

THE NORTH BUFFALO COOK BOOK

BY THE
GOLDEN RULE CLASS



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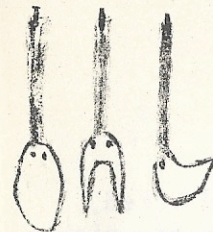
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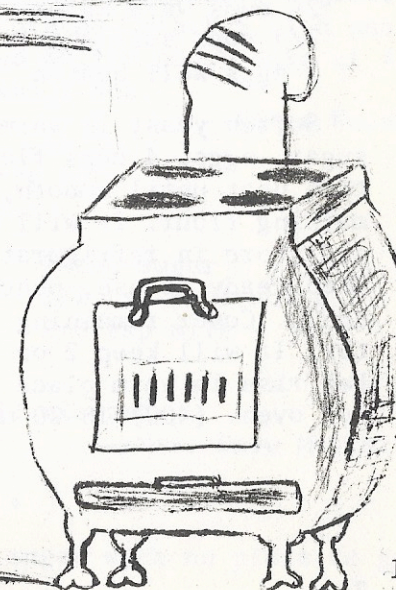
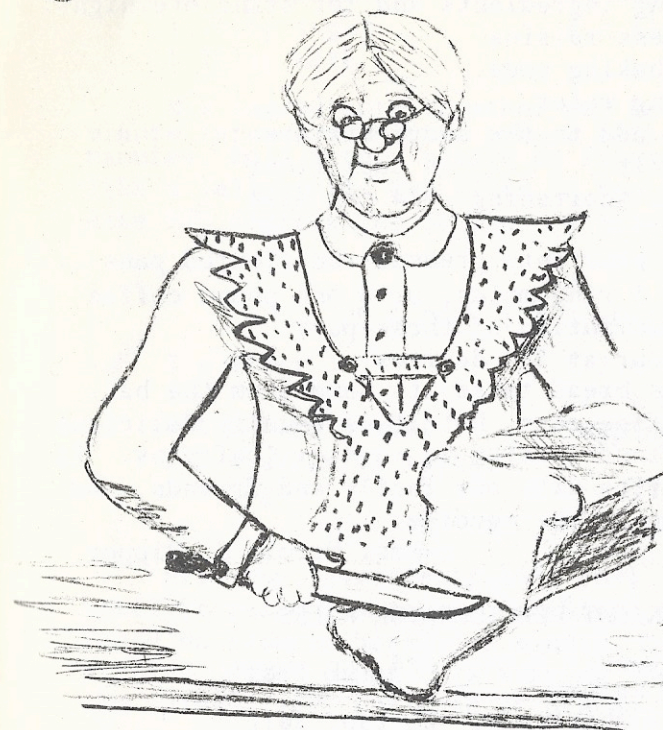
ABBREVIATIONS

c = cup
oz. = ounce
pt. = pint

qt. = quart
t = teaspoon
T = Tablespoon



Bread & Rolls



HOBO BREAD

The evening before this bread is to be baked, mix the following ingredients and let stand overnight:

- 2 cups seedless raisins
- 4 teaspoons baking soda
- 2 cups boiling water

In the morning, add to the above mixture:

- ½ teaspoon salt 4 cups flour
- 4 Tablespoons shortening ¾ cup milk
- 2 cups sugar

Mix well and pour into greased and floured pans .. 3 loaf pans, or 3 ring molds, or 3 one pound coffee cans, or any combination of these pans.

Bake for 1 hour at 350 degrees.

No doubt this bread takes its name from the baking of it in coffee cans, but it is equally delicious in the more refined version in regular loaf pans. It is a great favorite with our family and friends, and often I even double the recipe.

--Mrs. Harold J. Ripper

OVERNIGHT REFRIGERATOR ROLLS

- 2 pkgs. dry yeast ¾ cup sugar
- 2½ cups warm water 8-8½ cups flour
- ¾ cups soft shortening 2½ tsp. salt
- 2 eggs well beaten

Soften yeast in warm water. Add shortening, sugar, eggs, 4 cups flour and add salt. Stir and then beat until smooth, about 1 minute. Stir in remaining flour. It will be a soft dough. Cover tightly and store in refrigerator over night or until needed. When ready to use, punch down and pinch off 1/3 of dough. Cover remaining dough and store in refrigerator. It will keep 2 or 3 days. Shape into baking pan. Let rise in warm place till double in bulk. Bake in hot oven. (400) 15-20 minutes. Makes 12 pan rolls.

--Elsie Johnson

FRENCH BREAD

- 1 pkg active dry yeast 1 Tblsp shortening
- 1½ c warm water 1½ tsp salt
- 1 Tblsp sugar 4 c flour
- 1 Tblsp milk

Mix ingredients together and beat 5 times at 10 minute intervals. Divide into 2 balls and let rise 10 minutes. Roll into a square on floured surface and roll like a jelly roll. Cut slits in top. Let rise 1½ hours. Bake 375 degrees for 30 mins. 2 loaves.

--Mary M. Sprowls

UP & DOWN TEA BISCUITS

- 2 c flour 1/2 c shortening
- 1/2 t salt 2/3 c milk
- 4 t baking powder Topping: 1/4 c sugar
- 1/2 t cream of tartar 1/4 c melted butter
- 3 T sugar 1 T cinnamon

Sift dry ingredients into bowl. Cut in shortening until it resembles course crumbles. Add milk. Turn and knead on floured board 1/2 minute. Roll to 1/4" thick on floured, waxed paper. Mix topping ingredients together and spread over. Cut into 2" pieces. Stack 5 high and place on end into well-greased muffin pans. Bake at 425 degrees for about 12 min. Makes 1 doz.

--Marie Welsh

BISCUITS

- 2 c flour 2 tsp sugar
- 1/2 tsp salt 1/2 tsp shortening
- 4 tsp baking powder 2/3 tsp milk
- 1/2 tsp cream of tartar

Bake 450 degrees 10 to 12 minutes.

--Mrs. Dave Mosier

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Despair might be defined as anger with no place to go.

QUICK COFFEE CAKE

1 loaf unsliced bread	1/2 c firmly packed
Melted butter	brown sugar
3/4 c flour	Cinnamon
1/4 t salt	

Remove crusts from bread; cut loaf in 1/2 length-wise. Brush tops and sides with butter. Combine flour, sugar, 1/4 t cinnamon and salt. Add 1/3 c butter; mix until crumbly. Sprinkle crumbs on bread slices. Sprinkle generously with cinnamon. Bake in hot oven at 400 degrees for 15 minutes. Serve hot.

--Blanche Smith

NEW ENGLAND DOUGHNUTS

1 T fat	1 c sugar
1 egg well beaten	3 t baking powder
1 c milk	1/2 t salt
2 c flour	1/2 t nutmeg

Cream fat and sugar. Add beaten egg, milk, salt, nutmeg. Sift flour, measure, and sift with baking powder. Mix thoroughly. Add sufficient flour to make a soft roll dough. Chill dough. Turn into lightly floured board. Roll in sheets 1/2 inch thick. Cut with floured cutter. Fry in deep fat (365F) until brown. Drain on absorbent paper. Leave plain or shake in sugar or sugar and cinnamon.

--Dorothy Anderson

CORN BREAD

1 c flour	2-1/2 c cooked or canned
1 T sugar	whole kernel corn
1-1/2 t salt	1/2 c grated American
2 t baking powder	cheese
1 egg	1/4 c salad oil

Sift together flour, sugar, salt and baking powder. Beat egg; add corn and cheese. Add shortening or salad oil. Combine with dry ingredients. Pour into greased pan 8" x 8" x 2"; bake in hot oven (400F) for 35 mins. Serve hot.

--Ruth Copeland

ROLLS

Heat 1 c milk with 1/2 c of sugar, 1/2 c vegetable shortening and 2 c water. Cool til lukewarm. Add 1 beaten egg, 1 pkg. dry yeast (3 envelope pkg) 3 level t of salt. Flour to thicken. Let rise until double in bulk. Punch down and let rise again. Then make out in rolls. Let rise and bake at 400 degrees.

--Helen Patterson

BANANA NUT BREAD

2-1/2 c sugar
1 c shortening
Cream together and add
3 eggs
1-1/2 c mashed bananas. Blend.
Sift dry ingredients:
3 c flour
1-1/2 t soda
1-1/2 t baking powder
Add alternately with:
1-1/4 c buttermilk or sour milk
1 t vanilla
1 c nuts chopped

Bake at 350 degrees for 1 hour. Makes 3 loaves.

--Naomi Huffman

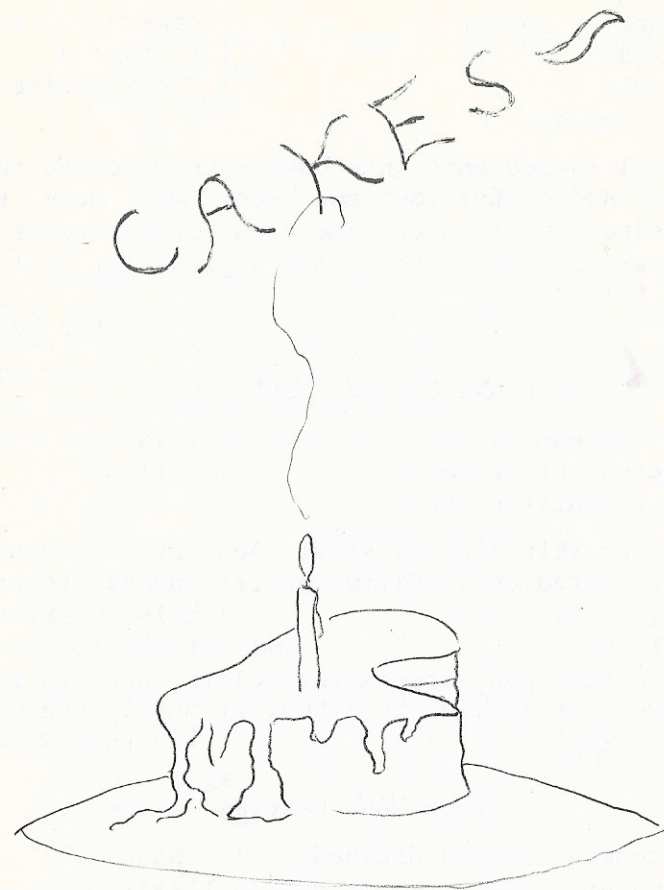
WHITE BREAD

2 c warm water	1/2 c shortening
2 c warm milk	2 T salt
1/2 c sugar	Flour

4 pkg dry yeast in 1 cup warm water, 1 t sugar, add to first five ingredients, stir add flour. Will take 12 to 14 c flour. Knead till pliable make into ball. Grease ball and container, let rise till double. Punch down, let rise again, divide into 4 portions, make into 4 loaves. Pans 9x5x3. Let rise till well rounded and above top of pans. Bake a rich brown. 400 degrees, 35 to 40 minutes.

--Margaret Haney

NOTES



COMPLIMENTS
OF THE
MEN IN THE CLASS

MOCHA CHOCOLATE CAKE

2 c sifted all-purpose flour	1 c milk
2 c sugar	$\frac{1}{2}$ c salad oil
1 t baking powder	2 eggs unbeaten
2 t soda	1 t vanilla
$\frac{1}{2}$ t salt	1 c hot coffee
$\frac{2}{3}$ c cocoa	

Put all ingredients into bowl except coffee and mix well. Add coffee last and beat 1 min. more. Pour into greased and floured cake pans--2--9" layers or oblong cake pan and bake at 350 degrees for 35 to 40 min. or till done.

--Marie Welsh

GOLD AND SILVER ANGEL FOOD

$1\frac{1}{4}$ c egg whites	$\frac{1}{4}$ t salt
1 t cream of tartar	1 c flour
$1\frac{1}{2}$ c granulated sugar	

Beat egg whites until stiff. Add sugar gradually and then dry ingredients. Divide batter and add to one part
4 egg yolks 1 t lemon extract
2 T flour add 1 t vanilla to 1st pt

Put in tube pan alternating colors. Bake in moderate oven for 45 min. to 1 hour or until done when tested. 325°

--Esther Gamble

POOR MAN'S CAKE

1 c cooked raisins drained	1 t soda
1 c water	$\frac{1}{2}$ t salt
1 c sugar	2 t cinnamon
$\frac{1}{2}$ c crisco or oleo	1 egg
2 c flour	

Pour on greased cookie sheet. Bake 20 min at 350 degrees.

--Mrs. Dave Mosier

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Clothes really don't make a man, but a good suit has made many a lawyer.

CLARA'S CAKE

2 c granulated sugar	
$\frac{1}{2}$ c Crisco	
3 c flour	
1 c canned milk (1 small can add water) to make	1 cup
1 c margarine	
5 large eggs	
1 t salt	
2 T vanilla Butter-nut Flavoring	
1 pt maraschino cherries--well cut	
1 cup chopped walnuts	

Cream shortening, sugar and salt. Add eggs, one at a time, beating well after each. Add flour and milk alternately, ending with flour. Fold in flavoring by hand. Alternate batter, nuts, cherries. Until all used. Pour in greased tube pan. Put in cold oven, turn on oven, 325 degrees. Bake 2 hours.

--Ruth Walker

JEWISH CAKE

$\frac{1}{2}$ c dark raisins packed
$1\frac{1}{2}$ c water
$1\frac{1}{2}$ t baking soda

Bring to boil. Let stand till cold.
In a bowl, mix with spoon the following:

3 whole eggs
2 c white sugar
dash salt
1 t vanilla

Add 1 c chopped nuts, mix. Add raisin mixture, mix. Add 3 c flour and $1\frac{1}{2}$ t baking powder that's been sifted. Mix alternately with 1 cup Crisco oil. Stir all this with a wooden spoon--good. Blend in 1 large jar maraschino cherries that have been cut in half and well drained. Bake in greased and lined tube pan for 1 hour and 15 minutes at 350 degrees.

--Marion McVehil

APPLE CAKE

2½ c sugar	1 t cinnamon
1 c cooking oil	1 t vanilla
2 eggs	3 large fresh apples
3 c flour	grated
1 t soda	1 c nuts
¼ t salt	1 c white raisins

Combine all ingredients, pour in angel food cake pan. Bake 1 3/4 hours at 300 degrees. Batter will be stiff.

Carmel Icing:

½ c brown sugar
¼ c butter
2 T milk

Cook until sugar dissolves. Mix in enough powdered sugar to dribble over cake.

--Linda Miller

TEXAS SHEET CAKE

2 sticks margarine	4 T Cocoa
1 c water	

Combine in a saucepan and melt over low fire. Let cool and put in a large mixing bowl. Add 2 c flour, 2 c sugar, ½ t salt. Mix by hand. Add ½ pint of sour cream, 2 beaten eggs, 1 t soda. Pour onto ungreased cookie sheet with ½ to 1 inch sides. Bake 20 to 25 minutes at 375 degrees. Make icing while cake is baking as it must be put on while cake is still warm.

Icing:

1 stick margarine	4 T cocoa
6 T milk	

Melt margarine, add milk then cocoa. Mix and stir until completely melted and blended. Let cool to touch. Add 1 box powdered sugar and 1 t vanilla. Put on while cake is still warm. The icing will go through the cake. Very moist and rich.

--Joann Corby

OATMEAL CAKE

Pour 1¼ c boiling water to 1 c quick oats. Let stand while mixing other ingredients:

½ c shortening	2 eggs
1 c brown sugar	1 t soda
1 c white sugar	½ t salt
1½ c flour	1 t vanilla
	1 t cinnamon

Bake 35 minutes at 350 degrees in 9x13x2" pan. When cake is baked, put topping on immediately.

TOPPING

2/3 c brown sugar	1 cup coconut
2 T melted oleo	1 c chopped nuts
1/4 c cream or milk	1 t vanilla

--Marion McVehil

DEVILS FOOD CAKE

3/4 c shortening	2-1/3 c flour
2 c sugar	3-1/2 t baking powder
4 eggs	1/2 t salt
4 sq. unsweetened choc.	1 c milk
	1 t vanilla

Cream together shortening and sugar. Add eggs, 1 at a time, beating after each. Melt chocolate over hot water; add. Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture. Add vanilla. Pour into 2 greased 9" layer pans. Bake in moderate oven 350 degrees for 30 minutes. Cool 5.

--Ruth Copeland

There was an Old Person whose habits
Induced him to feed upon rabbits;
When he'd eaten eighteen

He turned perfectly green,

Upon which he relinquished those habits.

--Edward Lear

PINEAPPLE-FILLED COFFEE CAKE

1 (9 oz) can crushed pineapple well drained
 1-1/4 c sifted all-purpose flour
 1/4 t salt 1/2 c sugar
 1-1/2 t baking powder 1 t vanilla
 2 T vegetable shortening 1 whole egg
 3 T soft margarine 1/2 c pineapple syrup

Drain pineapple completely by pressing on pineapple with spoon. Reserve 1/2 c of liquid. Sift flour, measure: resift with salt, and baking powder. Cream shortening and margarine together, gradually adding sugar and beat until fluffy. Add vanilla and egg and beat thoroughly. Add dry ingredients and pineapple syrup alternately to creamed mixture beginning and ending with flour mixture. Spread half of this batter into a greased and flour-dusted covenware utility dish 6x10x1-3/4". Crumb the pineapple over the batter. Sprinkle with TOPPING: 1/3 c light brown sugar (packed in cup), 1/4 c coconut, 3 T margarine (melted). Combine sugar and coconut with fingers: sprinkle over batter and drizzle with melted margarine. Bake in preheated oven 350 degrees about 35 mins. or until pick comes out clean when inserted in center. This recipe doubled makes a 13x9" cake.

--Winnie Knox

CHEESE CAKE

DISSOLVE--1 pkg dry yeast in 1/4 c warm water. SCALD--3/4 c milk. ADD--1/2 c oleo, 1/2 c crisco, 1-1/2 t salt, 2 T sugar. COOL. BEAT--2 eggs lightly and add to yeast and milk mixture. ADD--4 c flour. KNEAD in bowl. Cover, and refrigerate overnight. ROLL dough rather thin. LINE--9x13x2" pan. BAKE at 350 degrees for 20 mins. or light brown. CREAM together--2 lg. cream cheese, 1 c sugar, 1 c sour cream. ADD--2 t vanilla, 4 eggs, 1 lg. crushed pineapple (drained). EXTRA dough may be used for tarts filled with pie filling and made in cup cake pans.

--Mrs. Joe Kovalcik

ORANGE JELLO CAKE

1 white cake mix
 1 small orange jello
 3/4 c water
 1/2 c oil
 4 eggs

Mix all together and bake at 350 degrees for 30 minutes. Top with powder sugar glaze while still warm.

--Teresa Lindley

CHERRY JELLO CAKE

Jello Mixture:

1-1/4 c boiling water
 1 large box of cherry jello
 1-1/2 c cherry pop
 1 box yellow cake mix

Bake as directed. While cake is still warm, make holes on top of cake with a fork. Pour jello mixture over it. Mix and cool.

Icing:

1 box vanilla instant pudding 1-1/2 c milk
 1 envelope dream whip

Pour in bowl and beat till thick.

--Blanche Minnies

MAPLE SPICE CAKE

1 egg 1-1/2 c flour
 1/2 c sour milk 1/2 t baking soda
 1/4 c maple syrup 3/4 t cinnamon
 1/4 c melted shortening 1/4 t cloves
 1/2 c sugar 1/2 t salt
 1/2 c chopped walnuts

Beat egg; add milk, maple syrup and shortening. Sift together sugar, flour, soda, cinnamon, cloves and salt; add first mixture. Mix well. Pour into greased pan 11x8" x1"; sprinkle with nuts. Bake in moderate oven 325 degrees for 35 minutes. Cool 5 min., cut in squares.

--Blanche Smith

POPPY SEED CAKE

Mix well in large bowl the following:

3 c flour	1/2 t salt
2 c sugar	1-1/2 t baking soda
1-1/2 c salad oil	1 t baking powder
4 eggs one at a time	1--14 oz. can milk
1 t vanilla	

Add:

1 jar Bakers poppy seed filling
1 c chopped nuts

Beat well for 2 min. Bake 350 degrees for 1 hour 10 min. Test with toothpick. Bake in 10" angel food tube pan. Cool 10 min before removing from pan.

--Glenna Work

FUDGE NUT BARS

1 cup butter	2-1/2 c sifted flour
2 c light brown sugar	1 t soda
2 eggs	1 t salt
2 t vanilla	3 c quick rolled oats uncooked

Filling:

1 (12 oz) pkg semisweet Choc bits
1 c Eagle Brand milk
2 T butter or margarine
1/2 t salt
1 c chopped nuts
2 t vanilla

Cream together butter and sugar. Mix in eggs and vanilla. Sift together flour, soda, salt. Stir in oats. Add dry ingredients to creamed mixture. In saucepan over boiling water, mix choc. chips, milk, butter and salt. Spread 2/3 of oatmeal mixture in greased jelly roll pan 15 1/2"x10 1/2"x1". Cover with choc. mixture. Dot with remainder of oatmeal mixture. Bake at 350 degrees for 25-30 mins. until lightly browned. Makes 60 (2x1") bars.

--Myra Patterson

PINEAPPLE COCONUT UPSIDE DOWN CAKE

Spread oleo generously over bottom and side of oblong cake pan. Pat on brown sugar until it is well covered on greased surface. Sprinkle coconut generously over bottom of pan. Lay half slices of canned pineapple on coconut surface.

Prepare box of lemon cake mix (any brand) as directed. Pour over pineapple surfaces and bake as directed on box of cake mixture. Be sure to place cake well above bottom of oven. Turn out on cooling rack. Serve with cream topping if desired.

--Marie White

CREAM FILLING

1/3 c sugar	1 c milk
3 T flour	1 egg
dash of salt	1 t vanilla

Mix sugar, flour and salt. Scald milk; add. Cook over hot water, stirring constantly, 15 minutes. Beat egg; pour hot mixture over egg. Cook over hot water 3 min. Cool; add vanilla extract. Makes enough to fill two 9" cake layers.

--Ruth Copeland

MOCK WHIPPED CREAM

Mix together 1 cup cold milk with 1/4 cup flour. Cook until thick, stirring constantly. Set aside to cool. Meanwhile, cream together 1/2 cup butter or oleomargarine with 1/2 c white vegetable shortening, such as Crisco. Gradually add 1 cup sugar (either granulated or powdered) and beat at medium speed for 4 mins. Add the cooled flour-milk mixture. Beat 4 mins. longer. Add a pinch of salt and 1 t vanilla or other desired flavoring. Vegetable coloring may be added also.

This mock whipped cream is useful for icing or filling cakes, cream puffs, or anywhere that whipped cream would be used. It does not "droop" or run. It may be frozen, also, and is very good in place of jelly in a "jelly roll" cake.

--Mrs. Harold J. Ripper

WHIPPED ICING

Beat together:
1 c milk 1 pkg. instant vanilla pudding

Beat together:
1 c crisco 1 t vanilla 1 c powdered sugar

Whip both together until smooth and very fluffy. Can be kept in refrigerator. Does not harden.

--Ricky Kovalcik

BAKERS ICING

3 T butter or oleo 1/2 c vegetable shortening
3 T all-Purpose Flour 1/2 c granulated sugar
1 c milk 2 t vanilla

In a small saucepan, blend melted butter and flour, heat and stir till all butter is melted and flour is blended in. Remove from fire and slowly stir in milk until smooth. Bring to a boil, stirring constantly. COOL. In medium bowl, use mixer to cream shortening, add sugar and beat until very light and fluffy. Beat in vanilla and then the cooled white sauce. Beat until smooth. Makes 12 servings or enough for a large cake.

--Winnie Knox

WHITE FUDGE

2 c white sugar 2 T Butter
1/2 c dairy sour cream 1/4 t salt
1/3 c white corn syrup 1 t vanilla

Combine sugar, sour cream, corn syrup, butter and salt in pan and bring to boil until a soft ball forms. Remove from heat and let set for 15 mins. Add vanilla, 1/2 c candied cherries, 1/2 c nuts and 1/3 c coconut. Beat hard until it loses its gloss. Pour into buttered 8 inch square pan.

--Ricky Kovalcik

Dressings



FRENCH DRESSING

1 can tomato soup (do not dilute)
 1-1/2 c wesson oil
 1/2 c vinegar
 3/4 c sugar
 1 T Worcestershire Sauce
 1 T prepared mustard
 1 t salt and pepper and paprika to taste

Put all this together and beat and beat and beat--the more you beat, the better it is. Makes about 1-1/2 pints. Keeps forever in the frig.

--Jane Johnson

BOILED BACON DRESSING

4 slices of bacon	1 beaten egg
1/2 c sugar	1/4 c vinegar
1/2 t salt	1 c cream
1 T cornstarch	

Fry bacon slowly--In a saucepan put 1/2 c sugar with salt and cornstarch. Mix thoroughly. Add beaten egg and vinegar, mixing well again. Lastly add cream, bacon and fat. Cook to desired thickness.

This is the hot dressing we pour over dandelion greens, endive or lettuce. Slice hard cooked eggs over the top.

--Marie Berkley

DIET DRESSING

1/2 c salad oil	1/4 c ketchup
1/4 c lemon juice	1 t dry mustard
1/4 c water	1/4 t Paprika
1/2 t salt	1/2 t Worcestershire Sauce

Combine salad oil, lemon juice, water, salt, ketchup, mustard, paprika and Worcestershire Sauce. Beat with rotary beater until well mixed. Chill in tightly covered jar. Mix well before serving.

--Blanche V. Smith

KETCHUP

1/2 bushel ripe tomatoes

Wash and cook, press thru colinder. Put in bag, hang up to drain 12 to 24 hours. Put drained pulp in kettle to cook. Place in small bag, 2 sliced onions diced fine, 2 T pickling spice. Add 1 pint vinegar, 2-1/2 c sugar, 3 level t salt. Boil 10 mins. Seal.

--Mary Carson

HOMEMADE CATSUP

Boil for 15 minutes:

8 lbs. tomatoes
 1 onion-whole

Add at the last when tomatoes are cooked down:

1 c sugar	1-1/2 t cloves
4 t salt	1-1/2 stick cinnamon
1 c white vinegar	1 t celery seed

Make a spice bag and put in with the vinegar for 10 minutes. Cook tomatoes down about half then add sugar and vinegar mixture.

--Lois Dillie

MAYONNAISE

1 egg	Few grains paprika
1 t salt	Few grains cayenne
1 t sugar	2 T vinegar
3/4 t dry mustard	1-1/2 c salad oil
Few grains pepper	2 T lemon juice

Combine egg, salt, sugar, mustard, pepper, paprika and cayenne. Add 1 T vinegar. Add 1/2 c salad oil, 1 T at a time, beating constantly with rotary beater. Slowly add remaining oil, alternately with remaining vinegar and lemon juice, beating constantly until thick.

--Blanche Smith

POTATO SALAD DRESSING

1 c vinegar	1 t dry mustard
1 c water	1 T flour
1 c sugar	1 T butter
3 eggs	1/2 t salt

Beat eggs, add sugar, flour, salt and mustard. Beat until smooth. Add vinegar and water. Cook four minutes.

--Elsie Johnson

SNAPPY SALAD DRESSING

1 t dry mustard	Few grains cayenne
1/2 t salt	2 egg yolks
2 t flour	1/3 c vinegar
3 T sugar	1/2 c whipping cream

Mix mustard, salt, flour, sugar and cayenne. Beat egg yolks; add. Slowly add vinegar; cook over boiling water, stirring constantly, until thick; cool. Whip cream stiff; fold in.

--Ruth Copeland

FRUIT SALAD DRESSING

1 pkg (3 oz) cream cheese	1 T mayonnaise or
3 T cream	salad dressing
Few grains salt	2 T orange juice
1/2 t grated orange rind	

Mash cheese; add cream. Beat until fluffy. Add mayonnaise, salt, orange juice and rind.

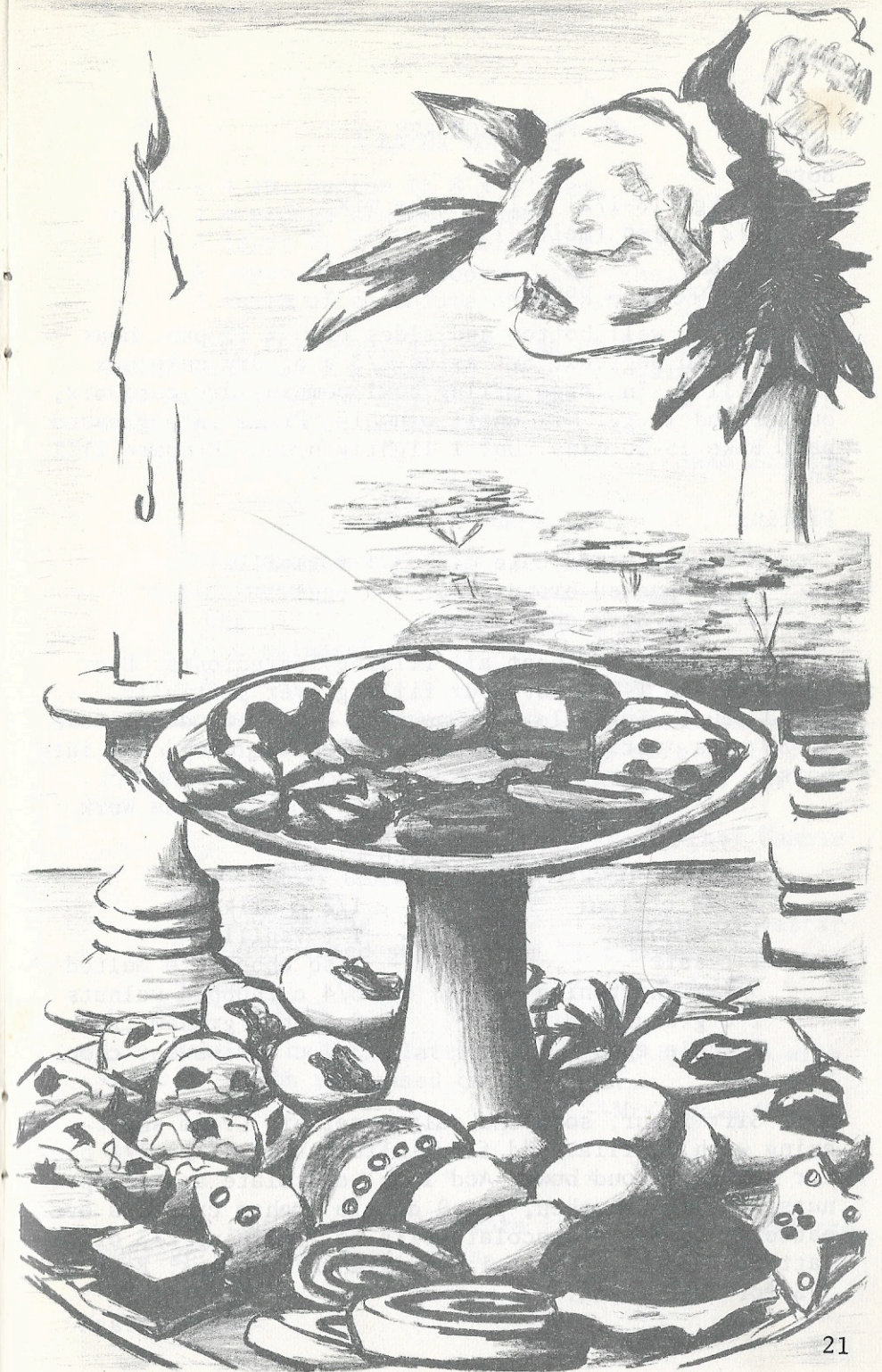
--Blanche Smith

MARASCHINO DRESSING

1/4 c whipping cream	2 t sugar
1/2 c mayonnaise or	1/4 c chopped mar-
salad dressing	aschino cherries

Whip cream stiff; fold into mayonnaise or salad dressing with sugar. Add cherries.

--JoAnn Nelan



PECAN SQUARES

Bottom:

1 pkg (18-1/2) yellow cake mix
1/2 c oleo (melted)
1 egg
1 c chopped pecans

Grease well bottom and sides of 9 x 13 pan. Heat oven to 350 degrees. Set aside 2/3 c of dry cake mix for filling. In large mixing bowl combine dry cake mix, butter and 1 egg. Mix until crumbly. Press into greased pan. Bake 15-20 mins. Until lightly brown. Prepare filling.

Filling:

2/3 c reserved cake mix 1 t vanilla
1/2 c packed brown sugar 3 eggs
1-1/2 c dark corn syrup

In large bowl beat all filling ingredients. Beat medium speed 1-2 mins. Pour filling over partially baked crust. Sprinkle with pecans. Return to oven. Bake 30-35 mins. until filling is set. Remove. Cool. Cut into bars.

--Glenna Work

DELICIOUS CRACKER BARS

1-1/4 c flour	1/3 c milk
1/4 t soda	1 t vanilla
1 t salt	1 sq chocolate melted
3/4 c shortening	3/4 c chopped walnuts
1 c granulated sugar	9 double graham crackers
2 whole eggs	3/4 c semi-sweet choc. bits

Sift flour, soda and salt together. Cream shortening with vanilla. Add flour alternately. Take 1/3 batter put in second bowl. Add 1 sq. chocolate and chopped nuts. Put in pan then, put 9 double graham crackers over batter. Add 3/4 c chocolate bits to remaining 2/3 of batter. Drop by spoonful over graham crackers. Bake at 375 for 20-25 mins.

--Janet Brach

7-LAYER COOKIES

Melt: 1/4 lb. butter in 8 x 8" pan.

Add: 1 c graham cracker crumbs
A layer of 1 can angel flake coconut
A layer of butterscotch bits (small pkg.)
A layer of chocolate chips (small pkg.)

Over this pour a 6 oz. can of Borden's Condensed milk. Then add 1 c chopped pecans or walnuts. Bake at 350 degrees for 30 mins, or until milk is no longer white on top. Cut in squares.

--Jane Johnson

GINGER SNAPS

3/4 c shortening	1/4 t salt
1 c sugar	2 t soda
1 egg	1 t cloves
1/4 c molasses	1 t ginger
2 c flour	1 t cinnamon

Cream sugar and shortening. Add molasses and egg. Add dry ingredients. Mixture will be soft. Roll in balls and then in sugar. Bake at 350 degrees for 12 to 15 minutes.

--Esther Gamble

GREAT GRANDMAS SUGAR COOKIES

1 c shortening	1 t cream of tartar
2 c granulated sugar	1 t soda
2 eggs	2-1/2 c flour
1 t vanilla	

Make in balls, flatten with fork. Sprinkle with sugar. Bake on ungreased cookie sheet.

--Mrs. Dave Mosier

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You could do so much more if more people had the courage of your convictions.

MERRY CHRISTMAS CUT-UPS

2-1/4 c all-purpose flour
1-1/2 t soda
1/2 t salt

Sift together and set aside. Beat 2 eggs, 1-1/2 c granulated sugar until fluffy. Add 1 can (1 lb. 1 oz.) fruit cocktail, 1 t vanilla. Add dry ingredients and blend. Spread on a cookie pan that has been greased and floured and spread 1-1/3 c flaked coconut (3-1/2 oz. can) and 1/2 c chopped walnuts on top of batter. Bake at 350 degrees 25 or 30 min. or until toasty brown. Cook 3/4 c sugar, 1/2 c butter or margarine, 1/4 c evaporated milk for 2 mins. Add 1/2 t vanilla, 1/3 c chopped walnuts and drizzle over top of baked cake while still hot. Cut into bars while still warm.

--Naomi Huffman

ORANGE DROP COOKIES

3/4 c shortening	1 c sour or buttermilk
1/4 c butter or margarine	3-1/2 c sifted all-purpose flour
1-1/2 c brown sugar	2 t baking powder
2 beaten eggs	1 t soda
2 T grated orange peel	1/4 t salt
1/4 c orange juice	1 c chopped nuts
1 t vanilla	

Thoroughly cream together shortening, butter, and brown sugar. Beat in eggs, orange peel, orange juice, vanilla, and buttermilk. Sift together dry ingredients, add to creamed mixture. Add nuts. Drop from teaspoon onto greased cookie sheet. Bake at 350 degrees for 15 minutes. Makes 6 dozen.

--Mildred Richmond

* * * * *

Maybe it wasn't planned that way, but American ends in "I can."

SNOWBALL COOKIES

1 c butter	2 c flour
4 T sugar	2 c nuts
2 t vanilla	

Cream butter, adding sugar gradually. Add vanilla, flour and nuts. Roll into balls. Bake on ungreased cookie sheet at 300 degrees for 30 to 35 minutes.

--Kay McVehil

MOLASSES COOKIES

3 c flour	1 level T ginger
1 T soda	1 t salt
1 c white sugar	1 t cinnamon

Stir once or twice to mix spice. Work in 1 c shortening or lard. Add 1 c sour milk, 1 t vinegar and 2 c of molasses. Mix with enough more flour to make soft dough, make into balls, press down with wet cloth covered glass. Bake at 375 degrees for 10 to 15 mins.

--Margaret Haney

TEA BALLS

Mix together:

1 c soft butter
1/2 c confectioners sugar
1 t vanilla

Sift together and stir in:

2-1/4 c flour
1/4 t salt

Mix in 3/4 c finely chopped English walnuts.

Chill dough.

Roll in small balls, place on ungreased baking sheet. Bake at 375 degrees. Bake until they start to turn golden, about 10 or 12 mins. While warm roll in confectioners sugar. When cool, roll again.

--Elizabeth Carlisle

* * * * *

When money grows on trees, usually there's been some grafting going on.

SMACKERS

2-1/2 c flour	1/2 c soft margarine
1/4 t cloves	1/4 c veg. shortening
1 t cinnamon	1-1/2 c sugar
1 t soda level	2 eggs unbeaten
1/2 t baking powder	1 t vanilla
1 t salt	2 c rolled oats
1/2 c chopped walnuts	1 c raisins
1 c & 2 T water	

Sift flour twice with cloves, cinnamon, soda, baking powder, salt. Set aside. Place raisins and water in saucepan and simmer about 20 mins., drain off the raisins liquid well into measuring cup and add enough water to make 1/2 c for the liquid in cookie batter. Cream soft margarine and shortening gradually adding sugar. Add eggs and vanilla beating well. Stir in the 1/2 c raisin liquid. Blend in prepared dry ingredients then dry uncooked oats, drained raisins and nuts. Cover with wax paper. Chill 45 mins. Drop heaping teaspoons 2 inches apart on greased cookie sheet. Keep remaining batter refrigerated during baking process. Bake in pre-heated oven of 375 degrees about 10 to 14 minutes.

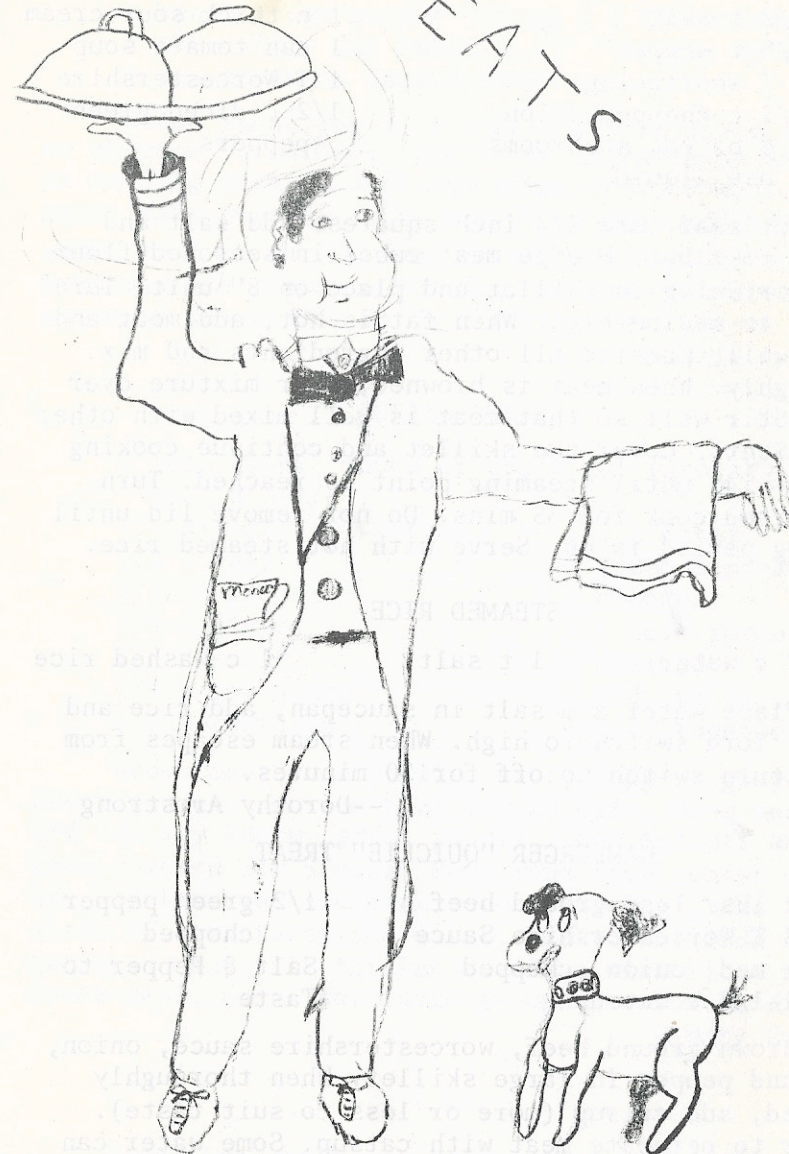
--Teresa Lindley

DROPPED FILLED COOKIES

1 c butter or margarine	3-1/2 c flour
2 eggs	1 t soda
2 c brown sugar firmly packed	1 t baking powder
1/2 c milk	1 t vanilla
3/4 t salt	

Sift together dry ingredients. Cream margarine, eggs, and sugar until fluffy. Add vanilla. (Begin and end with flour.) Add dry ingredients alternately with milk. Drop by teaspoon on ungreased cookie sheet, drop filling by 1/2 teaspoon on center, drop another teaspoon of batter on top. Bake at 375 degrees for 12-15 minutes. You can use any filling-delicious with apricot or raisin.

--Ruth Walker



Alcott Walsh

BEEF STROGANOFF (Skillet Meal)

1 lb. round steak, cut thin	
1/4 c all-purpose flour	1 clove garlic (fine)
1/2 t salt	1 c thick sour cream
1/8 t pepper	1 can tomato soup
2 T shortening	1 T Worcestershire
1/2 c chopped onion	1/2 c diced green peppers
1 6 oz can mushrooms	
use liquid	

Cut meat into 3/4 inch squares. Add salt and pepper to flour. Dredge meat cubes in seasoned flour. Put shortening in skillet and place on 8" unit. Turn switch to medium-high. When fat is hot, add meat and brown well. Combine all other ingredients and mix thoroughly. When meat is browned, pour mixture over meat. Stir well so that meat is well mixed with other ingredients. Cover the skillet and continue cooking on med-high until steaming point is reached. Turn to low and cook for 35 mins. Do not remove lid until cooking period is up. Serve with hot steamed rice.

STEAMED RICE

2 c water	1 t salt	1 c washed rice
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Place water and salt in saucepan, add rice and cover. Turn switch to high. When steam escapes from vent, turn switch to off for 30 minutes.

--Dorothy Armstrong

HAMBURGER "QUICKIE" TREAT

2 lbs. lean ground beef	1/2 green pepper
3 T Worcestershire Sauce	chopped
1 med. onion, chopped	Salt & Pepper to
1-1/2 c catsup	Taste

Brown ground beef, worcestershire sauce, onion, salt and pepper in large skillet. When thoroughly browned, add catsup (more or less to suit taste). Simmer to permeate meat with catsup. Some water can be added to simmer well. Serve on buns with potato chips, etc.

--Mary Cutright

FAVORITE MEAT PIE

1 lb. hamburger	1 t salt
1 large onion chopped	1/2 t black pepper
1 small green pepper cut up	1 t Worcestershire
1 rib celery cut small	sauce optional
1 can cream of tomato soup	

Brown hamburger in a little oil in heavy skillet or shallow Dutch Oven. Add other ingredients and 2 c of boiling water. Cover and simmer for 30 mins. on low heat. Make your favorite biscuit dough and roll out about 1/2" thick. Cut out biscuits and place on top of meat mixture. Bake in 400 degree oven uncovered until biscuits are brown. Serve directly from pan to plate.

--Mattie Anderson

PEPPER STEAK

2 lbs. flank, round or chuck cut into strips	
1/2" x 2-1/2".	
1 clove garlic crushed	1/2 c water
1/2 t salt	2 green peppers
1/16 t pepper	chunked
1/4 t ginger	1 c bean sprouts
1/4 t sugar	drained
1/4 c soy sauce	1 med. onion
1 T cornstarch	4 med. tomatoes (quart.)

Brown meat, add garlic, salt, pepper, ginger, sugar. Cover and cook on low heat for 20 mins. Move meat to side and add soy sauce, green pepper, bean sprouts and onion. Cook covered for 5 mins. Move food from center of skillet, add tomatoes and cook covered 5 mins. Make smooth paste of cornstarch and water. Add to hot food and stir gently. Cook till thickened. Serve with rice, makes complete meal. Great for large groups, or buffet dinner.

--Mary Cutright

* * * * *

Establish goals, you may never reach them, but they'll get you moving.

HAM BALLS

- | | |
|------------------------|----------------------|
| 1 lb. ground ham | 1/3 c finely chopped |
| 1 lb. ground pork | onion |
| 2/3 c crackermeal | 1-1/8 c evaporated |
| 1/4 t salt | milk |
| 2 eggs slightly beaten | |

Combine ingredients and shape into 24 balls. Pour sauce over all and bake at 350 degrees for one hour. Turn balls in sauce after first half hour.

Sauce: Combine and boil 1 c brown sugar, 1 t mustard, and 3 T vinegar. A quick dish for a hot meal.

--Marie Berkley

BARBECUED COUNTRY SPARERIBS

Cook in pressure cooker 10 to 12 mins. (country spareribs have more meat on them but you could use the regular spareribs.) Put your favorite barbecue sauce on them and place under the broiler until sauce bubbles for a minute or so. Or they are even better if done on an outdoor grill. These are not greasy done this way and it takes only a few minutes.

--Leora Armstrong

BARBECUE SAUCE

Serves 10 sandwiches per pound. This recipe for sauce is for 25 lbs. of chipped ham.

- 4 large cans Hunts Tomato Sauce
- 8 Large Catsup
- 2 Large Tomato Juice
- 1 Large Barbecue Sauce
- 1 lb. Brown Sugar
- 1-1/2 White Sugar
- Salt, pepper, barbecue spices, all to taste. (Dry mustard).
- 6 large green peppers--chopped fine
- 1 bunch celery, chopped fine
- 1 pint cider vinegar

Add all ingredients, cook slow for 1-1/2 hours.

--Ruth Walker

YORKSHIRE CHICKEN

- | | |
|-------------------------|------------------------|
| 1 (2½ to 3 lbs) fryer | 1 t baking powder |
| 1/4 c all-purpose flour | 1 t salt |
| 1 t salt | 3 eggs well beaten |
| 2 T margarine or butter | 1-1/2 c milk |
| 2 T cooking oil | 1/4 c melted margarine |
| 1 c sifted flour | 1 T snipped parsley |

Cut up chicken. Measure 1/4 c flour and salt in paper bag: Shake to coat chicken. Brown coated pieces in large skillet in margarine or butter and oil. Put on paper towel to drain. Place in 3 qt. casserole. To make Yorkshire Pudding: Sift flour, resift with baking powder and salt. Combine well with beat eggs, milk, melted margarine and parsley. Beat together, until blended. Pour over browned chicken, drained chicken. Bake in pre-heated oven 350 degrees about 1 hour or until browned and taste tender. (Grease casserole).

--Marie Berkley

SPRING DELIGHT (CHICKEN)

- 1 small broiler or frying chicken
- 1 pt. fresh shelled peas
- 1 dozen small new potatoes
- 2 or 3 green onions cut up tops and all
- 2 T butter
- 1 t salt
- 1/2 t black pepper

Cut up chicken. Place in bottom of 3 or 4 quart saucepan, cover with remaining ingredients and 2 cups water. Bring to boil and reduce heat and simmer until chicken is fork tender. Mix 3 T flour with 1 c cold milk and pour over contents in pot stirring gently until thickened. This is a delicious main dish. If desired small drop dumpling may be cooked on top. Extra liquid would be needed.

--Mattie Anderson

CHICKEN LOAF

- | | |
|----------------------|-------------------|
| 2 c cooked chicken | salt to taste |
| 1 c soft cubed bread | 2 eggs |
| 1 T parsley | 3/4 c milk plus a |
| 2 T chopped celery | little chicken |
| 1 T onion chopped | broth |
| | 3 T melted butter |

Mix all ingredients and pour into a buttered loaf pan. Bake 30 minutes in a moderate oven of 375 degrees. Unmold and serve in slices. Delicious with hot gravy, or served cold with a salad.

--Marie Berkley

SCALLOPED CHICKEN

- | | |
|-------------------|-------------------|
| 1 c rich milk | 3/4 c flour |
| 4 c chicken broth | 1/8 t celery salt |
| 1/2 c butter | |

Heat milk and chicken broth, blend butter and flour together. Cook until smooth and creamy, layer of chicken and bread crumbs and chicken broth.

--Mary Carson

CHICKEN BAKE WITH ALMONDS

- 3 c cooked chicken (1 large chicken)
- 1/2 c pimento
- 1/2 c slivered almonds
- 1-1/4 c Miracle Whip Salad Dressing
- 1 large onion (par-boiled)
- 2 c celery (par-boiled)
- Salt and Pepper.

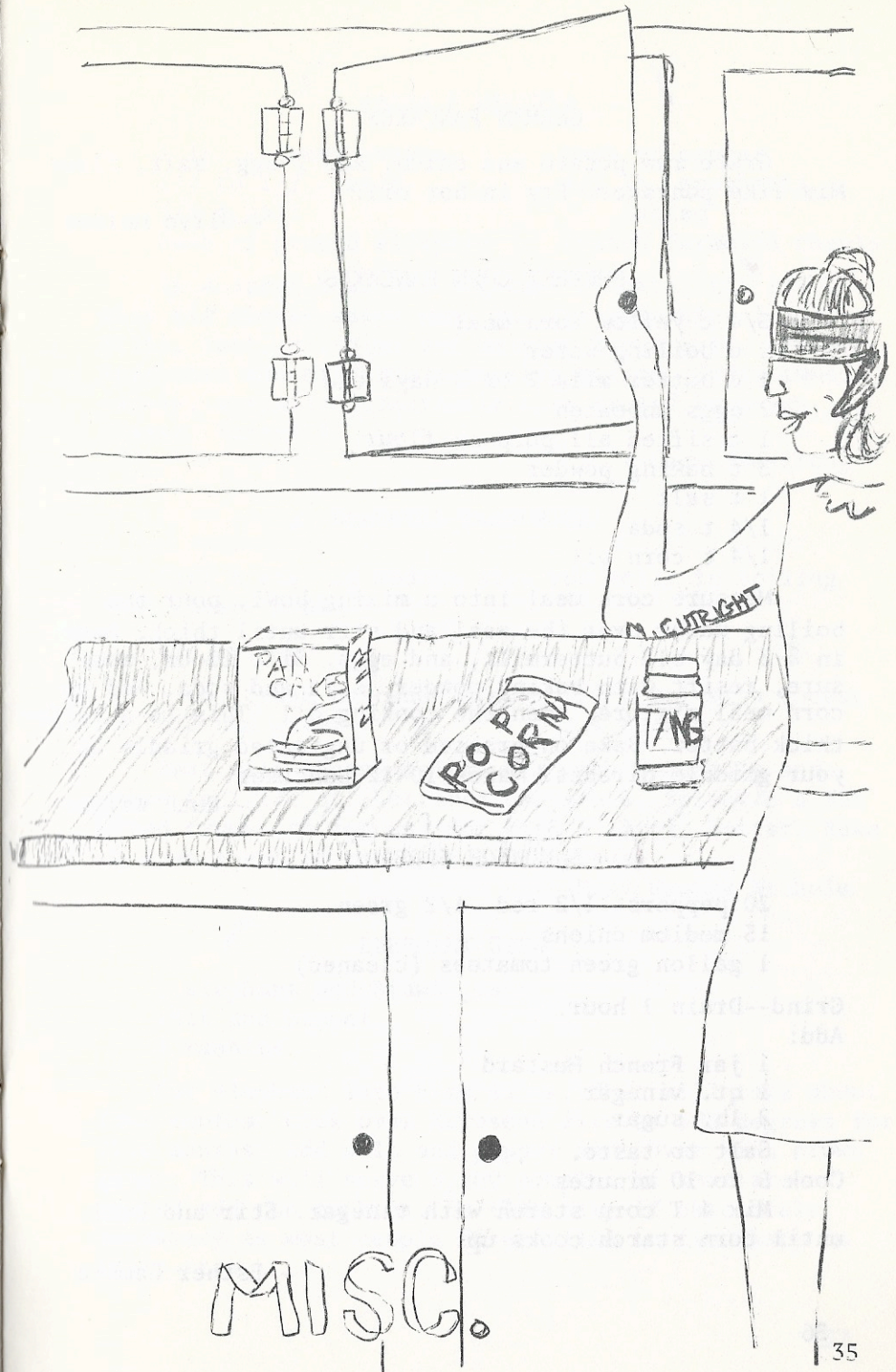
Mix ingredients as listed. Put in buttered baking dish. Cover with potato chips and sharp grated cheese. Bake for 25 minutes at 350 degrees.

--Glenna Work

* * * * *

Kind words are sweeter than the best desserts.

NOTES



GERMAN PANCAKES

Grate raw potato and onion. Add 1 egg, salt, flour. Mix like pancakes. Fry in hot oil.

--Olive Holmes

PERFECT CORN PANCAKES

3/4 c yellow corn meal
1 c boiling water
1 c butter milk 2 or 3 days old
2 eggs unbeaten
1 c sifted all-purpose flour
3 t baking powder
1 t salt
1/4 t soda
1/4 c corn oil

Measure corn meal into a mixing bowl, pour the boiling water over the meal and stir until thick. Beat in 2-3 day old buttermilk, and eggs. Sift flour, measure, resift with baking powder, salt and soda. Add to corn meal mixture, then the cooking oil. This is a rather thick batter. Bake on greased or ungreased griddle as your griddle directs. Makes 10-12 pancakes.

--Ruth Walker

SANDWICH SPREAD

20 peppers--1/2 red--1/2 green
15 medium onions
1 gallon green tomatoes (cleaned)

Grind--Drain 1 hour.

Add:

1 jar French Mustard
1 qt. vinegar
2 lb. sugar
Salt to taste.

Cook 5 to 10 minutes

Mix 4 T corn starch with vinegar. Stir and boil until corn starch cooks up.

--Esther Gamble

PASTA E RICOTTA

1 lb. ricotta cheese	Dash of pepper
1/4 to 1/2 c milk	1/2 lb. spaghetti,
3/4 t salt	cooked
Dash of ground allspice	Grated Parmesan cheese

In a large bowl mix together ricotta, the 1/4 c milk (if cheese seems dry, add the remaining 1/4 c milk), salt, allspice and pepper. Blend well. Add hot spaghetti and mix with a tossing motion. Serve immediately, sprinkled generously with grated Parmesan cheese. Serves 4.

--Gary Armstrong

SEASHELL CASSEROLE

Cook 8 ozs. of medium size seashells in boiling salt water. Drain.

Add in pan:

1 can cream chicken soup	1/2 c velveta cheese
1/2 can water	2 T butter

Heat till cheese melts. Mix with seashells and place in 1-1/2 qt. buttered casserole. Sprinkle a few bread crumbs on top and dot with a little butter. Bake in oven about 30 mins. at 350 degrees.

--Mrs. George Wilhelm

ELEPHANT STEW

1 elephant and brown gravy
salt and pepper
2 rabbits

Cut elephant into bite sizes. This will take about four months. Cook over Kerosene fire at 525 degrees for five months. Add salt and pepper and cover with brown gravy. This will serve 3,800 people. If more are expected add two rabbits. Do this only if absolutely necessary as most people do not like to find hare in their stew.

EASTER EGGS

1 t salt 1/2 large can milk
1/3 c butter 8 c powdered sugar
1 t vanilla

Mix together in bowl. Knead more powdered sugar in mixture until it is stiff enough to hold its shape when rolled into shape. Shape into desired size eggs and place in refrigerator several hours or over night. Dip into coating and chill again. Wrap in saran or wax paper.

COCONUT EGGS: add desired amount of coconut and mix well.

FRUIT AND NUT: Add chopped nuts and chopped candid fruit; mix well.

PEANUT BUTTER: Substitute 3/4 c peanut butter for 1/3 c oleo.

CHOCOLATE COATING: 1 large pkg. chocolate morsels, and 1/3 block parafine.

CARMEL OR BUTTERSCOTCH is very good on coconut eggs, melt in double boiler.

--Grace Lee McVehil

GARDEN GRAVY

Mince 2 green peppers, 2 peeled tomatoes, 4 onions (medium size) and 2 T shortening. Put shortening in skillet. Add vegetables and fry slowly, letting them brown slightly. Then add 2 T peanut butter, 1 t salt, 1 T flour, 1/3 t paprika. Stir in 2 c milk. Stir until thick. Use with new potatoes, boiled in jackets.

--Edna McAllister

TEA AND TANG MIX

9 oz. Tang 1/2 t cinnamon
2/3 c sugar 1/4 t ground cloves
1/3 c Lipton Instant Tea dash of salt

To serve: 1 t mix to 1 c boiling water. Sometimes called Russian Tea.

POPCORN BALLS

Preliminary Steps:

First, clear off the kitchen table. Cover the top of it with waxed paper and secured over the ends with scotch tape, so that it will not slip. Next, get out a large roaster or some type of container suitable for mixing a large quantity of popcorn with the syrup. Third, fill a mixing bowl full of ice water with a few ice cubes floating in it.

For three quarts (12 cups) of popped corn, combine the following ingredients:

1 c sugar 1/4 c butter
1/3 c white Karo syrup 3/4 t salt
1/3 c water 1 t vanilla

Stir until sugar is dissolved. Cook at 270 degrees without stirring until it spins a thread or forms a brittle ball when dropped in a cup of cold water. (After the mixture starts to boil, turn down to medium and cook syrup for exactly ten minutes). Remove from heat and add 1 t of vanilla.

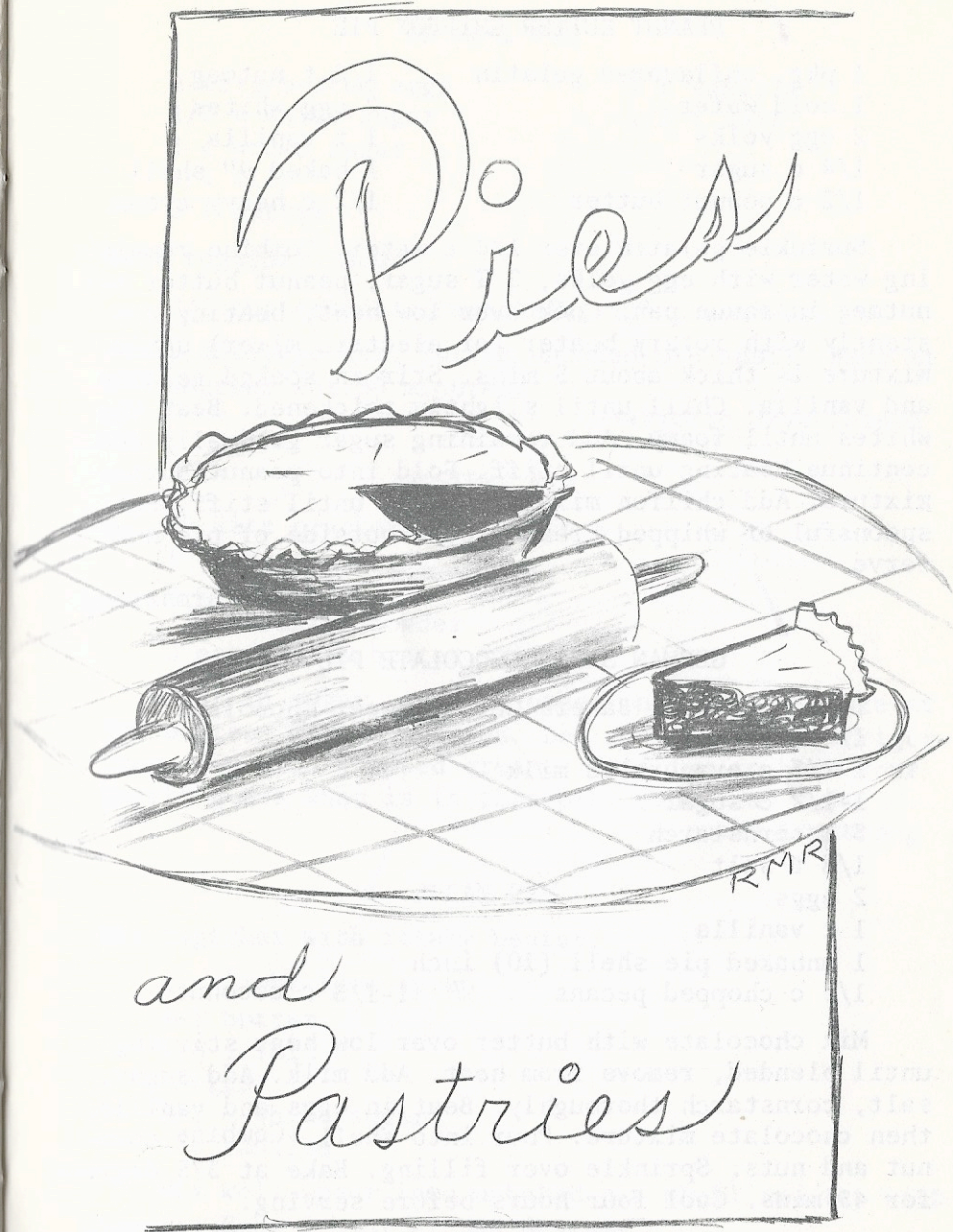
Now an assistant is needed. While the helper stands ready with a large spoon (preferably a wooden salad spoon), you pour the syrup over the popcorn, distributing it evenly from one end of the pan to the other. He must work quickly to mix the syrup with the corn so that the syrup will not sink to the bottom of the pan. Next, he puts his hands in the ice water and the balls form by pressing together two handfuls of corn. While your helper is forming the balls and laying them on the wax paper to set, you can start cooking another batch of syrup and popping more corn. Do not try to triple the recipe and cook the syrup all at once, as it will harden too fast.

--Sarah Scott

* * * * *

A committee is a group of the unfit, appointed by the unwilling to do the unnecessary.

--Ruth Ripper



PEANUT BUTTER CHIFFON PIE

1 pkg. unflavored gelatin	1/2 t nutmeg
1 cold water	2 egg whites
2 egg yolks	1 t vanilla
1/4 c sugar	1 baked 9" shell
1/2 c peanut butter	1/2 c heavy cream

Sprinkle gelatin over 1/4 c water. Combine remaining water with egg yolks, 2 T sugar, peanut butter and nutmeg in sauce pan. Cook over low heat, beating constantly with rotary beater (or electric mixer) until mixture is thick about 5 mins. Stir in soaked gelatin and vanilla. Chill until slightly thickened. Beat egg whites until foamy. Add remaining sugar gradually and continue beating until stiff. Fold into peanut butter mixture. Add chiffon mixture. Chill until stiff. Put spoonful of whipped cream around outside of pie and serve.

--Dorothy Armstrong

GERMAN SWEET CHOCOLATE PIE

1 pkg. (4 oz.) Bakers German Sweet Chocolate	
1/4 c butter	
1-2/3 c evaporated milk	
1-1/2 c sugar	
3 T cornstarch	
1/8 t salt	
2 eggs	
1 t vanilla	
1 unbaked pie shell (10) inch	
1/2 c chopped pecans	1-1/3 c coconut

Mix chocolate with butter over low heat stirring until blended, remove from heat. Add milk. Add sugar, salt, cornstarch thoroughly. Beat in eggs and vanilla, then chocolate mixture. Pour into shell. Combine coconut and nuts. Sprinkle over filling. Bake at 375 degrees for 45 mins. Cool four hours before serving.

--Wilda Reed

OATMEAL PIE

3 well-beaten eggs	1 t vanilla
1/2 c white sugar	1/8 t salt
1 c brown sugar	
1/2 milk	
2 T butter	

Beat together. Add:

2/3 cup oatmeal (uncooked), 2/3 c coconut.

Blend all together. Put in unbaked pie shell. Bake at 375 degrees for 30 minutes.

--Marjorie Jaye Carson

MYSTERY PIE

20 Ritz crackers rolled fine
1 c sugar
1 c nuts
1/2 t baking powder
3 egg whites beaten stiff

Beat in sugar, add all other ingredients. Bake at 350 degrees for 30 minutes. Let cool. Put in refrigerator. Top with whipped cream. It's fun to have your guests guess what is in this pie. (They can't.)

--Dorothy Armstrong

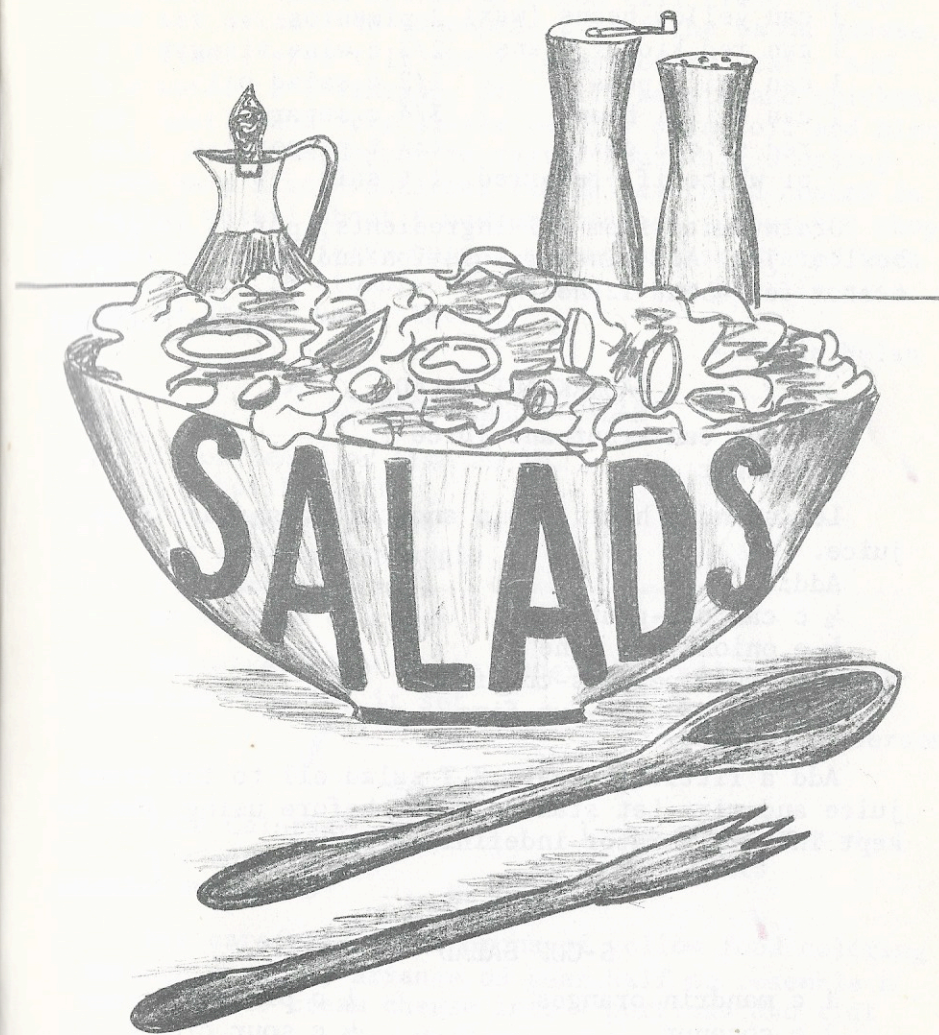
PECAN PIE

Mix together with rotary beater:

1 c light Karo syrup
1 T butter
1/8 t salt
3 eggs
1/2 c white sugar
1 t vanilla

Mix well--pour into unbaked pie shell and top with pecans. Bake 1 hour at 300 degrees.

--Joanne Gorby



BEAN SALAD

1 can green beans 2 red peppers or green
 1 can yellow beans (wax) 2 pimentos
 1 can red kidney beans 2/3 c wine vinegar
 1 can chick peas 1/2 c salad oil
 1 can chilli beans 3/4 c sugar
 1 red sliced onion 1/4 t pepper
 or white if preferred 1 t salt

Drain juice from all ingredients, put in large bowl or jar. Add vinegar solution and store in refrigerator for about 12 hours.

--Mary Cutright

SAUERKRAUT SALAD

1 large can kraut and juice
 1 c sugar

Let stand 1/2 hour. Drain and cut in shreds. Save juice.

Add:

1/2 c carrots-grated
 1/2 c onions-cut fine
 1/2 c green peppers-cut fine
 1/2 c red peppers-cut fine
 1/2 c celery

Add a little vinegar, 2 T salad oil to the kraut juice and mix. Let stand a while before using. Can be kept in refrigerator indefinitely.

--Jane Johnson

5-CUP SALAD

1 c mandarin oranges 1 c pineapple
 1 c coconut 1/2 c sour cream
 1 c marshmallows
 1 c grapes (seeded)
 and cut in half

Combine all ingredients and refrigerate.

--Winnie Knox

HOT POTATO SALAD

Fry 10 to 12 slices of bacon till crisp. Drain and set aside.. In saucepan: 2 T of the bacon grease, 2 T flour, stir till thick (over medium heat). Add 1/4 c water, 2 T vinegar. Stir till smooth and thickened. Lastly and very slowly add 2 T salad oil and blend well. Salt and pepper to taste. Pour this dressing over warm sliced potatoes (which have been cooked in salted water) about 6 medium potatoes, about 1/2 c chopped celery, 1/2 large onion, sliced and separated into rings. Mix in crumbled bacon and serve hot. It also can be served cold, later.

--Marie Welsh

COTTAGE CHEESE SALAD

1 Box Lemon or Lime Jello
 1 c boiling water
 1 c cottage cheese
 1 c crushed pineapple
 1 c carnation milk
 maraschino cherries

Dissolve Jello in hot water then add rest of ingredients and let it set.

--Dorothy Anderson

EASTER SALAD

Food Coloring 1 pkg cream cheese
 1/2 c coconut walnut meats
 1 can pears

Mix carefully a few drops of yellow food coloring through coconut; arrange on pear half to resemble a nest. Divide cream cheese into 4 portions and tint each a pastel shade. Mold some cheese around a piece of walnut, forming into shape of robin's egg.

* * * * *

Faith starts out as an experiment and winds up as an experience.

GOLDEN APRICOT SALAD

1 (16 oz.) can halved apricots, drained, diced.
1 (11 oz.) can Mandarin Oranges, drained, halved.
 $\frac{1}{2}$ c tiny marshmallows
1--3 oz. pkg. Lemon Jello
1 t sugar
1 c boiling water
 $\frac{3}{4}$ c apricot juice
Frosted Topping Below

A cool golden salad with a tangy white topping.
Drain apricots, dice. Cut drained orange segments. Combine with marshmallows. Chill. Dissolve lemon jello and sugar in water. Add apricot syrup. Chill until slightly congealed. Take out 2 T jello and reserve for topping and fold fruit into remaining mixture. Turn into cold water-rinsed 8 or 9 in. square salad dish. Chill. Prepare topping. Combine $\frac{1}{3}$ c dairy sour cream, 1 T real mayonnaise and the 2 T of thickened jello, blend until mixed even. Spread over top of set jell. Sprinkle with $\frac{1}{3}$ c grated cheddar cheese, or $\frac{1}{3}$ c flaked coconut as desired. Chill until firm. Garnish with crisp salad greens.

--Ruth Walker

LIME APPLE FLUFF

1 c boiling water 2 c applesauce
1 small package lime gelatin 1 pt soft ice cream

Dissolve gelatin in hot water. Add applesauce. Chill until slightly thickened. Whip in ice cream. Return to refrigerator until firm. Serve in sherbert bowls or parfait glasses. Top with whipped cream or a twist of lime.

--Marjorie Jaye Carson

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Everybody should have some secret sorrows; don't tell others all your troubles.

SUNSHINE SALAD

Dissolve one 3 oz. package lemon flavored gelatin into 1 c boiling water. Drain 8 $\frac{3}{4}$ oz. can (1 cup) crushed pineapple, reserve syrup. Add water to syrup to make 1 cup, add to gelatin with 1 T vinegar and $\frac{1}{4}$ t salt. Chill till partially set. Fold pineapple, 1 c shredded carrot, and either a few olives cut or $\frac{1}{4}$ c chopped pecans (optional) into gelatin. Turn into 9x5x3 inch pan. Chill firm. Serves 6.

--Mildred Richmond

TASTEBUD JUBILEE

1 pkg. miniature marshmallows
4 cans Mandarin oranges (well drained)
2 #2 cans pineapple (crushed or tid-bits) drained
1 cup coconut
1 pt. Cool Whip or 1 can of Pet Milk whipped.

Mix well and freeze one half hour before serving in a pan 9x13.

--Leora Armstrong

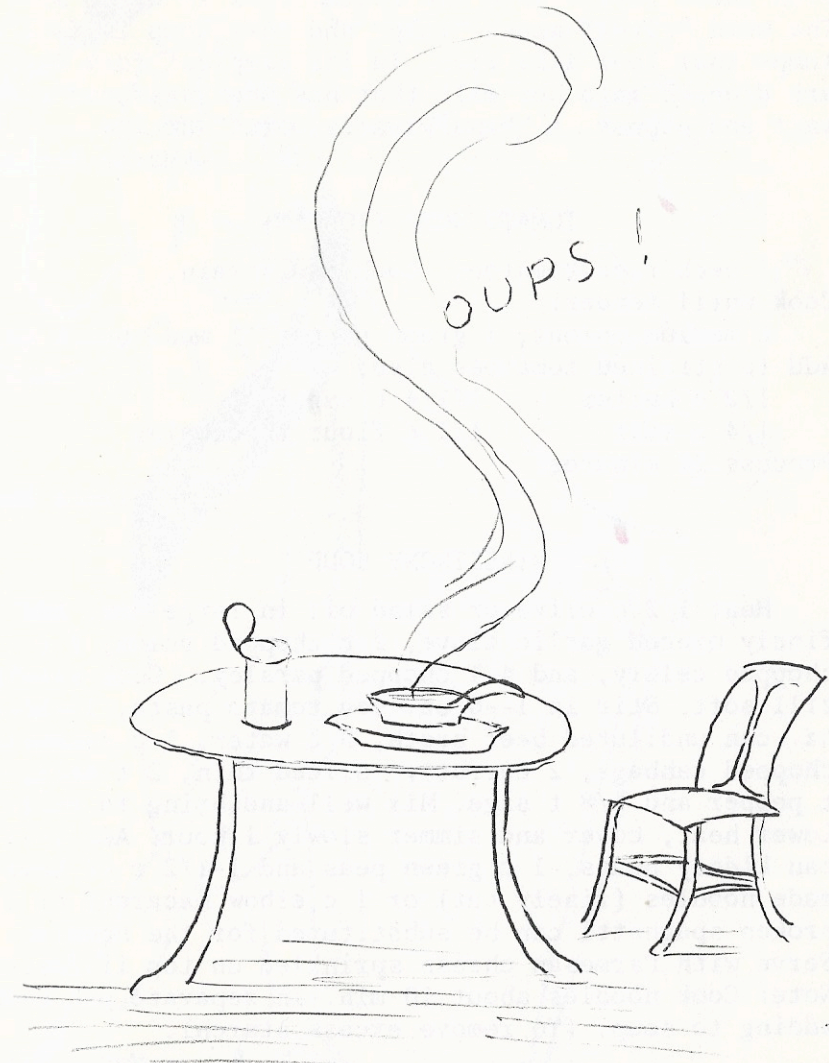
CINNAMON SWIRL SALAD

2 (3 oz.) packages lemon jello
 $\frac{1}{2}$ c red cinnamon candies
3 c boiling water
2 c applesauce
1 T Lemon juice
dash salt
1 c coarsely chopped nuts

Dissolve gelatin and candies in boiling water. Stir in applesauce, lemon juice and salt. Chill till partially set. Fold in nuts. Pour into 8x8x2 dish. Beat together: 2 (3 oz.) package cream cheese softened, $\frac{1}{4}$ c milk, 2 T mayonnaise or salad dressing. Spoon on top. Swirl through to make marble effect. Chill and cut in squares.

--Ann Carson

NOTES



RIVEL SOUP

2 c unsifted flour 1 well-beaten egg
1/2 t salt Kettle of chicken broth

Combine the flour, salt and beaten egg and mix together with the fingers until the mixture is crumbly. Drop these rivels into the broth. Cook 10 or 15 mins. The word "rivel" means "lump" and this soup is full of lumps that look like rice. In its simplest form rivels are dropped into hot milk that has been seasoned with salt and pepper. A "Pennsylvania Dutch" Recipe.

--Marie Berkley

TOMATO SOUP (TO CAN)

1 peck ripe tomatoes. Cook and strain.

Cook until tender:

6 medium onions, 1 green pepper, 1 med. bunch celery

Add to strained tomatoes also:

1/2 c butter 1-1/4 c sugar
1/4 c salt 1/2 c flour thickening

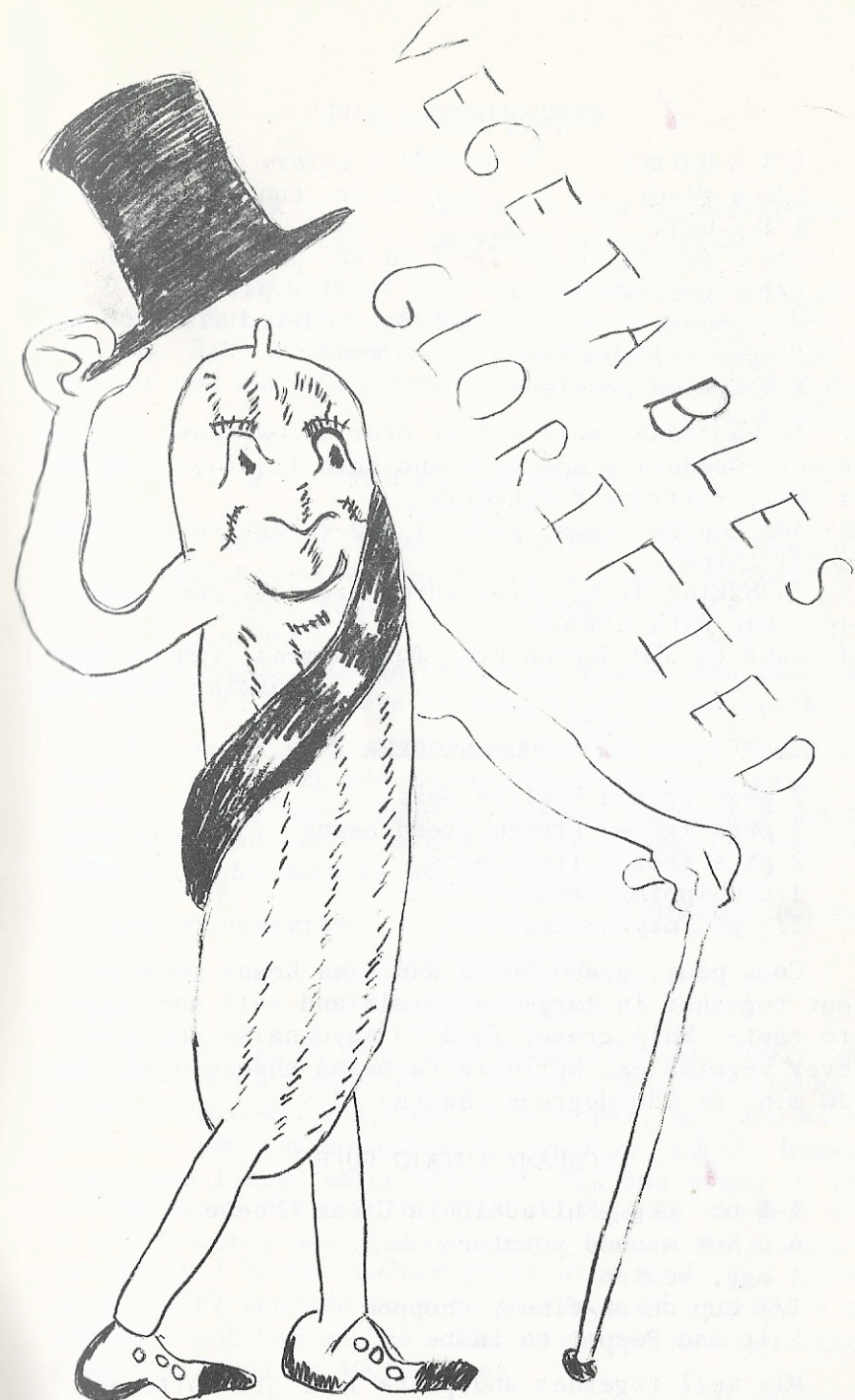
Process 20 minutes.

--Winnie Knox

MINESTRONE SOUP

Heat 1/2 c olive or salad oil in large pan. Add 1 finely minced garlic clove, 2 c chopped onion, 1 c chopped celery, and 4 T chopped parsley. Cook slowly till soft. Stir in 1--6 oz. can tomato paste, 1--10-1/2 oz. can undiluted beef broth, 9 c water, 1 c coarsely chopped cabbage, 2 carrots, sliced thin, 2 t salt, 1/4 t pepper and 1/8 t sage. Mix well and bring to boil. Lower heat, cover and simmer slowly 1 hour. Add 1--1 lb. can kidney beans, 1 c green peas and 1-1/2 c of home-made noodles (finely cut) or 1 c elbow macaroni or 1 c broken spaghetti can be substituted for the noodles. Serve with Parmesan cheese sprinkled on top if desired. Note: Cook noodles about 10 min. in separate pan before adding to soup. (To remove excess starch).

--Marie Welsh



CORN-BROCCOLI BAKE

1/8 c butter	1/4 t celery salt
1/8 c flour	1-12 oz. can whole kernel corn
5/4 c milk	
1/2 c corn liquid	1-10 oz. pkge frozen broccoli, parboiled 3 mins
1/2 c grated cheddar cheese	1/8 c toasted slivered almonds
1 egg, well beaten	
1 T minced parsley	

1. In saucepan, melt butter over a low heat; stir in flour. Gradually add milk and corn liquid; bring to a boil, stirring constantly.
2. Add cheese, eggs, parsley and celery salt, simmer until thick.
3. In baking dish, layer corn, broccoli and sauce; sprinkle with almonds.
4. Bake in 350 degree oven for 25 mins. (maybe less.)
--Dorothy Armstrong

SHOW STOPPER

2 pkgs frozen English peas	
2 pkgs frozen French green beans	
2 pkgs frozen lima beans	
1 c whipping cream	
2/3 pt. mayonnaise	Parmesan cheese

Cook peas, green beans and lima beans separately out together in large casserole and salt and pepper to taste. Whip cream, fold in mayonnaise and pour over vegetables. Sprinkle Parmesan cheese over. Bake 20 min. at 350 degrees. Serves 12.

CREAMY POTATO PUFF

1-8 oz. pkg. Philadelphia Cream Cheese
4 c hot mashed potatoes
1 egg, beaten
1/3 cup onion-finely chopped
Salt and Pepper to taste

Mix well together and place in 1 qt. buttered casserole. Bake 350 degrees for 45 min.

--George Wilhelm

POTATO PUFF

Serves 4

1 egg yolk	add to 2 cups mashed potatoes
1 Tblsp. butter	and beat until creamy.

1 egg white--beat until stiff and fold into potato mixture. Put into 1 qt. buttered bake dish. Make swirls. Bake 30 minutes at 350 degrees. For added flavor you can add cheese, onion, or bacon crumbles.

--Leora Armstrong

BROCCOLI CASSEROLE

Serves 8

1/4 cup chopped onion	1--8oz. jar cheese whiz
6 Tablespoons butter	3 eggs well beaten
2 teaspoons flour	Cracker Crumbs
1/2 cup water	
2 packages chopped broccoli; thawed and squeezed (this is to remove as much water as possible.)	

Fry onion in 4 tablespoons butter, add flour and water. When thick add cheese. Combine sauce with broccoli, add eggs. Pour in greased casserole and top with buttered crumbs using the remaining 2T. butter. Bake 45 to 50 minutes at 350 degrees.

--Suzanne Johnson

3-BEAN CASSEROLE

10 to 12 servings

Cook 1 frozen pkg. lima beans 10 mins. Drain and mix with 3 #303 cans baked beans, 2 #2 cans kidney beans (drained). 1 T salt, 1/2 t pepper, 1/2 t dry mustard 1--8 oz. can tomato sauce, 1/2c ketchup, 1/4c lt. brown sugar and 1 med. onion chopped. Mix and place in large baking dish. Place 1 lb. link sausage in skillet with a little water and simmer 5 mins. Drain off grease and pan fry til brown. Do not prick with fork. Cut into 2 or 3 pieces and add to bean mixture. If desired 1/2 lb. smoked cubed ham may be added with the sausage. Bake 1 hour uncovered at 400 degrees.

--Marie Welsh

EGG PLANT

Peel--slice thin 1/8" or less. Put in colander, salt each layer. Set pan under it to catch drips. Let stand 1 hour. Wash under cold water. Press between palms carefully to press out water. Have ready, your favorite spaghetti sauce. Flour your slices, roll in beaten egg. Fry in deep fat. (1/2" oil in skillet 2 or 3 min.) Put sauce in bottom of dish. Layer of egg plant, grated cheese, continue in this manner until you have the serving desired. Serve hot. It can be kept in oven uncovered, so it will keep crisp.

--Ruth Walker

SCALLOPED CORN

2 c corn	1/2 t salt
2/3 c cracker crumbs	2 eggs beaten
1/4 c melted butter	1-1/4 c milk

Salt and pepper to taste. Mix and pour into greased baking dish. Bake at 375 degrees for 35 mins. This will fill a glass sheet cake pan and will serve 6.

--Joann Gorby

TOMATO OMLET

1 can condensed tomato soup	1/8 t pepper
3/4 c dry bread crumbs	3/4 t salt
2 T butter	4 eggs
1 t minced onion	

Heat soup through. Remove from heat. Add egg yolks lemony; Add to first mixture with crumbs and seasoning. Beat whites until stiff and dry, then fold in quickly. Pour into buttered baking dish. Bake in moderate oven for 45 minutes.

--Edna McAllester

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It's easier to settle differences after a good meal.

ZUCCHINI

Prepare tender fresh zucchini (about 8-inch size) by slicing and peeling. (about four or to fill skillet.)

Put in skillet, salt and pepper in small amount of oil. Cover and cook over medium to low heat. Stir occasionally.

After cooked down add sliced or chopped onion. Continue cooking covered until slightly browned or mellow.

Add chopped fresh tomatoes (about 1 or 1-1/2) during last 10 minutes of cooking. Total time about 45 mins. Serve instead of potatoes. Great with beef.

--Marvin Cutright

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LET US GIVE THANKS

Morning:

Gracious giver of all food
Thee we thank for rest and food;
Grant that all we do or say
In Thy service be this day.

Amen.

Noon:

Father for this noonday meal
We would speak the praise we feel;
Health and strength we have from Thee
Help us Lord, to thankful be.

Amen.

Night:

Tireless guardian of our way,
Thou hast kept us well this day;
While we thank Thee, we request
Care continued, pardon, rest.

Amen.