fondue pot or keep warm
- on stove until just before serving. Leftover
- sauce may be refrigerated and reheated for
- · further use.

Donna Murphy

#### FONDUE BROWN MUSHROOM SAUCE FOR BEEF

- 2 Tbsp. butter or margarine
- 2 Tbsp. flour
- 2/3 cup consomme
- · 1 Tbsp. worcestershire sauce
- . 1/2 cup chopped mushrooms
- 1/2 cup dairy sour cream
- Melt butter in saucepan. Blend in flour. Remove
- <sup>•</sup> from heat and gradually stir in consomme.
- · Return to heat. Cook, stirring until thickened.
- Blend in worcestershire sauce, mushrooms
- and sour cream. Serve hot. Yield: 1 1/2 cups.
- Make ahead and heat up.

#### LEMON BARBECUE SAUCE FOR FISH

1/2 cup fresh lemon juice1/4 cup salad oil2 tsp. grated onion2 Tbsp. brown sugar1/2 tsp. salt1/2 tsp. black pepper1 tsp. dry mustard

Mix ingredients well, stirring until sugar is completely dissolved. Place 1 lb. of fish fillets or fish steaks in shallow pan and pour sauce over. Heat broiler about 3 min. then, with pan about 2 in. from heat, broil fish on both sides until brown and tender, basting frequently with sauce. Serve immediately.

Debbie Zander

#### SPAGHETTI MEAT SAUCE

lb. hamburger
 medium onion
 can tomato soup
 can tomato paste
 1/2 tsp. chili powder
 tsp. dry mustard
 tsp. sugar
 tsp. basil
 tsp. oregano
 salt and pepper

Brown hamburger. Add remaining ingredients · and simmer for 2 hours, adding water to keep · a soupy consistency. Serve over spaghetti.

Marlene Adler

#### SPAGHETTI SAUCE

brown 2 or 3 onions green pepper 2 pieces celery clove of garlic Brown 1 lb. ground meat, then mix with other ingredients. Add: one can tomato sauce or paste one small can tomatoes

pinch of chili powder Worcestershire sauce salt and pepper

Add a little water if necessary. Simmer 2 or 3 hours. Add oregano last 5 minutes.

Haskell M. Woldenberg

#### AMERICAN LASAGNE

1 1/2 lb. ground beef 2 garlic cloves, cut up 6 oz. tomato paste 28 oz. stewed tomatoes, cut up 1 tsp. salt 3/4 tsp. pepper 1/2 tsp. oregano flakes 8 oz. pkg. wide noodles 1 1/2 cups Swiss cheese, cut up 12 oz. carton cottage cheese Brown beef with garlic. Drain fat. Add tomato paste, cut up stewed tomatoes with 1/2 can juice, salt, pepper and oregano. Cover and simmer 20 min. Cook noodles. Put in 9x13 baking dish. Alternate cooked noodles, Swiss cheese, cottage cheese and meat sauce. Bake 30 min. at 350°. Can freeze or make ahead then bake 1 hour. Let stand 10 minutes. 6-8 servings.

Karen Elliott

### BAKED BREAKFAST

6 slices white bread 2 cups diced ham 1 cup shredded Swiss cheese 1 cup Monterey Jack cheese 2 oz. Velveeta cheese, cut into small chunks 8 eggs salt and pepper 1 cup milk 1/2 tsp. oregano Line a cake pan with bread slices. Combine

the rest of the ingredients in large bowl mixing well. Pour over bread. Bake at 350° for 1 hour. Pan size: 9x13.

Judy Stroschine

#### **BARBEQUED BEANS**

1 lb. hamburger
onions (to taste)
1 16-oz. can pork & beans
1/2 cup ketchup
1 Tbsp. vinegar
1/2 Tbsp. worcestershire sauce
Brown meat and onions. Drain. Add
remaining ingredients and mix together.
Serve with potato chips.

Corinne Gilles

#### **BBQ SAUCE**

1 1/2 cups brown sugar

- 4 Tbsp. worcestershire sauce
- 1/2 cup vinegar
- 1 cup chopped onion
- 1 cup catsup

Brown onions, drain fat. Mix all ingredients together. Bring to boil for 2 minutes, then

- simmer for 1/2 hour. Put into jar and
- refrigerate. Pour over pork chops, ribs, or chicken and bake uncovered.

In memory of Shirley (Karls) Laufenberg

#### **BEEF STROGANOFF**

2 lb. sirloin (cubed)

3/4 cup butter

- 3 med. onions
- 1/2 lb. can mushrooms
- 1 15-oz. can tomato sauce
- · 1/2 cup water
- · 3/4 cup cooking sherry
- 1 cup sour cream
- salt, pepper, flour
- Dredge meat in flour. Brown quickly in half
- the butter. Remove meat from skillet. Add the remaining butter, onions, and mushrooms.
- Cook 5 minutes. Add meat, sprinkle with
- salt and pepper to taste. Add tomato sauce,
- sherry and water. Bring slowly to a boil.
- Cover and simmer until tender (about
- 1 1/2 hour). Just before serving, stir in sour cream. Serve on boiled rice or noodles.

### Marilyn Heimbecker

#### BEEF STROGANOFF

lb. lean steak-sliced (may use venison)
 lb. fresh mushrooms (sliced)
 cup chopped onions
 cup burgundy or port wine
 can cream of mushroom soup

1 small (8 oz.) sour cream

In large frying pan, brown strips of meat in 1 Tbsp. butter. Remove. Sauté mushrooms and onions in 1 Tbsp. butter. Return meat to this. Add wine, soup and sour cream (which has been mixed together) to pan. Cover and simmer on low for 1 1/2 hours.

Serve over noodles. Serves 5.

Holly Markley



#### BREAKFAST PIZZA

- 1 lb. pork sausage
- 1 pkg. (8) crescent rolls
- 1 cup frozen loose pack hashbrowns, thawed
- 1 awea
- 1 cup mozzarella cheese 1 cup cheddar cheese
- -
- 5 eggs
- 1/4 cup milk
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 Tbsp. grated parmesan cheese

In skillet, brown sausage, drain off fat. Separate crescent rolls into 8 triangles place on ungreased 12 inch pizza pan, with points turned toward center. Press over bottom and up the sides to form a crust. Seal perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with cheeses. In a bowl, beat together eggs, milk, salt and pepper. Pour into crust. Sprinkle parmesan over all. Bake at 375° for 25-30 minutes.

Beverly Roelke

#### **BRUNSWICK STEW**

lb. cooked ground pork
 lb. cooked ground chicken
 tsp. tabasco sauce
 Tbsp. worcestershire sauce
 cup drippings from meat
 cup barbecue sauce
 1/2 cups catsup
 cups diced cooked potatoes
 #2 cans cream style corn
 Place all ingredients in large pot. Cover and

heat slowly over low temperature, stirring occasionally. Salt and more hot sauce may be added according to taste.

Makes 2 quarts of stew.

This is a thick, "stick to your ribs," kind of stew, perfect for Wisconsin winters!

Mrs. Susan Spinelli St. John School

### **BUBBLE-UP PIZZA**

3 cans refrigerator biscuits (8 per tube) 25 oz, jar spaghetti sauce 3 cups shredded mozzarella cheese 1 clove garlic *Additional toppings:* onions olives cooked ground beef pepperoni, etc. Cut biscuits into quarters. Combine with 2 cups spaghetti sauce and 2 cups mozzarella cheese. Add any toppings. Mix well. Spoon into greased 9x13 pan. Pour the rest of the sauce over the top. Sprinkle with 1 cup cheese. Bake 375° for 45 minutes.

Sheree Zimprich

### CABBAGE HOT DISH

1 sm. head cabbage 1 1/2 lb. ground beef-browned 1 med. onion-diced 1 stalk celery-chopped 1 can tomato soup 1 can water chestnuts

Shred cabbage. Alternate vegetables and meat in layers. Pour tomato soup over all. Cover and bake 350° 1 hour or until cabbage is tender.

Beverly Roelke

#### CALIFORNIA CHICKEN

8 boneless chicken breasts salt and pepper to taste
2 cloves garlic, crushed
4 Tbsp. olive oil
4 Tbsp. tarragon vinegar
2/3 cup dry sherry
Sprinkle chicken with salt and pepper. Crush garlic into oil and vinegar in a skillet. Saute chicken pieces until golden brown, turning often. Remove. Place in a baking dish. Pour sherry over pieces and bake at 350° for

Sandy Weitzer

### CASHEW HOT DISH

1 lb. ground round steak

10 minutes. Serves 8.

- · 2 cans tomato soup
- . 5 bay leaves
- 1/2 lb. grated sharp cheddar cheese
- 2 4-oz. cans mushrooms
- 1 7-oz. pkg. elbow macaroni, cooked
- 2 large onions-chopped
- 2 Tbsp. sugar
- 2 Tbsp. worcestershire sauce
- 1 cup cashew nuts

Brown ground round and onions until brown. Add soup, sugar, bay leaves, worcestershire sauce and cheese. Cook for 20 minutes. Stir often. Take out bay leaf and add mushrooms and macaroni. Sprinkle cashew nuts on top. Bake 1 hour at 350°.

### CHICKEN BREAST DIJON

- 1/4 cup all-purpose flour
- 1/4 tsp. freshly ground pepper
- 1 tsp. salt
- 4 large skinned, boned chicken breasts, cut in half
- 2 Tbsp. vegetable oil
- 2 Tbsp. butter
- 3 Tbsp. butter
- 3 Tbsp. all-purpose flour
- 3 Tbsp. Dijon-style mustard
- 1 1/2 cups milk
- 3/4 cup dry white wine
- 1 tsp. dried tarragon

Heat oven to 350°. Mix 1/4 cup flour, 1 tsp. salt and the pepper in a medium bowl. Dredge the chicken pieces in flour mixture. Saute the chicken in a large skillet in 2 Tbsp. butter and the oil, turning once until golden brown, about 10 minutes. Arrange in single layer in shallow baking dish.

Melt 3 Tbsp. butter in medium saucepan. Whisk in 3 Tbsp. flour, mustard, milk, wine and tarragon. Cook, wisking constantly until mixture bubbles for one minute. Pour mixture over chicken. (Can be done to this point 1 day ahead and refrigerated, covered.

Increase the baking time to 45 minutes.)

Bake, covered until chicken is tender, 25 to 30 minutes. Arrange on serving platter. Spoon sauce on top. Garnish with red grapes and watercress.

Serve with baked potatoes or wild rice. Serves 8.

#### Mary Krinke

#### CHICKEN BROCCOLI CASSEROLE

- 1 (20 oz) bag frozen, chopped broccoli
- 3 cups cooked chicken (or turkey), cut into pieces
- · 1 can cheddar cheese soup
- . 1 can cream of chicken soup
- 1/2 cup mayonnaise
- 1 Tbsp. lemon juice
- french fried onions

· Cook broccoli according to the direction

and drain; spread in a 9x13" glass baking dish. Place chicken pieces over broccoli. Mix together remaining ingredients, except for onions. Spread over chicken evenly, and to

all edges of the pan.

Top with french fried onions. Bake at 350° for 30 to 40 minutes.

Marv and Jane Ripp

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Emily Landphier

#### CHICKEN CASSEROLE

2 cups Brownberry sage and onion stuffing
1/2 cup melted butter
2 cups cooked chicken
1/2 cup milk
1 can cream of celery soup
1 can cream of chicken soup
1 Tbsp. minced onion
cooked broccoli (optional)
salt and pepper to taste

Heat soups, milk, butter and onion. Place 1 cup brownberry cubes in 7x10 baking dish. Layer chicken and broccoli. Pour soup mixture on top, and other cup of cubes over all. Bake 350° for 30-45 minutes. Can be prepared early in the day.

Doris M. Ripp

### CHICKEN CHALUPAS

doz. flour tortillas
 cans cream chicken soup
 pt. sour cream
 3/4 lb. jack cheese grated-12 oz.
 3/4 lb. cheddar cheese-grated
 sm. onion grated
 chicken breast, cooked & diced
 sm. can diced chilies
 small can black olives

Combine: soup, chilies, onion, sour cream and 1/3 of both cheese. Set aside 1 1/2 cups of mixture. Add diced chicken to mixture and place 3 large Tbsp. of mixture into tortillas. Roll and place in greased 9x13 pan side by side. Top with 1 1/2 cups of mixture remaining cheese and sprinkle with paprika. Refrigerate overnight. Bake 30-45 minutes 350°. Serve with salsa (optional).

Dorothy Scheer

### CHICKEN CHEESE CASSEROLE

- 1 cup diced cooked chicken
- 1 cup uncooked macaroni
- 1 can (10 3/4 oz.) cream of celery soup
- 1 cup milk
- 1 cup shredded colby or cheddar cheese
- 1 can (7 oz.) mushrooms
- 1 can (3 oz.) chow mein noodles

Stir all ingredients together, except chow mein noodles, in an ungreased casserole dish. Cover and bake at 350° for one hour. Last 10 minutes, remove cover, sprinkle chow mein noodles on top and continue baking.

Cooked turkey and tuna may be substituted for chicken.

Jill Sears O'Donnell

### CHICKEN-N-DUMPLINGS

- 2-3 chicken breasts
- 3/4 cup frozen chopped broccoli
- · 3/4 cup frozen cut carrots
- 1 can cream of chicken soup 2 14 1/2 oz. cans chicken broth
- 1 soup can water
- 1 soup can milk
- · 2 cups Biscuick
- 2/3 cup milk
- salt and pepper to taste

Bake chicken breasts and cut into small pieces and put in large cooking pan. In small pan, add broccoli, carrots and 1 1/2 cups water and boil until vegetables are tender. Add vegetables and water they were cooked in to large pan. Add soup, broth, water and 1 soup can of milk and bring to boil. Prepare dumplings by mixing Biscuick and 2/3 cup milk. Place dumplings over soup mixture and cover with lid for 15-20 minutes until dumplings are done.

### CHICKEN-RICE BAKE

Jenny Endres

#### .

- 1 cup rice
- 1 can mushroom soup
- 1 can celery soup
- 1/2 cup milk
- 4 or 6 chicken breasts

1 pkg. Lipton onion soup mix

Place chicken breasts in greased pan 9x12.

Mix remaining ingredients and pour over chicken. Bake at 375° for about an hour or until chicken breasts are done.

Alberta Laufenberg

#### CHICKEN RUBY

one broiler-fryer (2 1/2 to 3 lbs.), cut up 1/3 cup flour 1 tsp. salt 4 Tbsp. butter or margarine 1 1/2 cups fresh cranberries 3/4 cup sugar 1/4 cup chopped onion 1 tsp. grated orange peel 3/4 cup orange juice 1/4 tsp. ground cinnamon 1/4 tsp. ground ginger Remove skin from chicken. Coat chicken pieces with a mixture of the flour and salt. Brown in melted butter in skillet, turning once.

Meanwhile, combine remaining ingredients in saucepan. Bring to boil. Pour over chicken.

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Cover and cook slowly 35 to 40 minutes or until chicken is tender. Serve Cranberry

Sauce over chicken. Makes four servings.

emeken. Wakes four servings.

#### Carol Jones

#### **CHOP SUEY CASSEROLE**

- 1 lb. ground beef
- 1 onion chopped
- 2 cups celery chopped
- 1 (10 1/2 oz.) can cream chicken soup
- 1 (10 1/2 oz.) can cream mushroom soup
- 1 cup water
- 1/4 cup soy sauce
- 1/2 cup minute rice
- 1 (12 oz.) bag chow mein noodles

Stir fry the first 3 ingredients until vegetables are tender and meat is browned. Add the remaining ingredients and put into casserole. Bake 1 hour at 350° covered then put chow mein noodles on top and bake 15 minutes longer, uncovered.

### Rosina Karls

### **CREOLE STUFFED PEPPERS**

#### 6 medium green peppers

- 2 cups cooked shrimp
- 2 cups cooked rice
- dash of tabasco sauce
- · 1 cup salad dressing
- . 1 Tbsp. chopped onions
  - salt and pepper
- 1 can tomato sauce

Cut tops off pepper and remove the seeds. Precook peppers in small amount of boiling, salted water 5 minutes. Drain. Sprinkle insides with salt. Combine shrimp, rice, salad dressing and onion. Add salt, pepper and tabasco sauce to taste. Fill peppers and place upright in 10x6x1 1/2 in. baking dish. Pour tomato sauce over the peppers. Bake in 350° oven.

Lois Butler

### DIANE'S COMPANY MEATBALLS

- 3 lbs. hamburger
- 1 Tbsp. salt
- 3/4 tsp. pepper
- 1/4 tsp. tabasco sauce
- 3 pinches sage
- 1/4 tsp. garlic powder
- 1 1/2 slices bread crumbs or
  - 1 1/2 cups seasoned croutons
- 1/2 tsp. worcestershire sauce
- 1 sm. onion chopped



### Mix all ingredients. In small bowl mix 1 cup flour and 1 tsp. paprika. Form meat into balls and roll in flour. Brown all sides in fry pan. Transfer to roasting pan. Mix 1 can beef broth and 1 can cream of mushroom soup. Heat the two soups in fry pan. Pour soups over meatballs. Bake at 300° for 1 1/2 hours covered. Uncover and bake 30 minutes longer. Can be made ahead and reheated in crock pot.

#### Diane Curwick

#### EASY BURRITOS

1 lb. beef 1 sm. can refried beans mild salsa 1 pkg. grated mild cheddar cheese 1 doz. flour tortillas

Brown beef; drain, add beans, salsa to taste. Heat tortillas in preheated oven 375°. Heat 15 mins. Spoon beef and beans into tortillas, add cheese and fold tortillas. Enjoy.

If desired, top with salsa, sour cream, black olives, tomatoes, and lettuce.

Julianne Indermuehle

#### EGG OMLETTE

Trim crusts from white bread to line bottom of 9x13 inch pan (6-8 slices).

Mix following ingredients:

- 6-7 eggs, slightly beaten
- 3 1/2 cups milk
- 1/4 tsp. dry mustard
- 2 Tbsp. minced onion
- 2 Tbsp. chopped green pepper
- 1 small can mushrooms, drained
- 10 oz. pkg. chopped broccoli (drained)
- 1 lb. grated cheddar cheese
- 2 cups finely diced ham or

1 lb. brown and serve sausage

Cover and refrigerate overnight. Bake at 325° covered for 55 min. Remove foil and bake an additional 5-10 minutes. Remove from oven and let stand for 10 mins. before serving. A tradition for my family on Christmas morning.

Node Schmitz

### ELEGANT CHICKEN BREASTS

8 skinned and boned chicken breasts 8 slices ham 8 slices Swiss cheese 1 can cream of chicken soup 1/4 cup dry white wine 2 cups crushed seasoned bread crumbs 1/3 cup melted butter Arrange chicken breasts in shallow 2-3 qt. pan. Place 1 slice of ham and cheese on each breast. Stir together soup and wine, spoon evenly over chicken. Sprinkle bread crumbs

over top and evenly drizzle with butter. Bake uncovered at 350° for 1 hour. Yield: 8 servings.

Lucy Ballweg Diane Curwick

### **ELEGANT HAM ROLLS**

2 10-oz. pkgs. frozen vegetables (broccoli, brussel sprouts, etc.) 8 slices Swiss cheese 8 slices ham 1 can mushroom soup 1/2 cup dairy sour cream 1 tsp. prepared mustard Cook vegetables according to package directions. Place a slice of cheese on each slice of ham. Place 1 portion of vegetables on cheese. Roll securely and place in baking dish seam side down. Blend soup, sour cream and mustard. Pour sauce over ham

rolls. Bake uncovered at 350° in flat baking dish for 30 minutes (or until thoroughly heated through).

Jeanette Kessenich

### ESCALLOPED CHICKEN

- 1 3 oz. can mushrooms, save juice
- 1/4 cup butter\*
- 1/2 cup water\*

(\*or you can use same amount chicken broth)

- 2 cups preseasoned stuffing
- 1 3 oz. can fried onion rings
- 1 1/2 cups cooked chicken (may use more)
- 2 cups green beans
- 1 cup cream of chicken soup
- 2 eggs beaten
- 1/4 cup mayonnaise
- 1 3/4 cups milk

Melt butter in water, moisten the stuffing. Save one half for top. Put layer of beans, chicken, onion rings, mushrooms, etc. on top of stuffing in the casserole dish. Mix mayonnaise, beaten eggs, soup, milk and juice of mushrooms together. Pour over casserole and bake at 350° for 30 minutes or until hot. Top should have some onion rings.

Leona Adler

### FRENCH PEPPER STEAK VACNEY

#### 2 Tbsp. butter

- 2 Tbsp. chopped shallots
- 1/2 tsp. salt
  - 2 tsp. crushed black pepper
  - 1 Tbsp. chopped parsley
  - 2 Tbsp. cognac
  - 1/4 cup whipping cream
  - 1 Tbsp. oil
  - 2 3/4" thick tender steaks, boneless, pounded thin
  - Melt 1 Tbsp. butter in a 1 quart saucepan.
  - Add shallots and simmer 4-5 minutes. Add
  - salt, 1/2 tsp. pepper and parsley. Add cognac and flame. After flame has gone out, simmer one more minute. Add whipping cream. Boil rapidly, stirring constantly and reduced quickly by half. (Do not reduce more than half or sauce will separate). Set aside but
  - keep warm.

In skillet, heat 1 Tbsp. butter and oil with remaining pepper. Quickly saute steaks one minute on each side. Remove to heated serving platter. Spoon sauce over steaks and serve immediately.

Yield: 2 servings.

Kim Karls

### FULL O'BALONEY

1 1/2 cups sliced raw potatoes 1 1/2 cups (1/2 lb.) baloney-cut in chunks 1 can cream of celery soup cheddar cheese

Heat oven to 350°. Mix all ingredients except cheese. Put into 1 1/2 qt. baking dish. Bake covered for 1 hour and 15 minues. Remove cover. Top with cheese. Bake until brown.

Carol Statz

#### GRANDMA'S CASSEROLE

1 1/2 lb. hamburger

2 onions cut fine 1 stalk celery cut fine

1 can mushroom soup

1 can cream of chicken soup

2 cubes chicken bouillion

(dissolved in 3/4 cup water)

1 cup cold water

1/2 cup uncooked instant rice

3 Tbsp. soy sauce

Brown meat, onion and celery. Add other ingredients. Mix and pour into casserole dish. Bake 1 1/2 hours at 350°.

Marlene Bradford Alexander

#### GRECIAN DELIGHTS (Gyro Meatballs)

1 lb. ground lamb
1 lb. ground beef
2 eggs
2 cloves garlic, minced
1 tsp. corriander
1/2 tsp. salt
1/2 cup onion, chopped
2 tsp. dry mustard
1 tsp. thyme
1/2 tsp. pepper
Sauce for dipping:
8 oz. Kraft Herb and Garlic cream cheese
1/2 cup plain yogurt
1/2 cup cucumber-finely chopped
and drained

1 Tbsp. lemon juice

Mix the meat, eggs and all the spices together in a large mixing bowl. Roll into cocktail meatball size. Bake on an ungreased cookie sheet/jelly roll pan for 15 to 20 minutes at 350°.

#### Sauce:

Blend all of the ingredients with an electric mixer until the cream cheese is smooth and lump free.

Lisa Zander

### HADDOCK HOT DISH

1 pkg. frozen haddock (thawed) dried onions 1 can potato soup 1/4 cup fresh onion (chopped) butter Velveeta cheese 1 stalk celery (chopped) potato chips (crushed) Place haddock in bottom of greased casserole. Dot with butter. Sprinkle with dried onions. Place thin layer of Velveeta cheese overall. Spread potato soup on top. Don't stir mixture! Bake 20 minutes at 400°. Remove from oven and place celery and onion, which has been sauted in butter, on top. Add crushed potato chips and return to oven for 5 minutes.

Lucy Ballweg

### HAM AND POTATO AU GRATIN

1/4 cup each chopped onion and green pepper
2 Tbsp. butter
1 Tbsp. flour
dash of pepper
1 cup milk
1 cup shredded cheddar cheese
1/4 cup cooked diced ham
3 cups cooked diced potatoes
1/4 cup mayonnaise

Cook onion and green pepper in butter until tender. Stir in flour and pepper; add milk all at once and bring to a boil, stirring constantly. Reduce heat; add cheese and mayonnaise. Stir until cheese melts. Combine potatoes and ham with sauce. Bake in a 10x6x1 1/2" covered baking dish at  $350^{\circ}$ for 1 hour. Uncover and bake for 15 minutes more.

Jane Ballweg

#### HAMBURGER AND CHEESE LOAF

- 1 to 2 lbs. hamburger
  3 slices bread (pieces) soaked in 1 cup milk
  1 egg
  6 to 8 slices of American cheese or Velveeta
  1 pkg. Lipton Onion soup mix
  1/2 tsp. dry mustard
  salt and pepper to taste
  1/2 cup celery
  garlic salt (optional)
  Mix together. Put 1/2 of the mixture in
  bottom of pan. Layer with cheese. Put on
  remaining hamburger mixture.
  Mix:
  1 pkg. gravy mix
  1 can cream of mushroom soup
- milk enough to thin

Pour over top and bake at 350° for 1 hour.

Betty L. Greiber

#### HAM ROLL-UPS

1 can cream of celery soup

8 oz. sour cream

- 2 Tbsp. dijon mustard
- 1 can cheddar cheese soup
- 1 cup minute rice (uncooked)
- 1 (10 oz.) frozen chopped spinach, thawed and pressed dry
- 1 cup small curd cottage cheese
- 2 eggs
  - 1/2 cup chopped onion
  - 18 slices ham
- 1/4 cup flour

Mix in a small bowl: 1/2 can cream of celery soup, 1/2 can cheddar cheese soup, 4 oz. sour cream and mustard. In a medium bowl mix 1/2 can cream of celery soup, 1/2 can cheddar cheese soup, minute rice, spinach, 4 oz. sour cream, cottage cheese, eggs, onion, flour. Mix well. Place 1-2 Tbsp. of mixture on one slice of ham and roll up, placing seam side down on a 15x11" cookie sheet. Continue with rest of ham slices. Garnish or top with mixture in small bowl. Bake at  $350^{\circ}$  for 45 minutes.

Sandy Weitzer

#### HEARTY BEEF STEW

2 lbs. beef stew meat

- 7 large potatoes
- 2 medium onions
- 8 medium carrots
- 5 celery ribs
- 1 can (4 oz.) mushrooms drained
- 1/3 cup quick-cooking tapioca
- 1 1/2 tsp. salt
- 1 tsp. sugar
- 1 1/2 tsp. dried thyme
- · 3 cups tomato juice

Cut meat and vegetables to desired size. Place in a 4 qt. Dutch oven or baking dish. Cover and bake at 300° for 3 hours, stirring occasionally, or until the meat and vegetables are tender. Yield: 6-8 servings.

Angie Hensen

### **ITALIAN BEEF**

- 3 or 4 lb. rolled or rump roast
- 1 cup water (didn't use)
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. garlic salt
- 1 bottle of beer
- 2 oz. brandy
- 1 pkg. dry onion soup mix



Roast meat as usual. After cooling, slice thin. To pan juices, add water, salt, pepper, garlic salt. Place thinly sliced meat in juices; cover with beer, brandy and soup mix. Cover pan with foil and bake 1 1/2 hours at 300°. Serve on buns or hard rolls. Serves 10-12. Make the night before.

#### Sera Statz

### JACK POT CASSEROLE

lb. ground beef
 can tomato soup
 can water or more
 8 oz. noodles
 #2 cream corn
 #2 cream corn
 4 cup onion
 cup grated cheese
 tand pepper

Brown meat and onions. Add soup, water and uncooked noodles. Cook till noodles are tender. Add salt and pepper and corn and 1/2 cup cheese. Pour into 2 qt. casserole dish. Sprinkle 1/2 cup cheese on top.

Bake 350° 45 minutes. Bake 1 hour if made the day before.

B. Mott

#### JO'S THREE BEAN CASSEROLE

1 1/2 lbs. ground beef (browned)
1 lb. bacon, fried
1 sm. onion, browned with beef
Drain off excess grease.
1 can kidney beans (drained)
1 can butter beans (drained)
1 1-lb. 12-oz. can Bush Baked Beans
1/2 cup white sugar
1/2 cup brown sugar
1/4 cup catsup
1/2 tsp. dry mustard
2 Tbsp. molasses

Mix all ingredients together. Bake for 1 hour . at 350° or put in crockpot. Can be frozen.

### Betty L. Greiber

#### LASAGNA

lb. ground beef
 1/4 cup minced onion
 1/4 tsp. garlic powder
 6 oz. can tomato paste
 1/2 cups tomatoes or 1 1/2 cups juice
 1/4 tsp. pepper
 2 tsp. salt

1/4 tsp. oregano

1/2 lb. lasagna noodles 3/4 lb. mozzarella cheese

5 oz. romano cheese

1/2 cup grated parmesan cheese

Cook ground beef, onion and garlic over medium heat until brown. Add tomato paste, tomatoes, salt, pepper and oregano. Cook lasagna noodles adding a little oil to keep from sticking; drain. Grease 2 1/2 qt. casserole pan. Arrange layers of tomato and melt mixture, parmesan cheese, noodles, mozzarella and romano cheese. Repeat as many layers as desired, ending with meat mixture and parmesan cheese. Bake at 350° for 30-35 minutes.

Mary B. Miller

#### MARGE'S CAVATINI

 cup each of 3 different pastas (shells, wheels, macaroni)
 pkg. sliced pepperoni
 onion-chopped
 can sliced mushrooms
 1/2-2 lbs. hamburger
 26-oz. jars spaghetti sauce
 6-oz. pkg. mozzarella cheese

Cook pastas according to directions/drain. Brown hamburger with onions. Drain; season with salt and pepper. Microwave pepperoni on paper towel to eliminate some grease. Add mushrooms, 1 pkg. mozzarella cheese and pepperoni to hamburger. Then add spaghetti sauce to all of the above (add small amount of water, if needeed). Top with remaining mozzarella cheese. Bake 350° for 1 hour in a 9x13 greased pan. Large recipe. Covered.

#### Marge Kalscheur

#### MEATLOAF SPECIAL

2 lbs. beef
2 eggs
8 oz. tomato sauce
mushroom and onion Stove Top
salt to taste
Blend beef, eggs, Stove Top follow directions
for stuffing. Then blend with meat mixture.
Cook 45 minutes to 1 hour 375°. Add
tomato sauce last 15 minutes.

J. Indermueble

#### MOCK LASAGNE CASSEROLE

#### 1 lb. hamburger

1 15 oz. can tomato sauce (2 cups)

1/2 tsp. each garlic salt, pepper and dried basil leaves, crushed

- 1 7 oz. pkg. macaroni cooked and drained
- 1 1/2 cups cottage cheese
- 6 oz. shredded cheese (I use any on hand) -1 1/2 cups

Brown meat; drain off fat. Add tomato sauce, garlic salt, pepper, basil and 1/2 cup water. Cover; simmer 15 minutes, stirring occasionally.

- In a 2 qt. casserole layer 1/2 each macaroni,
- cottage cheese, shredded cheese and meat sauce. Repeat. Bake at 375° for 30 minutes uncovered. Serves 6 to 8.

#### Time saving tips:

- If you don't have time to make sauce from
- scratch use 30 oz. jar of Ragu (Sentry brand
- traditional is great.) Also great when you
- have leftover spaghetti sauce. I don't keep
- shredded cheese on hand but have found
- that small slices placed on top works just as well as shredded cheese.

### Mary Miller Lenz

#### MUSHROOM CASSEROLE

1/4 cup melted butter

- 1 lb. fresh mushrooms-saute
- 1 sm. chopped onion, saute with above
- 1 sm. green pepper, saute with above
- 1 can cream of mushroom soup
- 8 oz. mayonnaise

Add soup and mayo and remove from heat.

- 6 slices buttered bread-cubed
- 1 1/2 cups grated cheddar cheese
- 2 eggs
- 1 soup can of milk
- Mix together eggs and milk.
- Layer in casserole dish:
- 1/2 bread
- 1/2 mushroom mixture
- 1/3 cheese

Repeat. Pour milk/egg mixture over the top. Refrigerate 1 hour. Top with remaining 1/3 cheese, bake uncovered 1 hour at 325°

Claudia Klapatch

#### NO BAKE LASAGNE

1-2 lb. hamburger, browned and drained
1 med. jar Prego
1 tsp. oregano
16 oz. cottage cheese
4 oz. shredded mozzarella cheese
Parmesan cheese
lasagna noodles (do not cook)
Mix sauce and hamburger and seasoning.

Put in 9x13 pan, alternating sauce/noodles, hamburger, cottage cheese and mozzarella, ending with hamburger on top. Sprinkle parmesan cheese on top of sauce. Cover with tin foil. Bake at 350° for 1 hour. Let sit for 15 minutes. Serve with garlic or cheese bread.

Mary Bernards

#### **OLD FASHIONED FRIED CHICKEN**

2 fryer chickens, cut in parts 1 1/2 cups flour 1 tsp. pepper salt to taste 1/3 cup Crisco shortening 1/2 cup water

Thoroughly wash chicken parts in cold water. Drain on paper towel. Put flour and pepper in plastic bag. Add chicken and shake to coat. Remove from bag and salt parts individually.

Melt 2 Tbsp. shortening in iron fry pan (if available). When shortening is hot, add chicken parts and brown on all sides. Add more shortening as needed. Remove parts as browned and put in 9x13" baking dish.

Cover baking dish with aluminum foil. Put chicken in oven and bake at 350° for 1 hour, turning parts after 1/2 hour. Loosen foil or remove last 10 minutes of baking.

Dorothy Blum

#### **ORIENTAL BEEF AND NOODLE TOSS**

1 lb. lean ground beef

2 pkgs. (3 oz. each) oriental flavor instant Ramen noodles

- 2 cups water
- 2 cups frozen oriental vegetable mixture

2 Tbsp. thinly sliced green onion, optional

1/8 tsp. ground ginger, optional

1. In large nonstick skillet, brown ground beef over medium heat 8-10 minutes or until beef is no longer pink, breaking up into crumbles. Remove with slotted spoon and pour off drippings. Season beef with one seasoning packet from noodles. Set aside. 2. In same skillet, combine water, vegetables, noodles (broken into several pieces), ginger and remaining seasoning packet. Bring to boil, reduce heat. Cover; simmer 3 minutes or until noodles are tender, stirring occasionally.

3. Return beef to skillet; heat thoroughly. Stir in green onions before serving. Makes 4 servings.

Hazel R. Zimbric

#### PERFECT PRIME RIB

A foolproof way to prepare prime rib of any size perfect every time with the center hot, red and set to shades of pink to well done on the ends.

Any time in the morning take any size prime rib that is at room temperature.

Place on rack in pan and season with garlic salt. Preheat oven to 400°.

Roast at 400° 45 minutes to 1 hour at the longest depending on how high the rib is (not how many ribs long). If you feel it is thicker than normal, use one hour and if average set the timer for 45 minutes. When the buzzer rings turn oven off immediately. Now comes the hard part! Do not open the oven door. Scotch tape a note over your oven door so you or anyone else won't be tempted to peek. Leave all day long.

Forty-five minutes (or 1 hour) however long you roasted it in the morning before you want it done, turn the oven back onto 400°. (Use oven fan, as oven will smoke when cool grease in the pan starts to heat up again.)

When time is up, take prime rib out and let stand about 10 minutes before carving.

Note: When you turn the oven back on for the last 45 minutes or 1 hour, you can open the oven door for the first time and add baked potatoes wrapped in foil and pierced due to hot oven. Don't leave door open any longer than necessary however.

Betty L. Greiber

#### STUFFED CHICKEN BREASTS IN TARRAGON CREAM SAUCE (Pollo Alla Romana)

Taragon Cream Sauce:

#### 1 Tbsp. butter

- 2 Tbsp. finely chopped shallot
- 1 cup dry white wine
- 2 cups chicken broth
- 2 cups whipping cream
- 1 Tbsp. chopped fresh tarragon or to taste salt and freshly ground white pepper

### Stuffed Chicken Breasts:

- 6 large chicken breast halves, boned and flattened to even thickness (do not skin) salt and freshly ground white pepper
- 2 medium carrots, cut into fine julienne
- 1 medium leek trimmed and cut into fine julienne
- 4 cups chicken broth
- 6 Tbsp. (3/4 stick) unsalted butter, cut into 3 pieces

#### · For Sauce:

Melt butter in heavy large saucepan over medium heat. Add shallot and stir until soft but not browned, about three minutes. Add wine, increase heat to high and boil until reduced to glaze (about 2 Tbsp). Stir in broth and boil until reduced to 1/2 cup.

Add cream and tarragon and continue boiling until sauce is thickened to desired consistency. Season with salt and white pepper. Set aside.

#### For Chicken:

Place 1 flattened chicken breast half, skin down, on piece of plastic wrap, leaving several inches margin at each side. Season with salt and white pepper. Arrange 1/6 of carrot and 1/6 of leek near one edge of chicken. Using plastic as aid, roll chicken up tightly to secure. Repeat with remaining chicken and vegetables.

Bring broth to simmer in large saucepan (liquid should be barely shaking). Add chicken breasts and poach until cooked through, about 16 minutes; do not overcook!

Remove chicken from broth, using slotted spoon. Discard plastics. Cut each breast diagonally into 6-8 slices. Arrange on heated platter and keep warm.

- Return sauce to boil, then remove from heat and whisk in butter one piece at a time. Spoon sauce around chicken. Serve immediately.
- sauce around chicken. Serve infinediate
- Yield: 6 servings

Kim Karls



#### POTATO PAN-BURGER

#### Brown:

1 1/2 lbs ground beef with 1/2 cup chopped onion in large skillet, stirring occasionally.

Drain excess grease.

#### Blend in:

1/4 cup flour and

1 Tbsp. catsup

### Add:

3/4 cup beef broth 1/2 tsp. salt

1/4 tsp. pepper

Cook until thick, stirring constantly.

### Stir in:

1 can cream of mushroom soup and 1 cup sour cream. Reheat.

Drop topping by rounded teaspoonfuls to cover filling. Bake at 425° for 25-30 minutes . until golden brown.

### POTATO PUFF TOPPING:

#### Heat:

1 1/2 cups water

1/4 cup butter and

1 1/2 tsp. salt to boiling water in saucepan. Remove from heat. Add 1/2 cup milk.

Stir in Pillsbury instant mashed potato flakes from one-size package or 2 cups from family size. When flakes are soft and moist, whip lightly with fork.

Add 2 unbeaten eggs, beating well after each. Stir in 1 cup flour and 2 tsp. baking powder. Beat well.

Sandy Greiber

#### POTATO PIZZA

Brown 1 1/2 lbs. ground beef (with chopped onions, if desired)

Peel and slice enough potatoes to make 4 cups.

#### Sauce:

1 can cheddar cheese soup milk (fill empty soup can with milk

- and add to soup)
- 1 8 oz. can tomato sauce
- 1/4 tsp. oregano
- 1/2 tsp. sugar
- 1/4 tsp. garlic powder

6 to 8 oz. pkg. mozzarella cheese

Spread sliced potatoes in 9x13 baking pan. Salt and pepper lightly. Spread browned ground beef over potatoes. You may also want to add onion, green pepper and/or mushrooms. Pour sauce over top.

Cover pan with foil and bake at 375° for at least one hour or until potatoes are tender. When potatoes are done, spread mozzarella cheese over top and place back in oven (uncovered) until cheese is bubbly.

May sprinkle with parmesan cheese before serving.

Sherrie Johnson & Peg Kollath

### POTATO TACO CASSEROLE

- 1 box Betty Crocker au gratin potatoes 2 1/4 cups boiling water
- 2/3 cup milk
- 1/2 lb. hamburger, cooked and drained 1 cup shredded cheese for tacos,
- mozzarella, or cheddar
- 1 cup coarsely broken tortilla chips

Heat oven to 400°. Stir potatoes, sauce mix, water and milk together in ungreased 2 gt. casserole. Stir in beef and 1/2 of the cheese. Bake, uncovered, about 30 minutes or until top is golden brown. Sprinkle chips over casserole and remaining cheese over chips. Bake 3-5 minutes or until cheese is melted.

Mary Bernards

#### POOR MAN'S STEAK

1/2 lb. hamburger
cup bread crumbs
l cup milk
pkg. French onion soup mix
can golden mushroom soup
Mix the first 4 ingredients. Pack into an edged cookie sheet and refrigerate overnight. Cut into various shapes and brown. Put into a cake pan or casserole dish and pour the golden mushroom soup over it. Bake 1 hour tt 350°. Serves four generously.
Leona Adler

1 (16 oz.) pkg frozen broccoli cuts 2 cups cubed cooked chicken 1 can condensed cream of chicken soup 1/2 cup mayonnaise or salad dressing 1 tsp. lemon juice 2 oz. (1/2 cup) shredded cheddar cheese 1/2 cup soft bread crumbs 2 Tbsp. margarine or butter, melted

Heat oven to 350°. Grease 12x8" baking dish. Cook broccoli as directed on package; drain. Arrange broccoli in greased baking dish. Layer chicken over broccoli. In small

bowl, combine soup, mayonnaise and lemon juice; mix well. Spread over chicken; sprinkle with cheese.

In small bowl, combine bread crumbs and margarine; sprinkle over top. Bake uncovered at 350° for 30-35 minutes or until thoroughly heated. 5-6 servings.

Lois Roelke

### **REUBEN CHIP CASSEROLE**

- 6 cups crushed potato chips
- 2/3 cup hot water
- 2 eggs, beaten
- 1/2 lb. sliced or grated Swiss cheese
- 1/2 tsp. caraway seed
- 1 lb. can sauerkraut
- 2 1/4 lb. packages slice corned beef
- 2 Tbsp. Russian dressing

Combine the chips, water, eggs, Russian dressing, and caraway seed. Spread one-third of mixture on the bottom of a greased 8x12 dish. Top with one-half of the sauerkraut, corned beef, and Swiss cheese. Repeat the layers, ending up with a final layer of the chip mixture on top. Bake uncovered in a 350° oven for 35-40 minutes. 8 servings.

Lois Butler

### **RICE HOT DISH**

1 can cream of mushroom soup

- 1 can cream of celery soup
  - 3/4 cup milk
- 2 cups minute rice
- 5 pork chops

pork chops.

1 pkg. dry onion soup

Mix first four ingredients together and place in a buttered 9x13 pan. Lay pork chops on top. Sprinkle with onion soup and seal with aluminum foil. Bake 2 hours at 325°. You

can use chicken or sausages in place of

### QUICK CHICKEN DIVAN

Rosina Karls

### SALISBURY STEAK DELIGHT

- 1 1/2 lbs. ground beef
- 1/3 cup dry bread crumbs
- 2 eggs, beaten
- 1/2 soup can water
- 1 1/2 Tbsp. minced onion
- 1/4 tsp. pepper
- 1 can cream of mushroom soup
- 1 1/2 tsp. salt

Combine all ingredients except soup and water. Shape into patties and brown in skillet, using butter. Combine soup and water. Pour over browned meat. Cover and cook slowly for 20 minutes. Soup and meat juices will thicken to make own gravy.

#### Jean Virnig

### SAUCE FOR LITTLE LINKS

1 cup brown sugar

3 Tbsp. flour

2 tsp. dry mustard

1 cup pineapple juice

1/2 cup vinegar

1 1/2 tsp. soy sauce

2 pkg. (5 1/2 oz.) Oscar Mayer little weiners 2 pkg. (5 1/2 oz.) Oscar Mayer little Smokies

Combine brown sugar, flour and mustard in saucepan. Add pineapple juice, vinegar, and soy sauce. Heat to boiling stirring constantly. Boil 1 minute. Stir in little weiners and little Smokies. Cook slowly 5 min. or until heated through.

#### Rosina Karls

### SOFT TACO SHELLS

1 cup flour

1/2 cup cornmeal

1 egg

1 1/2 cups cold water

Mix well with beater. Each tortilla takes 1/4 cup batter on an ungreased griddle. Recipe makes 12 large taco shells. Fill with lettuce, meat, etc.

Beverly Roelke

#### SPAGHETTI PIE

6 oz. spaghetti
2 Tbsp. margarine
2 eggs, beaten
1/2 cup grated parmesan cheese
1 cup cottage cheese
1 lb. ground beef
1/2 cup chopped onion
1 can (8 oz.) tomatoes with liquid, cut up
1 can (6 oz.) tomato paste
1 tsp. sugar
dried oregano
1/2 tsp. garlic salt
1/2 cup shredded mozzarella cheese

Cook spaghetti and drain, place in bowl. Add butter, eggs, and parmesan cheese, mix well. Spread over bottom and up sides of greased 10" pie plate. Spoon cottage cheese into crust, set aside. Brown hamburger and onion and drain. Stir in tomatoes, tomato paste, sugar, oregano and garlic salt. Spoon over cottage cheese. Bake uncovered 20 min. at 350°. Sprinkle with mozzarella cheese, bake 5 minutes or till cheese melts.

Mrs. Barb Adler

#### SPAGHETTI VENETIAN

 envelope onion soup mix (Lipton)
 pkg. (8 oz.) spaghetti
 1/2 qts. boiling water
 lb. ground beef
 can (8 oz.) tomato sauce
 can (7 oz.) tomato paste
 Tbsp. parsley flakes
 tsp. oregano
 1/2 tsp. sweet basil
 1/2 tsp. Italian seasoning
 In large saucepan combine onion soup mix and spaghetti with boiling water: cook

and spaghetti with boiling water; cook 20 minutes or until spaghetti is tender. **Do not drain.** 

In large skillet brown meat; stir in tomato sauce and paste, parsley, oregano, basil and Italian seasoning. Add to spaghetti and heat through. Serves 4. If desired sprinkle with grated parmesan cheese.

Mrs. Paul Bernards

#### SPANISH PORK CHOPS

6 chops 1/2 tsp. salt 1/4 tsp. pepper flour (to dip chops in) oil (enough for browning) *Sauce:* 1/4 cup catsup 1/2 cup white wine 1 tsp. A-1 sauce 1/2 cup mushrooms Flour chops and season with salt and pepper. Brown in skillet with hot oil. Combine all

Brown in skillet with hot oil. Combine all sauce ingredients and pour over browned chops. Let simmer 1 hour. Yield: 6 servings.

Leona Adler

#### STEAK 'N POTATO DINNER

- 1 1/2 lbs. round steak
- 1/4 cup flour
- 2 tsp. salt

1/4 tsp. pepper

- 2 Tbsp. Crisco oil
- 1 can condensed beef broth
- 4 medium potatoes (pared and sliced)
- · 2 medium onions (thinly sliced)
- Cut steak in serving pieces. Combine flour, salt and pepper. Coat the meat with flour mixture. In skillet, brown meat slowly in hot fat. This should take 20 to 30 minutes.
  Add the broth. Add any flour that may be left over from coating the meat. Cover skillet tightly and simmer (don't boil) 30 minutes or until almost tender. (Add a little water if needed.) Place potato and onion slices over the meat. Season vegetables with salt and pepper. Cover tightly and cook slowly 35 minutes longer or until potatoes are done.

A fresh fruit salad is always good withthis meal.

Betty L. Greiber

#### STRAW AND HAY

- 1/2 lb. thin green noodles (about 1/8" wide)
  1/2 lb. thin noodles (about 1/8" wide)
  - 1/2 cup (1 stick) butter
  - 1/2 cup (1 stick) butter
  - 1/4 lb. smoked ham, finely minced 1 10-oz. pkg. frozen tiny peas, thawed
  - 1 cup half and half
- 1/2 lightly beaten egg yolk
- 1 cup freshly grated parmesan cheese pinch of ground nutmeg
- pinen of ground nutilleg

Add noodles to large pot of boiling salted water. Return to boil and cook until al dente. Drain well. Transfer to well buttered 2 quart rectangular baking dish.

Preheat oven to 400°. Melt butter in medium saucepan over medium high heat. Add smoked ham and saute 2 to 3 minutes. Reduce heat, stir in peas, half and half, egg yolk, 3/4 cup parmesan cheese and nutmeg and blend well. Pour over noodles and toss. Sprinkle with remaining cheese. Bake until top is golden, about 8 to 10 minutes.

Yield: 6 servings

Kim Karls



#### STROMBOLI

1/2 lb. thin sliced hard salami 1/2 lb. thin sliced ham 1/2 lb. shredded cheddar cheese 1/2 lb. shredded mozzarella cheese 1 loaf frozen bread dough-thawed 1 chopped onion garlic powder oregano parmesan cheese 1 egg, slightly beaten Roll bread dough into large rectangle on cookie sheet. Layer with 1/2 of the meat,

cheese, and onion. Sprinkle with garlic, oregano and parmesan. Layer with remaining meat, cheese and onion. Sprinkle with garlic, oregano and parmesan. Fold over edges to middle and seal completely. Flip sealed side to bottom. Brush top with beaten egg. Bake at 325° to 350° for 30 to 40 minutes until golden brown. Let sit 10 minutes before slicing.

May be kept in refrigerator or frozen prior to baking.

Sandy Nickels

#### STUFFED GIANT SHELLS

1 lb. ground chuck 1 clove garlic 1/2 cup Italian dry bread crumbs 1/4 cup parsley 1 pkg. giant pasta shells, cooked and drained 1/3 cup red wine 2 jars (15 1/2 oz.) spaghetti sauce 1/2 cup parmesan cheese 1 med. onion 8 oz. mozzarella cheese 1 egg salt and pepper to taste Brown hamburger, onion and garlic until chuck is crumbly. Drain fat and cool. In large bowl, combine meat, cheese, bread crumbs, parsley and egg. Season to taste with salt and pepper. Stuff cooked shells with meat mixture. Combine wine and spaghetti sauce. Spoon one fourth of this mixture over the bottom of a 9x13 inch

dish. Place shells on top of sauce, side by side, in a single layer. Pour remaining sauce over shells, covering completely. Sprinkle with parmesan. Bake at 400° for 20 to 25 minutes. 24 shells. Can use ground pork or hamburger.

SUNDAY CHICKEN CASSEROLE

- 3 cups chopped cooked chicken 3 cups frozen cut broccoli, thawed 1 10 3/4 oz. can cream of chicken soup
- 1 8 oz. pkg. mild cheddar cheese, cubed
- 1 8 oz. can sliced water chestnuts-drained
- 1/2 cup milk dash of pepper
- 1/3 cup sliced almonds-toasted
- Combine all ingredients except almonds Mix lightly. Spoon into 1 1/2 qt. cassered Sprinkle with almonds. Cover, bake at 3 35 minutes.

Make ahead: Prepare as directed except baking. Cover, refrigerate overnight. Wh ready to serve bake covered at 350° for minutes or longer.

Mrs. Paul Bernard

THAI CHILI BEEF		ba
4 cups cooked rice	·	Ta
2 cups sliced lean beef	•	sa
3 banana peppers cut up (or to your taste)		
1/2 Tbsp. chopped hot pepper		A
1 cup or more fresh sliced mushrooms		
1 med. onion sliced	•	
1 Tbsp. soy sauce		
1/2 tsp. salt		
2 Tbsp. oyster sauce		3-
1 Tbsp. flour	•	1
1 Tbsp. brown sugar	•	2
1 slice fresh ginger		1/
1/2 tsp. garlic powder		sc
1/2 cup water	·	bl
1/4 cup vegetable oil	•	8
Cut all the vegetables, cut beef 2 inches by		T
1 inch. Pound ginger, combine meat, brown		w
sugar, soy sauce, garlic powder and flour.		Fi
Marinate for 1 hour. Put cooked rice on	•	ga
serving plate. Heat the oil in wok or cooking		
pan over medium to high heat and brown		N
the meat for 2 minutes. Add the vegetables,		
stir-fry for 1-2 minutes, add water, cover	•	
and simmer for 1 minute. Add salt and		
oyster sauce, tossing lightly. Spoon over rice.		
Makes 3 servings.		1
Bonnie Hennig	·	1
	•	1/
		d
		1/
	•	1

### THAI SPICY CHICKEN WITH CASHEW NUTS, AND FRESH BASIL LEAVES

		AND FRESH BASIL LEAVES
	•	4 cups cooked rice
	•	2 cups sliced chicken breasts
1		1 cup button mushrooms
ed		1 medium onion diced
		1/2 cup cashew nuts
	•	2 Tbsp. soy sauce
		1 tsp. garlic salt
s.		2 Tbsp. cornstarch mixed with
ole.		1/4 cup water
350°	•	1/2 cup water
	•	1/4 cup vegetable oil
t for		1 cup fresh basil leaves (chopped)
hen		3 hot chili peppers, fresh or dried
50		Put cooked rice in serving plate. Heat the oil
50	•	in the frying pan or wok. Fry the chiles for
,		30 seconds. Add chicken to fried chiles, stir,
·ds		add onion, mushroom, sprinkle with garlic
		salt and stir a few times. Add water, soy
	•	sauce, mixed cornstarch, cashew nuts and
	·	basil leaves. Turn over lightly to mix well.
		Taste if more salt desired, or serve with soy
atal		sauce. Spoon on rice and enjoy! 3 servings.
ste)		All Thai dishes can use fish sauce.
	•	Bonnie Hennig
		Donnie Hennig
		VENISON FAJITAS
	•	3-4 venison tenderloins
	•	1 cup salsa/picante sauce
		2 cups shredded cheese
		1/2 head lettuce
		sour cream
	•	black olives
		8 flour tortillas (10 inch)
by		Thinly slice tenderloins, brown in skillet
own		with salsa/picante sauce.
ur.	•	Fill shells with 2-3 Tbsp. meat and sauce,
n	•	garnish, roll and serve.
oking		-
wn		Makes 3-4 servings.
bles,		Kristi Ziegler
er	•	
r rice.		VENISON PEPPER STEAK
		1 1/2 lbs. boneless venison or beef
nig		1 1/2 Tbsp. vegetable oil
0	•	1/4 tsp. salt
		dash of pepper
		1/8 tsp. garlic powder
		1 medium onion sliced thin
	•	4 Tbsp. soy sauce
		1 qt. canned tomatoes
		1/2 tsp. sugar
		2 large green peppers sliced
	•	2 Tbsp. cornstarch

1/3 cup water

Karen Haag

Cut venison across the grain into quarterinch slices. Stew meat or round steak can also be used. Season with salt, pepper and garlic powder. Heat oil in heavy skillet or Dutch oven. Brown meat fast, when almost browned add onions and brown for about minute. Add tomatoes, soy sauce, sugar and green pepper. Cover and simmer for 15 minutes. Combine cornstarch and cold water. Stir into skillet. Cook and stir until thickened. Serve over rice with egg rolls. Makes 6 servings.

#### Duane R. Statz

#### **VENISON STEW**

3 lbs. venison, cut up

(beef can be substituted)

2 onions cut up in small pieces

3 stalks celery, cut in pieces diagonally

4 carrots, cut in pieces

2 cups V-8 juice

1/3 cup quick tapioca pudding

1 Tbsp. sugar 1 Tbsp. salt

1/4 tsp. pepper 1/2 tsp. basil

3 medium potatoes, cut into 1/4 inch pieces (add last)

Put all ingredients into covered kettle and bake in oven at 300° for 2 1/2 hours. Add water if necessary after baking for 1 hour. Add potatoes, and bake for an additional hour. Serves 8.

Judy Larson

### WILD RICE CASSEROLE

cup wild rice
 1/4 lb. butter or oleo
 onion, chopped
 1/2 cup celery, chopped
 cup pecans, chopped
 cup long grain white rice
 cups chicken broth
 Tbsp. light or reg. soy sauce

Place wild rice in medium saucepan and cover with 2-3 inches water. Cook for 20 minutes only. Drain off excess water. Set aside. Melt butter in large skillet. Saute onion and celery until soft. Add pecans and white rice and saute for several minutes, until lightly toasted. Stir in wild rice and transfer to a casserole or baking dish. (May refriger-

ate overnight at this point.) Bring chicken broth to a boil, add soy sauce and pour over rice. Cover and bake at 350° for 1 hour and 15 minutes or until all liquid is absorbed.

Jan Tweed

### ZIPPY BEEF CASSEROLE

1 lb. ground beef

- 4 oz. elbow macaroni
- 1 cup mushroom soup 3/4 cup milk
- 2/3 cup catsup
- 1/2 cup shredded cheddar cheese
- 1/4 cup green pepper
- 1 small onion chopped
- 1 tsp. salt

1 cup crushed potato chips

Heat oven to 350°. Cook and stir meat until brown. Cook macaroni; drain. In a 2 quart casserole, mix all ingredients, except potato chips. Cover. Bake 40 minutes. Uncover. Sprinkle with potato chips and bake 5 minutes longer. Makes 4 to 6 servings.

Betty L. Greiber

#### TO PRESERVE MEAT BY DRY SALTING

For dry rubbing, or salting of meat and fish, heat the salt. Allow 2 lbs. of coarse salt to 25 lbs. of meat. Rub in salt with a heavy hand and lay in pickling tub. A brine is soon formed by the salt absorbed in the juice of the meat and with this the meat should be wetted every day and a different side turned down. In 10 to 12 days it will be sufficiently cured.

### HINT:

Add 1 can of cream of chicken soup to your favorite beef stew to give it a wonderful new flavor.

### TO PRESERVE MEAT WITHOUT SALTING

A joint can be held several days by hanging it with good ventilation and placing over it a cloth well moistened with vinegar. The vinegar cloth must be well soaked at least twice a day and should cover the meat well to keep away flies and insects.

#### **ARCHIVAL ANECDOTES**

A few drops of oil or a small spoon of fat added to boiling macaroni or potatoes will prevent them from boiling over.

The French method of killing chickens ensures prompt and painless death. Open the bird's beak and make an incision broadside at the back of the throat with a sharp and pointed blade. Then hang the bird up by the legs, that the blood may be removed.

The fishy smell and taste of wild river fowl can be removed by placing the bird, feathers and all, in a hole in the ground which is covered. After several days of "sweating", feathers can be plucked and the fowl cooked.

Butcherings were large events to which family and friends and neighbors were invited. One of the festivities for the children consisted of games in which the inflated bladders of the hogs were the center of competitive activity.

Economy recipes gained new acceptance and "ground beef" was introduced into many homes in the guise of meat loaves, casseroles and the almost unknown spaghetti dishes.

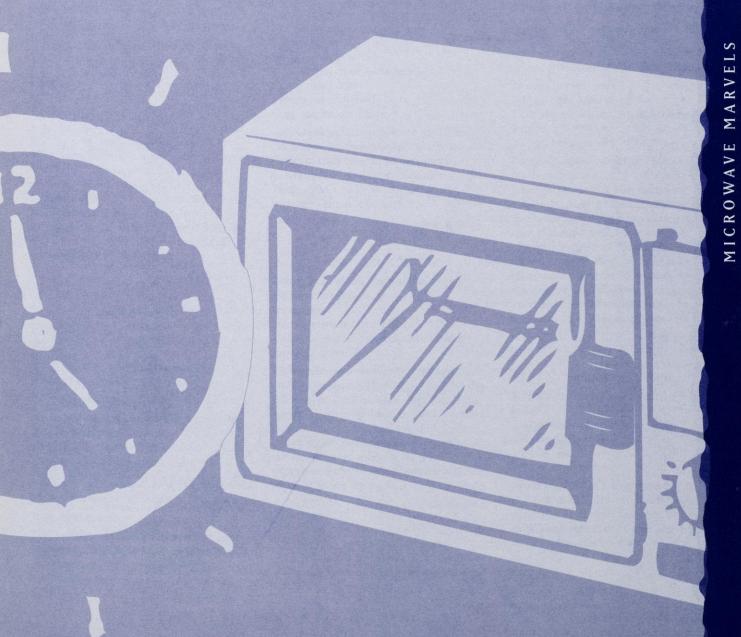
In cooking ham, place small pieces of garlic (or shallots) through the fat and drizzle well while cooking wiith wine, port wine preferred. Fruit juice may be used instead of wine.

A raw egg, swallowed whole, will wash down any fish bones which may be caught in the throat.

Fasten a wooden knob to the top of a scrub brush and it will be much easier to use.

Boil cloves (ground) to eliminate household odors.





Frosted Cauliflower	
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#### OLD FASHIONED BREAD PUDDING

3/4 cup dark brow	n sugar
3 slices whole whe	at bread
2 Tbsp. butter	1/2 cup raisins
3 eggs	1/4 tsp. salt
1 1/4 cups evapora	ited milk
1 tsp. vanilla	

In 1 qt. casserole, combine brown sugar, bread (buttered and diced in 1/2 inch cubes) and raisins. In a mixing bowl blend eggs, milk, salt, and vanilla. Pour over bread mixture; lightly blend. Microwave (high) covered, 8 to 10 minutes, rotating dish 1/4 turn halfway thru cooking. (Edges are firm and center almost set). Brown sugar forms sauce to serve with pudding. Rest 10 min., covered. Serves 5-6.

Lois Butler

### PEANUT BRITTLE

1 cup sugar 1 tsp. butter
1/2 cup light corn syrup
1 cup roasted salted peanuts
1 tsp. vanilla 3/4 tsp. baking soda
In 2 qt. glass bowl, blend sugar and syrup.
Microwave (high) 6-8 minutes or until syrup turns a light brown color. Stir in butter, peanuts, and vanilla mixing well.
Microwave (high) 1 - 1 1/2 minutes. Place bowl on a cloth hot pad. Gently stir in baking soda until light and foamy. Pour into buttered cookie sheet. When cool, break into small pieces. Makes 1 lb.

Lois Butler

#### PEANUT BRITTLE

1 cup sugar

1/2 cup white corn syrup

Put in 1 1/2 qt. casserole and stir together. Microwave (high) for 4 minutes.

1 cup roasted salted peanuts

Stir in and microwave (high) 3-5 minutes until light brown.

1 tsp. butter

1 tsp. vanilla extract

Add butter and vanilla to syrup, blending well. Microwave (high) 1-2 minutes. Very Hot!

1 tsp. baking soda

Add baking soda and gently stir until light and foamy. Pour onto lightly greased cookie sheet. Let cool 1/2 - 1 hour. Break into small pieces.

Maggie Dorn

### PEANUT BUTTER AND RICE KRISPIE TREATS

1 cup Karo syrup 1 cup white sugar

1 cup chunky peanut butter

4-5 cups of Rice Krispies or Special K

6 oz. each of butterscotch and chocolate chips

Melt in microwave for 2-3 minutes: 1 cup Karo syrup and 1 cup white sugar. Add 1 cup chunky peanut butter, then 4-5 cups of Rice Krispie or Special K. Pat evenly in a pan. Melt 6 oz. each of butterscotch and chocolate chips and frost over the cooled bars.

Dean Laufenberg

#### CHICKEN CASSEROLE

2 chicken breasts
1 can cream of mushroom soup
2 Tbsp. pimento, diced
3/4 cup cashew nuts
1 - 3 oz. can chow mein noodles
2 cups sliced celery
1 green pepper, sliced
1 cup mushroom pieces
Cook chicken breasts covered for 10 min.
Cool, then cut them into bite size pieces.
Combine chicken with all ingredients, including the liquid from cooking the

including the liquid from cooking the chicken. Mix well. Microwave for 8-10 minutes. Turn at least once.

Jan Tweed

### FROSTED CAULIFLOWER

small head whole cauliflower
 1/2 cup mayonnaise
 1/4 tsp. salt
 1-2 tsp. prepared mustard
 3/4 cup shredded sharp cheddar cheese
 paprika (optional)
 With apple corer remove woody base from
 cauliflower. Add 2 Tbsp. water and 1/4 tsp.
 salt (opt) to 1 1/2 qt. glass dish. Add cauliflower. Microwave (high) covered 6-7 min.
 Rotate dish 1/4 turn halfway thru cooking.
 In 2 cup glass measure mix mayonnaise,
 salt and mustard. Microwave (high) 1
 minute until cheese melts. Sprinkle with
 paprika. Serves 4-6.

Lois Butler

### MICROWAVE CARAMEL CORN

- 6 qts. popped corn
- 1 cup brown sugar
- 1/2 cup butter
- 1/2 tsp. salt
- 1/4 cup white corn syrup
- 1/2 tsp. soda

peanuts or any nuts if desired

Mix all ingredients except soda and nuts in
2 qt. bowl. Microwave for 3-4 minutes stirring after each minute, till it boils. Then cook 2 minutes more. Remove and stir in
soda till dissolved and foamy. Have popcorn
in big brown paper bag. Close and shake good. Microwave 1 1/2 min. Shake good again and mix 1 1/2 min. again - shake and
dump onto cookie sheet or table to dry.

Mrs. James (JoAnn) Buchanan

### MICROWAVE CARAMEL CORN

16 cups popped corn
1/4 cup light Karo syrup

- 1 cup brown sugar 1 stick margarine 1 tsp. salt 1 tsp. vanilla
  - 1/2 tsp. baking soda 1 brown grocery bag

Put syrup, brown sugar and margarine in

- bowl; microwave (high) 2 minutes. Add
- baking soda, vanilla and microwave for
- 3 minutes, stirring after each minute. Stir
- well, pour into a bag containing popped
- corn and shake well. Close bag and
- microwave (high) for 1 minute. Fold bag several times. Shake, open bag, refold,
- microwave (high) for 30 seconds. Shake,
- open bag, refold, microwave (high) for
- another 30 seconds. Shake, open bag, pour
- on foil to cool. Store in airtight container. Pam Brunclik

### QUICK RICE PUDDING

- 1 (3 1/2 oz.) pkg. vanilla pudding (not instant) 2 cups whole or evaporated milk 1/2 cup quick cooking rice 1/2 cup raisins 1/4 tsp. cinnamon
- In a 2 qt. glass dish blend pudding mix,
- milk and rice. Microwave (high 6-8 minutes),
- stirring once or twice until boiling. Add
- raisins and cinnamon. Cover rest 5-10
- minutes. Stir. Chill. Serves 5-6.

Lois Butler

### PORCUPINE MEATBALLS

1 lb. ground chuck beef 1 cup packaged precooked rice 1 can tomato soup (divided) 1 egg 1/4 cup water

1 tsp. onion salt

Mix together beef, rice, 1/2 can of soup (1/2 cup), egg, water and onion salt. Shape into 12 balls and arrange in a circle in 9" or 10" pie pan. Cover with wax paper. Microwave at high 8-10 minutes, rotating dish 1/4 turn every 3 minutes. Spoon topping over meatballs. Microwave at high 2-4 minutes to heat. If desired mound center of meatball ring with rice before serving.

### Topping:

Into remaining 1/2 can undiluted tomato soup, stir 2 Tbsp. ketchup and 1 tsp. prepared mustard.

Cathy Niesen

#### HOT GERMAN POTATO SALAD

Wash and pierce 4 medium potatoes through with fork. Place on paper towel in microwave oven. Microwave at high 12-14 minutes, turning over and rearranging after 6 minutes, or until tender. Remove from oven, cool slightly, peel potatoes and cut in 1/8" slices to make about 4 cups.

In 2 qt. casserole cut 6 strips of bacon into small pieces. Cover with paper towel. Microwave (high) about 6 minutes, stirring after 3 minutes, until crisp. With slotted spoon remove bacon to paper towels to drain. Set aside.

2 Tbsp. flour 1 1/2 tsp. salt 1/8 tsp. pepper 1/2 cup vinegar 1/4 cup sugar 1/2 tsp. celery seed 1 cup water

Stir flour, sugar and seasonings into bacon fat until smooth. Microwave (high) 1-2 minutes, until mixture boils and thickens, stirring after 1 minute. Add water and vinegar to flour mixture. Microwave (high) for 5 minutes until mixture boils and thickens, stirring after 1 minute. Remove from oven and stir smooth. Add potatoes and bacon; stir gently so potatoes hold their shape. Cover casserole and let stand until ready to serve. Makes 4-6 servings.

Cathy Niesen

#### MICROWAVE TIMING TIPS

#### Melting chocolate

In a large bowl micro-cook chocolate, uncovered on 100% power (high) 1-2 minutes for 1 square (1 ounce) (1 1/2 to 2 1/2 minutes for one 6 ounce package (1 cup) chocolate pieces) or till soft enough to stir smooth, stirring every minute.

Melting margarine or butter In a bowl micro-cook margarine uncovered, on 100% (high) 40 to 50 seconds for 2 Tbsp., 45 - 60 seconds for 1/4 cup, or 1-2 minutes for 1/2 cup.

### Softening margarine or butter

For 1/2 cup: in a bowl, microwave margarine or butter, uncovered, on 10% power (low) 1 to 1 1/2 minutes or till softened.

#### Softening cream cheese

For 3 ounces: in a bowl, microwave cream cheese, uncovered, (high) 15 to 30 seconds (45 to 60 seconds for 8 ounces) or till softened.

### *Reheating muffins and rolls* Place muffins or rolls on a plate. Microwave, uncovered, on 100% power (high) 15 to 20 seconds for 1 or 2 muffins (30 to 60 seconds for 4 muffins).

Heating pancake syrup

Microwave uncovered, on 100% power (high) 30 to 60 seconds for 1/2 cup syrup (1 to 1 1/2 minutes for 1 cup syrup) or till warm.

Heating ice-cream topping Microwave chilled topping, uncovered, on 100% power (high) 1/2 to 1 1/2 minutes for 1/2 cup topping (1 to 2 minutes for 1 cup topping).

### Warming fruit pie

Place 1 slice of fruit pie on a plate. Microwave, uncovered, on 100% power (high) for 45 to 60 seconds or till warm.

### Softening ice cream

Microwave 1 pint solidly frozen ice cream in a container, uncovered on 100% power (high) for 15 seconds or until soft.

### Heating canned soups

In a bowl combine one 10 to 11 oz. can condensed soup and 1 soup can water. Micro-cook, uncovered on 100% power (high) for 2 1/2 to 3 1/2 minutes or till hot.

#### Juicing lemons

Halve or quarter 1 lemon. Microwave on 100% power (high) for 30 to 45 seconds. Squeeze out juice.

#### **ARCHIVAL ANECDOTES**

If flat irons become rough and dirty and inclined to stick to starched articles, rub them while hot on a handful of salt thrown on several thicknesses of paper.

Always have a rocking chair handy into which a cook can drop for a rest between the times of active duty.

The "tin can punch," later called a can opener, was no longer the badge of a shiftless wife. Sliced bread was packaged and cakes and cookies could be purchased at the grocery stores.

Bonnets and gloves were vital parts of the feminine wardrobe even in the fairest weather if a trip was to be made from home to church or wedding.

To get that home feeling, hang muslin curtains, which cost next to nothing on the windows. Put a flowered cover on the bureau top and a plain one on the washstand that holds a pretty wash bowl and pitcher. Be sure there are plenty of towels.

Youth organizations became popular. 4-H groups kept alive a competitive interest in the preservation and preparation of foods as well as an interest in raising stock and produce. Scouts of both sexes embraced the simple recipes and cooking techniques of their forefathers.

### MIX TRICKS

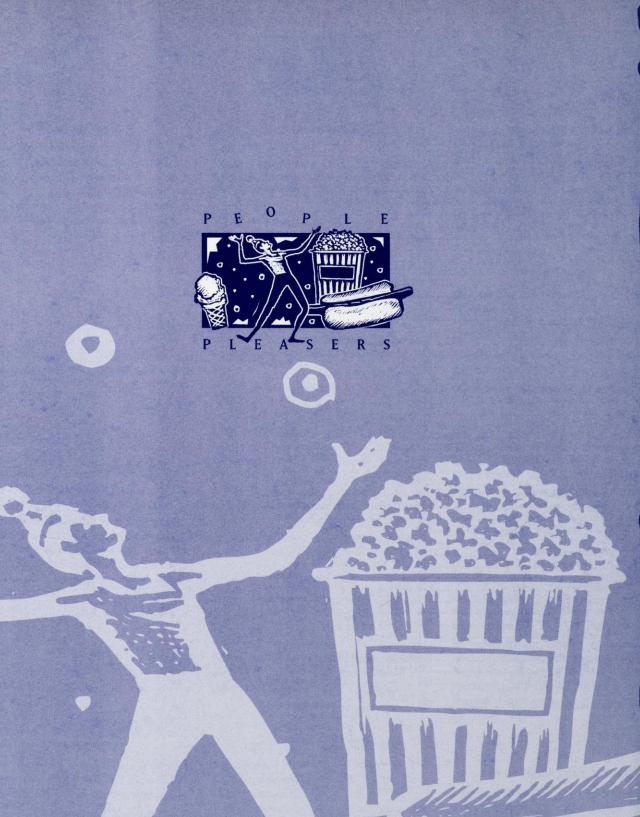
Time was, a few years back When cooks met in a group. They talked of homemade dishes From pie to creamy soup. It was thought to be a sign Of culinary art

To make a feathery cake

Or a flaky, tasty tart.

- But now the recipes they trade
- Contain no secret tricks,
- Instead, they tell of many ways To use a favorite mix.

Saulsbury



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#### **BOILED HOMINY**

Wash the hominy and put into a stone jar. Do not fill the jar much over half full with the hominy; then fill up the jar with cold water, place the jar in a kettle of boiling water, and cook for six hours. Let be served as a side dish, season with melted butter or cream. For breakfast, it is served with cream and sugar.

#### Mrs. Art Manthey

#### **CANDY FRUIT**

Boil down 1 lb. of white sugar and as little water as possible; boil and skim until it is perfectly clear and thick. Have whatever fruit you desire to candy and dip each piece in the hot syrup, then spread them on a dish and they will soon become hard.

#### **CARAMEL CONES**

49 (14 oz. bag) Kraft caramels 2 Tbsp. water Kraft Jet Puffed Marshmallows 12 cup style ice cream cones

Melt caramels with water in saucepan over low heat. Stir occasionally until sauce is smooth. Spear marshmallows with fork. Dip in sauce. Turn until coated. For each serving, place 3 marshmallows in cone. Chill. Makes 12 caramel cones.

Mrs. Robert Niesen

#### CARAMEL CORN

1 cup brown sugar (well packed) 2 Tbsp. butter 1/2 cup light syrup 1/4 tsp. salt

Cook until mixture becomes brittle when dropped into cold water (270°).

Just before pouring over 4 quarts of popped popcorn, add 1/2 tsp. soda and stir well. Pour over popcorn and mix thoroughly.

Mrs. Nancy Vanderploeg

#### CHEESE FONDUE

8 oz. cheddar cheese
1/8 tsp. pepper
8 oz. Swiss cheese
1/8 tsp. garlic salt
2 Tbsp. flour
1/2 tsp. salt
2 drops Tabasco sauce
1 can beer

Cut cheese in chunks and put in saucepan over low heat. Add seasonings and continue to stir. Add beer gradually. Thicken with flour dissolved in small amount of beer. Do not boil. Put into fondue dish and serve with French bread which has been cut so each piece has a crust on one side. Serves 6-8 people.

Mrs. Roy Knoespel

### CHOCOLATE SAUCE

1 bar German Sweet Chocolate
1 cup sugar
2/3 cup evaporated milk
1 tsp. vanilla
1 Tbsp. butter
Mix together and simmer for 1 hour. Ver
good over brownies and ice cream.

Mrs. Henry Acker

#### CRACKER JACK

1 1/2 cups sugar
1/3 cup butter
1 cup water
1 1/2 Tbsp. vinegar
Put together in large pan and cook without
stirring until center turns golden brown
(hard crack stage). Pour over popcorn.

Mrs. James Buchanan

#### CRAZY CRUNCH CARAMEL CORN

2 qts. popped corn
1 1/3 cups pecans or walnuts
2/3 cup almonds
1 1/3 cups sugar
1 cup margarine
1 tsp. vanilla
1/2 cup white karo syrup
Mix popped corn and nuts in large bowl.
Combine sugar, margarine, and syrup in
a1 1/2 qt. saucepan. Bring to a boil over medium heat, stirring constantly. Boil,

stirring occasionally, 10 to 15 minutes or until mixture turns a light caramel color.

- Remove from heat. Stir in vanilla. Pour over
- popped corn and nuts. Mix to coat well.
- Spread on cookie sheet to dry. Break apart. Store in tightly covered container. Makes about 2 lbs.

Mrs. Alice Statz

#### **FISH BATTER**

(For deep fat frying)

- 1/3 cup milk 1/3 cup water
- 1/8 tsp. soda 1/2 Tbsp. salt
- 1/2 cup flour (to thicken batter)

Dip fish in batter and fry in deep fat. Dry the fish very well before putting into batter.

Mrs. Russ Hildebrandt

#### FUDGECICLES

Take a package of instant chocolate pudding and add 2 1/2 cups milk and 1/4 cup sugar. Beat 2 minutes and then put in dixie cup with a stick in the center. Freeze for 5 hours.

> Virginia Adler Mrs. Richard W. Schmitz

#### HOT FUDGE SAUCE

- 3/4 cup sugar 1/4 cup cocoa
- 1/2 cup water
- 2/3 cup evaporated milk
- 2 tsp. butter 1 tsp. vanilla

In saucepan combine sugar and cocoa;

- gradually add water. Bring to boil. Add
- evaporated milk and boil about 5 minutes,
- stirring occasionally. Add butter and vanilla.
- Stir until butter melts. Serve warm over
- ice cream.

Agnes Reis

#### HOT FUDGE SAUCE (THICK)

- 2 squares chocolate
- 2 Tbsp. butter 1 cup sugar
- 2/3 cup evaporated milk
- pinch of salt 1 tsp. vanilla
- Melt chocolate and butter in saucepan. Add
- sugar and mix. Stir in milk. Add salt. Bring
- to a full boil, stirring constantly. Reduce heat and cook until thicker. Add vanilla.
- Will thicken as it cools.
  - vin uncken as it cools.

### Mrs. Ralph W. Arnold

#### **POPCORN BALLS**

1/2 cup syrup 1 tsp. vinegar 6 qt. popped corn

1 cup sugar 3/4 tsp. soda

Cook syrup, sugar, and vinegar until it will crack when tried in cold water. Then add soda, stir well and pour foaming mixture over popped corn.

Mrs. Jim Kaltenberg

#### POPSICLES

1 pkg. Jell-o

1 pkg. Kool-aid (same color)

2 cups hot and 2 cups cold water

1 cup sugar

Note: This makes enough for 3 trays of popsicles.

> Mrs. Keith Hohlstein Mrs. Richard W. Schmitz

#### POPSICLES

Mix 1 pkg. Jell-o and 1 cup hot water. Add 1 pkg. Kool-Aid, same flavor as Jell-o. Add 4 cups cold water, mix and pour in popsicle containers.

Mrs. Norbert Buechner

#### TO MAKE FINE SOAP

Cut pork fat in 2-in. squares, put in 1 pt. of boiled lye (oak and hickory ashes) and boil until the cracklings are brown. Strain and cool. Later recipes call for 1 pared or sliced raw potato, a pinch of salt and 1 Tbsp. of water to be added to the fat. Heat slowly until the fat stops bubbling and strain through double cheesecloth.

#### TO MAKE SOAP

The early housewife was said to regard the morale-building effects of a successful soap-making session just as her more modern sisters are reputed to shop for a new hat to cure any letdown in spirits.

15 gts. soft water 9 lbs. beef tallow or other grease 2 cans concentrated lve 1 1/2 lb. rosin

1/2 lb. Borax

Mix these ingredients together and boil about 3/4 hr. or longer if necessary. After it cools a bit, pour into a wooden box. Cut into bars when set. After it cools a little, add some peppermint oil for odor. If desired, beat toilet soap until light.

#### SOAP

- 5 lb. fat
- 1 gt. cold rain water

1 can lye

2 Tbsp. Borax

in 1/4 cup boiling water

ammonia, Borax, and dissolved soda to lye and water. When fat has cooled add slowly to lye mixture, stirring until it thickens. Then pour into pan. Let stand overnight. Cut into bars while still pliable.

Mrs. Johanna Kalscheur

#### **TOMATO KETCHUP**

Tomatoes, onion and sweet pepper are cut up and covered with water. Boil until soft and strain through a cloth or sieve. Make a spice bag (hot pepper, bay leaf, celery and mustard seeds, peppercorn and stick cinnamon). Add the seasoning bag and salt to taste to the tomato juice, keeping stirred well.

Add vinegar mixed with equal parts of water. To this add 1/4 as much sugar using half white and half brown. For each 10 cups of tomato juice, use about 1 cup of vinegar and sugar. Simmer until thick. Seal in sterilized jars if more than will be used in a month.

### HERB BUTTER

- 1/4 lb. butter
- 1 clove garlic, finely minced
- 1/2 tsp. onion salt
- 1/4 tsp. pepper
- 1 tsp. lemon juice
- 1/4 tsp. basil
- 1/4 tsp. chervil

Soften butter at room temperature and

blend in remaining ingredients. Spread on

steaks, chops, fish or hamburgers.

#### **BAKERS DOUGH**

Use for Christmas tree ornaments-angels, shepherds, carolers, animals, soldiers, etc. 4 cups flour 1 1/2 cups water

1 cup salt

Mix ingredients. If clay is too stiff, stir in

- more water. Dough should be smooth and
- easy to handle. When thoroughly mixed, remove from bowl and knead 5 minutes.
- Now shape as desired. Dough must be used
- within 4 hours. Bake at 350° for 45 minutes to 1 hour (light to golden brown).
- Suggestions: Use a garlic press to make "hair." Try metal buttons for trim. For hanging, insert paper clips in unbaked cookie. You can paint baked ornaments
- with magic markers or poster paint.

### BUBBLES

1/3 cup dish soap or baby shampoo 1 1/4 cups water 2 tsp. sugar

- Combine ingredients and pour in an
- unbreakable container. To blow bubbles use
- plastic loop, or plastic straws, pipe cleaners
- formed into loops spoons with holes in them or whatever item available to make bubbles. Do not drink.

Virginia Adler

### **CARAMEL CORN**

20 cups popped corn, salted

- 2 sticks butter or oleo
- 2 cups brown sugar
- 1/2 cup dark Karo syrup
- 1/2 tsp. baking soda

Boil butter, brown sugar and syrup for 5 minutes. Put in cake pan or tin foil pan. Bake at 250° for 1 hour. Stir every 15 minutes.

Kay Kalscheur

### CHOCOLATE PLAY-DO

- . 1 cup Hershey's cocoa
  - 1/4 cup salt
  - 2/3 cup hot tap water
  - 1/3 cup oil

2-3 cups flour

Combine cocoa, flour and salt. Add water and oil. Stir until well mixed. Knead on floured board, keep adding flour until not sticky.

Cindy Leckwee

- 1/3 cup ammonia
- 1/2 cup Sal soda washing soda dissolved
- Melt fat. Mix lye and cold water. Add



#### **CINNAMON ORNAMENTS**

Mix 1 bottle ground cinnamon (1 cup) with 3/4 cup applesauce to form a stiff dough, add more applesauce if necessary.

Roll out dough to 1/4" thickness. Cut with cookie cutters. Make hole for ribbon. Carefully place on wire rack to dry serveral days, turning carefully. Makes at least 12 sweet smelling ornaments. Can keep year to year.

### Karen Elliott

### **CRYSTAL GARDEN**

As the liquid evaporates, complex salts form, creating a magic moon garden. 1/3 cup salt 1/3 cup ammonia 1/3 cup water 1/3 cup regular laundry blueing 3 to 4 lumps of charcoal food coloring

Combine water, salt, blueing and ammonia. Place charcoal in a glass dish. Pour mixture over top and dot with a few drops of food coloring. In a few days (when crystal growth stops) action may be re-started by adding a teaspoon of ammonia.

### **FINGER JELLO**

4 packages (1 Tbsp. each) unflavored gelatin 1 cup cold waer

3 packages (3 oz.) Jell-o, any flavor

1/2 cup sugar

4 cups boiling water

Put ingredients in a 9" x 13" pan in the order given. Stir until well mixed. Refrigerate several hours or overnight, then cut into 1" cubes. These will not melt and can be taken anywhere. Yield: 12 dozen cubes.

#### FRITTER FRANKS

A wonderful substitute for the traditional hot dog. Chidren love to hold these like a lollipop and dip into catsup or mustard. 1 cup pastry flour (2/3 cup cake flour and 1/3 cup regular flour) 2 tsp. baking powder

1 tsp. dry mustard

1/4 tsp. salt

2/3 cup milk

1 egg, beaten

12 franks

12 lollipop sticks or wooden skewers from butcher

Mix flour, baking powder, dry mustard and salt. Sift into a bowl. Stir in milk and egg. Mix well. Insert 1 lollipop stick in the end of each frank and dip into fritter batter. French fry in 360° fat (370° to 375° at sea level) for one minute or until crispy hot. Yield: 12 servings.

### ICE CREAM CONE CUPCAKES

Always a hit at a pre-school birthday party.

1 box (18 1/2 oz.) cake mix

1 1/3 cups water

2 eggs

24 ice cream cones (flat bottom)

Beat cake mix, water and eggs with electric mixer for 3 minutes. Fill cones about 3/4 full. Bake at 350° for 25 to 30 minutes (lightly browned). Cool and frost. Yield: 2 dozen.

#### INDOOR FISHING

24" piece of string

1 stick

1 magnet

bobby pins, paper clips, etc.

Tie a piece of string to the stick. Tie a magnet on the loose end of the string. Let children fish for metal objects in a water-filled bath-tub. You can also put a paper clip on paper fish, place them in an empty bucket, and go fishing! Something to do on a rainy day.

#### **KOOL-AID PLAYDO**

2 pkgs. unsweetened Kool-Aid\*
2 1/2 cups flour
1/2 cup salt
1 tsp. alum
3 Tbsp. cooking oil
2 cups boiling water
Mix the first 4 ingredients together. Add oil and boiling water; mix well. Cool and place in an airtight container.
Select your favorite flavor and color.

Cindy Leckwee

#### MOTHER GOOSE POPCORN

- A sweet, candied popcorn that children love.
- 1 cup powdered sugar
- 3 Tbsp. water
- 1 Tbsp. butter
- dash of salt
- 2 to 3 drops food coloring

Mix ingredients and cook to soft ball stage,

225°, on candy thermometer (234° sea level).

Pour over one batch of popped popcorn,

mix well. Yield: 3 to 4 cups.

#### MARSHMALLOW POPS

1 pkg. (6 oz.) semi-sweet chocolate morsels 1 tsp. shortening

regular-sized marshmallows

toothpicks

Melt chocolate and shortening in the top of a double boiler. Dip marshmallows (or fresh fruit), on toothpicks, into the chocolate mixture, coating well. Roll in colored coconut, sugar, candy "shot," crushed peppermint stick candy or peanut brittle, nonpareils, cookie crumbs or chopped nuts. These can also be decorated with colored gumdrops or colored frosting. Yield: depends on appetite.

#### MODELING DOUGH

1 cup flour1 cup water1 Tbsp. oil1/2 cup salt1 tsp. cream of tartar

food coloring

Mix ingredients in a pan. Cook over medium heat until mixture pulls away from sides of

pan and becomes doughy in consistency.

- Knead until cool. Make different colors of
- clay. Use your imagination and shape. Store
- in airtight container. Use over and over.
- Keeps 3 months unrefrigerated. Not edible.

Grandma Virginia Adler

#### **MUFFIN PIZZAS**

cooking spray

- 1 10 oz. package refrigerated pizza dough
- 3/4 cup prepared pizza or spaghetti sauce
- 3/4 cup shredded mozzarella cheese
- vegetables, cut into bite size pieces (optional)
- Preheat oven to 350°. Spray muffin tins with
- cooking spray. Set aside; Unwrap pizza
- dough. Cut into twelve equal pieces. Push
- dough down around sides of tin with your

thumb making a deep hole in the middle. Do not break through bottom of dough. Put one tablespoon sauce in each hole and top with cut up vegetables, if desired, and 1 Tbsp. shredded cheese. Bake pizza for 12 to 15 min. until the crust is brown around the edges and the cheese is melted. Remove from oven. Cool pizzas in the tin (about ten minutes) before removing them. Makes 12 pizzas (1 pizza each). Pepperoni, sausage, or any favorite vegetables or meat etc. may also be added to the pizza muffins.

Lorraine Endres

#### MARGE'S GRANOLA RECIPE

8 cups oatmeal

- 1 cup canola oil
- 1 cup wheat germ
- 1 cup honey
- 1/2 cup sliced almonds
- 2 tsp. vanilla
- 1 tsp. salt
- 1 cup dried bananas, raisins and sunflower seeds

Mix all dry ingredients in a large bowl. Mix oil, honey and vanilla together and pour over dry ingredients. Mix well. Put on a cookie sheet and bake at 375° for 8-10 minutes stirring occasionally. Cool and store in air tight container. Good as cereal or as a snack.

Marge Kalscheur

#### **OVEN CARAMEL CORN**

2 cups brown sugar
1 cup margarine
1/2 cup light corn syrup
1 tsp. salt
7 1/2 qts. popped popcorn
1 tsp. baking soda

Cook brown sugar, margarine, syrup and salt for five minutes after bringing to a boil. Remove from stove & add soda. Add to popcorn and mix well. Spread on cookie sheets and place in a slow 200° oven for one hour stirring at 15 minutes intervals. Peanuts may be added before putting in the oven.

Craig Laufenberg

### PEANUT BUTTER PIZZA

Ingrea	ionte.
ingreu	lenis.

- 1 envelope dry yeast (3 tsp.) 1 cup very warm water
- 1 tsp. honey
- 1 Tbsp. cooking oil
- 1 tsp. salt
- i tsp. sait
- 1 cup each white & whole wheat flour
- Topping:
- 1 cup peanut butter
- 1/4 cup each honey, coconut or sunflower seeds
- 1/2 cup raisins
- . 1/3 cup walnuts
- 2/3 cup mozzarella cheese

#### Crust:

Sprinkle yeast over water. Stir in honey, oil and salt. Let stand 10 minutes til bubbly. Stir in combined flours and beat till smooth. Turn on lightly floured board and knead 10 minutes, til smooth and elastic. Roll into circle 15 inches and put on well oiled pizza pan sprinkled with cornmeal, or a very well greased cookie sheet with cornmeal. Press with fingers to keep dough flat. Let rest 15 min. Bake 400-425° for 15 min. till done. Remove from oven and reduce heat to 350°.

#### Topping:

Combine peanut butter and honey in small bowl. Spread over pizza. Sprinkle with raisins, coconut, seeds and nuts. Top with cheese and return to oven and bake 10 minutes or till cheese is melted slightly and toppings are heated through. Good warm or cold—can reheat pieces in microwave.

Mrs. Bob (Julie) Schoepp

### PLAYDOUGH

This keeps for weeks in the refrigerator and can be used many times over.

few drops of food coloring 2 cups water 2 cups flour

1 cup salt

- 1/2 cup cornstarch
- 2 Tbsp. vegetable oil or margarine

1 Tbsp. powdered alum

(found in spice section)

Add food coloring to water. Mix all ingredients. Cook over medium heat until thick. Remove from pan and knead until smooth. Yield: 3 cups dough.

#### POPPED WHEAT

A healthy and tasty afternoon snack.

- 1 1/2 cups whole kernel wheat
- water vegetable oil
- onion salt garlic salt
- sunflower seeds (optional)
- bacon bits (optional)
- soy nuts (optional)
- Soak wheat in quart jar filled to the top with water. Soak for three days. Each day rinse wheat in a strainer. Put back in jar, covering with fresh water. On the third day, rinse wheat, put on a paper towel and pat off moisture. In a skillet, heat 1/2" oil to 400°. Evenly spread wheat, 1/2 cup at a time, over bottom of skillet until wheat pops and heavy sizzle subsides. Drain on paper towel and season with onion and garlic salt. Sunflower seeds, bacon bits and soy nuts can be added if desired. Yield: 2 1/2 to 3 cups.

### PRALINE PECAN CRUNCH

8 cups original Quarker Oat Sqaures

- (one 16 oz. box) 2 cups pecan pieces
- 2 cups pecan pieces
- 1/2 cup light corn syrup
- 1/2 cup firmly packed brown sugar
- 1/4 cup margarine (1/2 stick)
- 1 tsp. vanilla
- 1/2 tsp. baking soda

Heat oven to 250°. Combine cereal and pecan pieces in a 9" x 13" pan. Mix and set aside.

Combine corn syrup, brown sugar and margarine in a 2 cup microwaveable bowl.

Microwave (high) 1 1/2 minutes; stir.

Microwave 1/2 to 1 1/2 minutes more or until boiling. Stir in vanilla and baking soda and pour over cereal mixture, stir to coat evenly. Bake one hour, stirring every 20 minutes. Spread on baking sheet to cool. Break into pieces. Yield: 10 cups.

Florence Hellenbrand



#### PRETZELS MADE INTO ALPHABETS

1 Tbsp. yeast	
1 1/2 cups warm w	ater
1 tsp. honey	1 tsp. salt
1 1/3 cups flour	1 egg

Dissolve yeast in warm water. Add honey and salt and stir. Add flour and knead. Roll into finger thick tubes. Form into letters. Brush with beaten egg. Sprinkle with salt. Bake for 10 minutes at 425°.

Note: pre-heat oven. Use coarse salt if available. For cheese pretzels, work in 1/4 cup grated cheese into dough before shaping letters.

Zachary Statz

### PUMPKIN SEEDS salt

pumpkin seeds

Wash seeds from a Jack-o-lantern. Spread on a buttered cookie sheet. Toast at 350° for 10 minutes or until golden. Sprinkle with salt. Eat after cool. Crunchy treat rich in protein and vitamins.

Cody Brunclik

### PUPPY CHOW

1/2 cup peanut butter

1/2 cup oleo

- 6 oz. chocolate chips
- 7 cups Corn Chex

Melt peanut butter, oleo and chocolate chips over low heat, stir in Corn Chex. When covered, put in plastic bag and pour over 1 cup of powdered sugar. Mix well and store in refrigerator. Keep cool for snacking.

Carol Jones

### WAUNAFEST FRENCH TOAST

1 stick butter or oleo 1 cup dark brown sugar 1 tsp. cinnamon about 6 thick slices of bread 5 eggs 1 1/2 cups milk

Melt butter in a 9" x 13" pan. Top with brown sugar and cinnamon. Cover with a layer of thick bread slices. Beat eggs well with milk. Pour over bread slices. Cover and refrigerate overnight. Uncover and bake at 350° for about 45 minutes. Cut into squares and serve bottom side up. (No need to serve additional butter or syrup). Serves 8-12.

Jan Tweed

### **VEGETABLE PIZZA**

1 pkg. crescent rolls

- 8 oz. cream cheese
- 1/2 cup mayonnaise
- 1 tsp. dill weed
- 1 Tbsp. minced onion

Unwrap crescent rolls and pat evenly in a 9" x 13" pan. Bake according to directions on package. Combine other ingredients and spread on the cooled crust. Top with chopped vegetables and grated cheese.

Variation: spread with 8 oz. cream cheese, 1/2 cup catsup, 1/3 cup western dressing, onion and garlic salt to taste.

Scott Laufenberg

#### MEDICINAL USES OF HERBS

Sesame and Sunflower Seeds...contain calcium and their content of lecithin makes them a valuable aid in preventing cholesterol from collecting in the blood.

Garlic...has a laxative effect, lowers high blood pressure, reduces blood sugar and cures indigestion.

Sage...tea made with leaves and vinegar will cure a sore throat or cough. A leaf rubbed over the teeth will whiten them.

Feverfew ... a tea made of the blossoms will cure headaches.

Fennel...tea will make one slender.

Elder...a cream made of the blossoms, lard and vinegar will whiten the skin and remove freckles.

Celery Seed ... tea will cure rheumatism and neuritis.

Camomile...tea is excellent for stomach disorders.

Chervil...roots boiled and eaten cold are much commended for aged persons.

Rosemary...the leaves boiled in white wine will cure a cough and nervous disorders.

Tansy...tea is good for colds and rheumatism. Tansy leaves sprinkled around the kitchen will keep insects away.

Thyme...tea is good for weak lungs.

Comfrey-Root ... poultice will make warts and other growths disappear.

Mandrake ... a pillow stuffed with Mandrake bits will drive away the evil spirits while you sleep.

#### A TART OF GREEN SPROUTS AND HERBS

Take your green sprouts and give them a scald and lay them a draining, then mince

them small and also the herbs (such as you

- please) season with beef marrow, an onion
- stuck with cloves and some thin slices of
- bacon, cover it up with the same paste and when it is baked put in some gravy, the juice of lemon and serve it away.

#### SALLAT FOR FISH DAIES

Onions in flakes laid round the dishe; with minced carrots laid in the middle. Boyled Hips in five parts like a oken leafe made and garnished with Tansy long cut with ayle and vinegar.

### THE MAGIC OF HERBS

Do you have a spice shelf in your kitchen filled with little bottles with mysterious contents marked, sage, marjoram, rosemary, thyme (pronounced time) and other unfamiliar names?

We hope the following pages will help you understand what is in these bottles, their origin, what to use them for and give you the courage to dust off the covers and use them. You won't be sorry.

The use of herbs (pronounced erbes except in England where they sound the H), dates back to centuries before Christ. Many herbs are referred to in the Bible, especially the Old Testament.

Our ancestors ate such enormous quantities of meat that vegetables as we know them had very little use. They used herbs in large quantities for stuffings, stewings, for decorations, perfume and medicine. The kitchen garden is actually quite modern and during the many centuries vegetables were almost unknown. Our ancestors relied on the health giving properties of herbs. Even as late as the last century, the herb garden retained an honored place, both in our own country and Europe. Much of the old lore has been lost and patent medicines took the place of the herbal teas. We have come to look upon health as a mere absence of disease-with us it's a negative thing, but the word "health" with its cognates "holy," "whole," "wholesome," has a positive sense and the old herbalists never wearied of preaching the use of herbs.

So get out those herbs, try a pinch of this and a pinch of that until you have the confidence to really "do your own thing."

#### Anise

Pastry, breads, cookies, stewed fruits, cabbage, carrots

#### Basil

Soups, stews, salads, sauces, eggs, cottage cheese, tomatoes

### Bay Leaf

Stews, soups, roast beef, beets, potatoes

### *Caraway* Breads, cakes, cheese dishes, sauerkraut, cabbage, soups

#### Chives

Salads, seafood, eggs and cheese dishes, cottage cheese, omelets, dips and cream soups

#### Coriander

Pea soup, pork or frankfurter dishes, apple pie, rice pudding

#### Cumin

Cheese mixes, soup, stews, sauerkraut, beans, rice dishes and deviled eggs

### Dill

Pickling, soups, salads, carrots, squash and beans

#### Fennel

Bread, apple pie, fish dishes, lamb stew, cabbage, duck, goose, squash and eggs

### Fenugreek

Chutneys, relishes, curried dishes

#### Garlic

Used in French and Italian meat and pasta dishes. Sauces, stews, on steaks, chops, poultry, meat roasts

#### Marjoram

Green salads, lamb dishes, string beans, poultry stuffings, omelets and souffles

#### Oregano

Italian meat or pasta dishes, vegetable juice, tomatoes, lima beans, onions and cream sauces

#### Rosemary

Meat loaf, cheese sauces, kidneys, squash, peas, chicken or turtle soup, game or duck stuffing

#### Saffron

Chicken soup, scrambled eggs, breads, fish or chicken, lamb stews

#### Sage

Fish and poultry stuffings, pork dishes, chowders, soups, stews, cheese dips and pates

#### Sesame

Used on breads, rolls, cookies, casserole toppings

#### Summer Savory

Meat or poultry dishes and stuffings, scrambled eggs, omelets, broiled fish, sauerkraut, cabbage and artichokes

#### Tarragon

Salads, eggs, chicken, veal and fish dishes *Thyme* 

Stuffings, clam dishes, meat and poultry stews, meatloaf, fish chowders, vegetable juice

#### A COMFORTABLE CORDIAL TO CHEER THE HEART

Take one ounce of conserve of Gilliflowers, 4 grains of the best musk bruised as fine as flower, then put into a little tin pot and reep it till you have need to make this cordial following: Take the quantity of one nutmeg out of your tin pot, put to it one spoonful of cinnamon-water, and one spoonful of the sirup of gilliflowers, ambergris mix all these together, and drink them in the morning, fasting three to four hours, this is most comfortable.

#### **RECIPE FOR A HOME**

1/2 cup of friendship 1 cup of thoughtfulness

Cream together with a pinch of powdered tenderness. Beat very lightly in a bowl of loyalty along with 1 cup of Faith, 1 cup of Hope and 1 cup of Charity. Be sure to add Gaiety that sings and the ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good natured pan.

Serve repeatedly.

C. K.

### HERB POTTAGE

Take Elder buds, nettle tops, clivers and watercress and mix with a quantity of water. Add oatmeal and almost boil. Put any herbs you like, cut or uncut as you like best. Take a ladle and lade it and you may eat it with the herbs or strain it and add butter and a little bread. The best will be not to eat until it is somewhat cooled and not passed as hot as milk from the cow. You are to remember not to let it boil at all. This is a brave, wholesome, cleansing sort of pottage far beyond what is commonly made.

The Good Housewife - 1692



#### ARCHIVAL ANECDOTES

Rural homemakers canned beef and pork to add variety to the menu. The canned goods were usually stored on shelves in the cellar and were a source of justifiable pride to the woman of the house.

Bloomer costumes began to appear on city streets during a rebellion by some who resented the "street sweeping skirts." Bloomer parties were held to give the women courage to face the jeering remarks to which they were subjected when they wore their revolutionary outfits in public.

Planes began to carry passengers who were advised to keep their coats and boots on until the plane was in the air and the engine was providing heat for passengers in the cabin. Hostesses passed out cotton to be put in the ears, and a contemporary etiquette book noted that this was the "one permissible time for a lady to chew gum in public."

Small caps were beginning to replace sun bonnets for use inside the home. The "dust caps" were essential before the days of soft water when women washed their hair twice a year and rinsed it with lemon juice or vinegar. During the balance of the year, it was cleaned by brushing fine cornmeal through.

One woman's dress and slip could represent as much as 30 or 40 yards of material. The only ironing appliance available was the well named "sad iron" which was heated direct by over the fire.

Give a bloated cow water mixed with baking soda. If not relieved, put tar or wagon grease on a rope and tie it in the cow's mouth so she can chew on it. Homemakers leached their own lye from wood ashes and made a soft soap for laundry. This was often used for lubricating farm equipment which resulted in the still common expression, "soft soap." A good recipe for soap was generally as prized as one for a gournet dish by early homemakers. It was considered quite an art to make toilet soap by the addition of salt to harden soft soap so it could be sliced into squares.

If you can get a soapstone griddle to make your griddle cakes, use no other. Set at the side of the range to heat gradually at least 1 hour before you begin to bake the cakes, clean with dry salt. Wipe with a clean cloth and it is ready to use. Never allow a drop of grease to touch it.

Poke bonnets were first used by the women so the head could be "poked" around corners and the face would not be scratched by brush or stung by bees. The sun bonnet shaded the face outdoors and was often worn, too, to keep the terrible blaze of the open fire from blistering the face while cooking.

Guests were, as a matter of course, invited to the cellar to admire her collection of jars. Housewives often knew down to the last jar the exact number of every variety on the shelves, and some jars were decorated with pictures cut from magazines to indicate the contents.

Matches were uncommon. Borrowing fire from a neighbor was done by getting a shovelful of hot coal.

Candles were devised from saucers of grease with a twisted strip of cloth acting as the wick.

Brewis was made when potatoes were not available. Crusts and dry bread were soaked awhile in hot milk, mashed up and eaten with salt.

Red cabbage should be cooked in rain water or it will turn an ugly purple color. If well water must be used, add a little vinegar while cooking and watch the red color be restored.

Early settlers believed that tomatoes, the 'love fruit,' were poison and this conviction was often passed on from generation to generation. The Indians, however, did eat tomatoes, raw and cooked. As a result, many settlers in Wisconsin also enjoyed this vegetable while it was still shunned in other localities.

Housewives welcomed dandelions each spring as they seldom had time to raise vegetables. Dandelions were considered to be a spring tonic and a remedy for dyspepsia.

## MY FAVORITE RECIPES







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#### **NEVER-FAIL PIE CRUST**

3 cups flour with 1 1/2 cups shortening cut into it Mix in small bowl.

1 egg

1/2 cup water

1 tsp. vinegar

Add to flour and shortening mixture. Chill before rolling out. Makes enough for three double crusted pies. You may freeze what you don't use.

Mrs. Adam Kohlman

# NEVER FAIL PIE CRUST

1 1/4 cups shortening

3 cups flour

1 egg

1 Tbsp. vinegar

1 tsp. salt

5 Tbsp. water

Blend salt with flour, beat 1 egg and add water and vinegar. Add to flour mixture and mix lightly. Keeps in refrigerator for 2 weeks.

> Mrs. Math Maier Beverly Roelke

# **NO-ROLL PIE CRUST**

1 1/2 cups sifted flour

1 1/2 tsp. sugar

1/2 tsp. salt

1/2 cup cooking oil (Wesson)

2 Tbsp. cold milk

Sift dry ingredients into pie pan. Combine oil and milk and add all at once to flour mixture. Mix well and use fingers to press mixture on bottom and sides of pan. Flute edges. Bake alone or with a filling, such as pumpkin. To bake alone, bake at 450° for 8 to 10 minutes.

Mrs. Marilyn Meffert

#### PIE CRUST

# 1 1/2 cups flour

1 tsp. salt

Mix together 2 Tbsp. skim milk and 1/2 cup Mazola corn oil. Then mix with flour and salt and pat into a pie tin. Use for one crust pies (pumpkin, etc.).

# WONDERFUL PIE CRUST (NEVER FAIL)

- 4 cups flour 1 1/2-3/4 cups lard or Crisco
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. sugar
- 1 tsp. vinegar
- 1 egg, slightly beaten
- 1/2 cup cold water

Mix the dry ingredients and cut in shortening. Then thoroughly mix the water, egg, and vinegar with a fork and stir slowly into flour mixture. Knead well and wrap in wax paper and then in zip-lock bag and store in refrigerator until ready to use. Also can freeze until needed. I usually freeze flattened balls about a cup each between double wax paper. It thaws faster and is easier to use. Enough for approximately 4 double crust pies.

Mrs. James (JoAnn) Buchanan

#### **APPLE PIE**

1 1/2 cups flour
 1/2 cup lard
 Mix lard and flour, add 2 Tbsp. water,
 1 Tbsp. lemon juice, mix and roll out.

Fill crust with cut up apples. Add heaping cup sugar or more for a large pie. Sprinkle with nutmeg, dot with butter, cover with top crust and bake until well done and brown.

Mrs. Tony Gintner

#### ANGEL LEMON PIE

1. Beat whites of 4 eggs until frothy. Add 1/4 tsp. cream of tartar, and beat until stiff. Add l cup sugar gradually and beat until glossy. Spread in 9 in. greased pie tin. Bake at 275° for 20 min. then at 300° for 40 min.

2. Beat 4 egg yolks until thick and lemon colored. Add 1/2 cup sugar, juice and grated rind of 1 large lemon. Cook and stir in double boiler over hot water. Cool.

3. Beat 1/2 pt. whipping cream and spread 1/2 cream on cooled crust. Spread custard on top of cream. Spread rest of cream on custard. Chill 24 hours.

Mrs. Robert Bernards

# APPLE CUSTARD PIE

- 5 or 6 medium size apples, peeled and quartered
- 1 cup sugar or more
- 2 level Tbsp. flour
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 2 eggs plus milk to fill a cup
- Beat eggs in cup and fill with cream or milk. Place quartered apples to form a circle in pastry-lined pie plate until filled. Cover with a mixture of the sugar, flour, salt, and cinnamon. Pour over the milk and egg mixture. Heat oven to 450°, bake pie for 5 min., then reduce heat to 350° and continue baking until apples and custard are done. A fastcooking apple is most suitable for this pie.

Agnes Reis

# APPLE PIE DESSERT

5 or 6 apples

- 1/2 cup sugar
- 1/2 tsp. cinnamon
- Slice apples into greased 7 1/2" pie tin. Add seasonings and top with:

1/2 cup sugar

- 1/2 cup flour
- 1 egg
- 1 tsp. butter
- 1/2 tsp. baking powder
- 1/2 cup nutmeats (walnuts)
- Combine; it will be a thick batter, but spoon
- and spread on top. Bake at 375° for 40
- minutes. May be doubled for large pie tin.

Mrs. Richard W. Schmitz

#### **CHOCOLATE PIE**

- 16 graham crackers, rolled fine
- 1/4 cup sugar
- 6 Tbsp. butter, melted
- 25 marshmallows, cut or
- 2 1/2 cups miniature
- 1/2 cup milk
- 1 cup cream, whipped
- 1/2 tsp. salt
- 1 tsp. vanilla
- 2 sqs. semi-sweet chocolate
- Mix fine cracker crumbs, sugar, and melted
- butter. Reserve 1/4 of the crumbs for the
- topping. Press remaining crumbs in pan. Chill.

Melt marshmallows, milk and chocolate. Cool. Add whipped cream, salt, vanilla. Pour over chilled graham cracker bottom. Chill for 4 hours or overnight.

Jean Virnig

# COCONUT CARAMEL PIE

2 deep dish pie shells, baked
1/4 cup butter
1 7 oz. coconut
1/2 cup pecans
1 8 oz. softened cream cheese
1 14 oz. sweetened condensed milk
1 16 oz. Cool Whip
1 12 oz. caramel topping

Melt butter in skillet. Add coconut and pecans and cook till golden. Set aside.

Combine cream cheese and sweetened condensed milk. Fold in Cool Whip. Layer 1/4 of cream cheese and 1/4 caramel topping. Sprinkle 1/4 of coconut pecan mixture in each pan. Repeat, cover and freeze. Thaw before serving.

Sherry Karls

# **CUSTARD RHUBARB PIE**

Mix 2 full cups of finely cut rhubarb, 1 1/2 cups sugar, 2 Tbsp. flour and yolks of 2 eggs. Allow this mixture to stand 1/2 hour then put into unbaked pie shell and bake 1 hour at 350°. Cover with a meringue made of the whites of 2 eggs plus 2 Tbsp. sugar. Return to oven and allow meringue to brown.

Erma Frederickson

# **AUTUMN PUMPKIN PIE**

1 3/4 cups mashed, cooked or canned pumpkin
1 1/3 cups sweetened condensed milk (15 oz.)
1 egg
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1 cup hot water
Heat oven to 375° (quick med.). Beat all ingredients together with rotary beater.

ingredients together with rotary beater. Pour into pastry-lined pie pan. Bake for 50-55 minutes.

Mrs. Paul Meinholz

# BUTTERSCOTCH PIE

cup brown sugar (packed)
 Tbsp. flour
 egg yolks
 cup milk plus 4 Tbsp. milk
 butter size of walnut
 tsp. vanilla

Mix sugar and flour. Add milk and egg yolks and mix thoroughly. Cook until thick. Add butter and vanilla. Pour into baked pie shell. Make meringue with egg whites. Bake in oven until nicely browned.

> Mrs. Gilbert Zimbric Recipe given to me by my mother 30 years ago.

#### CHERRY - O CREAM CHEESE PIE

1 crumb crust (9 inch) or
1 baked pastry shell cooled
1 pkg. (8 oz.) cream cheese
1 1/3 cups (15 oz.) can Eagle Brand
Sweetened Condensed Milk
1/3 cup fresh or bottled lemon juice
1 tsp. vanilla extract
1 can cherry pie filling or cherry glaze
Soften cream cheese to room temperature,

whip till fluffy, gradually add Eagle Brand Sweetened Condensed Milk while continuing to beat until well blended. Add lemon juice and vanilla extract, blend well. Pour into crust, chill 2-3 hrs. Before garnishing top of pie with cherry pie filling or cherry glaze.

# Cherry Glaze:

Blend 1/2 cup cherry juice, 2 Tbsp. sugar and 2 tsp. cornstarch. Cook, stirring constantly until thickened and clear. Stir in few drops of food coloring if desired. Add 1 cup drained, pitted sour cherries. Garnish top of pie.

Mrs. Betty Heim

# STRAWBERRIES FOR PIE

4 quarts berries 4 cups sugar 3/4 cup tapioca juice of 1/2 lemon Mix and freeze.

Mrs. Frank Hellenbrand

# CHERRY TORTE PIE

1/4 tsp. vinegar

1/2 tsp. salt

· 1/3 cup sugar

· 2 egg whites

Beat egg whites, vinegar and salt until stiff.

Add sugar gradually. Put torte in baked pie

crust. Bake 10-12 minutes at 350°. Pour in

- can of cherry pie mix and serve with
- whipped cream.

# Mrs. William Curran

# CHOCOLATE SUNDAE PIE

- 1 1/2 cups condensed milk
- 3 egg yolks
- 1/2 cup sugar
- <sup>•</sup> 1/2 tsp. vanilla
- 1/2 tsp. salt
- . 3/4 Tbsp. gelatin
- 3 Tbsp. cold water
- 3 egg whites beaten stiff

Heat milk in double boiler, beat egg yolks, sugar & salt until light. Pour hot milk over egg mixture. Return to double boiler and cook to consistency of thick cream. Remove from heat, add gelatin which has been soaking for 5 min. in cold water. Add vanilla, cool. When ready to set, beat with an egg beater and fold in stiffly beaten egg whites. Pour in graham cracker shell & put in refrigerator. When serving, cover with 1 cup sweetened whipped cream and sprinkle with 1/4 cup grated bitter chocolate.

Mary Statz

# **CRUMB TOPPING - APPLE PIE**

Line one 9 inch pie pan with pastry. Add fresh apples then combine:

1/2 cup sugar 1 tsp. cinnamon

- Mix together and pour over apples.
- *Knead together:* 1/2 cup sugar 3/4 cup flour 1/3 cup butter or oleo

Pour over apples. Bake 40 - 50 minutes in 400° oven.

Mrs. Charles Greiber



# **CRUMBLY APPLE PIE**

Mix 1/2 cup sugar and 1 tsp. cinnamon with 4 cups apples cut up for pie. Place in unbaked pie shell.

Mix: 1 cup brown sugar, 1 cup flour and 1/2 cup butter to a crumbly mass and sprinkle over apples.

Bake in a 375° oven till apples are tender. Serve with cream or ice cream.

Lou Farber

# **CUSTARD PIE**

4 eggs, slightly beaten 1/2 cup sugar 1/4 tsp. salt 1/2 tsp. vanilla 1/2 tsp. almond extract

Gradually stir in 2 1/2 cups scalded milk to above mixture. (Add the last cup of milk mixture just before closing oven door to avoid spilling.) Pour mixture into an unbaked pie shell and sprinkle top with nutmeg. Bake at 400° for 25 to 30 minutes. (Test for doneness with silver knife.)

Mrs. Gerald Watzke

# FRESH FRUIT PIE

# 1 baked pie shell

4 cups fresh fruit (strawberries, peaches, or blueberries)

1 cup sugar

2 lg. Tbsp. cornstarch

1 Tbsp. lemon juice

1 Tbsp. butter

pinch of salt

Chop or slice 2 cups of fruit. Mix sugar and cornstarch together, add to chopped berries and cook gently stirring constantly until mixture becomes thick and clear. Add lemon juice and butter and allow to cool.

Cover the bottom of a baked pie shell with the remaining 2 cups fresh fruit. Pour cooked cool fruit mixture over the top. Chill and serve with whipped cream.

Mary Ann Kueffer

# FRESH STRAWBERRY PIE

1 1/2 cups sugar 1 1/2 cups water 1/4 cup cornstarch pinch of salt red food coloring 1 pkg. strawberry gelatin fresh unsweetened strawberries 1 baked pie shell whipped cream

Combine sugar, water, cornstarch and salt. Cook until clear. Remove from heat. Add food coloring and gelatin. Stir well. Let cool. Put strawberries into baked pie shell. Pour sauce over them. Chill. Top with whipped cream before serving.

Mrs. Louis Theis

# PASTEL PARTY PIE

Drain 2 pkgs. (10 oz.) frozen raspberries or sliced strawberries. Add water to juice to make 2 1/2 cups; heat to boiling. Dissolve 2 pkgs. Jell-o (3 oz.) in hot liquid. Add 1 qt. vanilla ice cream by spoonfuls, stirring until melted. Chill until thick, not set. Fold in berries. Pour into two 8 in. pie shells. Chill until firm. (Use graham cracker crust.)

> Mrs. Paul Bernards Mrs. Robert Walter, Jr.

#### **GRASSHOPPER PIE**

# Crust:

Melt 4 Tbsp. butter and mix with 18 crushed chocolate wafers. Put in greased pie pan.

#### Filling:

Melt in top of double boiler 24 marshmallows and 3/4 cup milk. Let cool. Whip 1 pint of cream and fold in marshmallow mixture. Fold in 4 or 5 Tbsp. each of creme de cocoa and creme de menthe. Sprinkle slivered bitter chocolate over top of filling after it has been put in pie shell. Chill for a few hours before serving.

Mrs. Mike Nelson

#### **GRASSHOPPER PIE**

1 1/2 cups chocolate ice box cookie crumbs 2 1/2 Tbsp. melted butter

Mix & press into 9 inch pie pan saving about 2 Tbsp. for garnish.

Filling:

Over low heat, melt 24 marshmallows.

1/3 cup half & half

- 1/3 cup milk
- Cool and add:
- 1/2 pt. whipped cream
- 1 oz. creme de menthe
- 1 oz. creme de cacao
  - Pour into crumb crust & freeze.

Mrs. Walter N. Ripp

# HICKORY NUT PIE

# 3 eggs

- 2/3 cup sugar
- 1 cup dark corn syrup

1/3 cup butter or margarine, melted

1 cup hickory nuts

In a mixing bowl beat eggs slightly with a rotary beater or fork. Add sugar and salt, stir till dissolved. Stir in dark corn syrup and melted butter. Mix well. Stir in the nuts. Place a pastry lined 9" pie plate on oven rack, pour in nut mixture. Cover edge of pie with tin foil. Bake in a 350° oven for 25 minutes. Remove foil. Bake about 25 minutes or until a knife inserted in center comes out clean.

# Mary Lou Haag

#### LEMON PIE

Bring 1 1/2 cups water to a boil and add 1 1/4 cups sugar. Mix 6 Tbsp. cornstarch and 1/2 cup cold water together. Boil until mixture thickens stirring constantly until smooth.

3 egg yolks slightly beaten, add small

amount of mixture to beaten volks, add to

rest of mixture and cook over low heat for

- a few minutes. Remove from heat and add:
- juice from 1 lemon (grated rind if desired) 1 Tbsp. butter.

Pour mixture into baked pie shell when cold. Top with meringue made with 3 egg whites, 6 Tbsp. sugar, 1/2 tsp. lemon juice.

Mrs. Peter Ripp

# LEMON CHIFFON PIE

- 1/2 Tbsp. unflavored gelatin
- 1/3 cup cold water
- 4 eggs, separated
- 3-4 Tbsp. lemon juice
- 1 cup sugar, separated
- rind of one lemon (optional)

Soak gelatin in cold water. Cook egg yolks, lemon juice, 1/2 cup sugar and lemon rind

- in double boiler, stirring constantly until
- thickened. Add gelatin gradually. Stir well. Cool and set aside. Beat the 4 egg whites
- until stiff. Gradually add 1/2 cup sugar and
- beat well. Gently combine the two mixtures.
- Put in baked pie shell and place in refrigerator
- to set at least 3 hours or overnight before
- serving. Serve topped with whipped cream.

Refrigerate leftovers.

Dorothy Blum

# ONION PIE

2 eggs

1 cup sugar

1 cup cream (or a little more)

1 Tbsp. flour (approximately)

1 small onion

Beat eggs well, add sugar, and mix thoroughly. Chop onion very fine and add it with the cream and flour to the egg mixture. Bake in a 9" unbaked pie shell about 1 hour at 350° or until pie has a golden top.

# Mavis Kirch

#### **ORANGE PIE**

1 cup orange juice

2 Tbsp. grated orange rind

4 Tbsp. cornstarch

1 cup chopped orange sections

1 cup sugar

2 Tbsp. lemon juice

2 Tbsp. butter

3 eggs

Combine in saucepan, orange juice, orange rind, orange sections, sugar and cornstarch. Cook stirring till mixture bubbles and is clear. Add hot mixture into 3 beaten egg yolks. Cook over low heat 2 minutes longer. Pour hot filling into hot baked pie shell.

Top with meringue.

Beat 3 egg whites till stiff.

Beat in 2 Tbsp. sugar.

Bake 350° till brown.

Dorothy Lange

# LEMON SPONGE PIE

3/4 cup sugar
2 Tbsp. cornstarch
1 Tbsp. flour
1/4 cup soft butter
3 egg yolks
juice and rind of one large lemon
1 cup milk
3 egg whites
1/8 tsp. salt

Mix sugar, cornstarch, flour and salt; add butter and mix. Add egg yolks one at a time, beat well; add rind and juice of lemon. Beat in cup of milk. Fold in beaten egg whites; pour into uncooked pie shell. Bake 1 hr. at 325°.

Mrs. E. R. Thornton

# MINT ICE CREAM PIE

Crust:

6 oz. vanilla wafers (1/2 box) 1/4 cup melted butter

. . . .

Mix and put in greased pie pan.

Sauce:

1 cup chocolate chips 1/2 cup Pet milk

1/2 tsp. vanilla

Heat chocolate and milk over low heat until chocolate is melted. Stir in vanilla, cool and pour over crust. Then chill. Spoon over 1 qt. soft mint ice cream and freeze.

Mrs. Edwin Sande

# NO ROLL CHERRY PIE

1/2 cup butter2 Tbsp. sugar1 cup flour1 can (1 lb. 5 oz. prepared cherry or blueberry pie filling)

Topping:

1 egg 1/2 cup sugar

· 1/4 cup flour

1/4 cup milk

-

Oven 350°. In saucepan, melt butter with sugar over low heat, add flour and stir until mixture forms a ball. Press onto bottom and sides of 9 inch pie pan, form an edge. Pour in pie filling. For thicker filling, combine 1 Tbsp. cornstarch with filling. Spoon topping over filling. Bake at 350° for 50 to 60 minutes until crust is golden brown. Cool.

# Topping:

In small bowl, beat egg with sugar. Blend in flour and milk until smooth.

Mrs. Anton Meier

# OATMEAL PIE

1/2 cup white sugar
1/2 cup brown sugar
1/2 cup melted butter mixed
3/4 cup quick cooking oatmeal
1 cup milk
3/4 cup corn syrup (white)
2 eggs (beaten in cup)
1 tsp. vanilla
1 cup angel flake coconut
Pour into unbaked pie shell. Bake at 400° for 35 to 50 minutes. It sets like pumpkin pie. Makes a large pie.

Mrs. Herman J. Meyer

# ONE CRUST PEACH PIE

1/4 cup butter

1 cup sugar

1/3 cup flour

medium sized peaches

Crumb or rub butter, sugar, and flour together. Line deep pie plate with pie crust. Sprinkle the bottom with half the crumblike mixture. Lay sliced peaches over crust and sprinkle remaining crumbs over top. Bake in a quick oven 375° for about 30 minutes, until peaches are done. Strips of pastry may be put across top if desired.

Mrs. Frank Hellenbrand

# PEANUT 'N ICE CREAM PIE

1 gt. softened vanilla ice cream

1/2 cup light corn syrup

1/3 cup creamy peanut butter

2/3 cup chopped peanuts

Press half of the ice cream in graham cracker crust lined 9"pie plate. In small bowl, stir syrup and peanut butter until well blended. Pour half over ice cream and sprinkle with half of the peanuts. Repeat layers. Freeze until firm (about 5 hours or overnight). Let stand at room temperature for 5 minutes for easy cutting.

Graham Cracker Crust:

2 cups crushed graham crackers

1/4 cup sugar

1/3 cup melted butter or margarine

Mix ingredients together in medium bowl. Press firmly onto bottom and sides of 9"pie plate. Refrigerate until firm.

A doubled recipe works well in 9x13 pan, pressing the doubled crust recipe on bottom of pan only.

Mary Acker

# PECAN PIE

- 1/2 cup sugar 1/4 cup butter
- 1 cup light corn syrup
- 1/4 tsp. salt
- 3 eggs
- · 1 cup pecan halves
- · Cream butter and sugar. Add syrup and
- salt; beat well. Beat in eggs 1 at a time. Add
- pecans. Pour mixture into 9" pastry lined
- pie pan. Bake at 350° for 1 hour and 10 min. or until knife comes out clean.

comes out clean.



#### **PEPPERMINT PIE**

1 env. unflavored gelatin 1/2 tsp. peppermint extract 1 cup cold water 3 eggs separated 1/2 cup sugar, divided 1/2 tsp. red food coloring 1/8 tsp. salt.

1 cup whipping cream, whipped

Sprinkle gelatin over water in medium saucepan. Add 1/4 cup sugar, salt and egg yolk. Stir until blended. Place over low heat, stir constantly until gelatin dissolves and mixture thickens slightly, about 5 min. Remove from heat. Stir in extract and food coloring. Chill stirring occasionally until mixture mounds slightly when dropped from spoon. Beat egg whites until stiff and not dry. Gradually add remaining 1/4 cup sugar and beat until stiff and glossy. Fold in whipping cream. Turn into prepared double chocolate pie shell. Chill until firm. Garnish with chocolate crumbs.

Pie Shell:

2 doz. thin chocolate wafers crushed

1 tsp. vegetable shortening

1 Tbsp. sugar

Mix all ingredients together and pat in pie shell.

Clara Kuntz

# PEACH-MELBA PIE (NO BAKE)

1. Line a butter 9 in. pie pan with whole vanilla wafers. Chill 30 min.

2. Dissolve 1 pkg. lemon flavored gelatin in 1 1/4 cups hot water. Add 1 pkg. (10 oz.) frozen raspberries and 1 pkg. (12 oz.) frozen peaches. Separate fruit with fork and chill until partially set. Pour into cookie pie shell. Chill until firm. Top with whipped cream and garnish with berries.

Mrs. Robert Bernards

# PINEAPPLE ANGEL PIE

Bake pie shell and cool: 1 cup chopped pineapple 1 cup pineapple juice or water 1 cup sugar 5 Tbsp. cornstarch 1/2 cup water 3 egg whites 1/4 tsp. salt 2 Tbsp. sugar 1/2 pt. whipping cream Combine pineapple, pineapple juice and sugar and bring to boil. Add cornstarch which has been mixed with cold water and cook until very thick and clear, stirring constantly. Cool. Beat egg whites with salt until stiff. Add 2 Tbsp. sugar and fold into pineapple juice. Pour in pie shell. Cover with whipped cream.

Mrs. Don Statz

#### **PUMPKIN PIE**

*Pastry for 9 in. pie:* 2 cups cooked and strained pumpkin

1 cup milk

3 egg yolks beaten

- 1 cup sugar
- 1 1/4 tsp. cinnamon
- 1/4 tsp. ground ginger
- 1/4 tsp. grated nutmeg
- 1 tsp. salt
- . 3 egg whites beaten
- 1 tsp. vanilla

Mix pumpkin; add eggs; add sugar and mixed spices. Fold in egg whites. Bake 45 min. in med. oven (350°).

Mrs. Louis Theis

#### RASPBERRY PIE

Mix: 1 to 1 1/2 cups sugar 1/3 cup flour 1/2 tsp. cinnamon Mix lightly through 4 cups fresh berries. Pour into pastry-lined pie pan. Dot with 1/2 Tbsp. butter.

Cover with top crust which has slits cut in it. Bake at 425° until crust is nicely browned and juice begins to bubble through slits in crust. (About 35 to 45 min.) Serve slightly warm.

Mrs. Diana C. Long

#### PINEAPPLE PIE

3 egg whites
dash of salt
1 cup superfine sugar
1 cup unsalted soda cracker crumbs (about 18 crackers)
1/2 cup walnuts chopped
1 1/2 tsp. vanilla
1 cup whipping cream
2 Tbsp. sugar
1 13 1/2 oz. can pineapple tidbits

Beat egg whites with salt to soft peaks. Gradually beat in sugar, 2 Tbsp. at a time,

beating thoroughly after each addition. Continue beating until very stiff. Fold in

cracker crumbs, walnuts and vanilla (1 tsp.). Pile into greased 9 in. pie plate and build up

- rim. Bake in moderate oven (350° F.) about
- 20 min. Cool thoroughly before filling. Whip
- cream with remaining sugar and 1/2 tsp.
- vanilla until stiff. Fold in well drained pineapple. Pile in cool meringue shell. Chill before cutting.
- Garnish as desired with additional pineap-
- ple. Superfine sugar should be used.

# Mrs. Ray Hohlstein

RASPBERRY MARSHMALLOW PIE 1 env. unflavored gelatin 1/2 cup cold water 1 10 oz. pkg. frozen raspberries, thawed 3/4 cup sugar 1 tsp. lemon juice 1 8 oz. pkg. cream cheese 1/2 cup heavy cream, whipped 2 cups Kraft miniature marshmallows 19 in. graham cracker crust, chilled Soften gelatin in cold water; stir over low heat until dissolved. Cool. Crush raspberries; stir in sugar, lemon juice and gelatin. Gradually add to softened cream cheese, mixing until well blended. Chill until slightly thickened, fold in whipped cream and marshmallows. Pour into crust; chill until firm. Makes 6 - 8 servings. Mrs. Don Statz

# **RHUBARB PIE (ONE CRUST)**

2 eggs well beaten

#### · Add:

- 3 cups fresh or frozen rhubarb
- 1 1/2 cups sugar
- 3 Tbsp. flour

Mix well and place in 9 in. unbaked pie shell. Cover with topping made of:

- · 1/2 cup brown sugar
- 1/2 stick butter
- 3 Tbsp. flour

Cut flour and sugar into butter until crumbly. Sprinkle over pie and bake

1 1/2 hrs. at 350°.

Mrs. Herbert Schmitz

# **RASPBERRY CREAM PIE**

1 pkg. (3 1/4 oz.) vanilla pudding 2 cups milk 1 baked 9" pie shell, cooled 1 cup fresh red raspberries 1 Tbsp. sugar 1/2 pkg. (3 1/2 Tbsp.) raspberry flavor gelatin 1/2 cup boiling water

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cool about five minutes, stirring once or twice. Pour into pie shell. Place waxed paper on surface of filling. Chill thoroughly. Meanwhile combine berries and sugar. Let stand about 10 minutes. Drain off juice. Measure and add cold water if necessary to make 1/2 cup. Dissolve gelatin in boiling water. Add juice mixture. Chill until slightly thickened. Fold in berries. Remove waxed paper from top of chilled pie. Spread raspberry mixture over filling. Chill until firm. Serve with sweetened whipped cream. Note: 1 pkg. (10 oz.) frozen red raspberries may be used instead of fresh berries.

Cecelia Klein

# **RHUBARB PIE**

Place 2 cups rhubarb in pie shell. Add 2 Tbsp. flour to 1 cup sugar, add 2 beaten egg yolks, add cream until fairly thick (about 1/2 cup). Pour over rhubarb and bake in 415° oven until firm. Top with meringue.

Mrs. Mel Herbrand

# RHUBARB PIE

#### 2 eggs

1 1/4 cups sugar 1/2 cup half and half 8 squares soda crackers (rolled thin)

2 1/2 cups rhubarb (cut up)

Beat egg with fork, add half and half, cracker crumbs and sugar. Mix with rhubarb and put in unbaked crust. Sprinkle with cinnamon. Put on top crust. Bake 1 hr. at 400°.

Mrs. Lawrence Wagner

# **RHUBARB PIE (Streusel Top)**

- Mix well and put in unbaked pie shell: 3 eggs, well beaten
- 1 1/2 cups sugar (added gradually) with 2 Tbsp. flour 3 cups cut-up rhubarb
- Crumble over top a mixture of:
- 1/2 cup brown sugar
- 2 Tbsp. soft butter
- 2 Tbsp. flour

Bake at 400° for first 15 minutes, then at 325° for about 45 minutes longer.

> This recipe was given to me by Ann Worringer. Doris Krinke

# **RHUBARB PIE**

# · 3 cups cut-up rhubarb

1 1/2 cups sugar

2 Tbsp. flour

dash of salt

pie shell.

1/2 cup brown sugar

2 Tbsp. flour and 2 Tbsp. butter

Bake at 425° for 15 min. and then at 350° for 30 minutes.

In Memory of Ann Worringer

# **RHUBARB CUSTARD PIE**

2 cups rhubarb cut up fine 1 1/3 cups sugar 2 Tbsp. flour pinch of salt 1 egg beaten Mix together the first five ingredients. When thoroughly mixed, pour into unbaked pie shell. Topping: 1/2 cup brown sugar

2 Tbsp. flour 2 Tbsp. butter Blend all together and then sprinkle over

rhubarb mixture. Bake at 350° for 50 min.

Mrs. John Hellenbrand Mrs. Dick Miller

#### **RITZ CRACKER PIE**

- 20 Ritz Crackers crushed fine
- 1 cup nut meat chopped
- 3/4 cup sugar
- 1 tsp. vanilla
- 3 egg whites (little over 1/4 cup)

Mix crackers and nuts, beat egg whites stiff,

- add sugar and vanilla. Fold in crackers and
- nuts. Pour into well greased pyrex pie plate.
- Bake 30 min at 350°. Cool, spread with

whipped cream and sprinkle freely with Bakers Angel Flake Coconut.

Mrs. K. J. Bakke

#### SOUR CREAM PIE

- 1 cup thick sour cream
- 1 cup sugar
- 3 eggs
- 1 1/2 tsp. nutmeg
- 1 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. cloves
- 1/2 tsp. salt

Mix well. Cover pie crust with chopped dates. Pour in cream mixture. Place pecans over top. Bake 350° for 60 minutes.

Mrs. John Legat

#### SOUR CREAM RAISIN PIE

- 3 eggs, beaten
- 16 oz. sour cream
- 1 tsp. vinegar
- 1/2 tsp. nutmeg
- 1 1/2 cups sugar
- pinch of salt 2 cups raisins (fold in last)

Mix ingredients together and pour into crust lined pie plate. Bake at 375° until set,

- about 1 hour.
- Tom Acker

# **RHUBARB PIE WITH TOPPING**

- 1 1/4 cups sugar
- 4 Tbsp. flour
- 1/2 tsp. nutmeg
- dash salt
- 2 eggs, beaten
- 3 cups rhubarb, cut up
- 1 unbaked pie shell

- 1 or 2 eggs beaten well

Pour this above mixture into unbaked

Mix together and crumble over the top:



Thoroughly mix sugar, flour, nutmeg, salt, eggs and rhubarb; pour into pie shell. Sprinkle with topping and bake in hot oven (425°) for 15 min. and reduce heat to 350° and bake 35 min. longer.

Topping:

1/3 cup butter

- 1/2 cup flour
- 3/4 cup brown sugar

Mix ingredients thoroughly and sprinkle on top of pie. Makes one pie.

Mrs. Adam Kohlman

# SILVER PIE

This is taken from a cookbook that was copyrighted in 1874 so the recipe is surely 100 years old. This is just as it was written in the book:

Peel and grate one large white potatoe, add juice and grated rind of one lemon, the white of one egg beaten, one cup of white sugar and one cup of cold water. Stir well together and pour into pie tin with a rich under crust and bake. When done have ready the whites of two eggs well beaten, 1/2 cup of white sugar and 1/2 tsp. of lemon thoroughly beaten. Spread on the top of the pie evenly and return to the oven. A teaspoon of jelly on the center is nice.

Mary Ann Kueffer

#### SYNTHETIC APPLE PIE

1 1/2 cups of sugar

1 1/2 cups of water

1 1/2 tsp. cream of tartar

Bring all of the above to a boil and let cool.

Make regular pie crust and line your pan as for apple pie, with the unbaked crust, onto this you put 12 soda crackers. Break into small pieces - 5 or 6 pieces to each cracker. Sprinkle the crackers with cinnamon, dot with butter and pour liquid over this. Add top crust and bake as for regular pie. Use no more than 12 crackers.

Mrs. Elizabeth Kalscheur

# STRAWBERRY CHEESE PIE

- 1 env. whipped topping mix
- 1/2 cup milk
- 1/2 tsp. vanilla
- 1 pkg. (8 oz.) cream cheese
- 1/2 cup sugar
- 1 baked 10-inch graham cracker crust, cooled

1 pkg. (3 oz.) strawberry flavor gelatin 1 cup boiling water 1 pt. fresh strawberries, halved and

sweetened to taste

Prepare topping mix with milk and vanilla as directed on pkg. Whip cheese until soft; beat in sugar. Blend in prepared topping. Pour in crust, mounding high at edges. Dissolve gelatin in boiling water. Drain the berries, measuring syrup. Add water to syrup to make 1/2 cup; stir into gelatin with strawberries. Chill a few minutes or until syrupy. Spoon glaze over top of pie, leaving a narrow rim of filling around edge. Chill until glaze is set, at least 3 hours.

Marlene Adler

#### STRAWBERRY PIE 1 month from house house

i quart mesh shawbernes
Glaze:
1 cup of the poorest berries
3/4 cup sugar
1 cup water
Cook 5 minutes and strain.
Mix:
2 1/2 Tbsp. cornstarch
1/4 cup sugar
pinch of salt
Add to the above strained juice mixture.
Cook, stirring constantly until it thicken
Add a few drops of red food coloring.

ens. Pour glaze over fresh berries in a graham cracker pie crust. Refrigerate. Serve with whipped cream.

Graham Cracker Crust: 14-18 graham crackers, crushed 1/3 cup sugar

Slightly less than 1/4 lb. butter, melted

Combine crackers and sugar, add butter and press into greased 9" pie plate. Chill.

Mrs. Durwood Amundson

#### **TOMATO PIE**

1 Tbsp. flour 1 Tbsp. sugar

1 tsp. cinnamon

Mix together and sprinkle on bottom of pie shell. Then dice about 5 or more tomatoes.

- Mix:
- 1 Tbsp. flour
- 1 Tbsp. sugar
- 1 tsp. cinnamon
- 1 1/4 tsp. cloves

Sprinkle 1 cup sugar over the top and on

top of that sprinkle a little salt. Put on a crust. Bake at 325° for 30 min. then at 425° for 10-15 min. longer.

Mrs. Lawrence Wagner

# STRAWBERRY MALLOW PIE

Dissolve one 3 oz. pkg. strawberry gelatin in one cup boiling water. Add 1 - 10 oz. pkg. frozen strawberries, stirring until fruit separates and mixture thickens. Fold in 2 cups miniature marshmallows and 1 cup heavy cream, whipped. Pour into 9" graham cracker crust. Chill until firm.

#### Mrs. Patrick Statz

#### STRAWBERRY SPONGE PIE

1/2 cup sugar		
1 1/2 cups fresh	h strawberries,	crushed

- 1 package strawberry Jell-o (3 oz.)
- 1 cup hot water
- 3 eggs
- 3 egg yolks slightly beaten
- 3 egg whites
- · 1/4 tsp. salt

9 in. graham cracker crust or a

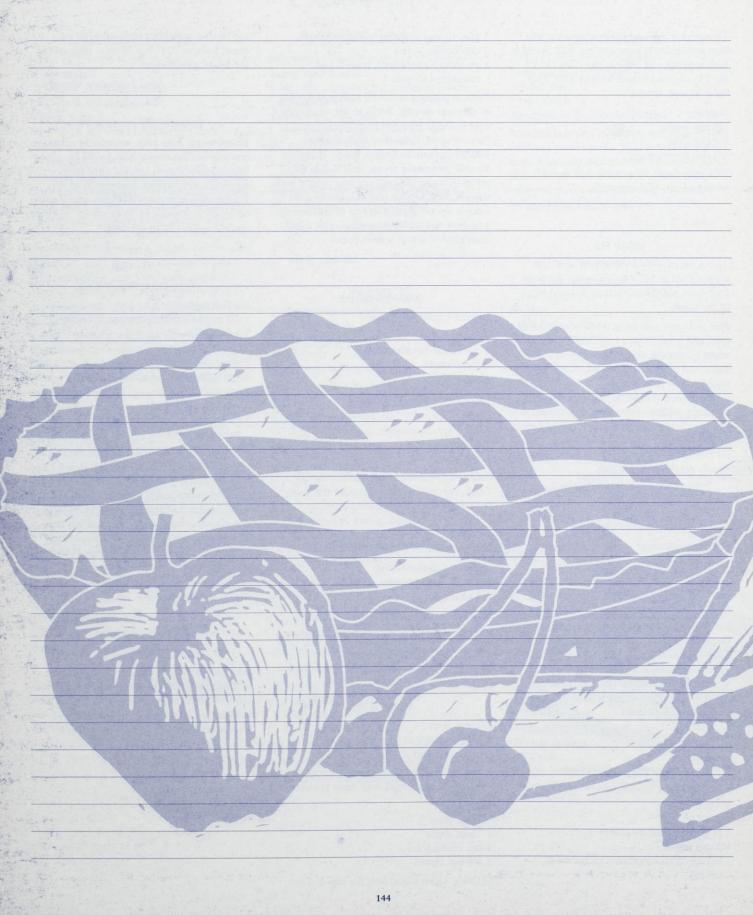
baked pie shell

Sprinkle 4 Tbsp. of the sugar over the berries. Let stand 10 min. Dissolve Jell-o in hot water. Drain 1/4 cup juice from the berries and add to egg yolks. Cook in double boiler until slightly thickened. Then fold in the strawberries. Beat egg whites and salt until foamy. Add remaining 4 Tbsp. sugar. Beat until mixture stands in soft peaks. Fold into Jell-o mixture. Turn into pie shell. Chill. Top with whipped cream if desired. Pie should be chilled several hours. Mrs. Ed Chambers

# **ARCHIVAL ANECDOTE**

A marble slab is an absolute necessity in a well-appointed kitchen for many purposes, chief of which is the rolling out of pie crust. No germs can harbor on it, as on the wooden board.

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#### ALICE'S FRUIT SALAD

1/2 cup sugar 2 Tbsp. cornstarch 3/4 cup pineapple juice 1 Tbsp. lemon juice 1/3 cup orange juice 20 oz. can pineapple chunks 11 oz. can mandarin oranges 2 medium apples, peeled and cut in cubes 2 sliced bananas grapes, if desired If you wish, add one cup whole small strawberries mixed in just before serving.

Drain pineapple, save 3/4 cup juice. Drain mandarin oranges. Combine sugar and cornstarch, in small saucepan, blend in pineapple juice, lemon juice and orange juice. Cook on medium heat, stir and boil for one minute until thick. Pour over fruit while hot. Refrigerate for 2 hours or overnight uncovered. Keeps 2 days uncovered.

Mary Ellen Adler

# **APPLE SALAD**

1/2 cup sugar

- 1 tsp. mustard flour (mix well)
- 1 egg (beat) 3 Tbsp. vinegar

Cook up to boiling. After cooking, add 1 Tbsp. butter. Let cool.

Add cut up apples, marshmallows, nuts, celery, bananas. Mix all together. If you prefer, you may add 1/2 envelope dream whip to dressing.

# Marge Kalscheur

# APPLE SAUCE SALAD

Take 1/2 cup red hots (cinnamon hearts) and dissolve in 3 cups boiling water. Add 2 small packages lemon Jell-o, then 1 1/2 cups strained applesauce.

# Topping: (optional)

Beat 1 small package cream cheese with 2 Tbsp. cream and 1 Tbsp. mayonnaise.

# Mrs. Leonard Meier

AUTUMN APPLE SALAD

1 can (20 oz.) crushed pineapple, undrained 2/3 cup sugar 1 pkg. (3 oz.) lemon flavored gelatin 1 pkg. (8 oz.) cream cheese, softened

- 1 cup diced unpeeled apples
- 1/2 to 1 cup chopped nuts
- 1 cup chopped celery
- 1 cup whipped topping
- lettuce leaves

In a saucepan, combine pineapple and sugar; bring to a boil and boil for 3 min. Add gelatin; stir until dissolved. Add cream cheese; stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping. Pour into a 9 in. square baking pan. Chill until firm. Cut into squares and serve on lettuce leaves. Yield: 9-12 servings.

Beverly Roelke

#### **BEAN SALAD**

Drain: 1 can green beans 1 can wax beans 1 can kidney beans Add: 1 medium onion, 1 green pepper (optional). Mix together and add: 3/4 cup sugar 1/2 tsp. salt 2/3 cup white vinegar 1/2 tsp. pepper 1/3 cup salad oil

Let marinate a few hours before serving.

Mrs. Herbert Becker

# **CEASAR SALAD**

- 2 cloves garlic, peeled and quartered 1/4 cup salad oil 2 qts. romaine or broken head lettuce 1/2 cup grated Parmesan chese · 1/4 cup crumbled blue cheese 1/2 tsp. salt 1/3 cup salad oil 3 1/2 Tbsp. lemon juice 1 Tbsp. worcestershire sauce 2 cups bread cubes, toasted Soak cut garlic in 1/4 cup salad oil. Put broken lettuce into large salad bowl. Add cheese, salt, pepper, 1/3 cup salad oil, unbeaten egg, lemon juice and worcestershire sauce and toss lightly. Remove garlic from oil and pour over bread cubes. Add to salad mixture
- and toss lightly. Serve immediately.
- Yield: 8 servings.

# **BEAN SALAD**

Drain:

- 1 can lima beans
- 1 can green beans 1 can kidney beans
- 1 can yellow beans

Add: 1 cup celery, 1 small green pepper, 1 medium onion (all diced)

Add: 3/4 cup sugar, 4 tsp. salt, 1/2 tsp. pepper, 1/2 cup vinegar, 1/2 cup salad oil.

Mix together and let set while in refrigerator.

Mrs. Patrick Statz

# **BING CHERRY SALAD MOLD**

1 pkg. cherry gelatin

1 cup cherry juice plus water

- 1 3 oz. pkg. cream cheese
- 1 cup pineapple juice
- 1 cup pecans (cut up)
- 1 cup crushed pineapple (drained)
- 1 cup canned bing cherries (pitted)

Dissolve gelatin in hot liquid. Add cream cheese. Beat with rotary egg beater to break up cheese. Chill until syrupy. Fold in pecans, cherries and pineapple. Chill until firm. 8 to 10 servings.

# Mrs. Jerome Watzke

# **BLUEBERRY SALAD**

- 1 #2 can blueberries
- 1 cup sour cream
- 2 pkg. raspberry Jell-o
- 2 cups boiling water
- 1 cup blueberry juice

Mix Jell-o in hot water and juices, let partially set and add fruit and sour cream. (Add water to blueberry juice to make a cup of juice.) Blend well.

Doris Schiltz

# **BROCCOLI SALAD**

6 cups broccoli, stems and all (cut fine) 3/4 cup red onion (chopped)

1 cup salted sunflower seeds

1/2 lb. bacon, brown, drain, crumble

# Dressing:

- 1 cup mayonnaise
- 1/2 cup sugar 2 Tbsp. vinegar

Mix together and let sit 15-30 minutes to dissolve sugar. Combine with rest.

Lynette Byrnes

Mrs. Mel Herbrand

# **BROCCOLI SALAD**

Add amounts you want of: broccoli (uncooked) red grapes red onion cashews 1 lb. cooked and diced bacon *Dressing:* Mix: 1 cup mayonnaise or Miricle Whip 1/4 cup sugar 2 Tbsp. vinegar Stir together carefully.

Lois Roelke

#### BROCCOLI-CAULIFLOWER SALAD

- head broccoli, chopped
   head cauliflower, chopped
   2 cup red onion
   lb. bacon, fried and crumbled
   lb. Swiss cheese (cubed) Add just before serving.
   Dressing:
   2 cups Miracle Whip
   1/2 cups sugar
- 4 Tbsp. vinegar
- Mix well and pour over chopped ingredients. Make the day before.

Node Schmitz

#### CHEESE LIME MOLD SALAD

1 sm. pkg. lemon Jell-o 1 sm. pkg. lime Jell-o juice of 1/2 lemon 1 pkg. cream cheese (small or large) 1/2 pt. whipping cream 1 can crushed pineapple 1/4 tsp. salt

Chill until set 1 pkg. lemon Jell-o, 2 cups hot water and juice of 1/2 lemon. Also chill until firm 1 pkg. lime Jell-o and 1 1/2 cups hot water. Whip lemon Jell-o until foamy. Fold in 1/2 pt. whipped cream, salt and cream cheese that has been put thru sieve. Add pineapple drained. Then fold in lime Jell-o, which has been broken up with fork. Put in mold and chill.

Diane Hildebrandt

#### CHEESE SALAD

yolks of 3 eggs whites of 3 eggs 1 cup hot milk 1 rounded Tbsp. Knox gelatin 1 1/2 tsp. salt paprika 1 cup grated cheese 1 cup whipped cream 1 sm. bottle stuffed olives Add beaten yolks to cup of hot milk. Cook to thin custard. Cool and add gelatin, salt, paprika, cheese, when nearly set, add whipped

on slice of pineapple or lettuce leaf with mayonnaise. 1/2 grated onion may be added to the cheese mixture. Serves ten.

Mrs. David Haile

# CHERRY COKE SALAD

2 pkgs. red cherry Jell-o

1 #2 1/2 can crushed pineapple 1 can black bing cherries quartered 2 regular bottles Coca-Cola

Dissolve Jell-o in hot pineapple and cherry juice. Add Coke after cooling. When it starts to set, stir in fruit. Serves 16-20.

Mrs. Robert Bernards

# CHERRY SALAD SUPREME

1 (3 oz.) pkg. raspberry Jell-o 1 (21 oz.) can cherry pie filling 1 (3 oz.) pkg. lemon Jell-o 1 (3 oz.) pkg. cream cheese 1/3 cup mayonnaise 1 cup crushed pineapple 1/2 cup whipping cream/Cool Whip 1 cup tiny marshmallows 2 Tbsp. chopped nuts

Dissolve raspberry Jell-o in 1 cup boiling water. Stir in pie filling. Spread into 9x12 glass pan or Jell-o mold. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. (Part of liquid may be pineapple juice.) Beat together cream cheese and mayonnaise. Gradually add lemon Jell-o. Stir in drained pineapple. Fold 1/2 cup whipped cream into lemon mixture with 1 cup marshmallows. Spread on top of cherry layer. Top with 2 Tbsp. chopped nuts. Chill. Serves 12.

Rosina Karls

# CHICKEN APPLE SALAD

4 cups cold cooked diced chicken

2 cups diced apples

1 cup diced celery

1 cup chopped nutmeats

mayonnaise or boiled dressing

Combine chicken, apples, celery and nuts.

Moisten with mayonnaise or boiled dressing. Mix lightly with 2 forks. Serve on crisp lettuce. 12 servings.

14 11

Mrs. John Legat

# CHILLIT

1 lb. cranberries

- 1 lb. Tokay or green grapes-seeded and cut in half
- 2 cups water
- 2 cups sugar

2 env. unflavored gelatin

juice of 2 lemons

- 1 can mandarin oranges drained
- or sections of 3 oranges

1 large can pineapple chunks, well drained

Bring cranberries to boil in water. Boil covered 6 min. Add sugar and boil 1 minute longer. Press through a food mill or colander. Add gelatin, lemon juice, fruit and mix well. Chill it at least 48 hours. Serve well chilled. This will keep in a crock for a month or more.

Mrs. Patrick Statz

# CHINESE CABBAGE

Prepare the dressing the night before.

- 4 Tbsp. sugar
- 1 cup oil
- 8 Tbsp. vinegar 1/2 tsp. salt
- 1/4 tsp. pepper
- in top. pepper
- Mix and let stand.

Chop coarsely 1 sm. head of cabbage. Add 8 green onions, chopped; 2 pkg. Ramen noodles, broken; 4 Tbsp. sesame seeds; 1 cup slivered almonds, toasted. Add dressing just before serving.

Carol Statz



# **CHOW MEIN SALAD**

4 cups shredded Chinese cabbage 1 4 oz. can sliced mushrooms, drained 1 Tbsp. chopped onion 1/2 cup mayonnaise 1 to 2 Tbsp. soy sauce 3/4 cup chow mein noodles

In large bowl combine mayonnaise and soy sauce. Add cabbage, onion and mushrooms. Toss lightly. Just before serving add chow mein noodles. Serve immediately.

Mrs. James J. Ripp

# COCONUT FRUIT SALAD

2 sm. cans mandarin oranges

- 2 sm. cans grated or chunk pineapple
- 2 (8 oz.) cartons cultured cream
- 1 pkg. bite-size marshmallows (2 cups)
- 1 pkg. flaked coconut (about 2 cups)

Drain oranges and pineapple. Combine all ingredients in a mixing bowl. Cover and place in refrigerator. Let stand 24 hours before serving.

Lilah Robson

#### CHRISTMAS SALAD (CRANBERRY)

1 lb. cranberries

1 3/4 cups water

Boil 5 min. Beat with rotary egg-beater to break up cranberries. Add 2 small pkgs. (or one large) cherry Jell-o and 1 1/2 cups sugar.

Set this mixture in a pan of cold water to cool and heat occasionally until it begins to thicken.

#### Add:

1 cup red grapes (remove seeds and chop) 1 cup chopped celery 1 can pineapple including juice

Pour in glass cake pan and place in refrigerator. After it is firm (next day) spread topping evenly over it.

# Topping:

1/2 pint cream

1 sm. pkg. cream cheese 1/2 pkg. small marshmallows

Place in bowl and put in refrigerator when the first part of salad is made. Beat topping the next day and place on Jell-o.

Joan Vos

**COLD POTATO SALAD** 

5 or 6 large potatoes, boiled with skins on 3 hard boiled eggs, chill both. 1 large onion, chopped fine 2 large dill pickles, chopped about 2 Tbsp. pickle juice (Go slow and taste.) 3 Tbsp. Miracle Whip 1 Tbsp. mustard or less salt and pepper to taste Make ahead — taste gets better as it stands.

Mrs. Robert Niesen

#### **COMBINED BEAN SALAD**

1 can green beans 1 can yellow beans 1 can kidney beans 1 onion sliced in rings 3/4 cup sugar 1 tsp. salt 1 tsp. pepper 2/3 cup white vinegar 1/3 cup salad oil Open cans of beans, rinse, and drain. Combine sugar, salt, pepper, vinegar and oil. Mix together with fork until sugar is dissolved. Pour over beans and onion rings. Put in refrigerator for 3 to 4 hours. Stir again. Refrigerate overnight.

Mrs. Florence Kuehn

#### COTTAGE CHEESE LIME JELLO

Put 17 large marshmallows in 1 cup hot water in top of double boiler, add 3 oz. lime Iell-o. Cool and add:

- 1 cup crushed pineapple (drained)
- 1 cup cottage cheese
- 1 cup walnuts
- 1 1/2 cups whipped cream
- (I use Cool Whip.)

Mix well and cool. Makes a nice mold.

Mrs. Melvin Morgan

#### **CRANBERRY FLUFF (24-HOUR SALAD)**

2 cups raw cranberries, ground 3 cups miniature marshmallows 3/4 cup sugar 2 cups diced unpared tart apples 1/2 cup seedless green grapes 1/2 cup broken walnuts 1/4 tsp. salt 1 cup heavy cream, whipped

Combine cranberries, marshmallows and

- sugar. Cover and chill overnight. Add
- apples, grapes, walnuts and salt. Fold in
- whipped cream. Makes 8-10 large servings.

(A nice salad for Christmas as the cranberries give it a lovely color.)

# Mrs. Ralph Arnold

# **CRANBERRY SALAD** 1 lb. cranberries 2 cups sugar 2 cups crushed pineapple, well drained 1/2 pint whipping cream, whipped 3/4 cup mini marshmallows Grind cranberries. Add sugar and pineapple. Fold in cream and marshmallows. Make one day in advance. Stir before serving.

Betty L. Greiber

# **CRYSTAL SALAD**

- 1 pkg. lime Jell-o 1 1/4 cups hot water
- 1/2 cup pineapple juice
- 1/2 cup whipping cream whipped
- 1 Tbsp. salad dressing
- 1/2 cup diced apples
- 1/2 cup diced pineapple
- 1/2 cup diced celery
- 6 marshmallows, cut fine

Dissolve Jell-o in hot water adding pineapple juice. When it begins to jell, fold in whipped cream. Combine rest of ingredients and fold in Jell-o mixture. Chill. Serves 10.

# Mrs. Ronald Paar

#### **CRANBERRY MALLOW SALAD**

2 cups (1/2 lb.) raw cranberries, ground 4 cups (1/2 lb.) miniature marshmallows 1/2 cup sugar 1/2 cup chopped nuts, optional 1/4 cup unpared, chopped apple, optional 1 cup whipped cream, whipped 1 8 oz. can drained, crushed pineapple Add marshmallows, sugar and pineapple to ground cranberries. Chill overnight. Add apple and nuts. Fold in whipped cream. Chill. Serves 10-12. Mrs. Gilbert Meffert Betty L. Greiber

# **CRANBERRY ORANGE MOLD SALAD**

2 pkgs. lemon Jell-o

1 pkg. frozen cranberry orange relish 1 small can crushed pineapple

1/2 cup chopped nutmeats

Drain pineapple and add juice to Jell-o so it makes 4 cups of liquid. Add frozen relish and nutmeats. Chill until set. Serves 10.

Mrs. Arthur Kuehn

# **CRANBERRY SALAD**

1 box raspberry Jell-o dissolved in 1 cup boiling water. Add 1 pkg. frozen cranberry relish and 1 cup applesauce. Mix this all together and let cool until firm.

Mrs. Marcel Schwab

#### **CREAMED BEAN SALAD**

1/2 cup sweet or sour cream juice of 1/2 lemon 1/4 cup sugar 3 green onions or 1 med. dry onion salt and pepper to taste

This is enough for 1 lb. of fresh beans or 1 can of canned beans. Cut canned beans small. Boil the fresh beans in a little salt water until tender.

Mrs. Dan Mever

# **CREAM CHEESE SALAD**

2 3-oz. pkg. cream cheese 1 cup powdered sugar whip together and fold in:

1 big can crushed pineapple, drained 1 big Cool Whip 1 cup nuts red and green cherries

Mix with cream cheese and powdered sugar.

Mary Kopp

# **CUCUMBER SALAD**

Peel cucumbers and slice on a cabbage cutter. Soak in cold water which has a little salt added

- 2 Tbsp. of sour cream (commercial)
- 1 Tbsp. Miracle Whip
- 1/2 Tbsp. sugar
- few drops of vinegar

Drain cucumbers, slice a little onion in and add mixture. Sprinkle with pepper. Enough for 2 small slicers.

# EASY FRUIT SALAD

2 cans seedless green grapes (drained) 3 cans mandarin oranges (drained) 1 to 2 cups miniature marshmallows 1/2 cup finely chopped walnuts 1 med. can pineapple tidbits (drained) 1 carton sour cream (1/2 pt.)

Mix the day before. Add chopped maraschino cherries for garnish before serving. Makes about 12 servings.

Mrs. Frank Keegan

# EASY FRUIT SALAD

1 lg. can fruit cocktail, drained (save juice) 1 pkg. instant vanilla pudding mix Use cocktail juice in place of milk in pudding

mix and add a little unflavored gelatin. Serve.

Mrs. Cyril Haag

# FROZEN CRANBERRY SALAD

1 can whole cranberry sauce 1/3 cup pecans 1 cup crushed drained pineapple

1 carton of sour cream

Mix all ingredients together. Put in freezer day before it is to be served. Remove from freezer a few minutes before serving.

Mrs. Richard Endres

# FROZEN PEPPERMINT - SALAD

Combine 1- #2 can crushed pineapple; 1 pkg. strawberry gelatin; 1/4 cup red cinnamon candies, 1-10 oz. pkg. miniature marshmallows. Mix well. Chill overnight. Next day beat 2 cups heavy cream. Fold whipped cream and 1/4 cup crushed soft butter mints into pineapple mixture. Chill until serving time or may be frozen for several days. Makes one very large salad or two smaller.

I especially use this around the Xmas holidays, as it has a pretty pink appearance.

Mrs. Marshall Kuhnly

# FROSTED FRUIT SALAD

Dissolve: 1 box lemon gelatin (3 oz.) 1 box orange gelatin (3 oz.) 2 cups hot water Add: 1 1/2 cups cold water juice of 1 lemon

Chill until slightly thick, then add:

- 1 #2 can drained pineapple 2 diced bananas
- 1 cup marshmallow bits (optional)
- Pour in pan and chill.
- Frosting:
- Mix and cook until thick:
- 2 Tbsp. flour
- 1/2 cup sugar
- 1 egg, slightly beaten
- 1 cup pineapple juice
- Add:
- 2 Tbsp. butter
- · Let stand until cool.
- Add: .

1 pkg. Dream Whip or other topping mix prepared according to directions on package. Spread on gelatin. Top with chopped nuts.

Mrs. Arloween Oyan

# FROSTED SALAD

- 1 pkg. (6 oz.) lemon Jell-o
- 2 cups boiling water
- 2 cups clear carbonated beverage (50-50)
- 1 20-oz. crushed pineapple
- 1 cup miniature marshmallows
- 2 lg. bananas sliced
- Whipped cream topping:
- 1/2 cup sugar
- 2 Tbsp. flour
- 1 cup pineapple juice
- 1 egg beaten 2 Tbsp. butter
- 1 cup cream whipped
- 1/4 cup shredded American cheese

3 Tbsp. grated Parmesan cheese

Dissolve Jell-o in boiling water. Stir in carbonated beverage. Chill until partly set. Drain pineapple saving juice for topping. Fold pineapple, marshmallows and bananas into Jell-o. Pour in 9x13 pan. Chill until firm. Add topping. Chill overnight.

# Topping instructions:

Mix sugar, flour, pineapple juice, and beaten egg. Cook until thickened. Add butter. Cool and fold into the whipped cream. Add cheeses on top of whipped cream.

Cathy Dohm



#### FROZEN FRUIT SALAD

1 pkg. Jell-o (strawberry, lemon, or
orange pineapple)
dash of salt
1 cup boiling water
1 can fruit cocktail (1 lb. size)
1/4 cup lemon juice
1/3 cup mayonnaise
1 cup whipping cream or 2 cups sour cream
1 medium banana
1/4 cup chopped nuts
Dissolve Jell-o and salt in boiling water.

Drain fruit and measure syrup. Add water to syrup to make 1/2 cup. Stir into gelatin with lemon juice. Blend in mayonnaise. Chill until thick. Whip cream, fold in drained fruit cocktail, banana and nuts. Fold into gelatin mixture. Pour into two freezer trays or a bread pan. Freeze until firm - 3 to 4 hours. Makes 8 servings.

Mrs. Charles Greiber

# FRUIT SALAD

small box Jell-o
 can (20 oz.) pineapple tidbits (drained)
 can (20 oz.) fruit cocktail (drained)
 large Cool Whip
 cup maraschino cherries
 cup nuts (optional)
 bananas sliced (optional)

Mix Jell-o as directed on box; let set in  $9 \times 12$  cake pan until stiff. Cut Jell-o up and down and across with spatula and fold into large bowl. Combine other ingredients and stir in Cool Whip gently.

Mrs. Dave Statz

# FROZEN FRUIT SALAD

2 No. 2 1/2 cans fruit cocktail
2 tsp. unflavored gelatin
4 Tbsp. lemon juice
2 3 oz. pkg. cream cheese
1/2 cup mayonnaise
dash salt
1 cup whipping cream, chilled
1 cup sugar
1 cup chopped nuts
Drain fruit cocktail. Soften gelatin in lemon juice, then dissolve over hot water. Blend

juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts and fruit cocktail. Pour in bread tin that has been lined with wax paper. Freeze until firm approximately 6 hours. Turn out on platter, remove wax paper and cut in slices.

- Note: Let salad stand at room temperature for a few minutes just before serving. The
- flavor and texture are so much better.

Mrs. Herbert Statz

# FRUIT TAPIOCA SALAD

- pkg. vanilla tapioca pudding
   pkg. orange tapioca pudding
   cups fruit juice
   Cook these three ingredients until thick and
- cool, using the juices from the following fruits:
- 2 cans mandarin oranges
- 2 cans pineapple tidbits
- 1 large can fruit cocktail
- 1/2 jar maraschino cherries
- · 2-4 bananas
- Fold these fruits into the tapioca mixture and chill.

#### Mary Ann Fleiner

#### FRUIT SALAD

- 2 cans mandarin oranges, drained
- 2 cans green grapes, drained
- 1 can pineapple tidbits, drained
- 1 1/2 cups miniature marshmallows
- 1 carton sour cream
- Mix ingredients and chill overnight.

Mrs. Phillip Breunig

#### **GOLDEN SALAD**

- 2 sm. cans mandarin oranges
- 2 lg. cans pineapple tidbits
- 1 pkg. vanilla pudding, regular
- 1 pkg. tapioca pudding, regular
- orange juice, banana, coconut (optional)

Drain fruit, save juices, add orange juice to fruit juices to equal 3 cups of liquid. Combine in saucepan with puddings. Bring to full boil stirring until thickened. Combine with fruit and chill. Before serving, add 2 to 4 bananas and coconut, if desired.

> The Indermuehle Family -Julianne Indermuehle

#### **GREEN SALAD MOLD**

- 2 3-oz. cream cheese (room temp.)
- 1 large box of lime Jell-o
- 2 cups hot water
- 1 pint whipping cream
- 2 cups crushed pineapple (drained) nuts (amount desired)
- Dissolve Jell-o with water, fold in cream cheese, let set until firm. When set, beat in whipping cream and pineapple. Add nuts. Let set until ready to serve.

Mrs. Robert M. Ziegler

# "GERMAN POTATO SALAD"

- 18 small potatoes
- 3 slices bacon-cut in cubes
- 1 rounded Tbsp. flour
- 1 Tbsp. butter
- 1/4 cup vinegar
- 3/4 cup water
- · 1/4 cup sugar
- · 1 Tbsp. salt
- 1/2 tsp. pepper
- 1 small onion
- Cook potatoes until soft. Peel and slice.
- Add sliced onion. Fry bacon until golden
- brown. Remove from pan. To the bacon
- fat, add the butter and flour. Stir and add
- vinegar, water, sugar, salt and pepper. Let it
- come to a boil and pour over potatoes.
- · Sprinkle bacon cubes on top of salad.

Lou Farber

# **GLAMOROUS FRUIT CUP OR DESSERT**

- Undiluted frozen limeade.
- Fresh fruit, such as watermelon and
- cantaloupe balls, fresh pineapple wedges,
- fresh peach slices, and banana slices.
- Pour the thawed undiluted frozen limeade
- Tour the mawed undificted frozen inneade
- · concentrate over fruit in bowl. Let stand,
- covered, for a couple of hours in refrigerator. Spoon into chilled sherbet cups. Top with sprig of mint. Serve.

#### Mary Ann Bohne

#### **GREEK SALAD**

- 1 Tbsp. Mazola oil
- 2 Tbsp. lemon juice
- 1 Tbsp. sugar
- salt & pepper
  - (It takes a little more than other salads.)
- Put this on 1/2 head lettuce, 2 tomatoes,
- 1/4 green pepper, 1/2 onion sliced lengthwise.

#### MACARONI FRUIT SALAD

 pkg. (8 oz.) ring macaroni (Boil and cool well.)
 med. size can crushed pineapple
 med. size can fruit cocktail
 med. size can mandarin oranges

Drain juice from all three cans of fruit. Combine it with 2 beaten eggs, 1 Tbsp. flour and 1/2 cup sugar. Heat to boiling point and add 1 box lemon Jell-o, and cool. Add the macaroni, pineapple, fruit cocktail, oranges, and 1 1/2 cup miniature marshmallows. Add 1/2 pint whipped cream or 1 pkg. dream whip. Makes a big batch.

> Mrs. Richard Schmitz (via Shirley Fehrman, former Waunakee school teacher)

# HAWAIIAN SALAD

carton sour cream
 can mandarin oranges drained well
 cup crushed pineapple, drained
 cup coconut
 cup miniature marshmallows

Mix well and chill. So easy.

Mrs. Kenneth Roessler

# HERRING AND POTATO SALAD

4 medium sized cooked potatoes 1 cup pickled herring 1 medium sized onion 1 large dill pickle

1 Tbsp. pimento

salt and pepper to taste

Dice potatoes, herring, onion, dill pickle and pimento. Toss together with 3/4 cup sour cream that has been thinned with a little of the herring juice. Chill before serving.

Ruth Barth

# **HOT POTATO SALAD**

3 lb. potatoes - cooked and diced
1/2 lb. bacon (cut fine and browned)
4 Tbsp. flour
2 tsp. salt
3/4 cup vinegar
2 cups water
4 Tbsp. minced onion

Fry bacon, add flour, sugar, salt, vinegar, water. Cook until thick. Add onion. Mix well with potatoes. Bake in roaster for 1/2 hr. at 350°.

#### **ITALIAN TORTELLINI SALAD**

 7-oz. pkg. cheese-filled spinach tortellini
 8 oz. provolone cheese or mozzarella cheese, cubed (2 cups)

- 1 sm. tomato, coarsely chopped 1/2 of a small green pepper, cut into
- thin strips (1/4 cup)
- 1/2 cup sliced pitted ripe olives, drained
- 4 green onions, sliced (1/4 cup)
- 1/2 cup Italian salad dressing
- 1/4 cup grated parmesan cheese

Cook tortellini according to package directions. Drain in colander. Place colander in a large bowl of ice-cold water. Let stand for 5 minutes. Drain well.

Transfer chilled tortellini to a serving bowl. Add cubed provolone or mozzarella cheese, tomato, pepper strips, olives, and green onions. Pour dressing over tortellini mixture. Toss gently to coat. Add Parmesan cheese and toss lightly. Makes 5 or 6 servings.

Lori Haag

# JO'S MACARONI SALAD

2 7-oz. pkg. macaroni cooked, drained and cooled
2 cups diced tomatoes
1 cup chopped onions
2 cups chopped dill pickles
1 can #3 peas or cooked frozen peas
6-12 boiled eggs, sliced
1/4 cup green pepper
1 lb. American or cheddar cheese, cubed
Mix in a big container with mayonnaise and Lawry's seasoning salt to cover mixture well.

Lawry's seasoning salt to cover mixture well. Tuna or chicken cubed may be added if desired.

Jean Virnig

# **KIDNEY BEAN SALAD**

2 cans kidney beans, drained and washed
1 cup finely chopped celery
1 medium onion
1 green pepper
3 Tbsp. mayonnaise
1-2 tsp. horseradish
Mix. Let set overnight.

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Jean Virnig

# LEMONADE SALAD

- 1 sm. (3 oz.) pkg. lemon Jell-o 1/3 cup sugar
- 1 cup boiling water
- 1 6-oz. can frozen lemonade, thawed
- 1 8-oz. container whipped topping
- 1 sm. can mandarin oranges

Blend gelatin and sugar and add boiling water. Stir in thawed lemonade. Chill until jelly-like. Fold in whipped topping. Place in pretty bowl. Refrigerate at least 4 hours. Drain oranges well and arrange nicely on top of salad. Other fruits may be used for topping. 6-8 servings.

Lorraine French

# LIME PARTY SALAD

- 1 pkg. lemon Jell-o
- 1 pkg. lime Jell-o
- 2 cups hot water
- 1 cup cottage cheese
- · 1 cup mayonnaise
- 1/2 cup nuts
- 1 No. 2 can crushed pineapple
- 1 large can evaporated milk

Dissolve Jell-o in hot water. Cool. Add other ingredients, mixing well. This makes a very attractive salad if one package of red Jell-o is put on top after salad is set.

Mrs. Herbert Statz

# LIME SALAD

Dissolve one package lime Jell-o in one cup boiling water. Add one small can pineapple (crushed). Chill until syrupy. Soften one 3 oz. package cream cheese. Beat into chilled Jell-o mixture. Fold in one cup whipped cream.

> Mrs. Joe Dorn Mrs. Louis Theis

# MACARONI AND CHEESE SALAD

- 6 oz. shell macaroni (about 1 1/2 cups)
- 1 cup sliced celery
- 1 cup shredded carrots
- 1/4 cup chopped onion
- 1 can condensed cheddar cheese soup
- 1/4 cup cooking oil
- 2 Tbsp. vinegar
- 1 tsp. sugar
- 1 tsp. prepared mustard
- 1 tsp. Worcestershire sauce
- 1/2 tsp. salt dash pepper



Cook macaroni according to package directions; drain and cool. Combine macaroni, celery, carrot, and onion. In small mixer bowl, combine condensed cheese soup, oil, vinegar, sugar, mustard, Worcestershire sauce, salt, and pepper; beat till well blended. Spoon atop macaroni mixture; mix well. Chill several hours. Makes 4 to 6 servings,

Mrs. Robert Walter, Jr.

# MACARONI SALAD

Cook 1 pkg. of Creamettes macaroni, let cool, put in refrigerator.

Cut up ingredients below:

8 slices American cheese, cut in little squares 1 red pepper

- 1 green pepper, all chopped fine
- 1 cup celery, chopped fine
- 1 cup chicken or turkey
- 1 can button shrimp

Dressing: 1 cup heavy cream 1 pt. salad dressing

Combine macaroni and dry ingredients and add the dressing.

Mrs. Robert Endres

# MACARONI SALAD

1 7-oz. can tuna (ham or chicken)
 1 7-oz. can sweet peas, drained
 3/4 cup mild cheese, diced
 2 Tbsp. minced green pepper
 1 Tbsp. diced pimento
 2 cups macaroni (cooked & cooled)
 *Mix:* 1/2 cup mayonnaise
 1/2 cup sour cream
 1/2 tsp. celery seed
 1/2 tsp. onion salt
 Mix with above ingredients.

Mrs. Eleanor Kruchten

# MICROWAVE FRUIT SALAD

 sm. pkg. reg. vanilla pudding
 lg. can chunk pineapple (reserve 1 cup juice)
 can mandarin oranges, drained
 maraschino cherries, cut in half
 med. bananas sliced Whip pineapple juice and pudding. Put in microwave 2 1/2 to 3 1/2 min. High or until boils and becomes clear. Cool for 1/2 hour in refrig. Add drained fruit.

Lynette Byrnes

# NAPPA CABBAGE SALAD

NAPPA CABBAGE SALAD
1 large head Nappa cabbage 1 cup shredded red cabbage 4 green onions
<ol> <li>pkg. Ramen noodles (desired seasoning)</li> <li>cup slivered almonds</li> <li>Tbsp. olive oil</li> <li>Tbsp. margarine</li> </ol>
1/3 cup sunflower seeds
Chop first three ingredients and set aside. Heat olive oil and margarine in nonstick fry pan until margarine is melted. Brown Ramen noodles and almonds in oils. Drain. Add noodle seasoning and sunflower seeds and set aside.
Salad Dressing: 1/4 cup olive oil
1 1/2 Tbsp. soy sauce 1/4 cup white wine vinegar 1/4 cup sugar 1/4 tsp. salt
Blend with wire whisk all dressing ingredients.
Thoroughly mix cabbage, noodle mixture and dressing just before serving. Leftovers are great!
Margie Blau
A half a banana braced in the center of a pineapple slice was topped with a daub of mayonnaise and a maraschino cherry and labeled a "Candle Salad".
ORANGE PARTY SALAD
<ul> <li>2 pkgs. orange gelatin</li> <li>1 pkg. lemon gelatin</li> <li>3 1/2 cups boiling water</li> <li>1 can (20 oz.) crushed pineapple and juice</li> <li>1 cup of cream (whipped)</li> <li>1/2 cup of mayonnaise</li> </ul>
Dissolve gelatin, in water. Add pineapple and chill till partially set. Fold in cream and

and chill till partially set. Fold in cream and mayonnaise. Chill in large bowl or individual molds or large flat pan if you want to cut in squares. This makes a large salad.

Mrs. Dick Marty

# ORANGE-PINEAPPLE SALAD

- 1 pkg. unflavored gelatin
- 1/4 cup cold water
- 1 cup orange juice
- 1 cup crushed pineapple in its own juice
- 2 Tbsp. sugar or 3 pkgs. Equal
- 5 maraschino cherries, drained and halved
- Sprinkle gelatin in water in 4 cup glass measuring cup. Let stand 3 minutes to
- soften. Microwave 30 seconds to dissolve gelatin. Add orange juice. Add pineapple including some of its own juice. Stir in sugar.
- Arrange cherries in a design in Jell-o mold.
- Spoon some gelatin mixture on cherries and
- chill about 15 minutes until cherries are firmly held in place. Pour in remaining gelatin and chill until set.

Peg Faludi

#### **OVERNITE MACARONI FRUIT SALAD**

- 2 cups cooked shell macaroni, cooled. While this is cooling, mix together:
  - while this is cooling, this to
- 1 cup sugar
- 2 Tbsp. cornstarch (in saucepan)
- Add 2 well beaten eggs.
- Add juice from a large can pineapple (tidbit or chunk pineapple).

Cook this until it custards (thickens). Cool and then thin with 1/2 pt. whipped cream. In large bowl, put macaroni, pineapple, 1 lb. miniature marshmallows, 3 oranges, cut up. Toss all together with the custard. Cover

- and place in refrigerator overnite.
- P.S. Fruit cocktail or other fruits (green grapes, cherries, etc.) may be added if desired. Also bananas may be added just before serving.
- Serves 12 18.

Mrs. Doris Krinke

# PINEAPPLE SALAD

- 1 No. 2 can chunk pineapple
- 3 Tbsp. sugar
- 3 Tbsp. flour
- 2 eggs
- 1 Tbsp. butter

Drain juice from pineapple and add to sugar and flour mixture. Beat eggs. Add eggs and butter to juice. Cook until thickened. When cool, add pineapple, 1 cup miniature marshmallows, 1/2 cup chopped nuts and 3 bananas.

Dorothy Lange

#### PARADISE SALAD

1 pkg. lemon gelatin

- 1 1/2 cups boiling water
- 1 No. 2 can crushed pineapple (drained) 1 lb. fine grained cottage cheese
- 16 diced marshmallows
- 1/2 cup mayonnaise
- 1/2 pt. cream, whipped
- 1/2 pt. cream, winpped

Dissolve gelatin in hot water and cool (don't harden). Add pineapple, marshmallows, cottage cheese, mayonnaise, whipped cream to cooled Jell-o mixture. Sprinkle with a few chopped cherries. Place in refrigerator to chill. This makes enough to fill a 12 by 12 inch pan, 1 1/2 inches deep. Cut in squares and serve on lettuce.

Mrs. Robert Walter, Jr.

# PINK SALAD

box strawberry Jell-o
 cup hot water
 small can crushed pineapple
 cup miniature marshmallows
 1/4 cup chopped nuts
 1/2 pint whipping cream, whipped

Dissolve Jell-o with hot water, add pineapple and juice. When it starts to set, add marshmallows and nuts. Fold in whipped cream.

Martha Keller

# POPPY SEED WALDORF SALAD

2 20-oz. cans chunk pineapple, drained
2 apples, 1 red, 1 green, diced
1 cup green grapes, sliced
3 kiwi, peeled and sliced
1/3 cup lemon yogurt
1 cup celery, sliced
1/4 cup poppy seed
1/2 cup mayonnaise
1 Tbsp. honey
In large bowl, gently toss together celery,

pineapple, apples, grapes and kiwi. In small bowl, stir together poppyseed, mayonnaise, yogurt and honey. Fold gently onto fruit mixture. Cover and chill 2 to 24 hours. Makes 6-8 servings.

Emily Landphier

# POTATO SALAD

- 8 cups sliced or diced cooked potatoes 1 cup Miracle Whip
- 3 Tbsp. sugar
- 1/3 cup milk
- 1 tsp. prepared mustard
- 1/4 tsp. salt
- 1 Tbsp. vinegar
- · 3 hard boiled eggs
- 1/8 tsp. paprika

Sprinkle a little salt over the potatoes.

- Mix all other ingredients together and add
- to peeled potatoes. Mix well. Slice hardboiled eggs and put on top. Sprinkle lightly
- with paprika.

Bernadine Ballweg

# QUICK FRUIT SALAD

large can of mixed fruit cocktail
 1/2 cups small marshmallows
 cup prepared sour cream
 tup shredded coconut
 Drain mixed fruit cocktail. Combine with remaining ingredients. Chill and serve.

Norene Streicher

# ORANGE SALAD

1 pkg. lemon Jell-o - 3 oz. 1 pkg. orange Jell-o - 3 oz.

Dissolve in 3 cups hot water and add 1 - 6 oz. can frozen orange juice. When it begins to thicken, add 1 small can crushed pineapple and 1 can mandarin orange sections.

Mrs. Henry Acker

# RASPBERRY JELL-O SALAD

2 sm. (3 oz.) pkgs. raspberry Jell-o
2 cups water to dissolve
8 oz. 7 Up or gingerale
1 (20 oz.) can crushed pineapple
1 (16 oz.) pkg. frozen raspberries
Make Jell-o. Add 7 Up, pineapple and raspberries. Chill until firm.

Marv and Jane Ripp

#### **RASPBERRY MOLDED SALAD**

- 1 small pkg. raspberry Jell-o
- 10 oz. pkg. frozen raspberries (drained)

1 3/4 cup liquid (pineapple, raspberry juice, and water)

Heat 1 cup liquid and mix with Jell-o. Add raspberries and remaining liquid. Pour into mold and chill.

- 2 3-oz. pkg. cream cheese
- <sup>1</sup> 1 pkg. dream whip
- · 1/2 cup powdered sugar
- 1/4 cup cold water
- 1 packet plain gelatin
- 1/2 cup nuts
- 1 can crushed pineapple (drained)

Mix water and gelatin. Prepare dream whip according to package directions. Add sugar, gelatin mixture, and cream cheese. Fold in nuts and crushed pineapple. Pour into mold and return to refrigerator to chill thoroughly.

Mrs. Nancy Vanderploeg

# **RAW SPINICH SALAD**

- 2# fresh spinach (take off stems) tear in pieces
- 4 hard cooked eggs (sliced)
- 1/2 cup finely chopped celery
- 1/3 cup finely chopped onions
- 1/2 cup cubed or grated cheddar cheese
- 1 tsp. salt
- 1/4 tsp. tabasco sauce
- 2 tsp. vinegar
- 1/2 cup mayonnaise 1 Tbsp. horseradish
- 1/2 cup chopped fried bacon pieces
- 2 tsp. sugar
- 1/2 to 1 tsp. celery seed
- 1 1/2 tsp. dry mustard

Mix all ingredients before pouring over the spinach pieces and toss. Croutons can be added on top.

Betty L. Greiber

# QUICKIE FRUIT SALAD

Peel 3 apples and slice very fine. Sprinkle with sugar. Add 1 can crushed pineapple, juice too, some miniature marshmallows, and raisins if desired. 1/3 of this recipe is enough for four.

Mrs. Joe Kopp Jr.



#### **ROMAINE LETTUCE SALAD**

3 slices of toast 1/2 stick of butter 1 Tbsp. sesame seeds romaine lettuce

Dressing:

2 Tbsp. salad oil 1 Tbsp. wine vinegar

1 tsp. accent

1/2 tsp. Lawry's seasoned salt

Cut toast into small cubes. Fry until crisp in 1/2 stick of butter and 1 Tbsp. sesame seeds. Let stand to cool.

Wash and cut lettuce to bite size. Dry between towel and place in refrigerator. Make dressing, toss all together, and serve.

Mrs. Ray Becker

#### SALAD

1 1
1 can string beans
(Drain well all canned vegetables.)
2 cans peas
1 small can asparagus (may be omitted)
6 radishes (sliced)
3 to 6 celery stalks (hearts)
1/2 head small cabbage
1 small onion (chopped)
1/4 lb. American cheese (diced)
5 carrots (boiled) or small can diced carrots
4 boiled eggs
1 cucumber (sliced or diced)
3 to 4 ripe tomatoes (quartered)
Dressing:
1 cup Miracle Whip
1 Tbsp. salt

1 Tbsp. salt 1/4 cup vinegar 1 cup sugar

Mix just before serving. Makes a large bowl.

Mrs. Ronald Paar

# RASPBERRY DELIGHT SALAD

pkg. raspberry Jell-o
 cup hot water
 cup vanilla ice cream
 Tbsp. orange juice
 9-oz can crushed pineapple
 medium banana, sliced
 1/2 cup chopped pecans
 Dissolve Jell-o in hot water. Mix in ice cream and orange juice until blended. C

cream and orange juice until blended. Chill until partially set. Add banana and nuts. Pour into 1 qt. mold and chill until set.

Mrs. Marilyn Meffert

# 24-HOUR SALAD

1 Ho off billing
2 large cans fruit cocktail 1 pkg. small marshmallows 2 small pkgs. cream cheese 1/2 pt. whipping cream
Add 2 or 3 bananas the next day.
Mrs. Math Hellenbrand
and the second second second second
SALAD FOR A CROWD
2 cans pineapple tidbits 2 cans pears 6 bananas 1 can peach pie filling marshmallows (optional) cherries (for color)
Drain canned fruit and cut into pieces. Add other ingredients. Fold in pie filling last. May be used immediately or if the bananas are left out refrigerate over night.
Virginia Adler

# SAUERKRAUT SALAD

2 cans sauerkraut	
1 cup celery, chopped	
1 cup onion, chopped	
pimento for color and green pepper	
as one wishes	
1 1/2 cups sugar	
1/2 cup vinegar	
1/2 cup oil	
Mix all together. Will keep in refrigera	ator
long time.	

Mrs. Norbert Buechner

# 1 - No. 2 1/2 can sauerkraut washed and drained 5 times 1 cup diced celery 1 green pepper sliced in rings 1 large onion sliced in rings Make a syrup of the following: 1 1/2 cups sugar 2/3 cup vinegar Boil 2 minutes and cool slightly. Pour over vegetables and keep two weeks in refrigerator. *Mrs. Barb Dresen*

SAUERKRAUT SALAD

# SAUERKRAUT SALAD

- 1 large can kraut
- 1 cup shredded carrots
- 1 large diced onion
- 1 cup chopped celery
- 1 large diced green pepper
- 1 small jar pimento, cut fine

Drain kraut and cut through it several times.

- Mix all vegetables together. Bring to a boil
- the following hot sauce and pour over them:
- 1/2 cup vegetable oil
- 1/2 cup vinegar
- 1 cup sugar

Cover and store in refrigerator until needed.

#### Mary Ann Fleiner

# SAUERKRAUT SALAD

1 lb. or 1 No. 2 1/2 can sauerkraut
 1 med. onion, sliced very thin
 1 med. green pepper, diced
 2 Tbsp. diced pimentos
 Drain kraut and squeeze out all juice.

Mix above ingredients.

- Dressing:
- · 3/4 cup water
- 2/3 cup vinegar
- 1 1/4 cups sugar

Heat ingredients together until sugar is dissolved. Add 3/4 cup oil to above and pour dressing over kraut mixture. Let stand in refrigerator overnight. Will keep for a couple weeks.

Mrs. Robert Zellner

# SAUERKRAUT SALAD

- 1 can sauerkraut drained
- 1 med. onion, chopped

celery, same as onion

- 1 small can stuffed olives sliced
- 1 green pepper chopped

Boil until clear 2/3 cup water and 2/3 cup sugar. Chill. Add to above ingredients and refrigerate for at least 12 hrs.

Mrs. Lois McMillen

# SEAFOOD SALAD

1 can (6 1/2 oz.) crabmeat 2 cans (4 1/2 oz.) med. shrimp 1 can (8 oz.) sliced water chestnuts

1 can (4 1/2 oz.) sliced mushrooms

Drain all the above ingredients.

- 2 cups chopped celery
- 1 sm. onion chopped
- 1 pkg. (2 1/2 oz.) sliced almonds
- 4 hard cooked eggs, sliced
- 1 pt. Hellmanns mayonnaise
- 1 tsp. salt

Add to drained ingredients. Toss carefully. Refrigerate 2-3 hours. Serve on a lettuce leaf.

Node Schmitz

# 7-LAYER SALAD

Layer bottom of 9x13 pan with lettuce. Dice 1 cup celery and 3/4 cup onion real small to make next layer.

Mix together 2 cups mayonnaise and enough milk to make a nice sauce and put all of the sauce as next layer.

Make next layer of more lettuce.

Next layer: Bacos, 3/4 cup (optional but very good)

Next layer: 1 can peas, drained.

Final layer: Sprinkle with grated cheese.

Mrs. Bernadine Ballweg

#### SHRIMP SALAD

2 cans shrimp drained 6 hard boiled eggs, cut up 2 cups tiny spaghetti, boiled & cooled salt and pepper to taste 3 stalks celery, cut in small pieces 1/2 head lettuce, cut in small pieces 1/2 cup salad dressing, thinned with milk 1 medium onion chopped fine

Combine all ingredients and chill. Serve cold.

Mrs. Paul Meinholz

# SPAGHETTI SALAD

1 lb. cooked spaghetti

1 large bottle Italian dressing (green label) 2 Tbsp. McCormick Salad Supreme seasoning cucumbers, carrots, tomatoes, onions, green peppers, and whatever. Parmesan cheese can also be added.

Sera Statz

# STRAWBERRY SOUR CREAM JELL-O MOLD

- 2 (3 oz.) pkg. strawberry flavored gelatin 2 cups boiling water
- 1 (16 oz.) pkg. frozen strawberries, slightly thawed
- 1 (20 oz.) can crushed pineapple, drained
- 2 ripe bananas, mashed
- 8 oz. sour cream
- 1 cup chopped pecans (optional)

Add reserved pineapple juice and water to measure 2 cups. Bring to a boil. Add to gelatin, stir to dissolve. Stir in strawberries, pineapple and bananas. Pour 1/2 mixture in a mold. Let layer begin to jell but not quite set. Spread sour cream over gelatin in mold. Add remaining gelatin mixture and refrigerate until set.

Increase Jell-o to 3 boxes and boiling water to 2 1/2 cups and this could be made in a 9x13 pan.

Doris M. Ripp Emily Landphier

# TAFFY APPLE SALAD

- 1 8-oz. crushed pineapple (not drained)
- 2 Tbsp. apple cider vinegar
- 1/2 cup sugar
- 1 egg beaten
- 1 Tbsp. flour
- Cook all together till thick. Refrigerate overnight.
- 4-6 apples peeled or unpeeled1 cup cocktail peanuts (be generous)1 med. (8 oz.) container Cool Whip

Mix 3/4 cup peanuts with apples and stir into refrigerated ingredients. Sprinkle remainder of peanuts on top.

Dorothy Scheer

# TAPIOCA SALAD OR DESSERT

1 pkg. vanilla pudding 1 pkg. orange tapioca pudding 1 can chunk pineapple 2 cans Mandarin oranges

Drain the fruit and take the liquid which should equal 3 cups. Then add to pudding mixes, make like pudding, let cool, stir in fruit. If desired, whipped cream can be folded in.

> Mrs. Vincent A. Endres Julianne Indermuehle

# SPRING TIME SALAD

- 1 pkg. strawberry Jell-o
- 1 cup hot water
- 1 cup miniature marshmallows
- 1 pkg (10 oz.) frozen strawberries
- 1 carton whipping cream
- 1 lb. fruit cocktail, drained

Dissolve Jell-o in hot water, add marshmallows and stir until dissolved. Stir in strawberries. In large chilled bowl, whip cream and fold in Jell-o mixture. Pour into mold and chill.

Mrs. James J. Ripp

#### SPINACH SALAD

- 1 lb. fresh spinach
- 1/2 lb. bacon
- 1/2 cup vinegar
- 1/2 cup sugar
- . 1 egg
  - 3 or 4 small green onions
  - 1 hard-boiled egg
- · parmesan cheese

Soak spinach in cold water for several hours. Clean off stems and tear in bite-size pieces. Drain spinach and put between paper toweling to absorb moisture. Refrigerate several hours or overnight.

# Dressing:

Fry 1/2 lb. bacon till crisp (diced). Drain on paper toweling. Take 2 Tbsp. bacon grease and add 1/2 cup sugar and 1/2 cup vinegar. Let cool. Then add 1 beaten egg and cook till thick in double boiler. Place spinach in salad bowl, add green onions, crisp bacon bits, and salad dressing. Mix well. On top put white of egg, then grate yolk over that. Lastly, add Parmesan cheese.

Mrs. Gerald Raemisch

# STRAWBERRY - PINEAPPLE MOLDED SALAD

2 - 3 oz. pkg. strawberry Jell-o
2 - 10 oz. pkg. frozen strawberries
1 can (13 1/2 oz.) crushed pineapple
1 pt. sour cream

Drain pineapple and add enough water to juice to make 2 cups of liquid. Heat to boiling and dissolve Jell-o. Add strawberries (these will thaw in the hot liquid), then pineapple. Put half in a 2 qt. ring mold and refrigerate until set. Spread the sour cream on this portion and cover with the other half of the strawberry pineapple mixture (which should be partially set up). When completely set, unmold

- on lettuce leaves. Mayonnaise is optional.
  - Mrs. Patrick Statz



Pour into mold or dish and refrigerate. This

**TEXAS COLESLAW** 

1 medium green pepper, finely chopped

1 medium cabbage, shredded

1 large onion, finely chopped

Mrs. Selma Curran

salad can be prepared ahead of time and

frozen, but allow several hours to thaw.

SPRINGTIME SALAD 1 pkg. lime gelatin 1 pkg. 3 oz. cream cheese 1 mashed banana 1 cup whipped cream 1 small can crushed pineapple 1/2 cup maraschino cherries 1/2 cup chopped nuts 10 cut up marshmallows Prepare gelatin as directed. Chill until slightly thickened. Beat cream cheese and banana together and fold into gelatin. Fold in whipped cream, drained pineapple, nuts, and halved cherries and marshmallows. Pour into a 9x13 pan. Chill until firm.

#### SUNSHINE SALAD

1 small pkg lemon Jell-o dissolved in 1 cup boiling water.

Cut up 12 large marshmallows and put into hot Jell-o, stir well. Add 2 stalks celery cut real fine and 1/2 of No. 2 can crushed pineapple and 3 carrots, grated, to cooled Jell-o mix.

# Mix:

1/2 cup salad dressing 1/2 pt whipping cream whipped 1 cup cottage cheese Add nuts if desired.

Add this mixture to the Jell-o mixture and mix thoroughly. Place in your favorite Jell-o mold and chill several hours. Then unmold and serve on lettuce leaves. This may be fixed a day ahead of time.

Dolores Kernz

#### SWEETHEART SALAD

1 No. 2 can crushed pineapple (Do not strain.) 1/2 cup sugar 2 Tbsp. lemon juice 2 Tbsp. maraschino cherry juice 1 1/2 Tbsp. Knox gelatin 6 oz. pkg. cream cheese 20 maraschino cherries cut fine 1/2 pt. whipping cream Heat pineapple with sugar until dissolved. Add gelatin and stir until dissolved. Add lemon juice and cool. Soften cream cheese with cherry juice. Add cherries. Mix with pineapple base. Chill until slightly thickened.

Whip cream and blend with above mixture.

1/2 cup salad oil 1/2 cup vinegar 1/2 cup sugar 1 tsp. salt 1/2 tsp. dry mustard Kay Jelen

2 Tbsp. chopped parsley

1/4 tsp. pepper

1 carrot, grated

1. Day before, put cabbage, green pepper, onion and carrot in mixing bowl; toss lightly.

2. In another bowl combine remaining ingredients. Beat until smooth and blended.

3. Pour dressing over vegetables; toss lightly. Cover; refrigerate overnight. Serves 6.

Lou Farber

# THREE BEAN SALAD

1 #2 can cut green beans 1 #2 can cut yellow beans 1 #2 can kidney beans 1/2 cup minced onion 1/2 cup green pepper Drain juice from beans. Combine with dressing. Refrigerate several hours. Drain excess dressing off before serving. Dressing: 1/2 cup salad oil 1/2 cup cider vinegar 3/4 cup sugar 1/2 tsp. salt 1/2 tsp. pepper Mix all ingredients well.

Erma Frederickson

#### **TUNA-LIME RING**

2 3-oz. pkg. lime gelatin 2 cups boiling water 2 cups cold water 1 cup dairy sour cream 2 7-oz. cans tuna, drained

1/2 cup chopped celery

1/4 cup chopped canned, pimento

1 Tbsp. dehydrated minced onion

3 Tbsp. vinegar

cucumber slices

parsley

Dissolve gelatin in boiling water. Add cold water, chill until slightly thickened. Beat in sour cream until smooth. Turn into an 8

inch ring mold. Chill until firm. Combine

tuna, celery, pimento, onion, and vinegar.

Mix well. Unmold lime ring onto serving

- platter. Fill center with tuna mixture.
- Garnish with cucumber and parsley.
- Yields: 6 servings.

#### Mrs. Clarence Lovick

#### UNDER-THE-SEA SALAD

1 pkg. lemon Jell-o 1 pkg. lime Jell-o 1 small can crushed pineapple

1/2 cup coconut

1/2 doz. quartered marshmallows

1/2 pt. dairy sour cream

Dissolve Jell-o and chill. When partly set, add other ingredients.

Mrs. Bernadette Diericks

#### **TANGERINE SALAD**

2 pkgs. orange Jell-o

2 cups boiling water

- 1 cup crushed pineapple, strained
- 1 cup mandarin oranges

Mix together.

Note: At end, add 1 pint orange sherbet.

Mrs. Keith Hohlstein

# WATERGATE SALAD

- 20 oz. can crushed pineapple, juice too
- 1 box (3 oz.) instant pistachio pudding
- Mix together and leave set a few minutes.

Add 9 oz. Cool Whip, softened, 1 cup marshmallows, nuts if desired.

Bernadine Ballweg

## BASIC FRENCH DRESSING

1 tsp. sugar 3/4 tsp. salt 1/4 tsp. paprika dash black pepper 1/4 cup white cider or wine vinegar or lemon juice 3/4 cup vegetable oil or olive oil

Measure sugar, salt, paprika, and black pepper into jar or salad cruet. Add vinegar and oil. Cover tightly. Shake vigorously to blend. Refrigerate over night. Makes 1 cup.

#### Fran Sparby

# BEST EVER POTATO SALAD DRESSING

1/2 cup sugar 3 tsp. salt 1/2 cup water 1/2 cup vinegar 1 tsp. mustard

2 eggs separated

Mix together dry ingredients, add water then vinegar, mustard, and egg yolks, heat in . double boiler over medium heat until thick. Remove from heat, cool slightly and fold in 2 stiffly beaten egg whites. Mix with your favorite potato salad ingredients, season to taste. Chill several hours.

Mrs. Louis Ziegler

#### **BLUE CHEESE DRESSING**

1/2 cup blue cheese 1 cup cultured sour cream 1 cup mayonnaise 1 small onion (minced) 1 tsp. garlic salt 1/8 tsp. pepper

Combine blue cheese, sour cream and mayonnaise. Add onion, garlic salt and pepper. Refrigerate a couple of hours. Yield: 2 1/2 cups dressing.

Donna Connor

#### **CABBAGE SALAD DRESSING**

1 cup sugar 1/2 cup vinegar 1/4 cup water

Boil ingredients and let cool. Add syrup as needed to Miracle Whip salad dressing. Remainder may be stored in refrigerator.

# Beverly Roelke

	COLE SLAW DRESSING
2 cups Wes	sson oil
1 cup vines	gar
1 tsp. celer	y seed
1/2 tsp. dry	mustard
1 sm. onio	

- 2 cups sugar
- 1/2 tsp. salt
- Blend together in blender. Refrigerate.

Betty L. Greiber

# FRUIT SALAD DRESSING

- 1/2 cup sugar
- 3 egg yolks
- 1/4 tsp. salt

Juice of 1 lemon and 1 orange (grated rind of each may be used in addition if so desired.)

(Frozen orange juice and bottled lemon juice may also be used.)

1 Tbsp. butter (omit if used with cream)

Beat egg yolks, combine with rest of ingredients and boil over low heat, stirring constantly until thick. May be mixed with whipped cream, if desired. It can scorch easily.

Mrs. Ralph W. Arnold

# **CABBAGE SALAD DRESSING**

1 cup sugar 2 tsp. dry mustard 2 tsp. salt 2 tsp. celery seed 1 cup cider vinegar 1 cup mazola oil 1 onion, grated Put all together in a quart jar and shake well. Store in refrigerator. This will keep a long time.

Mrs. Ed Adler

# CABBAGE SALAD DRESSING

1 cup vinegar 1 cup sugar 1/2 cup cooking oil (Wesson) 1 tsp. dry mustard 1 tsp. celery seed 1 tsp. salt 1 Tbsp. chopped onion (more if desired) Mix in jar, shake well before pouring over

shredded cabbage. If any dressing is left over, it can be stored in the refrigerator and kept for future use.

Joan Vos

# FRENCH DRESSING

- 1 cup catsup
- 1 1/2 cups salad oil
- 3/4 cup sugar
- 1/4 cup vinegar
- juice of 1/2 lemon
  - 1 tsp. salt
- 2 tsp. paprika
- 1 small onion (diced)
- Combine all in blender or mixer. Serve. Makes about 4 cups.

# Mrs. Alice Statz

# FRENCH DRESSING

- 2 tsp. paprika 1 cup oil 2/3 cup catsup 2 tsp. salt 1 grated onion 1/2 cup vinegar 2/3 cup sugar
- Shake well. Put in jar.

Mr. Henry Hensen, Jr.

# FRENCH DRESSING

1/2 cup oil 1/4 cup sugar 1/4 tsp. dry mustard 1/2 tsp. salt 1/4 tsp. paprika 1 can tomato soup 1/2 cup vinegar 1 grated onion 1/4 tsp. Worcestershire sauce 1 clove garlic (minced) 1 tsp. horseradish dash of thyme, oregano, sage Combine ingredients in a jar and refrigerate. Better when aged.

Norene Streicher

# FRENCH DRESSING

Boil 1/2 cup sugar and juice of 1 lemon for 5 minutes, watch and stir.

- Place in blender:
- 1 cup salad oil
- 1/2 cup catsup 1/2 cup vinegar
- 1/4 tsp. paprika
- 1 tsp. Worcestershire sauce 1 tsp. celery salt
- 1/2 tsp. salt
- Pour lemon mixture in blender and mix all together.

Haskell M. Woldenberg



	DRESSINUS	
FRENCH SALAD DRESSING	LOW CALORIE DRESSING	DIET FRENCH DRESSING
2 1/4 cups salad oil	2 cups catsup	. 1/2 cup mineral oil
1 1/2 cups catsup	1/4 cup mineral oil	1/2 cup vinegar
1 1/4 cups sugar	1/2 cup vinegar	1 bottle catsup
1 1/2 cups vinegar	· 3/4 tsp. salt or (dash garlic salt)	1 tsp. salt
1/2 large onion, chopped finely	. 3/4 tsp. paprika	2 saccharin tablets
1 Tbsp. salt 1 tsp. dry mustard	1/4 cup grated onion 6 saccharin tablets	1 tsp. paprika 2 Tbsp. Worchestershire sauce
1 tsp. black pepper		<ul> <li>a little garlic</li> </ul>
Mix all ingredients and shake well. Very good.	Mrs. Vernon Ripp	<ul> <li>Put in jar. Shake well before serving. Keep</li> </ul>
		in refrigerator.
Cathy Hellenbrand	MARLENE'S RASPBERRY DRESSING	Fay Cowling
•	· 1/2 cup olive oil	
FRENCH DRESSING.	· 2 cloves garlic	
1 can tomato soup	1 cup raspberries	. RUSSIAN DRESSING
1/2 cup sugar	1/2 tsp. peppercorns	1/2 cup sugar
3/4 cup vinegar	1/2 tsp. sesame seeds	1 tsp. salt
1 1/2 tsp. salt	· 1/2 cup lemon juice	1 tsp. celery seed
1 tsp. dry mustard	1/4 cup cider vinegar 1 Tbsp. sugar	· 1 tsp. mustard seed
1/4 tsp. paprika	1 1/2 cups water	1 tsp. grated onion
2 tsp. steak sauce (Heinz)	<ul> <li>1/8 tsp. nutmeg</li> </ul>	1/4 cup catsup
1 full cup Mazola oil		Mix with dry ingredients one cup salad oil.
Put in glass jar and shake well.	Smash garlic cloves and put all ingredients in quart size bottle, leave on counter for	· Add slowly beating with electric mixer. Add
Mrs. Joseph Dohm	24 hours, shake a few times during this	· 1/4 cup vinegar.
	time. Refrigerate and enjoy over your	. Mrs. LaVerne Statz
EDENCH DESCENC	<ul> <li>favorite lettuce salad. Shake before using.</li> </ul>	
FRENCH DRESSING	. Marlene M. Alexander	· SALAD DRESSING
1/2 cup catsup 1/2 cup vinegar	munche m. mexunaer	
3/4 cup Mazola oil 1 tsp. paprika		$\cdot$ 1/2 cup sugar mixed in
2/3 cup sugar1 tsp. salt1/2 cup cold water1 Tbsp. grated onion	· ONION SALAD DRESSING	. 1 1/2 Tbsp. flour
	· 3/4 cup sugar	1 tsp. salt · 2/3 cup water
Put ingredients in jar and shake well. Chill.	1 cup vinegar	<ul> <li>1/3 cup vinegar</li> </ul>
Mrs. James Buchanan	1 tsp. dry mustard	2 eggs beaten
	1 tsp. celery seed	1 Tbsp. butter
FRENCH DRESSING	<ul> <li>1 tsp. salt</li> <li>2 tsp. grated onion</li> </ul>	Note: Beat well while cooking.
3/4 cup sugar 1 tsp. dry mustard	Put all of above ingredients in mixer bowl.	Mrs. Keith Hohlstein
1 tsp. salt 1 tsp. paprika	Slowly beat in 2 cups salad oil. Serve on	
Grind 1 medium onion, 1 large green pepper	tossed greens. Store remainder in covered	
and 1 cup celery. Add to dry ingredients	· jar in refrigerator. Shake well before using.	THOUSAND ISLAND DRESSING
and mix in 1/2 cup Mazola oil, 3/4 cup		1 cup basic or blended mayonnaise
vinegar and 1 can tomato soup. Add a little		1/4 cup chili sauce
worcestershire sauce if desired. Beat well.	ROYAL FRENCH DRESSING	• 2 Tbsp. stuffed green olives (minced)
Mrs. Vincent Adler	1/2 cup sugar	. 1 Tbsp. minced onion
	· 1/4 cup white vinegar	1 hard-cooked egg, chopped 2 tsp. chopped parsley
	1 Tbsp. lemon juice	
GARDEN LETTUCE DRESSING	1 small onion, grated	Mix all ingredients together. Makes 2 cups.
1/2 cup cream (or condensed milk)	1 tsp. paprika	Fran Sparby
1 tsp. sugar	• 1 Tbsp. catsup	
2 tsp. vinegar	17 Tbsp. chili sauce	
1/4 tsp. salt 1/4 tsp. pepper	1/2 cup Wesson or Mazola oil 1 tsp. salt	
Mrs. Richard Schmitz	Put in a small jar and shake well. Serve on	
Mrs. Regina Maly	head lettuce for salad. Store in refrigerator.	
	Mrs. George Schroeder	

# ITALIAN DRESSING

2 Tbsp. lemon juice 2 Tbsp. vinegar 3/4 cup olive or salad oil 1 tsp. seasoned salt 1/4 tsp. pepper 1/4 tsp. garlic salt 1/2 tsp. steak sauce 1/2 tsp. paprika 1/2 tsp. sugar

Shake to mix and refrigerate. Makes 1 cup.

Mrs. Mel Herbrand

#### HONEY DRESSING

1 tsp. salt 1/2 cup honey 1/3 cup catsup 1/2 cup vinegar 1 1/2 cups salad oil

Add all ingredients together. Shake well, let stand. Can be stored in refrigerator.

Helen Stoiber

# TOMATO SOUP DRESSING

can tomato soup
 1/4 cup vinegar
 1/2 cup sugar
 1/2 cup salad oil
 tsp. celery salt
 tsp. dry mustard
 Tbsp. Worchestershire sauce
 tsp. paprika
 onion, minced

Mrs. Robert Crahen

# CROUTONS

8 cups of day-old dinner rolls cut into 3/4" cubes (or any desired size)
1 bottle "I Can't Believe It's Not Butter" spray
Lawry's Season Salt
garlic powder

Place bread cubes in single layer on cookie sheet. Spray with butter until coated. Season with a mixture of Lawry's Season Salt and garlic powder. Bake at 350° for about 5 minutes.

Joan Hamilton

# **ARCHIVAL ANECDOTES**

Before attempting to build a fire in a cold stove, be sure that the fire box and ash-pits are clean and free from ashes and clinkers. Open damper and drafts, close the checks, (a door with slides that allows air to come above the burning wood and depress its combustion). Place slightly crumpled paper on grates, lay kindling loosely on paper, light from helow after replacing lids on the stove. When fire is burning freely, close damper and drafts.

In case of a broken ink bottle upon a carpet, wash immediately with skim milk, using a clean cloth.

A carpet that has been deluged by kerosene from a broken lamp should be covered promptly with dry oatmeal. After a short period of time this can be swept off with no trace of oil remaining.

The Indians followed buffalo paths to salt licks, copied the raccoon in washing vegetables, imitated the beaver by placing greens in cool waters to make them crisp and, like the squirrel, stashed away nuts and other food for the long winter.

In these days of the shorter skirts, housewives' knees should be avoided. Keep an old rug for kneeling with your scrub pail and brush.

Remember to excite the good opinion of the eye is the first step in awakening the appetite.

# •GRANDMA'S "RECEIPT" FOR WASHING DIRTY CLOTHES

This is an authentic washday "receipt" in its original spelling as it was written out for a bride four generations ago.

1. bild a fire in back yard to heet kettle of rain water.

2. set tubs so smoke won't blow in eyes if wind is pert.

3. shave on hole cake sope in bilin water.

4. sor things, make three piles, 1 pile white. 1 pile cullord. 1 pile work britches and rags.

5. stur flour in cold water to smooth then thin down withbilin water.

6. rub dirty spots on board, scrub harda, thenbile. rub cullord, but don't bile - just rench and starch.

7. take white things out of kettle with broom stick handle then rench, blew and starch.

8. spred tee towels on grass.

9. hang old rags on fence.

10. pore rench water in flower bed.

11. scrub porch with hot soapy water.

12. turn tubs upside down.

13. go put on cleen dress - smooth

14. hair with side combs - brew cup of tee - set and rest and rock a spell and cout blessins.

Ariel Nolan



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#### ANGIE'S LAYERED RASPBERRY DESSERT

1 pkg. white angel food cake mix

- 1 pkg. (3 oz.) raspberry Jell-o\*
- 1 cup boiling water

1 pkg. (10 oz.) frozen sweetened raspberries\* 1 carton (8oz.) low fat raspberry yogurt\* Lite Cool Whip (optional)

Bake and cool cake as package directs. Cut cake vertically into halves. Freeze 1/2 for future use.\* Tear other half into about 3/4" pieces. Set aside. Pour boiling water on gelatin in bowl; stir until Jell-o is dissolved. Add raspberries; breaking apart berries. (If desired, remove several berries and reserve for garnish.) Refrigerate Jell-o mixture until thickened but not set. (about 15 minutes) Layer half each of the cake pieces, Jell-o mixture and yogurt in 1 1/2 qt. serving bowl. Repeat. Garnish with reserved berries and/or dollops of Cool Whip. Refrigerate until firm. At least 2 hours. 8 servings.

\*Recipe may be doubled and use the whole cake.

\*Strawberries may be substituted.

\*May use fresh berries in season.

Hazel R. Zimbric

# CHICKEN ENCHILADAS

1 onion

3/4 cup shredded chicken

6 oz. fat free cream cheese

6 fat free tortillas

1 cup fat free mozzarella cheese, grated

1 cup fat free sour cream

1 jar salsa

Saute onion, mix in chicken, cream cheese, 1/2 cup salsa. Roll in tortillas. Cover with sour cream, 1/2 cup salsa and sprinkle with mozzarella cheese. Bake for 20 minutes at  $375^{\circ}$  in uncovered baking dish.

Ellen Linniham

#### **COFFEE CAKE**

1 cup light margarin	e
1/4 cup sugar	
2 cups nonfat plain	yogurt
3 egg whites	1 tsp. vanilla
1 tsp. butter buds	3 cups flour
1 1/2 tsp. baking por	wder
1 tsp. baking soda	
Beat margarine and	sugar until fluffy. Add

yogurt, egg whites, vanilla, butter buds, mix well. Combine flour, baking powder and baking soda together. Gradually add to yogurt mixture, mix well. Coat 10" bundt pan with cooking spray and dust with flour. Pour in half the batter sprinkle with half the Nut Filling (see below). Repeat layers ending with Nut Filling. Bake 350° for 55 to 60 minutes or until toothpick inserted in center comes out clean. Yield: 24 servings.

# Nut Filling:

1/2 cup brown sugar 1/2 cup chopped nuts

1 1/2 tsp. cinnamon

. Mix together .

Karen A.A. Greiber

# COOKING TIPS

 Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
 Dairy sour cream is lower in calories than many foods for which it can be substituted.
 For example: 1 Tbsp. dairy sour cream 25 calories

1 Tbsp. mayonnaise 101 calories

1 Tbsp. french type dressing 65 calories

1 Tbsp. plain yogurt 9 calories

Virginia Adler

# DIET COLA CHICKEN

1 can diet soda 3/4 cup ketchup
1/2 cup onion
4 skinless chicken breast
oregano, garlic, dry mustard to taste
Bring cola, ketchup, onion and spices to
boil. Add chicken. Cook over medium heat
for 15 minutes, covered. Cook uncovered
for 15 to 20 minutes. Serve over rice.

Diane Helt

# FANTASTIC TRIFLE

	1 (16 oz.) angel food cake
	2/3 cup sugar
·	3 Tbsp. cocoa
	1 Tbsp. cornstarch
	2/3 cup evaporated skim milk
Ċ	1/4 cup coffee liqueur
•	3 English toffee candy bars crushed
	3 small instant vanilla pudding
	3 cups skim milk
	2 bananas, peel and slice
•	1 (12 oz.) whipped topping
•	Cut cake and put in bowl. Make chocolate
•	sauce: combine sugar, cocoa, cornstarch,
	2/3 cup evaporated milk. Cook over low
	heat until thick. Remove from heat; add
•	coffee liqueur. Cool. Pour mixture over cake
•	in bowl. Add crushed candy to cake mixture.
	In blender, beat pudding and 3 cups skim
	milk til thick. Pour over cake mixture.
•	Refrigerate 15 minutes. In trifle dish, layer
•	cake mixture, banana, and whipped topping.
	Repeat layer ending with whipped topping.
	Yield 16 servings. Cal. 261; Cholesterol 5;
•	Fat 3.8 % cal. from fat 13.2%.

Karen A.A. Greiber

#### SHRIMP FRIED RICE

	2 eggs 2 Tbsp. water
•	2 Tbsp. vegetable oil
	3 green onions and tops sliced
	3 cups "cold" cooked rice
•	1/4 lb. cooked shrimp, chopped
•	3 Tbsp. soy sauce
	Beat eggs and water together just to blend.
	Set aside. Heat oil until hot in large frying
	pan or wok over medium heat. Add green
•	onions and stir fry 30 seconds. Add eggs
	and scramble. Stir in rice and cook until
	heated, gently separating grains. Add shrimp
	and soy sauce. Cook and stir until thoroughly
•	heated. Serve immediately. Makes 6 servings.

Hazel R. Zimbric

# TUMMY-TONING TACO DIP

1 8 oz. pkg. low fat cream cheese 1 8 oz. container sour cream low fat 1 pkg. taco seasoning lettuce, shredded tomato, diced cheddar cheese low fat, shredded black olives, diced onions, diced green peppers, diced salsa optional 1 bag of tortilla chips (low fat, baked)

In electric mixer combine cream cheese, sour cream, and taco seasoning on low speed until creamy and smooth. With rubber scraper, spread mixture onto serving plater. Top with lettuce. Add tomatoes, black olives, onions and green peppers on top. To finish top with cheese. Serve with chips. Enjoy!!

Optional: before adding lettuce and veggies, spread salsa over cheese mixture to add zest and tang!

Juliett Dykstra

# **CINDY'S LOW-FAT VEGGIE DIP**

1 16 oz. plain yogurt 3/4 cup no fat Miracle Whip 1 pkg. Hidden Valley Dressing (original) Mix ingredients together. Ready to serve. *Cindy Leckwee* 

# **ARCHIVAL ANECDOTES**

The average family had three cooking utensils: an iron tea kettle, a three-legged skillet with an iron lid, and an iron pot which hung from a crane in the fireplace. The three-legged skillet was called a spider, appropriately enough, and in many areas, any iron skillet still goes by that name. Spiders and all black skillets with scorched or rusty spots should be restored by boiling them in vinegar and salt. Rinse well and rub with grease.

Summer ovens were occasionally built in the side of a hill or in a cave, but mostly pan breads and pan cakes were baked by setting the kettle in front of the open fire and covering it with a heated lid.

Medicines were brought from the home land, stored in bottles painted black to prevent deterioration.

Gin mixed with saltpetre was recommended three times a day for rheumatism. According to an old record, some found they could take more and some less.

Preventive home remedies were popular. Each spring, sulphur and molasses were given to the youngsters to "thin winter blood".

#### VARIOUS HOME REMEDIES

For sore:

1 Tbsp. Boric Acid to 1 qt. boiling water. For burns:

Lime water and linseed oil. Have put up at drug store.

*For burning feet:* Alum dissolved in hot water.

Alum dissolved in not wa

*Uses of lemon:* 1. A strong unsweetened cup of lemonade taken before breakfast will prevent and cure a bilious attack.

2. The juice of half a lemon in a cup of coffee, black without sugar, will cure sick headache.

3. Lemon juice mixed very thick with sugar will relieve that tickling cough that is so annoying.

4. A cloth saturated in lemon juice and bound about a cut or wound will stop its bleeding.

# RECIPE FOR GRAYING HAIR

To 1/2 pt. water add 1 oz. Bayrum, a small box of "Barbo" compound and 1/4 oz. glycerine. Apply to the hair twice a week until it becomes the desired shade.

Any druggist can put this up or you can mix it at home at very little cost. Full directions

for making and use come in each box of "Barbo" compound.

It will gradually darken streaked faded gray

hair and remove dandruff. It is excellent for falling hair and will make harsh hair soft and glossy.

It will not color the scalp, is not sticky or greasy and does not rub off.

Mary Paulson



SANDWICHES

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#### CORN COB SOUP

Scrape the corn kernels off a dozen ears of corn. If a knife is run lengthwise through each row of kernels, it is easier. Boil the cobs in a quart of water. Remove and discard the cobs and add the corn pulp and cook for 15 min. Stir in milk to make 1 or 2 qts. of liquid. Season and add several Tbsps. of butter and thicken to suit. Boil several minutes. The soup may be poured over beaten volks of several eggs before serving.

Liquor in which corn on the cob has been cooked may be reserved for soup. Boil it down until only half remains and add cooked corn, milk seasonings, butter and thickening.

#### SWISS POTATO SOUP

6 medium sized potatoes 1 good-sized onion 4 Tbsp. butter (1/4 lb.) 2 cups milk 1/4 tsp. celery salt salt and pepper to taste

Peel potatoes, cut in pieces, and boil in water as for boiled potatoes. Onion should be peeled and added to boil with this mixture. When potatoes are done, mash without draining water off. Add milk, butter, celery salt, salt, and pepper. Simmer slowly until boiling hot. Remove and serve in individual bowls with freshly grated Swiss cheese and parsley sprinkled over each helping.

This is a very good soup to serve on cold winter days. It keeps very well and one needs only to add more milk if it gets too thick. The cheese may be omitted if desired, but that's what makes it really good. My father brought this recipe from Switzerland.

Mrs. Betty Barbian

# LIVER BUTTONS OR CLAISE

20 cents worth of liver (about 1 lb.) 5 cents worth of suet (1/2 cup ground) 1 cup celery 4 eggs

pinch of salt (1/8 tsp.) 2 cups dry bread crumbs

1 tsp. baking powder

Cook beef or chicken broth. Grind raw liver and suet. Add beaten eggs, bread crumbs, baking powder and salt. Stir in finely chopped celery. Shape into dumplings. Drop into simmering broth. Cook for about 1/2 hour.

Mrs. Johanna Kalscheur

# CREAM OF TOMATO SOUP

Make a sauce of 1 can of tomatoes, 1/3 cup of flour and 1/4 cup butter or substitute. Cook at simmering temperature for 15 min. Press through strainer and add 1/4 tsp. soda. Add tomato sauce to heated quart of milk and add salt and pepper. Do not boil again.

# GRANDMA'S TOMATO NOODLE SOUP

Take 1 quart of home canned tomato juice and let come to a boil, add a little water if thick. Add 1 Tbsp. butter, 1 tsp. sugar and salt and pepper to suit.

Make noodles by beating 1 egg with 1 Tbsp. of water, 1 pinch of salt and 1/2 cup of flour. Mix and roll out on a floured board quite thin. When dried slightly, cut into thin noodles and drop into boiling tomato juice. Let cook until noodles are done and serve hot.

## Lorraine Meffert

Brown:		1 lb.
1/2 lb. ground beef		1 4-
Add:	•	1 cu
1 can (6 oz.) tomato paste	•	1/3
1 can (10 1/2 oz.) vegetable soup		1/4 (
2 cups water		12 s
1 Tbsp. chopped onion		12 h
1/4 tsp. sugar	•	Fry
salt and pepper to taste	•	all ir
Simmer 10 - 15 minutes.		onto
Mrs. Patrick Statz		foil.

To one p raw ones water and This will one pint plenty of with crac

1 lb. (2 c 1 meaty 2 mediur 1 1/2 cur 2 stalks co 1 No. 2 1/2 can (3 1/2 cups) tomatoes 1 tsp. salt

# 1/2 tsp. pepper 1 tsp. worcestershire sauce

Soak beans overnight in 1 1/2 quarts water. Do not drain. Add ham bone and remaining ingredients. Simmer, covered for 3-3 1/2 hrs. Remove bone from soup. Cut ham off bone, return to soup.

Mrs. Don Statz

# EGGS SUPREME

2 Tbsp. butter

4 thick slices Swiss or American cheese

4 eggs

dash salt, pepper and paprika

Set pan in water. Place cheese slices in butter; simmer 2 minutes. Carefully break an egg on each slice of cheese. Do not break yolks. Sprinkle with salt, etc. Simmer until eggs are firm. Serve on buttered toast.

# Mrs. Marshall Kuhnly

HAMBURGER SOUP	BACON BEEF SANDWICHES
ground beef 6 oz.) tomato paste 10 1/2 oz.) vegetable soup water chopped onion	<ul> <li>1 lb. bacon (diced)</li> <li>1 4-oz. pkg. dried beef (shredded)</li> <li>1 cup chili sauce</li> <li>1/3 cup sweet pickle relish</li> <li>1/4 cup minced onion</li> <li>12 slices American cheese</li> <li>12 hamburger buns</li> </ul>
sugar pepper to taste 10 - 15 minutes. <i>Mrs. Patrick Statz</i>	Fry bacon crisp. Drain on towel. Combine all ingredients except cheese and buns. Spoon onto buns. Top with cheese slice. Wrap in foil. Bake at 300° for 20 minutes. Can be prepared ahead and kept in refrigerator.
	Charlene Hellenbrand
TOMATO SOUP pint tomatoes, canned, or four large es, cut up fine, add one quart boiling nd let them boil. Then add 1 tsp. soda. Il cause it to foam. Immediately add t sweet milk with salt, pepper and of butter. Bring to simmer and serve ackers. <i>Mrs. Joe Frank</i>	BEER BURGERS 1 1/2 to 2 lbs. hamburger 1 small onion, chopped 1/2 cup catsup 1 8 oz. can tomato paste 1/8 tsp. prepared mustard 1 cup beer 1/3 cup brown sugar salt & pepper to taste
• VEGETABLE BEAN SOUP cups) dry navy beans ham bone im onions, sliced ips sliced carrots celery, thickly sliced	<ul> <li>Shape meat into 6 or 8 patties. Brown in skillet—remove and saute onion in meat fat. Add remaining ingredients and heat. Return meat, cover and simmer about 10 - 15 min.</li> <li>Serve hot on hamburger buns.</li> <li>Mrs. Joe Koltes</li> </ul>

# COUNTY FAIR CORN DOGS

1 cup Bisquick 2 Tbsp. yellow cornmeal 1/4 tsp. paprika 1/2 tsp. dry mustard 1 egg beaten 1/2 cup milk 1 lb. frankfurters

Combine Bisquick, cornmeal, and seasonings; add egg and milk. Stir until blended. Dip franks into batter, allow to drip slightly. Deep fry at 400° 2 to 3 min. turning till golden brown. Drain on paper towels.

Mrs. Louis Ziegler

# SOUPERBURGER

1 lb. ground beef

1/2 cup chopped onion

1 Tbsp. shortening

1 can (10 3/4 oz.) Campbell's vegetable soup

2 Tbsp. ketchup

1 tsp. prepared mustard

dash pepper

6 buns, split and toasted

In skillet brown beef and onion in shortening, stir to separate meat. Add remaining ingredients except buns. Cook 5 min.; stir now and then. Serve on buns. Garnish with onion and tomato slices.

Makes 6 sandwiches.

Yvonne Paul

# HAM-CHEESE CRUNCH SANDWICH

8 slices white bread
butter or margarine, softened
prepared mustard
4 slices boiled ham
4 slices process American cheese
1 tomato, thinly sliced
2 slightly beaten eggs

2 Tbsp. milk

dash of onion salt

1 1/4 cups crushed potato chips

1 114 cups crushed potato emps

Spread each slice bread on one side with butter, then mustard. Top 4 bread slices with ham, cheese and tomato slices, then with remaining bread. Combine eggs, milk and onion salt. Dip sandwiches in egg mixture, then in potato chips, patting to secure chips to bread, and turning to coat both sides. Brown on both sides in buttered skillet or griddle until crisp—about 8 minutes. Serve hot. Serves 4. SAUCY SANDWICH ROLLS

1 lb. wieners, chopped or sliced
1 medium onion, finely chopped
1 Tbsp. bacon fat
1/4 cup flour
3/4 tsp. salt
dash of pepper
1/2 tsp. dry mustard
1/2 tsp. worcestershire sauce
1/2 cup each catsup and water
1 cup chopped celery
1/2 cup grated cheese
12 hot dog or hamburger buns
Brown wieners and onion in hot fat. Remove

brown wieners and onion in hot fat. Remove from heat. Blend in flour, seasonings, catsup, water and celery. Cook about 5 minutes or until celery is tender, stirring constantly. Add cheese. Heat until cheese melts. Remove from heat. Fill buns with mixture. Wrap in foil, twisting ends tightly. Just before serving heat in shallow pan at 350° for 10-15 min. Makes 12 sandwiches.

Mrs. Thomas Marks

#### **TUNA BURGERS**

Mix together:
7 oz. can tuna
1 cup chopped celery
1 small onion, minced
1/2 cup diced American cheese
2 Tbsp. finely chopped green pepper 1/4 cup mayonnaise
salt and pepper to taste

Split hamburger bun, butter top and put mixture on other half. Leave buns open and place under broiler till top is toasted and the other heated through.

Mrs. Rodney Adler

# **TUNA ON TOAST**

1 can (6 1/2 oz.) tuna fish 1 can mushroom soup (10 1/2 oz.) 1 cup frozen peas (or leftover peas)

Heat together in saucepan on medium heat until bubbly and peas are thawed. Stir occasionally to keep from scorching. Toast six slices of white bread. Spread hot tuna mixture on buttered toast on individual plates for serving. (My own concoction of a quick lunch.)

Mrs. Ralph W. Arnold

# SANDWICH

- 1/2 lb. boiled or baked ham
- 1/2 lb. sharp processed cheese
- 1 (2 3/4 oz.) bottle of stuffed green
- olives, drained
- 1 small onion
- 1/2 cup catsup
- 12 hamburger buns
- Put ham, cheese, olives and onions through
- food chopper. Stir in catsup. Spread between
- buns. Wrap each bun in foil. Refrigerate
- until serving time. Heat in slow oven (300°)
- until cheese melts, about 20 min. Serves 12.

Mrs. Don Statz

# HOT OR COLD HAM SANDWICHES

12 hamburger buns

- 12 slices boiled ham
- 12 slices American cheese

12 slices tomato

Spread buns with 1/4 cup soft butter, 1 Tbsp.

chopped chives, 1 tsp. parsley, 1 tsp. prepared

· mustard and garlic.

Wrap in foil and heat 15 min. at 350°.

Mrs. Mel Herbrand

# PIZZABURGERS

1 6-oz. can tomato paste

1/2 tsp. oregano

1/4 tsp. anise seed

- 1 tsp. salt 1/2 tsp. garlic salt
  - 1/4 tsp. pepper
  - 1/4 cup onions
- 1 cup mozzarella cheese
- 1 lb. ground beef 4 buns, split

Mix first 6 ingredients together. Mix onion and cheese, and then ground beef. Use about 1/3 cup meat for each split bun. Spread meat evenly to edge of bun. Broil 5 inches below flame for about 7 min., or until browned. Children love these, as well as adults.

Loretta Ziegler

Virginia Adler



#### **PIZZA BURGERS**

1 lb. hamburger 1 can pizza sauce 1 onion salt and pepper 1/2 cup diced olives

Brown hamburger and onion. Add remaining ingredients. Let stand until cool then add 1 cup diced Velveeta cheese. When ready to serve, wrap in aluminum foil and heat in a 400° oven for about 20 minutes. These freeze very well and can be taken out of the freezer as you need them.

Mrs. Larry Thornton

#### BEAN CAKE SOUP OR TOFU SOUP

1 pkg. tofu, firm or extra firm, cut into pieces 1/2 cup lean ground pork 1/2 tsp. garlic powder 1/2 tsp. salt or more 3 cups water 2-3 green onions, cut 1-2 fresh coriander cut up dash of pepper 1/4 tsp. salt Combine ground pork, garlic powder, salt mix well. In a soup pot, put cold water and the ground pork mixture, stir. Bring slowly to a boil. Add bean cake, salt and simmer 3 minutes. Add green onion cut, cut coriander,

dash with pepper. Spoon into a soup bowl. This goes well with my Thai spicy dish in this book.

Try it, you will like it, if you like spicy foods! Fresh ground pork at Sentry in Waunakee is very good.

Bonnie Hennig

#### **ITALIAN VEGETABLE SOUP**

- 1 lb. bulk Italian sausage
- 1 medium onion (sliced)
- 1 can whole tomatoes (16 oz.)
- 1 can garbanzo beans (15 oz.) drained
- 1 can condensed beef broth (10 1/2 oz.)
- 1 1/2 cups water

2 medium zucchini or yellow summer squash (cut in 1/4" slices) 1/2 tsp. dried basil

grated parmesan cheese

Cook and stir sausage and onion until brown. Drain, put in 3 qt. kettle, add tomatoes with liquid, beans, broth, water, zucchini and basil. Break up tomatoes with fork. Heat to boiling, reduce heat, cover and simmer until zucchini is done or tender. Sprinkle with cheese.

Dorothy F. Maly

# BEER-CHEESE SOUP

	BEER-CHEESE SOUP		grated cheese to white sa
•	<ul><li>1/2 to 3/4 lb. cheddar cheese</li><li>2 cans cream of mushroom soup</li><li>1 can beer</li><li>1 tsp. Worcestershire sauce</li></ul>	•	Add white sauce and cub that have not been drain S
	Grate cheese. Mix all ingredients together in pan on low heat until all blended together. Traditionally served with popcorn. Also great with crackers and a Packer game! <i>Martha Stewart</i> CHEESE & CHICKEN CHOWDER 3 cups chicken broth 2 cups diced peeled potatoes 1 cup diced carrots 1 cup diced carrots 1 cup diced celery 3/4 cup diced onions 1 1/2 tsp. salt 1/4 tsp. pepper 1/4 cup margarine 1/3 cup flour 2 cups milk 2 cups shredded cheddar cheese 2 1/2 cups diced cooked chicken		CHEESY POTA 3 cups chopped potatoer 1 cup water 1/2 cup sliced celery 1/2 cup sliced carrots 1/4 cup chopped onion 1 tsp. parsley flakes 1 chicken bouillon cube salt and pepper to taste 1 1/2 cups milk 2 Tbsp. flour 1 lb. Velveeta, cubed Combine all except milk Mix well. Cover and sim Add flour to milk. Mix w Cook until thick. Add cl
	In a large saucepan, bring chicken broth to a boil, reduce heat and add potatoes, carrots, celery, onion, salt and pepper. Cover and simmer 15 minutes, or until vegetables are tender. Melt butter in a medium pan, add flour and mix. Slowly, stir in milk, cook over low heat till slightly thickened. Stir in cheese and cook till melted. Add to broth along with the chicken. Cook and stir over low heat until hot. Barb Adler		FIREHOUSI 10 lbs. hamburger 10 lbs. diced onions 5 15 oz. kidney beans 5 10 3/4 tomato soup 5 8 oz. diced stewed tom 10 Tbsp. chili powder 5 Tbsp. flour 5 tsp. salt 15 Tbsp. water

# CHEDDAR CHOWDE

2 cups water 2 cups diced potatoes 1/2 cup diced carrots 1/2 cup diced celery 1/4 cup diced onion 1 tsp. salt 1/4 tsp. pepper White sauce: 1/4 cup butter 1/4 cup flour 2 cups milk

- 2 cups medium cheddar cheese, grated
- 2 cups cubed ham

Combine water, potatoes, carrots, celery, onion, salt and pepper in large kettle. Boil 10-12 minutes. Meanwhile, in small saucepan, make white sauce by melting the butter. Add flour and stir until smooth, about 1 min. Slowly add milk; cook until thickened. Add grated cheese to white sauce; stir until melted. bed ham to vegetables ned. Heat through.

Shirley M. Ziegler

nts together in		CHEESY POTATO SOUP
led together.	•	
orn. Also	•	3 cups chopped potatoes
er game!		1 cup water 1/2 cup sliced celery
ha Stewart		1/2 cup sliced cenery 1/2 cup sliced carrots
		1/4 cup chopped onion
	•	1 tsp. parsley flakes
OWDER	•	1 chicken bouillon cube
		salt and pepper to taste
		1 1/2 cups milk
		2 Tbsp. flour
	•	1 lb. Velveeta, cubed
	•	Combine all except milk, flour, Velveeta.
		Mix well. Cover and simmer for 20 minutes.
		Add flour to milk. Mix well. Add to vegetables.
		Cook until thick. Add cheese cubes. Ready
	•	to serve once cheese has melted.
e	·	Dede Freeman
en		
ken broth to a		
toes, carrots,		FIREHOUSE CHILI
Cover and		10 lbs. hamburger
getables are	•	10 lbs. diced onions
n pan, add	•	5 15 oz. kidney beans
nilk, cook		5 10 3/4 tomato soup
ened. Stir in		5 8 oz. diced stewed tomatoes
ld to broth		10 Tbsp. chili powder
and stir over	•	5 Tbsp. flour 5 tsp. salt
	•	15 Tbsp. water
Barb Adler		extra chili powder optional
	Ċ	Brown hamburger & onions (set 2 cups raw
ER	•	onions aside for later). Drain meat and onions. Add beans, tomato soup, and stewed toma-
		toes. Make a paste of chili powder, flour,
		salt, and water. Stir into the hamburger mix-
		ture. Add the 2 cups raw onions. Cook and
		simmer over low heat till heated through. (If
	•	too thick, add V-8 juice.) Freezes well too!
	•	Mitch Adler and John Radermacher
		Much Adler and John Radermacher Master Chefs, WFD
		muster chejs, wrD

# HOMEMADE TOMATO SOUP

#### Boil:

3 large onions 1 pail tomatoes 1 hot pepper 16 whole cloves

1 stalk celery 1 sweet pepper

Boil all together until soft. Put through the food mill. Pour back into big kettle.

Add: 1 cup sugar 1/4 cup salt

1 cup flour 1/2 cup butter

Boil until thick. Can eat fresh or put in quart jars and seal in hot water bath for 10 minutes and use on cold winter days. Add milk when heating to eat.

In Memory of Grandma Dorothy Ziegler

# JEAN'S CHILI

3 lbs. gound chuck 1 medium onion, chopped 1 cup chopped celery 1 cup chopped green peppers 1/2 tsp. salt 1/2 tsp. pepper 1/4 cup sugar 1/2 tsp. each cumin and oregano 2 tsp. chili powder 1 can V-8 juice (46 oz.) 1 large can tomato sauce (29 oz.) 1 large can tomato puree (29 oz.) 1 large can stewed tomatoes (29 oz.) 1 large can dark red kidney beans 1 large can sliced mushrooms 3/4 cup sliced stuffed olives

Brown ground chuck with onion, celery, green pepper-season with salt, pepper, sugar. Then add V-8 juice, tomato sauce, stewed tomatoes, tomato puree, cumin, chili powder, and oregano. Simmer about 1 hour. Then add chili beans, mushrooms and olives. Continue to cook about 15 minutes more. Will serve 10-12.

Shirley Miller

#### PLAZA STEAK SOUP

1/2 cup margarine 1 cup flour 1/2 gal. water 2 lbs. ground beef 1 cup chopped onions 1 cup sliced carrots 1 cup diced celery 2 cups frozen mixed vegetables 16 oz. can tomatoes 6 beef bouillon cubes 1/4 tsp. black pepper 1 Tbsp. accent

Use large kettle. Melt margarine and whip in flour to make smooth paste; stir in water. Brown beef; drain off grease. Add to soup. Parboil onions, carrots and celery; add to soup with liquid. Add remaining ingredients and bring to boil. Reduce heat and simmer until vegetables are cooked. Soup may be frozen.

Diane Bernhardt

# **RANCH HOUSE CHILI**

· 2 lbs. hamburger, fry and drain fat

Add:

1 cup chopped celery 1 cup chopped onion

1 green pepper, chopped

Mix well and simmer. Add salt, pepper, and chili pepper to taste.

Then add:

- 1 15 oz. dark red kidney beans, drained
- 1 large can V-8 juice (46 oz. can)

1 large can tomato soup (26 oz.) undiluted

1 can diced tomatoes (14 oz. can)

2 Tbsp. brown sugar (scant)

(Don't forget the brown sugar, that makes the chili really good.)

Simmer and serve. This makes a large kettle of chili but will keep well in refrigerator. As a matter of fact, it gets better with age (up to a certain point). Tastes great on a crisp fall day or a cold winter night.

Betty Barbian

# SEAFOOD POTATO CHOWDER

- 1 lg. can (46 oz.) tomato juice
- 1 28 oz. can tomatoes (cut up)
- 1 16 oz. pkg. frozen cod or haddock
- 1 16 oz. pkg frozen hash browns
- 1 10 oz. pkg. mixed peas and carrots
- 1 7-10 oz. frozen shrimp

1 lg. onion diced

- 1 tsp. oregano
- 2 bay leaves

Bring juice and tomatoes to boil in a dutch oven or roaster. Add vegetables, seafood and spices. Cover and bake 2 hours at 350°, stir occasionally. Serve with french bread. Very good and easy!

Henry "Bud" Zander

# WILD RICE SOUP

7 Tbsp. butter 7 Tbsp. flour

- 2 14 1/2 oz. cans chicken broth
- 1 10 1/2 oz. can cream of mushroom soup
- 3 cups half and half cream
- 4 cups cooked wild rice
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 cup mushrooms, sliced
  - 1 Tbsp. butter
- 1 1/2 cups chopped cooked turkey breast
- 1 cup chopped smoked turkey breast
- 1/4 tsp. fresh ground pepper
- 1/8 tsp. nutmeg
- 1/2 3/4 tsp. curry powder
- 1/4 tsp. crushed thyme
- 3 Tbsp. sherry wine

Melt the butter in soup kettle, add flour.

- Cook until smooth. Add chicken broth.
- While stirring, boil 1 minute to thicken.
- Add cream of mushroom soup, cream and cooked wild rice to soup kettle. Stir to
- blend. Saute onion, celery and mushrooms
- in butter until tender. Add to soup. Add
- chopped turkey to soup. Stir to blend. Add
- seasonings and wine to soup. Heat slowly to simmer. Do not boil. Let stand to blend flavors. Adjust seasoning. Yield: 2 1/2 quarts,
- 10 1 cup servings. Note: freezes well.

Lynette Byrnes

# **ARCHIVAL ANECDOTES**

A tin cup was considered a luxury. Gourds and hard-shelled squash were used as cups and bowls.

The sandwich was invented by and named after the Earl of Sandwich in Sandwich, England in 1762.

Soup makers were advised to throw in a few mushrooms for something special. If they were in doubt about the mushrooms, it was suggested that they be boiled with a silver coin. If the coin turned black, the "toad stools" must be discarded untasted.

170

- 2 Tbsp. parsley

- 2 tsp. salt



BARS BAKED



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•	

.



#### ALMOND BARS

2 cups brown sugar 1 cup white sugar 3/4 cup melted butter 3/4 melted lard 4 1/2 cups sifted flour 1 cup almonds sliced 3 eggs well beaten 1 tsp. soda 1 scant tsp. salt

Cream margarine, add sugars, then well beaten eggs. Sift flour with soda and salt. Add almonds. Pack into bread tin or cracker box. (I roll in wax paper.) Leave stand in refrigerator 24 hrs. Slice thin and bake until brown at 350°. I substitute margarine for butter and lard.

This was passed down on my husband's side of the family.

Mary Paulson

#### ANGEL FOOD BARS

1 cup sugar	1/2 cup butter
3 eggs	1 tsp. vanilla
1 box 12 oz. vani	lla wafers

crushed to 3 1/2 cups 1 1/2 cups flaked coconut

Cream sugar and butter thoroughly. Add eggs and vanilla and beat well. Add vanilla wafers and coconut and mix well. Pat into a 10x15 inch cookie sheet. Bake in slow oven 325° for 20 to 25 min. During baking time mix topping.

1/2 cup butter 5 Tbsp. cream 1 cup brown sugar 1/2 cup chopped nuts

Mix ingredients and cook 3 min. Pour and spread over bars while still warm. Place under broiler 4 inches from flame for a few minutes, until it starts to bubble.

Mrs. Norbert Buechner

#### BEST BROWNIES IN TOWN

1/2 cup butter	l cup sugar
2 eggs	pinch of salt
1 tsp. vanilla	
2 sq. bitter chocola	ate (melted)
2/3 cup flour	2/3 cup nut meats

Mix ingredients in order given. Bake at 325° for 25 minutes. Do not overbake. To have under-done is part of the delicious secret.

Mrs. Frank Endres, Sr.

# APPLE SLICES

2 1/2 cups flour 1 Tbsp. sugar 1 tsp. salt 1 cup shortening 1 egg yolk & enough milk to make 2/3 cup (save egg white for topping)

Measure egg yolk & milk together. Mix same as pie crust & line bottom and sides of cookie sheet. Sprinkle 1 cup crushed corn flakes on top of crust. Pare 10 large apples and slice. Mix with 1 cup sugar and 1 tsp. cinnamon. Spread over crushed flakes. Next, the top crust. Beat egg white until fluffy and spread over top crust. Bake at 375° about 1 hour, or until brown and apples are done. Frost at once with 1 cup powdered sugar and as much milk to make it runny. Drizzle over top of crust. Do not add vanilla as it takes the flavor from the apples. Two cans of cherry pie mix may be used in place of apples - omit the sugar then. Lemon juice can be substituted for milk when making frosting.

> Mrs. Marcus Roelke Peg Kollath

# APPLE SLICES

2 cups sifted flour 1 tsp. salt 2/3 cup shortening 1 slightly beaten egg yolk 1/2 cup milk

Sift flour with salt, cut in shortening till crumbly. Mix egg yolk with milk and add to flour mixture. Pat half the dough into 11 1/2 x 7 1/2 x 1 1/2 pan and cover with:

5 cups sliced apples

1 1/2 cups sugar mixed with 2 Tbsp. flour and sprinkle over apples and dot with 1 Tbsp. butter. Roll remaining dough just to fit pan. Cut small slits in crust. Brush with 1 egg white slightly beaten (till foamy). Bake at 375° for 45 minutes. Cool slightly, then frost with powder sugar icing.

Helen Stoiber

#### **BISQUICK BROWNIES**

# 1 cup sugar

1 cup Bisquick 2 eggs 1/4 tsp. salt 1/3 cup shortening

2 sqs. chocolate, melted

Put all ingredients into a bowl and stir. Spread in an 8 in. square pan which has been greased. Bake at 350° for 20 min. or until done. Cool and frost if desired.

Mrs. Donald Wipperfurth

#### **BRAZIL NUT SQUARES**

1/4 tsp. salt

1 cup sifted flour 1/4 cup butter

Mix flour and salt; cut in butter until mixture resembles meal. Press mixture on bottom of an ungreased 9 inch square pan. Bake in a preheated 375° oven about 18 minutes.

#### 2 eggs well beaten

3/4 cup brown sugar, sieved and packed

- 1/2 cup shredded coconut
- 1 cup chopped brazil nuts
- 1 tsp. vanilla
  - 1/2 tsp. salt 2 Tbsp. flour

Mix first 7 ingredients and spread on baked layer. Bake in a preheated 375° oven about 15 minutes. Cool and frost with orange frosting and sprinkle with 1/2 cup chopped nuts. Allow to stand about 1/2 hour. Cut into squares. Yield: 25 squares

#### **ORANGE FROSTING**

2 Tbsp. melted butter

- 2 Tbsp. orange juice
- 1 1/2 Tbsp. grated orange rind
- 1 1/4 cups sifted confectioners sugar

Add melted butter and orange juice and rind to confectioners sugar and mix thoroughly.

#### Mrs. Florence Hellenbrand

#### **BROWNIES WITH TOPPING**

Make one box of brownie mix.

#### For topping:

- Combine 3 Tbsp. soft butter
- 3/4 cup brown sugar
- 3/4 cup chopped pecans

Put this on top of brownie mixture and bake.

Janice Schwab

#### BANANA CHOCOLATE CHIP BARS

#### 2 cups flour

- 2 tsp. baking powder
- 1/2 tsp. salt
- 2/3 cup shortening
- 2/3 cup white sugar
- 2/3 cup brown sugar
- 1 tsp. vanilla
- 1 egg
- 1 cup mashed banana
- 1 cup semi-sweet chocolate pieces

Continued

Blend flour, baking powder and salt. In another bowl cream sugar, shortening and brown sugar until fluffy. Beat in vanilla and egg. Blend in banana and flour mixture. Add chips. Bake at  $350^{\circ}$  for 20-25 minutes in  $10 \ 1/2 \ x \ 15 \ 1/2$  pan.

## Sharon Kruschek

#### **BLONDE BROWNIES**

1/4 cup butter

1 cup brown sugar (light) 1 egg 3/4 cup sifted flour 1 tsp. baking powder 1/2 tsp. salt 1/2 tsp. vanilla 1/2 cup chopped walnuts

Melt butter over low heat. Remove and stir in brown sugar. Cool. Stir in egg. Sift flour, baking powder and salt. Stir in. Add vanilla and nuts . Spread in 8 in. square pan. Bake at 350° for 25 min. Cut while warm.

Abby Koltes

#### **BLONDE BROWNIES**

1/2 cup butter	
1 1/2 cups brown s	ugar
2 eggs	1 1/2 cups flour
1 tsp. vanilla	
1/2 tsp. baking pov	vder
1/2 tsp. salt	1/2 cup nuts
1/2 cup chocolate c	hips

Melt butter in 2 quart saucepan. Stir in remaining ingredients except chips. Spread in greased and floured 13x9 pan. Sprinkle with chocolate chips. Bake at 350° for 25-30 min.

Mrs. Mike Laufenberg

#### CHOCOLATE MINT BARS

1 cup shredded coconut

1/2 cup mint flavored chocolate pieces

15 oz. can sweetened condensed milk

1 1/2 cups (20) crushed graham cracker crumbs

Mix all ingredients together and put in a buttered and floured 8x8 inch baking pan. Bake in a moderate oven (350°) 30 minutes. Cut into squares when cool. Makes 32 2x1 inch bars.

Mrs. Cyril Statz

#### **BLONDE BROWNIES**

1/3 cup butter	1 cup brown sugar
l egg	1 tsp. vanilla
l cup flour	1/2 tsp. salt
1/2 tsp. baking pov	wder1/2 tsp. soda
1/2 cup chopped ni	uts
egg and vanilla. Mi alt and baking po	utter and cool. Add sugar, ix well. Add flour, soda, wder mix. Add nuts. Put and sprinkle top with
chocolate chips. Ba	ke 25 minutes at 350°.

Mrs. Marvin Unger

#### BROWNIES

1/2 cup shortening

2 squares (2 oz.) unsweetened chocolate

2 eggs, unbeaten

1 cup sugar

1 tsp. vanilla extract

1 cup coarsely chopped walnuts (optional)

3/4 cup sifted flour

1/2 tsp. baking powder

3/4 tsp. salt

Melt shortening and chocolate together. Cool slightly. Combine chocolate mixture, eggs, sugar and vanilla in medium mixing bowl. Beat until well blended. Sift together flour, baking powder and salt. Add with nuts to first mixture. Pour into 8x8x2 inch pan. Bake at 350° for 25-30 minutes. Cool and cut in squares. Makes 16 brownies.

Mrs. Philip Fell

#### BROWNIES

1 cup butter	
2 cups granulated	sugar
4 eggs	
1 1/2 cups sifted fl	our
1/2 tsp. baking por	wder
1/4 cup cocoa	pinch of salt
1 cup nuts	1 tsp. vanilla
Cream butter, suga	r and eggs. Sift dry

ingredients, add nuts and vanilla in between. Grease pan with lard and flour. Bake at 400° for 20 min. (Use 13x9" pan.)

Mrs. Bob Hensen

# CHOCO-DATE SQUARES

Combine confectioner's sugar and baking powder in mixing bowl. Add eggs, 1/4 cup soft butter, peanut butter, dates, walnuts, and water. Blend thoroughly. Spread over baked crust. Bake at 350° for 15 to 20 minutes until lightly browned. Cool. Melt 1/2 cup chocolate chips with shortening. Spread over cookies. If desired, sprinkle with more chopped nuts.

## Mrs. Leonard Kalscheur

# BROWNIES

1/2 cup shortening 2 oz. c	hocolate
3/4 cup sifted flour	
1/2 tsp. baking powder	
1 cup nuts, coarsely chopped	
3/4 tsp. salt 2 eggs	
1 cup sugar 1 tsp. v	anilla
2 Tbsp. Karo syrup	
Melt chocolate and shortening	, and let cool.
Sift flour, baking powder and	salt. Beat eggs
till light add sugar, then choco	late mixture
and blend. Add flour, vanilla a	ind nuts and
mix well. Bake at 350° for 25	to 30 min.
Do not over bake. When cool	frost with
C 11	

following: 1 cup brown sugar 1 Tbsp. butter

2 Tbsp. cream or milk

Put ingredients in a saucepan and bring to a rolling boil, stirring constantly. Remove from heat and add 1/3 cup chocolate chips and 1/2 cup nut meats. Spread on brownies. Cut and serve.

Mrs. Adam Kohlman



#### BROWNIES

2 squares chocolate 1 cup sugar 1/2 cup sifted flour 1 tsp. vanilla 1 cup broken nuts

1/4 cup butter2 eggs beaten1/8 tsp. salt2 Tbsp. strong coffee

Melt the chocolate and butter together. Add the sugar and mix well. Add the eggs. Sift the flour and salt together and add to the chocolate mixture. Add the vanilla, coffee and nuts. Mix well. Pour into a greased, 8-inch square pan and bake in a moderately slow oven, 325°, for about 35 minutes. After baking, cut into bars or 2" squares. When cool, remove from pan. Makes 16 brownies.

Mrs. Donald W. Roberts

#### COCONUT ALMOND FUDGE BARS

2 cups (Pkg. Pillsbury Fudge Cake mix)
1 pkg. Pillsbury Coconut Almond Frosting mix
1 cup applesauce
1 egg
In large mixing bowl, combine cake mix, frosting mix, applesauce and egg. Mix well by hand. Grease and flour bottom and sides
of 13 x 9 inch pan. Bake at 350° for 30 to
32 minutes. Cool 15 minutes and cut into
24 bars.

#### **BROWNIES FOR A CROWD**

1/2 cup soft butter1/4 cup shortening1 cup sugar1 cup packed brown sugar4 eggs1 tsp. vanilla1 1/4 cups flour1 tsp. baking powder

1 tsp. salt

3 envelopes no-melt unsweetened chocolate 1/2 cup chopped nuts, if desired

Beat at medium speed 1 minute. Spread in greased  $15 \times 10$  inch pan. Bake  $350^{\circ}$  for 25 to 30 minutes. Cool and frost. (If you desire a thicker brownie, bake in a greased  $13 \times 9$  inch pan for 30 to 35 minutes.)

Mary Hellenbrand

# CHOCOLATE CHIP BARS

1 cup butter	2 cups brown sugar
2 eggs	2 tsp. vanilla
2 1/2 cups flour	1 tsp. salt
1 tsp. soda	3 cups rolled oats
Cream butter, brow rest of ingredients.	n sugar and eggs, add
Filling:	
1 - 12 oz. pkg. choo	colate chips
1 cup milk	2 Tbsp. butter
1/2 tsp. salt	1 cup nuts
2 tsp. vanilla	
Spread half of batte	er in 9 x 13 pan and the

other half on top. Bake at 350° for 25 minutes.

Mrs. Joe Kopp, Sr.

#### CARAMEL PECAN BROWNIES

2/3 cup vanilla caramels (12)
2 Tbsp. milk 2 eggs
3/4 cup sugar
1/3 cup butter or margarine, melted
1/2 tsp. vanilla
3/4 cup sifted all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup chopped pecans
In small saucepan, cook and stir caramels
and milk over low heat till caramels are
melted; set aside. Beat eggs; gradually beat
in sugar. Blend in butter or margarine,

caramel mixture, and vanilla. Sift together dry ingredients; stir into caramel mixture. Fold in pecans. Pour into 9 x 9 x 2 inch baking pan. Bake in moderate oven 350°, 20 to 25 minutes. Cool; cut in bars.

Sara Statz

#### BUTTERSCOTCH BROWNIES

1 cup brown sugar 1/4 cup corn oil 1 egg

1/2 cup chopped nutmeats

1 tsp. vanilla 2/3 cup sifted flour 1 tsp. baking powder 1/2 tsp. salt

Combine sugar and corn oil. Add egg and beat well. Add nutmeats and vanilla. Fold in mixed and sifted dry ingredients. Bake in greased square pan ( $8 \times 8 \times 2$  in.) in moderate oven ( $350^{\circ}$ ) 25 - 30 min. Cut into squares while warm. Makes 16 squares.

Mrs. Rachel Andrewjeski

# BUTTERSCOTCH BROWNIES

nargarine
, packed
3/4 cup flour
ler
1 tsp. vanilla
opped walnuts
Melt shortening over low
n heat and stir in sugar
l. Stir in egg. Measure
th a spoon. Mix in
nd coconut. Bake in a
Bake at 350° 25-30 min.

Julia Koch

#### DATE CHEWS

	Sift together:	
	3/4 cup flour	1 cup sugar
	1/4 tsp. salt	1 tsp. baking powder
•	Stir in 8 oz. pkg.	dates
•	1 cup chopped wa	alnuts
	3 well beaten egg	S
	1/2 tsp. almond e	xtract
•	Spread in a greased 10 $1/2 \ge 15 \frac{1}{2} \ge 1$ inch	
•		° 30 to 35 minutes.
•		Mrs. Gary Kohlmeyer
•		
•	BUTTH	ERSCOTCH BARS
•	Base:	

- 1 1/2 cups flour 1/4 tsp. soda
- 1/2 cup shortening 1/2 tsp. salt
- 1/4 cup brown sugar
- 1/2 cup chopped nuts
- 2 Tbsp. milk

Topping:

- 3/4 cup butter
- 3/4 to 1 cup semi sweet chocolate
- 3/4 cup brown sugar

Blend together base ingredients until particles are fine, using mixer on low speed. Press firmly into bottom of greased 13x9 pan. Bake at 375° for 15 to 20 minutes. Prick generously with fork. Combine butter and brown sugar. Boil 3 minutes. Mix well. Pour over base. Bake 5 minutes. Let stand 10 minutes. Sprinkle with chocolate pieces.

Mrs. Lawrence Wagner

# CHOCOLATE MINT BARS

1 cup butter or margarine 1 1/2 cups sugar 4 eggs 1 1/2 cups flour

3 Tbsp. cocoa 1 tsp. vanilla 1 pkg. mint chocolate chips

Cream butter and sugar together. Add eggs,

vanilla. Sift flour and cocoa together and add. Stir in one pkg. mint chocolate chips. This is a cake type bar. Bake in  $11 \ 1/2x17$  pan at 350° for 20 to 30 minutes.

Mrs. Cyril Haag

1/2 tsp. soda

# BUTTERSCOTCH FUDGE BARS

Sift together:

1 1/2 cups flour

Beat.

2 eggs until foamy, gradually add 2 cups firmly packed brown sugar, continue beating until well blended.

Stir in:

1/2 cup melted butter

1 sq. melted chocolate 1 tsp. vanilla

Add the sifted dry ingredients and 3/4 cup nuts. Turn into a greased 9 x 13 pan. Bake in moderate oven  $350^{\circ}$  for 25 to 35 minutes. For a very moist, chewy fudge bar, bake only 25 minutes. Cool, cut in squares.

Mrs. Wm. Sargent

# FRESH ORANGE CHEWIES

2 medium oranges 2 eggs
1 pkg. (reg. size) Pillsbury Buttercream Vanilla Frosting mix
3/4 tsp. baking powder
1 cup flour 1/2 tsp. salt
1/3 cup butter, softened
2/3 cups chopped nuts
2 Tbsp. butter 1 - 2 Tbsp. water
Grate oranges to obtain 1 Tbsp. orange rind,

set aside. Peel and section oranges. Chop, combine with rind and set aside. Beat eggs in large mixer bowl at high speed for 2 min. Add 1 1/2 cups firmly packed dry frosting mix, flour, baking powder, salt and 1/3 cup butter. Blend well at low speed. Add nuts and oranges. Beat at low speed until blended. Spread batter in greased and floured 13 x 9 pan. Bake at 350° for 30-35 min. In saucepan heat remaining dry frosting mix, 2 Tbsp. butter and water. Stir over medium heat just until smooth. Drizzle over cool bars.

Mrs. Leo Greiber

# CHOCOLATE MALT BARS

1 1 oz. sq. unsweeter	ned chocolate
1/2 cup shortening	3/4 cup sugar
1/2 tsp. vanilla	2 eggs
1 cup sifted all-purpo	ose flour
1/2 cup chocolate-fla	vored
malted milk powde	er
1/2 tsp. baking powe	ler
1/2 tsp. salt	
1/2 cup chopped wal	nuts
Melt chocolate; cool.	0

3 ingredients till fluffy; beat in eggs. Blend in melted chocolate. Sift together dry ingredients; stir into creamed mixture. Fold in nuts. Spread in greased 8 x 8 x 2 inch baking pan. Bake in moderate oven (350°) 20 - 25 min. Cool.

*Frost with Malt Frosting:* Cream 2 Tbsp. soft butter or margarine, 1/4 cup chocolate-flavored malted-milk powder, and dash of salt.

Slowly beat in 1 cup sifted confectioners' sugar and enough light cream to make of spreading consistency (about 1/2 Tbsp.). Makes 32 bars.

Mrs. Robert Shepherd

## CHERRY COCONUT BARS

Pastry:
1 cup sifted flour 1/2 cup butter
3 Tbsp. powdered sugar
Mix and put in 8-inch pan.
Bake at 350° about 25 min.
Filling:
2 eggs slightly beaten
1 cup sugar
1/2 tsp. baking powder
1/4 cup flour 1/4 tsp. salt
1 tsp. vanilla 3/4 cup chopped nuts
1/2 cup coconut
1/2 cup quartered maraschino cherries
Spread over baked pastry - no need to cool.
Bake 25 more minutes.

Mrs. Matt Hellenbrand Mrs. Lee Bongard

# CARAMEL CHIP BARS

Melt 42 Kraft caramels	with 5	Tbsp.
of cream.		

# Crust:

1 cup flour	1 cup oatmeal
3/4 cup brown sugar	1/2 tsp. soda
3/4 cup melted butter	

Put in a 9x13 pan. Save enough crumbs for

- top. Bake crust for 10 min. at 350°. Pour
- one small bag of chocolate chips and 1/2
- cup nuts over crust. Then pour caramel mixture over and cover with crumbs.
  - Bake 15 minutes longer.

Mrs. Ray A. Endres

1	CH	IN	FS	EC	H	FW	19

- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup butter

next

- · 2 well beaten eggs
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 tsp. soda
- · 2 1/4 cups flour
- . 1/2 cup chopped nuts
- 1 lb. dates, chopped
- Mix in order given.

Pour in  $13 \ge 9 \ge 2$  inch pan. Bake in a moderate oven for 20 to 25 minutes. When cool, cut into squares and sprinkle with powdered sugar.

Mrs. Wilbert Maier

### FRUIT PUNCH BARS

•	2 eggs	1 1/2 cups sugar
	17 oz. can fruit cock	tail (undrained)
	2 1/2 cups flour	1 1/2 tsp. soda
•	1/2 tsp. salt	1 tsp. vanilla
	1 1/3 cups flaked coo	conut
	1/2 cup chopped wal	Inuts
•	and sugar in large m	x10x1" pan. Beat eggs ixing bowl until light
•		
		intil well blended. Spread
	into pan. Sprinkle co top. Bake 20-25 min	
•	golden brown. While	e hot, drizzle with glaze
•	Cool and cut into ba	rs. Makes 36 to 40
	bars.	
	Glaze:	
ċ	3/4 cup sugar	
	· · · · · · · · · · · · ·	<ul> <li>2 1/2 cups flour</li> <li>1/2 tsp. salt</li> <li>1 1/3 cups flaked coordinates</li> <li>1/2 cup chopped wales</li> <li>Grease and flour 155 and sugar in large meand fluffy. Add fruit</li> <li>salt and vanilla. Mix to into pan. Sprinkle coordinates</li> <li>cool and cut into bares</li> <li><i>Glaze:</i></li> </ul>

- 1/4 cup evaporated milk
- . 1/2 cup butter 1/2 tsp. vanilla
- 1/2 cup chopped walnuts

Combine all ingredients except walnuts in saucepan. Bring to a boil and boil 2 minutes, stirring constantly. Remove from heat and stir in nuts. Cool.

Mrs. Roy Cameron



# CHOCOLATE CREAM BARS

Melt 1/2 cup butter and 1 square semi-sweet chocolate in pan. Blend in 1 cup flour and 1/2 cup powdered sugar and mix well. Spread into a well greased pan, 7" x 11". Bake at 350° for 10 minutes. Spread with filling and bake 30 minutes longer until filling is set.

#### Coconut Filling:

Combine 1 can sweetened condensed milk and 1 1/2 cups flaked coconut and 1/2 cup chopped nuts. When taken from the oven, cover with 1 pkg. of chocolate mints or 10 Hershey bars. When melted spread evenly and cut into bars.

Mrs. Leonard Heiser

1/4 cup sugar

# CHOC CANDI-DATES

1 1/4 cups flour 1/2 cup butter

Mix together and bake at 400° for 12 to 15 minutes. Spread with warm topping. Cool. Press 1/2 cup chocolate chips into topping.

Choc-Date Topping:

Melt 1/3 cup butter, 3/4 cup sugar, 1/2 cup chocolate chips and 1/4 cup milk. Bring to a boil, stirring constantly. Remove from heat and stir in:

1 tsp. vanilla 1/2 tsp. rum flavoring 1 cup quick cooking oatmeal 1 cup chopped pecans 1/2 cup dates, chopped

Mrs. Charles Greiber

#### **FUDGE NUT BARS**

#### Melt:

1 6 oz. semi-sweet chocolate morsels (1 cup) 1/2 cup sweetened condensed milk

1 Tbsp. butter 1/4 tsp. salt

Melt this over boiling water, remove from heat.

#### Add:

1/2 cup chopped walnuts1 tsp. vanilla (set aside)1 1/4 cups flour1/2 tsp. soda1/2 tsp. salt all sifted together

# Cream:

1/2 cup butter, add1 cup brown sugar, firmly packed gradually1 egg1 tsp. vanilla

Blend well, stir in dry ingredients and 1 1/2 cups quick cooking rolled oats. Press 2/3 of mixture in greased 9" x 9" pan. Spread with chocolate filling. Crumble remaining mixture over filling. Sprinkle with 1/4 cup chopped walnuts. Bake at 350° for 25 minutes until lightly browned. Cool, cut in bars.

Mrs. Robert Wipperfurth

#### CHOCOLATE DELIGHT BARS

	4 cups oatmeal 1 cup brow	wn sugar
	1/3 cup white syrup 2/3 cup bu	itter
	3 tsp. vanilla	
	1 1/2 6 oz. pkg. chocolate chips 1 cup peanut butter	
	Melt butter, then mix oatmeal, br white syrup, butter and vanilla in	
	Put mixture in 9"x12" pan. Bake oven for 10 min. Cool 10 min. M	e in 400°
-	late chips and peanut butter in do	

Mrs. Norbert Michels

#### **COCOA BARS**

Pour over top and let cool. Cut into bars.

2 1/2 cups shortening
2 1/2 cups sugar
1 cup white syrup
8 eggs
1 1/3 cups cocoa
1 Tbsp. vanilla
2 tsp. salt
2 1/2 cups sifted flour
1 cup chopped nuts

Cream shortening. Add sugar. Beat until fluffy and add eggs 1 at a time. Beat well. Blend in syrup, cocoa, vanilla, salt, and flour. Spread batter into 2 greased 10 1/2" x 15 1/2" x 1" pans. Sprinkle nuts over top. Bake in moderate oven 350° for about 25 minutes. Do not over bake. Frost with a thin rich chocolate frosting right away. Cool and cut into bars. Freeze well.

Sally Schmitz

#### CHOCOLATE CHIP BLONDE BROWNIES

Measure 1 cup sifted flour, add 1/2 tsp. baking powder, 1/8 tsp. soda, and 1/2 tsp. salt and sift again. Add 1/2 cup chopped nuts. Mix well and set aside.

Melt 1/3 cup butter or shortening in saucepan; remove from heat. Add 1 cup firmly packed brown sugar; mix well.

(If shortening was used, now add 1 Tbsp. hot water.) Cool slightly.

Add 1 slightly beaten egg and 1 tsp. vanilla; blend. Then add flour mixture, a small amount at a time, mixing well after each addition. Spread in greased 9 x 9 x 2 inch pan. Sprinkle 1/2 cup chocolate chips over top. Bake in moderate oven - 350° 20 to 25 min. (Do not overbake.) Cool in pan, cut into bars. Makes 24 bars.

Mrs. Alice Statz

# CHOCOLATE CHIP MERINGUE BARS

1 pkg. (17 1/2 oz.) Pillsbury Fudge
Cake Mix
1/2 cup margarine, melted
2  eggs
1 pkg. (5-3/4 oz.) Pillsbury Fluffy
White Frosting Mix
1/2 cup boiling water
1/2 cup chopped pecans
1/2 cup semi-sweet chocolate pieces
In large mixing bowl combine cake mix, margarine and eggs. Stir <i>by hand</i> until well mixed. Press into ungreased 9x13 pan. Prepare frosting mix as directed on package. Spread on fudge base, keeping it about 1/2 inch from all edges. Frosting will spread a little while baking. Sprinkle nuts and chips over frosting. Bake at 350° for 2.5 to 30 minutes. Chips will not melt. These are especially good while warm.
Mrs. Marilyn Meffert
CHOCOLATE DELIGHT BARS
4 cups rolled oats 3 tsp. vanilla

- 1 cup brown sugar
- 1 1/4 cups chocolate chips
- 1/3 cup white syrup
- 2/3 cup butter

er 1 cup peanut butter

Melt butter, then mix rolled oats, brown sugar, syrup, butter and vanilla in a large bowl. Put mixture in a 9" square pan. Bake in hot oven (425°) for 10 minutes. Cool 10 minutes. Melt chocolate chips and peanut butter in small saucepan. Spread over top

and let cool. Cut into bars.

# Debbie Helt

# CHOCOLATE DELIGHT BARS

1. Beat 1/2 cup butter, 1 egg yolk and 2 Tbsp. water. Sift and stir in 1 1/4 cups sifted flour, 1 tsp. sugar, 1 tsp. baking powder. Press into greased pan (13x9x2). Bake at 350° for 10 min.

2. Sprinkle at once with one 12 oz. pkg. (2 cups) chocolate morsels. Return to oven 1 min. Remove. Spread chocolate over top. 3. Beat 2 eggs till thick; beat in 3/4 cup sugar. Stir in 6 Tbsp. melted butter, 2 tsp. vanilla. Add 2 cups finely cut nuts. Spread over top. Bake at 350° for 30-35 min.

Cut into 1 1/2" squares. Makes 4 dozen.

Mrs. Deena C. Stewart

#### PECAN DREAMS

1 cup butter 6 Tbsp. powdered sugar 2 cups flour 1 cup nuts 2 tsp. vanilla 2 tsp. water

Combine all ingredients. Chill. Form into balls or crescents and bake at 325° for approximately 14 to 16 min. Roll in powdered sugar.

Mrs. Diana C. Long

# **COCONUT BARS**

2 cups graham cracker crumbs 1/2 cup melted butter or margarine 1/4 cup sugar

Combine crackers, butter, sugar, and place in greased 13" x 9" pan and bake at 325° for 10 minutes.

2 1/3 cups flaked coconut

1 cup nuts

14 oz. can sweetened condensed milk 11 1/2 oz. Hershey's milk chocolate chips

Mix coconut, nuts, chocolate chips together and sprinkle over baked mixture and drizzle condensed milk on top and bake at 325° for 30 minutes or until golden brown on top.

Mrs. William Adler

#### **COCONUT-CHOCOLATE MERINGUE BITES**

3/4 cup butter or margarine 1/2 cup brown sugar packed 1/2 cup granulated sugar 3 eggs separated 1 tsp. vanilla 2 cups all-purpose flour 1 tsp. baking powder 1/4 tsp. soda 1/4 tsp. salt 1 pkg. 6 oz. semi-sweet chocolate bits 1 cup flaked coconut 3/4 cup coarsely chopped nuts 1 cup brown sugar packed

Heat oven to 350°. Grease an oblong pan 13 x 9 1/2 x 2 pan. Mix butter, 1/2 cup brown sugar, granulated sugar, egg yolks and vanilla. Beat 2 minutes on medium speed. Blend flour, baking powder, soda and salt together. Add to first ingredients. Spread or pat dough in pan. Sprinkle with chocolate bits, coconut and nuts.

Beat egg whites until frothy, add 1 cup brown sugar gradually, beat until stiff. Spread over nuts. Bake 35 to 40 minutes at 350°.

(This recipe was taken from Betty Crocker's Cooky Book. These are our favorite chocolate chip bars.)

Mrs. Herman J. Maier

#### DATE BARS

For Crust: 3/4 cup soft shortening

1 cup brown sugar (packed) Mix thoroughly.

1 3/4 cups sifted flour 1/2 tsp. soda 1 tsp. salt

Sift together and stir in.

Add 1 1/2 cups rolled oats.

Mix thoroughly. Place one-half of this crumb mixture in greased 13" x 9" oblong pan. Press and flatten with hands to cover bottom of pan. Spread with cooled filling. Cover with remaining crumb mixture, patting lightly. Bake until lightly browned. While warm, cut into bars and remove from pan. 400° oven for 25 to 30 min.

Date Filling: Mix in saucepan:

3 cups cut-up dates 1/4 cup sugar 1 1/2 cups water

Cook over low heat, stirring constantly until thickened (about 10 min.). Cool.

Mrs. Diana C. Long

#### **CRUNCHY BARS**

1 cup cream 1 cup sugar

1 cup light corn syrup 2 cups crisp rice cereal

5 cups corn flakes

2 cups salted peanuts (red ones)

· Cook syrup, cream, and sugar to soft ball stage (230° - 235°). Remove from heat and pour at once over cereal and peanuts. Mix thoroughly. Pack in well-buttered pan 9" x 12". Cut when cool.

Mrs. Jim Kaltenberg

#### DANISH APPLE BARS

2 1/2 cups flour	1 Tbsp. sugar
1 cup lard	3/4 tsp. salt
milk	1 egg yolk
1 cup corn flakes	

8 apples, pared and thinly sliced

1 cup sugar

1 Tbsp. cinnamon

Combine flour, sugar, lard and salt for pie crust, add enough milk to egg yolk to make 2/3 cup liquid. Add egg mixture to flour mixture, toss lightly until dough holds together. Roll out half the dough to fit large cookie sheet or jelly roll pan. Sprinkle corn flakes over dough. Spread on a thin layer of apples. Cover with sugar and cinnamon; roll out remaining crust and fit on top. Make steam vents, bake 1 hour at 375°. Yield 15 to 18 servings.

Ioan Vos

## MYSTERIOUS MELTAWAYS

# 1/2 cup butter

- 1 sq. unsweetened chocolate
- 1/4 cup sugar 1 tsp. vanilla 1 egg, well beaten
- 2 cups graham cracker crumbs
- 1 cup coconut 1/2 cup chopped nuts

Melt butter and chocolate together. Mix sugar, vanilla, egg, graham cracker crumbs, coconut, and chopped nuts. Blend into the melted butter and chocolate. Press into an unbuttered 11 1/2 x 7 1/2 x 1 1/2 in. pan.

Refrigerate for 2 - 3 hours.

# Filling:

- 1/4 cup butter 1 Tbsp. cream
- 2 cups sifted powdered sugar

1 tsp. vanilla

Mix soft, not melted, butter with cream, sugar and vanilla. Spread evenly over the refrigerated bottom layer and again refrigerate until firm on top.

#### Top Laver:

Melt and spread 1-12 oz. package of chocolate chips over top of the chilled filling. Refrigerate after cutting into squares of your choice.

Mrs. Vincent A. Endres

#### DATE AND NUT BARS

- 3/4 cup sifted flour
- · 1 cup sugar
- 1/4 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup corn oil
- 2 eggs, unbeaten



1/2 tsp. vanilla		DREAM BARS		
1 cup (7 1/4 oz. pkg.) dates, finely cut 1 cup chopped nuts		cup butter cup brown sugar	1/2 tsp. salt 1 cup sifted flour	. 2 egg 3/4 ci
Mix and sift first four ingredients. Make a well and add in order: corn oil, eggs and vanilla. Beat until smooth. Add dates and nuts; mix well. Turn into a greased shallow		c above ingredients reased 9x13 pan. I intil slightly brown redients and spread	Bake 15 min. at 350° a. Blend following	1 cup 1/2 cu 1/2 ts 1/2 ts
baking dish (12 x 7 x 2 in.). Bake in moderate oven (350°) 20 - 25 min. Cut into bars while warm. Dust with confectioners' sugar. Makes 30 bars. <i>Mrs. Rachel Andrewjeski</i>	2 eg · 1/8 · 1 1/	ip brown sugar gs, well beaten tsp. salt 2 cups shredded co tsp. baking powde		Beat 6 dates, grease oven.
leitnes ande bankende and a dit in sont fann Noten terter in dit in dit in sont fan it in sont f	Bak		350° oven. Cut while	
MARASCHINO CHERRY BARS 1/2 cup flour 1/4 tsp. soda	·	warm. Theid 50-	Mrs. Ray Kuehn	6 Tbs
1/2 cup brown sugar packed			· (iii) grants	1 1/2
1/8 tsp. salt1 cup oatmeal1/3 cup melted butter		FROSTED PINEA	APPLE SQUARES	· 1 cup
Topping:1/4 cup flour3/4 cup sugar3/4 cup cherries, cut up1/2 cup coconut1/2 cup chopped nuts1/2 tsp. salt2 eggs, beaten	1/4 1 lat 2/3	cup sugar tsp. salt rge can crushed pir cup milk rg. dry yeast	3 Tbsp. cornstarch 1 egg yolk beaten neapple 1 tsp. sugar 1/4 cup warm water	. 1 cup 1 cup 1 cup 1 cup 1 15 c
Sift together flour, soda and salt. Add brown		g yolks, beaten	4 cups flour	· Melt   roll pa
Sift together flour, soda and salt. Add brown sugar, oatmeal and butter mixing until com- bined. Firmly press into ungreased 9 x 13 in. pan. Combine topping ingredients together and spread over base. Bake at 350° for 30			cornstarch, and salt and pineapple. Cook	cocon evenly amou then c
min. Cool and cut into bars. (These are very colorful for Christmas time. Use both red		cald milk, add 1 ts warm.	p. sugar. Cool to	nuts of with h
and green cherries and the fruit comes to the top when baked. )		oissolve yeast in wa mixture. Stir in ye		· conde . mode
Mrs. Bernard Ballweg		leasure flour into l flour. Stir in yeast	bowl. Cut shortening and milk mixture.	compl · 54 - 1
DREAM BARS	. 5. D	vivide dough in hal	f.	
3/4 cup brown sugar 3/4 cup butter 1 1/2 cups flour		oll 1/2 of dough to ad pineapple filling		
Mix the first three ingredients like pie crust. Pat into a 9" x 12" pan. Bake at 350° for		gh to fit on top. Pin snip air holes in to		· 3 1 oz · 1/2 cu
15 minutes or until light brown.	· 7. B	ake 375° - 35 to 4	0 min.	. 1 1/3 cone
2 well beaten eggs 1 cup brown sugar 2 Tbsp. flour	· 8. Fi	rost top.		· 2 eggs · 1 cup
1/2 tsp. baking powder 1/4 tsp. salt 1 tsp. vanilla		CALICEDAN	DROUMUES	. 1/2 tsp
1 cup chopped walnut meats 1 1/2 cups shredded coconut	2 sq	SAUCEPAN uares chocolate	1/3 cup shortening	1/4 tsp.
Mix well and spread over first mixture.	Mel	t together and cool		<ul> <li>1 cup</li> <li>In top</li> </ul>
Bake 12-15 min. at 350° or until light	Add		1/2 top war:11-	choco
brown. Cut into bars when cool.		p sugar well Add 2 eggs	1/2 tsp. vanilla one at a time. Beat	from l
Mrs. Charles Schoepp •	. well	. Add 3/4 cup flou	nr, 1/4 tsp. salt and minutes in 8" pan.	<ul> <li>eggs; o</li> <li>powde</li> <li>mixtu</li> </ul>
			Are Wilfred Cillac	

DATE NUT	SQUARES
2 eggs	1/4 cup shortening
3/4 cup sugar	
1 cup chopped pitted of	lates
1/2 cup chopped nuts	3/4 cup flour
1/2 tsp. baking powde	r
1/2 tsp. salt	little vanilla
Beat eggs, shortening a dates, nuts and salt, ac greased pan 7 x 11 x 2 oven. Cut in squares w	ld flour. Turn in well 2 pan. Bake in 350°
	Mrs. Frank Vasen
FRUIT CAKE SQ	JARES OR BARS
6 Tbsp. butter	
1 1/2 cups graham cra	cker crumbs

Mrs. Wilfred Gilles

shredded coconut

cut up mixed candied fruit

red and green candied cherries, cut up

dates

nuts coarsely chopped

oz. cup sweetened condensed milk

butter in 15 1/2 x 10 1/2 x 1 in. jelly an. Sprinkle on crumbs evenly. Sprinkle ut over that. Distribute candied fruit v over coconut. Cut dates into a small nt of flour so they won't stick and distribute them over candied fruit. Put over them and press mixture lightly nands to level it in pan. Pour sweetened ensed milk evenly over top. Bake in rate oven (350°) 25 minutes. Cool letely before cutting. Makes about 1/2" squares.

#### Mrs. Edward Adler

#### **FUDGE BROWNIES**

z. sq. unsweetened chocolate

p butter or margarine

- cups Eagle Brand sweetened densed milk
- sifted flour
- p. baking powder
- p. salt
- vanilla chopped nuts

of double boiler over hot water blend

late and butter or margarine. Remove heat; stir in condensed milk. Beat in

one at a time. Sift together flour, baking

er and salt. Gradually add to chocolate re; stir well after each addition. Stir in

Continued

vanilla. Fold in chopped nuts. Spread mixture in a well greased 13 x 9 x 2 in. pan. Bake in moderate oven 350° for 25 to 30 min. Cool. Cut into squares. Makes 24 - 2 in. squares.

Mrs. Ted Taylor

## FUDGE MELTAWAYS (NO BAKE)

1/2 cup butter 1 sq. unsweetened chocolate 1/4 cup granulated sugar 1 tsp. vanilla 1 egg beaten 2 cups graham cracker crumbs 1 cup coconut 1/2 cup chopped nuts

Mix together and put into ungreased pan.

#### Frosting:

1/4 cup butter 1 1/2 Tbsp. milk 2 cups powdered sugar 1 tsp. vanilla

Mix and put on bars. Take 1 1/2 sq. of unsweetened chocolate. Melt and pour on top of frosting.

Mrs. William R. Dahmen

# **OATMEAL MARBLE SQUARES**

Preheat oven 375°.

Sift together: 3/4 cup flour, sifted 1/2 tsp. salt 1/2 tsp. baking soda Blend: 1/2 cup soft butter or oleo 6 Tbsp. brown sugar

6 Tbsp. granulated sugar

1/2 tsp. vanilla 1/4 tsp. water

Beat in 1 egg. Mix in flour mixture. Stir in 1 cup Quaker or Mother Oats (uncooked) and 1/2 cup nuts.

Spread in greased 9 x 13 pan. Sprinkle bag (6 oz.) chocolate chips over the dough. Place in oven 1 minute. Then run knife through dough to marblize. Return to oven. Bake at 375° 12 to 14 minutes. Cool, cut into squares. Yields 24.

#### Gerry Baldouf

# **GINGER SQUARES**

1 cup butter 2 eggs 1 cup warm water 1/2 tsp. salt 1/2 tsp. ginger 1 tsp. soda

1 cup sugar 2/3 cup light molasses . 3 cups regular flour 1/2 tsp. cinnamon 1/2 tsp. cloves

Cream butter, add sugar. Blend in eggs following with molasses. Add spices to flour. Alternate flour and water to butter mixture. Bake at 350° 20-25 min. in a 9 x 13 pan. Cool and frost with butter icing.

Mrs. Knight J. Bakke

## **GRAMMA KUEFFER'S** CHRISTMAS PEANUT BARS

3 eggs beaten to a foam Sift together 3 times: 1 cup sugar 1 cup flour 1 tsp. baking powder scant 1/2 cup boiling water chopped peanuts (unsalted)

Beat the eggs until foamy, add the sifted dry ingredients a little at a time (batter will be thick). Add boiling water slowly, beating constantly. Bake in a loaf pan 9 x 13, 30 to 35 min. at 350°. Cut in squares and frost with frosting and roll in chopped peanuts.

(This recipe is very old - the original copy says to roll the squares in ten cents worth of shucked peanuts.) The bars are really better if you do take the time to shuck a pound of peanuts as they should be fresh roasted, but today the dry roasted shelled peanuts work pretty good.

Frosting for Peanut Bars: 1 cup milk

2 1/2 Tbsp. sugar 1 1/2 Tbsp. flour

Mix flour and sugar, pour milk over, boil in double boiler 15 min. When cool add 2 Tbsp. butter, beat well and let cool more. Then add 1 1/2 cups powdered sugar.

Mary Ann Kueffer

#### **GRAHAM CRACKER BARS**

# Bring to a boil:

1 cup butter 1/2 cup milk 1 cup sugar 1 beaten egg

Add: 1 cup chopped nuts, 1 cup graham cracker crumbs and 1 cup coconut. Cool slightly. Spread 1 layer whole graham crackers in 9x13 pan. Cover with filling. Top with another layer of graham crackers. Frost with 2 cups powdered sugar, 1/2 cup butter & 1 tsp. vanilla. Cream to spread. Let stand in refrigerator overnight. Cut into bars.

Mrs. Fred Ziegler

# **GRAHAM CRACKER BARS**

- 1 cup graham cracker crumbs
- 1 cup brown sugar (packed)
- 1/2 cup oleo or butter
- 1/3 cup plus 1 Tbsp. milk
- 1 cup flaked coconut
- 1/2 cup chopped nuts

Put all ingredients in saucepan and boil 5 to 8 minutes, stirring constantly. Line bottom of 9x13 pan with whole squares of graham

- crackers. Pour the cooked filling over crackers
- and top the filling with whole crackers. Cool
- and frost with a thin powdered sugar frosting.
- These freeze very well.

# Mrs. Dale Allen

# OLD FASHIONED RAISIN BARS

- 1 cup seedless raisins, dark or light 1 cup water
- 1/2 cup salad oil or shortening
- 1 cup sugar
- 1 slightly beaten egg
- 1 3/4 cups sifted flour
- 1/4 tsp. salt
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1/2 tsp. cloves
- 1/2 cup chopped walnuts
- Combine raisins and water, bring to boil,
- remove from heat. Stir in salad oil. Cool to lukewarm. Stir in sugar and egg. Sift together dry ingredients, beat into raisin mixture. Stir in nuts. Pour into greased 13 x 9 x 2" pan. Bake in moderate oven (375°) for 20 minutes or until done. When cool, cut into bars. Dust with confectioners sugar. Makes about 2 dozen. For thin brownie-size cookies, bake in greased 15 1/2 x 10 1/2 x 1" jelly roll
- pan, for 12 minutes or until done.

Mrs. Donna Hilgendorf

#### LEMON BARS

- 1 cup butter
- 2 cups flour
- 1/2 cup powdered sugar
- Cut butter into flour and powdered sugar
- mixture. Put into pan and bake at 350° for 25 min. (9x12 in. pan)
- Top with the following:
- 4 Tbsp. flour
- 2 cups sugar
- 1 tsp. baking powder
- 4 eggs, slightly beaten
- 6 Tbsp. lemon juice

Mix dry ingredients together. Beat eggs slightly, add lemon juice, and add to dry ingredients. Pour over baked crust. Bake 25 min. Sprinkle with powdered sugar. Cut into bars.

> Mrs. Anton M. Hellenbrand Diane Zander Janis Martin Alberta Laufenberg

# LEMON BARS

1 cup sifted flour 1/4 cup confectioners sugar 1/2 cup butter 3/4 cup sugar 1/4 cup sifted flour 1/2 tsp. baking powder 2 eggs, beaten 2 Tbsp. lemon juice 1/2 cup flaked coconut Combine 1 ave flour er 1 1/4

Combine 1 cup flour and 1/4 cup confectioners sugar. Cut in butter. Pat in a 9x 9x2 pan. Bake at 350° for 15 minutes. Cool.

Combine 3/4 cup sugar, 1/4 cup flour and baking powder. Add eggs and blend. Add lemon juice and coconut. Spread on baked crust. Bake at 350° for 25 minutes. Cool, then sprinkle with powdered sugar.

Mrs. Dale Bauer

# MARMALADE BARS

12 oz. jar orange marmalade
1/2 cup chopped nuts
1/2 cup flaked coconut
1 1/2 cups sifted flour
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/2 cup butter
1 cup firmly packed brown sugar
1 egg
2 Tbsp. orange juice
1 cup quick-cooking rolled oats

Combine marmalade, nuts, and coconut. Set

aside. Sift flour with baking powder, soda and salt. Cream butter, add brown sugar and cream until light and fluffy. Add egg and orange juice, beat well. Stir in rolled oats and dry ingredients. Spread half of batter in 13x9 inch pan. Cover with orange-nut mixture. Spread remaining batter over filling. Bake at 350° for 30 to 35 minutes.

Deanna Borstad

# ORANGE FROSTING

Combine 2 tablespoons butter, 1 1/2 cups sifted confectioner's sugar. Add 2 or 3 tablespoons orange juice.

Deanna Borstad

#### SEVEN LAYER BARS

1/4 lb. butter or margarine melted in baking pan 9 x 13 while oven is preheating. 20 double graham crackers crushed (or 50 Ritz crackers) Pat evenly in pan. Thin layer of coconut (just so it is solid white) 6 oz. pkg. chocolate chips (more or less)
6 oz. pkg. butterscotch chips (more or less)
1/2 cup nutmeats chopped

l can Eagle Brand Sweetened Cond. milk

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- drizzle well all over.

Bake for 20 min. at 350°.

Kay Wipperfurth

## MAGIC COOKIE BARS

1/2 cup butter or margarine, melted 1 1/2 cups graham cracker crumbs 1 cup chopped nutmeats 1 cup (6 oz. package) chocolate chips 1 1/3 cups flaked coconut 1 1/3 cups (15 oz.) Bordens Eagle Brand Sweetened Condensed Milk In bottom of 9x13" pan, pour melted butter or margarine. Now add rest of ingredients one by one on top of each other. Sprinkle crumbs evenly over melted butter, chopped nuts over crumbs, then chocolate chips and coconut. Pour milk over all. Bake in 350° oven 25 min. or until lightly browned. Allow to cool 15 min. before cutting. Makes about 2 doz.

Mrs. Robert Niesen

#### HERSHEY SYRUP BROWNIES

Mix well:	
1 cup sugar	1/2 cup butter
4 eggs	
Add:	
1 16 oz. can Hers	shey chocolate syrup
1 cup flour	
1/2 tsp. baking po	owder
1/4 tsp. salt	
nuts if desired	
Bake 350° for 25	min.

1 1/3 cups sugar	3 Tbsp. butter
6 Tbsp. milk	

Frosting:

Boil 1 min. Add 1/2 cup chocolate chips. Beat until it is of spreading consistency.

it is of spreading consistency.

Mrs. Jim Schommer

# MINNESOTA DAIRY BARS

1/2 cup sugar	5 Tbsp. cocoa
beaten egg	1/2 cup light cream

- 2 cups crushed graham crackers
- 1 cup flaked coconut
- · 1/2 cup nutmeats
- Mix all above ingredients together and bake at 350° for 20 minutes. Let cool. This
- should be put in a 9x12 pan.

# Topping:

- When above mixture is cooled, beat 1 cup
- butter and 1 1/2 cups powdered sugar and
- 1 tsp. vanilla. When cool, spread on top of
- the above mixture. Put in refrigerator. When
- cooled melt 1 large chocolate bar and spread
- this on top of white mixture. Cut into squares
- and let cool in refrigerator. Cut and serve.

# Mrs. Robert Endres

#### NUTTY BUTTER CHOCO BARS

Combine 1/2 cup soft butter, 1/2 cup packed brown sugar, beat till creamy. Sift together and blend in 1 1/2 cups sifted flour, 1/4 tsp. salt. Press into 13 x 9 x 2 pan. Bake at  $350^{\circ}$ for 20 minutes. Spread 3/4 cup cream style peanut butter immediately over top. Let stand til cool.

# Topping:

- Combine over hot water, 1 pkg. (1 cup)
- Nestle's Milk Chocolate Morsels, 2 Tbsp.
- corn syrup, 2 Tbsp. water, stir occasionally
- till chocolate melts & mixture is smooth.
- Stir in 1 cup chopped nuts. Spread evenly
- over peanut butter, let stand till set.

# Mrs. Ronald Paar

# OATMEAL CARMELITES

- 32 light candy caramels
- 5 Tbsp. light cream
- 1 cup flour
- 1 cup quick cooking rolled oats
- · 3/4 cup packed brown sugar
- 1/2 tsp. soda
- 1/4 tsp. salt
- · 3/4 cup butter melted



1 cup (6 oz. pkg.) milk chocolate chips 1/2 cup chopped pecans

Melt caramels in cream in top of double boiler. Cool slightly. Combine all ingredients except chocolate chips and pecans in large mixing bowl. Press half of crumbs into bottom of 11 x 7 pan. Bake at 350° for 10 minutes.

Remove from oven. Sprinkle with chocolate chips and pecans. Spread carefully with caramel mixture. Sprinkle with remaining crumb mixture. Bake 15 - 20 minutes longer or until golden brown. Chill 1 - 2 hours. Cut into bars.

Note: 3/4 cup caramel ice cream topping and 3 Tbsp. flour can be substituted for first two ingredients of this recipe.

> Mrs. Leo Greiber Mrs. Joe J. Kessenich

## RASPBERRY DREAMS

1 1/4 cups sifted flour

1 1/2 tsp. baking powder

1/4 cup butter, softened

- 1 1/2 cups firmly packed lt. brown sugar
- 1 Tbsp. lemon juice

2 eggs, beaten

1/4 cup flour

1 tsp. vanilla

1 1/3 cups flaked coconut (3 1/2 oz. can)

1 cup chopped nuts

1 pkg. (10 oz.) frozen red raspberries thawed and drained

Sift together 1 1/4 cups flour, baking powder and salt. Cream together butter and 1/2 cup brown sugar until light and fluffy. Stir in lemon juice. Cut in flour mixture until mixture resembles coarse crumbs. Press firmly in bottom of ungreased 7x11 baking pan. Bake in preheated oven (350°) 15 to 20 min. or until lightly browned. Meanwhile, blend together eggs, one cup brown sugar, 1/4 cup flour and vanilla. Stir in coconut and nuts; reserve. Cool cooky layer in pan on wire rack for 5 min. Break up raspberries and spread evenly over cooky layer. Spread reserved coconut mixture over raspberries. Return to oven and bake 30 to 35 min. longer, or until golden brown. Cool in pan on wire rack for 5 min., then cut into 1 by 1 3/4" bars. Cool 30 minutes longer before removing from pan. Makes 32 bars.

Mrs. Diana C. Long

# PUMPKIN BARS

It is a 3 layer bar. Take 1/2 cup melted butter and 1 1/2s cup vanilla wafers crushed. Mix together and pat in a 9x13 pan and bake at  $325^{\circ}$  for 6 to 8 minutes until light brown.

- Second layer: Mix
- 1 1/2 cups pumpkin mix
- 2 Tbsp. powdered sugar
- 1/4 tsp. salt

1/8 tsp. cloves

1/8 tsp. cinnamon

Mix this all together and spread over the first baked layer, being careful not to break the crust.

# Third layer:

1 1/2 cups flaked coconut

- 1 can condensed milk
- 1 pkg. butterscotch chips
- 1 cup chopped pecans

Mix all together and spread over the pumpkin. Bake 30 minutes at 350°. Cool slightly and cut in 2 inch squares.

Mrs. Barbara Dresen

# MINT TOLL HOUSE MARBLE SQUARES

1/2 cup soft butter or shortening
6 Tbsp. granulated sugar
6 Tbsp. firmly packed brown sugar
1/2 tsp. vanilla
1/4 tsp. water
Combine ingredients and beat till creamy.
Beat in 1 egg. Sift together and blend in:

1 cup plus 2 Tbsp. flour 1/2 tsp. baking soda 1/2 tsp. salt 1/2 cup nuts

Spread in greased 13x9 pan and sprinkle 1 6 oz. pkg mint chocolate chips over top of dough. Place in oven 1 min. at 375°. Remove from oven and run knife through dough to marblize, bake 12 to 14 min. more.

Mrs. Charles Greiber

#### MARSHMALLOW TREATS

1/2 lb. marshmallows1/2 cup milkMelt in double boiler and stir until dis-

solved. Cool.

 cup cream, beaten very stiff
 small can crushed pineapple
 cup pineapple juice (if not enough, add milk to make 1/3 cup of juice)
 graham crackers, crushed Line an 8x10 pan with waxed paper. Spread 1/2 of crumb mixture. Mix all other ingredients and pour on crumbs. Sprinkle remaining crumbs on top. Set in a cool place. (You can make this two or three days before you want to use it.)

Mrs. A. J. Fries

# OATMEAL FUDGE BARS

Oatmeal Layer:

- 1/2 cup soft shortening
- 1 cup light brown sugar, firmly packed
- 1 egg 1/2 tsp. vanilla
- 3/4 cup sifted flour \_ 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 cups quick-cooking oatmeal
- 1/2 cup chopped walnuts
- Beat shortening with sugar; add egg and
- vanilla. Sift flour with soda and salt. Mix
- with sugar and butter and stir in oats and
- nuts. Remove 1 cup mixture for topping.
- Press rest in pan 9x9x1-3/4". Make fudge layer.

# Fudge Layer:

1 Tbsp. butter or margarine

6 oz. pkg. chocolate chips

- 1/3 cup sweetened condensed milk
- 1/4 tsp. salt 1/2 cup nuts
- 1 tsp. vanilla

Cook chocolate, butter, milk and salt. Cook over low heat. Remove from heat and add nuts and vanilla. Spread chocolate mixture over oatmeal layer. Sprinkle top with 1 cup mixture. Bake at 350° for 25 minutes.

Mrs. Deena C. Stewart

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#### SPICY CHOCOLATE BARS

1 1/2 cups shortening	, 1 1/2 cups sugar
1 1/2 cups brown sug	ar, packed
4 eggs	2 tsp. vanilla
4 cups unsifted flour	2 tsp. soda
2 tsp. salt	4 tsp. cinnamon
1 tsp. ground cloves 2 cups chocolate chip	
Bake at 375° for 20 n pans or three 9 x 13 p	ninutes in two 10 x
1	Mrs. Robert Crahen



#### **OLD-FASHIONED DATE BARS**

- 3 eggs beaten with 1/2 tsp. salt
- 1 cup sugar 1 cup flour
- 1/3 cup cold water
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 pkg. dates, cut up (about a lb.) 1/2 chopped nuts

1/2 enopped nuts

Add sugar gradually to egg mixture and beat well, then add flour, water, baking powder and vanilla in usual manner. Stir in nuts and dates. Bake at 350° in large cake pan or jelly roll pan greased and floured. Test for doneness with toothpick. Cool; cut in finger type bars and roll in powdered sugar.

Mrs. Tom Hadfield

# PEANUT BUTTER BARS

- 1 cup brown sugar
- 3 Tbsp. peanut butter
- 1 cup shortening (part butter)
- 2 cups flour 1/2 tsp. salt
- 1 tsp. soda

1 cup quick cooking oatmeal

Sift together flour, salt and soda into bowl. Add oatmeal. Add first 3 ingredients, working in as for pie crust. Pat dough into 10 x 15 in. pan and bake in 325° oven 20-25 min. While slightly warm, frost with fudge icing and cut into bars.

*Fudge Icing:* 1 oz. chocolate 1/3 cup milk 1/4 tsp. salt

1 cup sugar 1/4 cup shortening 1 tsp. vanilla

Mix all ingredients together in saucepan and bring to a boil, stirring constantly. Boil 1 min. Remove from heat and set in pan of cold water. Do not stir while cooling to lukewarm. Add vanilla. Beat until thick enough to spread.

Mrs. Jerome Watzke

#### **TOFFEE BARS**

- 1 cup butter or margarine 1 cup brown sugar 1 tsp. vanilla
- 2 cups sifted flour
- 1 cup semi-sweet chocolate pieces
- 1 cup chopped walnuts

Thoroughly cream together butter, sugar and vanilla. Add flour and mix well. Stir in chocolate and walnuts. Press mixture into ungreased 15  $1/2 \ge 10$   $1/2 \ge 1^{\circ}$  jelly roll pan. Bake at 350° for 25 minutes, or until browned. While still warm cut into bars or squares. Cool before removing from pan. Makes about 5 dozen bars.

Mrs. Bette Ann Hackbart

#### YUM-YUM BARS

/2 cup butter
cup sugar
eggs, well beaten
tsp. baking powder
2/3 cups flour
/2 tsp. vanilla
Mix in order given. Spread on large cookie
heet and frost with 1 egg white (beaten)
nd 1 cup brown sugar. Spread over batter
nd sprinkle with 1 cup chopped pecan

nuts. Bake in moderate oven 20 minutes.

Cut while still warm.

Mrs. Math Frederick

#### PEANUT BUTTER BARS

1 cup brown sugar 1/2 cup shortening 1/2 cup peanut butter 1 egg 1 tsp. vanilla 1 1/2 cups sifted flour 1 tsp. soda 1/4 tsp. salt 1/2 cup quick cooking oatmeal 2 Tbsp. butter 2 Tbsp. peanut butter 1 1/2 cups sifted confectioner's sugar dash salt 2 1/2 Tbsp. milk Cream together first 5 ingredients. Sift together flour, soda, and 1/4 tsp. salt. Add to creamed mixture; mix well. Stir in oatmeal; pat firmly into greased 15x10x1 inch baking pan. Bake in moderate oven (375°) 12-15

minutes. Cool and frost with mixture of remaining ingredients. Makes 3 dozen bars.

Mrs. Cyril Statz

# SEVEN STEP BARS

# 1/4 lb. butter

- 2 cups crushed graham crackers 1 pkg. butterscotch chips (small)
- 1 pkg. butterscotch chips (sman)
- 1 pkg. (2 cups) Angel Flake coconut
- 1 cup chopped nuts
- 1 can sweetened condensed milk
- 1 large package chocolate chips
- Mix together butter and crushed cracker
- crumbs. Press in 9 x 13 inch pan. Sprinkle
- chocolate and butterscotch chips, coconut, and
- chopped nuts over cracker mixture. Dribble
- sweetened condensed milk over the chips,
- coconut, and nuts. Bake at 325° for 25 minutes.

Mrs. Marvin Leppert Mrs. Dave Statz Mrs. Jim Davidson Mrs. Bob Hensen

# TOFFEE NUT BARS

Donom Layer:	Layer:	Bottom I
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- 1/2 cup shortening 1/2 cup brown sugar
  - · Cream together. Add 1 cup flour. Mix
  - together. Then pat into greased pan 8 x 8. Bake 10 min. at 350°. Cool.

Top Layer:

Beat 2 eggs until light.

Add 1 cup brown sugar, 1 tsp. vanilla. Sift

- 2 Tbsp. flour, 1 tsp. baking powder and
- 1/2 tsp. salt. Mix together. Add 1 cup coconut
- and 1/2 cup nuts. Spread over bottom layer.
- Bake 25 minutes at 350°.

# Mrs. Ted Taylor

#### SPICE BARS

1 cup raisins1 tsp. soda1 cup water1 tsp. cinnamon1 egg, beaten1/2 tsp. cloves1 tsp. allspice1 cup sugar1/2 tsp. ginger1/4 tsp. salt1/2 cup salad oil1/2 cup nuts1 3/4 cups sifted flour1 tsp. nutmeg

Combine raisins and water, boil one minute. Remove from heat, add oil - cool to lukewarm. Add sugar and egg. Sift dry ingredients and beat into raisins mixture. Add nuts. Pour into

- 13x9x2 inch pan. Bake at 375° for 20 minutes.
- . White Butter Frosting:
- 2 cups powdered sugar
- · 1/2 cup butter · 2 Tbsp. cream
- 1 Tbsp. vanilla
- Blend until smooth. Frost bars while still warm.

Mrs. Joseph C. Ripp

## PEANUT-BUTTERSCOTCH SQUARES

1/2 cup butter or margarine 1/2 cup brown sugar 1 1/3 cups sifted all-purpose flour 2/3 cup granulated sugar 2/3 cup light corn syrup 1 6-oz. pkg. butterscotch pieces 1/2 cup chunk-style peanut butter 2 cups corn flakes

Cream butter or margarine and brown sugar. Stir in flour. (Mixture will be crumbly.) Press into ungreased 13x9x2" baking pan. Bake in moderate oven (350°) 15 minutes. In saucepan, combine granulated sugar and corn syrup; heat to boiling. Remove from heat. Add butterscotch pieces and peanut butter; stir until butterscotch is melted. Stir in corn flakes. Spread over baked layer. Cool; cut in squares.

Sara Statz

# SURFER SQUARES

1 cup butterscotch pieces 1/4 cup brown sugar 3/4 cup flour 1/4 tsp. sa1t 1/4 cup butter 1 egg 1 tsp. baking powder 1 cup semi-sweet chocolate pieces 1/2 cup nuts 1 cup miniature marshmallows 1 tsp. vanilla Melt butterscotch pieces, sugar and butter in saucepan over medium heat, stirring

constantly. Remove from heat. Add egg. Beat well. Add flour, baking powder and salt. Stir in remaining ingredients. Spread in greased 8" square pan. Bake at 350° for 20 to 25 minutes. Cool. Cut in squares.

Mrs. Lornie Spahn

# SWISS BARS

- 1 cup butter 1/2 cup sugar 1 1/2 cups brown sugar 2 egg yolks 2 egg whites 1/2 tsp. soda 1 Tbsp. water 2 cups flour 1 tsp. baking powder
- 1 pkg. chocolate chips
- 1 cup chopped nuts

Cream butter, 1/2 cup sugar, 1/2 cup brown sugar until light. Add yolks and water. Mix in. Add sifted flour, baking powder and soda. Beat well. Press into jelly roll pan (about 11x15) with hands. Sprinkle with chips and nuts. Beat egg whites stiff. Beat in 1 cup brown sugar. Spread over chips and nuts lightly and carefully. Bake at 350° for 25 min. Cut into bars when cool.

Mrs. Adam Kohlman

# WALNUT CRUNCHIES BARS

Mix: 1/2 cup butter 1 cup sifted flour Press into bottom of a 7 1/2 x 11" pan. Bake 15 minutes at 350°. While baking above mixture, mix the following: 1 1/2 cups brown sugar 2 Tbsp. flour 1/2tsp. salt · 1/4 tsp. baking powder 1 1/2 tsp. vanilla 2 slightly beaten eggs

1 cup broken walnut meats 1/2 cup coconut Spread this over baked layer and bake 30 minutes 350°. When cooled spread with following frosting. 3/4 cup powdered sugar 1 Tbsp. melted butter

1 Tbsp. orange juice

1 tsp. lemon juice

Mrs. Ed Adler

#### TRIPLE TASTY FUDGE BARS

1 pkg. (12 1/2 oz.) fudge frosting mix 1 pkg. (17 1/2 oz.) fudge cake mix 1/4 cup water 1 egg 1/2 cup dairy sour cream 1 pkg. (6 oz.) or 1 cup semi-sweet chocolate pieces Oven - 350° 13x9 inch pan

Prepare frosting mix as directed on package. Cembine dry cake mix, 1/2 cup prepared frosting, water and egg. Stir by hand until cake mix is moistened. Mixture will be stiff. Pat into 13x9 inch pan, greased on bottom only. Beat sour cream into remaining frosting. Spread over base. Sprinkle with chocolate pieces. Bake at 350° for 40 to 50 minutes. Top will be puffy. Chocolate chips do not melt. Cool. Cut into bars.

#### **RHUBARB BAR**

Mix 3 cups finely chopped rhubarb and 3/4 cup sugar. Let stand while mixing the other ingredients.

3 eggs 1 1/2 cups shortening 1 1/2 tsp. soda 1 1/2 tsp. cinnamon 3/4 tsp. cloves 1 tsp. vanilla 1 1/4 cups white sugar 1 1/4 cups sour or buttermilk 1 tsp. salt 3/4 tsp. allspice 3 cups flour 1/2 cup chopped nuts (optional) Mix all ingredients together except the vanilla and nuts, like a cooky batter. Then fold in rhubarb mixture and add vanilla and nuts.

- Grease two 15x10 1/2 cooky sheets and pour batter onto sheets and bake at 350° for 20
- to 25 minutes.
- Frost with a thin coating of frosting or dust
- with powdered sugar. May freeze them.

# Mrs. Barbara Dresen

## **RHUBARB BARS**

- 1 3/4 cups flour 2 Tbsp. sugar
- 1 tsp. baking powder 2/3 cup butter or margarine
- 2 egg yolks
- Mix above ingredients and press into a
- 9 x 13" pan. Bake 10 min. at 350°.
- Filling:
- 2 egg yolks, beaten 1 1/3 cups sugar 3 to 4 cups rhubarb 5 Tbsp. flour

Pour mixture over baked base.

Topping:

- 4 beaten egg whites 3/4 cup sugar
- 1/2 cup nutmeats

Beat egg whites and sugar gradually. Blend in nutmeats and spread on top of filling. Bake 30 min. at 325° or until thoroughly done.

Mrs. Bernadette Diericks

# TREASURE CHEST BARS

- Sift together:
- 2 cups flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt (set aside)
- Cream thoroughly:
- 1/2 cup butter 1/2 cup white sugar 1/2 cup firmly packed brown sugar



# Blend in 2 unbeaten eggs, beat well after each. 1 tsp. vanilla, beat until fluffy, add dry ingredients alternately with 3/4 cup milk. Begin and end with dry ingredients, blend well after each addition.

Stir in 1 cup mixed nuts, 1 cup well drained maraschino cherries cut in pieces, and 1 pkg. 6 oz. semi-sweet chocolate morsels.

Turn into 15 x 10 inch pan, greased and floured on bottom. Bake at 325° for 25 to 30 minutes. Frost warm, cool to serve and cut in bars.

Brown Butter Frosting: 1/4 cup butter (browned over medium heat) Blend in:

2 cups powdered sugar 1/2 tsp. vanilla

2 Tbsp. milk

Mrs. Regina Maly

# WALNUT SLICES

Bottom Laver: 1/2 cup soft butter 1 cup all purpose flour

Blend soft butter and flour. Press firmly into greased 7 1/2 x 11 1/2 x 1 1/2 pan. Bake at 350° for 15 min.

Top Layer: 1 1/2 cups light brown sugar 2 Tbsp. all purpose flour 1/4 tsp. baking powder 1/2 tsp. salt 2 eggs, slightly beaten 1 1/2 tsp. vanilla 1 cup broken walnuts 1/2 cup coconut

Combine brown sugar, flour, baking powder and salt. Add remaining ingredients. Blend. Spread evenly over cooled, baked bottom layer. Bake at 350° for 30 min. When completely cool, spread with orange frosting.

Orange Frosting:

- 1 1/2 cups powdered sugar
- 2 Tbsp. melted butter
- 2 Tbsp. orange juice
- 2 tsp. lemon juice

Blend ingredients. Spread over top layer. Cut into 32 squares.

Added Note: Be sure to use butter when called for - it is worth the good flavor it will give.

Mrs. Ralph Arnold

## APRICOT BARS

3/4 cup butter	1 cup sugar
1 egg	2 cups flour
1/4 tsp. baking po	wder
1 1/3 cups shredde	ed coconut
1/2 cup chopped v	valnuts
1/2 tsp. vanilla	
1 jar (12 oz.) apric	ot preserves (jam)
In large mixing bo	wl, cream butter &

sugar. Add egg; mix well. In separate bowl, combine flour and baking powder. Gradually add to butter mixture. Add coconut, walnuts and vanilla; mix thoroughly. Press 2/3 of dough in a greased 13x9x2 baking pan. Spread with preserves (jam); crumble remaining dough over preserves. Bake till golden brown. Cool in pan on wire rack. Cut into squares. 350°-30 to 35 minutes.

Yield: 36 bars.

# KA Elliott

## **BROWNIES WITH** MARSHMALLOW FROSTING

1/4 cup butter	1/4 cup Crisco
3/4 cup granulated	sugar
2 eggs	3/4 cup flour
1/4 tsp. baking pov	vder
1/4 tsp. salt	2 Tbsp. cocoa
1 tsp. vanilla	
1/2 cup nuts (optio	nal)
1 small bag miniat	ure marshmallows
Cream butter and	Crisco, add sugar. Blend
in one egg at a time	e beating one minute after
each egg. Slowly bl	end in all dry ingredients.
Add vanilla and nut	s. Pour batter in a greased
9x13 inch pan. Bal	ce 15 minutes at 325°. Do

not over bake. Cover batter with single layer of miniature marshmallows. Return to oven to melt a little. Prepare frosting below and pour over marshmallows.

# Frosting:

1-8 oz. unsweetend chocolate

- 2 Tbsp. Crisco
- 1 heaping cup powdered sugar
- 1 egg (beaten)

Beat for five minutes. Keep soft so frosting runs between marshmallows. Cool. Freeze well.

Iean Meier

# CHERRY DREAM SQUARES

- 1 1/4 cups rolled 1 white cake mix oats
- 1/2 cup butter 1 egg
- 2 21 oz. cans cherry pie filling
- 1/2 cup chopped nuts
- 1/4 cup brown sugar

Heat oven to 350°. Grease 15x10" pan. In large bowl combine cake mix, 6 Tbsp. butter and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into prepared pan. Pour cherry pie filling over crust, spread to cover. To reserved crumbs, in large bowl add remaining 1/4 cup rolled oats, 2 Tbsp. butter, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for about 30 minutes or until golden brown.

# Carol Helt

•		
	CHOCOLATE CHIP	BLONDE BROWNIES
	2 cups brown sugar	1 tsp. salt
	2/3 cup melted butter	2 cups flour
•	2 eggs	1 cup nuts
•	2 tsp. vanilla	6 oz. chocolate chips
	1 tsp. baking powder 1/4 tsp. soda	
•	Mix all together and p	out in a 9x13 pan.
•	Bake at 350° for 25 m	
•		In Memory of
	Shirley	(Karls) Laufenberg

# CHOCOLATE GOOEY BARS

- 1/2 cup margarine or butter
- 1 pkg. German chocolate cake mix
- 1 pkg. (6 oz.) chocolate chips
- 1 1/2 cups miniature marshmallows
- 2 cups Cheerios cereal
- 1 can (14 oz.) sweetened condensed milk
- Heat oven to 350°. Heat margarine in 15 1/2 x 10 1/2 jelly roll pan until melted. Sprinkle and pat cake mix (dry) over margarine. Sprinkle with marshmallows (I usually use enough to cover top real good). then chocolate chips and cereal. Drizzle condensed milk evenly over top. Bake 20-25 min. or
- until cereal is golden brown. While bars are warm, run knife around sides to loosen edges. Cool 2 hours. Cut into squares.

Henrietta Wipperfurth

# DATE BARS

2 1/2 cups (5 minute)	oatmeal
1 1/2 cups brown suga	ar
1 tsp. baking powder	2 cups flour
1 cup shortening	1 egg, beaten
Filling:	
1 lb. dates	1 cup brown sugar
1 cup hot water	1 tsp. vanilla

Mix oats, flour, sugar and baking powder. Add beaten egg and melted shortening. The mixture will be crumbly. Put half the mixture in well buttered pan, patting it together. Cook filling to a mush, stirring all the time. Spread this on the crumbly mixture and cover with the remainder of crumbly mixture. Bake in 350° oven for 45 minutes. (This recipe dates from the 1920s.)

Judy Pounders

#### DEEP DISH BROWNIES

3/4 cup melted mar	garine or butter
1 1/2 cups sugar	1 1/2 tsp. vanilla
3 eggs	3/4 cup flour
1/2 cup Hershey's co	ocoa
1/2 tsp. baking pow	der

Blend butter, sugar and vanilla. Add eggs; beat well. Combine flour, cocoa, baking powder; gradually add to egg mixture until well-blended. Spread in greased 8x8" pan. Bake 40-45 minutes at 350°, or until brownie begins to pull away from edges of pan. Cool; cut into squares.

Jean Elvekrog

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#### **DELICIOUS BARS**

1/2 cup butter	Mix well and pat
1/4 cup sugar	into 7 x 11 pan;
1 cup flour	bake 10 min at 350°.
Mix and spread over	· baked crust:
13 crushed graham cr	rackers
(about 1 1/4 cups)	
1/4 tsp. salt	
1 tsp. baking powder	
1/2 cup chocolate chi	ps
1/2 cup nuts	
1 can sweetened conc	lensed milk
Bake 30 minutes. Co	ol. Frost with white
butter frosting. (They	cut easier when warm.)
	Jeanette Kessenich

**FUDGE FILLED BARS** 

1 box yellow cake mix (dry)
2 eggs
1/2 cup soft butter
1 can Eagle Brand condensed milk
12 oz. chocolate chips
2 Tbsp. butter, melted
Mix dry cake mix, eggs and butter until crumbly. Pat into 9x13 pan. Melt chocolate chips and butter, add condensed milk and mix well. Pour over unbaked crust. Pour rest of crust mixture on top of chocolate. Bake at 350° for 20 to 25 minutes.
Marilyn Meffert

## FUDGE LAYER BARS

FUDGE LAYER BARS
Bar:
1/2 cup butter or margarine
1 square unsweetened chocolate
1 cup sugar
1 cup flour
1/2 cup chopped nuts
1 tsp. vanilla
1 tsp. baking powder
2 eggs
Filling:
8 oz. cream cheese (save 2 oz. for frosting)
1/2 cup sugar
2 Tbsp. flour
1/4 cup butter or margarine
1 egg
1/2 tsp. vanilla
1/4 cup chopped nuts
Frosting:
2 1/2 cups miniature marshmallows
1/4 cup butter
1 square unsweetened chocolate
reserved cream cheese
1/4 cup milk
3 cups powdered sugar
1 tsp. vanilla
Grease and flour a 9x13" pan. In a heavy
saucepan, over low heat, melt butter and
1 square chocolate. Add remaining bar
ingredients; mix well. Spread in prepared
pan. In small bowl, combine 6 ounces cream
cheese and next 5 ingredients. Beat 1 minute
at medium speed until smooth and fluffy;
stir in nuts. Spread over chocolate mixture.
Bake at 350° for 25 to 35 minutes or until
toothpick inserted in center comes out clean.
Remove from oven and sprinkle with

In large saucepan over low heat, melt butter, 1 square chocolate, 2 ounces cream cheese

- and milk. Stir in powdered sugar and vanilla.
- Pour over marshmallows and swirl together.
- Cool before cutting into small squares.
- Keep refrigerated. Yield: 3 to 4 dozen.

Betty L. Greiber

#### **LEMON BARS**

- 1 box 1 step angel food cake mix
- 1 can lemon pie filling
- Mix dry cake mix and pie filling together
- with electric mixer for 1 minute. Grease and
- flour a jelly roll pan. Bake at 350° for 20 25
- minutes. Drizzle with powdered sugar frosting which has been flavored with lemon extract
- or use cream cheese frosting.

#### Marilyn Meffert

•	HICKORY NUT BARS
	Crust:
	3 cups flour 1/2 cup sugar
	1 cup Mazola margarine
	1/2 tsp. salt
•	Filling:
	1 1/2 tsp. vanilla 4 eggs lightly beaten
	1 1/2 cups Karo light or dark corn syrup
	3 Tbsp. Mazola margarine, melted
	2 1/2 cups hickory nuts
•	1 1/2 cups sugar
	Grease bottom and sides of 15x10x1 inch
	baking pan. Prepare crust. In large bowl with
	mixer at medium speed, beat flour, sugar,
•	margarine and salt. Beat mixture until it
	resembles coarse crumbs, press firmly and
	evenly into pan. Bake at 350° for 20 minutes.
	While crust is baking prepare filling. In large
	bowl stir eggs, syrup, sugar, margarine and
•	vanilla until blended, stir in hickory nuts.
•	Spread evenly over hot crust. Bake in 350° oven for 25 minutes. Makes 48 bars.
•	
. 1	Karen Haag
i	MARBLED BROWNIES
•	Cuarus dearce filling
•	Cream cheese filling: 1 8 oz. cream cheese softened
	1/4 cup sugar 1 tsp. vanilla

# Brownies:

- 1 cup butter Crisco
- 4 squares (1 oz. ea) unsweetened chocolate or choco-bake

1 egg

. marshmallows. Bake 2 minutes longer.

1/4 cup sugar

1 tsp. cinnamon



2 cups sugar 4 eggs 1 1/2 cups Bisquick 2 tsp. vanilla

1 cup chopped nuts

Heat oven to 350° - grease 9x13 pan. Prepare cream cheese filling: cream cheese, sugar, vanilla, cinnamon, egg. Beat 2 minutes in a small bowl. Set aside. Microwave Crisco and chocolate until melted, mix in sugar, Bisquick, eggs, vanilla, beat on medium speed for 30 seconds. Stir in nuts.

Spread half the batter in pan — spread with cream cheese filling - gently spread remaining batter over cream cheese filling-swirl through batter for a marble effect.

Bake until toothpick is clean -50 minutes. Cool, cut into bars 2x1". Yield: 4 dozen.

Dixie Matt

#### MERRY CHERRY CHEESECAKE BARS

Crust:

1/3 cup cold butter
1/3 cup firmly packed brown sugar
1 cup flour *Filling:*8 oz. pkg. cream cheese softened
1/4 cup sugar
1 egg
1 Tbsp. lemon juice
1/4 cup *each* chopped glazed red and green cherries
In 1 qt. mixer bowl, cut butter in chunks, add brown sugar and flour, mix at low speed.
Beat at medium speed scraping sides of

Beat at medium speed, scraping sides of bowl (about 1 minute). Reserve 1/2 cup crumb mixture for topping. Press remaining mixture into 8" square pan. Bake at 350° for 10 -12 minutes. Prepare filling. Spread filling over crust, sprinkle with remaining crumb mixture. Continue baking for 18 - 20 minutes or until filling is set. Cool - store in refrigerator.

#### Filling:

In 1 qt. mixer bowl, beat cream cheese, sugar, egg and lemon juice at medium speed until fluffy (1-2 minutes). Stir in chopped cherries.

Carol Jones

# MIXED NUT BARS

1 1/2 cups flour 1/2 cup butter 3/4 cup brown sugar

Press into 9x13 pan and bake at 350° for 10-15 minutes. Remove from oven and cover with 13 oz. can of mixed nuts, brazil nuts, or salted peanuts. Mix 6 oz. butterscotch chips, 2 Tbsp. butter, 1/2 cup white syrup. Stir and pour over nuts. Bake at  $350^{\circ}$  for 10 minutes. Do not let bubble.

In Memory of Shirley (Karls) Laufenberg

# TURTLE BARS

graham crackers 1 cup butter or oleo 1 cup brown sugar

1 1/2 cups chopped nuts

8 oz. Hershey bar 1 tsp. salad oil

Line a 9x13 pan with whole graham crackers. Melt butter in saucepan. Add brown sugar and chopped nuts. Heat to boiling (stirring constantly) & boil about 5 minutes, or until thick. Spread over the graham crackers in pan and refrigerate until just set. Melt in Hershey bar or any kind of sweet chocolate and salad oil over water. Spread over the chilled mixture and return to refrigerator to set. Cut into squares when set but not real hard. Store in refrigerator.

Rosina Karls

# WHEAT THIN TREATS

box of Nutty Wheat Thins peanut butter or caramel (recipe follows) melted dipping chocolate

Spread either peanut butter or caramel between crackers to make a sandwich. Dip in melted chocolate and set on waxed paper to cool and harden.

# Caramel:

2 cups sugar 1 cup brown sugar 1 cup heavy cream 1 cup milk 1 cup white Karo syrup

1 cup butter 4 tsp. vanilla

Combine all ingredients except vanilla and cook to 248° F. using a candy thermometer. Remove from heat and add vanilla. Pour into a well buttered pan and chill in the refrigerator till set. Cut in to squares and wrap in waxed paper, roll and dip into chocolate or use in the Nutty Wheat Thins recipe above.

> In Memory of Shirley (Karls) Laufenberg

#### MOCK BABY RUTH BARS

- 2/3 cup margarine 1 cup brown sugar 1/4 cup corn syrup
- 1/4 cup crunchy peanut butter
- 1 tsp. vanilla
- 4 cups quick oatmeal
- 11 1/2 oz. pkg. milk chocolate chips
- 6 oz. pkg. butterscotch chips
- 2/3 cup peanut butter
- 1 cup dry roasted peanuts

Melt margarine, brown sugar & syrup together; add 1/4 cup peanut butter & vanilla. Pour over oatmeal & mix well. Press into 9x13" greased pan & bake 12 minutes at 375°.

Melt chocolate & butterscotch chips together, add 2/3 cup peanut butter & peanuts. Pour over baked mixture, cool and cut into squares.

Mary Acker

# **ARCHIVAL ANECDOTES**

Charcoal, made by putting wood into fire and pounding the burnt part in a mortar was used "twice a week to keep the teeth shining brightly and the breath fair." If charcoal was mixed with water, this "tooth paste" was preserved in wooden jugs.

Starched skirts and petticoats were usually stretched over a barrel for drying. Other laundry was hung on bushes or laid on the grass to dry.

Worms frequently got into cornmeal and provident housewives alternated cool stones in the meal sack to try to avoid this problem.

Kerosene lamps with "their wonderful white glow," were introduced in 1833 as the result of experiments. Many housewives disliked the chore of cleaning lamp chimneys more than the hard physical labor they still had to do.

To prevent the smoking of a rock oil lamp, soak the wick in strong vinegar and dry it well before you use it. It will then burn clear and bright.

# MY FAVORITE RECIPES



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VITAMIN·RICH VEGETABLES

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#### ASPARAGUS CASSEROLE

Cook 2 boxes frozen asparagus spears as directed on package. Drain. Mix together 1 can cream of chicken soup, undiluted, 1 small can of mushrooms, and a small amount of the mushroom juice. In a casserole arrange layers of asparagus, then sauce, then asparagus, then sauce. Top with crumbled Cheez-It crackers. Bake at 350° until it bubbles. Serve immediately.

Mrs. Harvey Maher

# BAKED BEAN DISH

2 cans butter beans (lima type)

1 can kidney beans

1 can lima beans

1 can baked beans

cut 8 slices fried crisp bacon

Drain some of drippings. Put bacon on paper. Cook one onion in bacon drippings, with 1/2 cup brown sugar and 1/2 cup vinegar for 10 min. Slowly add beans to mixture, crumble bacon over top. Bake 1 hr. at 350°.

Mrs. Louise Grewahl

#### **BAKED BEANS**

2 lb. bag dried navy beans six cups water 1 Tbsp. salt 1/2 cup molasses 1/2 cup brown sugar packed 1 tsp. dry mustard 1 lb. salt pork, cut in 1 inch wide slices with rind 1 large onion peeled & scored on top Rinse & discard imperfect beans. Place in large kettle, cover with water & soak overnight. The next morning, drain off

water & cover with 6 cups water. Cook slowly until the skins burst when you spoon out a few & blow on them, about 1/2 to 1 hour. Drain, reserving all liquid. Mix salt, molasses, brown sugar & mustard with reserved liquid. Place beans in bean pot or covered casserole. Place salt pork and onion on top. Add seasoned liquid, cover. Bake in slow oven 6 to 8 hours. Remove cover last half hour of baking.

Mrs. Dick Wagner

#### **BAKED BEANS**

4 slices bacon, cut in strips

1/2 cup finely chopped onions 2 16-oz. cans pork and beans

1/2 cup Good Seasons Open Pit

Mild Garlic Barbecue Sauce

1/3 cup brown sugar

1 Tbsp. prepared mustard

Saute bacon in pan until done; add onions and cook until onions are tender. Stir in remaining ingredients. Bring to boil and simmer about 15 minutes, stirring occasionally.

Mrs. Leonard Meier

#### BEANS

2 large cans pork and beans

1 large can chunk or crushed pineapple (drained)

1/2 lb. bacon fried

1/2 cup bacon drippings 1 small bottle ketchup

1/2 cup brown sugar

salt & pepper to taste

Mix together well and bake at 350° for 2 1/2 to 3 hrs. Serves 15.

Mrs. Gordon Miller

#### **BEANS AU GRATIN**

1/2 cup grated American cheese

Preheat oven to 350°. Drain beans, reserving 1 cup of liquid. Melt butter in top of double boiler. Add flour & salt. Mix well. Gradually add milk and bean liquid. Cook

stirring constantly, until thick and smooth.

Place beans in shallow dish. Spoon sauce over beans. Sprinkle with cheese. Bake 20 minutes or until thoroughly heated.

Makes 4 to 6 servings.

Fran Sparby

#### CABBAGE SUPREME

- 1 med. head cabbage, cut in 8 wedges
- 1/4 cup finely chopped green pepper
- 1/4 cup chopped onion
- 1/4 cup butter
- 1/4 cup flour
- 1/8 tsp. pepper
- 2 cups milk
- 1/2 cup mayonnaise
- 1 cup shredded cheddar cheese
- 3 Tbsp. chili sauce
- In a covered dutch oven or large skillet,
- cook cabbage in a small amount of boiling
- salted water about 12 minutes or until tender.
- Drain very well and place in a 9x13 inch
- baking dish. In saucepan cook green pepper and onion in butter until tender. Blend in
- flour, 1/2 tsp. salt and pepper. Add milk;
- cook and stir until bubbly. Pour over cabbage. Bake uncovered at 375° oven 20 minutes.
- Combine mayonnaise, cheese and chili sauce;
- spoon on top of cabbage. Bake 5 minutes
- more. Makes 8 servings.

#### Lois Butler

#### **COMPANY CAULIFLOWER**

- 1 med. head cauliflower, cut into flowerets
- 4 Tbsp. butter or margarine
- 4 Tbsp. flour
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 cups milk
- 2 tsp. dried dill weed
- 1 3-oz. can French fried onion rings
- 1 cup grated cheddar cheese

Steam cook the cauliflower until tender. Meanwhile, in a med. saucepan, melt the butter over low heat. Blend in the flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in the milk, return to heat and bring to a boil, stirring constantly. Boil 1 min. until mixture is thick. Stir in the dill weed.

To assemble the dish, arrange the cauliflower into an appropriate size casserole dish. Sprinkle evenly over the cauliflower about 2/3 can onion rings. Over this, pour the dill sauce evenly to cover all cauliflower. Next spread or sprinkle the cheese over top and put remaining onion rings on top. Bake in 350° oven 20-25 minutes or until the cheese is melted and all is heated throughout. Yield: 6 servings.

Mrs. Paul Bernards

- 1 can (1 lb.) French Style Green beans
  - 1 Tbsp. butter
- 1 Tbsp. flour
- 1/2 tsp. salt
- 1 cup milk

#### **CORN CASSEROLE**

#### 12 oz. can whole kernel corn 2 17-oz. cans cream style corn

- 5 lightly beaten eggs
- 1/2 cup sugar
- 4 Tbsp. cornstarch
- 1 1/2 tsp. seasoned salt
- 1/2 tsp. dry mustard
- 1/2 cup milk
- 1/2 cup melted butter

In large bowl combine corn and eggs. Set aside. In separate bowl, combine sugar, cornstarch, and seasonings. Add to corn mixture. Stir in milk and butter. Pour into greased 3 qt. casserole dish. Bake at 400° for one hour, stirring once.

Tammy Reefe

#### **CORN CHOWDER**

1/2 lb. bacon 2 lg. onions 3-4 pieces celery 2-3 lg. potatoes 1 med. size can whole kernel corn 2 cups milk - may add more or less if desired 2 Tbsp. butter salt and pepper to taste Cut bacon in small pieces. Brown slowly in heavy skillet. Pour off fat after browned. Peel onion, cut into small pieces, add to bacon. Also 3 pieces of celery, cut up. Then add 2 cups of water. Simmer till onions

and celery are tender. Do not overcook. Set off burner. Peel potatoes, cut into small pieces. Simmer till just tender, do not overcook, in one cup

of water. Add more if needed with just light sprinkle of salt added.

When potatoes are tender add juice and all to bacon, onion, celery, add can of corn plus juice. When all is combined simmer slowly about 2 to 3 minutes. Set off fire. About 10 min. before serving add milk, butter, salt and pepper. Warm to desired heat but do not boil.

If you desire a thicker consistency, flour, thinned in water, may be added with final simmer.

This makes a delicious and hearty meal served with cheese wedges, Italian bread, and fruit for dessert.

Mrs. Robert M. Farrell

## **CORN PUDDING**

- 1 17 oz. can whole kernel corn, drained
- 2 17 oz. cans cream style corn
- 5 lightly beaten eggs
- 1/2 cup sugar
- 4 Tbsp. cornstarch
- 1 1/2 tsp. all season salt
- 1/2 tsp. dry mustard
- 1 tsp. instant minced onion
- 1/2 cup milk
- 1/2 cup melted butter

Combine corn and eggs. Add mixture of sugar, cornstarch, all-season salt, dry mustard and onion. Stir in milk and melted butter. Pour in greased 3 qt. casserole. Bake at 400° for 1 hour, stirring once.

Karen Elliot

# CHEESE STUFFED POTATOES

6 medium potatoes, baked 1 cup hot milk 2 Tbsp. butter 3/4 cup grated cheddar cheese 1/4 tsp. dry mustard 1 tsp. salt Preheat oven to 400°. Cut potatoes in half lengthwise. Scoop out potato taking care not to break the skins. Mash potatoes well. Beat in remaining ingredients. Spoon back into shells. Place on cookie sheet. Bake for 10 minutes or until lightly browned. Makes 6 servings.

Fran Sparby

#### CREAMY SCALLOPED POTATOES (Never Curdle)

Melt 3 Tbsp. butter.

Add 2 Tbsp. flour, 3 cups milk, 2 1/2 tsp. onion salt, salt to taste and sprinkle of pepper. Cook until thickened.

Peel and slice 7 large potatoes. Add to above mixture and simmer, covered, 7 min. Bake 2 hrs. at 325°. Makes 8 to 10 servings.

Note: For added flavor, sprinkle with parmesan cheese before baking.

Mrs. Shirley Murphy

# EGGPLANT CASSEROLE

- 2 medium eggplant
- 2 eggs beaten lightly
- 1 cup coarse bread crumbs
- 2 tsp. ketchup
- 1 tsp. salt
- 1/2 cup (scant) chopped onion
- 2 tsp. melted butter
- 1 cup mushroom soup
- 1/2 cup additional bread crumbs
- Cube eggplant. Simmer until tender (5 minutes). Drain. Saute onions in a little butter. Mix ingredients except additional bread crumbs and melted butter. Pour into greased
- casserole. Top with crumbs. Pour melted butter over crumbs. Bake in 350° oven for 35 minutes or until lightly browned.

Mrs. John Canny

# FRENCH BEANS CASSEROLE

- 1 can French-style green beans
- 1/2 to 1 can cream of mushroom soup
- 1 can French-fried onion rings.
- Place beans in casserole, fold in soup. Top with onion rings. Bake at 375° for 15 min.

#### Mrs. Robert Bernards

#### FRENCH GREEN BEANS

1 can French green beans

- 1 can mushroom soup
- 1 can onion rings

Mix two top ingredients and sprinkle onion rings on top. Bake at 350° for 15 min.

**Ruth Fisher** 

# ESCALLOPED POTATOES

Peel and slice thin 6 large potatoes. 1 - 10 1/2 oz. can cream of chicken soup 1 tsp. salt

- 1 Tbsp. chopped onion 2 cups milk
- 1/2 cup grated cheese 1/2 stick butter

Melt butter, add all ingredients and bring to a boil on top of stove. Place in covered casserole and bake 1 hour at 350°.

Mrs. Herbert Schmitz



#### FESTIVE ASPARAGUS

1 10 1/2 oz. can condensed cream of mushroom soup

1/2 cup milk

- 2 8-oz. pkg. frozen asparagus
- 3-6 slices processed American cheese
- 3/4 cup toasted bread crumbs or potato chips
- 3 hard-cooked eggs (if you desire) Combine soup with milk.

Alternate layers of asparagus, soup, and cheese in 2 1/2 qt. casserole dish. Top with crumbs or chips.

Bake, covered, at 350° for 60 minutes. Makes 6 servings.

Asparagus should not be thawed.

Mrs. Leonard Kalscheur

# FRENCH FRIED ONION RINGS

cup sifted all-purpose flour
 tsp. baking powder
 tsp. salt
 egg, beaten
 cup milk
 Tbsp. salad oil
 sweet Spanish onions

Sift first 3 ingredients into a bowl. Combine egg, milk, and oil. Mix well. Add dry ingredients. Mix until blended and smooth. Cover and set aside while preparing onions. Cut off the root end of each onion and slip off the loose skin. Then using the stem end as a handle, slice about 1/4 inch thick. Separate into rings. Dip a few onion rings at a time into batter so each ring is completely covered. Let drain a few seconds, then drop into deep fat heated to 375°. Turn rings as they brown, turning only once. Drain on paper towel.

Fran Sparby

#### **IOWA OVEN-FRIED POTATOES**

4 medium potatoes, pared and cut in half Brush all sides with vegetable oil, seasoned salt and pepper.

Place in shallow baking pan. Sprinkle with salt and pepper. Bake at 400° for 60 minutes or until tender and nicely browned. Makes 6 servings.

Mrs. Bob Hensen

#### **GOLDEN CAULIFLOWER**

- 1 head fresh cauliflower 1 can condensed cheddar cheese soup 1/4 cup milk
- nutmeg
- 2 Tbsp. buttered bread crumbs
- 4 slices bacon, fried crisp
- salt & pepper to taste

Cut up cauliflower and place in casserole dish. Mix together soup and milk. Add pepper and salt and pour over cauliflower. Sprinkle nutmeg on top. Chop bacon and sprinkle over cauliflower. Toast 2 slices of white bread then butter lightly. In food processor chop toast to crumb stage. Cover cauliflower with crumbs. Bake 350° for 30 minutes.

Judy Stroschine

#### GREEN BEAN CASSEROLE

to 2 - 12 oz. cans green beans
 Tbsp. butter melted
 1/4 cup chopped onion
 1 can cream of mushroom soup
 1 pkg. frozen onion rings
 1/2 cup dry bread crumbs

Heat beans, drain, reserve 1/4 cup liquid. Saute onions in 2 Tbsp. of butter. Combine beans, onion mixture and soup mixed with bean liquid. Pour into 1 1/2 qt. casserole. Top with bread crumbs which have been mixed with remaining butter and onion rings. Bake at 350° 20 to 25 min.

Mrs. Edward Ballweg

### GREEN BEANS WITH FRENCH FRIED ONION RINGS

Tbsp. butter
 Tbsp. flour
 tsp. salt
 1/4 tsp. pepper
 1/2 tsp. Worcestershire sauce
 1 - 10 oz. can cream of mushroom soup
 1/4 cup grated cheddar cheese

Cook the above ingredients until creamy smooth and cheese is melted. Pour over 2 cans french style green beans in casserole dish. Cover, top with 1 can french fried onion rings and bake (uncovered) at 350° for 1/2 to 3/4 hrs.

Mrs. Lois McMillen

#### **GREEN BEAN-ONION BAKE**

- 2 cans #303 French cut green beans
- 1 can (3 1/2 oz.) french fried onion rings
- 1 (10 1/2 oz.) can condensed cream of mushroom soup
- 1 (2 1/2 oz.) jar sliced mushrooms
- 1/2 cup milk

Alternate layers of green beans and onion rings in a 2-quart casserole. Blend the soup and milk until smooth. Add mushrooms. Pour mixture over vegetables and mix slightly. Bake at 300° for 30 minutes.

· Serves 6 to 8.

# Diane Hildebrandt

## **OLD-FASHIONED BAKED BEANS**

- 2 cups Great Northern beans
- · 4 cups tomato juice
- 1 small onion
- 1 1/2 tsp. salt
- 2 thick slices of fat bacon
- · 2 Tbsp. molasses
- 1/2 cup brown sugar
- 1 tsp. dry mustard
  - 1/4 cup catsup

Wash and sort beans, then soak over night in water to cover. Then put beans in large pan, cover with water and cook until tender, approximately 1 to 1 1/2 hours. Drain, place beans in 2 quart baking dish. Add

- other ingredients. Cover and bake in slow
- oven (275°) about 6 hrs. Yield: about 2 quarts.

Donna Ripp

# HUNGARIAN STUFFED PEPPERS

- 2 lb. ground beef
- 1/4 lb. ground pork
- 1 tsp. salt
- 5 lg. green peppers
- 1 lg. can tomato juice
- 2 Tbsp. shortening
- 2 Tbsp. flour
- 1 cup rice (not instant)

Melt shortening in large kettle. Brown flour in shortening, then add tomato juice. Mix in large bowl, meat and rice and salt. Cut a small opening in top of peppers and clean out inside being careful not to crack pepper. Stuff with meat mixture. Place in tomato juice and cook 4 hrs. on low heat. If any meat is left over, form into meatballs and cook with peppers. Stir every so often so meatballs don't stick. Add a little water. Serves 8.

#### HERBED BAKED POTATOES

4 large baking potatoes 1/2 cup sour cream 1/4 tsp. pepper and salt to taste 1/2 tsp. marjoram pinch of thyme 1 tsp. chopped chives paprika

Bake potatoes, cut in half and spoon out insides, leaving shells intact. Mix potatoes with sour cream, pepper, salt, marjoram and thyme. Spoon into the potato shells and garnish tops with chopped chives and sprinkling of paprika. Serves 8.

#### ITALIAN GARDEN MEDLEY

1 lg. zucchini, cubed
12 Roma tomatoes, cut into chunks
1 green pepper, diced
1 med. onion, diced
1 tsp. garlic powder
1/2 tsp. basil
1 tsp. Italian seasoning
1 tsp. salt
1/2 tsp. pepper
1 tsp. sugar
May add green beans or broccoli for a change.

Simmer all the above until vegetables are tender. Serve in bowls. Sprinkle with parmesan cheese, add bread crumbs if desired. Compliments chicken, fish and even brats or Italian sausage.

Marlene M. Alexander

# **ITALIAN TOMATOES**

1. Use warm room temperature tomatoes.

- 2. Use room temperature corn oil.
- 3. Put oil on large plate.
- 4. Cut tomatoes in circles or wedges.
- 5. Dredge tomatoes in oil. Salt good with garlic salt.
- 6. Sprinkle with oregano.
- 7. Use bread to put in oil and eat.

Best if refrigerated overnight but served at room temperature.

Karen Haag

# MIXED VEGETABLE CASSEROLE

- 1 20 oz. pkg. frozen mixed vegetables 1 stick butter
- 1 can cream of celery soup
- cheddar cheese
- seasoned croutons
- Cook and drain vegetables and then add
- butter and soup. Put layer of shredded cheddar cheese and then a layer of seasoned
- croutons on top.

Bake at 350° for 30 minutes, uncovered.

# Jean DeGolier

#### POTATOES

- 2 strips thick-sliced bacon, cut into
- 1/2 inch strips
- 1 small onion, chopped

1/2 stick butter or oleo (1/4 cup)

- Scrub potatoes and slice (unpeeled) 1/4"
- thick. Put a layer of potatoes in 1 1/2 qt. baking dish, then salt and pepper. Sprinkle with a few bacon strips and chopped onions and top with butter. Repeat until dish is full. Cover and bake until tender (about 1 hour). You may add bits of cheddar cheese for variety. You may also wrap in foil and cook on outdoor grill.

Donna Murphy

#### **REFRIGERATOR MASHED POTATOES**

- 5 lbs. potatoes
- · 2 3-oz. pkg. cream cheese
- . 1 cup sour cream
- 1 tsp. onion salt
- 1 tsp. garlic salt
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 Tbsp. butter or margarine

Cook peeled potatoes in boiling, salted water until tender. Drain. Mash until smooth (no lumps). Add remaining ingredients and beat until light and fluffy. Cool. Cover and place in refrigerator. May be used any time within two weeks. To use, place desired amount in greased casserole, dot with butter and bake in moderate oven (350°) until heated through, about 30 minutes. Makes 8 cups or 12 servings. Full amount, heat in 2 qt. casserole. Dot with 2 Tbsp. butter.

Mary Haverley

#### STRING BEANS

- 1 can mushroom soup
- 1 tsp. soy sauce
- · 2 cans string beans
- 1 can onion rings

Put can of mushroom soup and soy sauce

- in dish and stir to make it smooth. Stir in
- beans. Then put in about 2/3 can of onion rings and mix. Bake at 350° for 25 min. Just
- Thigs and mix. bake at 550 for 25 min. Jus
- before serving put the rest of the onion rings on top and put back in oven for about 10 min.

#### Mrs. Diana C. Long

#### SCALLOPED CORN

- 1 can cream style corn
- 1 cup grated American cheese
- 1 cup coarse salted cracker crumbs
- 1 egg well beaten
- 2 cups milk
- 1/2 tsp. salt
- 2 Tbsp. butter

Place corn in a shallow casserole. Top with cheese, then cracker crumbs. Combine egg, milk and salt. Pour over crumbs. Dot with butter. Bake 350° for 50 min.

Mrs. Louis Ziegler

#### SPECIAL CARROTS

- 3 cups sliced carrots
- 1/2 cup salted water
- 1/3 cup sugar
- . 3 Tbsp. lemon juice
  - 1 Tbsp. cornstarch
- 1 Tbsp . minced parsley
- · 1 Tbsp. cut chives or green onion tops
- 3 Tbsp. butter

Cook carrots in salted water until just tender. Mix sugar and cornstarch. Add lemon juice and mix. Add parsley and chives and stir over low heat until thickened. Add butter and cover. If not being served immediately, keep hot in double boiler over hot water until ready to serve. A little different for company fare.

Mrs. Ralph Arnold

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#### IEEED ~ DDAODO

STUFFED CABBAGES	SWEET POTATO CASSEROLE	VEGETABLE CASSEROLE
1 lb. ground beef	2 cups mashed sweet potatoes	Into a well-buttered 2-quart casserole place
1/4 cup rice	(1 lg. 40 oz. can)	layers of vegetables in the order given.
1 small onion, chopped fine,	<sup>1</sup> cup milk	Season each layer with salt and pepper as
browned in butter	· 2 eggs	· you go along. Slice two large raw potatoes.
salt and pepper to season	1 cup sugar	Second layer is two large raw carrots, sliced.
1 egg	1/2 tsp. nutmeg	Add a No. 2 can of peas, well drained. Save
Combine these ingredients together.	1/2 tsp. cinnamon	the liquid. Slice three onions over the peas,
1 medium head of cabbage	· 3/4 stick margarine	• then a stalk of celery cut up over the onions.
1 large can tomato juice	. Topping:	Brown one lb. ground beef in a skillet. Put
1 carton half and half	3/4 cup slightly crushed corn flakes	ground beef over celery and mix the liquid of the peas with a can of tomato soup and
1. Bring water to boil in large deep pan with	1/2 cup brown sugar	<ul> <li>pour over all ingredients. Bake for 1-3/4</li> </ul>
enough water to cover head of cabbage.	1/2 cup chopped pecans	hours in a 325° oven.
2. Immerse cabbage head in boiling water	· 1/2 stick margarine	
long enough to soften leaves.	. Mix together all ingredients for potatoes	. Mrs. Earl Gunsolus
3. Remove cabbage, cool a few min. and	and bake for 20 minutes at 400°, uncov-	
remove each leaf carefully from core end.	ered. Remove from oven and add topping.	SPINACH IN ONION SAUCE
4. Put above meat mixture in cabbage leaf	· Serves 10-14.	spinach - fresh, canned, frozen
and roll leaf around it.	<sup>•</sup> To make topping, mix corn flakes, brown	1 small onion, minced
5. Place each cabbage roll in dutch oven	sugar, chopped pecans and margarine	3 Tbsp. butter
type pan.	together and spread over potato mixture.	<ul> <li>1/4 cup flour</li> </ul>
6. Pour tomato juice over rolls.	Return to oven and bake for 10 minutes	. 3/4 tsp. salt
7. Cook for 1 hr. over low heat with cover	uncovered at 400°.	dash pepper
on pan. 8. Cool 1 hr.	Note: I also use this for squash. Bake squash	1 1/2 cups milk
9. Bring to boil and add 1 cup half and half	until tender, scoop out and mash, then	Cook as much spinach as needed and drain.
stirring while adding it.	continue as above.	· Saute minced onion in butter. When onion is
	. Betty L. Greiber	soft, but not brown, work in flour and add
Donna Thompson		seasonings. Pour in milk slowly. Stir con-
	TWICE DAVED DOTATORS	stantly until sauce is thick. Fold in spinach
STUFFED PEPPERS	TWICE BAKED POTATOES	· and serve.
2 large bell peppers cut in half lengthwise	4-8 medium potatoes	Mrs. Alfred Luginbuhl
1/2 lb. ground beef	1/4 - 1/2 cup butter	
3/4 cup bread cubes	1/2 - 1 large bar cream cheese	
1 small can mushrooms (pieces and stems)	· 1/2 - 1 cup sour cream minced onions	VEGETABLE CASSEROLE
1 small onion, chopped	salt and pepper	· 1 cup carrots (bite size)
1/2 cup catsup		1 1/2 cups celery
Moisten bread cubes with liquid from	Bake the potatoes until soft. Cut baked	1 cup onion strips
mushrooms. Add more water if needed.	potatoes in half. Scoop out the insides. Mix with remaining ingredients listed. Bake for	salt and fresh ground pepper
Brown hamburger and onions together	1/2 hour at 350°.	· 2 Tbsp. fine tapioca
until they are well done. Add mushrooms,		2 Tbsp. butter 2 fresh tomatoes, peeled and cut (or canned)
bread cubes and catsup. Mix thoroughly.	Cathy Niesen	1 pkg. frozen French style green beans,
Option - I add a dash of tabasco sauce		with or without butter sauce
because we like it a little spicy.	Any Arte and which are used in a sub-	(To be added last 30 minutes, defrosted.)
Fill uncooked peppers. Bake in 350° oven	a failed to be a second and a second second as a second second	Bake 1 hour, at 325°, in covered casserole.
for 20-30 minutes, depending on how well		Stir twice.
you like your peppers done. Makes four		Hachall M. Woldanhana
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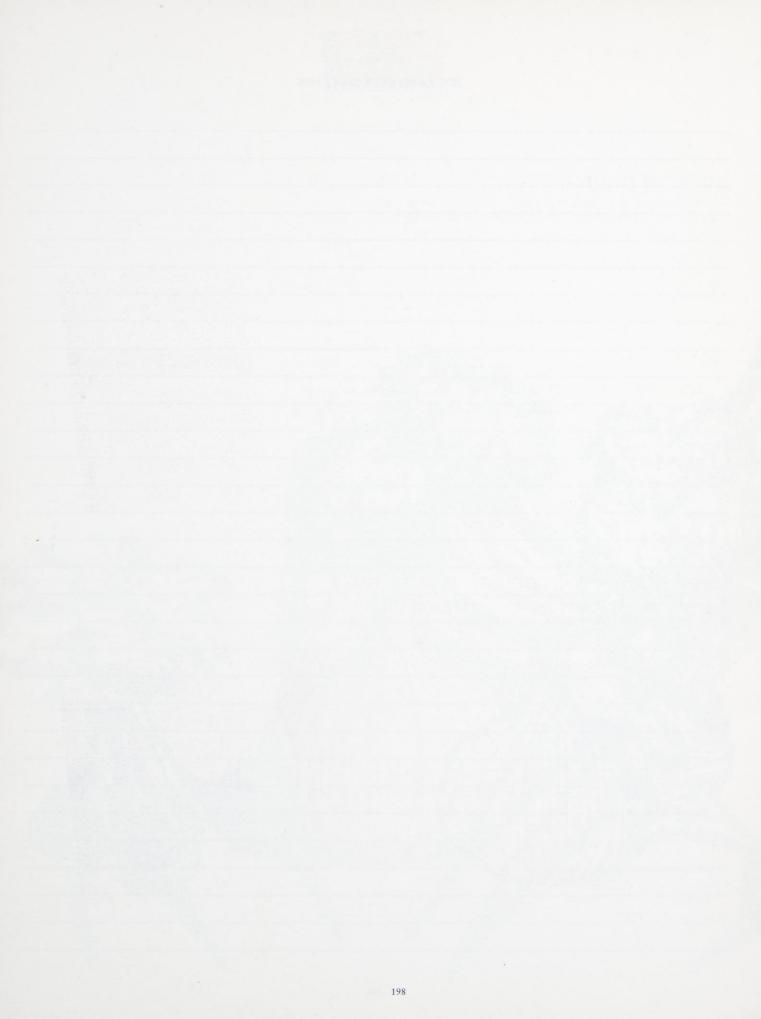
Mrs. William McIlwee

servings.

# MY FAVORITE RECIPES



# MY FAVORITE RECIPES

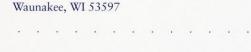




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