

OFFERING CIRCULAR

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5th Floor, 100 Park Avenue
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SECOND EDITION

Uncommon Cuisine - Fully-Assessable

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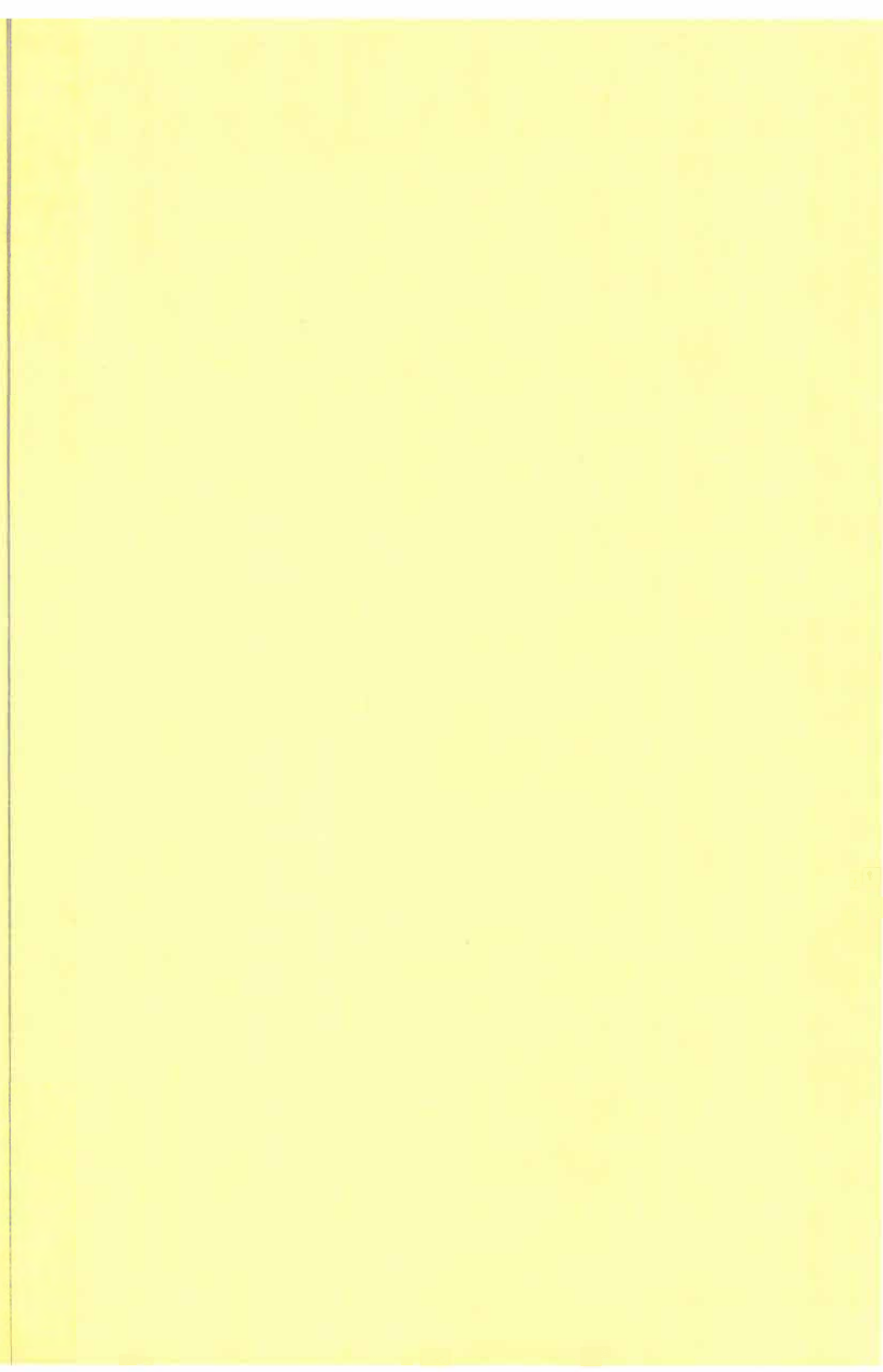
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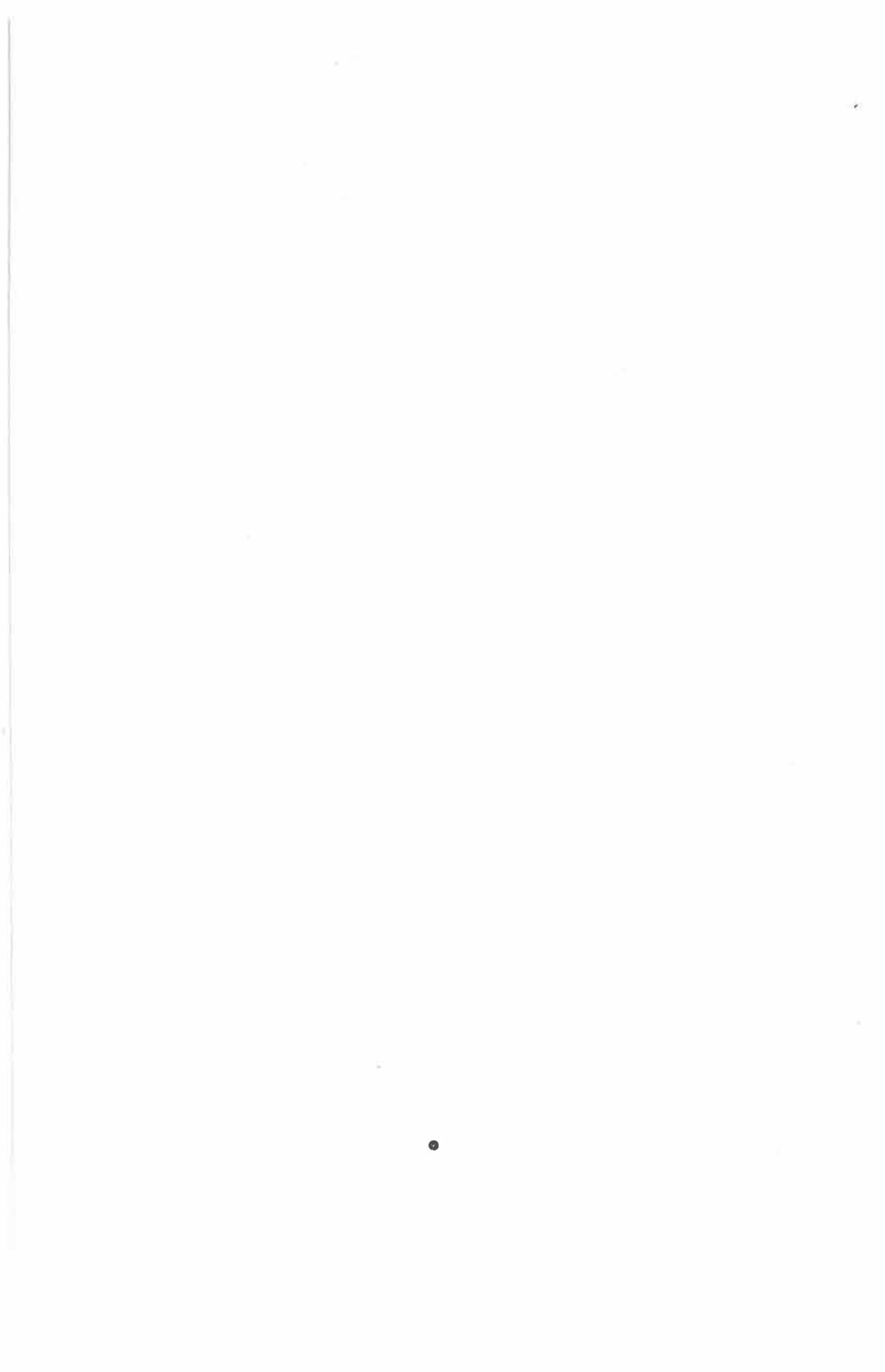
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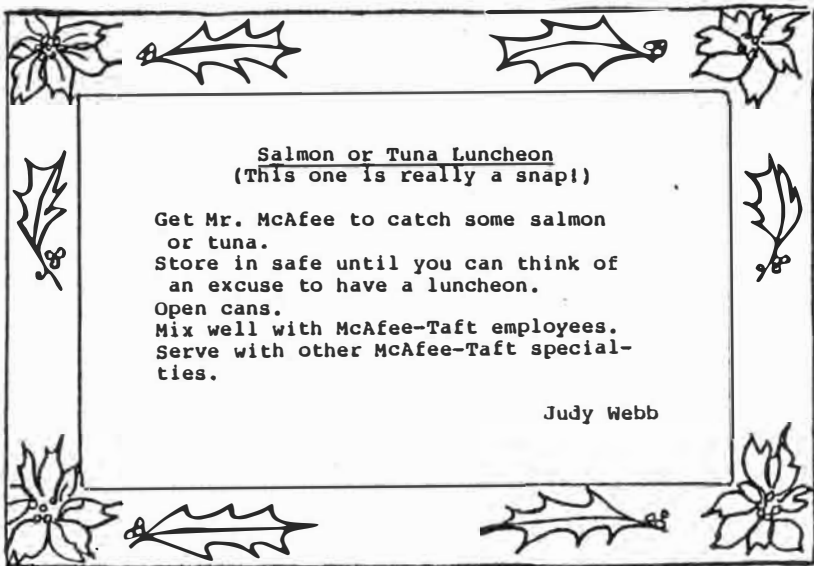
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The recipes and special inserts in this cookbook are not represented as original articles but are deemed as favorites of the various persons who have contributed to the cookbook.





THANK YOU,

Pete Woodruff
Pamela (Mrs. Joe) Bocock
Becky Marshall
Marilyn Cook
(The Artists)

and also
The Firm
(for the use of the equipment)
Ted Elam
Janelle Jacobs
Marilyn Adoptante
Kathy Burns
And All The Others Who Helped
Put This Book Together


Toni Porter
Editor

TO THE PARTNERS AND ASSOCIATES OF
McAFEE & TAFT

And To All of Those Who Do Not
Fall in One of The Above
Categories...

(We do not wish to forget anyone!)

This is our offering to you reflecting our appreciation of the good people who toil in the name of McAfee & Taft. For some, a cookbook may not be the most appropriate Christmas gift you will receive, but please accept it in the spirit with which it is given. Napoleon lost a war because his army ran out of (among other things) FOOD! May all of your wars be small and all of your victories great.

MERRY CHRISTMAS!

The Support Personnel
of the Firm



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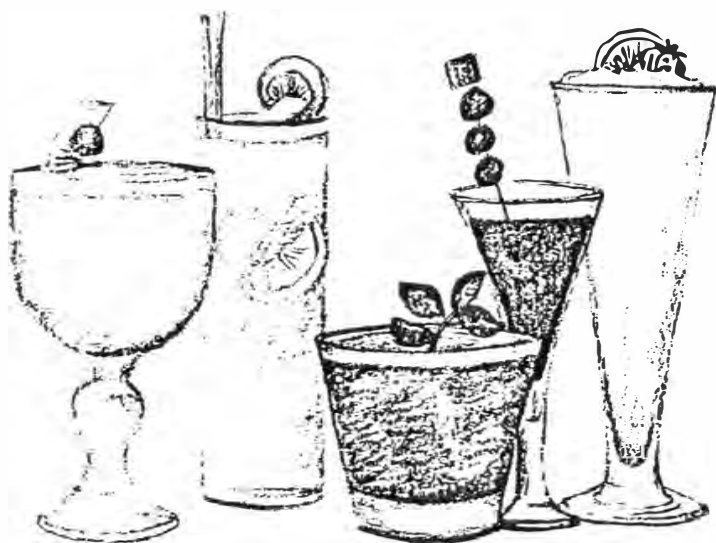
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Re: Avoidance of Culinary Catastrophes (or Modus Operandi)

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ARTICLES OF INEBRIGATION



BIG RED
BLOODY MARYS
(by the Gallon)

1 quart cheap Vodka
1 quart "Snappy Tom's" mix
1 quart tomato juice
25 dashes of Worchester Sauce
10 dashes of Tabasco sauce
15 shakes celery salt
15 shakes regular salt
15 shakes pepper
10 squeezed limes

Shake (do not stir). Do not try to
mix in smaller quantities.

Terry R. Barrett

BRANDY MILK PUNCH

3/4 c. brandy
2 c. milk
1/4 c. powdered sugar
3 T. anisette
1/2 t. freshly grated nutmeg
1 egg white
4 ice cubes
1/2 t. vanilla
nutmeg

In blender container, combine brandy, milk, sugar, anisette, 1/2 t. nutmeg, egg white, ice cubes and vanilla. Blend till frothy. To serve, pour into tall glasses and top each serving with more grated nutmeg if desired.

Janelle Jacobs

Champagne Punch

Combine two 12-oz. cans pineapple juice; one 6-oz. can frozen orange juice concentrate, thawed; one 6-oz. can frozen lemonade concentrate, thawed; and 5 cups water. Chill thoroughly. Just before serving, transfer mixture to punch bowl; carefully pour two $\frac{4}{5}$ quart bottles chilled champagne down side of bowl. Stir gently. Trim with orange slices. Makes 40 four-ounce servings.

Patricia Tyree

EGG NOG

1 can Eagle Brand Milk	2 eggs, Beaten
1 pinch salt	1 t. vanilla
1 qt. milk	$\frac{1}{2}$ pt. whipping cream

Mix together and chill.

Marilyn Cook

Egg Nog

6 eggs
1 c. sugar
1 qt. milk
1 t. vanilla
 $\frac{1}{4}$ c. rum
1 pt. bourbon
2 c. cool whip
nutmeg

Beat whites until frothy; fold in cool whip. Dissolve sugar in well beaten egg yolks. Combine with remaining ingredients --fold in whites and cool whip. Rum and bourbon can be halved.

Friendship Tea

1 pkg. Wylers presweetened lemonade
mix
1/2 c. instant tea
8 oz. Tang
3/4 to 1 cup sugar
1 t. cinnamon
1 t. cloves

Mix all ingredients together and store in Tang or instant tea jar. Add one to two teaspoons of mix to hot water for a refreshing alternative to coffee.

Toni Porter

HOT BUTTERED RUM

In bowl combine 1 stick or 1/2 c. butter with 1/2 c. dark brown sugar until the mixture is light and fluffy. Add 1/2 t. each nutmeg and cinnamon, 1/4 t. ground cloves and a pinch of salt. For each drink put 2 t. of the butter mixture and 1/4 c. dark rum in a warmed mug and fill it with hot water. Makes enough butter mixture for 10-12 drinks.

Janelle Jacobs



Hot Chocolate Mix

14 qt. size Carnation Instant Milk
1 lb. 2 oz. size Coffee Mate
1 lb. size Nestle's Quick
1 lb. size Powdered Sugar

Combine ingredients thoroughly. Store in airtight container.

Use 1/3 cup of mix per mug--Add boiling water and stir.

Judy Riggs

Open House Punch

One fifth Southern Comfort
3 qt. 7-up
6 oz. fresh lemon juice
6 oz. can frozen orange juice
6 oz. can frozen lemonade

Chill ingredients. Mix in punch bowl, add 7-up last. Add drops of red food coloring as desired (optional); stir. Float block of ice or add ice cubes. Add orange and lemon slices. Serves 25. Mix in advance. Add 7-up and ice cubes when ready to serve.

Patricia Tyree

* HELPFUL HINT *
* *
* When serving strong cheese, also serve *
* strong wine. *
* *

Punch

- 1 can 42-oz. unsweetened pineapple juice
- 4 small pkgs. unsweetened cherry Kool-Aid
- 2 small pkgs. unsweetened orange Kool-Aid
- 2 12-oz. cans frozen orange juice concentrate
- 4 c. sugar
- 4 or 5 mashed bananas

This is the base.

Use 1 cup base to 2 cups of 7-up or gingerale.

Betty Northcutt

Punch

- 1 quart Strawberry Soda
- 1 quart Gingerale
- 46 oz. unsweetened Pineapple Juice
- 2 pkgs. Raspberry Koolaid (unsweetened)
- 1 1/2 Cups Sugar

Velinda Potter

Punch (Serves 30)

- 1 pkg. each cherry and strawberry Kool-Aid (non-sweetened)
- 1 6-oz. can frozen lemonade
- 1 6-oz. can frozen orange juice
- 2 c. sugar
- 3 quarts water

Pour 1 quart gingerale over crushed ice and add above mixture.

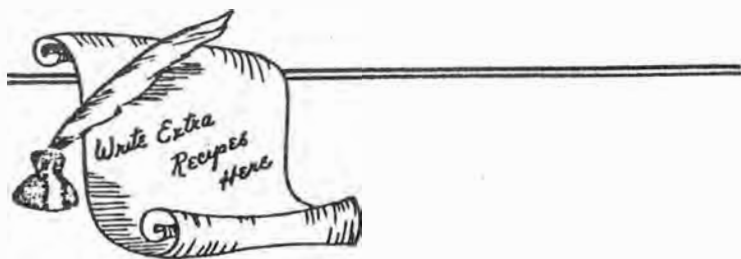
LaDonna Carder

WASSAIL

1 c. sugar 4" stick cinnamon
3 lemon slices 1/4 c. water
6 cups dry red wine (claret or bordeaux)
1 c. dry sherry
2 c. orange juice
2 c. unsweetened pineapple juice

In small saucepan, combine sugar, cinnamon, lemon slices and water. Cook and stir 3 to 5 minutes or till sugar dissolves. Strain to remove spices and fruit, keep warm. In large pan, heat but do not boil remaining ingredients. Combine with spiced syrup. Ladle into warm mugs and garnish with additional lemon slices, if desired. Serve immediately.

Janelle Jacobs



ACCESSORIES
BEFORE
FACTS



ARTICHOKE SPREAD

- 1 c. mayonnaise
- 1 c. Parmesan cheese
- 1 can artichoke hearts, chopped and drained

Mix and bake 20-30 minutes at 350°. Good served with hot French bread or crackers.

Georgann Bradford

Barbeque Party Franks

- 2 lbs. weiners
- 1/2 c. BBQ sauce
- 1 can beer
- 1 c. brown sugar

Cut weiners in 1-inch lengths. Mix remaining ingredients together and pour over weiners. Marinate overnight. Cook over medium heat for 30 minutes. (Use a large pan as they will expand.) Keep warm.

Jan Davis

Broccoli Dip

- 2 cans cream mushroom soup
- 1 onion chopped and browned
- 1 can mushrooms
- 1 T. butter
- 1 pkg. frozen broccoli, drained

Heat and serve hot.

Pamela Bocock

CARAMEL CORN

7 quarts popped corn

2 c. brown sugar)
1/2 c. white karo) Boil 5 min.
1 c. margarine)

Remove from heat and add--

1/2 t. salt

1 t. soda

Pour slowly over the popped corn, mixing in roasting pan. Bake for 1 hr. at 250°, stirring every 15 minutes. You will never want it plain again.

Janelle Jacobs

Caramel Popcorn

5 quarts popcorn (popped)

1 c. brown sugar
1/4 c. dark Karo
1/2 c. oleo
1 t. salt

Cook above to soft ball stage.
Add 1 t. vanilla and 1/2 t. soda.
Pour over corn. Put in oven 250°
for one hour. Stir several times.

Will keep several weeks at room
temperature (if you don't eat it).

Connie Stamets

CHEESE BALL

- 2 8 oz. pkg. cream cheese (room temp.)
- 1 8 oz. can crushed pineapple (Drain.
add about 1/2 back)
- 1/4 c. diced green pepper
- 2 T. grated onion
- 1 T. seasoned salt

Gerry Hanna

Cheese Ball

- 1 2 lb. box Velveeta cheese
- 1 lb. cream cheese
- 1 roll (6 oz.) bacon cheese
- 1 roll (6 oz.) garlic cheese
- 1 roll (6 oz.) smokelle cheese
- 1 roll (6 oz.) jalapenos cheese
- 1/2 pkg. coon cheese (black label 10
oz.) grated

Let cheese soften and mix together then roll into balls. Roll balls in ground pecans. Wrap in foil and freeze.

Judith Stith

Cheese Ball

- 2 8 oz. pkgs. cream cheese
- 1 8 1/2 oz. can crushed pineapple
drained
- 2 c. chopped pecans
- 1/4 c. chopped green pepper
- 2 T. chopped onion
- 1 T. seasoned salt.

Soften cream cheese. Gradually stir in pineapple, 1 c. pecans, green pepper, onions and salt. Chill well. Roll in a ball. Roll in 1 cup of pecans.

Cheese Roll

1 lb. Longhorn cheese
2 - 3 ozs. small cream cheese
1 1/2 T. garlic powder or salt
1 C. fine chopped pecans
Paprika
Chilli powder

Run cheese through grinder or work with hands. Sprinkle paprika and chilli powder onto wax paper. Role mixture of cheeses and garlic powder or garlic salt and nuts into this and roll in a long roll. Chill and slice and serve.

Betty S. Williams

Chex Party Mix

2 c. Wheat Chex Cereal
2 c. Corn Chex Cereal
2 c. Rice Chex Cereal
3/4 c. Salted Nuts
6 T. Butter or Margarine
4 t. Worcestershire Sauce
1 t. Seasoned Salt

Heat your oven to 250°. Melt butter or margarine in a large shallow pan over low heat. Stir in Worcestershire and seasoned salt. Add the cereals and nuts. Mix over low heat until all the pieces are coated. Heat for 45 minutes in the oven, stirring every 15 minutes. Spread out on absorbent paper to cool. Yields 6 3/4 cups.

Marilyn Adoptante

Chili Con Queso

1/3 of 2 lb. box of Velveeta
cheese (cubed)
1 t. butter
2 T. minced onion
2 T. milk
1 sm. can chopped green chilies

Cook butter and onions for 5 minutes.
Add cubed cheese and milk. Cook on
low heat stirring until smooth. Stir
in chilies.

Judy Webb

COMPANY VEGETABLE DIP

One envelope Good Seasons Garlic Salad
Dressing Mix (may use onion instead)

1/4 c. finely chopped cucumber (sprinkle
with salt and set aside)
1 c. (1/2 pt.) sour cream
1/4 c. finely chopped green pepper
1/4 c. finely diced pimientos

Combine all ingredients except cucumbers.
Drain cucumbers pressing out and dis-
carding excess liquid. Add cucumbers
to sour cream mixture. Chill at least
one hour to blend flavors. Makes about
1-3/4 cups. Serve with raw vegetables.
(Try doubling the recipe - it keeps in
refrigerator 6-8 weeks and keeps getting
better).

Jolinda Warren

Crabmeat on English Muffins

Get Wolferman's English Muffins at Crescent Market in frozen food section.

Cream together:

8 oz. cream cheese (room temp.)

5-6 oz. crab meat

1 t. lemon

1 t. Worcestershire

1/2 t. onion

6 slices sharp cheese

6 English muffins

6 slices tomato

Spread crab mixture on muffin and top with tomato and cheese. Bake at 350° for 20 minutes. Serve with potato chips and pickles.

Bette Jo Hill

CREAM CHEESE HORS D'OEUVRES

1 large onion, diced

1 lg. pkg. and 1 small pkg. cream cheese

6 oz. can mushrooms (stems and pieces)

1 hard-boiled egg yolk

Have cheese softened. Saute onion in butter, add mushrooms after onions have browned and saute. Put all ingredients into mixer and mix well. Spread on party rye and bake at 350° for 15 minutes.

Janelle Jacobs

Dill Dip

1 small carton of sour cream
1 cup mayonnaise
2 t. chopped dried onions
1 t. Beau Monde seasoning
1 t. dried parsley
1 heaping t. dillweed

Marcia Tarzwell

DILLED NIBBLES

1/2 c. butter
1 pkg. Rice Chex (6 oz.)
1/2 t. salt
2 t. dill weed
1-1/2 oz. parmesan or romano
cheese

Melt butter, stir in chex and
toast, stirring often till lightly
browned. Mix salt, dill and cheese.
Sprinkle with cheese mixture after
removing from heat and stir.

Jolinda Warren

* HELPFUL HINT *
* * * * *
* Sauteed bread is especially good as a *
* canape base. *
* * * * *

Aunt Patty's Eggs Mexicali

4 cans green chiles (chopped)
(Might use Pepperocinnis)
8 beaten eggs
1 10-oz. to 1-lb. cheddar cheese
(grated)
Doritos or taco shells

Place taco shells or Doritos in bottom of 9 x 12 pan. Put in chiles; pour eggs in; top with grated cheese; bake at 350° for approximately 40 minutes until eggs are done and cheese is melted. Serve hot on Triskets or other types of snack crackers.

Toni Porter

FRANKS IN WINE SAUCE

2 c. currant jelly
1/4 c. prepared mustard
dry red wine
1 pkg. cocktail-size franks
Combine jelly and mustard in sauce pan and melt over low heat until thin - Add red wine until amount needed to cover meat. Add franks cut in bite size pieces and heat thoroughly. Adjust seasonings to suit your taste.

LaDonna Carder

Fruit Spikes

Using long wooden picks, push a chunk of pineapple, a strawberry and 2 seedless grapes on each pick. Insert picks in a bowl of crushed ice to serve.

Pamela Bocock

Hot Cheese Dip

Brown 1 lb. hot sausage. Drain, crumble and set side. Put 1 c. (8 oz.) pet milk in pan; melt in this 2 lbs. Velveeta cheese. Add 1 pkg. good seasons garlic dressing. Add sausage and some pimienta.

Jean Ann Robison

Hot Cheese Dip

2 lbs. melted American Cheese
1 lb. browned and drained hamburger
1 can Rotel tomatoes

Stir and serve hot with vegetables, chips or crackers.

Judy Webb

Hot Crab Dip

1/4 c. mayonnaise
1 6 oz. can crab*
1 pkg. (8 oz.) cream cheese
sprinkle of onion flakes

Mix together. On top sprinkle paprika and dill seed. You may want to add more mayonnaise or cream cheese to increase the quantity. Bake at 325° until brown and bubbly 30-40 minutes.

*May use frozen crabmeat.

Grenda Moss

HOT HORS D'OEUVRES

10 oz. sharp cheese (Cracker barrel)
6 slices bacon, fried and crumbled
1 small onion, chopped fine
1 pkg. (sm.) slivered almonds
1 c. real mayonnaise
2 t. worcestershire
salt and pepper to taste

Grate cheese and mix all ingredients together. Trim crusts from Pepperidge Farm thin white bread, spread with mixture, cut into fourths. Bake at 400° for 5-10 minutes or brown. Can be placed on cookie sheet, frozen, then placed in containers and saved to bake later.

Janelle Jacobs

JALAPENO CHEESE DIP

2 lbs. Kraft Old English Cheese
1 12 oz. can Jalapeno Peppers
 (#63 Clemente Jacques - whole,
 pickled, hot)
1 Qt. Kraft Miracle Whip Dressing
6-7 cloves of garlic

Remove seeds from peppers and grind in blender; add garlic and 2/3 of liquid from peppers; liquify; save remaining liquid in case you need to add more. Grate cheese in large bowl, let stand till room temperature. Add pepper and garlic to mixing bowl and blend at low speed till mixed. Add salad dressing. Blend till smooth. Makes 2 quarts and will keep indefinitely in refrigerator.

Janelle Jacobs

PARTY MIX

8 c. Rice Chex
4 c. Wheat Chex
6 c. Corn Chex
6 c. Cheerios
1/2 of 1 box Pretzel stix
8 oz. pecan halves
12 oz. can cashews
12 oz. can deluxe mixed nuts

Mix together and add sauce and cook in 250° oven for 1 hour, stirring every 15 minutes.

Sauce

2 sticks margarine, melted
1-1/2 c. bacon fat, melted
3 T. tobasco
2 T. liquid smoke
4 T. worcestershire sauce
2 T. garlic salt
2 T. savory salt
1 T. celery salt

Jolinda Warren

Peanut Butter and Tomato Sandwich

Preheat broiler. Toast a slice of bread on one side, spread the untoasted side with peanut butter mixed with chopped cooked bacon. You may top this with a thick slice of tomato seasoned with 1/4 teaspoon brown sugar, salt and paprika. Put the sandwich under a broiler for a minute or two.

Kathy Burns

PIZZA ROUNDS

1 small can tomato sauce
1 small can tomato paste
1 lb. Potters hot sausage, browned
garlic salt to taste
onion flakes to taste
grated mozzarella cheese

Slice Pepperidge Farm french rolls into round slices and top with meat sauce above, then top with grated mozzarella cheese and bake till cheese melts.

Jolinda Warren

Sausage Cheese Crumbles

1 lb. hot or mild sausage
1 lb. sharp cheddar cheese grated
2 cups Bisquick

Have all ingredients at room temperature. Thoroughly combine cheese and Bisquick. Add uncooked sausage. Form into small balls. These may be cooked immediately, refrigerated or frozen. To freeze, place on cookie sheet and freeze individually, then put in bags. Take out amount needed and thaw. Bake at 400° for 15 minutes.

LaDonna Carder
Jan Davis

Shrimp Mold

2 cans deveined shrimp
1 medium onion, finely chopped
2 T. horseradish
Juice of 1 lemon
2 c. mayonnaise
Dash of salt and pepper
1 1/2 envelopes unflavored gelatin
1 c. water, boiling

Clean shrimp if needed and smash with fork. Mix with onion, mayonnaise, lemon juice, salt, pepper and horseradish. Dissolve gelatin in boiling water. Combine with shrimp mixture. Mold in greased dish. For best flavor, make at least 24 hours in advance. Flip as you would a gelatin mold and serve with Ritz crackers.

Judy Riggs

Spinach Dip

1 pkg. frozen chopped spinach
1 c. sour cream
1 c. mayonnaise
1/2 c. chopped parsley
1/2 c. chopped green onion
1 t. beaumonde
1 t. salt
1/2 t. dill
Juice of 1 lemon

Whomp it in a blender a little at a time. Refrigerate 24 hours. Serve with crackers or vegetables.

Bette Jo Hill

Sausage Balls

3 c. Bisquick
1 lb. sausage
1 lb. grated cheddar cheese

Mix together and bake for 30 minutes
(350°).

LaDonna Carder

Shrimp Dip

5 oz. canned shrimp
8 oz. cream cheese
4 T. milk
A bit of horseradish
3 T. Chili sauce
1/2 t. onion juice
1/2 t. lemon juice
1/2 t. worcestershire

Chill.

Pamela Bocock

* HELPFUL HINT *
* *
* Instead of a bowl, use a hollowed out *
* red cabbage as a "dish" or a dip. *
* *

Stuffed Tomatoes

Hollow out tiny tomatoes and fill with whipped cream cheese seasoned to taste with drained prepared horseradish, salt and pepper.

Pamela Bocock

Sweet-Sour Meatballs

1 pound ground beef
1 t. salt
1 t. instant minced onion
1/4 c. fine dry bread crumbs
1 egg, slightly beaten
1 can (1 pound) pineapple chunks,
drained
Sweet-Sour Sauce

Mix first 5 ingredients, 1/3 cup water, and 1/2 cup pineapple chunks, cut up. Shape in small balls. Bring sauce to boil. Add meatballs and remaining pineapple chunks. Simmer, covered, 25 minutes, or until done. Serve hot in chafing dish. Makes 40 to 50 balls.

Sweet-Sour Sauce: In large skillet, mix 2/3 cup each catsup and cider vinegar and 1/3 cup packed brown sugar.

Pamela Bocock

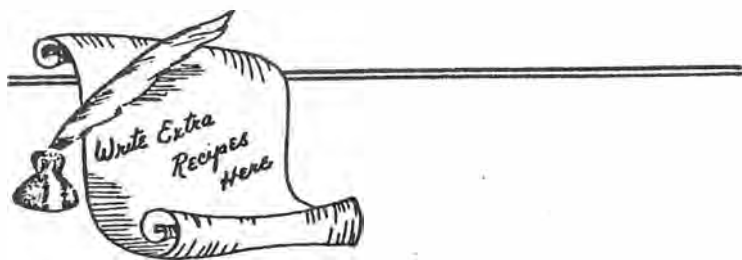
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*****
*                                     *
*          HELPFUL HINT          *
*                                     *
* To keep olives shiny, roll them in a *
* few drops of salad oil.             *
*                                     *
*****
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BARBARA'S SALMON BALL

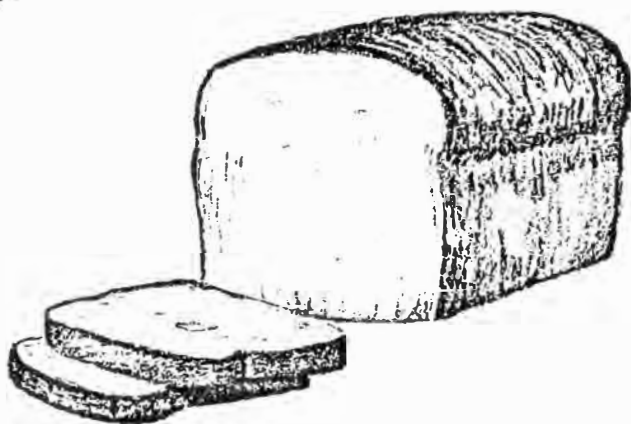
1 can salmon, drained well
1 8 oz. package cream cheese
2 T. lemon juice
2 t. grated onion
1 T. worcestershire sauce
1 T. liquid smoke
1 t. cayenne

Mix well, shape into ball. Cover with minced parsley flakes and serve with crackers.

Janelle Jacobs



CONSTRUCTIVE CRUSTS



Beer Bread

3 c. Bisquick
2 to 2 1/2 T. sugar
1 10 oz can beer.

Combine and pour into greased muffin tins. Bake at 400° until brown.

Marilyn Adoptante

Beer Bread

3 c. self-rising flour
3 T. sugar
1 (12 oz.) can beer

Mix all together. Pour into buttered 9x5 loaf pan. Let rise 30 minutes. Bake 1 hour at 325°. Makes one large or two small loaves. This bread is best served hot.

LaDonna Carder

Banana Bread

1/2 c. shortening
1 c. sugar
2 eggs
1 c. mashed bananas
(about 3)
3 T. sour cream
3 t. lemon juice
2 c. sifted flour
1 1/2 t. baking powder
1 t. salt
1/2 t. baking soda
1 c. chopped pecans

Cream shortening and sugar. Beat in eggs, then bananas, sour cream and lemon juice. Sift together flour, baking powder, salt and baking soda. Add to mixture, stirring just to dampen flour. Fold in nuts. Pour into greased and floured 9 x 5 x 3" pan. Bake at 350° for 50-60 mins. Cool in pan 10 mins. Remove and finish cooling on rack. Makes 1 loaf.

Betty S. Williams

Dilly Bread

1 pkg. yeast
1 c. creamed cottage cheese
2 T. sugar
1 T. butter
1 t. salt
1 egg
1/4 c. warm water, heat to luke warm
1 T. minced onion
2 t. dill seed
1/4 t. soda
2 1/4 c. flour

Soften yeast in water. Combine in mixing bowl: cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast. Add flour to form stiff dough, beating well after each addition. Cover. Let rise in warm place until light and double in bulk. (50-60 min.) Stir dough down. Turn into well buttered 8-inch cake pan. Let rise 30-40 minutes. Bake at 350° 40-50 minutes or until golden. Brush with butter.

Velinda Davis Potter

Jalapeno Corn Bread

1 egg	3. t. baking powder
1/2 c. milk	1 t. salt
1/4 c. flour	3 T. bacon fat
1-1/4 c. cornmeal	1 8 oz. can cream
1 T. sugar	style corn
1/3 c. peppers, chopped	
1/4 c. chopped pimiento	

Beat egg, add milk. Sift flour, corn meal, sugar, baking powder and salt; add to milk mixture. Add bacon fat, corn, peppers and pimiento. Beat just until smooth. Bake at 450° in muffin tins.

Janelle Jacobs

LEMON BREAD

1-1/2 sticks butter or margarine
2 c. sugar
4 eggs
1 c. sweet milk
2 whole lemons (grated rind for bread,
juice for topping)
3 c. pre-sifted flour
1 t. baking powder
1/2 t. salt
2 c. chopped nuts

Cream butter and sugar, add eggs one at a time and beat well after each addition. Add grated lemon rind. Mix dry ingred. together and add alternately with milk, beginning and ending with flour. Spoon into lightly greased and floured pans. Bake at 350° for 60 min. depending upon the size of the pans. Makes 6 baby loaves or three 4 x 8 pans.

Topping

Juice of two lemons and $\frac{2}{3}$ c. sugar.
Drizzle over loaves as soon as they are
taken from oven.

Gerry Hanna

Monkey Bread

1 c. milk, scalded	2 eggs, beaten
2 sticks butter	3 c. flour
1 pkg. dry yeast	$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ c. warm water	1 t. salt

Scald milk - add 1 stick butter and melt.
Set aside to cool. Dissolve yeast in warm
water and add to lukewarm milk. Add 2
beaten eggs, sugar, salt and $1\frac{1}{2}$ c.
flour (thin batter). Set aside to rise
1 hr. covered. Add $1\frac{1}{2}$ c. flour,
cover with damp cloth overnight in
refrigerator. Melt remaining 1 stick
butter in bundt pan and return to room
temperature. Drop batter into pan and
let rise $1\frac{1}{2}$ hrs. covered. Bake at
350° for 35-40 minutes.

Janelle Jacobs



Pineapple Nut Bread

1 3/4 c. sifted flour
2 t. baking powder
1/2 t. salt
1/4 t. soda
1/2 c. raisins
3/4 c. chopped walnuts
3/4 c. brown sugar
3/4 T. soft butter
2 eggs, unbeaten
1 (8 1/2 oz.) can crushed pineapple,
not drained

Plump raisins in boiling water, drain, set aside with nuts. Beat sugar in butter. Beat eggs in, add raisins, nuts. Sift half of flour, add pineapple and then rest of flour, powder, salt and soda. Pour batter into loaf pan. Sprinkle with topping of 2 T. granulated sugar and 1/2 t. cinnamon. Bake at 350°, 60 to 70 minutes. Cool on rack.

Pamela Bocock

PRIZE WINNING BISCUITS

2 T. mayonnaise
1 c. self rising flour
1/2 c. milk

Place flour in bowl, do not sift. Add mayonnaise and stir in milk until batter is smooth. No kneading is necessary. Using tablespoon, fill greased muffin tins halfway. Bake at 400° for about 12 minutes or until light brown.
(makes 6)

Janelle Jacobs



By Sandy Coats
(Son of Pete and Millie Woodruff)

Pumpkin Bread

3 1/2 c. flour
2 3/4 c. sugar
1 t. salt
1 t. nutmeg
1 t. cinnamon
2 t. soda

Mix above ingredients together. Make a well.

1 c. Wesson oil
4 eggs
2/3 c. water
1 t. vanilla
2 c. pumpkin (#303 can)
1 c. chopped nuts

Mix thoroughly. Pour into well made of dry ingredients. Stir well. Bake in 3 loaf pans at 350° for 1 hour.

Jan Davis

Southern Corn Bread

1/4 c. shortening
2 c. white cornmeal
2 T. flour
2 t. baking powder
1 t. soda
1 t. salt
2 c. buttermilk
1 egg

Melt shortening in a 9 inch iron skillet or a 9 inch square baking pan.

Sift together dry ingredients. Combine egg and buttermilk and stir into the dry ingredients along with melted shortening. Pour batter into a hot pan. Bake in a 450° (hot) oven 20 to 25 minutes, or until browned.

Tupperware Bread

9 c. flour
1/2 c. milk (scalded)
cool milk with
1 1/2 c. water
2/3 c. sugar
2 t. salt
4 beaten eggs
2 pkgs. yeast

1 Fix-N-Mix Tupperware bowl (26 cup)

Put flour in bowl and make a well, mix other ingredients together and pour in center of well. Seal bowl and burp. When lid pops off bowl knead dough for 10 minutes. Put dough back in bowl and when lid pops off again knead and shape into rolls put in greased pans and let rise again and bake.

Judith Stith

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*****
*                                     *
*          HELPFUL HINT                *
*                                     *
* To freshen bread or rolls, wrap in a *
* damp cloth for 1 or 2 minutes or    *
* sprinkle with cold water. Place in a *
* pre-heated 350° oven 10 to 20 minutes *
* and' serve warm.                    *
*                                     *
*****
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ZUCCHINI BREAD

3 eggs
1 c. brown sugar
1 c. white sugar
1 c. oil
2 c. grated zucchini
1 T. cinnamon
3 c. flour
1 t. salt
1 t. soda
1/2 t. baking powder
1 T. vanilla
1 c. nuts

Place eggs, oil, zucchini in blender until smooth. Add liquid to dry ingredients. Bake in 2-3 greased and floured loaf bread pans. Bake 40-45 minutes at 350°.

Jolinda Warren

* HELPFUL HINT *
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* *

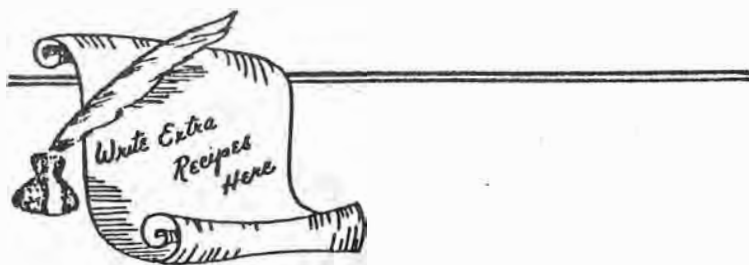
* When making rolled sandwiches, steam
* the bread slices in a colander for 1 or
* 2 minutes. Slightly damp bread will
* roll easily without cracking. *

* HELPFUL HINT *
* *
* *
* *
* *
* *

* Put a small dish of water in the oven
* when baking bread to keep the crust
* from getting too hard. *

ACCESSORIES AND COMPLICES





GAZPACHO

1/2 c. cucumber pulp
1/2 c. green pepper pulp
1-1/2 t. minced garlic
1-1/2 t. black pepper
1-1/2 T. salt
1-1/2 t. ground cumin
1-1/2 t. dried chervil
1/4 c. olive oil
1/4 c. red wine vinegar
1/4 c. chopped shallots
1 can (46 oz.) tomato juice

Peel the cucumber, seed it as well as the green pepper and chop up finely or macerate in a blender. If prepared in the blender, be sure to keep it an interesting texture - do not overblend. Combine seasonings with some tomato juice in the blender and then combine all ingredients. Chill in the refrigerator at least one day before serving. Garnishes: small croutons, thinly sliced cucumber.

Suzanne Cunningham

Poppy Seed Dressing

Mix 1 1/2 cups sugar, 2 teaspoons dry mustard, 1 1/2 teaspoon salt and 2/3 cup vinegar; stir thoroughly. Add slowly, beating constantly 2 cups salad oil (not olive oil). Continue beating until thickened, then add 3 tablespoons poppy seed. Store in closed container in the refrigerator. Add several drops of red food coloring if desired. Makes 1 quart.

Jan Davis

ROQUEFORT DRESSING

1 pt. Kraft mayonnaise
1/2 pt. sour cream
3 oz. Roquefort cheese
1/2 T. garlic juice
1/4 T. garlic powder
1/8 c. lemon juice
1/2 med. onion chopped
1/2 3 oz. container parmesan cheese
salt and pepper

Janelle Jacobs

Sleepy Hollow Dressing

1 pt. cider vinegar (2 c.)
1 c. sugar
1/2 pt. salad oil (1 c.)
1 t. salt
2 cloves garlic

Put everything into blender for about
30 seconds. Refrigerate overnight.

Jean Ann Robison

* HELPFUL HINT *
* * * * *
* Sprinkle bacon with a little flour *
* before frying to keep it from curling. *
* * * * *

Momma's Spaghetti Sauce

(This makes a large amount of sauce, and it can be frozen and reheated later.)

2 lb. hamburger
1 large onion
1 qt. tomato juice
1 8 oz. can tomato sauce
3 T. Worcestershire
3 T. chili powder (optional)
1 T. sugar
1 t. salt
1/2 t. garlic salt
1/2 t. oregano
1/2 cup ketchup

Brown meat and onion in large skillet. Drain off excess fat. Pour other ingredients over drained meat and bring to boil. Simmer 3 hours.

Toni Porter

Fish 'n' Corn Chowder

1 large chopped onion (1 cup)
2 T. butter
4 c. thin-sliced raw potatoes
(about 6 medium)
1 pkg. (1 lb.) frozen cod or
haddock fillets
1 c. water
2 c. milk
1 tall can evaporated milk
1 can (about 1 lb.) cream styled
corn
1 t. salt
1/4 t. pepper
A couple of strips of crisply
fried bacon (crumbled)

Saute onion in butter until soft. In a kettle add potatoes, frozen fish, and water. Cover, simmer 30 minutes, or until fish flakes easily with a fork and potatoes are tender. Add all other ingredients and simmer for about 15 to 20 minutes.

Toni Porter

Sopa de Pollo Con Arroz
(6 raciones)

- A--1/4 taza de arroz | 1 taza de agua
B--2 litros (8 tazas) de agua
4 cucharaditas de sal
2 cucharaditas de jugo de limon, fresco
2 cebollas medianas, mondadas y partidas en dos
C--2 1/2 libras de presas de pollo o 1 pollo entero, limpio, de 2 1/2 libras
1 1/4 libra de papas o yautias (mondadas y muy bien picaditas)
1 1/4 libra de calabaza (mondadas y muy bien picaditas)
- 1--Remoje el arroz en el agua incluida en A.
2--Mientras tanto, en una olla grande (8 cuartillos), ponga a hervir el agua, junto con el resto de los ingredientes incluidos en B
3--Añada el pollo lavado y el resto de los ingredientes incluidos en C. Al hervir de nuevo, tape bien la olla, reduzca el fuego a moderado y hierva por 45 minutos. Maje la calabaza.

4--Escarra bien el arroz, agreguelo y mezcle con la sopa. Tape bien de nuevo y hierva por 20 minutos. (Si desea, saque el pollo, desmenucelo y anada a la sopa.)

Aixa Pratts

Translation:

Puerto Rican Chicken with Rice Soup

A--1/4 c. rice | 1 c. water

B--8 c. water

4 t. salt

2 t. lemon juice (fresh)

2 medium onions (chopped)

C--2 1/2 lb. chicken

1 1/4 lbs. potatoes, chopped
in small pieces

1 1/4 lbs. squash, chopped
in small pieces

1--Clean rice in in 1 cup water included in A.

2--Boil all ingredients in B together.

3--Add chicken and add all ingredients in C. Simmer for 45 minutes.

4--Mash squash and add to chicken.

5--Add rice to chicken and let cook for 20 minutes.

Aixa Pratts



SOUP KETTLE WONDER

1 c. navy beans
1 1/2 qts. cold water
1/2 of a green pepper, shredded
1 can tomatoes
1/4 c. water
2 c. milk
2 t. salt
1 c. diced carrots
1 onion
2 T. flour
2 T. butter

Soak beans overnight. Add salt and simmer till tender. Add remaining vegetables and simmer 30 minutes. Add flour and water. Cook till thick - @ 30 minutes. Add butter and milk, bring to boil and serve.

Janelle Jacobs

PIPER'S CHOWDER

2 c. diced potatoes
1/2 c. chopped celery
1 t. salt
1/4 c. margarine
2 c. milk
2 c. cream style corn
1/2 c. chopped carrots
1/4 c. chopped onion
2 c. water
1/4 c. flour
1 10 oz. stick club cheddar cheese

Add potatoes, onion, carrots and celery to boiling salted water and simmer 10 minutes. Make a cream sauce with margarine, flour and milk. Stir in cheese till it melts. Add corn, cooked vegetables and broth to sauce. Heat, but do not boil. Serves 8.

Janelle Jacobs

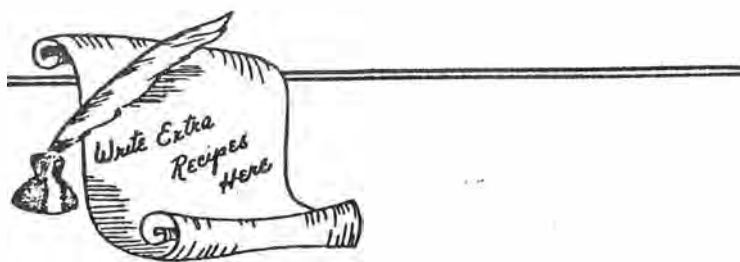
CHEESE CORN CHOWDER

1/4 c. butter
1/4 c. chopped onion
1/4 c. flour
1 qt. milk
2 cans cream style corn
2 c. shredded sharp American cheese
salt and pepper

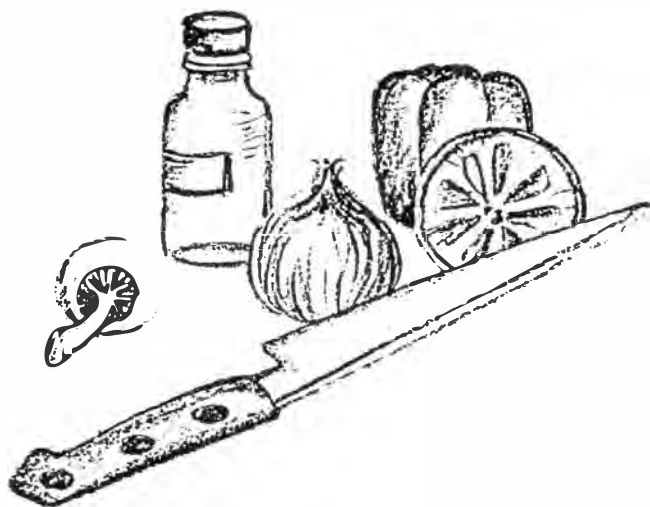
Melt butter in saucepan over low heat. Cook onion in butter until transparent - about .5 minutes. Add flour and blend thoroughly. Add milk slowly, stirring constantly. Cook until smooth and thickened. Stir in corn and shredded cheese and heat until cheese melts; do not boil. Add seasoning. Serve sprinkled with chopped fresh parsley. Makes 6-8 servings.

Janelle Jacobs





LETTUCE REPRESENT YOU



Angel Salad

2 large cans fruit cocktail (drained)
2 lb. pkgs. frozen strawberries
1 tall can pineapple tidbits or chunks
1 pkg. large marshmallows (cup up)

Let set overnight in a large mixing bowl. Before serving add 3 sliced bananas and 1/2 pint whipped cream.

Judith Stith

BROCCOLI AND CAULIFLOWER SALAD

1 lb. fresh cauliflower
1 lb. fresh broccoli
1/2 medium onion
1/3 c. vinegar
1/3 c. sugar
2/3 c. mayonnaise
1 t. salt

Chop fine and mix well. Mix remaining ingredients - pour over vegetables. Let stand overnight.

Jolinda Warren

* HELPFUL HINT *
* *
* *
* *
* To crisp salad greens, add 1 T. vinegar *
* to a pan of water and soak vegetables *
* 15 minutes. *
* *

Broccoli Salad

- 2 pkg. frozen chopped broccoli
- 1 pkg. frozen French style green beans
- 1/2 cucumber, sliced
- 1 chopped onion
- 1 jar marinated artichoke hearts
- 2 c. prepared Hidden Valley Ranch style dressing

Cook vegetables half the time recommended on the package. Let cool. Add cucumbers, onion and artichoke hearts. Toss with dressing. Refrigerate overnight to combine flavors.

Kathy Barrett

Carrot Salad

- 2 cans sliced carrots
- 1 med. onion sliced
- 1/2 green pepper sliced
- 1 can tomato soup
- 1/2 c. vinegar
- 1/2 c. oil
- 3/4 c. sugar
- 1 T. mustard
- 1 T. Worcestershire sauce

Layer vegetables and pour sauce over and let stand over night.

Judith Stith

Cherry Jubilee Salad

1 pkg. cherry jello
1 c. hot water
1 can sweetened condensed milk
1 (21 oz.) can cherry pie filling
1 (20 oz.) can crushed pineapple
1 (13 1/2 oz.) contained cool whip
nuts

Dissolve gelatin in hot water and cool to room temperature. Drain pineapple and stir into milk and pie filling. Fold in whipped topping and nuts. Pour into 13 x 9 dish and chill until set.

Marilyn Adoptante

Cole Slaw

Chop:

2 heads cabbage
2 onions
3 bell pepper

Boil for 5 minutes:

1 c. sugar
1 c. white vinegar
1/2 c. oil
1 T. salt
1 T. celery seed

Pour over slaw and cover tightly. Store in refrigerator. Will keep long time--over a month.

Marilyn Adoptante

CORNELIA'S SPINACH SALAD

1 lb. fresh spinach
3 hard boiled eggs
6 strips bacon crisp
1 large red onion

Dressing

1 egg yolk	1/4 t. dry mustard
2 T. sugar	1/4 t. pepper
1-1/2 t. paprika	3/4 c. salad oil
1 T. worcestershire	1/4 c. wine vinegar
1/2 t. salt	

Mix all but oil and wine. Add oil slowly (1 T. at a time) and beat while adding. Add wine vinegar slowly. Toss with salad.

Janelle Jacobs

COTTAGE CHEESE SALAD

1 sm. carton cottage cheese
1 16 oz. Cool Whip
1 13 oz. can pineapple tidbits,
drained
1 can mandarin oranges, drained
1 pkg. jello (lime or any flavor)

Blend well by hand. Good diet salad.

Janelle Jacobs

* HELPFUL HINT *
* *
* Fresh tomatoes keep longer if stored *
* with stems down. *
* *

DESSERT SALAD

2 (3 oz.) pkgs. strawberry-
banana gelatin
Miniature marshmallows
Coconut
Sliced bananas
1 (12 oz.) can crushed pine-
apple, drained
1 large box instant vanilla
pudding
Cool Whip
Crushed vanilla wafers
Finely chopped nuts

Make strawberry-banana gelatin ac-
cording to box directions. Pour into
large flat pan. Add one layer of
marshmallows. Cool.

Add one layer each of coconut,
sliced bananas and drained pineapple.
Set in refrigerator until congealed.

Mix instant vanilla pudding ac-
cording to box directions and pour
over congealed mixture. Refrigerate.

Just before serving, top with
layer of Cool Whip and sprinkle with
a mixture of crushed vanilla wafer
crumbs and nuts.

Nell McDowell

* HELPFUL HINT *
* *
* Parsley will keep for a long time in the *
* refrigerator if, after washing, it is *
* placed in a covered jar while still *
* slightly damp. *
* *

EASY CAESAR SALAD

1 bunch romaine, torn
3 T. salad oil or olive oil
1/2 T. worcestershire (1)
salt
pepper
accent
1 raw egg (beaten)
1-1/2 T. lemon juice
1/2 t. sugar
pinch garlic powder

Mix all ingredients before adding egg to mixture. Mix dressing with salad greens, then toss in 1/4 c. grated parmesan and garlic croutons.

Janelle Jacobs

Easy Jello Salad

1 lrg. container small curd
cottage cheese
1 medium size Cool Whip (9 oz.)
1 lrg. can crushed pineapple (16 oz.)
2 sm. cans mandarin oranges
1 lrg. pkg. orange jello

Mix first four ingredients. Pour dry jello over mixture and blend in. Chill at least two hours.

Even better:

Use 3 or 4 cups fresh quartered strawberries instead of pineapple and oranges and use strawberry jello instead of orange jello.

Judy Webb

Frito Salad

1 can Ranch Style Beans undrained
1/3 large onion
1/3 green pepper

Marinate at least 1 hour in 1/2 bottle Catalina dressing (overnight is best).

At serving time, chop 1/3 head lettuce, 2 tomatoes, 1 cup diced cheese and add Fritos (at very last minute).

Betty Northcutt

FROZEN SALAD

5 mashed bananas
1 sm. bottle maraschino cherries
1 med. can crushed pineapple
1 c. sour cream
1/2 c. lemon juice
1-1/2 c. chopped pecans
1-1/2 c. sugar
Mix together and fold in 1 large tub Cool Whip. Freeze.

Gerry Hanna

Fruit Salad

1 apple (medium size)
1 banana
1/2 c. raisins
Walnuts (small size)
2 T. mayonnaise
1 c. marshmallows

Slice apple and banana, add 1/2 cup raisins, 1 cup marshmallows. Then add the walnuts and mayonnaise and stir together. (6 small servings)

FRUIT SALAD

1 sm. can pineapple chunks, drain but
reserve juice
1 med. can fruit cocktail, drained
1/4 c. raisins (optional)
1/4 c. sliced almonds
1/2 c. small marshmallows

Dressing

1 T. butter	Juice of 1 lemon
1 T. flour	1 egg
3 T. sugar	pineapple liquid

Blend dressing ingredients and cook
till thick and smooth. Cool. Add to
fruit, chill and serve.

Janelle Jacobs

GARDEN SALAD

1 c. sugar
1/2 c. salad oil
3/4 c. red wine vinegar
1/2 t. black pepper
1/2 t. salt
1 T. green bean juice

Drain:

1 12 oz. can white kernel corn
1 11 oz. can sweet English peas
1 16 oz. can french style green beans
1 2 oz. jar pimiento (diced)
1 c. green pepper, chopped
1 c. celery, chopped
1 c. onion, chopped

Mix sugar, salad oil, vinegar, salt and pepper and green bean juice in sauce pan. Bring to boil stirring until sugar dissolves. Remove from heat and let cool. Mix remaining ingredients in large salad bowl, pour liquid over and toss. Refrigerate at least 2 hours or overnight. Keeps 2 to 3 days.

LaDonna Carder

HOLIDAY FRUIT SALAD

1 large can chunk pineapple
2 oranges, peeled and diced
2 bananas, peeled and diced
1 c. miniature marshmallows
1/2 c. sugar
1 heaping T. flour
1 egg

Drain pineapple, reserving juice. Blend fruits and marshmallows. Mix sugar, flour and blend in egg and pineapple juice. Cook, stirring constantly until thickened. Cool and then mix into fruits. Chill before serving.

Janelle Jacobs

* HELPFUL HINT *
* *
* When making potato salad, slice the *
* boiled potatoes and immediately coat *
* gently with vinegar. No more "mashed" *
* potato salad. *
* *

Korean Salad

Salad:

1 bag spinach
1 can bean sprouts
1 can water chestnuts
2 hard boiled eggs, sliced
5 strips bacon crumbled

Dressing:

Throw in jar, shake well and pour
at serving:
1 c. oil
1/4 c. sugar (Try first using only
2 T. sugar)
2 T. Worcestershire
1/3 c. catsup
1/4 c. vinegar
1 grated onion

Lorene Buettner

* HELPFUL HINT *
* Greens cannot be properly coated with *
* salad oil unless they are absolutely *
* dry. *

* HELPFUL HINT *
* Rap a head of lettuce on a counter top; *
* the core than can be pulled out easily. *
* *

LAYERED SALAD

- 1- 1 pkg. fresh spinach washed and torn
into bite-sized pieces
- 2- salt, pepper, 1 t. sugar
- 3- 10 strips bacon, crumbled
- 4- 4 hard boiled eggs, chopped
- 5- 1 small head lettuce (cut into thin
strips)
- 6- salt, pepper, 1 t. sugar
- 7- 1 bunch green onions (chopped)
- 8- 1 box thawed raw peas
- 9- salt, pepper, 1 t. sugar

Layer in steps given above and then pour
dressing over and cover dressing with
grated swiss cheese.

Dressing

- 2 c. mayonnaise
- 1 c. sour cream
- 1 pkg. Hidden Valley Mix

Make 24 hours ahead, store in covered
bowl and toss just before serving.
(Serves 15)

Janelle Jacobs

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*****
*                                     *
*          HELPFUL HINT          *
*                                     *
*   To ripen an avocado, place in a flour   *
*   canister for 24 hours.                   *
*                                     *
*****
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Lime Jello Salad

1 sm. pkg. lime Jello (3 oz.)
1 sm. pkg. cream cheese
1 c. boiling water
1/2 c. pineapple juice
1 1/2 c. crushed pineapple (drained)
1 sm. container Cool Whip
1/2 c. chopped nuts

Dissolve cream cheese and Jello in boiling water. Let set (semi-firm) and add crushed pineapple, Cool Whip, and nuts.

Judy Webb

Lime Jello Salad

1 pkg. lime jello
1 c. boiling water
1 t. lemon juice
12 large marshmallows cut in 1/4 or smaller
1 c. cottage cheese
1 c. crushed pineapple
3/4 c. nuts

After it is cold but not set take 1 c. cream and whip. Fold into jello mixture and let set.

Judith Stith

* HELPFUL HINT *
* *
* Sweet pickle juice may be used instead *
* of vinegar in making coleslaw dressing. *
* *

Lime Jello Salad

3 small pkgs. lime jello
3 c. hot water
1 #2 can crushed pineapple

let partially and add:

1/2 c. chopped celery
1/2 c. pecans
1/4 c. pimento
1 large pkg. Philadelphia cream cheese
1 c. whipped cream (or Cool Whip)

Let set--this is delicious with turkey
and dressing.

Marilyn Adoptante

MANDARIN SALAD

1 pkg. lemon jello) dissolve in 2 c.
1 pkg. orange jello) hot water
2 cans mandarin oranges, drained
1 pt. orange sherbet
1-1/2 c. crushed pineapple, drained

Drain juice from oranges to make 1 c. liquid. Add to dissolved jello. Stir in orange sherbet and add oranges, crushed pineapple and chill until firm.

Janelle Jacobs

```

*****
*                                     *
*          HELPFUL HINT          *
*                                     *
*   One pound cheddar cheese yields 4 c. *
*   grated cheese.                     *
*                                     *
*****

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MOLDED SHRIMP AND VEGETABLE SALAD

Dressing:

1 sm. pkg. cream cheese (softened)
1/2 c. mayonnaise
1 c. tomato soup

Jello:

1/2 c. hot water
1 sm. pkg. lemon jello

Vegetables:

1 green pepper, diced
1 c. chopped celery
1 sm. chopped onion
* * *
2 hard boiled eggs (diced)
2 c. small shrimp (precooked)

Mix cream cheese and mayonnaise until smooth. Heat tomato soup and add. Melt jello in hot water - let cool. Add vegetables, then dressing mix. Fold in eggs and shrimp last and pour into mold (or long loaf pan) and refrigerate until set.

Jolinda Warren

9-Layer Vegetable Salad

1 head lettuce
1 c. diced celery
1 10-oz. pkg. frozen peas
4-6 hard-boiled eggs (sliced)
1/2 c. chopped onions
1/2 c. chopped green pepper
6-8 slices crisp bacon (you can use bacon bits)
2 c. Miracle Whip mixed with 2 T. sugar
Grated cheddar cheese

Chop lettuce into bite size pieces and line bottom of 9x13 pan. Layer ingredients as they are listed above (do not cook or unthaw peas). Spread the Miracle Whip evenly over the top and cover completely with the grated cheese. Refrigerate overnight.

LaDonna Carder

Orange Sherbert Salad

2 three ounce pkg. orange jello
1 c. boiling water
1 pint orange sherbert ice cream
1 8 1/4 oz. can crushed pineapple
1 c. miniature marshmallows
1 11 oz. can mandarin orange sections
1/2 pint whipped cream

Dissolve jello in boiling water. Add orange sherbert. When partially set add other ingredients folding in whipped cream last. Chill until firm.

Velinda Potter

Patio Salad

1 pkg. frozen peas
1 1/3 c. minute rice
3/4 c. mayonnaise
Chopped pickle, onion,
pepper and pimento
Chopped ham, beef, chicken
or cheese

Bring peas to boil in 1 1/2 cup water and salt. Boil 2 minutes. Stir in rice with fork until thoroughly moistened. Remove from heat, cover and allow to stand 10-15 minutes. Mix in mayonnaise. Then add chopped meat and vegetables.

Betty Northcutt

Pineapple Cheese Salad

1 envelope* or small box lemon
gelatin

1/4 c. cold water

1 T. sugar

1/4 t. salt

1/2 c. hot water

2 T. lemon juice

1 c. undrained pineapple

2/3 c. grated cheese or
2 pkgs. cream cheese
(3 oz. size)

1/2 c. cream, whipped

*Recipe is for envelope of gelatin; if box gelatin is used, do not add sugar or lemon juice.

Soften gelatin in cold water in top of double boiler. Add sugar, salt, hot water. Stir over boiling water. Stir in lemon juice and pineapple. Chill. Beat in cheese and whipped cream. Put in mold and chill.

Lorene Buettner

Pineapple Cheese Salad

1 small can crushed pineapple
1/4 c. sugar
1 small pkg. orange jello
1 c. boiling water
1/2 c. grated longhorn cheese
1/2 c. cool whip.

Cook pineapple and sugar, add jello and dissolve, then add water. Cool until half set, add cool whip and cheese. Refrigerate until firm.

Della Faye Hartman

Pink Lady Salad

1 large package cream cheese
1 small bottle marchino cherries
1 large can fruit cocktail drained
1/2 pint whipped cream or 1 pint
Dream Whip

Mix juice from cherries with cheese and whip. Add drained fruit cocktail and cherries, then add whipped cream. Sprinkle coconut on top.

Judy Webb



PISTACHIO SALAD

- 1 pkg. Jello brand pistachio instant pudding
- 1 large can crushed pineapple (do not drain)
- 1 c. small marshmallows
- 1 c. finely chopped nuts
- 1 large container Cool Whip

Mix all of the above together, including pineapple juice.

Sharon Selby

Potato Salad

- 10 pounds potatoes (boiled with jackets on)
- 5 or 6 hard boiled eggs
- 1 purple onion (or yellow or white)
(the purple gives the potato salad color)
- 2 or 3 stalks celery
- Celery seed
- Salt
- Pepper
- Pickles (I use Claussen Kosher)
some of the pickle juice
- Mustard
- Salad Dressing or Mayonnaise
- Pimento

Dice potatoes, add all ingredients and mix. Season to taste.

Marilyn Adoptante

Pretzel Salad

2 c. coarsely crushed pretzels
3/4 c. melted oleo
3 T. sugar

Mix and bake in 9 x 13 pan at 400° for 8 minutes. Do not overbake. Cool.

1 8 oz. cream cheese
1 c. sugar
1 4 oz. cool whip

Beat cream cheese and sugar together. Fold in cool whip. Spread over cold pretzels.

Mix 2 small boxes strawberry jello and 2 cups boiling water.
Add 2 10 oz. boxes frozen strawberries

Let set until partially jelled. Pour over cream cheese mixture.

Top with 9 oz. cool whip.

Becky Smith

QUICK FRUIT SALAD

1 can (21 oz.) peach pie filling
1 can mandarin oranges
1 c. miniature marshmallows
1 can (20 oz.) pineapple tidbits
2 apples, peeled and diced

Drain all fruits. Put in bowl and mix. Let stand overnight.

Janelle Jacobs

RAW CRANBERRY SALAD

2 pkg. lemon jello
1 pkg. gelatin dissolved in cool
water
4 c. ground cranberries
2 c. sugar
juice and rind of one orange
juice of lemon
1 c. chopped celery
1 c. raw apples
1 c. nuts

Dissolve jello in 1 c. hot water
and 1 c. cold water. Add gelatin
dissolved in small amount of cool
water. Add other ingredients and let
congeal.

Gerry Hanna

Rice Salad

rice
chicken broth
celery
pickles
green onions
black olives
pimientoes
Italian dressing (1 jar)

Cook rice in chicken broth. Chop up
celery, etc. Add Italian dressing
and mix well. Let stand 24 hours
before serving.

Lynda Treat

Sauerkraut Salad

1 can Kraut (Drain and reserve 4 T. juice. After draining juice off kraut, rinse well in cold water and keep in mixing bowl in refrigerator.

Mix:

1 c. chopped onion
1 c. chopped pepper
1 c. chopped celery
1 c. sugar
1/2 c. vinegar
4 T. kraut juice

Mix well and boil together for 5 min. Cool and pour over kraut when ready to serve.

Gerry Hanna

SEVEN-LAYERED SALAD

1 head lettuce, torn into pieces
spinach
1 can water chestnuts, sliced
1 bunch green onions, chopped
1 c. finely chopped celery
1 10 oz. pkg. frozen peas, thawed
1 c. mayonnaise - spread on top
1 T. sugar - sprinkled over top

Cover and chill from 8-24 hours.
Toss, then cover with grated cheese and bacos.

Janelle Jacobs

SHOE PEG CORN SALAD

1 #2 can shoe peg white corn (drained)
1 #2 can small green peas (drained)
1 large jar chopped pimiento
1 bunch green onions (chopped)
1 green pepper (chopped)

1 c. salad oil
1 c. sugar
1 c. vinegar (white)
1 t. salt
1 t. pepper

Put first five ingredients in large bowl. Mix last five ingredients in saucepan and bring to a boil. Pour oil mixture over vegetables and refrigerate overnight. Drain oil before serving.

Jolinda Warren

Spinach Salad (similar to Korean Salad)

Salad:

1 pkg. spinach, washed
1 can bean sprouts, drained
(or 2 c. fresh)
6 strips crisp bacon crumbled

Dressing:

1/2 c. sugar
1 c. oil
1/2 c. catsup
1/4 c. vinegar
2 T. Worcestershire
1 chopped onion
(may add chopped egg and/or water
chestnuts if desired)

Lorene Buettner

SPINACH SALAD

1 pkg. fresh spinach
1/4 lb. bacon, cooked and crumbled
3 hard cooked eggs, sliced or diced

Dressing

2/3 c. olive oil
1/3 c. wine vinegar
1 T. coarse salt (or scant T. table salt)
1/2 t. pepper
1-2 cloves garlic, pressed
1 t. MSG

Janelle Jacobs

SPINACH SALAD

2 bunches spinach (clean, devein and tear into bite-size pieces)
1 lb. bacon (brown and crumble)

Dressing:

1 can water chestnuts (diced)
4 T. sugar
1 t. salt
1 t. dry mustard
3 t. onion juice
4 t. lemon juice
6 T. cider vinegar
1 c. salad oil

Optional salad ingredients:

hard boiled eggs (diced finely or shredded)
fresh mushrooms, sliced

Jolinda Warren

Strawberry Salad

Add 3/4 c. hot water to 1 pkg. strawberry Jello.

Mix 1 10 oz. pkg. frozen strawberries
1 4 oz. can crushed pineapple
1 banana, mashed

Add this mixture to Jello.

Put 1/2 of this mixture in pyrex dish and let stand in refrigerator until firm. Add a layer of sour cream on top. Let stand for a few minutes. Add rest of mixture and when firm add another layer of sour cream on top.

Gerry Hanna

Super Salad Bowl

2 pkg. Good Seasons Italian Dressing
Mix
Mixed salad greens (3 qts.)
1 large can artichoke hearts
2-3 large tomatoes
2 large avocados
4 hard-boiled eggs
2 c. Garlic Croutons
salt and freshly ground pepper to taste

Make salad dressing according to pkg. directions. Wash salad greens, dry and place in crisper of refrig. several hours. Drain artichoke hearts and cut in half; marinate in some of the dressing. Peel tomatoes and cut into wedges. When ready to serve, peel avocado and cut into slivers. Separate yolks from

white, chop and keep separate. Tear greens and place in a wooden salad bowl which has been rubbed with garlic. Place tomato wedges, drained artichoke hearts and garlic croutons on greens. Pour some of the dressing over (enough to coat) and toss. On top of greens, place egg yolk; circle yolk with egg whites; circle whites with avocado slivers, arranged spoke-fashioned. Sprinkle with salt and freshly ground pepper and pour more dressing over. Do not toss again. Cooked, crumbled bacon can be a special addition to this salad. (I put one of the avocados in the salad with tomato and artichoke because the top never seems to accommodate two avocados slivered.

Janelle Jacobs

TACO SALAD

- 1 large head lettuce (torn in bite size pieces)
- 2 tomatoes, diced
- 1 green pepper (diced)
- 2-3 lbs. ground beef, browned and drained
- 1 small onion (optional) browned with beef
- 1 6 oz. pkg. regular sized fritos

Sauce:

- 1 can Rotel tomatoes (blended)
- 2 lbs. (approx.) velveta cheese (melted in tomato puree)

Mix salad ingredients, hamburger, fritos and cheese sauce at last minute. Toss.

Jolinda Warren

TASMANIAN FRUIT SALAD

2-3 sliced bananas
2-3 apples, cored and cut into 1/2"
cubes
1 15-1/2 oz. drained pineapple chunks
1 8 oz. Mandarin orange yogurt

Combine and chill. 6-8 servings.
(from Southern Living)

Janelle Jacobs

Vegetable Salad

Drain:

1 can LeSueur peas
1 can French sliced green beans
(unseasoned)
1 can shoepeg corn
1 jar pimentos

Chop:

1 green sweet pepper
1 c. celery
1 bunch green onions (or purple)

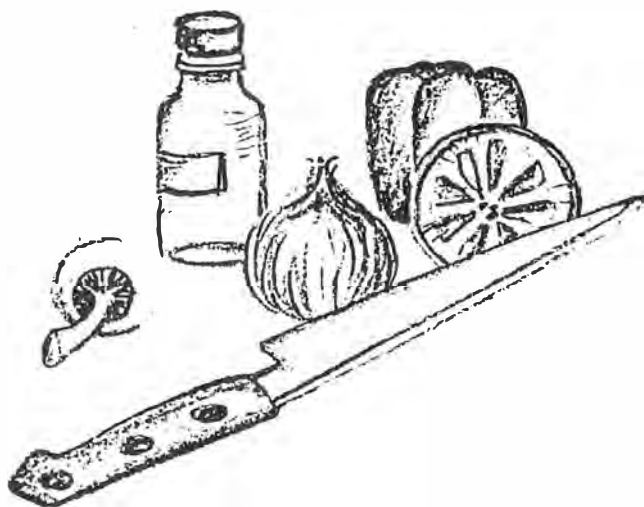
Mix:

3/4 c. vinegar
1/3 c. salad oil
1 tsp. salt and pepper
1 T. water
1 c. sugar

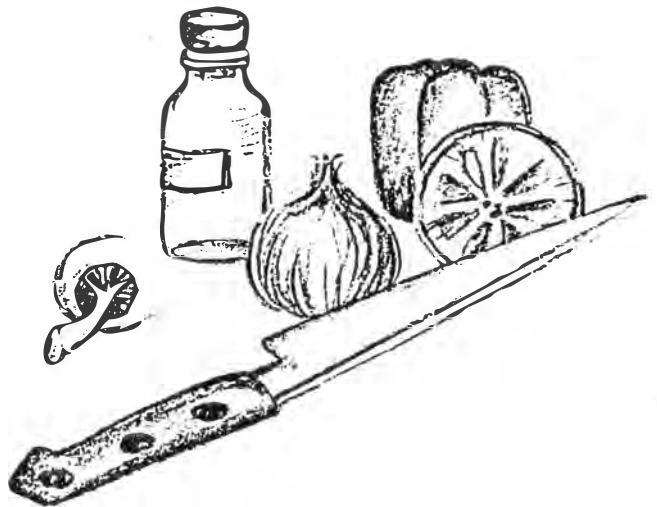
Bring to boil. Cool and pour over vegetables and let marinate overnight.

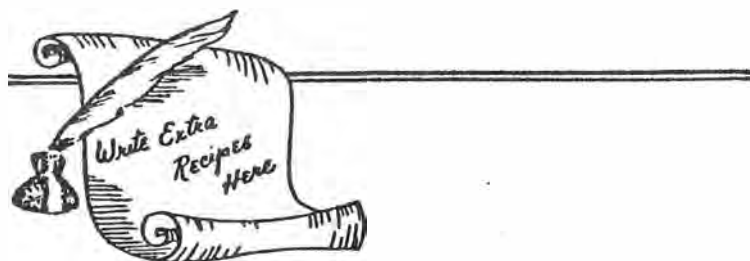
Press vegetables to bottom to marinate.
(To make larger batch, double only the ingredients that are drained.)

Geraldine Hanna
Christi West



ESTEAMED ASSOCIATES





Baked Sauerkraut

1 large jar kraut
1 can applesauce
1 large onion
1/2 c. brown sugar

Divide ingredients into halves and layer, beginning with kraut and ending with the sugar. Bake at 350° for 30 to 40 minutes.

Jaci McAfee Williams

Broccoli Casserole

(Judy's family hates broccoli casserole but she still makes it for us!)

2 or 3 20-oz. pkgs. broccoli, cooked
and drained
1 stick margarine
2 cans mushroom soup
1 roll garlic cheese
4 oz. can mushrooms
1 small carton sour cream

Combine all of above, adding sour cream last. Pour into large buttered baking dish, topping with 1/2 cup slivered almonds. Bake 30 minutes at 325°.

Judy Webb
Janelle Jacobs

BROCCOLI-RICE

1 c. rice (uncooked - 3 c. cooked)
1 10 oz. pkg. frozen chopped broccoli
1 c. chopped celery
1 c. chopped onion
4 T. butter
8 oz. jar sharp cheese spread (cheese whiz)
1 can cream of mushroom soup
1 can cream of chicken soup
grated cheese

Cook rice. Cook broccoli, drain. Saute onion and celery in butter. Combine rice, broccoli, celery, onion and cheese spread and stir to melt. Add soups and top with grated cheese. Bake 350° - 30 min.

Jolinda Warren

BROCCOLI-RICE CASSEROLE

1 pkg. frozen chopped broccoli
1 can cream of mushroom soup
1/2 c. chopped onion
1/2 c. chopped celery
1 c. rice (cooked)
1/2 lb. grated longhorn cheese
5 T. butter
1 t. salt

Saute onion and celery in butter, cook until tender. Break broccoli into hot rice, adding celery, onions, soup and salt. Pour into buttered casserole and top with grated cheese. (half of the cheese can be folded into the batter, if desired, leaving the remainder for topping). Bake at 350° for 30 min.

Broccoli Rice Casserole

1/2 c. chopped onion
1/2 c. chopped celery
4 T. margarine
1 c. uncooked rice
one 10 1/2 oz. can cream of
mushroom soup
two 10 oz. pkg. frozen chopped
broccoli, barely cooked and drained
one 8 oz. jar Cheese Whiz
one 4 oz. can water chestnuts, diced

Saute onions and celery in margarine.
Cook rice according to package direc-
tions. Mix all ingredients. Put in
2 quart baking dish. Bake at 350°
for 25 minutes or until bubbly.
Serves 8 to 10.

Marilyn Adoptante

Broccoli-Rice Casserole

1 lg. pkg. frozen broccoli
1 3/4 c. uncooked rice
1 med. onion, chopped
1 T. butter
1 can cream of chicken soup
1 lb. velveta-like cheese
1 1/2 c. chopped celery
1 lg. or small pkg. slivered almonds
(whichever your purse can stand)

Cook rice. Heat cheese and soup together.
Saute onions and celery in pan. Mix in
large casserole dish with slivered almonds
and broccoli. Put in oven for 40 mins.
Slice cheese on top and melt for 5 more
mins.

BROCCOLI-ALMONDINE

2 10 oz. pkgs. chopped broccoli
1/4 c. finely chopped onion
1/4 c. butter
2 T. flour
1/2 t. salt
1/8 t. pepper
1/2 c. milk
1 8 oz. jar Cheese Whiz
2 eggs well beaten
1/2 c. bread crumbs
1 T. butter, melted
1/4 c. toasted slivered almonds

Cook broccoli according to pkg. directions and drain. Saute onion in butter; blend in flour, salt and pepper. Add milk, stirring constantly till thick. Add cheese and blend and slowly blend cheese mixture into beaten eggs. Add broccoli and put in 1-1/2 qt. casserole. Combine crumbs and butter, sprinkle on top and then cover with almonds. Bake at 325°, 40-45 min. May be prepared ahead and refrigerated, but add 5 min. to baking time. Serves 8.

Janelle Jacobs

Bulgar (Pilaf)

3/4 c. bulgar (use cracked wheat--
as in tabouli)
2 chicken bouillon cubes
2 t. instant minced onion
1/4 t. dry thyme
2 c. water

Bring to boil, cover, reduce heat,
simmer for 15 minutes.

Marcia Tarzwell

CARROT CASSEROLE

1/2 c. crushed seasoned croutons
3 T. butter
1/3 c. chopped onion
3 T. flour
1 c. Velveta cheese
4 c. cooked sliced carrots
1 T. dried parsley flakes
1 t. salt
1/8 t. pepper
1/2 c. milk

Crush croutons fine and put aside.
Melt butter and cook onion in it. Add flour, salt and pepper. Remove from heat and add milk. Stir until smooth. Add cheese and heat until cheese is melted. Add carrots and parsley and put in greased baking dish. Put croutons on top. Bake at 350° for 20 minutes.

MaxAnna Hanna

Cheese Grits

Prepare grits for 6.

Add: 1 cube butter
Large pkg. grated cheddar cheese
1 egg
salt and pepper to taste

Pour in casserole. Bake at 350° for 20 minutes.

Maxine McAfee



Chili Relleno Souffle

Grate about 1 pound Longhorn or Monterey Jack cheese. Rinse 2 small cans green chilies. (6-8 chilies). Alternate cheese and chilies in layers in buttered 1 1/2 qt. casserole dish.

Beat together: 5 eggs
 1/2 t. salt
 1/2 t. cumin
 1/4 t. pepper

Pour over chilies and cheese. Bake at 350° for 30-45 minutes or until set. (Shake gently to test.)

Judy Riggs

Copper Pennies (Carrots)

2 lbs. sliced cooked carrots
1 c. sugar
1/2 c. oil
3/4 c. tarragon vinegar
1 medium onion, sliced thin
1 green pepper, sliced
1 c. tomato soup
1 t. mustard
1 t. Worcestershire sauce
salt and pepper to taste.

Mix and let stand in refrigerator overnight. Keeps indefinitely in tightly covered bowl.

Velinda Potter

CORN CASSEROLE

4 cans LeSeur white shoepeg whole
kernel corn
1 c. chopped onion
1/2 stick margarine
1 t. salt
1 T. sugar
1 c. sour cream
4 slices crisp bacon - crumbled

Saute onion in margarine (do not brown).
Add well drained corn, heat and simmer.
Add salt, sugar, sour cream and pour
into flat 2 qt. casserole. Cover with
foil and bake 350° 20 minutes, or until
bubbly. Do not overbake as cream will
curdle. Before serving, sprinkle
crumbled bacon around edges and paprika
in center, if desired.

Janelle Jacobs

Corn Casserole (Idaho)

1 can cream corn
1 egg
1/4 c. cornmeal
1/4 c. oil
1/4 t. garlic salt
1/2 c. grated cheese
1/2 can green chilies

Bake at 350° 1 hour or until set.

Betty Northcutt

MRS. BISHOP'S CORN PUDDING

1 c. buttermilk
3 t. baking powder
1/4 c. salad oil
1 can creamed corn
1 c. corn meal
1 t. salt
1/3 c. chopped green chilies
1-1/2 grated Longhorn cheese

Mix all together thoroughly and pour into a greased casserole. Bake 1 hour at 350°.

Janelle Jacobs

EASY TEXAS POTATOES

3 12 oz. pkgs. shredded hash browns
1/2 c. melted margarine
1 t. salt
1/4 t. pepper
1/2 c. chopped onion
1 can cream of chicken soup
1 carton sour cream

Defrost potatoes. Mix all ingredients and put in 9 x 13 pan lightly greased. Top with 2 c. crushed corn flakes with 1/3 c. melted margarine. Bake at 350° for 45 minutes.

Janelle Jacobs

GARLIC CHEESE GRITS

2 c. grits
6 c. water
2 t. salt - cook according to pkg.
Add and mix well:
1/2 c. milk
2 rolls of garlic cheese (cubed)
4 eggs, beaten
stick of margarine, cut

When all ingredients are mixed well and cheese has melted, spread in large 11 x 13 greased casserole. Sprinkle with parmesan and paprika and bake at 300° for 30-45 minutes. Serves 12. (Can be made ahead and baked later - also halves well). Serve with ham.

Janelle Jacobs

Green Vegetable Casserole

1 - 10 oz. pkg. frozen French Cut
green beans
1 - 10 oz. pkg. frozen baby limas
1 - 10 oz. pkg. frozen English peas

Cook each above separately according to package directions. Drain and season. Butter large casserole (9 x 13) and use each type of bean for one complete layer. Between each layer of beans, put 1/3 of a large onion chopped and about 1/3 of a green pepper chopped. When all layers are complete, pour over the following sauce:

1/2 pt. whipping cream)
1 c. Miracle whip) mix and
1 c. grated cheddar cheese) stir
1 c. parmesan cheese)

Bake at 325° for about 30 minutes or until bubbly and a light golden brown. May be made ahead and refrigerated.

GOURMET MUSHROOMS

- 1 lb. fresh mushrooms
- 2 T. flour
- 1 t. salt
- 1/8 t. pepper
- 3 T. melted margarine
- 1/3 c. shredded cheddar cheese
- 1 8 oz. carton sour cream
- 2 t. chopped parsley

Clean mushrooms, remove stems, leaving caps intact. Slice stems. Combine flour, salt, pepper in plastic bag and shake mushrooms to coat. Saute mushrooms in butter about 10 minutes or till tender. Add cheese and sour cream, stirring till cheese is melted and mixture well blended. Do not overheat.

Sprinkle with parsley and spoon over hot buttered toast points or plain, if desired. 4 servings.

Janelle Jacobs

Green Bean Casserole

- 2 cans french-style green beans
- 1 can mushroom soup
- 2 cans Kobey's onion rings
- 1 sm. can bean sprouts
- 1 sm. can water chestnuts, chopped
- 1 sm. pkg. slivered almonds (optional)

Mix green beans, bean sprouts, water chestnuts and 1 can of onion rings together in a sauce pan and heat. Simmer, and pour into casserole dish. Cover with remaining can of onion rings and almonds, if desired, and bake in 325° oven 15-20 minutes or until everything gets nicely toasted and bubbly.

Heidelberg Cabbage Rolls

12 large cabbage leaves
1 1/4 lbs. ground beef
2 t. salt
1 c. cooked rice
1 egg
1/2 t. thyme
1 can Hunt's Manwich Sandwich
Sauce
1/4 c. water

Cover cabbage leaves with boiling water; let stand for 5 minutes, drain. Combine next 5 ingredients; place equal portions in center of leaves. Roll up, fasten with toothpicks. Combine remaining ingredients; pour over cabbage rolls. Simmer, covered, 1 hour basting occasionally. (6 servings)

Patricia Tyree

LeSEUR PEAS

4 slices bacon
1 onion chopped
1 t. flour
1 c. half and half (or milnot)
1 small can mushrooms, drained
1 #2 can peas, drained

Cook bacon. Remove and cook onions in fat. Add flour to thicken. Add cream, mushrooms and peas. Crumble bacon, add and heat through.

Janelle Jacobs

MIXED BEAN RAREBIT

4 slices bacon chopped
1 med. onion chopped
1 lb. can baked beans in tomato sauce
1 lb. can red kidney beans, drained
1 lb. can lima beans, drained
1/4 lb. cubed American Cheese
1/2 c. brown sugar
1/3 c. catsup
2-3 t. worcestershire
sprinkle with parmesan

Bake at 350° for 30-45 minutes. Great substitute for traditional baked beans.

Janelle Jacobs

MUSHROOMS & BARLEY

1/4 lb. margarine
1 large onion chopped
2 cans (4 oz. each) mushrooms, sliced
1 c. barley *

Saute onion in margarine 'till limp.
Add mushrooms, drained and barley and brown. Put in casserole and over 2 hour cooking period, add 6 c. chicken bouillion, adding 3 c. at first and 3 later. Stir while adding, otherwise barley on top with blacken. Super with chicken dishes.

* 2/3 c. barley and 1/2 of other ingredients will serve 6.

Janelle Jacobs

PARTY CHEESE POTATOES

3 c. medium white sauce
1-1/2 c. grated American cheese
3/4 c. parmesan
dash cayenne
salt to taste
1-1/2 t. thyme
8 c. diced cooked potatoes
2 4 oz. can mushrooms, drained

2 T. melted margarine) Topping -
1/2 c. bread crumbs) brown crumbs

Combine gently and pour into large baking dish. Cover with buttered crumbs and bake at 350° 35-40 min. until golden brown. 12 servings.

Janelle Jacobs

Potato Casserole

1 pkg. (lg.) frozen hash brown potatoes
1 can cream of potato soup
1 can cream of celery soup
1 lg. container sour cream
1 stick margarine
1 pkg. cracker crumbs, crumbled

Pour potatoes in 9 x 12 pan. Add potato and celery soup. Mix with potatoes. Stir in sour cream. Crush crackers with rolling pin. Place crackers on top of casserole. Melt stick of margarine and pour over top. Bake at 350° for 1 hour.

Betty S. Williams

Jiffy Potato Casserole

1 can (10 3/4 oz.) cream of potato soup
1 c. milk
1 pkg. (2 lbs.) frozen hash brown potatoes, thawed
1 can (10 3/4 oz.) cream of celery soup
1 carton (8 oz.) dairy sour cream
salt and pepper to taste
grated cheddar cheese (optional)

Combine soups, milk and sour cream. Mix until smooth. Add potatoes, salt and pepper. Mix lightly but thoroughly. Put mixture in 9 x 13 pan. Bake covered in oven preheated to 350° about 1 1/2 hours. Sprinkle top with cheese, if desired, during last 30 minutes baking time.

Judith Stith

RED CABBAGE AND APPLES

2 T. bacon drippings
1/4 c. brown sugar
1/4 c. vinegar
1/4 c. water
1/2 t. salt
dash pepper
1 small onion
4-5 whole cloves
4 c. shredded red cabbage (1/2 med. head)
2 c. pared, sliced apples

In medium skillet, heat bacon drippings. Blend in brown sugar, vinegar, water, seasoning. Stir onion with the cloves. Add cabbage, apples and onion to skillet. Cover; cook over low heat, stirring occasionally for 25-30 minutes. Remove onion.

CHARLOTTE HAMILTON'S
RICE CASSEROLE

1-1/2 c. rice 1 can consomme
1 stick margarine 1 can onion soup
1 can mushrooms, drained

Mix. Bake 1-1/2 hours at 250° or
until done. Serves 6-8.

Janelle Jacobs

SPANISH CABBAGE

1 small onion, thinly sliced
2 T. shortening
1 c. canned tomatoes
1 small cabbage, thinly sliced
1 small pepper (chopped fine)
salt

Fry onion in shortening. Add remaining
ingredients in order given. Cover,
cook over low heat until tender. 4-6
servings.

Janelle Jacobs

Spinach Casserole

Cook and drain:
2 pkg. frozen chopped spinach

Salt & pepper
1/2 stick oleo
6 oz. cream cheese

Stir until the cheese and oleo are
melted.

Layer with:

Artichoke hearts packed in water,
sliced, and Italian bread crumbs.

Top with pats of oleo. Heat in 350°
oven until bread crumbs begin to brown.

Spinach Pie

4 eggs
1/2 lb. sharp cheese grated
1 pt. cottage cheese
1 10 oz. frozen chopped spinach
6 T. flour
1/2 t. salt
1/4 t. pepper

Thaw spinach--drain well. Mix everything together and bake (beat eggs first with flour). Bake 1 hr. at 350°--makes large deep dish pie or 2 regular frozen pie shells.

Jean Ann Robison

Squash Supreme

3 c. cooked squash (yellow)
mashed and seasoned
1 c. sour cream
1 grated carrot
1/2 onion, grated
1 can cream of chicken soup (undiluted)
1 pkg. Pepperidge Bread stuffing

Mix all ingredients, except stuffing. Sprinkle 3/4 c. stuffing over buttered baking dish. Spread squash mixture over that and top with rest of crumbs. Bake at 350° for 30 minutes.

Judy Webb

* HELPFUL HINT *

* *

* To enhance the flavor of vegetables, *
* add a bouillon cube or a teaspoon of *
* instant bouillon or a dash of sugar to *
* the cooking water. *

* *

Squaw Corn Casserole (Serves 8)

1 lb. ground beef
2 T. fat
1 1/2 t. salt
1/2 t. thyme leaves
1/4 t. majoram leaves
1/4 c. chopped onion
2 eggs, beaten
1/4 c. milk
1 c. soft bread crumbs
1 (1 lb.) can cream style corn
2 t. prepared mustard
1/2 c. bread or cracker crumbs or
crushed potato chips
2 T. butter (omit if using potato
chips)

Brown beef in fat. Add seasonings,
onion, eggs, milk, 1 c. crumbs, corn
and mustard. Mix well and put into
greased 2 qt. casserole. Mix remain-
ing crumbs and butter and sprinkle
over casserole. Bake at 350° 30 to
40 minutes.

Judy Webb

STUFFED MUSHROOMS PARMIGIANA

12 large fresh mushrooms
2 T. butter or margarine
1 med. onion finely chopped
2 oz. pepperoni diced
1/4 c. finely chopped green
pepper
1 sm. garlic clove, minced
1/2 c. crushed Ritz crackers
3 T. parmesan
1 T. parsley
1/2 t. season salt

Wash and remove mushroom stems. Chop stems and cook with onion, pepperoni, green pepper and garlic in butter till tender. Add cracker crumbs, cheese, seasoning and mix well. Stir in broth. Spoon into mushrooms, rounding tops. Place in shallow baking pan in 1/4" water. Bake at 325° for 25 minutes or until heated through. Serves 6 as appetizer (2 per person) or 2 for main course - 6 per person).

Janelle Jacobs

Sweet Potato Bake

Four sweet potatoes or large can
drained (Reserve liquid)
1/2 c. brown sugar
1/4 t. salt
1/4 c. raisins
1 T. cornstarch
1/4 c. butter
3 T. chopped nuts
1 c. orange juice or 3 oz. frozen
with sweet potato juice added to
make 1 c.

Precook sweet potatoes until tender.
Remove skin if using fresh) Cut in half.
Place in baking dish.

SAUCE:

Combine sugar, cornstarch & salt. Add orange juice, raisins and butter. Cook, stirring constantly until thickened. Pour over potatoes and add nuts. Bake 20 minutes at 350° uncovered.

Betty S. Williams

Sweet Potatoes and Cranberries

1 c. brown sugar
1/4 c. butter
1/3 c. water
2 c. cranberries
3/4 t. salt
6 yams (cooked) or 3 16 oz. canned

Combine sugar, butter, water, cranberries, and salt. Bake at 350° for 10 minutes. Stir in yams--bake 25 minutes longer. (Yams can be mashed if you prefer.)

Jean Ann Robison

* HELPFUL HINT *

* *

* For an attractive contrast, garnish *

* light-colored vegetables with paprika *

* or parsley, dark vegetables with parmesan *

* cheese. *

* *

* HELPFUL HINT *

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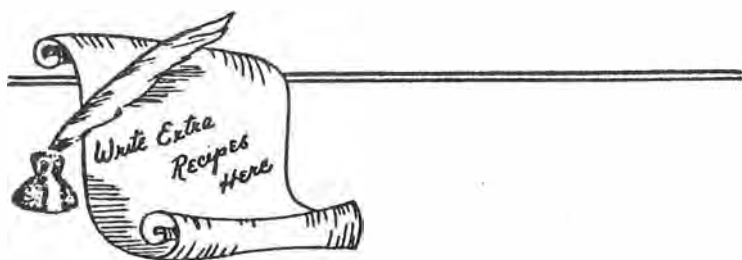
* Don't add cold water to dry beans while *

* cooking, as it causes them to break *

* open. And don't add salt while cooking, *

* as it toughens the skins. *

* *



PREFERRED STOCK



BEEF DISHES

Easy Bar-B-Que

(Also known as "Joyce's barbeque sauce")

3 lbs. of lean stew meat cubes
1 c. catsup
1 1/2 T. liquid smoke
1 T. Worcestershire sauce
1 T. lemon juice or vinegar
1/2 t. salt
1/2 t. red pepper
1/2 t. chili powder
1/2 t. paprika
1/2 t. onion chopped fine

Pour sauce over meat. Cook 2 1/2 hrs, covered, in 350° oven stirring occasionally. Use fork to shred or can be left in chunks.

Joyce Lavers

Beef Brisket

4 to 5 lbs. brisket
1 10 oz. can beef consomme
1 5 oz. bottle soy sauce
2 cloves garlic
3/4 c. lemon juice

Marinate overnight; turn once. Cover and bake at 300°, one hour per pound. Last hour, uncover and roast at 350°. Slice at an angle.

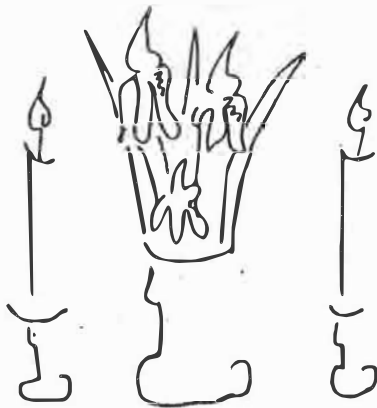
Bette Jo Hill

BEEF ELEGANTE

1-1/2 lbs. round steak
1/2 c. seasoned flour
3 T. veg. oil
1/2 c. chopped onions
1/4 c. dry red wine
1-3/4 c. beef broth
1 (4 oz.) can mushrooms

Pound thinly sliced steak and cut into 1" strips. Coat with seasoned flour and brown in oil. Add onions and cook 2-3 minutes. Stir in wine, broth and undrained mushrooms. Bring to boil, cover and reduce heat and simmer until tender - about 45 minutes or 1 hour. Serve over cooked rice.

Janelle Jacobs



BEEF AND GREEN BEANS

3-4 cloves garlic, minced
1-2 T. hot salad oil
1 (1 lb.) T-bone or other tender steak,
cut into 2 x 1/2" strips
3 t. soy sauce, divided
2 (9 oz.) pkg. frozen French style beans
1 (8 oz.) can bamboo shoots
1 (4 oz.) can sliced mushrooms
1 beef bouillon cube
1 T. cornstarch
2 T. cold water

Saute garlic in hot salad oil in a wok or skillet. Add steak and 2 t. soy sauce; stir-fry 1 minute. Add green beans; cover and cook over medium heat about 5 min. or until beans are separated.

Drain bamboo shoots and mushrooms, reserving liquid. Add enough boiling water to reserved liquid to make 2/3 c. Dissolve bouillon cube in hot liquid and add to steak along with bamboo shoots, mushrooms, and 1 t. soy sauce. Dissolve cornstarch in cold water; stir into meat mixture, and cook until thickened (about 3 min.). Yield: 4-6 servings.

Janelle Jacobs

* HELPFUL HINT *
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When boiling tough meat, add a little vinegar to tenderize.

BEEF AND ROMAINE

1 lb. boneless round steak
1 c. hot water
2 T. cornstarch
1 T. sugar
1 T. lemon juice
1 T. soy sauce
1 t. salt
1 beef bouillon cube
3 T. hot salad oil
1 c. sliced fresh mushrooms
1/2 c. green onions cut into 1-inch
lengths
1 (8 oz.) can water chestnuts,
drained and sliced
4 c. romaine cut into 1-inch lengths
Hot cooked rice

Partially freeze steak; cut into 1/4
inch slices. Combine water, cornstarch,
sugar, lemon juice, soy sauce, salt and
bouillon cube; stir well, and set aside.

Stir-fry meat in hot oil over high heat
2 minutes. Add mushrooms, onions and
water chestnuts; stir-fry 2 minutes.
Add romaine; stir well. Add bouillon
mixture; cook until sauce is thick and
clear. Serve over rice. Yield: 4-6
servings.

Janelle Jacobs

DEVEILED STEAK STRIPS

1-1/2 lb. round steak, trimmed and cut
in 2" strips
1/4 c. chopped onion
1 clove garlic, minced
3 T. shortening
1-1/2 c. water
1 c. tomato sauce
1 T. vinegar
1 t. horseradish
1 t. prepared mustard
3/4 t. salt
1/4 t. pepper

Brown round steak, onion and garlic in oil. Mix other ingredients and add, simmering 1 hour or until tender. Serve over noodles or rice.

Janelle Jacobs

Flank Steak With Dressing

4 servings:

2 lb. flank steak
1 t. salt)
1/8 t. paprika) pound into
1/4 t. dry mustard) steak
1 t. worcestershire sauce)

Melt 1/4 c. butter or bacon drippings. Saute 2 T. chopped onion. Add 1 c. bread crumbs, 1/4 t. salt, 2 T. chopped parsley, 3 T. chopped celery, 1 egg and mix. Spread dressing over steak, roll and tie. Place the steak in a casserole.

(Continued)

Mix:

2 T. flour

3 T. oil

1 c. water or stock

1 c. tomato juice or dry wine

1/4 t. salt

Pour over steak. Cover. Bake at 325°
for 1-1/2 hours.

Jaci McAfee Williams



"add bread crumbs and shake."

Hungarian Goulash

1/4 c. vegetable oil
3 lbs. boneless beef chuck,
cut in 1" cubes
3 c. sliced onions
1 T. Hungarian sweet paprika
1/2 t. salt
1/8 t. pepper
1 can (10 1/2-oz.) condensed
beef broth
3 T. flour
1 c. sour cream
1 pkg. (8 oz.) American Beauty
Noodles, cooked
2 T. butter
1 t. poppy seed

In large pan, brown meat cubes in oil until well browned on all sides. Remove from pan. Add onions to drippings; saute until tender and golden brown. Return meat to pan. Add paprika, salt, pepper stirring until well blended. Stir in 3/4 cup of beef broth. Bring to boil. Reduce heat and simmer for 2 hours until cubes are fork tender. In small bowl, combine flour and remaining beef broth stirring until smooth. Gradually add to beef cubes stirring constantly. Simmer uncovered 15 minutes. Slowly add 1/2 cup of hot beef gravy to sour cream in small bowl. Slowly add back to beef mixture stirring until well blended. Toss cooked noodles with butter and poppy seeds; serve Goulash over noodles. (8 servings)

Keena Wamble

Saucy Steak Skillet

- 1 lb. beef boneless round steak, cut into serving pieces
- 1/4 c. flour
- 1 T. vegetable oil
- 1 large onion, chopped (about 1 cup)
- 1 can (16 oz.) whole potatoes, drained (reserve liquid)
- 1/4 c. catsup
- 1 T. Worcestershire sauce
- 2 t. bell pepper flakes
- 1 t. instant beef bouillon
- 1 t. salt
- 1/2 t. dried marjoram leaves
- 1/4 t. pepper
- 1 pkg. (10 oz.) frozen Italian green beans
- 1 jar (2 oz.) sliced pimiento, drained

Coat beef steak pieces with flour; pound into beef. Brown beef in oil in 10 inch skillet; push beef to side. Cook and stir onion in oil until tender; drain. Add enough water to reserved potato liquid to measure 1 cup. Mix potato liquid, catsup, worchestershire sauce, pepper flakes, instant bouillon, salt, marjoram and peppers; pour on beef and onion. Heat to boiling; reduce heat. Cover and simmer until beef is tender, 1 1/4 to 1 1/2 hours.

Rinse frozen beans under running cold water to separate. Add potatoes, beans and pimiento to skillet. Heat to boiling; reduce heat. Cover and simmer until beans are tender, 10 to 15 minutes. 4 servings.

Patricia Tyree

SAVORY POT ROAST
(Crock Pot)

1 (3 lb.) boneless chuck roast,
trimmed and cut into 2" pieces
Salt
Hot cooking oil
1/4 c. catsup
1/4 c. wine vinegar
2 T. worcestershire sauce
1/2 t. garlic powder
1/4 c. red wine
2 T. soy sauce
1 t. dried rosemary
1/2 t. dry mustard
Hot cooked rice

Season roast with salt to taste; brown
in hot oil in a skillet. Place meat in
electric slow cooker. Combine remaining
ingredients except rice; pour over meat
and cook on low setting 8-10 hours.
Serve over rice.

Janelle Jacobs

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*****
*                                     *
*      HELPFUL HINT                 *
*                                     *
* Refrigerate broth or stock overnight *
* for ease in removing fat the following *
* day. Skim fat off with a metal spoon  *
* or a piece of ice wrapped in a paper  *
* towel.                                *
*****
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SHERRIED BEEF

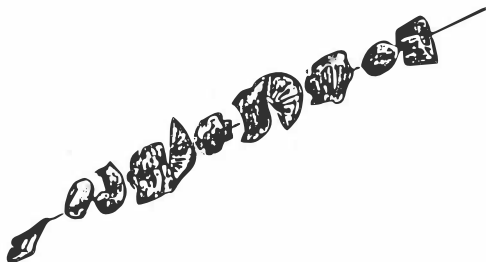
- 3 lbs. stew meat or roast, trimmed and cut into pieces
- 2 cans Golden Mushroom soup
- 1 pkg. dry onion soup
- 1 c. sherry
- 1 can mushrooms
- 1 can water chestnuts

Mix together, cover and bake at 325° for 3 hours. Serve over the following rice which should be baked during the last hour that meat is cooking.

- | | |
|----------------|-----------------|
| 1 c. raw rice | 3 T. Parsley |
| 3 T. oil | 1 onion chopped |
| 1 can consomme | 1/2 c. water |

All you need is salad and bread and your dinner is complete.

Janelle Jacobs



Easy Brown and Wild Skillet Steak

1 lb. round steak
1/4 c. chopped peppers
1/4 c. chopped onions
1 pkg. Uncle Ben's Brown
& Wild Rice with Mushrooms

Cut round steak into strips. Season with salt. Brown in 2 tablespoons butter in a 10-inch skillet. Add onions while browning the steak. Drain off excess fat. Add 2 cups water and both packages of rice preparation. Bring to boil. Cover and cook over low heat 30 minutes. Stir in chopped peppers and continue to cook covered 20 minutes or until desired consistency. Serves 4.

Toni Porter

Steak Diane

4 top loin strip steaks, 1/2 in. thick
1 t. dry mustard, salt, pepper
1/4 c. butter or margarine
3 T. lemon juice or cooking wine
2 t. snipped chives
1 t. Worcestershire

Pound steaks w/meat mallet to 1/3 inch thickness. Sprinkle each side with salt, pepper, and 1/8 t. dry mustard. Pound into meat. Melt butter, add 2 steaks, cook 2 minutes on each side. Repeat with remaining steaks. Add remaining ingredients, bring to boil. Return all meat to pan, spoon sauce over. If desired, garnish with cooked, fluted mushrooms. 4 servings.

Lorene Buettner

MARINATED STEAK

1 beef top round steak - cut 1-3/4" -
2" thick

1/2 c. sherry	1/2 t. ginger
1/2 c. soy sauce	1 clove garlic,
1/4 c. salad oil	minced
1/4 c. lemon juice	1/8 t. hot sauce
2 T. brown sugar	

Mix the above. Cook slowly 10 minutes.
Put steak in plastic bag and pour marinade over. Tie securely and refrigerate 24 hours.

Broil at moderate temperature 25-40 minutes, brushing with marinade. Carve in thin slices diagonally across grain. Mix remaining marinade in saucepan with 4 t. cornstarch, 1/2 lb. sliced mushrooms, 1/4 c. chopped green onions. Cook until mushrooms and onions are cooked a bit. Serve separately with steak. This is delicious served with Cornelia's Spinach Salad and baked potatoes.

Janelle Jacobs

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HELPFUL HINT

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* Add flavor and thickening to stews with
* a little oatmeal, quick-cooking oats or
* grated potatoes.

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Sour Cream Minute Steaks
(Serves 4)

4 cubed steaks
1/2 c. four
1/4 c. shortening
1/2 t. salt
1/4 t. pepper
1 medium onion
1/2 c. sour cream

In large skillet, cook and stir 1 medium onion thinly sliced in 1 T. butter until tender. Remove onions and set aside. In same skillet, cook steaks as directed except no salt and pepper. Pour fat from skillet, stir in onion, 1/2 c. sour cream and 1/2 t. salt in skillet, heat thoroughly. Serve over steaks.

Rosemary (Laine) Frederick

15-Minute Stroganoff

1 lb. round steak, 1/4 inch thick
(or substitute ground beef)
1 3-oz. can mushrooms
1 env. dry onion soup mix
1 c. sour cream
2 T. flour

Trim fat from meat and reserve. Cut meat diagonally across grain in very thin strips. Heat fat in skillet till you have about 3 T. melted fat (if necessary, add butter); remove trimmings. Brown meat. Add 2/3 cup water and mushrooms. Stir in soup mix. Heat to boiling. Blend sour cream and flour. Add to hot mixture. Cook and stir till mixture thickens--sauce will be thin. Serve over noodles. Serves 5 or 6.

Betty Northcutt

EASY BEEF STROGANOFF

1 can Golden Mushroom soup
1 lb. round steak, cut into thin
strips
1/2 c. sliced onion
2 T. butter or margarine
1/2 c. sour cream
1/3 c. water

In skillet brown meat, cook onion in butter till tender. Add remaining ingredients and cook till tender. About 1 to 1-1/2 hours. Serve over noodles.

Janelle Jacobs

POOR MAN'S STROGANOFF

Put about 2 lbs. meat cubes into casserole with 1 can cream of mushroom soup and 1 can onion soup. Cook in moderate oven for 2 hours and serve over noodles.

Janelle Jacobs



GROUND BEEF DISHES

Beef and Rice Fiesta

- 1 lb. ground beef
- 1 medium onion, sliced
- 1 1/2 c. water
- 1 can (10 3/4 oz.) condensed golden mushroom soup
- 1 can (7 oz.) whole kernel corn
- 1 t. salt
- 1 t. chili powder
- 1 1/2 c. minute rice
- 1 medium tomato, cut in eighths
- 1 green pepper, cut in strips or rings

Brown beef in skillet; leaving meat in large chunks. Add onion and cook over medium heat until tender. Add water, soup, corn, salt and chili powder. Bring to a boil, stir in rice, add tomato and green pepper. Cover and simmer 5 minutes. Fluff with fork. Makes about 6 cups or 5 servings.

Patricia Tyree

BROWN DERBY BURGERS

- 2 lbs. ground beef (lean)
- 1 egg
- 2 c. chicken broth
- 1/2 t. prepared mustard (not dry)
- 1 t. salt
- 1 t. pepper
- 2 T. worcestershire

Mix, adding broth last. Using 1 c. mixture for each portion, make thick patties and brown in small amount of hot oil.

Sauce Diablo

1 can. Franco American beef gravy
1 T. worcestershire sauce
1/2 c. catsup
2 pats butter (@ 2 T.)

Boil for two minutes. Drain meat patties, put in baking dish and cover with sauce. Bake at 350° for 45 minutes or more, if desired. This recipe is from the old Bishops restaurants.

Janelle Jacobs

CHILI

(Once again, it's Oklahoma vs. Texas!)

Senator Henry Bellmon's Chili: (Oklahoma)

2 lb. ground beef
2 medium onions, chopped
1 small can tomatoes, undrained
3 T. chili powder
Dash crushed red pepper
Salt to taste
1 small can tomato paste
2 cups cooked navy beans

Brown beef and onion. Pour off grease. Add tomatoes, chili powder, red pepper and salt. Simmer 1 hour. Add tomato paste with 2 cups water. Simmer another hour, stirring frequently. Stir in cooked navy beans. Serves 8.

Senator John Tower's Chili:

(Texas)

3 lb. chili meat (sear until gray)

Add:

15-oz. can tomato sauce and 1 cup
water

Add:

1 t. Tabasco

3 heaping tablespoons chili powder
or ground chili peppers

1 heaping tablespoon oregano

1 heaping teaspoon cumin powder

2 onions, chopped

Garlic to taste

1 t. salt

1 t. cayenne

1 level tablespoon paprika

1 dozen red peppers, chopped

4 or 5 chili pods

Simmer for 1 hour and 15 minutes.

Add thickening (2 heaping table-
spoons flour mixed with a little
water). Simmer additional 30 min-
utes. Serve with beans or rice on
the side. Serves 12.

Both recipes courtesy of
Pamela Bocock

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HELPFUL HINT

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* Meat loaf mixtures may be baked in *
* greased muffin tins for faster cooking *
* and attractive serving. *

*

CROCKPOT CHILI

2 lbs. lean ground beef
2 cans kidney beans, drained
1 (32 oz.) can tomato juice
1 package dry onion soup mix
3 T. chili powder
2 cloves garlic, minced
salt and pepper to taste

Lightly brown beef and drain. Combine all ingredients in an electric slow cooker. Cover and cook on low setting for 10 to 12 hours or on high 5 to 6 hours. Delicious served on spaghetti. Yield: 8 servings.

Janelle Jacobs

Quick and Easy Chili

1 lb. ground beef
1 onion, chopped
1 green pepper, chopped
1 clove garlic, crushed
1 (10 1/2 oz.) can Hunts Tomato Puree
1 (15 1/2 oz.) can Hunts Red Kidney Beans, undrained
1 1/2 t. salt
1 to 2 t. chili powder

In large skillet, lightly cook beef, onion, green pepper and garlic, drain fat. Stir in remaining ingredients; simmer, stirring occasionally, until chili reaches desired thickness (about 45 minutes). (4 servings)

Patricia Tyree

Chili Pot Pie

1 lb. ground beef
1 c. sliced celery
1/2 c. chopped green pepper
1 pkg. Hamburger Helper mix for
chili tomato
3 c. hot water
1. t. prepared mustard
1 c. Bisquick baking mix
1/4 c. cold water

Heat oven to 450°. Cook and stir ground beef, celery and green pepper in 10 inch skillet until beef is light brown; drain. Stir in macaroni; sauce mix, water and mustard. Heat to boiling; reduce heat, simmer uncovered 5 minutes. Stir baking mix and water to a soft dough; beat vigorously 20 strokes. Pour beef mixture into ungreased 2 qt. casserole. Drop dough by 6 spoonfuls onto hot beef mixture. Bake uncovered until biscuits are golden brown, about 15 minutes. 5 servings.

Patricia Tyree

Impossible Cheeseburger Pie

1 lb. ground beef
1 1/2 c. chopped onions
1/2 t. salt
1/4 t. pepper
1 c. shredded cheddar cheese (about 4 oz.)
1 1/2 c. milk
3/4 c. Bisquick
3 eggs

Heat oven to 400°. Lightly grease 10 inch pie plate. Cook and stir beef and onion until brown. Drain. Stir in salt and pepper. Spread beef in pie plate. Sprinkle with cheese. Beat remaining ingredients until smooth. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean (about 30 mins.) Let stand 5 mins. Garnish with tomato wedges. Refrigerate remaining pie. Makes 6 to 8 servings.

Betty S. Williams

Layered Cheeseburger Casserole

1 pkg. Hamburger Helper mix for
cheeseburger macaroni
1 lb. ground beef
1/2 c. chopped celery
1/4 c. chopped onion
1 t. seasoned salt
1/4 t. pepper
2 1/2 c. milk
4 eggs
1 t. dry mustard

Heat oven to 350°. Cook macaroni in 6 cups boiling salted water (4 t. salt) 8 minutes; drain. Cook and stir ground beef, celery and onion until beef is light brown; drain. Stir in seasoned salt and pepper. Grease baking pan, 9x9x2 or baking dish 11 x 7 spread macaroni in pan; top with beef mixture. Beat sauce mix and remaining ingredients (sauce mix will be slightly lumpy.) Pour over beef mixture. Bake uncovered until knife inserted in center comes out clean--40 to 50 minutes. Let stand 5 minutes before serving. 6 to 8 servings.

Hamburger Casserole

1 1/2 to 2 lbs. hamburger
5 medium potatoes (or as many as
needed)
1 can cream of celery soup
1 can peas
Velveeta cheese
salt and pepper to taste

Preheat over to 350°. Peel, dice and cook potatoes. Brown hamburger meat in skillet. Combine soup and peas together in pan and cook. When these are all done, pour into a rectangle pan. Cover with velveeta cheese and bake until cheese has melted and begins to bubble.

Judith Stith

CHINESE HAMBURGER

1 lb. ground beef)
2 T. cooking oil) brown
2 medium onions) together
1 can cream of mushroom soup
1 can cream of chicken soup
1-1/2 c. warm water
1/2 c. uncooked rice
1/4 t. pepper
1 c. chow mein noodles

Mix everything but noodles. Bake 45 minutes at 350° tightly covered. Uncover, add noodles and bake 15 minutes more.

Janelle Jacobs

Lasagne

6 lbs. ground beef
2 green peppers, chopped
1 t. Italian seasoning
1/4 t. garlic salt or to taste
4 8-oz. cans tomato paste
4 8-oz. cans water
2 large onions, chopped
1/2 t. oregano
Dash of basil
Salt and Pepper
2 2.5-oz. sliced mushrooms

2 boxes lasagne
2 large cartons large curd
cottage cheese
2 lbs. mozzarella cheese
2 lbs. cheddar cheese

Brown ground beef, onions and peppers; drain off excess fat. Add tomato paste, water, mushrooms and seasonings. Simmer for 2 to 2 1/2 hours.

Cook noodles and rinse with cold water for easy handling. Grease dishes and layer noodles, meat sauce and cheeses. Repeat until dish is almost full. Top with parmesan cheese. Bake at 350° for 1 hour. Cover with foil for the first 30 minutes of baking, then remove foil for the last 30 minutes. Can be frozen after preparation and retained for future baking.) Makes four 13x9 dishes. Can also use 1/2 sauce and cheese and freeze remainder of sauce for later.

Jan Davis

Lasagne - Brazilian Style

- 1 c. finely chopped onion
- 1/2 c. butter or margarine
- 6 T. flour
- 3 c. milk
- 2 cloves garlic, minced
- 1/2 lb. cooked ham, finely diced
- 1 lb. medium size raw shrimp,
cooked
- 1/2 t. liquid hot pepper seasoning
- 1 pkg. (16-oz.) American Beauty
Lasagne Noodles, cooked
- 1 lb. large curd dry cottage cheese
or ricotta cheese
- 3/4 c. stuffed ripe olives, sliced
- 1/2 lb. mozzarella cheese, shredded

Saute onions in butter or margarine until golden. Add flour; cook, stirring until bubbly. Remove from heat. Gradually stir in milk. Continue cooking until mixture thickens and boils. Remove from heat. Add garlic; ham, shrimp and hot pepper seasoning.

In 13'x 9' baking dish, spread 1/3 of sauce mixture. Top with 1/2 of noodles; add a layer of ricotta cheese, olives, 1/3 of sauce and 1/2 of mozzarella cheese. Add second layer of noodles, ricotta cheese, sauce, ending with remaining mozzarella cheese. Bake uncovered at 375°F. 30 to 40 minutes. (8 servings)

Keena Wamble

Easy Lasagne

1 lb. ground beef
1 sm. container cottage cheese
1 pkg. Mozzarella cheese (sliced)
1 jar or can spaghetti sauce (your choice
of flavor, but Ragu extra thick and
zesty with mushrooms works great)
1 pkg. Lasagne noodles
1/2 t. garlic salt (optional)
sprinkle of parsley flakes (optional)

Brown hamburger (lightly salted with garlic salt) while boiling water for noodles. Add spaghetti sauce and cottage cheese to meat and simmer together while noodles cook. Add about 1/2 t. of garlic salt to water for noodles and 1/2 t. oil before adding noodles. When noodles are soft, drain and put in cold water. In a large rectangular pan, layer in the following manner: Layer of noodles, meat and sauce mixture, 1 or 2 slices of cheese.

Can make 2, 3 or more layers as desired but make your top layer with meat and cheese, not noodles. Sprinkle cheese on top with a touch of garlic salt and parsley flakes for color and put in 350° until cheese melts. Serves 4.

This recipe is one I made up and is even better as leftovers or frozen and reheated for an hour or so in a 350° oven because flavor soaks in after lasagne gets cold.

Beckie Beisner

Meatloaf

2 lbs. ground beef
1 10 oz. can cheddar cheese soup
1/4 t. black pepper
3/4 c. spanish olives
1/4 c. onion flakes or chopped onion
1 c. crushed crackers

Mix ingredients together and bake in 350° oven for 1 1/2 hours or until done. DO NOT ADD SALT as the soup, olives and crackers are salty.

Christy West

Meatloaf Supreme

1 lb. ground chuck
1/2 pkg. onion soup
1 raw egg
1/2 c. uncooked oatmeal
1 can (3 1/2 - 4 oz.) mushrooms
1 can tomato soup
1/2 lb. cheddar cheese
Parmesan cheese

Preheat oven to 350°. Mix well ground chuck, onion soup, egg, oatmeal, mushrooms and 1/3 can tomato soup. Spread meat mixture on foil inside rectangular pan; pat flat. Spread 1/3 can tomato soup over meat mixture, sprinkle with parmesan cheese. Sprinkle grated cheese on top of meat mixture as well; and roll it like a jelly roll. Be sure to seal the edges and then put it in a loaf pan. Top meat loaf with the remainder of soup. Bake at 350° for 1 1/2 hours. Serves 4-6.

Elaine Burget

Mexican Casserole

- 1 can El Paso Enchilada Sauce
- 1 can El Paso Chili with Beans
- 1 can El Paso Mexi-Cheese Cocktail
Dip (7 1/2 oz.)
- 6 oz. bag of Fritos

Mix ingredients together, saving enough Fritos to cover top later. Cook 20 minutes at 375°, then top with sharp American cheese and Fritos and return to oven to melt cheese.

Toni Porter

Mexican Chili Hominy

- 1 can chili (no beans)
- 1 can drained hominy
- 1 onion, chopped
- 1 c. grated Cheddar cheese
- 1 1/2 c. crushed corn chips

Heat chili, put hominy in ungreased baking dish. Add chili and onion; mix. Top with chips and cheese. Bake at 350° for 25 minutes. 4 servings.

Lorene Buettner



Mexican Corn Chip Pie

- 1 large can of chili
- 2 large onions
- 1 large bag of corn chips, crushed
- 1/2 lb. American cheese

Cover the bottom of a 2 quart casserole with a layer of chili. Layer chopped onion, crushed corn chips, and grated cheese over chili. Continue with alternating layers until all is used, ending with cheese. Place in oven at 350° for approximately 20 minutes. Serves 8-10.

Lorene Buettner

MOCK CHICKEN-FRIED STEAK

- 1 beaten egg
- 1-2 c. coarsely crumbled saltine crackers (about 30)
- 1/4 c. milk
- 2 T. chopped onion
- 1 t. chili powder
- 3/4 t. salt
- 1 t. worcestershire sauce
- 1 lb. lean ground beef
- 2 T. cooking oil

Combine egg, 1/2 c. cracker crumbs, milk, onion, seasonings and meat. Shape into 6 patties, 1/2 inch thick, coat with remaining crumbs and cook in hot oil about 3 minutes on each side. Serve with warmed catsup or barbecue sauce.

Janelle Jacobs

1 lb. ground beef
1/2 c. uncooked regular rice
1/2 c. water
1/3 c. chopped onion
1 t. salt
1/2 t. celery salt
1/8 t. garlic powder
1/8 t. pepper

1 15 oz. can tomato sauce
1 c. water
2 t. Worcestershire sauce

Mix first 8 ingredients, shape into balls. Place in ungreased baking dish (8 x 8 x 2). Stir remaining ingredients. Pour over meat balls. Cover with aluminum foil. Bake 45 minutes in 350° oven. Uncover, bake 15 minutes longer.

Judy Webb

Mexican Pizza

3/4 lb. ground beef
1 can enchilada sauce
1 can refried beans
1/2 onion--chopped
1/2 c. cheddar cheese--grated
1 pizza crust (pkg., your own recipe or Bisquick recipe, I pinch hit usually with whatever I happen to have)
1/4 t. chili powder

Brown hamburger with onions--drain. Stir in enchilada sauce and simmer. Sprinkle pizza crust with chili powder then make a layer of refried beans. Top the bean layer with all hamburger mixture. Cover with grated cheese. Cook in 425° oven for 10-15 minutes, until crust is brown and cheese melts.

Crazy Crust Pizza

Batter:

1 c. all purpose flour
1 t. salt
1 t. Italian seasoning or
leaf oregano
1/8 t. pepper
2 eggs
2/3 cup milk

Topping:

1 1/2 lbs. ground beef or sausage or
1 cup thinly sliced pepperoni sausage
1/4 c. chopped onion, if desired
1 can (4 oz.) well drained mushroom
stems and pieces, if desired
1 c. prepared pizza sauce
1 c. (4 oz.) shredded Mozzarella cheese

In medium skillet, brown ground beef or sausage, seasoning to taste. (No need to brown pepperoni.) Drain well and set aside. Lightly grease and dust with flour 12- or 14-inch pizza pan or 15x10 jelly roll pan. In small bowl, combine flour, salt, Italian seasoning, pepper, eggs and milk, mixing until smooth. Pour batter into pan, tilting pan so batter covers bottom. Arrange Topping of meat, onion and well-drained mushrooms over batter. Bake on low rack in oven at 425° for 25-30 minutes until pizza is deep golden brown. Remove from oven, drizzle pizza sauce and sprinkle with cheese. Return to oven for 10-15 minutes.

Toni Porter

SALISBURY STEAKS

2 lb. ground beef	3 c. water
1 lb. bulk sausage	1 pkg (1 3/4 oz)
1/2 t. salt	onion soup mix
2 c. cooked rice	2 T. flour
1/2 t. pepper	1 egg, beaten

Combine beef, sausage, rice, seasoning and egg. Mix well. Form into 6 "steaks". Place in baking pan and bake at 450° for 20 minutes.

Meanwhile, prepare onion gravy by heating 2 1/2 cups water. Add onion soup mix and cook (covered) for 10 minutes. Mix flour with half cup water until smooth; gradually stir into soup. Cook, stirring until thickened. Pour gravy over "steaks" and continue baking 20 minutes longer. Makes 6 servings.

Marilyn Cook

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*****
*                                     *
*           HELPFUL HINT           *
*                                     *
*                                     *
* To separate ground meat, use a potato *
* masher in the frying pan.           *
*                                     *
*                                     *
*****
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Sicilian Supper

1 lb. ground beef
1/2 c. chopped onion
1 6-oz. can tomato paste
3/4 c. water
1 1/2 t. salt
1/4 t. pepper
3/4 c. milk
1 8-oz. pkg. cream cheese
1/2 c. parmesan cheese
1/2 t. garlic salt
1/2 c. chopped green pepper
2 c. egg noodles, cooked

Brown meat, add onion, cook until tender. Add tomato paste, water, salt, pepper. Simmer 5 minutes. Heat milk and cream cheese. Stir in parmesan cheese, garlic, green pepper and noodles. In casserole, alternate rows of meat sauce and noodles. Bake at 350° for 20 minutes.

Pamela Bocock

Sloppy Joes

1 lb. hamburger
1 onion
1 green pepper
2 T. brown sugar
2 T. mustard
1 T. vinegar
3/4 c. ketchup
salt and pepper to taste

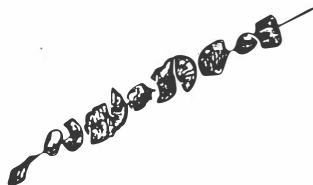
Brown hamburger, pour off excess fat; (can cook onion and pepper before browning meat, or during, or after pouring off fat, whichever is most convenient). Add other ingredients, put on lid, turn fire down and simmer. (For a short time, or long time--it's ready when flavors are blended.)

Sweet and Sour Meat Balls

1 lb. ground beef
2 eggs
3 T. flour
3/4 c. oil
1 c. chicken bouillon
3 large green peppers, diced
6 slices canned pineapple, diced
2 T. cornstarch
2 T. soy sauce
1 t. Accent
1/2 c. vinegar
1/2 c. pineapple juice
1/3 c. sugar
1/2 t. salt
Black pepper

Shape ground beef into 12 balls.
Combine eggs, flour, salt and pepper.
Dip meat balls into batter and fry in oil until brown. Remove meat balls and keep hot. Pour out all but one tablespoon oil from skillet. Add bouillon, green pepper and pineapple. Cover and cook over medium heat for 10 minutes. Mix remaining ingredients and add. Cook, stirring constantly, until mixture comes to a boil and thickens. Add meat balls and simmer for 15 minutes. Serves 4.

Betty Northcutt



Texas Hash

3 large onions, sliced (if you like
onions!)

- 1 diced green pepper
- 1 lb. hamburger
- 1 can tomatoes
- 1/2 c. uncooked rice
- 1 t. chili powder
- 2 t. salt
- 1/8 t. pepper

Brown onions, pepper and hamburger.
Combine all remaining ingredients and
bake in covered greased dish for one
hour at 350°.

Lorene Buettner

Tortilla Casserole

- 1 lb. hamburger (cooked, with chopped
onions)
- 1 pkg. tortillas, frozen
- 1 sm. can green chili peppers, chopped
- 1 can mushroom soup
- Salt, pepper, cumin, garlic & chili
powder to taste. (Cumin and garlic
are optional.)
- 1 can tomato sauce
- 1 can cheddar cheese soup

Mix soups and sauces together. Cut
tortillas in quarters and layer with
soup mixture, alternating one layer of
soup, one of tortillas, etc. Top with
mixture of meat and onions, spread with
grated cheese and bake 25 minutes at
375°.

FOWL

BAKED CHICKEN AND RICE

1/2 c. butter or margarine
1 c. regular rice
1 t. onion flakes
1 t. salt
1 can Golden Mushroom soup
1 c. water
3 chicken breasts, cut in half
Coarse black pepper.

Melt margarine in 9 x 13 pan. Stir in rice, onion flakes, salt, soup and water. Place chicken breasts over top of mixture and sprinkle with pepper. Bake uncovered in a 350° oven for 1 to 1-1/4 hours until chicken is golden brown.

Janelle Jacobs

Chicken and Rice

1 chicken 2 1/2 to 3 pounds
1 c. uncooked rice
1 1/2 c. milk
1 can mushroom soup
1 can cream of chicken soup
1 pkg. Lipton onion soup mix

Mix together in large baking pan. Place cut up chicken in pan into mixture and cover. Bake about 3 hours 300°. Remove cover and bake until brown on top.

Judith Stith

CHICKEN AND RICE CASSEROLE

In large casserole combine:

1 can Cream of Chicken Soup
1/2 cup Milk

add: 3 cups cooked rice
1 5-oz. can boned chicken
1 cup cooked peas
1/4 cup chopped pimento
1 cup shredded cheddar cheese

Bake 375° for 25 minutes.

Nell McDowell

Chicken Breasts in Sherry Sauce

3 whole chicken breasts
2 T. flour
1/2 t. paprika
3/4 t. salt
1/2 t. powdered ginger
2 T. butter
2 T. oil
1 c. orange juice
1/3 c. sherry
1 T. cornstarch
1 T. cold water

Cut chicken breasts in halves and remove skin. Combine flour, paprika, 1/2 t. salt and 1/4 t. ginger. Dredge chicken breasts in flour mixture, and saute slowly in butter and oil until nicely browned. Add orange juice, Sherry and remaining 1/4 t. each salt and ginger. Cover and simmer slowly until tender, about 30 minutes. Remove chicken breasts to heated serving dish. Blend cornstarch with water, and stir into liquid remaining in pan. Cook and stir until mixture boils and thickens. Pour over chicken and serve at once. Serves 6.

Chicken Casserole

- 1 2 to 3 lb. chicken
- 1 c. raw rice (soaked)
- 1 can chicken rice soup
- 1 can water
- 1 t. parsley flakes
- 1 t. celery salt
- 1 t. salt
- 1 t. oregano

Lay chicken on top of above ingredients and bake for two hours at 350° for one chicken.

Judith Stith

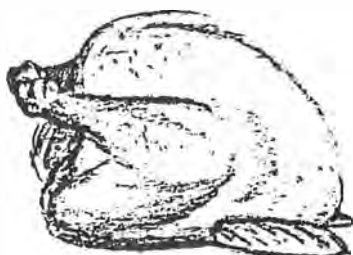
Chicken Confetti

- 4 to 5 lb. broiler-fryer chicken,
cut up
- 1 t. salt
- 1/8 t. pepper
- 1/4 c. salad oil
- 1/2 c. chopped onion
- 1 clove garlic, minced
- 2 cans (16 oz. ea.) tomatoes
- 1 can (8 oz.) tomato sauce
- 1 can (6 oz.) tomato paste
- 2 T. snipped parsley
- 2 t. salt
- 1 5. basil
- 1/4 t. pepper
- 7 or 8 oz. spaghetti; cooked and
drained; grated parmesan cheese.

Wash chicken pieces and pat dry. Season with 1 t. salt and 1/8 t. pepper. In large skillet or dutch oven, brown chicken in oil; remove chicken. Pour off all but 3 T. fat. Add onion and garlic; cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese. Cover tightly;

cook chicken slowly 1 to 1 1/2 hours or until tender, stirring occasionally and add water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with parmesan cheese. 4 to 6 servings.

Patricia Tyree



Chicken Enchilada Casserole

- 1 chicken boiled
- 1 small can cream (evap. milk)
- 1 pkg. Dorritos, crumbled
- 1 can cream of chicken soup
- 1 can chicken broth
- 1 onion, chopped
- 1 small can green chiles
- 1 lb. grated cheddar cheese

Mix all ingredients except cheese and Dorritos. In layer pan, make layers with mixture, crumbled dorritos, cheese. End with cheese. Let stand in refrig. overnight to enhance flavor. Bake at 350° covered for 1 hour.

Betty S. Williams

Chicken Kiev

Boned breast of chicken (skin removed)
Pound chicken to 1/4 inch thick. Salt and pepper. Roll butter* to cylindrical shape. Roll chicken around butter. Dip in egg, then roll in fine bread crumbs. Chill for several hours. Heat deep fryer at 325° and cook for 7 or 8 min. Serve with rice and spiced peach.

*Editor's Note: 1/2 to 1 stick of butter per chicken breast is the usual amount.

Wild Rice:

Cook to directions. Add consomme and red wine, cover with foil and bake at 325° until rice has absorbed all the liquid.

Pamela Bocock

CHICKEN MADEIRA

4 chicken breasts, split and deboned
1/2 c. mushrooms
1/2 c. onions (scallions)
1/4 c. Madeira wine
butter
3/4 c. beef bouillon
salted flour

Skin and debone chicken breasts with sharp knife. Roll in salted flour. Saute in skillet full of butter until done. Remove chicken and place on warm platter. Chop the mushrooms and onions. To make wine sauce, add 2 T. butter, 2 T. flour, 1/4 c. wine and 3/4 c. bouillon to skillet. When sauce is thickened, add mushrooms and onions. Pour over chicken and serve.

Chicken Scallop

4 c. cooked cubed chicken
3 c. pkgd. stuffing mix
 (any brand, seasoned or unseasoned)
1/2 c. chopped onion
1/2 c. chopped celery
1 small jar pimentos, chopped
1 pkg. frozen chopped broccoli
 (16 oz. bag or 2 10-oz. boxes)
3 eggs, beaten
2 c. milk

Combine eggs, beaten, and milk, seasonings, salt, pepper, poultry seasonings. Mix all together and put in 11x7 pan (or 1 1/2 pans). Bake 1 hour (or less) at 350°. Cut and serve with sauce.

Sauce:

1 can cream of chicken soup and 1/2 to 3/4 c. sour cream. Heat to boiling. (Add milk to thin if necessary)
Serves 10.

Lorene Buettner

*Susan Edwards' Chicken Tacos

You need one large, deep casserole dish one medium sized dish or electric frying pan.

Ingredients:

For Sauce: Mix all together:

2 cans tomatoes
1 can of rotel (tomatoes & chiles)
2 small cans of chopped green chiles
2 c. of chicken broth
2 c. finely chopped onions
(Continued)

For Layering:

10 chicken breasts or one small hen,
cooked and boned
1 small pkg. of Doritos (regular)
3 small cartons of sour cream
16 oz. sharp cheddar cheese (grated)

Cook sauce for 2 hours in electric frying pan (or oven) until mixture thickens, stirring occasionally. Then, in the large dish, layer as follows: Doritos, chicken, sauce, cheese, sour cream. Repeat 2 more layers and top with cheese. Bake 1 hour at 325°. iole'i

*Susan is married to Carl Edwards, one of our favorite clients. Although her specialty is French creole cuisine and seafood (she hails from New Orleans), this Mexican dish is the best casserole I've ever tasted and is great for buffet dinners with a green salad and hot garlic bread.

Becky Marshall



Chicken Tetrazini

NOTE: 1/2 for 4-6 people
full recipe for 8-12 people

2 fryers
1 med. onion
2 pkg. spaghetti
salt
2 cans cream of mushroom soup
2 cans sliced mushrooms
2 jars pimentos
1 c. cheddar cheese
slivered almonds, optional
NOTE: slivered almonds are a delicious
secret ingredient

Boil fryers, onion and salt together.
Bone chicken. Cook spaghetti in
chicken broth. Add some salt. Let
stand 10-15 mins. to soak up broth. Mix
spaghetti and chicken with soup. Add mush-
rooms and pimentos. Chop onion and
sprinkle into mixture. Mix in cheese.
Sprinkle almonds on top. Bake 350-375°
for 20 to 25 mins. May have to add water
while baking.

Betty S. Williams

* HELPFUL HINT *
* *
* *
* *
* Fried or baked chicken is delicious *
* "all the way to the bone" when it has *
* been marinated in the refrigerator *
* overnight in buttermilk, sour milk, or *
* sour cream. *
* *
* *

CHINESE CHICKEN SKILLET DINNER

- 2 T. soy sauce
- 2 T. sherry
- 1 t. ginger
- 1 clove garlic, crushed
- 2 lg. whole chicken breasts,
boned and cut into bite sized
pieces
- 1/4 c. margarine
- 2 c. sliced fresh mushrooms
- 1 c. thinly sliced celery
- 1/2 c. chopped scallions
- 1 7 oz. pkg. snow peas, thawed
- 1 8 oz. can water chestnuts, drained
and sliced
- 1 T. cornstarch
- 2 T. water

Blend soy sauce, sherry, ginger and garlic. Marinate chicken in mixture for 30 minutes. Melt margarine over med. heat, add chicken, mushrooms, celery, scallions and snowpeas. Saute 10-15 minutes, stirring constantly until chicken is tender and vegetables are crisp. Stir in water chestnuts. Combine cornstarch and water. Stir into chicken and vegetable mixture and cook, stirring until thickened. Serve immediately with hot, cooked rice. Makes 4-6 servings.

Janelle Jacobs

Curried Chicken and Rice

- 1 1/2 c. diced cooked chicken
- 1/4 c. sliced scallions
- 2 t. curry powder
- 2 T. butter or margarine
- 1 can (10 3/4 oz.) condensed cream of chicken or cream of mushroom soup
- 1 1/2 c. water
- 1 pkg. (10 oz.) Birds Eye sweet green peas
- 1 1/2 c. minute rice

Saute chicken, scallions, and curry in butter in skillet until scallions are tender. Add soup, water and peas. Bring to a boil. Stir in rice. Cover and simmer 10 minutes or until almost all liquid is absorbed. Makes 5 cups or 4 servings.

Patricia Tyree

EASY MEXICAN CHICKEN

- Cook 1 whole chicken or 4 breasts, bone and cut in pieces
- 1 dozen corn tortillas (canned), cut into 1" pieces
 - 1 can cream of chicken soup
 - 1 can cream of mushroom soup
 - 1 onion, grated
 - 1 can (7 oz.) green chilies, drained and chopped
 - 1 lb. cheddar cheese grated

Grease baking dish. Put 2 T. water in bottom and layer twice - tortillas, chicken, soups mixed together. Do not cover. Let it stand in refrigerator for 24 hours. Bake at 300° for 1-1/4 hr. Serves 8.

Janelle Jacobs

GOLDEN TURKEY STROGANOFF

2 T. chopped onion
1/4 c. margarine
1 can golden mushroom soup
1 c. water
1 can mushrooms, 4 oz. undrained
2 c. fine or medium noodles
2 c. cubed turkey
1 bay leaf
1/8 t. pepper
1/2 c. sour cream

Saute onion in margarine. Add soup, water and mushrooms and bring to boil; stir in noodles, turkey, bay leaf and pepper. Cover and simmer 20 minutes or until noodles are done. Blend in sour cream and heat through. Remove bay leaf.

Janelle Jacobs

Island-Style Chicken

1 can (about 8 oz.) pineapple chunks
in heavy syrup
2 lbs. chicken parts
2 T. shortening
1 can Campbell's chicken broth
1/4 c. vinegar
2 T. brown sugar
2 t. soy sauce
1 large clove garlic, minced
1 medium green pepper, cut in squares
3 T. cornstarch
1/4 c. water

Drain pineapple chunks, reserving syrup. In skillet, brown chicken in shortening; pour off fat. Add reserved syrup, broth, vinegar, sugar, soy, and garlic. Cover; cook over low heat 40 minutes. Add green pepper and pineapple chunks; cook 5 minutes more or until done. Stir occasionally. Combine cornstarch and water; gradually stir into sauce. Cook, stirring until thickened. Serve with cooked parsleyed rice. Makes 4 servings.

Keena Wamble
Betty S. Williams



"When you've finished the
turkey dressing,..."

1 frying chicken (2 1/2 lb.)
1 pkg. (6 1/4 oz.) tortilla chips
3/4 c. chopped onion
1/2 c. chopped green pepper
1 t. chili powder
1 c. milk
1 can (10 1/2 oz.) cream of chicken
soup
1 can (10 1/2 oz. cream of mushroom
soup
1 can (10 oz.) Rotel tomatoes and
green chilies, minced
1/2 lb. fresh mushrooms, diced
(if desired)
1/2 lb. sharp Cheddar cheese, grated

Cook chicken until tender in 5 to 6
cups water; drain. Remove meat from
bones and cube, discarding skin and
bones. Crush tortilla chips and
spread in 2 quart casserole. Add
chicken. Blend remaining ingredients
except cheese. Pour over chicken.
Top with cheese. Bake in a 350° oven
40 minutes.

Marilyn Adoptante

1-2-3 Oven Easy Chicken

1. In paper sack combine 3/4 c. flour,
1 T. salt, 1/8 t. pepper, 1 T. paprika.
Shake pieces of chicken (2 1/2 to 3 lb.)
to coat well.

2. Melt one stick butter in shallow
baking pan. Arrange chicken pieces
skin side down, in single layer in pan.
Dust pieces with garlic powder.

3. Bake in hot oven (400°) on each
side 30 minutes. Total 1 hour.

Party Chicken

8 chicken breast skinned and boned
8 slices bacon
4 oz. chipped beef
1 can mushroom soup
1/2 pt. sour cream

Wrap breast in bacon, cover bottom of baking dish with beef. Mix soup and sour cream and pour over chicken. Bake at 275° for 3 hours uncovered. Serves 6.

Bette Jo Hill

Polo A La Chilindron

3 lb. chicken cut into serving pieces,
salt and pepper
1/4 c. olive oil
2 large onions sliced
1 t. finely chopped garlic
3 small sweet red or green peppers, cut
into strips
1/2 c. finely chopped ham
6 medium sized tomatoes, chopped
6 pitted black olives, cut in half
6 pitted green olives, cut in half

In heavy iron skillet, heat oil until a haze forms. Brown chicken - transfer to a plate. Add onion, garlic, pepper and ham to oil remaining in skillet. Cook 8 to 10 minutes, stirring frequently until soft. Add tomatoes, raise heat and cook until most of liquid evaporates and mixture holds its shape lightly in a spoon. Return chicken to skillet, coating pieces in sauce. Cover tightly and simmer 25 to 30 minutes. Add olives and EAT.

Jaci McAfee Williams

Souper Turkey Crunch

1 can (3 oz.) Chinese noodles
1 can cream of mushroom soup
3/4 c. water
1 c. turkey
1 c. cashews
1 c. chopped celery
1/2 c. chopped onion
1/2 c. cooked peas
soy sauce

Reserve 1/2 c. noodles. In 1 1/2 qt. casserole, combine remaining ingredients. Bake at 350° for 30 minutes or until hot. Sprinkle reserve noodles around edge. Bake 15 minutes more. Serve soy sauce.
(Works as "Souper Tuna Crunch" also. Just substitute a can of tuna.)

Lorene Buettner

Sweet and Sour Chicken

Mix together one bottle Russian dressing, 1 pkg. dry onion soup mix and a 10 oz. jar of apricot preserves. Pour over chicken pieces and cook in a crock pot for 8 hours. Serve over rice.

Kathy Barrett

* HELPFUL HINT *
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* To stuff poultry quickly, use salad *
* tongs. *
* *

PORK DISHES

Easy Pork Chops Italiano

6 lean pork chops
Italian salad dressing
salt and pepper
3/4 c. (or more) seasoned croutons
crushed in blender

Brush pork chops generously with salad dressing. Sprinkle with salt and pepper; coat with crushed croutons. Place pork chops in shallow pan. Bake at 350° for 50-60 minutes or until done.

Carol Gilliland

Ham Loaf

1 1/2 lbs. ground ham
1 1/2 lbs. ground pork
1 egg
1 c. cracker crumbs (crushed fine)
1 c. milk

Form into large ham loaf, or into balls for individual ham loaves. Cover with sauce. Bake 1 1/2 hours at 325°. Baste occasionally with sauce during baking.

Sauce:

1 1/2 c. brown sugar
1/2 c. vinegar
1/2 c. water
1 T. mustard
Ground cloves to taste.

David Stinson

Mock Chalupas

2 to 3 lbs. pork roast
1 lb. dry pinto beans
1 can green chilies
Water
2 T. cumin seed
Salt and pepper to taste

Cook all day until mush.
Serve over corn chips with
grated cheese, chopped tomatoes,
and shredded lettuce.

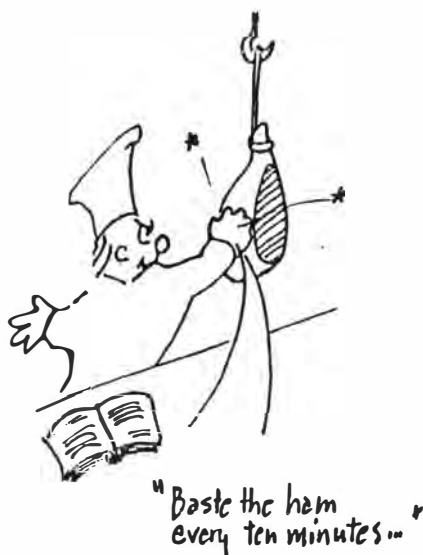
Marcia Tarzwell

Sausage-Rice Casserole (Country Kitchen Casserole)

1 lb. pork sausage meat
1 c. raw rice
2 T. instant minced onion
2 chicken boullion cubes
4 c. water
1/2 t. salt
1/8 t. pepper
Dash soy sauce
1 c. diagonally sliced celery

Brown sausage meat in ungreased skillet removing excess fat as it accumulates. drain off all fat except 2 tablespoons; add rice and brown stirring constantly. Combine with remaining ingredients in a 2-quart casserole. Cover and bake in a moderate oven (350°) 1 to 1 1/2 hours. Makes 4-5 servings.

Lorene Buettner



SEAFOOD DISHES

BROCCOLI-CRAB CASSEROLE

- 2/3 c. minute rice
- 1/2 c. water
- 1 can King Crab (Del Monte) drained
- 1 pkg. frozen chopped broccoli, thawed
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 T. minced onion
- 1-1/2 - 2 c. cheese sauce

Mix all ingredients and bake at 350°
for 1 hour.

Janelle Jacobs

Baked Sole

Ingredients:

1. Four filets of Dover sole
2. 3 tomatoes
3. bread crumbs with herbs
4. Parmesan cheese
5. 2/3 c. sauterne
6. 3 T. lime juice
7. 1/2 stick butter
8. salt and white pepper

1. Heat butter, wine and lime juice in a saucepan until butter is melted.
2. Slice tomatoes and place in bottom of baking dish. Sprinkle bread crumbs and parmesan cheese over the tomatoes.
3. Salt and pepper (white pepper) the filets and place them on the tomato slices (after sprinkling with bread crumbs and cheese). Lightly sprinkle additional bread crumbs and cheese over the filets.
4. Pour butter, wine and lime juice mixture over sole.
5. Bake at 350° approximately 20-25 minutes

Mike Joseph



He-Man Pan Roast

By the time the sauce is finished, the seafood should be cooked. Any of the following types of seafood will work:

<u>Type</u>	<u>Amount</u>	<u>Cooking Instructions</u>
Live lobster	2	Cut up as for Lobster Americaine and saute in bacon grease until red all over. Remove from shells and tear into chunks.
Frozen lobster tails--raw	3 lbs.	Same as above
Frozen cooked lobster tails	3 lbs.	Steam until hot and remove from shell and tear into chunks
Oysters	36	Shuck and saute in bacon grease until edges are shrivelled
Filet of sole	2 lbs.	Saute in butter and cut in 1 1/2 inch squares

Frozen cooked King Crab legs	6 side legs	Steam until hot, remove from shell and tear into chunks, re- moving all cartilage
Canned solid white tuna in water	2 cans	Steam until hot and break in pieces
Scallops	24	Saute in butter

Other seafood can no doubt be used. Use bacon grease left over from the bacon used in the sauce (see below) to saute. When butter is used to saute, put the leftover butter in the sauce.

Heat 2 quart of milk near boiling. Fry 1/2 lb. bacon until done but not crisp and chop. Chop 2 large onions and 1/2 stalk celery. Saute celery in 3/8 lb. butter (3 qt. sauce pan) and remove. Saute onions until transparent; add 6 heaping t. flour and cook gently, stirring with wooden spoon, to make a white roux. Add most of the milk, saving some to correct the thickness of the sauce if necessary. Sauce should be thicker than the usual white or Bechamel sauce. Beat lumps out with wire whip. Season white sauce with salt and pepper to taste, then with paprika until it is a definite pink-orange and paprika taste is noticeable. Add celery, bacon and seafood. Stir and simmer 5 minutes.

Serve in shallow soup plates.
Serves 6. This is a whole meal, and a good thing it is because there won't be any pans left to cook anything else.

Reford Bond

Tuna Casserole

1 small pkg. macaroni. Cook per directions on package.

While macaroni is cooking add these ingredients in large bowl:

1 12 oz. can tuna
1 10 oz. can celery soup
1/2 can 10 oz. cheddar cheese soup
 (save the other half to spread
 on top of casserole)
 (you can use regular cheese
 instead of soup)
2 T. mayonnaise
1 c. milk
1/2 c. chopped celery
1/2 c. chopped onion
1/4 c. bell pepper
salt and pepper to taste

Mix macaroni with above ingredients and pour in 9 x 13 pan. Spread remaining soup on top of casserole and bake for 25 to 30 minutes at 350°, or until casserole starts to bubble.

Marilyn Adoptante

Tuna and Potato Chip Loaf

3 oz. pkg. potato chips
1 c. canned tuna fish
1 can mushroom soup
Chopped pimento, stuffed olives
or chopped parsley (optional)

Preheat oven to 350°. Pat potato chips lightly until broken. Flake and add tuna fish and combine ingredients lightly with mushroom soup. Add pimento, olives or parsley if desired. Bake the loaf in a greased pan for about 1/2 hour.

Kathy Burns

TUNA QUICHE

1 baked pie shell
6 1/2 oz. can tuna, drained
1-1/2 c. grated swiss cheese
1/2 c. chopped onion
2 eggs, beaten
1 c. evaporated milk
1 T. lemon juice
1 t. chives
3/4 t. garlic salt
1/2 t. salt
1/8 t. pepper

Spread tuna on bottom of pie shell. Sprinkle cheese and onion over. Beat remaining ingredients and pour over. Bake on cookie sheet 15 minutes at 450°. Reduce heat to 350° and bake 12-15 minutes longer. Let set for five to 10 minutes before cutting.

Janelle Jacobs

Tuna St. Jacques

3 green onions (chopped)
4 T. butter
4 oz. mushrooms
1 can cream chicken soup
Pepper
2 cans (7 oz.) tuna (drained)
2 T. Parmesan cheese
Bread crumbs

Oven 450°. Cook onions in butter, brown mushrooms quickly. Heat soup, season. Mix half of soup with onions. Spoon onto dishes (or sea shells buttered). Add tuna to rest and heat. Crumble bread crumbs on top. Heat 10 minutes until brown. Serves 6.

Pamela Bocock



* HELPFUL HINT *
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To crisp celery, wash an Irish potato, cut it into about 6 pieces, and place in container with the celery. Cover with water and refrigerate. Or, soak celery in cold water containing 1 t. sugar for about an hour.

POTPOURRI

Elephant Stew

Serves 3900

465° Oven

2 50-gal. iron kettles

1 Elephant

2 c. salt

2 c. pepper

2 rabbits (optional)

Cut elephant into one-inch cubes (allow approximately 72 days for this procedure), frequently adding pinches of salt and pepper. Cook over kerosene fire about 4 weeks at 465°. If more than 3900 guests are expected, two rabbits may be added. But, do this only if necessary as most people don't like to find hare in their stew.

Terry Barrett
(Compliments? of a Client)

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HELPFUL HINT

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* Tomatoes cut vertically bleed less.

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ENHOCADOS*

2-2 1/2 lbs. Monterey Jack cheese
(or Mozzarella)
1-1/2 pkgs. Tortillas (about 18)
1 c. Sour cream
3 cans chopped green chilis
1 can Ortega green chili salsa
3 cans tomato sauce
1 chopped onion
1 clove garlic, squeezed

Grate cheese and divide in half. Brown onion and garlic. Add chilis and sauces and rinse out sauce cans into mixture. Heat slowly. Add half of cheese and let heat (will get gummy). Line casserole with tortillas and brush with sour cream. Put in enough sauce to cover. Make 2 layers. Pour over all remaining sauce and cover with remainder of cheese. Bake covered at 350° for 1 hour. Only fry tortillas to soften them or to suit your own taste.

* This recipe is from Berta Faye Rex,
wife of John Rex of American Fidelity

Janelle Jacobs

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*           HELPFUL HINT           *
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*                               *
* Don't rinse canned chiles (unless they *
* are packed in vinegar) as much of the *
* flavor will be lost.                *
*                               *
*                               *
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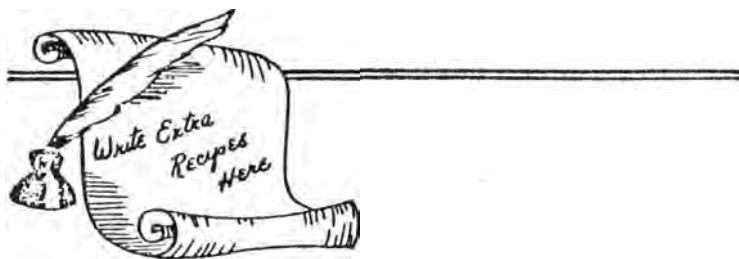
Veal Palermo

1/4 c. flour
1/2 c. grated parmesan cheese
1/2 t. salt
6 veal steaks
1 egg, beaten
Cooking oil
1 onion, sliced
1 green pepper, sliced
1/2 c. barbecue sauce
1 8-oz. can tomato sauce
Garlic salt

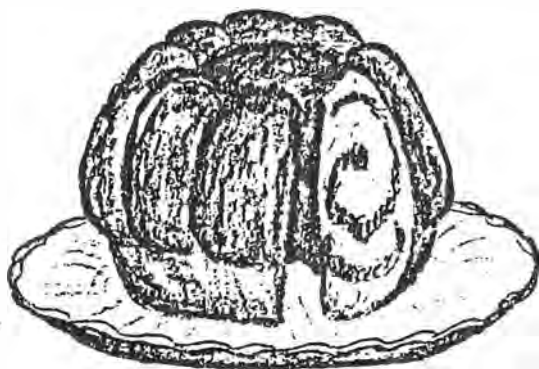
Dip veal in flour, cheese, salt and pepper. Brown in oil. Top with onion and green pepper in baking dish. Pour rest over meat. Sprinkle with cheese. Bake at 325° for 35 minutes.

Pamela Bocock





BRUNCH



BRUNCH MUFFINS

1 pkg. wild blueberry muffin mix
1/2 c. powdered sugar
2 to 2 1/2 t. lemon juice
dash of ground nutmeg

Grease bottoms of 12 muffin tins.
Prepare muffin mix as directed on
package, filling muffin tins 1/2 full.
Bake at 400° 15 to 20 minutes. Blend
sugar, lemon juice and nutmeg and
spread over warm muffins.

Marilyn Cook

CRESCENT CINNAMON ROLLS

Separate crescent rolls and brush with a
cinnamon and sugar mixture. Dip large
marshmallows in melted margarine, then
in cinnamon and sugar. Place one marsh-
mallow on each crescent roll. Roll up
and place in baking dish. Bake at 375°
15-20 minutes. Top with powdered sugar
icing. Easy, but very rich.

Janelle Jacobs

★ HELPFUL HINT ★

★ Bread crumbs added to scrambled eggs ★
★ will improve flavor and allow larger ★
★ servings. ★

Pull Apart Bread

1/2 c. brown sugar
1 c. pecans
1 stick oleo or butter
1 sm. pkg. butterscotch pudding and
pie filling--not instant

Mix in small sauce pan and heat until thoroughly melted and mixed. Pour into bottom of greased bundt pan.

1 pkg. frozen yeast rolls--still frozen

Roll the rolls in additional melted butter, then in a mixture of sugar and cinnamon. Place in bundt pan. Leave in oven overnight. Bake at 350° for 45 min. the next morning. Flip onto plate and serve hot.

Judy Riggs

MOTHER'S EASY PULL APART COFFEE RING

1/2 c. margarine
6 T. light brown sugar (or honey to
suit your taste)
1-1/4 c. sifted powdered sugar
1 t. cinnamon
3 cans biscuits
1/2 c. finely chopped pecans

Melt butter in small skillet over low heat. Combine brown sugar, 3/4 c. powdered sugar and cinnamon in mixing bowl. Dip each biscuit in butter and coat with sugar mixtures. Place in a bundt pan, overlapping edges of biscuits. Sprinkle pecans over top. Bake at 350°, 40-45 minutes.

Mix 1/2 c. powdered sugar with few T.
water and drizzle over coffee cake.

Janelle Jacobs

Sausage Breakfast Casserole

1 lb. bulk sausage
Softened butter or margarine
5 eggs
1 t. salt
6 slices white bread, crust removed
1 1/2 c. shredded longhorn cheese
2 c. Half and Half
1 t. dry mustard

Cook sausage over medium heat until
done, stirring to crumble well. Drain
sausage well on paper towels. Set
aside. Spread each slice of bread with
butter, cut into cubes. Place bread
cubes in a 13x9x2 baking pan, sprinkle
with sausage and top with cheese.
Combine remaining ingredients, beat
well and pour over mixture in baking
pan. Chill at least 8 hours. Bake
350° for 40 to 50 minutes. Serves 6.

Gerry Hanna

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HELPFUL HINT

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To keep an omelet from collapsing, add
a pinch each of cornstarch and confec-
tioners sugar to the yolks before
folding in whites.

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SOUR CREAM WAFFLES WITH RUM-COTTA SAUCE

1 c. flour
1 T. sugar
1 t. baking powder
1/4 t. soda
1/4 t. salt
1 egg, separated
1 c. sour cream
1/4 c. milk
3 T. melted margarine

Sift dry ingredients together. Blend egg yolk, sour cream, milk and margarine and add to dry ingredients, beating until smooth. Fold in stiffly beaten egg white.

Sauce

1-1/2 c. syrup from drained apricots
(30 oz. can)
1 T. brown sugar
1-1/2 T. cornstarch
1/2 t. grated orange peel
3 T. dark rum

Mix sugar, cornstarch in pan. Slowly blend in syrup from apricots and orange peel. Cook, stirring constantly till sauce boils - 1/2 minute. Add rum and apricots and heat through.

Janelle Jacobs



QUICHE

1 9" unbaked pie shell

4 oz. thinly sliced or shredded ham

6 oz. grated monterey jack cheese

1/2 lb. bacon (cooked and crumbled)
dried or frozen chives

3 eggs

1/2 c. heavy cream

Layer ham, cheese, bacon and chives in that order twice (can be covered with plastic wrap until ready to cook). Mix together eggs and cream and pour over ham, etc. Sprinkle with nutmeg. Bake in 425° oven for 30-40 minutes. (Serve with fresh fruit and/or fresh spinach salad and warm rolls).

Jolinda Warren

IMPOSSIBLE QUICHE

12 slices bacon (@ 1/2 lb.) crisply
fried and crumbled

1/3 c. finely chopped onion

2 c. milk

1/2 c. Bisquik baking mix

4 eggs

1/4 t. salt

1/8 t. pepper

1 c. grated swiss cheese
(about 4 oz.)



Heat oven to 350°. Lightly grease 9 or 10" pie plate. Sprinkle bacon, cheese and onion evenly over bottom of pie plate. Place remaining ingredients in blender container. Cover and blend on high speed 1 minute. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, from 50-55 minutes. Let stand five minutes before cutting.

Janelle Jacobs

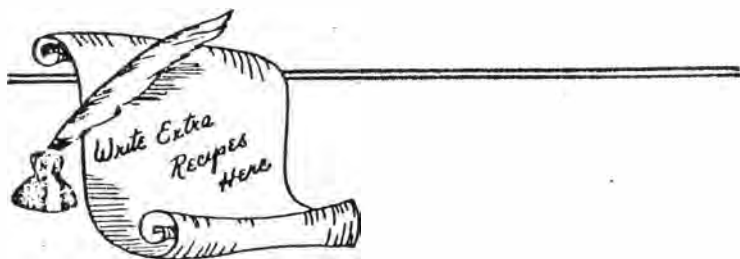
Quiche Lorraine

9" unbaked pastry shell
8 slices bacon, diced
1/2 lb. Swiss cheese, shredded
1 T. flour
1/2 t. salt
Dash nutmeg
3 eggs beaten
1 3/4 c. milk

Bake shell in 450° oven only 7 mins. or until lightly browned. Remove from oven, reduce to 325°.

Fry bacon till crisp; drain and crumble. Reserve 2 T. bacon for trim. Place remaining bacon in pie shell; add cheese. Combine remaining ingredients; pour over. Sprinkle reserved bacon atop in circle. Bake at 325° for 25 to 40 mins. Let cool 25 mins. before serving.
Serves 6.

Betty S. Williams



TORT(e)S

(& other

delicious crimes)



Applesauce Cake

(Gary Fuller's Grandmother Brennan's recipe)

Add 2 t. soda to 2 c. applesauce and set aside.

1/2 c. shortening
2 c. sugar
2 1/4 c. flour
1 t. salt
2 eggs
1 c. nuts
1 c. raisins (rolled in flour)
1 t. nutmeg
1 t. cinnamon
1 t. allspice

Cream sugar and shortening, then add eggs. Sift flour with salt and spices and add to batter. Next add applesauce, then nuts and raisins. Bake in greased and floured stepple pan for 1 hour at 350°.

Isabel Fuller

Applesauce Cake

1 c. butter
2 c. sugar
2 eggs
2 c. dates (sliced fine)
2 c. applesauce
2 c. nuts (chopped fine)
2 c. raisins (chopped)
2 t. cinnamon
1 t. cloves
2 t. vanilla
3 c. flour
2 t. soda

Beat, cream butter and sugar. Add eggs well beaten and the vanilla and add the rest of the ingredients. Mix. Turn into a well buttered pan, bake slowly in moderate oven 350° for one hour then 250° last hour.

A pan of water in oven adds moisture to cake.

Judith Stith

* HELPFUL HINT *
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After putting cake batter in a pan, lift the pan and drop it sharply to the table to release air bubbles. This will prevent the cake from falling.

* HELPFUL HINT *
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To determine if baking powder is still active, mix a teaspoon in 1/3 c. hot water. Use the baking powder only if it bubbles.

APRICOT POUND CAKE

1 yellow cake mix
3/4 c. apricot nectar
3/4 c. oil
4 eggs - add one at a time

Pour into greased and floured bread loaf or bundt pan. Bake at 350° for 45 minutes and sprinkle with powdered sugar when cool.

Carolyn Hart

BAKELESS CAKE

2 eggs
1 c. butter
1 c. sugar
2 c. crushed pineapple
2 c. nut meats (Pecans)
1 lb. vanilla wafers (crushed)

Mix ingredients and let stand 24 hours in refrigerator.

Marilyn Cook

Banana Split Cake

Make a graham cracker crust in a 9 x 13 pan using 2 c. graham cracker crumbs and 1 stick oleo.

Mix: 1 box powdered sugar
2 eggs
2 sticks oleo
1 t. vanilla

Beat 15 minutes - pour over crumbs.

Pour over this mixture:

1 large can drained, crushed
pineapple (fresh strawberries
may be substituted)
5-6 bananas
1 large container cool whip
1 c. pecans

Refrigerate--let set a few hours
before serving.

Christy West
Betty S. Williams

BLUEBERRY CHEESECAKE

18 graham cracker halves, rolled fine
1/2 c. powdered sugar
1 stick margarine, melted
Mix together and pack into pyrex pan
(12 x 8).

* * *

Beat well:

2 eggs 1 3 oz. pkg. cream
1 c. sugar cheese

Blend well and pour over crumb mixture.
Bake 20 minutes at 350°. Cool and
cover with 1 can Blueberry pie filling
(to which you add juice of 1/2 lemon)
Refrigerate overnight. Add whipped
cream if desired.

Jolinda Warren

Bonnie Butter Cake

2/3 c. soft butter
1 3/4 c. sugar
2 Eggs
1 1/2 t. vanilla
3 c. flour
2 1/2 t. baking powder
1 1/4 c. milk

Cream butter and sugar; add eggs (one at a time) beat well. Mix flour and baking powder add gradually alternating with milk. Add vanilla and mix well. Pour in greased and floured cake pans or oblong pan and bake 30 to 45 minutes at 350° until toothpick comes out clean.

Marilyn Adoptante

Bundt Cake - Rum

1 pkg. Duncan Hines Butter Cake Mix
1/2 c. sugar
1/2 c. water
4 eggs
2/3 c. oil
8 oz. cream cheese (softened)
1/2 c. nuts

Mixture: 2 t. cinnamon
2 T. brown sugar
(combine)

Mix first seven ingredients together. Beat until smooth. Spray bundt pan generously with PAM. Pour half batter into pan. Sprinkle on mixture. Pour in rest of batter. Bake 1 hour 10 minutes at 325°.

(Continued)

Icing

1/2 stick butter
1/4 c. milk
1/2 c. brown sugar
1 t. rum extract

Melt butter in small sauce pan. Stir in brown sugar and extract. Bring to boil. Stir in milk. Cook 2 minutes. Cool. Add enough powdered sugar to make spreadable (approx. 2 cups). Drizzle on cake.

Max Anna Hanna



Carrot Cake

4 eggs
2 c. sugar
2 c. plain flour
1 t. salt
1 t. soda
1 t. cinnamon
1 1/2 c. oil
2 1/2 c. grated carrots
1/2 c. nuts

Cream eggs and sugar. Sift flour, salt, soda and cinnamon together. Add to creamed mixture. Add oil, carrots and nuts. Mix well. Pour into 2 layer cake pans. Bake at 300° for about 40 minutes.

(Continued)

Icing:

1/4 stick of oleo

1 8-oz. pkg. cream cheese

1 t. vanilla

1/2 lb. white sugar) _ or 1 box confec-

1/2 lb. brown sugar) tioner's sugar

Cream all ingredients and spread.

Lorene Buettner

Carrot Nut Cake

Sift Together:

3 c. flour

1 t. soda

1 t. salt

1 t. cinnamon

2 c. sugar

Add:

2 t. vanilla

1 1/2 c. Wesson oil

2 c. grated carrots

3 eggs

1 1/2 c. pecan nuts

1 small can crushed pineapple

(save 5 to 7 teas. juice for icing)

Beat together in mixer only 3 minutes.

Bake in oven 350° 1 hour in open center pan.

Frosting:

1 box powdered sugar

1/2 c. soft butter

1 T. vanilla

5 to 7 t. pineapple juice

Judy Webb

Cheesecake

Crust:

20 graham crackers
1/4 c. sugar
1/4 c. melted butter

Press into medium pyrex pan.
Bake at 300° until browned slightly.

Bottom Layer:

1 lb. 2 oz. Philadelphia cream cheese
(6 small packages)
3 eggs
3/4 c. sugar
1/2 t. vanilla
1 t. lemon juice

Put cheese in mixer, add eggs, sugar, vanilla and lemon juice. Beat until smooth. Pour into graham cracker crust. Bake 20 to 25 minutes at 300°. Cool to room temperature.

Top Layer:

1 pint sour cream
1/4 c. sugar

Add sugar to sour cream. Beat until smooth. Pour over bottom layer. Bake 5 to 7 minutes at 450°. Chill

David Stinson

* HELPFUL HINT *
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* If brown sugar hardens, add a wedge of *
* apple, lemon or orange and place in a *
* tightly covered jar. *

20-Minute Chocolate Cake

2 c. sugar
2 c. flour
1/2 c. shortening
1 stick butter
1 c. water
4 T. cocoa
1/2 c. buttermilk (or substitute 1 t.
vinegar in 1/2 c. milk)
2 eggs, beaten
1 t. soda
1 t. vanilla

Sift sugar and flour. Bring to boil shortening, butter, water and cocoa and pour over flour mixture. Add buttermilk, eggs, soda and vanilla. Put on jelly roll pan. Bake at 400° for 20 minutes. Ice while hot.

Icing:

1 stick butter
4 T. cocoa
6 T. milk
1 box powdered sugar
1 t. vanilla
1 c. chopped nuts

Bring to boil butter, cocoa and milk. Add powdered sugar, vanilla and nuts. Put on cake.

Judy Webb
Judith Stith
Sharon Selby
Lorene Buettner

Chocolate Chip Cake

2 c. + 2 T. flour
1 1/2 c. sugar
3 1/2 t. baking powder
1 t. salt
1/2 c. soft shortening
1 c. milk
1 t. flavoring
4 egg whites
1/2 c. finely chopped sweet or
semi-sweet chocolate chips

Sift together flour, sugar, baking powder and salt. Add shortening, milk and flavoring and beat 2 minutes. Add egg whites and chocolate chips and beat 2 more minutes. Grease and flour 2 8- or 9-inch layer pans or a 9x13 oblong pan. Pour into prepared pans. Bake at 350° for 35-40 minutes; 40-45 minutes for oblong pan.

Lorene Buettner

CHOCOLATE CHIP CAKE

1 White Cake mix
1 box instant chocolate pudding
1/4 c. salad oil
2 c. milk
2 eggs
Chocolate chips
nuts

Mix well. Put chopped nuts and @ 1/2 chocolate chips in greased and floured pan bundt pan. Pour in half of cake batter, sprinkle chocolate chips over and cover with remainder of cake batter. Bake 350° for 35-45 minutes.

Sharon Selby

Coca Cola Cake

2 c. flour
2 c. sugar

1 c. margarine
3 T. cocoa
1 c. coke
1 1/2 c. miniature marshmallows

1/2 c. buttermilk
1 t. soda
1 t. vanilla
2 beaten eggs

Combine flour and sugar and set aside. Bring to boiling the margarine, cocoa, coke and marshmallows. Pour boiling mixture over flour and mix well. Beat eggs, buttermilk, soda and vanilla together and add to other mixture and mix thoroughly. Batter will be thin. Put in greased and floured 9 x 13 pan and bake at 350° for 30-55 minutes.

Icing

1/2 c. margarine
2 T. cocoa
6 T. coca cola
1 lb. box powdered sugar
1 c. chopped and toasted pecans

Heat to boiling and pour over 1 box powdered sugar and beat well. Add pecans and pour over cake while it is still hot.

Janelle Jacobs

Coconut Sour Cream Cake

1 box white cake mix (Duncan Hines preferred)
1/4 c. oil
3 eggs
1 sm. carton sour cream (8 oz.)
1/2 can cream of coconut (8 1/2 oz.)

Mix all ingredients with an electric mixer, as per other cake mix instructions. Bake in a greased 9 x 12 pan 350° for 30 minutes.

Cover with the following icing:

8 oz. cream cheese
1 box powdered sugar (3 1/2 or 4 c.)
2 T. milk
1 t. vanilla
1 can coconut

Blend powdered sugar into softened cream cheese, then work in the milk and vanilla. Sprinkle coconut over the iced cake.

LaDonna Carder

Cranberry Coffee Cake

1 stick oleo
1 c. sugar
1/2 pt. sour cream
2 eggs
2 c. flour
1 t. baking soda
1 t. baking powder
1/2 t. salt
1 t. almond flavor
1 8-oz. can whole cranberries
1/2 c. chopped nuts

197 (Continued)

Cream margarine and sugar. Add unbeaten eggs, one at a time. Add dry ingredients. Add flavoring and sour cream. Grease and flour tube pan. Put in layer of batter, add 1/2 cranberry sauce and spread evenly. Add rest of batter and rest of cranberries on top. Sprinkle with nuts. Bake at 350° for 55 minutes or until done.

Topping:

Mix well 1 c. confectioners' sugar with 2 T. warm water, 1/2 t. almond extract. Spread over cake.

Marcia Tarzwell

Cream Cheese Icing

1 1-lb. box powdered sugar
1 stick melted oleo
1 8 oz. pkg. cream cheese

Blend with mixer (don't use but a few drops of milk)
1 T. vanilla

Judith Stith

Cream Cheese Chocolate Cupcakes

3 oz. cream cheese
1 egg
1/3 cup sugar

Beat together and set aside - before using, add 6 oz. package of chocolate chips.

(Continued)

3 cups flour	2 c. sugar
1/2 c. cocoa	1/2 t. salt
2 t. vanilla	2 t. baking soda
2 c. cold water	2/3 c. salad oil
2 T. white vinegar	

Mix. Fill cupcake holders 1/2 full and drop 1 teaspoon cream cheese mixture in center. Bake 350° for 20 minutes.

Judy Webb

Crisco Delight Chocolate Cake

2 c. flour
 1 2/3 c. sugar
 2/3 c. cocoa
 1 1/2 t. soda
 1 t. salt
 1/2 t. baking powder
 3/4 c. crisco
 1 c. milk
 3 eggs
 1/4 c. milk
 1 t. vanilla

Cream crisco and sugar; add eggs (one at a time) beat well. Mix dry ingredients together. Alternate dry ingredients with milk, add vanilla last. Bake at 350° for 40 to 45 minutes for loaf pan; 30 to 40 minutes in cake pans--check cake after 30 minutes to be sure and not overcook.

(Continued)

Frosting

1/2 c. crisco
1 egg
1/2 c. cocoa
1/4 t. salt
4 c. powdered sugar
1/3 c. milk
1 t. vanilla

Mix ingredients and spread on cool cake.

Marilyn Adoptante

Diane's Chocolate Cake

In large bowl, mix:

3 c. sugar
3 c. flour
4 3/4 T. cocoa

Bring to boil:

1 1/2 c. water
3/4 c. crisco
1 1/2 stick oleo

Mix well dry ingredients and boiling water. Then add:

3 eggs
3/4 c. buttermilk to which has been added 1 1/2 t. soda and 1 1/2 t. vanilla

(Continued)

Bake in 11 x 16 or 9 x 13 greased
and floured pan. 25 minutes at 400°.

Icing

Put on warm cake:

Bring to boil:

1 stick oleo

3 T. cocoa

1/3 c. milk

add:

1 t. vanilla

1 box powdered sugar

1/2 c. pecans (toasted)

Janelle Jacobs

Dinah's [Shore] Cheesecake

Crust:

1 3/4 c. graham cracker crumbs

1/4 c. walnuts, chopped

1/2 t. cinnamon

1/2 c. melted butter

Filling:

3 eggs

2 pkg. (8-oz. size) cream cheese

1 c. sugar

2 t. vanilla extract

3 c. sour cream

Mix all crust ingredients together.
Reserve 3 tablespoons for topping.
Press remainder into bottom and side
of 9" springform pan.

(Continued)

Combine eggs, cheese, sugar and vanilla. Beat until smooth. Blend in sour cream. Pour into crust. Top with reserved crumbs. Bake at 375° for 1 hour. Chill 4 to 5 hours. Serves 12.

LaDonna Carder

DOUBLE CHOCOLATE BUNDT CAKE

1 yellow cake mix
1 pkg. chocolate instant pudding
1 c. cooking oil
1 c. sour cream
4 eggs
1 6 oz. pkg. chocolate chips.

Blend cake mix, instant pudding, oil, eggs and sour cream; beat for 4 minutes at medium speed. Let stand 15 minutes. Pour 1/2 of batter into greased and floured pan. Sprinkle 1/2 c. chocolate chips over batter. Pour remaining batter in pan and sprinkle remaining chips, pushing into batter. Bake at 350° for 40-55 minutes. Remove from pan, let cool covered by pan.

Sharon Selby



Fresh Apple Cake

2 eggs
1/2 c. oil
2 c. sugar
1 t. cinnamon
1 t. vanilla
1/2 t. salt
2 c. flour
2 t. soda
4 diced apples
1 c. chopped pecans

Beat oil and eggs together till foamy. Cream with sugar, cinnamon, vanilla and salt. Mix well and add flour, soda, apples and pecans. Pour into greased and floured bundt pan. Bake at 300° 50-60 minutes.

Icing

2 c. powdered sugar
8 oz. cream cheese, softened
3 t. vanilla
3 T. margarine, (1 T. softened; 2 T. Melted)

Cream together, cream cheese and 1 T. margarine. Gradually add powdered sugar and melted butter. Add vanilla and beat until smooth. (Good on other cakes too.)

Linda Moorman

Double Fudge Cake

Filling:

8 oz. pkg. cream cheese, softened
2 T. margarine
1/4 c. sugar
1 T. cornstarch
1 egg
2 T. milk
1/2 t. vanilla

Base:

1 pkg. Pillsbury Plus Devil's Food
Cake Mix
3 eggs
1/3 c. oil
1 c. water

Heat oven to 350°. Grease and flour
13 x 9 inch pan. In small bowl, blend
all filling ingredients; beat at highest
speed until smooth and creamy. Set
aside. In large bowl, blend cake mix,
eggs, oil and water until moistened.
Beat 2 minutes at highest speed. Pour
half of batter into pan. Pour cream-
cheese mixture over batter, spreading
to cover. Pour remaining batter over
cream-cheese mixture. Bake at 350°
for 45 to 55 minutes or until toothpick
inserted in center comes out clean. Cool
completely. Frost with your favorite
fudge frosting. Store in refrigerator.

Marilyn Adoptante

Fresh Apple Cake

1 1/2 c. Wesson oil
2 c. sugar
2 eggs well beaten
3 c. sifted flour
1 t. soda
pinch salt
3 c. chopped apples
1 c. pecans
2 t. vanilla

Cream oil and sugar, add eggs; add dry ingredients and fold in apples, pecans and vanilla. Bake in greased and floured angel food (or bundt pan) of oblong pan for 30 minutes at 350° then lower heat to 300° until done. (usually 1 hour total cooking time.)

Marilyn Adoptante

Fruit Cocktail Cake

2 c. sugar
2 t. soda
2 c. sifted flour
1/2 t. salt
2 eggs, beaten
1 can (No. 303) fruit cocktail,
undrained

Sift all dry ingredients, add well beaten eggs and fruit and beat well. Pour into a greased 9x13 pan. Bake at 350° for 35 minutes.

(Continued)

Frosting:

1 c. sugar
1 c. cream or milnot, etc.
1/2 c. butter or oleo
3 egg yolks, beaten
1/2 c. coconut
1/2 c. pecans
1 t. vanilla

Cook butter, sugar, cream together 10 minutes. Stir small amt. into yolks, then add yolks to mixture & continue cooking until thick. Turn off heat & stir in pecans, etc.

Lorene Buettner

Fruit Cocktail Cake

2 c. flour
1 c. sugar
2 t. soda
1/4 t. salt
2 eggs
1 can fruit cocktail (undrained)
1 c. brown sugar
1 c. pecans

Mix all but brown sugar and nuts and pour into pan. Sprinkle on top of batter the brown sugar and nuts. Bake in large cake pan at 350°. Test for doneness.

Topping:

1 stick oleo
1 can Milnot (small)
1/2 c. sugar
2 egg yolks

Cook 3 or 4 minutes. Pour over warm cake.

GLAZED FRUIT AND POUND CAKE

1 can (large) Freestone Peaches
1 can apricots
1 can mandarin oranges (small)
1 can pineapple chunks
1 or 2 pkgs. frozen strawberries
2-3 bananas (dipped in lemon or pineapple juice)

Cut fruit in bite size pieces, sprinkle with 1 large pkg. instant vanilla pudding mix (dry). Add enough juice reserved from fruit to form sauce. Refrigerate several hours or overnight. Serve as sauce over pound cake.

Jolinda Warren

Harvey Wallbanger Cake

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding
1/2 c. cooking oil
4 eggs
1/4 c. vodka
1/4 c. Galliano
3/4 c. orange juice

Mix all together and beat 4 minutes. Pour batter into well greased and lightly floured bundt pan. Bake at 350° for 45-50 minutes. Dust w/confec-tioner's sugar or frost w/orange glaze.

Lorene Buettner

Hershey Cake

6 Hershey plain chocolate candy bars
2 sticks margarine
2 c. sugar
4 eggs
1 c. buttermilk
1/4 t. soda
2 1/2 c. flour
2/3 c. Hershey Syrup
1 t. vanilla
pinch of salt
1 c. pecans, chopped

Melt candy bars in top of double boiler. Cream margarine with sugar, add eggs and melted chocolate. Add buttermilk and soda mixed together. Mix well. Add sifted flour, salt, vanilla and syrup. Add pecans. Bake in greased and floured angel food or bundt pan for 1 hour and 25 minutes in 325° oven.

Marilyn Adoptante

Hummingbird Cake

3 c. flour
2 c. sugar
1 t. soda
1 t. salt
1 t. cinnamon
3 eggs
3 c. bananas, chopped
1 1/2 c. butter flavored vegetable oil
1 (8 oz.) can crushed pineapple,
undrained
1/2 t. vanilla
1 c. pecans

(Continued)

Mix dry ingredients. Beat eggs and add sugar and oil. Beat in remaining ingredients. Bake about 1 hour and 20 minutes at 350°.

Icing

1 (8 oz.) pkg. cream cheese
1/2 stick margarine
1 box powdered sugar
1 c. nuts
1 t. vanilla

Cream together and spread on cool cake.

Marilyn Adoptante

Italian Cream Cake

2 c. sugar
1 c. crisco
1 stick soft oleo
5 eggs separated
1 t. vanilla
1 t. soda mixed with flour
dash salt
1 c. buttermilk
2 c. coconut (flakes)
2 c. flour sifted
1/2 c. chopped nuts

Cream crisco, oleo and sugar. Add egg yolks and beat well. Add coconut and vanilla to this mixture. Beat egg whites until stiff and fold in quickly. Bake in 2 or 3 layers (or oblong pan) 350° 35 minutes.

(Continued)

Filling

1/2 stick soft oleo
1 t. vanilla
1 box sifted powdered sugar
1 8 oz pkg. cream cheese

Cream oleo and cream cheese. Add powdered sugar gradually. Add vanilla and spread between layers and on cake.

Velinda Potter

JAM CAKE

2 c. sugar	1 c. blackberry jam
3/4 c. butter	1 c. buttermilk
3 c. flour	1 T. soda
1 c. nuts	1 t. cinnamon
(chopped pecans)	1 t. cloves
4 eggs	1 t. nutmeg

Cream butter and sugar. Add one egg at a time and beat well each time. Add jam and spices and beat. Then dissolve soda in buttermilk and alternate with flour, beating well each time. Bake in three-9" floured and greased cake pans in a 350° oven for 30 minutes, or until done.

Marilyn Cook



Lemon Cake

1 box yellow cake mix
1 box lemon instant pudding
1/2 c. Wesson oil
1 c. and 1 T. water
4 eggs, add and beat in one at a time

Bake 350° for 50 minutes. (Makes a large cake--need 9x12x2 pan)

While cake bakes, thaw one 6 oz. can frozen lemon juice (do not add water) and beat in 2 cups powdered sugar. When you take cake from oven, use a toothpick and punch holes over top of cake, and spoon on.

Gerry Hanna

Lorene Buettner

LEMON LOAF

2 c. sugar
1 lb. butter (or 1/2 lb. each butter and margarine)
6 eggs
5 c. flour
3 oz. pure lemon extract
1 t. soda in 1 T. boiling water
4 c. pecans
2 c. white raisins (or dates)

Bake 1 hr. 15 minutes at 250°. Grease bottom of pans only. Makes 4 loaves.

Jolinda Warren

Lemon Loaf

1 1/2 c. flour
1 t. baking powder
1/2 t. salt
1/2 c. shortening
1 c. sugar
2 eggs (room temp.)
2 t. grated lemon peel
1/2 c. milk
1/4 c. sugar
1/4 c. lemon juice

Heat oven 350°, grease 8 1/2 x 4 1/2 loaf pan. Beat shortening until smooth, add 1 c. sugar, 1/4 each time, until creamy, add eggs 1 at a time.

Mix lemon peel, flour, baking powder and salt. Alternating flour mixture with mix add to other ingredients. Bake 50 minutes--test for doneness. Remove from oven.

Mix 1/4 c. sugar with lemon juice, pour over warm cake, allow to cool in pan.

Marilyn Adoptante



LINDY'S CHEESE CAKE

5 8oz. packages cream cheese, soft
1 3/4 c. sugar
3 T. flour
1-1/2 t. grated lemon peel
1-1/2 t. grated orange peel
1/4 t. vanilla
5 eggs) added one at a
2 egg yolks) time
1/4 c. heavy cream

Bake at 400° for 10 minutes; 250° for
1 hour or 50 minutes. It will separate
from edge when it is done.

Janelle Jacobs

Milky Way Cake

6 Milky Way candy bars
1 stick margarine
1 c. shortening
2 c. sugar
4 eggs
2 1/2 c. sifted flour
1/2 t. soda
1 1/2 c. buttermilk
2 t. vanilla

Melt candy bars and the stick of
margarine. Let mixture cool. Cream
sugar and shortening, then add eggs one
at a time. Combine flour, soda and
buttermilk alternately. Add candy
mixture and vanilla. Bake in three
layers at 350° for 30 minutes.

(Continued)

Icing

Cook 2 1/2 c. sugar, 1 small can evaporated milk and 1 stick margarine for 5 minutes, stirring constantly. Add one 6 oz pkg. chocolate chips, 1 pint marshmallow creme, 1/2 t. vanilla and 1/2 c. pecans.

Marilyn Adoptante

Mom's Devils' Food Cake

2 eggs, beaten
1 c. sour cream
2 c. sugar
1/4 t. salt
1 t. soda
2 c. flour
1/2 c. cocoa
1/2 c. hot water
1 t. vanilla

Add cream and sugar to beaten eggs and beat well. Add rest of ingredients and beat 2 minutes. Pour into shallow pan. Bake 35 minutes in 350° oven.

Lorene Buettner

Mom's Mayonnaise Chocolate Cake

2 c. flour
1 c. sugar
1/4 t. salt
2 t. soda
1/2 c. cocoa
1 c. mayonnaise
1 c. cold water
1 t. vanilla

(Continued)

Combine all ingredients, mixing well.
Bake in 2 greased 8 or 9-inch cake
layer pans (or in loaf pan) in oven
preheated to 350° about 30 minutes, or
until done.

Lorene Buettner

Oatmeal Cake

Stir, cover and set aside for 20
minutes:

1 stick oleo
1 c. oatmeal
1 1/2 c. boiling water

Mix together dry ingredients:

1 c. sugar
1 c. brown sugar (packed)
1 1/2 c. flour
1 t. soda
1 t. cinnamon
1/2 t. salt
2 eggs

Add dry ingredients and eggs to
first mixture. Bake in greased 9x13
pan at 350° for 35-40 minutes.

Icing:

6 T. oleo
1/2 c. brown sugar
1/4 c. cream or milk
1/2 t. vanilla
1 c. coconut
1 c. nuts

Cook until hot and sugar is dissolved.
Ice cake while hot.

Judy Riggs

ONE-STEP TROPICAL COFFEE CAKE

1-1/2 c. flour
1 c. sugar
2 t. baking powder
1/8 t. salt
8 oz. carton pineapple yogurt
1/2 c. wesson oil
2 eggs

Topping

1/3 c. sugar
1 c. coconut
1 t. cinnamon

Combine cake ingredients in large mixer. Beat 3 minutes at medium speed. Pour into greased 9" square or 11 x 7 pan. Sprinkle topping over and bake 35-40 minutes at 350°.

Janelle Jacobs

Orange Slice Cake

2 c. sugar
1 c. butter
4 eggs
3 1/2 c. flour
1/2 c. buttermilk
1 t. soda
2 c. nuts
1 c. chopped dates
1 lb. orange slices (sliced thin)
1 can coconut

Slice orange slices lengthwise and set aside (sissors are great for this job use some of the flour to coat the candy).

(Continued)

Cream butter and sugar add eggs one at a time. Alternate dry ingredients with buttermilk. Fold in remaining ingredients.

Bake at 250° to 300° for 1 1/2 hours or until done.

Icing

2 c. brown sugar
1 c. orange juice

Cook in heavy pan until sugar is dissolved. Pour over hot cake, poking holes in cake with toothpick to let icing run into cake.

Marilyn Adoptante

Pineapple Cake

2 c. flour
2 c. sugar
2 t. soda
1/4 t. salt
1 No. 2 can crushed pineapple
1/4 c. Wesson oil
2 eggs
1 t. vanilla

Mix together and beat 3 minutes.
Bake in jelly roll pan at 350°
for 30-40 minutes.

Icing:

1 c. canned milk
1 1/2 c. sugar
3/4 stick oleo
1 t. vanilla

Bring to a boil, add 1 c. pecans and 1 c. coconut. Boil 2 minutes more. Pour over cake while hot.

LaDonna Carder

Pistachio Cake

1 pkg. white cake mix
1 pkg. (3-3/4 oz.) instant pistachio pudding
4 egg whites
1/2 c. veg. oil
1 c. water
1/2 t. almond extract
Green food coloring

Preheat oven to 350°. Grease and flour two 8" or 9" cake pans. In a large bowl combine cake and pudding mixes, egg whites, oil, water and extract and beat for 3 minutes. Beat in coloring by drops until batter is light green. Pour batter into pans and bake 20 to 30 minutes until the center springs back when lightly touched. Cool in pans for 15 minutes. Mix frosting according to package directions and ice.

Icing:

1 pkg. white frosting mix
2 to 3 T. chopped pistachio nuts

Patricia Tyree

Poppyseed Cake

1 pkg. white or yellow cake mix
1/2 c. liquid shortening
1 pkg. instant coconut cream or
lemon pudding mix
1 c. water
4 eggs
4 T. poppyseed

Mix dry ingredients together; add water and shortening. Add eggs, one at a time, beating well after each. Pour into well greased and floured bundt pan. Bake 45 minutes at 350°. Allow to cook 15 minutes. Glaze with powdered sugar, oleo & lemon juice.

Lorene Buettner

Prune Whip Cake

1 c. Wesson oil
2 c. sugar
3 eggs beaten
2 c. flour
1/2 t. salt
1/2 c. prunes cooked (mashed)
2 c. pecans
1 t. soda in 1 c. buttermilk
1/2 t. each: cinnamon, cloves,
allspice & nutmeg

Cream sugar, oil and eggs; add prunes and buttermilk alternately with flour and spices. Add nuts. Use angel food pan for cake. Bake 30 minutes at 325° with pan of water under cake. Then 1 hour and 20 minutes at 300°. Remove pan of water the last 20 minutes.

Lorene Buettner

Pudding Cake

Fix Duncan Hines Yellow Supreme Cake in oblong pan 9 x 13 cook and let cool.

Blend: 1 small pkg. Vanilla pudding
 (as per directions)
 1 8 oz. cream cheese
 3/4 c. milk

1 medium carton cool whip
1 large can crushed pineapple
1 c. chopped pecans

On cooled cake:

Spread the pudding, milk and cream cheese mixture on cake.

Drain pineapple and spread on pudding, add cool whip, sprinkle with pecans.

Chill in refrigerator for 4-5 hours (longer chilled the better).

Lynda Treat

PUMPKIN CHEESECAKE

2-1/2 c. graham cracker crumbs
1/2 c. sugar
1 c. softened margarine

Combine and press in 9 x 13 pan.

2 eggs
1/2 c. sugar
8 oz. softened cream cheese

(Continued)

Beat until smooth and pour over crumb mixture. Bake 20 minutes at 350°.

2 c. pumpkin	1/3 t. salt
1/2 c. sugar	3 egg yolks
1 t. cinnamon	1/2 c. milk

Mix and cook until hot and bubbly, stirring. Remove from heat and add 1 pkg. unflavored gelatin dissolved in 1/4 c. cold water. Cool this mixture to lukewarm. Beat 3 egg whites and 1/4 c. sugar and fold into the pumpkin mixture. Pour over crust and cheesecake layers. Top with Kool Whip. Serves 12.

Jolinda Warren

Red Plum Cake

2 c. flour
1 t. cinnamon
1 t. cloves
1/2 t. soda
1/4 t. salt
2 c. sugar
1 c. oil
2 jars Junior size Gerbers
Red Plums w/Tapioca
3 eggs
1 c. pecans
1/2 t red cake coloring

Sift dry ingredients together. Add remaining ingredients to sifted dry ingredients and mix well. Bake in tube or bundt pan at 350° for 1 hour.

(Continued)

Glaze:

Mix 1 c. powdered sugar and 2 T. lemon juice in sauce pan and bring to boil. Pour over cake while cake is still warm.

(It may be necessary to bake cake a little over an hour; judge by the way the top cracks open.)

Lorene Buettner

Red Velvet Cake

Cream in mixer:

1/2 c. crisco
1 1/2 c. sugar
2 eggs.

add 2 oz. red food coloring mixed with 2 T. cocoa. Beat well. Add alternately 2 c. flour with 1 c. buttermilk in which you have added 1 t. vanilla and 1/2 t. salt. Dissolve 1 1/2 t. soda in 1 T. vinegar. Add immediately to mixture folding in. Bake in two 9 inch pans or 9 x 13 inch oblong pan at 350° 25 to 30 minutes--oblong pan takes longer.

Icing

Cook over low heat until thick. 5 T. flour and 1 c. milk. Let cool. Beat well in mixer until light and fluffy 1 1/2 sticks oleo, 1 c. sugar, 1 t. vanilla. Combine with cooked first mixture until light. Spread on cooled cake. You can add a few drops from empty red food color bottles to get pink icing.

Marilyn Adoptante

Rum Cake

1 Pillsbury Yellow Cake Mix
3/4 c. cooking oil
3/4 c. apricot nectar
4 or 5 eggs - beat in one at
a time
1/2 t. nutmeg

Mix ingredients in order listed. Pour into a bundt pan and bake for about 1 hour. Cool a few minutes--while still warm empty out of pan onto a plate.

Glaze:

Mix:

1/4 c. water
1 stick butter
1 c. sugar
2 jiggers rum (or more)

Heat together and melt and pour back into cake pan. Put cake back into pan and let glaze soak into cake. Can be made the day before. Serve with fruit (strawberries, blueberries, peaches, etc.)

Bette Jo Hill



Rum Cake

1/2 c. chopped pecans
1 (18 1/2 oz.) pkg. yellow cake mix
1 (3 3/4 oz.) pkg. vanilla instant
pudding and pie mix
1/2 c. light rum
1/2 c. water
1/2 c. salad oil
4 eggs

Grease and flour a 10-inch tube pan or bundt pan; sprinkle chopped pecans over bottom.

Combine cake mix, pudding mix, rum, water, salad oil and eggs; beat exactly two minutes at medium speed of electric mixer.

Pour batter into tube pan; bake at 325° for 50-60 minutes. Pour Hot Rum Glaze over hot cake. (The glaze will cause cake to settle.) Allow cake to cool in pan 30 minutes before turning out.

Hot Rum Glaze

1 c. sugar
1/2 c. margarine or butter
1/4 c. light rum
1/4 c. water

Combine all ingredients; boil 2 to 3 minutes. Yield about 1 cup.

Carol Gilliland

SELF-FILLED CUPCAKES

1 pkg. (2 layer size) chocolate cake
mix
1 8 oz. pkg. cream cheese, softened
1/3 c. sugar
1 egg
dash salt
1 c. semi-sweet chocolate pieces

Mix cake according to package directions. Fill paper bake cups in muffin pans 2/3 full. Cream cheese with sugar; beat in egg and salt. Stir in chocolate pieces. Drop one rounded teaspoon cheese mixture into each cupcake. Bake as package directs. Makes about 30 cupcakes.

LaDonna Carder

Soda Pop Cake

1 yellow cake mix
1 pkg. gelatin
1 can soda pop

Prepare yellow cake mix as directed. Bake in 9 x 13" pan. Punch holes over entire cake and set aside to cool. Dissolve 1 pkg. gelatin and 1 can pop. Use the same flavor of both. Bring almost but not quite to a boil. Pour 1/2 over cake. In three more minutes pour rest over the cake.

Topping:

1 cup milk
1 t. vanilla
1 pkg. instant vanilla pudding
1 9 oz. Cool Whip or similar topping

Mix 1 cup milk, 1 tsp. vanilla with 1 pkg. instant vanilla pudding mix. Fold in 9 oz. Cool Whip. Cover cake and place in refrigerator. Cake stays good in refrigerator for several days.

Gerry Hanna

Sour Cream Cake

1/2 lb. butter or oleo
3 c. sugar
3 c. flour
6 eggs
1 c. sour cream
1/4 t. soda
1 t. almond extract
1 t. vanilla
1 c. toasted pecans

Sift flour and measure, resift twice with soda. Cream oleo and add sugar slowly, beating constantly to cream well. Add eggs, one at a time beating well after each addition. Stir in sour cream; add flour 1/2 cup at a time stir in extract and turn in finely chopped pecans. Pour into greased and floured pan bake in a moderate oven at 325° for about 1 1/2 hours or until done. Place pan on rack to cool for 10 minutes. Loosen cake around edge with dull knife, press toward pan. This protects the crust. Turn cake onto rack to cool completely.

Marilyn Adoptante

Sour Cream Cake

1/4 lb. butter or margarine
1 c. sugar
2 eggs
1 1/2 c. flour
1 c. sour cream (or more)
1 t. baking soda
1 t. vanilla
1/4 t. salt

Topping

3 T. coconut
3 T. pecan
1/2 c. sugar
3 t. cinnamon

Cream sugar, butter, eggs, sour cream and vanilla. To this add dry ingredients. Mix well.

Grease tube pan well. Pour half of batter into tube pan. Pour half of topping (sprinkle). Add remaining batter and rest of topping. Bake 350° about 35-45 minutes.

Janie Huffman

Sour Cream Coffee Cake

1/2 c. oleo
1 c. sugar
2 eggs
2 c. flour
1 t. soda
1/2 t. salt
1 t. baking powder
1 t. vanilla
1 c. sour cream or 1/2 c. sour cream and 1/2 c. buttermilk

Filling: (Mix together)

1/3 c. brown sugar

1/2 c. chopped nuts

1/4 c. white sugar

1 t. cinnamon

Mix cake as usual. Pour half in buttered pan. Spread 1/2 or more filling on top. Cover with batter. Sprinkle rest of filling over top of cake. Bake at 325° for 40 minutes.

Lorene Buettner

Strawberry Cake

Mix in large bowl:

1 box white cake mix (dry)

1 box dry strawberry jello

add 1/2 c. water

3/4 c. wesson oil

add 4 beaten eggs

1/2 c. frozen strawberries with juice

Bake at 350° in greased and floured pan until firm to touch 30-45 minutes.

Icing

Melt 1/2 stick margarine add

1/2 c. frozen strawberries with juice

1 box powdered sugar

Put on hot cake.

Marilyn Adoptante

Tunnel of Fudge Cake

- 1 1/2 c. margarine
- 6 eggs
- 1 1/2 c. sugar
- 2 c. flour
- 3 1/2 c (or 12 1/2 oz.) pkg.
Creamy Dutch Frosting Mix
- 2 c. walnuts

Cream margarine in large mixing bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand stir in flour, frosting mix and walnuts until well blended. Pour in greased and floured bundt pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours before removing from pan.

Marilyn Adoptante

Vicki's Special Bundt Cake

- 1/3 c. liquid shortening
- 1 yellow cake mix
- 4 eggs
- 1 box instant vanilla pudding
- 1 box instant chocolate pudding
(or butterscotch)
- 1 c. nuts
- 1 pkg. chocolate chips (or butterscotch)
- 1 1/2 c. water

Mix ingredients, bake at 375° in a bundt pan for 45-50 minutes.

Lorene Buettner

Watergate Cake

1 pkg. white cake mix
3/4 c. oil
3 eggs
1 c. 7-Up
1 3-oz. pkg. pistachio pudding
1 c. chopped pecans
1/2 c. coconut

Mix in order given. Bake in greased and floured bundt cake pan at 350° for 50-55 minutes or 9 x 15 pan for 45 minutes.

Cover-Up Icing:

2 3-oz. envelopes whipped topping
1 1/2 c. milk
1 pkg. pistachio pudding
1/2 c. coconut
3/4 c. pecans

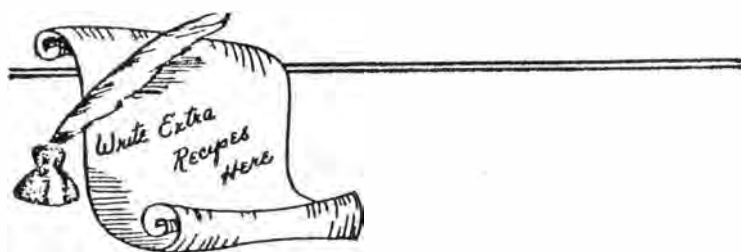
Mix first three and spread over cake. Sprinkle coconut over top and then pecans over coconut.

Judy Webb
Betty Williams

* HELPFUL HINT *
* *
* All ingredients for cakes should be at *
* room temperature. *
* *

**DELICIOUS
BEYOND
A
REASONABLE
DOUBT**





Angel Pie

3 egg whites
1 t. vanilla
1 c. sugar
1 c. graham cracker crumbs
1 c. chopped pecans
1 t. baking powder
1/2 c. whipping cream

Beat egg whites and vanilla till soft peaks form; gradually add sugar, beating till stiff peaks form. Combine cracker crumbs, pecans and baking powder; fold into meringue mixture. Spread evenly in greased and floured 9-inch pie plate. Bake 325° for 20 to 25 minutes. Cool completely. Serve with whipped cream and cherry on top.

Sharon McCarthey

Apple Pie

4 to 5 apples, sliced
1 pie shell
1 1/2 c. sugar
1/8 t. salt
1/2 t. cinnamon
1/2 c. plus 5 T. flour
3 T. water
1 stick margarine

Place apples in pie shell. Sprinkle with 1 cup sugar, salt, cinnamon, 5 T. flour and water. Combine remaining ingredients to make crumbly mixture; sprinkle on pie. Place in large paper bag; bind air tight with paper clips. Bake for 1 hour at 425°.

Patricia Tyree

BELL'S SODA CRACKER PIE

18 saltine crackers (rolled fine)
3 egg whites
1/2 t. cream of tartar
1 c. chopped pecans
1 c. sugar
1 t. vanilla

Beat egg whites until foamy; add cream of tartar. Beat until stiff. Beat in sugar gradually. Fold in rest of ingredients and bake in heavily greased pie plate at 350° for 30 minutes.

Let cool and then cover with 1 pt. whipped cream blended with half of a large jar apricot preserves. Refrigerate.

Janelle Jacobs

Buttermilk Pie (Filling)

3 eggs
2 c. sugar
1 T. flour
1 t. vanilla
Pinch of salt
1/2 c. melted margarine
2/3 c. buttermilk

Beat eggs with sugar. Combine with buttermilk. Blend in the rest of the ingredients. Bake 10 minutes at 300°. Increase to 325° for 50 minutes.

Betty Northcutt

CHESS PIE

1/2 c. margarine
3 eggs, beaten
1-1/2 c. sugar
1 T. corn meal
1 t. vanilla
1 T. white vinegar
1 8" pie shell, unbaked

On lowest heat, melt margarine in 1 qt. saucepan. Cool slightly. Add eggs, sugar and corn meal. Cook on medium heat for 1 minute, stirring continually. Add vanilla and vinegar and cook for 1 minute. Pour into unbaked pie shell. Bake in 350° oven for 15 minutes then 20 minutes at 375°. Serves six.

Janelle Jacobs

Chocolate Pie

1 giant Almond Hershey Bar
(12 oz. size)
1 9oz. container of Cool Whip
1 pie crust

Melt Hershey bar in double boiler. Mix in Cool Whip and put in cooked pie shell. Refrigerate until chilled thoroughly and serve.

(For fluffier pie, add more Cool Whip.)

Judy Webb

Coconut Pie (No crust)

2 c. milk
1/2 c. Bisquick
4 eggs
3/4 c. sugar
1/4 c. butter (melted)
1 1/2 t. vanilla
1 c. coconut

Mix everything except coconut in blender on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand for 5 minutes. Sprinkle coconut over top. Bake at 350° for 45 minutes or until center is set. Serve hot or cold.

Judy Riggs

Crunchy Cobbler

1 (No. 2 1/2) can sliced peaches
1/2 cube butter
1 white cake mix
1/2 c. sugar

Grease a layer cake pan. Add sliced peaches and juice, cover with sugar, add butter in small pats. Pour dry cake mix over top of peaches. Bake in 350° oven until golden brown. (Can substitute any canned fruit)

Betty S. Williams

CUSTARD PIE

3 c. milk	1/2 t. salt
3 eggs	1 t. vanilla
1/2 c. sugar	grated nutmeg

Roll pastry to fit a 9 inch pan. Be sure it is flat to the pan, so that no bubbles are beneath the pastry. Place in refrigerator for 1 hour. Scald milk. Beat eggs slightly, add sugar, salt, and vanilla. Add the scalded milk slowly and mix well. Pour mixture into chilled pie crust. Bake at 450° for 10 minutes, then at 325° for 30 minutes.

Marilyn Cook

Daiquiri Pie

1 pkg. (4-serving size) Jello lemon pudding and pie filling
1 pkg (3 oz.) Jello lime gelatin
1/3 c. sugar
2 1/2 cups water
2 eggs, slightly beaten
1/2 c. Barcardi light rum
1 3/4 cups thawed Cool Whip topping
1 baked 9-inch graham cracker crust, cooled.

* HELPFUL HINT *
* *
* Egg whites beat faster and stiffer if *
* done one at a time in a bowl barely *
* wider than the beater. *

Combine pudding mix, gelatin and sugar in a saucepan. Stir in 1/2 cup of the water and the eggs; blend well. Add remaining water and cook and stir over medium heat until mixture comes to a full boil. Remove from heat; stir in rum. Chill. Thoroughly blend whipped topping into chilled mixture. Spoon into pie crust and chill until firm, about 2 hours. Garnish with additional whipped topping and lime slices if desired. (Tastes just as good without them!)

Toni Porter

Easy Pie Crust

3 c. flour
1 c. crisco
1 t. salt

Cut crisco into flour and salt until size of peas.

Mix together and add to above mixture:

1/2 c. ice water
1 egg (well beaten)
1 t. vinegar

Mix Well.

Judith Stith

* HELPFUL HINT *
* *
* *
* To prevent bananas from turning brown, *
* marinate a few minutes in the juice of *
* any canned fruit used in the salad. *
* *

Fancy Chocolate Pie

Melt 1 1/2 sticks oleo, pour in
1 c. graham crackers, 1/2 c. flour and
1/2 c. chopped nuts. Press in 13 x 9
pan. Bake 15 minutes at 350°. Let
cool.

Mix:

8 oz. cream cheese (soft)
1 c. powdered sugar
Fold 1 c. cool whip in above
mixture. Spread this mixture
on crust.

Mix 2 boxes instant chocolate pudding
with 3 cups milk and 1 t. vanilla.
Spread over cream cheese mixture.
Put cool whip on top. Sprinkle with
nuts and refrigerate.

Judith Stith

Heath Bar Pie

8 oz. carton Cool Whip
1 c. instant cocoa mix (the kind
with milk)
6 double Heath bars or 1 pkg. crumbled
Heath toffee brickle pieces (found
in store where choc. chips are located.)
Johnston's chocolate cookie pie crust

Finely chop Heath bars. Pour brickle
pieces into bowl or add 5 chopped bars
to Cool Whip and cocoa. Mix well. Put
into pie shell. Sprinkle other Heath
bar on top. Refrigerate at least 8 hours.

Betty S. Williams

LAZY DAY CHERRY COBBLER

While preheating oven to 350°, put 1 stick oleo (1/2 c.) in a 1 1/2 quart baking dish in the oven to melt. Beat together:

3/4 c. milk	2 t. baking power
1 c. sugar	1/4 t. salt
1 c. flour	

Pour batter into butter; do not stir!
Pour in 1 can unsweetened pitted cherries.* Sift 1/2 cup sugar over cherries. Bake 35 to 40 minutes. Poke in center to test done.

*Can substitute most any fruit.

Marilyn Cook

Lemon Chess Pie

2 c. sugar
1 T. flour
1 T. cornmeal
4 eggs
1/4 c. melted butter
1/4 c. milk
2 T. grated lemon rind
1/4 c. lemon juice

Combine sugar, flour and cornmeal in a large bowl. Toss lightly with fork. Add remaining ingredients. Beat with rotary beater until smooth. Pour into unbaked 9" pie shell. Bake at 350° for about 50 minutes or until center is set.

Judy Riggs

Lemonade Pie

- 1 can lemonade
- 1 medium container of Cool Whip
- 1 can Eagle Brand milk

Mix above ingredients together and pour into a graham cracker pie crust. Refrigerate for approximately 2 hours.

Judy Stith

Magic Pumpkin Pie

- 1 unbaked 9 inch pastry shell
- 2 c. (16 oz. can) canned pumpkin
- 1 can sweetened condensed milk
- 1 egg
- 1/2 t. salt
- 1/2 t. nutmeg
- 1/2 t. ginger
- 3/4 t. cinnamon

In large bowl, blend together all ingredients. Turn into shell. Bake in moderate 375° oven 50 to 55 minutes or until knife inserted near center comes out clean. Cool. Refrigerate at least 1 hour.

Marilyn Adoptante



3 eggs
1 (13 oz.) can evaporated milk
1 c. sugar
3 T. flour
3 T. melted butter or margarine
nutmeg to taste

Grease and flour 9" pie plate, making sure all areas are well covered. Combine other ingredients in blender and blend 30 seconds. Pour into pie plate and bake at 350° for 40-45 minutes or until knife comes out clean. Pie will rise but will settle as it cools and will form a light crust. Like a custard pie.

Janelle Jacobs

Peach Cobbler Surprise

Melt 1 stick oleo in casserole in oven

Heat:

1 #2 can sliced peaches or any fruit
1/2 c. sugar
1/2 c. water
1/8 t. cinnamon
1/8 t. nutmeg

Mix together:

1/2 c. sugar
1/2 c. flour
1/2 c. milk
1/2 t. salt
1 1/2 t. baking powder

Pour flour mixture in pan with butter and add peach mixture. Bake 20 minutes at 375°. Crust comes to top. Serve warm--plain or with whipped cream.

Pineapple Pie

1 can (large) crushed pineapple drained
1 can sweetened condensed milk
3 T. lemon juice

Mix together and pour in graham cracker crust. Refrigerate.

Judith Stith

PUMPKIN-CREAM CHEESE PIE

One deep 9" unbaked pie shell

First layer

8 oz. pkg. of cream cheese, softened
1/4 c. sugar
1/2 t. vanilla
1 egg

Mix well and spread on bottom of crust.

Second layer

1-1/4 c. pumpkin
1/2 c. sugar
1 t. cinnamon
1/4 t. ginger
1/4 t. nutmeg
dash salt
2 slightly beaten eggs
1 c. evaporated milk

Mix first 6 ingredients well, then blend in the eggs and milk and carefully pour over cheese mixture. Bake at 350° for 65-70 minutes or until done. Cool.

Janelle Jacobs

Oatmeal Pie

(unbaked pie shell)

1/2 c. quick oatmeal
3/4 c. syrup (light or dark)
2 well-beaten eggs
pinch of salt
3/4 c. white granulated sugar
1 stick of margarine (melted)
1 t. vanilla

Mix all and pour into pie shell.
Sprinkle with a few chopped pecans.
Bake at 350° for 45 minutes.

Lorene Buettner

OATMEAL PIE (Mock Pecan)

3 well beaten eggs
2/3 c. white sugar
1 c. brown sugar
2/3 c. uncooked oatmeal
2/3 c. grated coconut
2 T. butter
1 t. vanilla
1/2 c. milk

Mix all ingredients and pour into 9"
unbaked pie shell. Bake for 30 minutes
at 375°.

Janelle Jacobs



REFRIGERATED PIE DOUGH

Makes 2 double crust and one 9" or five 9" crusts. May be stored covered in refrigerator for as long as a month.

4 c. flour)	
1-3/4 c. shortening)	Mix with
1 T. sugar)	fork
2 t. salt)	
1 T. white vinegar)	Beat in separate
1 egg)	bowl. Add to
1/2 c. water)	flour and mix
		fork until well
		blended.

Mold into a ball. Refrigerate for at least 15 minutes before rolling. Pull off and use as desired. After being refrigerated for several days, it will need to be out of refrigerator for short time before rolling.

Janelle Jacobs

Shany's Strawberry Pie

1 baked pie shell

Stawberry Mixture:

3 T. strawberry jello
3 T. cornstarch
1 c. sugar

Add 1 c. boiling water to above and boil 1 minute. Cool well.

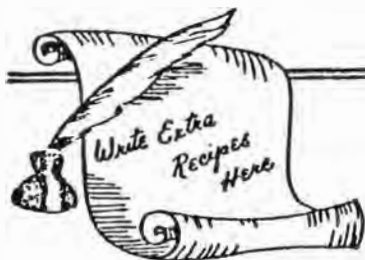
Drain 2 or 3 pints strawberries on paper towels. Place in pie shell and pour sauce over berries and coat well or berries will shrivel. Top with whipped cream.

Southern Pecan Pie

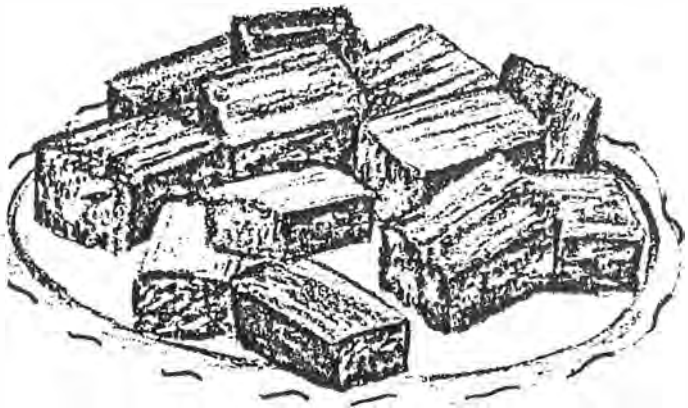
1 1/2 c. cane syrup
1 c. sugar
4 eggs, beaten
1/4 c. butter
1 t. vanilla
1 1/2 c. pecans, coarsely broken

Boil syrup and sugar for about 2 minutes until sugar is thoroughly dissolved. Slowly add syrup mixture to eggs, stirring constantly. Add butter, vanilla and pecans. Stir well. Turn mixture into unbaked pie shell and bake at 350° about 45 minutes. (Test with knife in center.)

Lorene Buettner



**CONFECTIONS
ARE GOOD FOR
THE SOUL**



Brownie Chip Cookies

1 pkg. Pillsbury family size
fudge brownie mix
2 eggs
1/4 cup oil
1 c. (6 oz. pkg.) semi-sweet
or chocolate pieces

Combine brownie mix, eggs and oil;
stir 50 to 75 strokes. Stir in
chocolate pieces. Drop by rounded
teaspoon on ungreased cookie sheet
2 inches apart. Bake at 350° 10
to 12 minutes. Makes about 4 dozen.

Toni Porter

Extra Special Brownies

1/3 c. evaporated milk
14 oz. pkg Kraft caramels

1 pkg. German chocolate cake mix
3/4 c. oleo
1/3 c. evaporated milk
1 c. pecans (optional)
1 c. chocolate chips

Melt together 1/3 c. milk and caramels.

Mix by hand cake mix, oleo and 1/3 c.
evaporated milk. Pour 1/2 batter into
greased 9x13 pan. Bake at 350° for 6
minutes. Remove from oven, pour cara-
mel mixture over; then add pecans and
chocolate chips. Then pour remaining
batter on top and bake another 18
minutes at 350°.

Lorene Buettner

Saucepan Brownies

2 sq. choc.
1 stick butter
1 c. sugar
1 t. vanilla
2 beaten eggs
3/4 flour
1/2 t. salt
1/2 t. baking powder
Add nuts if available

Melt chocolate and butter in pan. Add sugar and vanilla. Add eggs and then stir in flour, salt and baking powder. Bake in 8x8x2 pan 30-35 minutes at 350°.

Lorene Buettner

Buñuelos (Fried Sweet Puffs)

3 1/3 c. flour
1 t. salt
1 t. baking powder
1 1/2 T. sugar
1/4 c. butter
2 eggs
1/2 c. milk

Mix flour, salt, baking powder, sugar, and butter together and rub with fingers until like coarse meal. Add eggs and milk. Knead lightly for 2 minutes. Cut dough in little balls and roll out flatter. Cut hole in middle with thimble. Fry in deep fat (375°) until puffy brown (approximately 30 seconds each side). Drain on paper towels.

(Continued)

Glaze:

1/2 c. sugar
1/2 c. brown sugar
1/2 c. water
1 T. butter
1 T. cinnamon
1 T. dark corn syrup

Boil rapidly 1 to 2 minutes. Cool 1 minute. Then dip in buñuelos, drain on wire rack.

Pamela Bocock

BUTTERSCOTCH BARS

1/2 c. butter	1/4 t. salt
2 c. flour	2 t. baking powder
2 unbeaten eggs	1 c. coconut
1 t. vanilla	
2 c. packed brown sugar	

In a 3 qt. saucepan, melt butter over low heat; stir in brown sugar. Slowly heat until bubbly, stirring occasionally. Cool. In the meantime, sift together flour, salt and baking powder; set aside. To cooled mixture, add eggs one at a time, beating well after each addition. Stir in vanilla, sifted dry ingredients and coconut; mix thoroughly. Spread in shallow, greased 15 x 10 x 1 pan. Bake at 350° for 25-30 minutes. Cool in pan and cut into bars while slightly warm. Can be topped with a powdered sugar glaze.

Sharon Selby

CARAMEL BARS

60 light caramels) Cook over hot
1/2 c. pet milk) water till melted.
Set aside to cool.

1 pkg. German Chocolate cake mix
1/3 c. pet milk
3/4 c. melted butter
1 c. chopped pecans

Combine and press half of cake mixture into greased 9 x 13 pan. Bake 350° for 8 minutes. Remove from oven and sprinkle 1 c. chocolate chips over crust. Spread caramel mix over this. Then spread last half of cake mixture over. Bake 18-20 minutes more. Cool slightly (refrigerate 30 minutes to set caramels).

Do not mix cake per package directions.

Jolinda Warren

Cathedral Cookies

Melt 1 stick margarine and 12 oz. chocolate chips in double boiler. Remove from heat. Add 1 large (10 1/2 oz.) colored miniature marshmallows, 1 c. chopped nuts and 1 beaten egg. Pour on waxed paper on which powdered sugar has been sifted. Roll and refrigerate overnight. Slice and serve. Keep refrigerated.

Jean Ann Robison

Cherry Chip Cookies

1/2 c. cooking oil
2 T. water
2 eggs
1 c. nuts
1 pkg. Cherry Chip cake mix

Blend cake mix, add oil, water, eggs; stir in nuts. Drop by teaspoon about 2 inches apart on ungreased cookie sheet. Bake at 350° 10-12 minutes. Makes about 4 dozen.

Toni Porter

Chocolate Chip Bars

2 eggs
1 1/2 c. brown sugar
2/3 c. oil
1 t. vanilla
1 1/2 c. flour
1 1/2 t. baking powder
1 t. salt
1/2 c. pecans
1 c. chocolate chips

Beat eggs until thick. Add sugar and blend. Add oil and vanilla and mix. Add dry ingredients. Fold in pecans and chocolate chips. Spread in buttered 11 x 15 pan and bake at 350° for 25 minutes. Cut into bars.

Judy Webb

Coconut Balls

14 oz. pkg. vanilla wafers
1 lb. powdered sugar
1 stick oleo
1 6 oz. pkg. frozen orange juice
1 large box coconut

Crush wafers, blend with powdered sugar. Cut in oleo with pastry blender. Stir in the orange juice. Roll in small ball, then in coconut. Refrigerate at least 12 hours before serving.

Jean Ann Robison

Congo Bars

3/4 c. butter or shortening
1 box brown sugar
3 eggs
2 3/4 c. sifted flour
1 t. salt
2 1/2 t. baking powder
1 t. vanilla
1 c. nuts (chopped)
1 12-oz. pkg. chocolate chips

Melt butter and brown sugar together. Cool slightly and beat in 3 eggs, one at a time. Add flour, salt and baking powder. Then add vanilla, nuts and chocolate chips. Bake 30 minutes at 350°. Do not overbake!

*Note: Bake in jelly roll pan--they are too thick if baked in 9x13 cake pan--also takes much longer to bake.

Lorene Buettner.

English Toffee

2 cups sugar
1 lb. butter (not oleo)

Put in saucepan and cook to 292°, stirring often. Grease 10 1/2" x 15 1/2" cookie sheet and cover with pecan halves. Pour mixture over pecans; smooth. Lay 9-25¢ Hershey bars on top and let melt. Spread chocolate evenly on top. When cool, break into pieces. Store in airtight container.

Judy Riggs



* HELPFUL HINT *
*
* To cut marshmallows or dates, wet *
* kitchen shears in hot water. *
*

Refrigerated Fruit Cookies

(Makes about 350 cookies--size of 50¢ piece)

1 lb. butter or margarine
2 1/2 C. Sugar

Cream together well; add

2 Eggs (beaten)

Sift 5 C. Flour several times
Add 1 T. Soda
Dash Salt

Combine with above mixture (keep out enough flour to douse fruit)

8 oz. candied cherries)
8 oz. candied pineapple) Chopped

2 C. Chopped Nuts

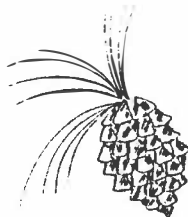
Add to mixture - Chill

Form into 9 or 10 1" diameter rolls in wax paper. Chill (or may be frozen if desired for later use).

When ready to bake, slice in 1/4" to 3/8", place on ungreased baking sheet.

Bake 8 to 10 minutes at 350°. DO NOT OVERBAKE. A tinge of browning, then cookie becomes too hard.

Joyce Lavers



Fruit Cake Cookies

(These cookies are great to make for Christmas. Make them about a month ahead of time and freeze them or store in the refrigerator. The longer they age, the better they are.)

1 1/2 c. raisins
1/2 c. diced dates
1/2 c. diced candied pineapple
1/2 c. candied red cherries, halved
1/3 c. apple or orange juice*
1/2 c. margarine
1 c. packed brown sugar
1/2 c. granulated sugar
2 eggs
1 t. baking powder
1 t. salt
1 t. cinnamon
1 t. cloves
2 1/2 c. all purpose flour
1/2 c. nuts
*orange juice gives these cookies
a tart flavor

Heat oven to 350°. Toss fruit with juice, reserve. Mix margarine, sugars and eggs, add baking powder, spices and flour; stir in fruit with juices and nuts. Drop by teaspoon 1 inch apart on greased cookie sheet. Bake 10-12 minutes.

Toni Porter



Fudge Cookies a/k/a Fake Cookies

1/2 c. milk
1/3 c. cocoa
1/2 c. peanut butter
1 stick margarine
2 c. sugar
1 t. vanilla
pinch salt

Boil these ingredients for 5 minutes
add 2 1/2 to 3 c. uncooked oats
(3 minute kind). Drop by spoon on
waxed paper until cool.



Marilyn Adoptante

Mark Morgan's Famous Ft. Worth Fudge

4 c. sugar
13 oz. can condensed milk
1 stick butter or margarine
18 oz. dark chocolate
2 c. pecans
1 10oz. bag marshmallows

Combine sugar, butter &
condensed milk in saucepan over
low heat. Stir occasionally
until it boils. Allow mixture
to boil for 7 minutes stirring
occasionally. Remove from
broiler, stir in chocolate,
marshmallows and nuts. Stir
until marshmallows are melted.
Pour into buttered pan (16"x12").

Mark Morgan
(Lou Ann Ables' Brother-in-Law)

Fudge Squares (Brownies)

2 c. Sugar
1 c. Butter
1 1/2 c. Flour
4 Squares unsweetened Chocolate
(melted)
4 Eggs, beaten
1 c. Pecans
Pinch Salt
2 t. Vanilla

Cream butter and sugar; add eggs (one at a time) beat well. Add melted chocolate, vanilla. Mix salt with flour and add gradually. Add pecans last and mix well. Pour in greased and floured cookie sheet pan and bake for 50-60 minutes at 300°. While hot, frost with frosting.

Frosting

2 C. Powdered Sugar
4 T. Cocoa
4 T. Soft Butter
1 t. Vanilla
4 T. Milk

Mix together and use as above.

Marilyn Adoptante



HAWAIIAN MACADAMIA BITES

1 1/2 c. all purpose flour
1/2 c. sugar
1/2 c. butter or margarine, softened
1 egg
1 T. vanilla
1/8 t. salt
1 5 oz. can macadamia nuts
1/4 c. semi-sweet chocolate pieces
1 t. shortening

In medium bowl, with hand, knead first 6 ingredients until well mixed (mixture will be stiff).

Preheat oven to 350°. With hands, shape 1 t. cookie dough around a macadamia nut; roll into a ball. Repeat with remaining dough and nuts, placing cookies on ungreased cookie sheet, 1" apart. Bake 10 minutes or until lightly golden. Remove cookies to wire rack to cool.

Meanwhile in heavy saucepan, over low heat, melt chocolate pieces and shortening. With spoon, drizzle chocolate over cookies. Allow chocolate to dry. Store in tightly covered container.

(Makes about 5 1/2 doz.)

LaDonna Carder



Magic Cookie Bars

1/2 c. margarine, melted
1 1/2 c. graham cracker crumbs
1 c. pecans
1 c. chocolate chips
1 1/3 c. flaked coconut (3 1/2 oz. can)
1 can sweetened condensed milk

Pour melted margarine into the bottom of 13 x 9 pan. Sprinkle crumbs evenly over melted margarine. Sprinkle nuts evenly over crumbs. Scatter chocolate chips over nuts. Sprinkle coconut evenly over chocolate chips. Pour sweetened condensed milk over coconut. Bake at 350° for 25 minutes, or until lightly browned on top. Cool in pan 15 minutes. Cut into bars.

Marilyn Adoptante

MONSTER COOKIES

12 eggs)	
2 lbs. Brown Sugar)	
4 c. Sugar)	Cream together
1 lb. Butter)	with mixer
8 t. Soda)	(in huge tub)

ADD:

3 lbs Crunchy Peanut butter
2 T. Vanilla
2 T. Karo Syrup
18 c. Oatmeal
1 1/2 - 1 c. Flour
2 large pkg. chocolate chips
1-1 lb. pkg. M & M's
1-1 lb. pkg. Peanut M & M's

(Continued)

Stir all ingredients well (will take a strong right arm). Use an ice cream scoop to place on cookie sheets. Usually 4 to a sheet) pat down with hand and bake at 300°, 7 to 9 minutes. Do not overbake. Cookies should be just barely brown on top when done. Let cool at least 5-7 minutes on cookie sheet or else they'll fall apart. (I use a 3-lb coffee can for storing in freezer- they're about the same size)

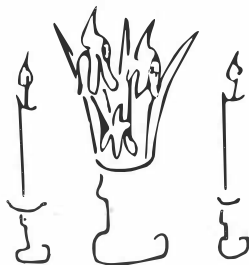
Marilyn Cook

Oatmeal Cookies

2 c. brown sugar
1 c. shortening
2 c. flour
2 1/2 t. baking powder
1 t. soda
2 eggs
4 c. oatmeal
1 c. coconut
2 t. vanilla
1 c. pecans
(coconut and pecans optional)

Mix and drop by spoonful on cookie sheet. Bake at 350° until brown.

Judith Stith



Oatmeal Ice Box Cookies

1 c. butter
1 c. sugar (white)
1 c. sugar (brown)
2 eggs, slightly beaten
1 c. flour plus 2 T.
2 t. baking powder
1 t. salt
2 c. rolled oats (regular)
1 c. chopped pecans
1 t. vanilla

Cream butter and sugar. Add other ingredients. Chill in refrigerator at least one hour, preferably overnight. Drop by iced tea spoon onto cookie sheet. Bake at 375° about 15 minutes.

Bob Rucks

OATMEAL SCOTCHIES

2 c. flour	1 c. butter, soft
1 t. soda	1 T. water
2 t. baking powder	2 eggs
1 t. salt	
1 -1/2 c. quick cook oats	
1 12 oz. pkg. butterscotch morsels	
1/2 t. orange extract	
1 c. chopped nuts	

Preheat oven to 375°. In small bowl, combine flour, baking powder, salt and soda; set aside. In large bowl, combine butter, brown sugar and eggs and water; beat until creamy. Gradually add flour mixture. Stir in oats, butterscotch chips, orange extract and nuts. Drop by tablespoons onto greased cookie sheets. Bake 10-12 minutes.

Sharon Selby

Orange Pecan Cookies

1 c. butter
1/2 c. brown sugar
2 T. orange juice
2 c. flour
1/2 to 1 cup nuts
1/2 c. white sugar
1 beaten egg
Grated rind of 1 orange
Pinch of salt
1/4 t. soda

Bake at 350° on greased cookie sheets.

Jane Henson

Peanut Blossoms

1 3/4 c. flour
1 t. soda
1/2 t. salt
1/2 c. sugar
1/2 firmly packed brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
2 T. milk
1 t. vanilla
48 milk chocolate candy kisses

Combine all ingredients except candy in large mixer bowl. Mix on lowest speed of mixer until dough forms. Shape dough into balls, using a rounded teaspoonful for each. Roll balls in sugar; place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Top each cookie immediately with a candy kiss; press down firmly so cookie cracks around edge.

Judith Ecker

Peanut Butter Chip Chocolate Cookies

- 1 c. butter or margarine
- 1 1/2 c. sugar
- 2 eggs
- 2 t. vanilla
- 2 c. unsifted all-purpose flour
- 2/3 c. cocoa
- 3/4 t. soda
- 1/2 t. salt
- 2 c. (12 oz. pkg.) peanut butter chips

Cream butter or margarine, sugar, eggs and vanilla until light and fluffy. Combine flour, cocoa, soda and salt; add to creamed mixture. Stir in peanut butter chips. Drop by teaspoonsful onto ungreased cookie sheet. Bake at 350° for 8 to 10 minutes. Cool 1 minute before removing from cookie sheet onto wire rack.

Marilyn Adoptante

Peanut Butter Balls

- 2 c. peanut butter (Peter Pan)
- 1 stick butter or margarine
- 1 box Betty Crocker Butter Brickle Frosting Mix
- 3 1/2 c. Rice Krispies

Have butter and peanut butter at room temp. Mix well. Add frosting mix and rice krispies.

Chill - form in balls (replacing in refrig. as several are made). Dip in chocolate mixture and place on wax paper. (Continued.)

CHOCOLATE MIXTURE

Melt *1 1/2 oz. Hershey Bar and 1/3 cake of parafin in top of double boiler. Leave over hot water while dipping.

*1 8oz. Hershey bar wasn't enough so I used 1 1/2.

Betty S. Williams

Peanut Butter Cookies

1 c. shortening
1 c. peanut butter
1 c. white sugar
1 c. brown sugar
3 c. flour
1 1/2 t. vanilla
1 1/2 t. soda
pinch salt
2 eggs well beaten

Cream shortening and sugars together, add peanut butter and eggs add dry ingredients and vanilla. Roll in small balls and place on ungreased cookie sheet--press down with fork dipped in flour (making crosses on the cookies) Bake in 350° oven for 10 minutes.

Marilyn Adoptante

Unbelievable Peanut Butter Cookies

1 c. peanut butter
1 c. sugar
1 beaten egg

Mix all ingredients with a spatula.
Roll in quarter (25¢) size balls.
Place on ungreased cookie sheet about
2 inches apart. Dip a fork in cold
water and press cookie. Bake in 350°
oven 10-12 minutes. Makes 3 dozen.

Judy Wood

Pecan Divinity

2 c. white sugar
1/2 c. white corn syrup
1/2 c. water
2 egg whites room temperature
1 t. vanilla
1 c. pecans

Put sugar, corn syrup and water in
heavy sauce pan. Boil this mixture
until it spins a thread about 12
inches long. Remove from heat and
pour slowly over egg whites that
have been beaten until they stand
in peaks. Continue beating and
when it starts getting thick add
the vanilla. Beat until it will
be stiff enough to drop from
spoon. Fold in the nuts and
drop from a spoon on waxed paper.
Let set until pieces can be picked
up in the fingers without being
sticky.

POUND CAKE BARS

1 box pound cake mix
1 stick margarine
2 eggs (beaten)

Mix and pat into 9 x 13 greased and floured pan (will be stiff)

8 oz. cream cheese
2 eggs
1 box powdered sugar (less 1/4 c.)

Mix and spread over cake mixture. Bake at 350° for 40 minutes. Sprinkle remaining 1/4 c. powdered sugar on top while hot. Cool and cut into squares.

Jolinda Warren

Harriet's Pralines

1 c. brown sugar
2 c. white sugar
1 c. water
1/2 t. salt
1 T. butter
1 t. vanilla
1 lb. pecans

Cook brown sugar, white sugar, water and salt to soft ball stage (236°); add butter, vanilla and pecans and beat and drop on waxed paper or aluminum foil.

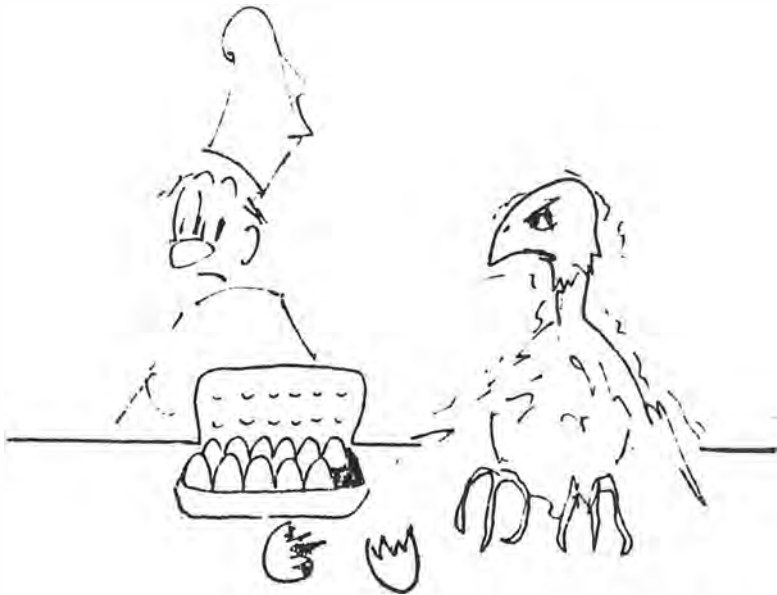
Lorene Buettner

Pralines and Cream

- 1 c. flour
- 2 c. brown sugar
- 2 eggs
- 1 c. pecans

Mix all ingredients together and bake at 325° for about 30-35 minutes until done. Then take 3 envelopes of Dream Whip (the small packages) and mix together. After cake is done, take from oven and let cool, then cut up in pieces and mix thoroughly with Dream Whip. Put in freezer and let stay overnight.

Mamie White



PRAYER BARS

1st layer

1 c. butter
1 c. grated coconut
4 T. cocoa
1/2 c. powdered sugar
1 slightly beaten egg
1 t. vanilla
1/2 c. nuts
2 c. crushed graham crackers

Melt over hot water the butter and cocoa. Add sugar, egg and vanilla and mix well. Add nuts, crumbs, coconut and mix. Pour into 13" x 9" pan -- chill.

2nd layer

1/4 c. butter
3 T. cream (Milnot)
1 t. vanilla
2 T. vanilla pudding mix
2 c. powdered sugar

Melt butter, cream & vanilla. Add pudding mix and cook 1 minute stirring constantly. Remove from heat, add sugar, and spread over chilled first layer.

3rd layer

1 9 1/2 oz. Hershey Bar
Melt Hershey and spread over top. Cut, chill and cut again. Store in refrigerator.

LaDonna Carder



PUMPKIN BARS

1 c. crisco oil
2 c. sugar
2 c. pumpkin (16 oz. can)
4 eggs
2 c. flour
2 t. baking powder
1 t. soda
2 t. cinnamon
1/2 t. salt
nuts, if desired

Beat eggs with electric mixer. Add sugar, oil and pumpkin and mix well. Add dry ingredients. Mix well. Add nuts if desired. Pour and smooth into greased and floured long cookie sheet with sides. Bake at 350° for 20 minutes. Cool, then frost. (Note: you can freeze at this point, and frost when ready to use).

Frosting

3 oz. Philadelphia cream cheese
1 t. vanilla
3/4 stick oleo
1 T. cream
1 3/4 c. powdered sugar

Beat until smooth, then frost bars. Cut into squares or rectangles. Do not cover until icing sets up a little.

LaDonna Carder
Nell McDowell

Colonial Pumpkin Bars

3/4 c. margarine
2 c. sugar
16 oz. can pumpkin
4 eggs
2 c. flour
2 t. baking powder
1 t. cinnamon
1/2 t. soda
1/2 t. salt
1/4 t. nutmeg
1 c. chopped walnuts

Cream margarine and sugar; add pumpkin and eggs, add dry ingredients. Bake at 350° in 10x15 pan for 30-35 minutes. Test with toothpick.

Vanilla frosting:

3 oz. cream cheese
1/3 c. margarine
1 t. vanilla
3 c. sifted powdered sugar

Mix well!

Bette Jo Hill

Rangers

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
2 c. flour
1/2 t. baking powder
1 t. soda
1/2 t. salt
1 t. vanilla
2 c. quick cooking oatmeal
2 c. wheaties
1 c. nuts

(Continued)

Cream shortening. Add sugar gradually. Cream thoroughly. Blend in eggs. Sift flour, baking powder, soda and salt and add to creamed mixture. Blend in vanilla, oatmeal and wheaties and nuts. Drop by teaspoon on well greased cookie sheet. Bake at 350° from 9-10 minutes.

Judy Webb

Skillet Cookies

(This makes a good Christmas cookie because it can be made ahead of time and stored in refrigerator.)

1 stick butter
1 pkg. dates
1 egg well beaten
3/4 cup sugar
1 t. vanilla
1 c. chopped nuts
3 c. Rice Krispies
1 pkg. shredded coconut (optional)

Put on low heat and stir well until dates are melted. Add nuts and Rice Krispies. Mix well, cool just enough to roll into balls; roll in coconut. Put in refrigerator until cool.

Toni Porter



Snickerdoodles (Cookies)

1 c. soft shortening part butter
1 1/2 c. sugar
2 eggs
2 3/4 c. sifted flour
2 t. cream of tartar
1 t. soda
1/4 t. salt
2 T. sugar
2 t. cinnamon

Mix shortening, sugar and eggs together thoroughly. Sift together and stir in flour, cream of tartar, soda and salt. Roll into balls the size of small walnuts. Roll balls in mixture of 2 T. sugar and 2 t. cinnamon. Place balls two inches apart on ungreased baking sheet. Bake until lightly brown but soft. They puff up at first and then flatten out. Bake at 400° 8 to 10 minutes. Yields about 5 dozen 2 inch cookies.

Judith Stith

Sugar Cookies

1 c. butter
1 c. sugar
2 eggs
3 c. flour
3 t. baking powder
3 t. vanilla

Cream butter and sugar, add eggs, add dry ingredients and then vanilla. Chill dough and then roll out and cut using favorite cookie cutters.

Marilyn Adoptante

Sugar Cookies

Cream together thoroughly:

2 sticks oleo (1 cup)

3/4 c. oil

1 c. sugar

1 c. powdered sugar

In separate bowl, beat and combine
with first group:

2 eggs

1 t. vanilla

2 t. lemon

Mix with other ingredients and re-
frigerate overnight:

4 cups flour

1 t. baking soda

Dash of salt

Roll into balls about the size of walnuts. Smash with sugared glass bottom. Bake at 350° for 10 minutes on ungreased cookie sheets. Do not overbake.

Judy Riggs

Granny's Sugar Cookies

Cream together: 1/2 c. butter

1 c. sugar

Blend in: 1 egg

Sift together and 2 t. baking powder

add to mixture: 2 c. flour (sifted)

Blend into 1/2 t. salt

mixture: 1/2 t. vanilla

Cut with cookie cutters, and bake on lightly greased cookie sheet in 400° preheated oven for 8 to 10 minutes.

(Continued)

For extra sparkle and color, glaze your cookies, using this simple recipe: blend together $\frac{3}{4}$ c. sifted powdered sugar and 3 to 4 t. water. Follow package directions on food coloring to attain desired color. While cookies are still warm, brush with glaze.

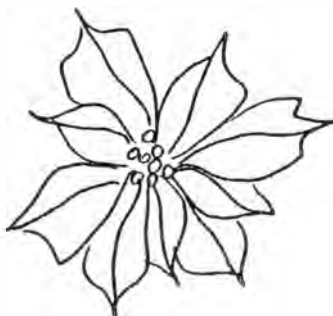
Patricia Tyree

Sugared Spice Pecans

1 c. sugar
1 t. salt
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{2}$ t. cloves
2 t. cinnamon
 $\frac{1}{4}$ c. water

Combine in kettle. Stir over low heat until sugar is dissolved. Cook until a soft ball forms when tested in cold water. Remove from heat, add $\frac{1}{2}$ lb. pecans (halves). Turn out coated pecans on buttered wax paper.

Pamela Bocock



Swedish Tea Balls

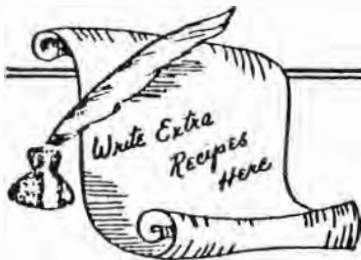
(These also make good Christmas cookies.)

1 c. soft butter
1/2 c. sifted confectioners' sugar
1 t. vanilla or almond extract
2 1/4 c. flour
1/4 t. salt
3/4 c. finely chopped nuts

Mix butter, sugar and vanilla thoroughly. Blend flour and salt; stir in. Mix in nuts. Chill. Heat oven to 400°. Roll into 1-inch balls. Place on ungreased baking sheet. Bake 10 to 12 minutes. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again. Makes about 4 dozen 1-inch cookies.

Toni Porter





JUST DESSERTS



"... add nuts and stir."

Apple Fritters and Custard Sauce

6 apples (Winesap, Jonathan)
1/2 c. sugar
1/4 t. cinnamon
1/2 c. brandy or rum
1 3/4 c. flour
Dash of salt
2 egg yolks
3/4 c. milk
2/3 c. flat beer
2 T. butter

Pare and core apples; slice 1/4"-1/8". Place in bowls of 1/2 c. sugar and cinnamon. Pour brandy in. Refrigerate 1 hr. Combine flour, salt, 2 egg yolks, 3/4 c. milk, beer, butter in bowl. Stir til smooth. Rest 1 hr. while preparing sauce.

Sauce:

2 c. milk	5 egg yolks
1/2 c. sugar	2 t. vanilla
2 egg whites	

Heat 2 c. milk to scalding in double boiler. Remove from heat. Beat 5 egg yolks and 1/2 c. sugar until thick and lemon-colored. Stir in hot milk. Cook over hot (not boiling) water in double boiler until custard coats spoon. Strain into bowl. Stir in vanilla.

Cooking Fritters: Fold beaten egg whites in batter. Drain liquid from apples and into batter. Heat deep fryer with 3" fat (vegetable oil) to 375°. Dip apples in with tongs. Fry until brown on both sides. Drain on paper towels. Sprinkle with confectioners sugar.

Pamela Bocock

BAKED PEACHES SAVOY

1 can (1 lb. 12 oz.) cling peach halves
1/4 c. sugar
1/2 t. cinnamon
1/4 t. nutmeg
1/4 c. butter
Sour Cream Topping
1/3 c. toasted chopped pecans

Turn peaches with all liquid into a 9" square baking dish, with cut side up. Combine sugar, cinnamon and nutmeg. Sprinkle over peaches. Cut butter into peach halves distributing evenly. Bake in moderate oven (350°) 25 minutes or until hot through. Serve warm with Sour Cream Topping and a sprinkling of toasted pecans. Makes 8 or 9 servings.

Sour Cream Topping

1 c. dairy sour cream
2 T. sugar
1/4 t. cinnamon
1/4 t. nutmeg

Janelle Jacobs

* HELPFUL HINT *
* *
* Before scalding milk, rinse the pan *
* with cold water to prevent sticking. *
* *

"PG"-Rated Brandy Balls

13 1/2 oz. package graham cracker
crumbs
1 c. confectioners' sugar
1/4 c. cocoa
8 oz. finely chopped walnuts
1/4 corn syrup or liquid brown
sugar
1/3 c. orange liqueur
1/3 c. brandy

Blend by hand until pasty; then pinch
off pieces to shape 3/4" balls. Roll
in more confectioners' sugar. Place
in container and chill overnight.
Makes 6 dozen. (Can be stored for
month or so in refrigerator.)

Toni Porter

BREAD PUDDING

2 c. scalded milk
1/4 c. margarine
2 eggs, beaten slightly
1/2 c. sugar
1/4 t. salt
1 t. cinnamon
3 c. soft bread cubes (@ 5 slices)
1/2 c. raisins

Combine milk and margarine. Stir into
beaten eggs gradually. Add seasonings,
then bread cubes and raisins. Put into
1-1/2 qt. baking dish. Pour milk over
and stir lightly. Place in pan of hot
water and bake at 350° for 40-45 minutes
or until knife inserted comes out clean.

Janelle Jacobs

Broken Glass Cake

1 pkg. cherry jello
1 pkg. lime jello
1 pkg. orange jello

Dissolve each separately in 1 1/2 c. hot water. Pour into shallow pans to set overnight, if possible. Mix 1 3/4 c. crushed vanilla wafer crumbs, 1 stick of melted oleo, and 1/2 c. sugar together. Line bottom and sides of a loaf pan with this mixture.

Dissolve 1 envelope of plain gelatin (Knox unflavored gelatin) in 2 T. cold water and let set 5 minutes. Add 1/2 c. of hot pineapple juice to gelatin. While this is cooling, whip 2 pkgs. of dream whip in 1 c. milk. Add 1/2 c. sugar and 1 t. vanilla. When gelatin mixture is cooled, fold into dreamwhip. Cut jello into 1" squares, and fold into dreamwhip. Pour into vanilla wafer lined dish. Sprinkle 1/2 c. wafer crumbs on top. Chill and serve.

Jean Ann Robison

CHERRY CREME FREEZE

Combine: 1 can Eagle Brand Milk
1 small can crushed pineapple, drained
1 can Cherry Pie Filling
1 large carton Cool Whip
1/4 cup lemon juice

Freeze.

Nell McDowell

1 can (1 lb) cherry pie filling
1 t. lemon juice
1 pkg. Duncan Hines Deluxe White
Cake Mix
1/2 c. nuts
1/2 c. (1 stick) melted butter or
margarine
Sweetened whip cream, ice cream,
or coffee cream*

Spread pie filling in bottom of 9 inch
pan. Sprinkle with lemon juice. Com-
bine dry cake mix, nuts and melted
butter (mixture will be crumbly) and
sprinkle over pie filling. Bake at
350° for 50 minutes. Pie will be a
golden brown color.

*Serve with your choice of these creams.

Marilyn Cook

Judy Webb

Cherry Delight Cake Pudding

1 c. flour
1 1/2 t. baking powder
1/4 t. salt
1/2 c. sugar
1/4 c. softened shortening
1/2 c. milk
1 2/3 to 2 c. cherries, drained
1 c. cherry juice with or without
pineapple juice mixed with 1/2
cup sugar

(Continued)

Sift flour, baking powder, salt and sugar. Add shortening, milk. Beat until smooth. Pour into greased 8x8x2 pan. Place drained cherries on batter. Pour cherry juice mixture over cherries and batter. Bake at 350° for 45 minutes, or till batter rises to top and is done. Serve warm or cold.
6 servings.

Lorene Buettner

CHERRY DREAM SQUARES

1 pkg. Pillsbury Plus white cake mix
1-1/4 c. rolled oats
1/2 c. butter, softened
1 egg
21 oz. can cherry pie filling
1/2 c. chopped nuts
1/4 c. firmly packed brown sugar

In large bowl, combine cake mix, 6 T. butter and 1 cup rolled oats. Mix until crumbly. Reserve 1 c. crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into greased 9 x 13 pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs, add remaining 1/4 c. rolled oats, 2 T. butter, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30-40 minutes or until golden brown. Cool completely.

Sharon Selby

Cherry Surprise

1 c. flour
1/2 c. sugar
2 t. baking powder
1/2 c. butter
1/4 c. milk
1 can cherries

Mix together flour, sugar and baking powder. Then add in butter until it resembles tiny bread crumbs. Add milk and blend well. Put in baking dish. Add 1 can cherries, sugar and salt on top of dough. Bake 50 mins. at 350°.

Betty S. Williams

Chocolate Cream Crunch

1 c. flour)
1 c. finely chopped pecans)1
1/2 c. margarine, softened)

Blend then pat into 9 x 13 pan. Bake 20 minutes at 350°. Cool completely.

1 c. powdered sugar)2
1 8 oz. pkg. cream cheese, softened)

Blend until fluffy. Add one 9 oz. carton whipped topping, folding in.

3 c. milk)
1 large pkg. vanilla instant pudding)3
1 large pkg. chocolate**)

(Continued)

Mix 2 and 3 together, then spread over crust. Top with cool whip and chill until served.

**You can substitute the chocolate pudding for lemon, butter pecan or whatever your favorite flavor is.

Lorene Buettner

Cream Puffs

1/2 c. butter or margarine
1 c. boiling water
1 c. flour
1/4 t. salt
4 eggs
1 can whipped cream

Put butter, water and salt into a sauce pan. Bring to a rolling boil but do not evaporate. Add flour all at once and stir vigorously. Cook, stirring continuously until mixture forms ball that does not separate. Remove from heat and cool lightly. Add eggs, one at a time, beating vigorously after each addition until mixture is smooth. Drop from a tablespoon two inches apart on heavy paper or foil on a baking sheet. Bake in a very hot oven (450°) for 15 minutes, then in a slow oven (325°) for 25 minutes, or bake at 375° for 1 hour. Remove with spatula and let cool. When finished put whip cream in center of cream puffs.

Patricia Tyree

CURRIED FRUIT

1 can pears
1 can peach halves
1 can apricots
1 can pineapple tidbits

Drain all fruit and dry on paper towels.

Melt: 1-1/2 c. margarine
1 c. brown sugar
1 t. curry powder

Combine fruit and sauce, put in large
casserole and heat well. Excellent for
brunches.

Janelle Jacobs

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HELPFUL HINT

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To keep boiled icing from hardening,
add 3/4 t. vanilla during cooking.

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"Next, Shirk Three Eggs..."

4-LAYER DESSERT

Crust

1 c. flour
1 stick oleo
1/2 c. nuts (chopped) -

Mix together and pat into 9 x 13 pan.
Bake at 350° for 15 minutes; then cool thoroughly.

2nd layer

1 8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. Kool Whip

Mix 1st two ingredients, then add kool whip. Spread on bottom layer when cooked.

3rd layer

2 small pkgs. instant chocolate pudding
3 c. milk
1 t. vanilla

Let set 5-10 minutes after mixing, then spread on second layer.

4th layer

top with remaining Kool Whip (largest size) and sprinkle with nuts. Let set overnight.

Jolinda Warren

Frozen Caramel Dessert

1/2 c. packed brown sugar
1/2 c. oatmeal (Quick)
2 c. flour
1 c. chopped nuts (pecans)
2 sticks oleo (melted)

Combine and press into a 9x13 pan.
Bake at 400° for 15 minutes. Cut
in half and cool.

Crumble 1/2 the above mixture in the
bottom of the 9x13 pan. Cover with 1
whole jar of Smuckers Caramel Topping.
Smooth 3/4 gallon of vanilla ice cream
(softened) over this. Cover ice cream
with remainder of topping, crumbled,
and another whole jar of Smuckers
caramel topping. Freeze. Very rich and
serves many.

Judy Riggs

FROZEN CHOCOLATE DESSERT

18-20 oreo cookies
1/2 stick margarine
1/2 gallon softened vanilla ice cream
2 oz. semi-sweet chocolate
2 T. butter
1 c. sugar
5 oz. Pet milk

(Continued)

Crush oreos. Melt margarine and mix with cookie crumbs. Spread in buttered 9 x 13" dish. Spread ice cream over crumbs. Freeze. Bring to boil the chocolate, butter, sugar and milk. Cool. Spread over ice cream and freeze. Top with carton of Cool Whip. Sprinkle with chopped nuts and freeze. Serves 10 to 12.

Sharon Selby

Frozen Fruit Cup

1 (17 oz.) can apricot halves, drained and cubed
1 (16 oz.) can peach slices, drained and cubed
2 bananas cubed
1/2 10 oz. pkg. frozen strawberries, thawed
3/4 c. sugar
1 c. pineapple juice
1 (6 oz.) can frozen orange juice concentrate, thawed and undiluted
1/4 c. lemon juice

Combine all ingredients. Spoon into a 13x9x2 baking pan or into 5 oz. paper cups, filling 2/3 full. Freeze. Remove from freezer 15 minutes before serving. Serves 15.

Gerry Hanna

FRUIT COMPOTE SUPREME

- 1 16 oz. can sliced peaches, undrained
- 1 c. dried apricots
- 1/2 c. brown sugar
- 1 t. grated orange peel
- 1/3 c. orange juice
- 1/2 t. grated lemon peel
- 2 T. lemon juice
- 1 16 oz. can dark sweet pitted cherries,
drained

Combine all but cherries in 10 x 6 x 1-1/2 baking dish. Cover - bake at 350° for 45 minutes. Add cherries and bake covered for 15 minutes more. Delicious brunch dish. 6-8 servings.

Janelle Jacobs

Hot Fudge Pudding

- 1 c. flour
- 2 t. baking powder
- 1/4 t. salt
- 3/4 c. sugar
- 2 T. cocoa
- 1/2 c. milk
- 2 T. cooking (salad) oil
- 1 c. chopped nuts
- 1 c. brown sugar (packed)
- 1/4 c. cocoa
- 1 3/4 c. hot water

Sift dry ingredients. Stir in milk, etc. Spread in 9-inch square pan. In small bowl mix brown sugar and cocoa. Sprinkle sugar mixture over top of batter. Pour water over all. Set oven at 350°. Bake 45 minutes.

Lorene Buettner

KAHLUA MOUSSE

1/2 c. sugar

1/2 c. water

Heat slowly till sugar dissolves,
then boil 5 minutes.

4 eggs

2 T. Cognac

pinch salt

3 T. Kahlua

6 oz. choc. chips

2 c. whipping cream

Place eggs, salt and chocolate chips in blender. Blend till chocolate is smooth. Add sugar syrup in slow stream as you blend at medium speed. Blend till smooth. Cool and add Kahlua and cognac. Put in bowl and refrigerate for a couple of hours till almost stiff. Beat whipped cream till it peaks. Use little over 1/2 of the cream, stir into chocolate mixture. Place in crystal bowl and decorate with whipped cream. Chill again.

Jolinda Warren

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HELPFUL HINT

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LAYERED PUDDING DELIGHT

14 whole graham crackers
1 pkg. (6-serving size) Jello
Vanilla Instant Pudding and Pie
Filling
2 cups cold milk
1 cup thawed Cool Whip
1 can (21 oz.) cherry pie filling

Line 9-inch square pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on package for pudding. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over the crackers. Add another layer of crackers; top with remaining pudding mixture and crackers. Spread cherry pie filling over top layer of crackers. Chill 3 hours. Makes 9 servings.

Nell McDowell

Lemon Squares

1 c. butter, soft
1/2 c. + 1 T. powdered sugar
2 1/3 c. unsifted all-purpose flour
4 eggs
1 3/4 c. granulated sugar
1/3 c. lemon juice
1/2 t. baking powder

(Continued)

Cream butter and 1/2 c. powdered sugar. Add 2 c. flour, mix and pat evenly into 13 x 9 pan. Bake 20 minutes at 350°. Combine eggs, sugar, remaining 1/3 c. flour, lemon juice and baking powder in blender, blend 5 seconds, scrape sides and blend 5 more seconds. Pour over partially baked crust. Bake 25 more minutes. Cool completely on wire rack. Sprinkle with remaining 1 T. powdered sugar. Yield: 32 pieces.

Grenda Moss

Luscious Layered Blueberry Delight

14 whole graham crackers
1 pkg. (6 serving size) vanilla instant
pudding and pie filling
1 c. cool whip
1 can blueberry or cherry pie filling

Line 9 inch square pan with whole graham crackers, breaking crackers, if necessary. Prepare pudding mix as directed. Let stand 5 minutes; then blend in whipped topping. Spread half the pudding mixture over the crackers. Add another layer of crackers; top with remaining pudding mixture and remaining crackers. Spread pie filling over top layer of crackers. Chill 3 hours.

Christy West

Marshmallow Brownie Pudding

1 c. chocolate syrup
1 c. water
8 marshmallows, cut up
1/2 c. nuts
1/2 pkg. chocolate or devil's food
cake mix or small "Jiffy" (1/2 size)
cake mix

Grease 6x4 in. shallow pan. Mix syrup, water, marshmallows and nuts together in pan. Mix cake mix according to instructions on package. Spoon onto mixture in pan. Bake at 350° about 25 minutes.

Lorene Buettner

MOTHER'S APPLE DUMPLINGS

Pastry

2 c. flour
1 t. salt
2/3 c. Crisco
1/2 c. milk
6 cooking apples (3-4 large)

Roll pastry into 5" squares 1/4" thick. Dice apples and place in center of each square. Sprinkle apples with sugar, cinnamon, nutmeg and dot with butter.

Syrup

2 c. sugar
1-1/2 c. water
1/2 c. butter
1 t. cinnamon
1 t. nutmeg
1/2 c. broken pecan meats

Place sugar, liquid, butter and spices in pan. Boil until thick. Remove and add nuts. Pour over dumplings and bake until brown and apples are tender.

PINK ARCTIC FREEZE

(Remove from freezer 15 minutes before serving)

1 large pkg. Philadelphia cream cheese
2 T. salad dressing
2 T. sugar
1- 1 lb. can whole Cranberry Sauce
1 c. drained, crushed pineapple
1/2 c. slivered almonds
1 c. whipped cream or Cool Whip

Soften cheese and blend salad dressing/sugar. Add fruits and nuts. Fold in Cool Whip. Turn into 8 x 4 x 2 loaf pan and freeze.

Gerry Hanna

Polka Dot Meringues

2 egg whites
1/4 t. salt
1 c. sugar
1/4 t. vanilla
1/2 c. nuts
2 c. corn flakes
1 pkg. semi-sweet chocolate bits

Add salt to egg whites and beat until frothy. Add sugar, about 2 T. at a time, and continue to beat until very thick. Beat in vanilla. Fold in nuts, corn flakes and chocolate bits. Drop by teaspoonfuls on a greased cookie sheet. Bake in very slow oven (300°) for 20 minutes. Makes 3 dozen.

Lorene Buettner

Pumpkin Roll

3 eggs
1 c. sugar
2/3 c. pumpkin
1 t. lemon juice
3/4 c. flour
1 t. baking powder
1 1/2 t. pumpkin pie spice
1/2 t. salt
1 c. nuts (pecans)
1 c. powdered sugar
8 oz. pkg. cream cheese
4 T. butter
1/2 t. vanilla

Beat 3 eggs on high for 5 minutes. Add 1 cup sugar, 2/3 c. pumpkin, 1 t. lemon juice. Blend in 3/4 cup flour, 1 t. baking powder, 1 1/2 t. pumpkin pie spice, 1/2 t. salt. Pour into heavily greased (use Pam) cookie sheet. Top with 1 cup chopped nuts. Bake at 375° for 15 minutes. While warm turn out on cloth rubbed with powdered sugar. Roll cloth and all and let cool. In mixer, put 1 cup powdered sugar, 8 oz. Philadelphia cream cheese, 4 T. butter, 1/2 t. vanilla. Beat until creamy and spread on cake and roll up again.

Elaine Burget

* HELPFUL HINT *

* *

* *

* To prevent cake from sticking to a *

* plate, sift powdered sugar on the plate *

* before placing fresh cake on it. *

* *

Raisin Ice Cream Bombe

1/3 c. golden raisins
1/3 c. dark raisins
2 T. white rum
1/3 c. semi-sweet chocolate bits
1/3 c. chopped, mixed candied fruit
1/3 c. coarsely crushed almond
macaroons
1/4 t. almond extract
1/4 c. toasted, slivered almonds
1 quart vanilla ice cream

Combine raisins with white rum. Let stand one hour* at room temperature. To raisin-rum mix, add chocolates, candied fruit and almond macaroons. Then add 1/4 cup almonds and almond extract. Mix well. Let ice cream soften in refrigerator 15 minutes. Press 2/3 in bottom and sides of 11x4x2 loaf pan about 1 inch thick. Set in freezer. Mix fruit mix with remaining ice cream. Spoon into ice cream-lined pan. Freeze 6 hours or until firm. TO UNMOLD: Loosen around edge with knife. Dip pan in warm water and shake onto serving dish, using same technique as for an Upside Down Cake. Return to freezer until ready to serve.

*I usually let the mixture marinate a little longer.

Toni Porter



Silver Dollar City Funnel Cake

1 1/3 c. flour
1/4 t. salt
1/2 t. soda
2 T. sugar
3/4 T. baking powder
1 egg (beaten)
2/3 c. milk (or more if batter
is too thick)
1 medium size funnel

Sift dry ingredients together in
a separate bowl. Mix egg and milk
together and add to dry ingredients.
Beat until smooth.

Hold finger over bottom of a funnel,
pour in some batter, remove finger and
let batter drop in a spiral motion into
pan filled with 1" of hot oil (375°).
Fry until golden brown, turning once.
Remove from pan and drain on a paper
towel. Sprinkle with powdered sugar
and serve HOT.

Toni Porter

* HELPFUL HINT *
* *
* If a cake browns too quickly before it *
* is done, place a pan of warm water on *
* the oven rack above it. *

Strawberry Chiffon Squares

1/3 c. margarine
1 1/2 c. finely crushed vanilla wafers
1 (3 oz.) pkg. strawberry jello
3/4 c. boiling water
1 (14 oz.) can sweetened condensed milk
1 (10 oz.) pkg. frozen sliced strawberries in syrup, thawed
4 c. miniature marshmallows
1 c. (1/2) pint whipping cream, whipped
cool whip for topping

In a small saucepan, melt butter; stir in crumbs. Pat firmly on bottom of 11 x 7 inch baking dish. Chill. In large bowl, dissolve jello in boiling water; stir in sweetened condensed milk and undrained strawberries. Fold in marshmallows and whipped cream. Pour into prepared pan. Chill 2 hours or until set. If desired, garnish with whipped cream and strawberries.

Christy West

Strawberry Ice Box Cake

1 c. sliced strawberries (fresh)
1 c. powdered sugar
2 eggs
1 t. melted butter
1 lb. vanilla wafers (crumbled)
1/2 pint whipping cream, whipped

(Continued)

Mix sugar, butter and eggs together. Put one layer of crumbs on bottom of pan; then one of strawberries, one of the sugar mixture, then one of cream, until you have whatever size you want. Nuts may be added on the top. Let set at least overnight.

Note: Sugar mixture can be just a little runny, but not very much or it will soak up all of the moisture of the crumbs.

Toni Porter

SWEDISH LEMON SQUARES

1 c. sifted flour
1/4 c. powdered sugar
1/2 c. melted butter
2 eggs, slightly beaten
1 c. sugar
2 T. flour
1/2 t. baking powder
3 T. lemon juice

Put sifted flour, powdered sugar and melted butter in 8 x 8 greased and floured pan and bake 18-20 minutes at 350°. Beat eggs slightly. Add sugar, remainder of flour, baking powder and lemon juice. Pour over cooked batter. Bake 20-25 minutes at 350°. Cool and sprinkle with powdered sugar. Cut in small squares. (may top with whipped cream). Serves 8.

Jolinda Warren

SWEET APPLETS

Cream: 1/3 c. shortening
1/2 c. sugar
1 egg

Sift together:
1-1/2 c. flour
2 t. baking powder
1/2 t. salt
1/2 t. nutmeg

Alternate 1/3 c. milk with dry ingredients. Stir in 1-1/2 c. pared, shredded apples. Fill well greased muffin cups 2/3 full and bake at 375° for 20-25 minutes.

Remove from pan; cool 10 minutes, then dip first in 1/2 c. melted butter, and then in mixture of 1/2 c. sugar and 1 t. cinnamon.

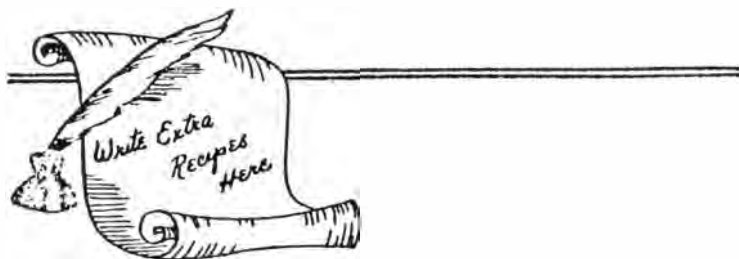
Janelle Jacobs

TORTONI CUPS

1 qt. vanilla ice cream, softened
1/2 c. slivered almonds
7/8 milk chocolate candy, grated
2 T. chopped maraschino cherries
1/2 t. brandy flavoring
1/4 t. grated orange peel
1/4 t. grated lemon peel

Mix well and pile into 10 paper baking cups placed in a muffin tin. Top with a cherry and freeze. Delicious light dessert to serve with an Italian meal.

303 Janelle Jacobs



*Addendum
Proposed Guidelines of the
Office of Potential Slip-ups
(OOPS) re: Avoidance of
Culinary Catastrophes*



CLEAN-UPS

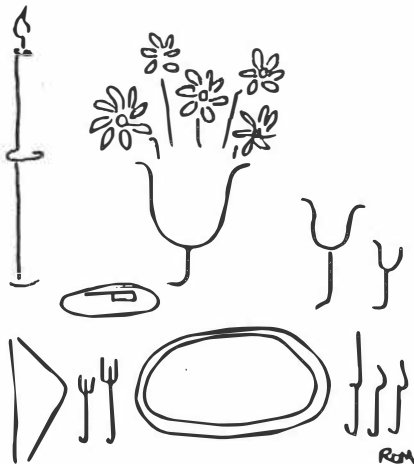
Broken egg - For spilled runny egg on floor, sprinkle heavily with salt and let set 5 to 10 minutes. Sweep dried egg into dustpan.

Broken glass - Use damp cloth or cotton ball to catch slivers.

Burned pan - Fill pan with cold water for starchy foods or milk. Fill pan with hot water for greasy foods. Soak at least 1 hour.

Meat grinding - When finished run a slice of bread through grinder.

Stains - On glass, ceramic and porcelain cookware, use oven cleaner following directions. For aluminum, cook an acid food in the pot or boil 1/2 tsp. cream of tartar to each quart water. On plastic, scour with baking soda.



 * HELPFUL HINT *
 *
 * To thaw a frozen turkey in the *
 * refrigerator, allow 1 to 2 days for a 4 *
 * to 12 pound bird, 2 to 3 days for a 12 *
 * to 20 pound bird, and 3 to 4 days for a *
 * 20 to 24 pound bird. Thawing at room *
 * temperature takes about half the given *
 * time. *
 *

SAVERS

To spice up -

Meat dish: A dash Worcestershire,
 hot pepper sauce, bottled meat sauce.

Vegetable: Dash of sugar.

Everything: Salt or pepper.

Too salty - When food is overspiced or
 oversalted, make a second batch omitting
 the seasoning. Combine the 2 batches.
 For a soup or stew, add a cut raw potato
 to the pot, discarding the potato once
 it is boiled. Food that is only slightly
 oversalted can be improved by adding
 sugar.

Too sharp - Add a teaspoon or so of
 sugar.

Too sweet - For a main dish or a
 vegetable add a teaspoon or so of
 vinegar.

Wilted vegetables - Pick off brown
 edges and blemishes. Sprinkle with
 cool water and refrigerate for at least
 1 hour.

HINTS

A little vinegar used in cake batter will make a lighter cake. Added to soups, it will make the broth tastier.

Shelling chestnuts--Cut split in flat side of each nut, cover with water and boil 10 minutes. Cool and peel off shell.

Peeling onions--Cut off both ends, drop into boiling water 3 minutes. Rinse under cold water and slip off peels.

Peeling thin-skinned fruits--Cover fruit with boiling water and let stand 1 minute. Peel with paring knife.

Cutting intermediate moisture foods--foods such as dates, candied fruits--Use kitchen shears dipped periodically in hot water.

Dredging--Combine flour and seasonings in bag. Add chicken or meat and shake.

Removing excess fat--For soups or stews, cool slightly, then run an ice cube wrapped in cheesecloth over the surface. The easiest way is to refrigerate the soup or stew until the fat hardens on the surface and then remove it. A quick method is to tip pan and use a bulb baster or cold tablespoon to skim off the liquid fat.

Preventing skin on sauce or pudding--Spread thin layer of melted butter or margarine, cream or milk over the sauce or pudding immediately after removing from stove. Stir just before serving.

Beating egg whites--Have whites at room temperature. Add 1 tsp. cream of tartar to each cup egg whites (7-8 egg whites).

Measuring stocky liquids--For honey or syrup, oil the cup with cooking oil before measuring the liquid.

Opening coconuts--Puncture eyes with ice pick and drain out the water. Place coconut in shallow pan and bake in moderate over about 1 hour. Remove, cool and tap with hammer. Shell will come off easily.

*

HELPFUL HINT

*

*

Add 1 to 3 t. baking soda to dry beans when you first put them on to cook.

*

*

When water comes to a boil, pour it off (it will be green) and add fresh water. Cook beans till tender.

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"When you've finished the turkey dressing,..."

HOW TO USE HERBS

Use a light hand—use too little of any herb rather than too much . . . just enough to heighten natural flavors.

Start with $\frac{1}{4}$ tsp. crumbled *dried herbs* to 4 servings—to a pound of meat, poultry, fish or to 2 cups of sauce, vegetables, soups.

If you are using *fresh herbs*, rather than dried, use 3 to 4 times as much.

At first, use one herb in one dish at one meal. Concentrate on using one wisely. You will learn to use more later.

When several herbs are used in any one dish, one should predominate; otherwise, you will have a clash of flavors.

Add herbs at the same time as salt and pepper to meats, vegetables, sauces and soups.

In long-cooking foods, such as stews, add herbs during the last half hour of cooking time so that flavor and aroma aren't lost.

To release all flavor, powder dried herbs in the palm of your hand before measuring. If using fresh herbs, remove leaves from stems and snip with scissors into very fine pieces.

Store dried herbs in covered glass jars (preferably away from heat and steam). Air will rob them of flavor and aroma. Purchase herbs in small quantities and use within one year, if possible.

USE THESE HERBS TO ENHANCE YOUR COOKING. Remember . . . a light hand at first!

	Appetizers	Salads	Vegetables	Eggs, Cheeses and Meats
BASIL	Tomato Juice Sea food	Green or Fruit Salads	Tomato Dishes, Peas, Beans, Eggplant	Omelets, Rabbits, Beef, Lamb, Sausage, Pork, Spaghetti
BAY LEAF . .	Tomato Juice Bouillon	Sea food Tomato Aspic	Tomatoes, Green Beans, Rice, Carrots	Beef, Lamb, Veal, Spareribs, Kid- neys, Liver, Chicken, Stews

DILL.....	Mayonnaise, Cream Cheese	Cole Slaw Potato Salad	Green Beans, Cabbage, Cauliflower	Cottage Cheese, Cream Cheese, Fish, Lamb Chops
MARJORAM	Bouillon	French Dressing	Peas, Carrots, Spinach	Soufflés, Baked or Creamed Fish, Roast Beef, Lamb, Veal
MINT.....	Iced Beverages	Fruit Salads Cabbage Salads	Carrots, Green Beans, Spinach, Peas	Cream Cheese, Lamb, Veal, Baked or Broiled Fish
OREGANO	Vegetable Juice Cheese Spreads	Salad Dressings	Potatoes, Onions, Tomatoes, Green Beans	Omelets, Pork, Veal, Lamb, Meat Loaf, Hamburgers, Shrimp
PARSLEY...	Garnish for Can- apés, Spreads	Salad Dressings	In or over all Vegetables, Rice	Poultry, Meats, all Egg Dishes, Stews, Fish, Cheeses
ROSEMARY	Fruit Cups Pickles	Fruit Compote	Cauliflower, Mushrooms, Cucumber, Peas, Spinach	Omelet, Deviled Eggs, Beef, Lamb, Veal, Stews, Pork
SAGE.....	Sharp Cheese Spreads		Eggplant, Lima Beans, Onions, Peas, Tomatoes	Cheeses: Cheddar, Cottage or Cream; Pork, Lamb
SAVORY...	Tomato Juice Tiny Biscuits	Bean Salads Tomato Salads	Beans, Peas, Cabbage, Sauerkraut, Rice	All Egg Dishes, Fish and Shellfish, All Meats, Poultry
THYME.....	Sea food Liver Pâté	Tomato Aspic Pickled Beets	Tomatoes, Green Beans, Beets, Mushrooms, Onions	Cottage Cheese, Cream Cheese, Eggs, Beef, Lamb, Pork, Stews

HOW TO USE SPICES

Use whole spices (such as nutmeg and pepper) when possible and grind them for everyday use. You'll get more flavor that way!

Measure carefully to enhance the flavor instead of smothering it.

Season to taste—your family's taste, that is! Experiment to find out what spices your family prefers and in what amounts.

Add spices at end of cooking, if food is cooked a long time; well in advance, if food is uncooked.

Buy in small quantities so spices may be used before they become stale. They contain volatile oils which give them flavor. When oil evaporates, the flavor is lost.

Store carefully in dark, cool, dry place. Keep away from heat.

Close jars or tins tightly to protect from moisture and loss of flavor.

Refrigerate chili powder, paprika and cayenne pepper to keep them fresh longer.

USE THESE SPICES TO ADD ZEST TO YOUR COOKING *Measure, then close container tightly!*

Appetizers and Soups	Vegetables and Fruits	Meats and Fish	Breads and Desserts
ALLSPICE... Spiced Nuts, Vegetable Soup	Tomatoes, Cabbage, Apples, Peaches	Pot Roasts, Spiced Beef, Sausage	Cakes, Cookies, Fruit Pies, Plum Pudding, Mincedmeat
CARAWAY Soft Cheese Spreads, Borscht, Goulash	Sauerkraut, Beets, Apples, Cabbage	Roast Pork, Stews, Liver, Fish Dishes	Breads (Rye), Cookies, Cakes, Pastry, Biscuits

CHILI POWDER	Cocktail Sauces, Pea Soup, Cheeses	Corn or Cornmeal, Rice, Cauliflower	All Mexican Dishes, Pot Roast, Stew	Dust on Corn or Potato Chips
CINNAMON	Grape Juice, Spiced Punch, Milk Drinks	Squash, Sweet Potato, Apples, Peaches	Ham Glaze, Pork Roast, Pot Roast	Breads, Cake, Cookies, Candy, Rolls, Doughnuts
CLOVES	Vegetable and Fruit Juices	Tomatoes, Beans, Apples, Cranberries	Ham, Pork, Beef, Stew, Sausage	Breads, Cake (Fruitcake), Gingerbread, Cookies
CURRY POWDER	Tomato Juice, Nuts, Pickles	Tomatoes, Carrots, Rice, Bananas, Apples	Beef, Pork, Veal, Lamb, Chicken	Biscuits, Breads
GINGER	Spiced Tea, Tomato Soup, Ginger ale	Sweet Potatoes, Pears, Apples, Figs	Steak, Pot Roast, Game, Chinese Food	Breads (Gingerbread), Cake, Cookies, Pies
*MACE AND NUTMEG	Punches, Eggnog, Tomato Soup	Carrots, Cauliflower, Sweet Potatoes	Steak, Meat Balls, Pot Roast, Sausage	Cake (Yellow or Pound), Cookies, Breads
MUSTARD .. (DRY)	Cheese Spreads, Meat Soups	Almost every Vege- table, Sauces	Ham, Pork, Veal, Beef, Chicken	Biscuits, Yeast Buns
PEPPER (RED, BLACK)	Cheese Spreads, All Soups	All Vegetables	All Poultry, Meat, Game, Fish	Pinwheels Made of Biscuit Dough with Meat Filling
SEEDS (CELERY, SESAME, POPPY)	Cheese Mixtures, Canapés, Cream Soups	Tomatoes, Cabbage, Corn, Peas, Turnips, Potatoes	Meat or Poultry Stuffing, Chicken, Fish, Pot Roasts	Sesame and Poppy: Sprinkle on Breads, Rolls, Cookies; Poppy: Cakes, Fillings

*Mace is the outer covering which protects the nutmeg kernel. Flavor is like nutmeg, but stronger.

COMMON FOOD EQUIVALENTS

	UNIT	APPROXIMATE MEASURE
Apples.....	1 lb.....	3 medium (3 cups sliced)
Bananas.....	1 lb.....	3 medium (2½ cups sliced)
Butter and Other Fats.....	1 lb.....	2 cups
Cheese, Cheddar.....	1 lb.....	4 cups grated
Cheese, Cottage.....	1 lb.....	2 cups
Cheese, White Cream.....	8-oz. pkg.....	6 tbsp.
Chocolate, Unsweetened.....	½-lb. pkg.....	16 tbsp. (1 cup)
Coconut, Shredded.....	½-lb. pkg.....	8 1-oz. squares
Coffee, Ground.....	1 lb.....	3 cups
Cream, Whipping.....	1 lb.....	80 tbsp.
Flour.....	1 pt.....	2 cups (4 cups whipped)
All-purpose.....	1 lb.....	4 cups (<i>sifted</i>)
Cake.....	1 lb.....	4½ cups (<i>sifted</i>)
Whole Wheat.....	1 lb.....	3½ cups
Rye.....	1 lb.....	4½ to 5 cups
Lemon, Medium.....		
Juice.....	1.....	2 to 3 tbsp.
Rind, lightly grated.....	1.....	1½ to 3 tsp.
Marshmallows.....	¼ lb.....	16
Orange, Medium.....		
Juice.....	1.....	½ to ¾ cup
Rind, lightly grated.....	1.....	1 to 2 tbsp.
Sugar.....		
Granulated.....	1 lb.....	2 cups
Brown.....	1 lb.....	2¼ cups (firmly packed)
Confectioners'.....	1 lb.....	3½ cups (<i>sifted</i>)

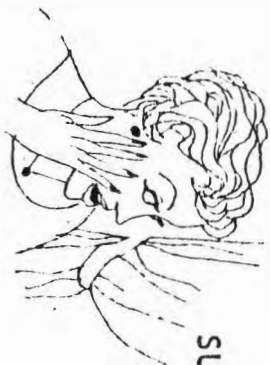
EQUIVALENT WEIGHTS AND MEASURES

Nuts and Fruits Most Commonly Used

NUTS IN SHELL		SHELLED NUTS
ALMONDS	1 lb. = 1 to 1 3/4 cups nutmeats	1 lb. = 3 1/2 cups nutmeats
PECANS	1 lb. = 2 1/4 cups nutmeats	1 lb. = 4 cups nutmeats
PEANUTS	1 lb. = 2 1/4 cups nutmeats	1 lb. = 3 cups nutmeats
WALNUTS	1 lb. = 1 3/8 cups nutmeats	1 lb. = 4 cups nutmeats

1 CUP WHOLE SHELLED NUTS	broken	=	cut-up	=	1 cup minus 1 tbsp.	1/4 CUP
						
	broken		cut-up		coarsely chopped	finely chopped

	WHOLE	PITTED	CUT-UP	FINELY CUT
DATES.....	1 lb. = 2 1/4 cups	2 cups	1 3/4 cups	1 1/2 cups
PRUNES.....	1 lb. = 2 1/4 cups	4 cups (cooked)	3 cups (cooked)	2 7/8 cups (cooked)
FIGS.....	1 lb. = 2 3/4 cups	—	2 3/4 cups	2 1/2 cups
RAISINS.....	15-oz. pkg. = 3 cups	—	2 3/4 cups	2 1/2 cups
CANDIED FRUIT.....	1/2 lb. = —	—	1 1/2 cups	—
CANDIED PEELS.....	1/2 lb. = —	—	1 1/2 cups	—



SUBSTITUTIONS FOR EMERGENCIES

*It's best to use ingredients
The recipe recommends;
But if you have to substitute,
This list solution lends.*

FOR

USE



1 tbsp. cornstarch (for thickening)	2 tbsp. flour (approximately)
1 whole egg	2 egg yolks plus 1 tbsp. water (in cookies, etc.)
1 whole egg	2 egg yolks (in custards and such mixtures)
1 cup fresh whole milk	$\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water
1 cup fresh whole milk	1 cup reconstituted nonfat dry milk plus 2 tbsp. butter
1 cup fresh whole milk	1 cup sour milk or buttermilk plus $\frac{1}{2}$ tsp. soda (decrease baking powder 2 tsp.)
1 cup sour milk or buttermilk	1 tbsp. lemon juice or vinegar plus enough fresh whole milk to make 1 cup
1 sq. unsweetened chocolate (1 oz.)	3 tbsp. cocoa plus 1 tbsp. fat
1 cup honey	$\frac{1}{4}$ cups sugar plus $\frac{1}{4}$ cup liquid
1 cup canned tomatoes	about $1\frac{1}{3}$ cups cut-up fresh tomatoes, simmered 10 min.

CUP EQUIVALENT BY OUNCE AND METRIC MEASURE

1 c. granulated sugar	= 8 oz. = 225g
1 c. powdered sugar	= 4 oz. = 115g
1 c. brown sugar (packed)	= 6 oz. = 175g
1 c. honey or molasses	= 12 oz. = 350g
1 c. butter or margarine	= 9 oz. = 225g
1 c. flour, sifted	= 4½ oz. = 130g
1 c. flour, unsifted	= 5½ oz. = 160g

OVEN TEMPERATURE CHARTS	
Slow	250° to 350° F.
Moderate	325° to 400° F.
Hot	400° to 450° F.
Very Hot	450° F. and above

CAN CONTENTS	
1 c.	8 oz.
1 ¾ c.	No. 300
2 c.	No. 1 tall
2 c.	No. 303
2½ c.	No. 2
3½ c.	No. 2½
4 c.	No. 3
13 c.	No. 10

CANDY AND FROSTING	
Thread	230° - 234° F
Soft ball	234° - 240° F
Firm ball	244° - 248° F
Hard ball	250° - 266° F
Soft Crack	270° - 290° F
Hard Crack	300° - 310° F
Caramelized	310° - 321° F

KITCHEN WEIGHTS AND MEASURES	
3 teaspoons	1 tablespoon
4 tablespoons	¼ cup
5 ½ tablespoons	½ cup
8 tablespoons	½ cup
10 ¼ tablespoons	¾ cup
12 tablespoons	¾ cup
16 tablespoons	1 cup
2 tablespoons	1 liquid ounce
1 cup	½ pint
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel

4 oz.	½ c.
8 oz.	1 c.
16 oz.	1 lb.
2 c. fat	1 lb.
2 c. granulated sugar	1 lb.
4 c. sifted flour	1 lb.
2 c. or 4 sticks butter	1 lb.
"A few grains"	less than 1/8 t.
"Speck"	less than 1/8 t.
"Pinch"	as much as can be taken between the tip of finger and thumb.

FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	$\frac{1}{2}$ pound	$\frac{3}{4}$ to 1 pound	1 $\frac{1}{2}$ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1 $\frac{1}{2}$ quarts	2 $\frac{1}{2}$ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1 $\frac{1}{2}$ to 2 quarts	2 $\frac{1}{2}$ to 4 quarts
Lettuce	1 $\frac{1}{2}$ heads	2 $\frac{1}{2}$ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6 $\frac{1}{2}$ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7 $\frac{1}{2}$ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4 $\frac{1}{2}$ quarts	2 $\frac{1}{2}$ gallons	4 $\frac{1}{2}$ gallons
Scalloped Potatoes	4 $\frac{1}{2}$ quarts or 1 12x20" pan	8 $\frac{1}{2}$ quarts	17 quarts
Spaghetti	1 $\frac{1}{2}$ gallons	2 $\frac{1}{2}$ gallons	5 gallons
Baked Beans	$\frac{3}{4}$ gallon	1 $\frac{1}{2}$ gallons	2 $\frac{1}{2}$ gallons
Jello Salad	$\frac{3}{4}$ gallon	1 $\frac{1}{2}$ gallons	2 $\frac{1}{2}$ gallons
Ice Cream:			
Brick	3 $\frac{3}{4}$ quarts	6 $\frac{3}{4}$ quarts	12 $\frac{3}{4}$ quarts
Bulk	2 $\frac{1}{2}$ quarts	4 $\frac{1}{2}$ quarts or 1 $\frac{1}{2}$ gallons	9 quarts or 2 $\frac{1}{2}$ gallons
Beverages:			
Coffee	$\frac{1}{2}$ pound and 1 $\frac{1}{2}$ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1 $\frac{1}{2}$ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1 $\frac{1}{2}$ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37 $\frac{1}{2}$ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1 $\frac{1}{2}$ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	$\frac{3}{4}$ pint	1 $\frac{1}{2}$ to 2 pints	3 pints

HANDY CHART OF KITCHEN MATH (Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

	<p style="text-align: center;">COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:</p> <p>4-cup baking dish: 9-inch pie plate 8x1 1/4-inch layer cake pan—C 7 3/8 x 3 5/8 x 2 1/2-inch loaf pan—A</p> <p>6-cup baking dish: 8 or 9x1 1/2-inch layer cake pan—C 10-inch pie plate 8 1/2 x 3 5/8 x 2 5/8 inch loaf pan—A</p> <p>8-cup baking dish: 8x8x2-inch square pan—O 11x7x1 1/2-inch baking pan 9x5x3-inch loaf pan—A</p> <p>10-cup baking dish: 9x9x2-inch square pan—O 11 1/2 x 7 1/2 x 1 1/2-inch baking pan 15x10x1-inch jelly-roll pan</p> <p>12-cup baking dish and over: 13 1/2 x 8 1/2 x 2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10 1/2 x 2 1/2-inch roasting pan 19 cups</p>
	<p style="text-align: center;">TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS</p> <p>Tube Pans: 7 1/2 x 3-Inch "Bundt" tube pan—K 6 cups 9x3 1/2-inch fancy tube or "Bundt" pan J or K 9 cups 9x3 1/2-inch angel cake pan—I 12 cups 10x3 1/2-Inch "Bundt" or "Crownburst" pan—K 12 cups 9x3 1/2-inch fancy tube mold—J 12 cups 10x4-inch fancy tube mold (Kugelhupf)—J 16 cups 10x4-Inch angel cake pan—I 18 cups</p> <p>Melon Mold: 7x5 1/2 x 4-inch mold—H 6 cups</p> <p>Spring-Form Pans: 8x3-inch pan—B 12 cups 9x3-inch pan—B 16 cups</p> <p>Ring Molds: 8 1/2 x 2 1/2-inch mold—E 4 1/2 cups 9 1/2 x 2 1/2-inch mold—E 8 cups</p> <p>Charlotte Mold: 6x4 1/2-inch mold—G 7 1/2 cups</p> <p>Brioche Pan: 9 1/2 x 3 1/2-inch pan—F 8 cups</p>

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus ¾ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft³)	cubic meters (m³)	0.03
cubic yards (yd³)	cubic meters (m³)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m³)	cubic feet (ft³)	35
cubic meters (m³)	cubic yards (yd³)	1.3

DEEP-FAT FRYING TEMPERATURES

WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn

golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens
2 cups liquid

Salt	
Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8	2 pt. (4 c.) = 1 qt.
teaspoon	4 qt. (liquid) = 1 gal.
3 tsp. = 1 Tbsp.	8 qt. (solid) = 1 peck
16 Tbsp. = 1 cup	4 pecks = 1 bushel
1 cup = ½ pt.	16 oz. = 1 lb.
2 cups = 1 pt.	

If you want to measure part-cups by the table-spoon, remember:

4 Tbsp. = ½ cup	10 2/3 Tbsp. = 2/3 cup
5 1/3 Tbsp. = 1/3 cup	12 Tbsp. = ¾ cup
8 Tbsp. = ¾ cup	14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1½ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

The secret of getting the most for your money when buying fresh produce is to buy those fruits and vegetables that are in season. The following buyer's timetable will tell you when different fruits and vegetables are the cheapest, freshest and taste the best. For instance, cherries are sweetest in June and July, plums and prunes peak in July, Brussels sprouts are best in November. Some foods, such as avocados, are good all year. Not so with blueberries, peaches or corn.

FRUITS & VEGETABLES

Apples (all types)

Apricots

Artichokes

Asparagus

Avocados

Bananas

Beans, Snap, all

Beets

Blueberries

Broccoli

Brussels sprouts

Cabbage

Cantaloupes

Carrots

Cauliflower

Celery

Cherries, Sweet

Corn, Sweet, all

Cranberries

Cucumbers

Eggplant

Escarole-Endive

Garlic

Grapefruit, all

Grapes, table

Honeydews

Lemons

Lettuce

Limes

Mangoes

Mushrooms

Nectarines

Okra

Onions, Dry, all

Oranges

Peaches

Pears

Peas

Peppers

Pineapples

Plums & Fresh Prunes

Pomegranates

Potatoes

Radishes

Rhubarb

Spinach

Squash

Strawberries, all

Sweet potatoes

Tangelos

Tangerines

Tomatoes, all

Turnips & Rutabagas

Watermelons

BEST BUYING MONTHS

Good all year (however, not at peak in July and August)

June, July

April, May

March, April, May

Good all year

Good all year

May, June, July, August

June, July, August

June, July, August

November, December, January, March

October through March

January through June

June, July, August

January, February, March, April

October, November

November, December

June, July

May, June, July, August

October, November

May, June, July

Good all year

Good all year

Good all year

January, February, March

August, September, October

June through October

June, July, August

Good all year (however, not at peak in December, January)

June, July, August, September

June, July, August

Good all year

June, July, August, September

June, July, August

Good all year

January, February, March, April

June, July, August

August, September, October

January through June

June, July

May, June

July, August, September

October

Good all year

March, April, May

March, April, May

March, April

Good all year

April, May, June

October, November, December

November, December

November, December

May, June, July

October through February

June, July

STAINS

Alcoholic Drinks: Fresh stain; soak 30 minutes or more in cool water. **Launder.** Old stain; use bleach suitable for fabric. **Launder.**

Blood and Meat Juices: Soak in cool water at least 30 minutes, work detergent into spot. Rinse, If stain remains, put few drops of ammonia on stain, repeat treatment with detergent. Use bleach if necessary. **Launder.**

Butter and Margarine: Rub detergent into stain, rinse and launder in warm suds. If stain remains after drying, sponge with cleaning fluid. **Launder.**

Candle Wax: Remove excess with dull knife. Place between 2 blotters and press with warm iron. If stain remains, sponge with cleaning fluid. **Launder.**

Candy and Sugar Syrups: Soak in clear, cool water or sponge stain. Work detergent into stain. Rinse and launder. If stain remains, use correct type of bleach. Rinse thoroughly.

Chewing Gum: Remove excess with dull knife. Sponge with cleaning fluid. **Launder.** If fabric will not waterspot, harden gum with ice before scraping with dull knife.

Chocolate or Cocoa: Sponge or soak in cool water, work detergent in. **Launder.** If stain remains, sponge with cleaning fluid. If spot is not removed, use bleach treatment. Rinse thoroughly.

Climate Spots: Combine 1 tablespoon each white vinegar, salt, water softener with 1 pint warm water. Dip up and down. Rinse well. **Launder.**

Coffee and Tea: If mixed with cream; sponge with cleaning fluid. Pour boiling water (if safe for fabric) over stain. **Launder.** If stain remains, use bleach. Rinse thoroughly. If beverage only; pour hot water over stain. Treat with detergent. If stain remains, dip in bleach. **Launder.**

Banana Stains: Combine 1 tablespoon each white vinegar, salt, chlorine bleach in 1 pint warm water, dip up and down, rinse thoroughly. If chlorine bleach leaves fabric yellow, use packaged color remover.

Egg: Remove excess with dull knife. Soak in cool water (hot water coagulates albumin, making stain difficult to remove.) Sponge with cleaning fluid, **launder.**

Fruit Juice: Fresh stain; rinse with cold water, work detergent in, rinse. If stain remains, treat with bleach. Old stain: pour boiling water through stain. If stain remains, treat with bleach, rinse thoroughly.

STAINS (Continued)

Grass Stain: Work detergent into stain, rinse. Or, if safe for dye, sponge with alcohol. Sponge with cleaning fluid. If stain remains, use a chlorine or sodium perborate bleach or hydrogen peroxide. Rinse thoroughly.

Ink: Water soluble; soak in warm water, treat with detergent. Launder. "Permanent" ink; sponge with cleaning fluid. If stain remains, use suitable bleach. If yellow stain remains, treat as a rust stain.

Rust: Sponge with oxalic acid solution. Launder. Alternate methods: No. 1, add 4 tablespoons cream of tartar to pint of water. Heat to just below boiling. Immerse in this solution until stain is removed. Rinse thoroughly. No. 2, place strain portion of fabric over pan of boiling water. Squeeze lemon juice directly on stain. Rinse thoroughly. Do not use a chlorine or chlorine type bleach.

APPLE VARIETIES AND THEIR USES

Variety	Availability	Range of uses	Notes
McIntosh 3°	Sept.-June	Snacks, salads, fruit cups, sauce and all culinary uses except baked whole	Limited distribution in Far West, South
Red Delicious 3°	Sept.-June	Snacks, salads and fruit cups	Most universally grown of all apple varieties
Golden Delicious 1°	Sept.-June	Snacks, salads, fruit cups, baking, sauce and all culinary uses	Most universally available variety
Rome Beauty 1°	Oct.-June	Snacks, salads, fruit cups, baking and all culinary uses	A fair, fresh eating apple, best for baked and cooked uses
Cortland 3°	Sept.-April	Snacks, salads, fruit cups, baking, sauce and all culinary uses	N.E. U.S., Canada and Midwest
Northern Spy 1°	Nov.-May	Snacks, salads, fruit cups, baking and all culinary uses	One of finest all purpose varieties grown. Used extensively in commercial processing.
Granny Smith 1°	All year	Tart, crisp, juicy; for snacks and all culinary purposes	Some grown in West—remainder are imported
Jonathan 3°	Sept.-April	Snacks, salads, fruit cups, sauce and all culinary uses	Well distributed except in N.E.
Winesap 2°	Nov.-July	Snacks, salads, baking whole and all culinary uses	Late season apple

*Varieties of apples that hold their shape when cooked or baked
1—excellent, 2—good, 3—fair, 4—poor

HOW TO BOIL WATER

Enough Water

1 Pot

(Note: a pot is somewhat similar to a cup in shape, but larger and usually made of some sort of metal. It frequently has a long handle as well.)

Put water in pot. (Pot must be large enough to hold all the water you wish to boil.) Light flame under pot. Cook until bubbles appear. Keep your eyes closed during the latter part of this process, as a watched pot never boils.

When using a kettle, follow same directions. When the water boils, the kettle will whistle. It will be hot, so do not slap its face.

REDUCE RECIPES

To make half a recipe:

Use exactly *one-half the amount of each ingredient*. (See Equivalents, p. 13, and How to Measure, pp. 6-7, for help in dividing or multiplying ingredients.)

If the divided recipe calls for less than 1 egg, beat up a whole egg. Measure with a tablespoon. Divide. (Use egg that is left in scrambled eggs, sauces, etc.)

Baking pans used for half recipes of cakes, pies, etc. should measure about half the area of those for the whole recipe. Approximate baking time and oven temperature the same.

INCREASE RECIPES

To double a recipe:

Use exactly *twice the amount of each ingredient*. Add extra minute of beating for cakes.

If the increased recipe calls for uneven amounts of ingredients, it is a help to remember that

$\frac{2}{3}$ cup = $\frac{1}{2}$ cup plus $2\frac{2}{3}$ tbsp.

$\frac{5}{8}$ cup = $\frac{1}{2}$ cup plus 2 tbsp.

$\frac{7}{8}$ cup = $\frac{3}{4}$ cup plus 2 tbsp.

Use twice as many pans of the same size indicated for the original recipe or a pan double in area . . . so that the batter will be the same depth in the pan and same baking time and temperature may be maintained.



BON APPETIT!

