

The Sarah Flowers Family Cook Book

Previously printed a Whats Cooking in the

Flours's

Flower's

.bin

Pot

PART

ONE

BEVERAGES

SWEETENED CONDENSED MILK

1/2 c warm water

ADD:

1 c. +2 TBS instant non-fat milk

3/4 c sugar

Heat slightly.

Bonnie Despain

HOT CHOCOLATE

1 1/2 sq. unsweetened chocolate

1/4 c sugar

1 1/2 c boiling water

4 c milk

Speck salt

Melt chocolate and mix with sugar and water in a saucepan. Boil 5 mins Add Milk; heat. Beat with rotary egg beater & serve with whipped cream or marshmallow.

Carol Birch

HOT PUNCH

MIX: 1 can frozen orange juice

3 cans water

1/2 c lemon juice (fresh)

SYRUP: 2 c sugar

2 c water

Boil for 5 mins. Cool. Add juices

ADD: 2 qts water

1 t almond flavoring

1 t pure vanilla

Heat to serve

Cathy Birch

STRAWBERRY PUNCH

1 qt. Strawberry Soda

1 qt. Gingerale

1 pt. pineapple sherbet

Put sherbet in punch bowl and cut in large pieces Pour Strawberry Soda and gingerale over sherbet and serve at once.

Makes 10 cups

Eva Adamson

WASSAIL

(HOT SPICED CIDER)

2 gal apple cider

1 Tbs whole cloves

1 1/2 c brown sugar

1 /2 Tbs whole allspice

3 sticks cinnamon

Tie spices in a tea holder or cheesecloth. Heat cider, sugar and bag of spices. Simmer 10-12 mins... Serve Hot

Carol Birch

PART

TWO

BREAD

QUICK METHOD WHITE BREAD

(Grandma's Favorite)

2 c milk, scalded	5 Tbs. shortening
2 c lukewarm water	2 yeast cakes (2Tbs.dry
5 Tbs. sugar	yeast)
12-13 c flour	2 Tbs. salt

Scald milk; add sugar & salt. Cool. Combine lukewarm water & yeast. Add cooled milk mixture to yeast mixture. Add 4 c flour to make a sponge. Add melted shortening and gradually work in enough flour to make good dough. Let rise 1 1/2 hrs. Shape into 4 loaves and put into loaf pans. Let rise about 1 hr. Bake 15 mins. At 375F and 35 mins at 350F. Makes 4 loaves.

(Eva says that 8-9 c flour makes the best dough)

All 4 daughters of Sarah sent this one

Eva, Pearl, Marie and LaVerne

MOMS 100% WHOLE WHEAT BREAD

2 c milk	2 yeast cakes or 2 Tbs dry
1/3 c honey	yeast
4 tsp salt	1/3 c melted shortening
10 c whole wheat flour	2 c lukewarm water

Scald milk, add honey and salt and cool to lukewarm. Dissolve yeast in water then add to milk. Add 1/2 flour and mix well, Add shortening and rest of flour. Knead lightly and let stand 40 minutes. Make into loaves and let stand 30 minutes. Bake at 375F or 1 hour. Makes 3 large or 4 small loaves.

All 4 daughters of Sarah sent this one

Eva Pearl Marie, and LaVerne

GRANDMA'S CINNAMON ROLLS

(Frost when done)

2 yeast cakes (or 2 Tbs. dry yeast)	7 c flour
1 c milk, scalded and cooled	
1 c lukewarm water	6 Tbs shortening
1Tbs sugar	1/2 c sugar
1/2 t salt	3 eggs

Dissolve yeast & 1 TBs sugar in lukewarm liquids. Add 3 c flour & beat until smooth. Add shortening & 1/2 c sugar, thoroughly creamed; add eggs, beaten until light, the remainder of flour gradually or enough to make moderately soft dough add salt. Turn on board, knead lightly. Place in greased bowl. Cover & set aside in a warm place to rise for about 2 hrs. Roll out in oblong piece, 1/4in thick. Brush with melted butter, sprinkle with brown sugar, currants or raisins & cinnamon. Roll up lengthwise & cut Cover & let rise until light. Bake for 25 mins

SCONES

2 eggs	1/2 c salad oil
2 c milk, scalded	1 yeast cake
1/4 c sugar	1/4 t salt
4-5 c flour (enough to make a soft dough)	

Dissolved yeast in milk (cooled to lukewarm) Combine ingredients and let rise until double. Roll out 1/4 - 1/2 inch thick. Cut in desired lengths. For hollow scones, stretch dough before frying. Fry in hot oil 375-400F until golden brown.

HONEY BUTTER

3 heaping Tbs honey

1 sq butter

Whip at high speed until light and fluffy

Carol Birch

DINNER ROLLS

Dissolve

1 yeast cake (1Tbs. dry yeast) in

1/3 c lukewarm water

Add

1 Tbs sugar

And let stand

Scald

1 c milk

Add:

1/2 c shortening

1/2 c sugar

Let cool and add

3 beaten eggs

1 3/4 t salt

4 c flour

Bake at 350F

Eva Adamson

SPUDNUTS

1 qt scalded milk	1 c sugar
2 yeast cakes	1 Tbs sugar
1 c warm water	2 c mashed spuds
4 beaten eggs	8 Tbs shortening
12 c flour	4 t salt

Dissolve yeast in warm water, add the 1 Tbs sugar. Cream 1 c sugar and shortening. Add beaten eggs, mashed spuds (potatoes) then milk, yeast and flour, Let rise, cut and cook. Deep Fry

(These are doughnuts)

Marie Despain

BASIC BREAD

2 1/2 c warm water	1 yeast cake, added to water
3 Tbs sugar	1 Tbs salt
Add:	
3 c flour	1/2 c powdered milk
6 Tbs shortening	

Mix together. Add 2 more cups of flour or enough to make smooth dough. Let rise until double in size, knead down and make into 2 loaves and put in greased pans. Let rise to top of pan. Bake at 400 F for 30 mins.

Hint: Do not add salt directly to yeast as it will kill the yeast.

Bette Richey

CABBAGE ROLLS

USE BASIC BREAD RECIPE:

Mix desired amount of chopped cabbage, onion, ground beef, salt and pepper. Cook ground beef crumbled until done. About 5 mins. Before done add cabbage and simmer for 5 min. Remove from heat.

Roll dough about 1/4- 1/2 in. thick and cut into desired size squares. Put 1 Tb cabbage mixture on one half square and turn the other half over and pinch dough lightly. Put on buttered tray. Cook at 350F until golden brown.

Bette Richey

CINNAMON ROLLS

2 yeast cakes	1 c milk (scalded & cooled)
1 c warm water	1 Tbs sugar
7 c sifted flour	6 Tbs shortening
3/4 c sugar	3 eggs
1/2 Tbs salt	

Dissolve yeast in 1/2 c lukewarm water, add 1 Tbs sugar. To remaining liquid add sugar, shortening and salt. Add flour to make a sponge. Add eggs and yeast. Add rest of flour to make moderately soft dough. Cover and let rise. Roll 1/4 inch thick, brush with brown sugar, raisins, nuts and cinnamon, or whatever you desire. Roll and cut into buns. Place on buttered cookie sheet. Let rise about an hour. Bake a 375F about 15 minutes

Bette Richey

CINNAMON ROLLS

Dissolve 2 yeast cakes or 2 pkg dry yeast in 1 c warm water. Into large bowl, put 1 c boiling water $\frac{3}{4}$ c sugar, 3 t salt & 1 cube margarine stir until margarine melts.

When cool, add 2 lightly beaten eggs and yeast mixture, then add 6 c flour. Put mixture in refrigerator for 4 hour or overnight.

Cut dough in half. Roll out into large rectangle (12x14) Spread over it melted margarine, cinnamon-sugar mixture & raisins & nuts, if desired.

Roll into roll, sealing edge by pressing together. Cut in one inch slices and place in slightly greased pan. Bake for 30 mins at 300F or until golden brown. Frost while warm.

Julie Nelson

WHOLE WHEAT BATTER BREAD

(Grandma Despain)

$\frac{1}{2}$ c sugar or honey

1 tsp salt

4 c whole wheat flour

2 tsp baking powder

1 Tbs melted shortening

milk, if needed

1 or 2 eggs

Mix as any other batter. Bake at 400F about 30 minutes or until done. Makes 2 loaves.

Bonnie Despain

RAISIN BREAD

1 Cake yeast	6 1/2 c sifted flour
1 Tbs sugar	4 Tbs shortening
1 c lukewarm water	3/4 c sugar
1 c scalded milk, cooled	
1 1/2 c raisins, floured	
1 t salt	

Dissolve yeast and 1 Tbs sugar in lukewarm water and lukewarm milk and 2 c. flour. Cream shortening and sugar. Add to yeast mixture and beat until smooth. Let rise about 1 1/2 hrs. When well risen add raisin and salt and remaining flour. Knead lightly, place in well greased bowl. Cover and let rise until double in bulk. Bake in hot oven (425F) abt 15 min, and then turn to 375F for 45 mins

Pearl Bishop

DILLY CASSEROLE BREAD

1 pkg dry yeast	2 tsp dill seed
1/4 c arm water	1 Tbs butter
2 Tbs sugar	1/4 tsp soda
1 unbeaten egg	2 1/4-2 1/2 c flour
1 c creamed cottage cheese, heated to lukewarm	
1 Tbs instant minced onion	

Soften yeast in warm water. Combine with other ingredients in mixing bowl, adding flour to form stiff dough. Cover. Let rise until double in size (50-60 mins) Stir dough down. Turn into well greased 8" round casserole dish. Let rise in a warm place until light (30-40 mins)

Bake at 375F for 10 mins. , then at 325F for 30-40 mins until golden brown, Brush with soft butter and sprinkle with salt. Makes 1 loaf

Marilyn Clayton Guthrie

FRENCH BREAD

2 2/3 c warm water	1/2 c lukewarm water
4 Tbs sugar	2 2/3 yeast cakes
2/3 c shortening	
2 1/2 tsp salt	6-7 c flour

Beat up well together, adding a little more flour if too soft. Return and beat up hard every 10 minutes (5 times). Knead on board, put out flat and roll like jelly roll. Put on cookie sheet, slash in the top and brush with milk and sprinkle with sesame seeds. Let rise 30 mins. Bake at 375F or abt., 30 mins.

Cathy Birch

NO FAIL FRENCH BREAD

1/2 c warm water	2 yeast cakes
2 c hot water	3 Tbs sugar
1 Tbs salt	1/3 c melted shortening
6 c flour	

Dissolve yeast in warm water. Combine remaining ingredients using 3 c flour and beat well. Add the remaining flour to make a soft dough that can still be mixed with a spoon, then leave spoon in batter and allow dough to rest 10 mins. Stir down batter, let dough rest again, then repeat the process of stirring of dough followed by the 10 min rest until it has been done a total of 5 times. Turn dough out onto floured board; knead only enough to coat dough with flour so it can be handled then divide into 2 parts. Roll each part of dough into a rectangle 9x12 inches approx. And roll up like a jelly roll. Arrange lengthwise on greased cookie sheet, allowing room for both loaves. Brush tops with beaten egg white, then sprinkle generously with sesame seeds. With sharp knife slash top diagonally about 3 times across loaf and let rise until double in bulk. Abt. 30-60 mins. Bake at 400F for 35 mins. Or until done. Makes 2 loaves

Eva Adamson

PANCAKES

(Mom)

1 egg

1/2 tsp soda

1 1/4 c flour

2 Tbs soft shortening

1/2 tsp salt

Beat egg well, add rest of ingredients.

1 1/4 c buttermilk

or sour milk

1 tsp sugar

1 tsp baking powder

Marie Despain

PANCAKES

2 egg whites, stiffly beaten

Mix together:

2 c flour

3 t baking powder

2 egg yolks

1/4 c oil

1/4 c sugar

1 t salt

2 c milk

Fold into beaten egg whites. If too thick add a little more milk.

Bette Richey

DUTCH BABIES

3 eggs
3/4 tsp salt
3 Tbs melted shortening

1/2 c sifted flour
1/2 c milk

Combine eggs, flour, salt, milk & shortening and beat with rotary beater until smooth. Pour into 4 well greased 5" baking dishes. Bake in hot oven 400F for 15 mins. Reduce temperature to 350F and bake for 10-15 mins longer, until browned and crusty in center. 4 servings.

Note: one large pancake may be baked in 9" skillet instead of individual dishes. Bake at 400F for 20 mins then at 350F for 10-15 min

Marilyn Clayton Guthrie

POTATO LATKES

(Pancakes)

6 med. Potatoes
1/2 baking soda
2 onion, chopped
3 eggs

dash ginger or nutmeg
1/2 c flour
Salt & Pepper
fat for deep frying

Peel the potatoes and grate very fine. Sprinkle with the soda and squeeze out the excess liquid. Mix with all the other ingredients. Drop the batter by spoonfuls into hot fat and fry until pancakes are crisp on the outside. Drain on paper and serve hot with applesauce, if preferred. Good warmed over

Serves 6 - 8

LaRene P. Despain

APPLE NUT BREAD

1/2 c butter	1 t salt
1 c sugar	1 t soda
2 eggs	1 t baking powder
1 t vanilla	1 t cinnamon
2 c peeled, grated apples	1/2 t cloves
2 c flour	2/3 c nuts, chopped
1 TbsLlemon peel	

Cream butter and sugar, beat in eggs. Add vanilla, apples and dry ingredients. Add nuts and lemon peel. Pour into prepared loaf pan and bake 50 mins. At 350F Remove from pan and cool on rack.

LaRene Despain

By Marie Despain

BANANA NUT BREAD

Mix: 2/3 c shortening	2/3 c buttermilk (or add 2 t vinegar to 2/3 c milk)
1 1/4 c bananas	
Add: 2 1/2 c flour	1 1/4 t baking powder
1 2/3 c sugar	1 1/4 t soda
1 t salt	
Add: 2 large eggs	2 /3 c chopped nuts

Bake at 350F for 45-50 mins. Makes 2 loaves.

Marie Despain

BRAN MUFFINS

5 tsp soda	1 c shortening
2 c boiling water	2 c sugar
3 c Bran Buds or All Bran cereal	2 c. 40% Flakes Bran
1 tsp salt	Flakes
1 qt buttermilk	5 c flour
4 eggs	

Add soda to boiling water; pour over Bran Buds and Bran Flakes; cool. Cream shortening, sugar, salt and eggs. Add bran mixture, flour and buttermilk. Store in tightly covered container in refrigerator. Keeps 2-4 weeks in refrigerator. Bake at 375F for 20 mins. Dates, raisins or nuts may be added.

LaVerne Shaw

CHEESE DATE NUT LOAF

¾ c boiling water	1 t baking soda
½ lb. dates, chopped	½ c sugar
2 Tbs butter	1 egg, beaten
1 ¾ c flour	1 c cheese, grated
¼ t salt	1 c nuts, chopped

Pour water over dates and butter. Let stand 5 minutes. Sift together dry ingredients. Add cooled date mixture, egg, cheese and nuts. Mix only until blended. Put into greased loaf pan. Let stand 20 mins. Bake 50- 60 minutes. Test for doneness—usually have to bake a bit longer cool on rack

LaRene Despain

DATE NUT BREAD

1 c sugar	1 t soda
1/2 c butter	1/2 t salt
2 eggs	1 lb dates
1 c hot water	1 c walnuts
2 c flour	1 t vanilla

Pit and cut dates. Add soda to dates & pour boiling over them. Let cool; then add to cake mixture. Add nuts and vanilla last.

Bake 1 hr. in a slow oven 350F

From Eva's Home Ec class

Notebook at Granite High School

DATE BREAD

1/2 c butter or margarine	1 c sugar
1 lb dates	1 c nuts
2 c flour	1 c nuts
1 t soda	1 c boiled water
Salt	

Cook 1 hr at 350F

Pearl Bishop

PEANUT BUTTER BREAD

2 c flour	1/2 c sugar
1 Tbs grated orange peel	1 egg
2 t baking powder	1 t salt
1 1/4 c milk	3/4 c peanut butter
1/4 c butter or margarine, softened	

Preheat oven to 375F. With fork, mix flour, sugar, orange peel, baking powder and salt. In small bowl, with fork, beat milk, peanut butter, butter & egg until well mixed. Stir peanut butter mixture into flour mixture just until flour is moistened. Pour into loaf pan & bake 1 hr or until toothpick comes out clean. Cool 10 mins. Remove from pan, cool completely on rack

Marie Despain

PUMPKIN MUFFINS

Combine 2 c biscuit mix, 1/2 c sugar, 1/2 t cinnamon, 1/4 t nutmeg, 1/4 t cloves. Mix 1 egg, slightly beaten, with 3/4 c milk, 2 Tbs oil and 1/2 c pumpkin. Stir into dry ingredients just till well blended. Fill greased 2 1/2 in muffin cups 2/3 full; bake in hot oven 400F about 20 minutes or till done. Makes 12-16

Sent by Marie Despain

For LaRene Despain

QUICK NUT BREAD

1/2 c sugar	4 t baking powder
1t salt	1 egg
2 c white flour	1 c nuts, cut fine
2 c graham flour	2 c milk
1/2 c chopped dates or raisins	

Mix dry ingredients, add egg and milk and bake in moderate oven 45 minutes at 375F
Remove from pan as soon as taken from the oven.

Eva Adamson

RAISIN BREAD

6 c flour	2 c milk
6 t baking powder	1 t cinnamon
1/4 t salt	1 t cloves
1 3/4 c sugar	2 3/4 c raisins
2 eggs	1 c nuts

Boil raisins 10 mins, or until soft. Mix all dry ingredients, add others. Bake slowly in 2 loaf tins for 1 hr.

Marie Despain

ZUCCHINI BREAD

Beat together: 3 eggs 3 t vanilla
 2 c sugar 1 c oil
 2 c grated zucchini

Add: 3 c flour ¼ t baking powder
 3 t cinnamon
 1 t salt 2 t soda
 ½ c nuts

Bake at 325F for 1 hr. in 2 greased, floured loaf pans.

Arlene Wall

PART

THREE

CAKES

EVERYDAY CAKE

1 c sugar	1/2 c shortening
1-3 eggs	2 c flour
1 heaping & 1 level tsp baking Powder	1 c milk
1 t vanilla	pinch salt

Cream shortening; add sugar, then egg and vanilla. Add small amounts of sifted flour, salt and baking powder (sifted together) with small amounts of milk.

Given to me by my mother from her mother.

Carol Birch

MRS. KELLER'S CHOCOLATE CAKE

2 squares chocolate	1/2 c milk
Cook together over low heat to form a soft custard.	
1 1/2 c sugar	1/2 c shortening
3 eggs	1/2 c milk
2 c flour	1/2 t salt
1 t soda	1 t red coloring
1 Tbs warm water	1 t vanilla
1 c nuts	

Cream sugar and shortening, add eggs and cooled chocolate mixture, vanilla & red coloring. Add soda mixed with warm water. Add flour sifted with salt alternately with milk. Bake 30 minutes at 375F

Marie Despain

APPLESAUCE CAKE

1/2 c shortening	1 c sugar
1 egg, beaten slightly	1 c raisins
1 c nuts	1 3/4 c flour
1/4 salt	1 t soda
1 t cinnamon	1 t cloves
1 c hot applesauce	

Cream shortening, add sugar gradually, then add eggs, raisins, and nuts. Add flour sifted with spices. Add applesauce last. Bake at 350F for 35 minutes or until done. Ice with caramel fudge icing or your icing of preference.

Grandma Flowers

Via Marie Despain

BEST APPLESAUCE CAKE

1 c sugar	1 1/2c applesauce
1 t nutmeg	1 t allspice
2 c flour	1/2 c shortening
2 t cinnamon	1/2 t cloves
2 Tbs cocoa	1 t soda
1 c raisins	1/2 t salt

Enough milk to make a medium stiff mixture.

Bake at 375F

(Note: I use the whole can of applesauce then I don't need to use any milk. I also use 1/4 c cocoa to make it more chocolately)

Great to use as a fruitcake batter with nuts and spice drops or candied fruit.

Carol Birch

BANANA CAKE

2 ¼ c sifted cake flour	½ c oil
1 t soda	½ c buttermilk
1 t baking powder	1 ¼ c mashed ripe bananas
1 t salt	
1 eggs	1 ¼ c sugar

Sift together flour, soda, baking powder and salt. Add the oil, buttermilk and bananas; beat until it forms a smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture thoroughly into the batter. Pour into 2 waxed paper lined 9-inch layer cake pans. Bake in a moderate oven 350F for 30-35 minutes. Frost with Harvest Frosting

Eva Adamson

CHEESE CAKE

8 oz pkg cream cheese	1 can Eagle Brand
1/3 c lemon juice	sweetened
1 t vanilla	condensed milk

Let cream cheese soften to room temperature. Beat until fluffy. Add canned milk. Beat together. Add lemon juice and vanilla. Pour into a graham cracker or pastry crust. Let set 2-3 hours. Top with cherry or strawberry glaze after it has set.

LaVerne Shaw

CHEESE CAKE

3 – 8 oz pkg cream cheese ¾ c sugar
3 egg yolks 3 beaten egg whites

Beat cheese, sugar and egg yolks together, and then fold in beaten egg whites. Butter spring pan. Line with graham cracker crumbs (abt. 2 doz.) Mixed with 1 stick melted butter, cinnamon is good in it too. Pour mixture in pan and bake in moderate oven 350F for 25-30 mins. Set aside to cool

TOPPING:

1 pt sour cream 6 tsp sugar
3 tsp vanilla

Pour topping on top of cooled cake and put back in hot oven 400F for 10 mins. Take out and sprinkle with crumbs.

Don't remove from pan until cool.

Marilyn Clayton Guthrie

CHEESE CAKE

(Helen Thompson)

2 c flour 1 c margarine
1/2 brown sugar 1/2 c nuts, chopped

Mix above like pie crust and bake at 350F fir about 10 mins. Or until brown. Cool and crush. Take about 1/2 out to be put on top.

Mix 2 envelopes dream whip, beat until stiff, add 8 oz cream cheese, softened 1 c powdered sugar and 1 1/2 tsp vanilla. Pour over crust in 9x13 pan and top with remaining crust mix. Chill several hours or overnight.

Marie Despain

KEITH'S COCKEYED CAKE

Sift right into 8x8 pan:

1 1/2 c flour

3 Tbs cocoa

1 t soda

1 c sugar

1/2 t salt

Make 3 holes and place in:

Hole #1

5 Tbs oil

Hole #2

1 Tbs vinegar

Hole #3

1 Tbs vanilla

Pour 1 c water over ingredients and mix with spoon until nearly smooth & no flour is seen. Bake at 350F for 30 minutes.

Sent by Julie Nelson

FRUITCAKE

2 c seedless raisins	1 c golden raisins
2 lbs candied fruit mix	2 c chopped nuts
1 2/3 c flour	1/4 t baking soda
1 t cinnamon	1 t allspice
1/4 t mace	1/4 t nutmeg
2/3 c margarine	2/3 c brown sugar
4 eggs	3 Tbs orange juice
1/3 c unsulfured molasses	3 Tbs apple cider
2/3 c strawberry jam	

Prepare pans by greasing well and lining with heavy paper and greasing again. For single recipe you may use tube pan.

Combine all fruits & nuts. Mix 1/3 c flour with mixture. Sift remaining flour with spices. Set aside. Cream margarine & sugar till fluffy. Add other ingredients and blend well. Add flour mixture, then fruit. Bake at 275F for 1 1/2 -3 hrs. (Place pan of water on bottom rack)

Marilyn Clayton Guthrie

GOLDEN SPONGE CAKE

6 eggs	1/2 t salt
3/4 t cream of tartar	1 t vanilla
1/2 c +2 Tbs sugar	1/2 c apricot nectar
1 1/2 c unsifted flour	or water
1/2 c + 2 Tbs sugar	1/2 t baking powder
1 Tbs grated orange peel	

Separate eggs. Add cream of tartar to egg whites. Beat at high speed until foamy. Gradually add 1/2 c +2 Tbs sugar; continue to beat until stiff peaks form.

To egg yolks; add flour, 1/2 c +2 Tbs sugar, baking powder, salt, apricot nectar, orange peel & flavoring. Blend until moistened; beat 1 min. at med. Speed. Pour over egg whites; fold just until blended. Pour into ungreased 10"tube pan. Bake at 375F for 40-45 mins.

Eva Adamson

HOT FUDGE SUNDAE CAKE

1 c flour	1 t vanilla
3/4 c granulated sugar	1 c chopped nuts
2 Tbs cocoa	1 c packed brown sugar
2 t baking powder	1/4 c cocoa
1/4 t salt	1 3/4 c hot tap water
1/2 c milk	2 Tbs salad oil

Heat oven to 350F. In ungreased square pan 9x9x2, stir together flour, granulated sugar 2 Tbs cocoa, baking powder and salt. Mix in milk, oil, and vanilla with a fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 c. cocoa. Pour hot water over batter. Bake 40 mins. Let stand 15 mins. Spoon into dessert dishes with pudding side up. Top with ice cream and sauce.

9 servings

LaVerne Shaw

LEMON CAKE

Dissolve: 1 pkg lemon jell-o in $\frac{3}{4}$ c hot water
Add: 1 yellow or white cake mix
4 eggs
 $\frac{3}{4}$ c oil
1 t lemon extract

Pour in greased and floured pan 9x13, or 2 loaf pans.

Bake at 350F for 40- 50 mins

While cooking beat: 1 c powdered sugar 6 Tbs lemon juice

Pour over warm cake.

Keep cake refrigerated.

I got this in the mission field

Arlene Wall

LEMON PUDDING CAKE

3 Tbs butter, softened	1 c sugar
4 eggs, separated	3 Tbs flour
$\frac{1}{4}$ t salt	$\frac{1}{3}$ c lemon juice
2 t grated lemon rind	1 c milk

Cream butter, add sugar and beat well. Add egg yolks and beat until fluffy. Stir in flour, salt, lemon juice and lemon rind, then gradually add milk. Beat whites until stiff and carefully fold into batter. Pour into shallow 1 qt baking dish and set in pan of hot water. Bake at 325F for 40 mins. Turn to 350 and bake 10 minutes longer. Serve warm or chilled. 4 – 6 servings

Marie Despain

OATMEAL CAKE

1 1/2 c boiling water poured over:

1 c quick cooking oats 1 cube butter

Let stand until melted,

Add:

1 c brown sugar 2 eggs

1 c white sugar 1 t soda

1 t vanilla 1 t nutmeg

1 t salt 1 t cinnamon

1/3 c flour

Place in oblong pan. Bake at 335°F 30 - 40 mins.

FROSTING

6 Tbs Butter 1 c coconut

1 c sugar 1 t vanilla

1/4 c evaporated milk nuts

Heat milk & sugar till dissolved. Add butter, melt; add other ingredients. Spread on cake while hot. Broil lightly & leave in pan

Julie Nelson

EASY PICNIC CAKE

1 pkg chocolate pudding

1 pkg chocolate cake mix

Cook pudding as instructions on package indicate. Stir cake mix into pudding. Pour into oblong pan. Top with chocolate chips and chopped nuts. Bake as cake mix package instructs.

Bonnie Despain

PICNIC CAKE

1 c chopped dates

$\frac{3}{4}$ c shortening

1 $\frac{1}{2}$ c boiling water, cooled

1 c sugar

1 $\frac{3}{4}$ c flour

2 eggs

1 t cinnamon

$\frac{1}{2}$ t salt

Cream well together, shortening, sugar and eggs. Sift and mix well with other ingredients and add 1 t soda to chopped date mixture before adding to cake batter. Mix well and pour into well greased and floured pan 9x13

Sprinkle over batter:

$\frac{3}{4}$ c brown sugar

6 $\frac{1}{2}$ oz chocolate chips

$\frac{1}{2}$ c chopped nuts

Bake at 350F for 40 minutes.

Marilyn Clayton Guthrie

POUND CAKE

1 2/3 c sugar
1 c butter (or 1/2 butter & 1/2 margarine)
5 eggs
2 c cake flour
Pinch salt

1/4 t mace
1 t salt
1 t vanilla
1 pkg raisins added to

Flour mixture

Cream sugar a little at a time into butter. Add eggs one at a time, beating well after each. Sift flour twice; add salt and mace, then add a little at a time to creamed mixture. Bake at 350F for 1 hour in loaf or angel food cake pan.

Lemon icing may be prepared by adding powdered sugar and lump of butter to fresh lemon juice.

Carol Birch

STRAWBERRY JELL-O CAKE

1 pkg white cake mix
1 6 oz pkg strawberry jello

Mix cake as on pkg. Dissolve jello in 2 c hot water, add 1 c cold water. Punch many holes in cake with fork. Spoon warm jello over cake. Set in refrigerator overnight. Top with 1 pkg Strawberry Soft Swirl or Whip and chill. Top with 1 pkg dream whip. Garnish with sliced strawberries.

Bonnie Despain

MELBA WALL'S PRUNE CAKE

1 c sugar	1 1/2 t soda
3/4 c shortening	3/4 t cloves
2 eggs	3/4 t cinnamon
2 cans baby prunes	1/2 t salt
1 1/2c cake flour	1/2 c nut meats

Cream the shortening and sugar, add eggs and prunes. Sift flour, spices, & soda. Blend into creamed mixture and add egg, milk and nuts. Bake in large flat pan for 45 mins at 350F

Ice while still hot with the icing mixture;

3/4 c brown sugar	1/4 c cream or canned milk
1 c chopped nut meats	6 Tbs melted butter
1/2 t vanilla	

Melt butter and brown sugar, cream and add nuts & vanilla bring to boil for 5 min

Via Eva Adamson

EASY PENUCHE ICING

(Grandma Flowers)

Melt 1/2 c butter. Add 1 c brown sugar (packed). Boil over low heat for 2mins. Stirring constantly. Stir in 1/2 c milk. Stir until it comes to a boil. Cool to lukewarm. Gradually add 1 3/4 - 2 c sifted confectionery sugar. Beat until spreading consistency. If icing becomes too stiff add a little hot water.

Via Eva Adamson

HARVEST FROSTING

1/2 c margarine

1 t vanilla

2 c light brown sugar

2/3 c cream

Cream the margarine. Add the vanilla. Add the sugar alternately with the cream. Beat until light and fluffy.

Eva Adamson

RUM SAUCE

6 oz brown sugar

1/2 lb butter

1/2 lb white sugar

1 c cream

1 t rum flavoring

Boil together for a few minutes.

Marie Despain

PART

FOUR

COOKIES

PINEAPPLE FILLED BREAKFAST COOKIES

3/4 c shortening	1 t salt
3/4 c brown sugar, packed	2 eggs
3/4 c sifted flour	1 t vanilla
2 1/2 c quick cooking oats	1/4 t cinnamon
1/2 t baking powder	1/2 c dry milk

Cream shortening, brown sugar, eggs & vanilla together. Sift flour with salt, baking powder and cinnamon. Add oats and dry milk; stir into creamy mixture; blend well. On greased baking sheets spread about 1/3 c dough for each cookie to a 4 1/2 circle, allowing room to spread n baking. Top each cookie with a tablespoon of cooled PINEAPPLE FILING. Bake in moderate oven 350F for 12 -15 mins.

Marilyn Clayton Guthrie

PINEAPPLE FILLING

8 oz can crushed pineapple	2 t cornstarch
2 Tbs sugar	dash salt

Turn undrained pineapple into small saucepan. Blend sugar, cornstarch and salt; stir into hot pineapple. Cook; stirring frequently to avoid scorching until mixture boils & thickens. Turn heat low and simmer about 5 mins. Stirring often. Cool thoroughly before using.

Marilyn Clayton Guthrie

AGGRESSION COOKIES

3 c firmly packed brown sugar

3 c butter or margarine

6 c oatmeal, uncooked

1 Tbs baking soda

3 c sifted flour

Mix in large bowl in the order given and mash, knead, squeeze until the ingredients are thoroughly mixed. Form the dough into small barks and place on ungreased baking sheets. Butter the bottom of a small glass, dip it in granulated sugar, then mash the balls flat. Bake at 350F for 10 -12 mins. Allow the cookies to cool for a few minutes on the baking sheet to firm as they are fairly rich, and then remove to paper toweling until thoroughly cooled and crisp. Makes about 14 dozen.

Good to make on days when everything goes wrong...

Carol Birch

MOTHER'S EASY FILLED COOKIES

In this recipe for easy filled cookies you drop the dough onto the baking sheet instead of rolling and cutting

1 c soft shortening

2eggs

1 t vanilla

3 1/2 c sifted flour

1/8 t cinnamon

2 c brown sugar, packed

1/2 c water, sour milk or
butter milk

1 t soda

1 t salt

Heat oven to 400F. Mix thoroughly shortening, brown sugar, and eggs. Stir in water or milk & vanilla & then add other dry ingredients. Drop with teaspoon on ungreased baking sheet. Place 1/2 t dated filling on dough. Cover with another 1/2 t dough on top & bake 10 -12 mins. Make 5-6 dozen

Pearl Bishop

DATE FILLING

2 c dates, finely cut up 3/4 c sugars
3/4 c water 1/2 chopped nuts

Cook slow stirring all the time until thickened. Then cool.

Pearl Bishop

FILLED COOKIE TURNOVERS

1/2 soft shortening 2 1/2 c flour
1 c sugar 1/4 soda
2 eggs 1/2 t salt
1 t vanilla

Mix shortening, sugar and eggs thoroughly. Stir n vanilla. Measure sifted flour with soda & salt. Stir in and chill. Heat oven to 400F. Roll 1/8 "in thick. Cut 3 inch squares or rounds. Place rounded teaspoonful filling on each. Fold like turnovers, pressing edges together. Bake 8 or so mins. Or till delicately browned.

Grandma to
Shirley Schaugaard to
Kathryn Olson

Fillings on next page.

FILLINGS-DATES-FIGS-RAISINS OR PRUNES

2 c fruit cut up or ground finely, (raisins as is). For prunes 2 c cooked or mashed or 2 2/3 c uncooked.

3/4 c sugar

3/4 c water

1/2 c chopped nuts, if desired

Cook fruit, sugar and water slowly, stir constantly until thickened. Add nuts and cool.

Makes about 2 1/3 c filling

PINEAPPLE FILLING

1 c sugar

1/4 c flour

1 1/2 c drained crushed pineapple

1/4 c lemon juice

3 Tbs butter

1/4 t nutmeg

3/4 c pineapple juice

Mix sugar and flour in saucepan. Stir in other ingredients. Cook until thickened, stirring constantly 5 -10 mins. Cool. Yield 2 2/3 c.

Kathryn Olson

LUCY BROWN'S BROWNIES

1/2 c shortening

2 eggs

2 sq. chocolate

1 c sugar

3/4 c flour

1 t vanilla

1/2 t baking powder

1/2 c walnuts

1/2 t salt

Mix as for cake and bake at 375F

Marie Despain

MARBLED BROWNIES

1 c butter or margarine, softened

1 1/2 t vanilla

1/2 t salt

2 c sugar

2 c nuts

4 eggs

1 3/4 c flour

2 sq chocolate

Chocolate Frosting

Mix all together in usual way, cut in half. Add Chocolate to half; drop in alternate spots in 13x9 pan. Run knife thru to marble. Bake at 350F about 45 minutes. Frost

Julie Nelson

BURNT BUTTER GLAZE

2 Tbs butter

2 c sifted powdered sugar

1/4 c undiluted evaporated milk

Heat butter until golden brown. Beat in powdered sugar and undiluted evaporated milk.

Use to frost Jubilee Jumbles.

Grandma Flowers

Via Marie Despain

CHOCOLATE BIT COOKIES

1/2 c butter or shortening	1 c + 1 Tbs sifted flour
1/4 c white sugar	1 t baking powder
1/2 c brown sugar, packed	1 egg
1/2 t soda	1/2 c chopped nuts or raisins
1 box chocolate bits or 1 pkg chocolate chips	1/2 t vanilla

Soften butter and beat until creamy and add the two sugars gradually and beat until very light and fluffy. Add well beaten egg and beat again. Sift flour with salt and soda and add to the first mixture. Add vanilla, nuts, then chocolate bits. Mix thoroughly. Drop from tip of teaspoon on lightly greased cookie sheet. Bake at 375F until delicately brown (10 – 12) mins. Makes 50

Eva Adamson

CHOCOLATE CHIP BARS

1 c shortening	1 Tbs vanilla
1/2 c white sugar	1 Tbs cold water
1/2 brown sugar	2 c flour
4 egg yolk beaten	1 t soda
1 – 12oz pkg. chocolate chips	

Cream shortening and sugars. Add egg yolks and beat until fluffy. Mix in vanilla and water, then add dry ingredients and mix together. Press mixture (thin) into a greased cookie sheet with rim. Sprinkle chocolate chips on top. Beat 4 egg whites until stiff. Add 1 c brown sugar and pour over chips. 1 c chopped peanuts may be sprinkled over the top. Bake 20 -30 mins at 350F. Cut into bars when cool.

Eva Adamson

COCONUT COOKIES

4 c flour
2 c sugar
1 t baking powder
1/2 c sour milk or buttermilk
1 1/2 t salt
1 c shortening
2 eggs

Put together like pie crust. Flour, baking powder, salt & soda n a bowl and add shortening. Cut together and add sugar, eggs & buttermilk. Add 2 t lemon flavoring and 1 can coconut. Bake at 450F. Put on cookie sheet with teaspoon and press with fork

For variation add 1/2 lb raisins, cut up, 2 t nutmeg & 2 t vanilla instead of lemon flavoring & coconut

Julie Nelson

COWBOY COOKIES

Cream together: 3/4 c shortening
1 c white sugar
1 c brown sugar
Add: 2 eggs
Beat until light & fluffy
Sift together & add: 2 c flour
1 t soda
1/2 t salt
1/2 t baking powder
Mix & add: 2 c oatmeal
2 t vanilla
1 sm pkg chocolate chips
2 Tbs milk

Bake at 350 F for 10 mins or less

Julie Nelson

DATE BARS

3 eggs	1/4 t salt
3/4 c sugar	1 c chopped dates
1/2 t baking powder	1/4 c chopped nuts
1 c flour	1 t vanilla

Sift dry ingredients together. Beat egg whites until stiff but not dry and fold in sugar in small amounts. Fold in the beaten egg yolks. Fold in dry ingredients about 1/4 cup at a time. Fold in dates and nuts, also vanilla. Bake in shallow pan, cut in squares and roll in powdered sugar. Bake at 350F until toothpick comes out clean – about 30 mins

Marie Despain

DATE NUT COOKIES

3 c flour	1 1/2 c brown sugar
2 t baking powder	1/4 c white sugar
1 t soda	3 eggs
1/2 t salt	1/2 c nuts
1 c shortening (1/2 butter)	3/4 c dates, cut fine
1 1/2 t vanilla	

Combine and drop on greased cookie sheets. Top each cookie with a piece of maraschino cherry. Bake at 375F for 10 – 12 mins. Makes 4-5 dozen cookies.

Grandma Flowers

Via Marie Despain

MRS. WALLACE'S FRUIT COOKIES

2 c brown sugar	1 t salt
1 c shortening	1 t cinnamon
1 c chopped nuts	1/2 t allspice
3 eggs	1 t ginger
1 1/2 t baking soda	1 c chopped raisins
2 1/2 c flour	2 T sour milk.

Break eggs in bowl, add melted shortening, sugar, mix thoroughly. Add milk, nuts, and raisins. Sift dry ingredients, add to mixture. Add enough more flour to roll. Bake in oven until brown

Eva Adamson

HERMITS

1 c shortening	1 t salt
2 c brown sugar	1 t nutmeg
2 eggs	1 t cinnamon
2 1/2 c seeded raisins or dates	1/2 c milk
1 1/4 c nuts	3 1/2 c sifted flour
1 t soda	

Mix as for any plain cake adding nuts and raisins with last of the flour. Bake 8 to 10 minutes at 400F or until light brown

Eva Adamson

HONEY COOKIES

1 pt honey
1 t cinnamon
1 t nutmeg
1 t allspice
5 c flour
5 eggs (separate 2 and leave 2 whites for icing)
1 Tbs soda in $\frac{1}{4}$ c boiling water.

1 pt sugar
1 t cloves
 $\frac{1}{2}$ t anise
 $\frac{1}{2}$ t almond

Mix together and let stand 24 hrs. In cool place

ICING FOR HONEY COOKIES

2 egg whites
4 Tbs cold water
1 c sugar

Mix in double boiler, beat 9 minutes, Take from stove add $\frac{1}{2}$ t vanilla. The water in bottom of boiler must be boiling while cooking frosting

Pearl Bishop

JUBILEE JUMBLES

1/2 c shortening	1 t vanilla
1 c brown sugar	2 3/4 c flour
1/2 c white sugar	1/2 t soda
2 eggs	1 t salt
1 c evaporated milk	1 c walnuts

Mix as for cake. Chill 1 hour. Bake at 375F on greased baking sheet about 10 mins. Frost with BURNT BUTTER GLAZE. Garnish with nuts, coconut and maraschino cherries. Makes about 4 doz.

For variation add 1 c coconut, dates or raisins, or 1 6 oz pkg. chocolate chips.

Grandma Flowers

Via Marie Despain

JUMBO RAISIN COOKIES

Add 1 c water to 2 c raisins and boil 5 mins. Cool

Cream 1 c shortening and add 2 c sugar

Add 3 eggs and beat well

Add 1 t vanilla and cooled raisin mixture.

Sift together 4 c sifted flour, 1 t baking powder, 1 t soda, 2 t salt, 1 1/2 t cinnamon, 1/2 t nutmeg, 1/4 t all spice Add to raisin mixture and blend well.

Add 1 c chopped nuts.

Chill. Drop by teaspoonfuls onto a greased baking sheet. Bake at 375F for 8 – 10 mins. Makes 5 doz

Eva Adamson

MUD HENS

1/2 c butter	1 c sugar
1 egg yolk	1/2 t salt
1 whole egg	1 t baking powder
1 egg white, unbeaten	1 t vanilla
1 c brown sugar	1 c nuts
2 c flour	

Cream together sugar and butter. Add salt and vanilla, baking powder, egg yolk and 1 egg and blend in flour

Put into 9x13 pan, then mix egg white and brown sugar and nuts and put over batter and bake at 325F for 40 45 min.

Pearl Bishop

NUT COOKIES

1 c sugar	3 c flour
1 c brown sugar	1 t soda
1/2 c shortening	1/2 t salt
2 eggs	1 c chopped nuts
1 t vanilla	

Mix as usual. Roll into balls and place on greased cookie sheet. Flatten with bottom of greased glass which has been dipped in sugar. Bake at 375F for 8 to 10 minutes.

(If dough seems too dry add a little milk.)

LaRue Rider

Via Marie Despain

OATMEAL COOKIES

1 pkg raisins	4 c oatmeal
1 c shortening	1 c milk
2 c sugar	4 c flour
1 t cinnamon	1 t salt
1/2 t nutmeg	1 t vanilla
4 beaten eggs	3 t soda
3/4 c raspberry jam	

Cover raisins with water. Boil 20 mins. Pour off water and save 1 cup. To hot raisins, add shortening, sugar and spices. Let cool. Add eggs and salt. Stir in dry ingredients. Add milk. Put soda into raisin water, then add to mixture. Drop onto greased cookie sheet. Bake at 400F till done.

Bette Richey

OATMEAL BANANA COOKIES

1 c butter	1 c sugar
1 egg	1 1/2 c flour
1 c ripe mashed bananas	1/2 t salt
1 t cinnamon	1/2 t soda
Nuts, if desired	1 3/4 c rolled oats

Cream butter and sugar. Add egg and bananas. Mix well. Add sifted dry ingredients, oats, and nuts. Place teaspoonfuls on greased cookie sheet and bake at 350F for 12 mins or until done.

I like to add 1/2 c chocolate chips and/ or raisins

Eva Adamson

COCONUT TOPPED OATMEAL COOKIES

3/4 c shortening (part margarine)

1 c brown sugar

2 eggs

1 c white sugar

1 t vanilla

1/2 t baking powder

2 c flour

1 t nutmeg

1 t soda

1 t cinnamon

1 t salt

2 c oatmeal

Mix in usual order for cookies. Bake at 350F for about 10 to 15 minutes. Cool. Frost with Coconut Frosting

COCONUT FROSTING

6 Tbs butter

1 c sugar

1/4 c evaporated milk

1 t vanilla

1 c coconut

nuts

Heat milk & sugar until dissolved. Add rest. Spread on cookies. Broil

Marie Despain

OATMEAL CRISPIES

1 c shortening	1 2/3 c flour
1 c brown sugar	1 t salt
1 c white sugar	1 t soda
2 eggs	3 c oatmeal
1 t vanilla	1/2 c nuts

Cream shortening & sugars. Add eggs, one at a time; beat well after each. Add rest of ingredients; Mix well. Make in rolls, wrap in wax paper, chill. Slice and Bake at 375F for 10 mins.

Julie Nelson

CRUNCHY OATMEAL COOKIES

1 c shortening	1 1/2 flour
1 c brown sugar	1 t salt
1 c granulated sugar	1 t soda
2 eggs, well beaten	3 c oatmeal
1 t vanilla	1/2 c walnuts

Mix together then roll and chill. Bake at 350F for 10 mins. On an ungreased sheet.

Carol Birch

RUSSIAN TEA CAKES

(Mrs. Plewe)

Cream together:

- 1/2 c butter
- 1/2 c powdered sugar
- 1/2 t salt
- 1 t vanilla
- 2 c + 2 Tbs flour
- 3/4 c nuts

Roll or place on cookie sheet and smash with moist fork. Bake at 375F for 10 -12 mins. Sift powdered sugar over.

(Mrs. Plewe was a neighbor and a visiting teacher of Grandma's)

Marilyn Clayton Guthrie

PEANUT BUTTER COOKIES

- 1 c shortening
- 2 eggs, well beaten
- 1 c peanut butter
- 1 t soda
- 1 t vanilla
- 1 c white sugar
- 1 c brown sugar
- 3 c flour
- 1/2 t salt

Cream shortening and sugars gradually, then the beaten eggs & peanut butter. Sift flour, soda & salt & add gradually, mixing well. Shape into balls the size of a walnut. Place on cookie sheets and flatten with a fork dipped in flour to about 1/4 inch thickness. Bake at 375F for 10 mins.

Marie Despain

PEANUT BLOSSOMS

1 ¾ c flour	1/2c shortening
1 t soda	½ c peanut butter
½ t salt	1 egg
½ c granulated sugar	2 Tbs milk
½ c brown sugar	1 t vanilla

40-48 Hershey milk chocolate kisses, unwrapped

Combine all ingredients except kisses in large mixing bowl. Mix on lowest speed until dough forms. Shape dough into balls, using a rounded teaspoon for each. Roll ball in sugar. Place on ungreased cookie sheets. Bake 10 -12 minutes at 375F. Top each immediately with a candy kiss and press into cookie after removing from oven. Makes 40 -48 cookies

Eva Adamson

SOFT CREAM COOKIES

Mix together:	1 c shortening
	1 c sugar
Beat in:	2 eggs
Sift together:	4 c sifted flour
	1 t salt
	1 t soda

Stir into shortening/sugar mixture:

1 c sour milk
2 t vanilla

Add flour mixture. Drop by teaspoons on a greased cookie sheet. Sprinkle with cinnamon & sugar. Bake at 400F for 10 – 12 minutes. Don't cook until completely done because they harden after they are removed from the oven.

Also may omit sprinkling with sugar & cinnamon and frost instead.

Julie Nelson

OREGON SOUR CREAM COOKIES

1 c shortening	2 c sugar
3 eggs, well beaten	1/2 t soda
1 c thick sour cream	5 c flour
3 t baking powder	1 t salt
For topping:	1 1/2 c nuts
1 t cinnamon	3 Tbs sugar

Cream shortening & sugar; add eggs. Mix soda into sour cream, then flour sifted with baking powder and salt. Mix thoroughly. Drop by tsp on well-greased pans. Press flat with bottom of glass dipped in sugar. Sprinkle top of each cookie with sugar, cinnamon & nuts mixed together. Bake in moderate oven 375F about 10 minutes. Makes about 100 cookies.

Eva Adamson

10 MINUTE SUGAR COOKIES

Cream together:

- 1/2 c butter or margarine
- 1/2 c shortening (or use all butter)
- 1 c sugar
- 1 egg

Add these ingredients, with the flour last:

- 2 t vanilla
- 1 t salt
- 1 t baking powder
- 2 1/2 c flour

Shape into balls the size of a large marble, put on ungreased cookie sheet. Press down with glass dipped in sugar. Bake 10 mins at 350F Decorate before baking, if you wish. These are so good; you'll probably want to double the batch

LaVerne Shaw

SWEDISH COOKIE RECIPE FOR GINGRBREAD

HOUSES

2/3 c shortening

3/4 c brown sugar

2 Tbs molasses

1/4 c + 3 Tbs water

Cream together with mixer. Add:

1 1/2 t clove powder

2 1/4 c flour

1 t baking soda

1 Tbs cinnamon

Knead dough on Formica or porcelain WIITHOUT adding flour until smooth & satiny.

Put a sheet of wax paper on cookie sheet. Place 1/3 dough on paper. Roll thin. Cut out designs. Lift off excess dough

Bake at 350F for 13 mins. Pull wax paper and cooked cookie quickly off hot baking sheet carefully onto counter top. When cool carefully peel wax paper off cookie.

Excellent storage or mailing cookie.

Carol Birch

FROSTING TO BUILD GINGERBREAD HOUSES WITH

CEMENT

1 egg white

1 t flavoring

2 c powdered sugar

DRIZZLE

1 egg white

1 t flavoring

1 1/4 c powdered sugar

Whip with electric mixer. Will keep if covered in an airtight Container in refrigerator. Use cement frosting to glue sides, front, back, roof and candy on. Drizzle Frosting over the roof & for icicles & snow decoration.

Carol Birch

PART

FOUR

CANDY

U

M

ENGLISH TOFFEE

1 c sugar

2 Tbs water

1/2 lb butter

about 1 1/2 c pecans

Cut butter in pieces, add sugar & water. Cook over high heat until it boils and then turn down to next highest heat and stir constantly until it starts to turn a golden brown and smokes 3 times (abt 333F) pour over nuts that have been arranged on a cookie sheet. A chocolate candy bar can be melted and poured over the top and nuts added on both sides, if desired. When cool, break into serving pieces

This was Grandpa Flowers' favorite candy.

Eva Adamson

CARAMELS

2 c sugar

1/2 cube butter

1 c light corn syrup

1/2 cube margarine

1 egg white unbeaten

1/4 t salt

1 large can evaporated milk

Mix sugar, corn syrup and egg white in heavy kettle. Add butter, margarine, salt and 1/2 can evaporated milk. Stir occasionally until it reaches 210F (4-5 mins) Add remaining milk slowly so mixture does not stop boiling. Stir until it reaches 220F (6-8 mins) Reduce heat and cook slowly stirring constantly until it reaches 234F Pour into buttered loaf pan about 5x9. Cool and cut into squares. Very Good!!

Beth Cutler

Via Marie Despain

LOW CALORIE FUDGE

- 1) Mix in heavy 2 qt saucepan: 2 c sugar, 2/3 c evaporated Low Calorie milk, 12 regular marshmallows 1/2 c butter or margarine, f.g. salt.
- 2) Cook, stirring constantly over medium heat until boiling. Boil and stir 5 minutes. Take off heat.
- 3) Stir in 1 c (6 oz) semi-sweet chocolate chips until completely melted Add 1 c chopped nuts & 1 t vanilla
- 4) Spread in an 8" sq pan. Cool. Cut into 30 pieces (even lower in calories if cut into 300 pieces and only one eaten per day)

Count no calories is not eaten at all.

Carol Birch

CREAM CHEESE FUDGE

3 oz pkg cream cheese

1 sq butter or margarine

Let stand until room temperature.

When softened, cream together.

Add 1 lb sifted powdered sugar, 3 Tbs cocoa & 1 t vanilla. Blend together with fork or mixer. Add 1/2 c nuts and mold into rolls. Chill in refrigerator for about 2 hrs. Slice and serve

Marie Despain

ROCKY ROAD FUDGE

1 6 oz pkg chocolate chips 1/2 lb butter
4 c sugar 1 1/2 c evaporated milk
20 large marshmallows 2 c nuts, chopped
10-15 marshmallows, in 1/4's

- 1) Freeze cut marshmallows
- 2) Cut butter in chocolate chips in large bowl.
- 3) Bring to boil sugar, milk and marshmallows. Boil rapidly 5 mins. Stirring constantly.
- 4) Pour over chocolate chips and butter and stir until it starts to thicken.
- 5) Add nuts and frozen marshmallows.
- 6) Spread and cut into pieces.

Carol Birch

HOLLY CANDY

1 pkg small marshmallows 1/4 lb butter
Melt together in double boiler

Add:

1 t vanilla
1 t green food coloring

Stir. Pour into a large bowl containing 4-5 cups of cornflakes. Spoon out mixture on buttered pan. Shape like a holly wreath or Christmas tree. Add red cinnamon candies to decorate.

Carol Birch

PEANUT BRITTLE

2 c sugar	2 c raw peanuts
1 c white Karo	1 handful ribbon coconut
1 c hot water	(optional)
1 ½ t baking soda	2 Tbs butter
1 t vanilla	

Put sugar, syrup and water in heavy kettle. Stir well, cover and boil 5 mins. Remove cover and cook to good thread stage. Add peanuts and coconut and stir to golden brown. Add soda and mix well. Pour onto well-greased cookie sheet and pull with fingers or forks till thin....Very Good.

Carol Birch

PEANUT BUTTER BARS

(Onita Callahan)

1 c brown sugar	½ c shortening
½ c peanut butter	1 egg
1 t vanilla	1 ½ c flour
1 t soda	¼ t salt
½ c quick oats	

Cream sugar shortening, peanut butter add egg and vanilla. Sift flour, soda and salt and add to creamed mixture and mix well. Stir in oatmeal and pat firmly into 15x10x1 baking pan.

Bake at 375F 10 – 12 mins. Cool and frost with Peanut Butter Frosting. 3 doz. Bars.

PEANUT BUTTER FROSTING:

2 Tbs butter 2 Tbs peanut butter, 1 ½ c powdered sugar, dash of salt and 2 ½ Tbs milk
Blend and frost bars.

Marie Despain

PEANUT BRITTLE

(Raw peanuts)

2 c sugar

1c white Karo

1 c water

Put in heavy kettle and boil for 5 minutes with lid on. Take lid off and boil until it strings

Then add:

2 c raw peanuts

1 handful coconut

Cook until brown; stirring constantly. Then Add:

1/2 cube butter

1 1/2 t soda

Lift from heat and mix well. Pour onto well greased cookie sheets and pull thin when cool enough.

Marie Despain

PECAN ROLL CANDY

2 c granulated sugar

1 c brown sugar

1/2 c light corn syrup

1 c heavy cream

1 1/2 c chopped pecans

Combine sugars corn syrup and milk. Cook, stir only until sugar dissolves, to soft-ball stage (325F). While candy is cooking, wash down the sides of pan with clean wet cloth wrapped around fork, to be sure no sugar crystals adhere to sides of pan. Pour, without scraping pan, into large platter or pan and allow to cool to lukewarm. Beat until mixture holds its shape. Fold and knead until firm. Shape into two 1 1/2 inch rolls; add nuts pressing nuts firmly into rolls.

Carol Birch

PEPPERMINT TAFFY

Boil 1 c water, pinch of salt, 2 c sugar & stir until it boils, then transfer it to another pan. Boil to soft ball stage (230F). Add 1/8 lb of butter and cook until hard ball stage (250F). Pour out on flat buttered surface. Add 1/2 t peppermint flavoring & coloring. Stretch as soon as it can be handled, rather hot. Cut with scissors before it gets too hard.

Marie Despain

POPCORN BALLS

1/2 c sugar

1 c light corn syrup

1 3 oz pkg Jello

Mix together. Heat to boiling. Take off heat and pour over: 4 qts popped popcorn

Shape into round balls

Carol Birch

PART

FIVE

CASSEROLES

AUTUMNFEST CASSEROLE

20 oz can pineapple chunks (juice packed)

18 oz can sweet potatoes (slices 1 inch thick)

12 oz pkg link sausages, slashed ever 1”

3 Tbs brown sugar 2 Tbs cornstarch

1 Tbs butter or margarine ¼ t salt

Drain pineapple, reserving juice. Add water to equal 1 ¼ cups. Arrange pineapple, sweet potatoes & sausages in 10x6x2 baking dish. In small sauce pan, combine brown sugar, salt & cornstarch. Gradually blend in pineapple juice. Cook and stir until thick & bubbly; cook and stir 1 minute more. Remove from heat; stir in butter. Pour over sausage mixture in baking dish. Cover & bake at 350F 35 – 40 minutes. Serves 4- 6

Julie Nelson

BAKED BEANS

2 c pork & beans 1 t dry mustard (rounded)

1 t prepared mustard (rounded)

2/3 c brown sugar 1 c catsup

2 med onions, chopped 8 – 10 slices bacon

1 med green pepper, chopped salt

Bake 3 hrs at 300F

Bonnie Despain

CLAM CHOWDER

3 cans potato soup
3 cans cream of celery soup
1 can cheddar cheese soup
2 cans milk
2 cans clams

Mix together and heat (stir so it won't scorch.)

Simmer at least 1 hr.

Bonnie Despain

CAPE ANN CHOWDER

2 c diced potatoes
1/4 c margarine
1/2 c sliced celery
1/3 c flour
1/4 c chopped onion
2 c milk
1 1/2 t salt
1 lb cooked fish (Cod)
1/4 t pepper
1 sm. Can drained crab
2 1/2 c shredded cheddar
cheese

Combine potatoes, celery, onion, salt & pepper. Add water. Simmer, covered for 10 mins. Do NOT drain. Make white sauce with margarine flour and milk. Add cheese and stir until melted. Add fish, cut in pieces and undrained vegetables. Heat, but do not boil. 6-8 servings

Can substitute shrimp for crab.

LaRene Despain

Via Marie Despain

CHICKEN COMBO CASSEROLE

2 c cooked chicken	2 Tbs pimento chopped
1 c bread stuffing cubes	1 t salt
1 can mixed vegetables	¼ t pepper
¼ c chopped onion	¾ c vegetable liquid
1 c mayonnaise	

Combine all ingredients. Spread in 2 qt baking dish. Top with topping. (Below) Bake at 325F for 30 – 35 mins. To brown topping.

TOPPING

Combine ¾ c flour, ½ t salt, ½ t celery seed, 1 c shredded cheese, ¼ c mayonnaise, and crumble over chicken mixture. Sprinkle with ¼ c almonds

Larene Despain

CRAZY CRUST RECIPE

1/2 c flour	1/2 t salt
1 t baking powder	1/4 c shortening
1/2 sour cream	1 egg

Combine all ingredients in medium bowl. Stir until blended, about 60 -70 strokes.
(Batter will be slightly lumpy)

Spread batter thinly on bottom and thickly up sides to within 1/4 in. of pan rim in lightly greased and floured 9" metal or 10" glass pie pan. Bake at 425F as directed by filling recipes that follow;

Cool dinners 5 mins. Before serving.

Marilyn Clayton Guthrie

MEXICAN DINNER

(A crazy crust filling)

1 lb ground beef, lightly browned & drained	
16 oz (2c) canned kidney beans, undrained	
6 oz can tomato paste	1 t salt
1/4 -1/2 t Tabasco	2 t chili powder
1/2 c chopped onion	1/2 c finely chopped lettuce
1/2 c finely chopped tomato	1/2 - 1 c shredded cheese

Prepare crazy crust. Combine all ingredients except lettuce, tomato & cheese. Mix thoroughly. Spoon into crust. Bake 20 – 30 mins until crust is deep golden brown. Sprinkle with lettuce, tomato & cheese. Serve with Taco sauce.

Marilyn Clayton Guthrie

BEEF 'N BEAN DINNER

(A crazy crust filling)

1 lb ground beef, lightly browned & drained

1/8-1/4 t Tabasco sauce

2 – 3 t Worcestershire
Sauce

1/4 c chopped onion or 1T dry onion

6 oz can tomato paste

1 can baked beans

1 – 1 1/2 c shredded cheese

Prepare crazy crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 -28 mins. Until crust is golden brown. Sprinkle with cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

3/4 - 1 lb wieners, cut in 1/2" pieces may be used

Marilyn Clayton Guthrie

BARBECUED BEEF DINNER

(A crazy crust filling)

1 lb ground beef

1 Tbs mustard

1/2 c chopped green pepper or celery

2 t Worcestershire sauce

1/2 c catsup

1/4 c chopped onion or 1 Tbs dry onion

1 1/2 - 2 c shredded cheese.

Prepare crazy crust. In large fry pan, brown beef and green pepper; drain. Stir in remaining above ingredients except 1 c cheese. Spoon into crust. Bake 18- 28

Minutes until crust is golden brown. Sprinkle with remaining cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

Marilyn Clayton Guthrie

ITALIAN BEEF 'N CHEEE DINNER

(A crazy crust filling)

1 lb ground beef, lightly browned & drained
1/4 c chopped onion or 2 Tbs dry onion
6 oz can tomato paste
4 oz can mushrooms undrained 1 t salt
1/2 Tbs chopped olives, if desired 1 t oregano
1/4 t garlic powder
1 – 1 1/2 c shredded cheese

Prepare Crazy Crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 -28 mins. Until crust is golden brown. Sprinkle with cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

Marilyn Clayton Guthrie

CHEESE & CORN DINNER

(A crazy crust filling)

1 1/2 c cubed luncheon meat or 6 1/2 oz can tuna, drained
1/2 c whole kernel corn, drained
1/4 chopped onion or 1 Tbs dry onion 1 egg
1 Tbs flour 3/4 c milk
1/2 t Worcestershire

Prepare crazy crust. In the following order, layer meat or tuna, corn, onion, and cheese in crust.. In small bowl, combine the egg with flour; blend in milk and Worcestershire Pour mixture over cheese. Bake 20 – 30 mins. Until filling is firm. Sprinkle with paprika or parsley flakes, if desired.

Marilyn Clayton Guthrie

CHUCK-WAGON BEANS

1 lb ground beef
1/2 c celery
1 c tomato soup
2 Tbs brown sugar
Salt pepper & garlic salt to suit your taste

1/2 c chopped onion
1/2 c green pepper
1 Tbs vinegar
2 can pork & beans

Mix together. Bake at 300F -325F

Bette Richey

HOT DOG-BEAN-BISCUIT CASSEROLE

Sauté in 1 Tbs butter:

1/2 c chopped onion
1/2 c chopped green pepper

Add to onion. Heat;

Put in 9" square pan:

1 lb Hot dogs, sliced
1 16 oz can pork & beans
1/3 c chili sauce
1/3 c catsup
2 Tbs brown sugar

1 can buttermilk biscuits
3/4 c shredded cheese

Separate and pull rolls in half Top meat sprinkle cheese, top biscuit. Bake at 375F for 20 – 25 mins

Bonnie Despain

MJB FLUFFY QUICK BROWN RICE STUFFING

1/2 lb. pork sausage or ground meat

1/2 c thinly sliced celery

melted butter

1 4 oz can undrained mushrooms

1/2 c chopped

1 t salt

onions

2 c MJB Quick brown rice

3 c boiling water

Break up meat with a fork into small pieces; sauté until golden brown. Measure fat and add enough butter to make 1/2 cup. (if desired, use 1/2 c melted butter in place of meat) Add onions, celery, fat salt, mushrooms & rice. Pour in 3 c boiling water. Bring to a boil, lower heat, cover tightly and cook 15 mins. Makes 6 cups stuffing. Allow about 1 c rice stuffing per pound of ready-to-cook fowl.

FOR 10 -12 lb. TURKEY DOUBLE ABOVE RECIPE.

Wait to stuff the bird until just before roasting it. With this Quick Brown Rice it can be made in a few minutes before putting the fowl into the oven to roast.

Good as a casserole dish or substitute for potatoes

Eva Adamson

SAUSAGE & CAULIFLOWER CASSEROLE

10 oz pkg frozen cauliflower

8 oz pkg brown & serve sausage links

2 Tbs butter or margarine

$\frac{3}{4}$ c milk

$\frac{1}{4}$ t salt

$\frac{1}{4}$ t Worcestershire

2 Tbs flour

1 c shredded cheddar cheese

$\frac{1}{4}$ c dried bread crumbs

Cook cauliflower as package instructs. Meanwhile, brown sausage & keep warm. In skillet over low heat, melt butter stir in flour & salt until blended; gradually stir in milk. Cook 5 mins. Until sauce thickens. Stir in cheese & Worcestershire; melt. Layer sausage & cauliflower in a 1 $\frac{1}{2}$ qt casserole dish; pour sauce over; top with crumbs. Broil.

Julie Nelson

PART

SEVEN

DESERTS

&

PUDDINGS

BROWN SUGAR PUDDING

1 Tbs butter	1 c flour
1/2 c white sugar	1 c raisins
1 t vanilla	1/2 c milk
1/2 t nutmeg	3/4 t soda
1 t baking powder	1 c chopped nuts

Combine all ingredients together thoroughly. Put in baking pan.

Make a sauce with 1 c brown sugar, 2 c boiling water and 2 Tbs butter and pour over batter. Bake 40 mins. In 350F oven When ready to serve cut into squares and serve upside down with whipped cream. Serves 6 – 8

Eva Adamson

CHERRY ANGEL

(Julie)

Break up 1 – 8” angel cake. Place half in bottom of 9x9 pan. Place 1 #2can cherry pie filling and spread rest of cake and cover with the following:

Beat together 1 sm. Pkg. instant vanilla pudding and

1 1/2 c milk & 1 c sour cream. Pour over top, chill 5 hrs. or overnight.

Marie Despain

CARROT PUDDING

(Mom's)

1/2 c suet	1/2 c butter
1 c sugar	2 eggs well beaten
1 c grated carrots	1 c chopped nuts
1 c raisins	1 c dates, cut up
1/2 c chopped apples	1 c flour
1 t soda	1/4 t salt
1 t cinnamon	1/2 t cloves
1 t nutmeg	1 1/2 c bread crumbs

Cream butter and sugar, add eggs. Stir in carrots, nuts, dates, raisins, apples and suet and mix well. Add dry ingredients & bread crumbs. Put in greased cans. Cover and steam for 3 hrs or until well done. Heat to serve. Serves 10

Marie Despain

CHERRY DESSERT

1 envelope Dream Whip	20 graham crackers, crushed	
1/4 lb margarine, melted	8 oz pkg cream cheese	2 Tbs milk
1 c powdered sugar	1 can cherry pie filling	

Whip Dream Whip according to direction and set aside.

Make graham cracker crust with crackers & margarine. Cover bottom of sq. pan pressing firmly in place. Mix cream cheese with milk & powdered sugar, then add to Dream Whip. Pour this over the graham cracker crust and top with the pie filling, as evenly as possible. Refrigerate 2 hrs.

Marilyn Clayton Guthrie

CHERRY PUDDING CASSEROLE

1/2 sugar	4 Tbs shortening
1 egg	1/2 t vanilla
2 t baking powder	1/2 t salt
1 c flour	1/2 c milk

Make batter as you would for cake—creaming sugar and shortening together, adding egg, beaten, vanilla and the dry ingredients sifted together, alternately with the milk. Put into casserole, and pour over the batter 1 pt. pie cherries. Bake at 45 mins. at 375F. Serve with whipped cream or plain .

Eva Adamson

12 HOUR CHOCOLATE DESSERT

12 big marshmallows	1/2 c nuts
1/4 c butter	1 c powdered sugar
3 eggs	1 sm can chocolate syrup
14 – 16 graham crackers	

Cut the marshmallows and ix with chocolate syrup. Let Stand

Cream butter & sugar. Add egg yoks . Add stiffly beaten egg whites and FOLD into mixture. Add marshmallow mixture (FOLD in)

Crush graham crackers and sprinkle 1/2 of them into bottom of 8x8” pan. Spread mixture on top. Cover with remaining crackers. Refrigerate 12 hrs. Serve with whipped cream.

Bette Richey

CHOCOLATE DESSERT

(Julie)

1 -12 oz pkg chocolate chips	3 egg yolks, beaten
3 beaten egg whites	1 pt whipping cream
3 Tbs sugar	1 t vanilla
1 lg angel food cake	

Chocolate mixture:

Melt chocolate on low, stir in and cook 1 min. the beaten egg yolks, remove from heat and fold in beaten egg whites. Whip cream with the sugar and vanilla. Fold whipped cream into chocolate mixture. Blend well. Break 1 large angel food cake and put 1/2 in bottom of pan. Put 1/2 of chocolate and 1/2 nuts and repeat. Chill 5 hrs. or overnight

Marie Despain

MORNING MILK'S SPECIAL CUSTARD

4 eggs	1/2 c granulated sugar
1/2 t salt	1 t vanilla
1 c water	1 2/3 c Morning Milk (lg. can) diluted

Combine ingredients and beat until well blended. Pour custard into 6 – 8 baking dishes; sprinkle with nutmeg. Put dishes in 2 1/2 inch deep pan; 1 pour water around dishes. Bake at 350F for 40 -50 minutes, or until knife inserted in custard comes out clean. If custard is baked in one large casserole, increase baking time 10 mins. Remove from water and cool. Add topping if desired. Makes 6 – 8 servings

Eva Adamson

GONE WITH THE WIND DESSERT

2 egg yolks, beaten	1/2 c water
1/2 milk	2 egg whites
1 c sugar	1 c whipping cream
1 envelope Knox gelatin	2 t vanilla.

Combine beaten egg yolks, milk and sugar. Cook in double boiler until slightly thickened. Soak gelatin in water. Add gelatin to hot mixture & cook until dissolved. When cooled, but not set, add stiffly beaten egg whites whipped cream & vanilla

Crust:

1 c graham cracker crumbs	3 Tbs butter
3 Tbs brown sugar	

Combine crumbs, melted butter sugar. Sprinkle 1/2 mixture in 8" pan. Pour custard filling in, then sprinkle rest over top

LaVerne Shaw

BAKE FUDGE PUDDING

1 c flour	1 t vanilla
2 t baking powder	2 Tbs melted butter
3/4 t salt	1/4 c cocoa
1/2 c sugar	3/4 c brown sugar
2 Tbs cocoa	1 t vanilla
3/4 c chopped nuts	1 3/4 c boiling water
1/2 c milk	

Sift first 5 ingredients into bowl. Stir in nuts, milk and 1 t vanilla, butter. Spread in 8x8x2 baking pan. Mix 1/4 c cocoa and 3/4 c brown sugar and spread over batter. Add 1 t vanilla to boiling water; pour gently over all. Bake at 350F for 45 – 50 mins. Serve with whipped cream or ice cream.

Marie Despain

GRAPEFRUIT ICE

2 c water	}
1 c sugar	} Boil together
Pinch salt	}

Add 1/2 c fresh grapefruit juice and freeze.

May also use fresh raspberries.

Marie Despain

BANANA ICE CREAM

Freeze in electric freezer until mushy: 4 c milk & 3 c sugar

Add:

Juice of 3 oranges	1 c Sego Milk
Juice of 2 lemons	1/2 pt whipping cream
6 bananas, sliced	1 t vanilla.

Freeze until Firm

Bette Richey

JIM'S SECRETRY'S ICE CREAM

6 med. Peaches, mashed	4 c sugar
3 lemons, juiced & strained	sprinkle of salt
1/2 pt half & half cream	1 can Sego

Milk to fill to 1 1/2" from top of ice cream freezer

Freeze in Ice Cream freezer

Bonnie Despain

PEACH COBBLER

1 square margarine

1 c flour

1 c sugar

3 t baking powder

2/3 c milk

Melt margarine and add to other ingredients. Spread into greased baking pan. Pour over it 1 qt sliced peaches, then sprinkle with 1/2c sugar and cinnamon to taste

Marilyn Clayton Guthrie

PEPPERMINT DESSERT

Melt 1/2 lb marshmallows in 1 c milk in double boiler. Cool. Add 1 pkg whipped Dream Whip. Color pale green and flavor with mint flavoring.

Crush 16 Oreo cookies and add to 2 Tbs melted butter. Press into pie tin and fill with marshmallow mixture. Freeze

Marilyn Clayton Guthrie

PART

PART

SEVEN

FRUITS
AND
VEGETABLES

GREEN BEAN CASSEROLE

2 cans green beans, drained
1 can cream of mushroom soup
1 pkg frozen French-fried onion rings
1/2 c slivered almonds

Layer beans, onion rings & almonds; pour soup over the top. Bake slowly for 45 minutes.

Marie Despain

RED CABBAGE

1 red cabbage, sliced fine	4 sliced apples
1 sm onion, sliced	2 Tbs sugar
1/2 t allspice	1/2 c water
Butter as desired.	Salt to taste

Simmer 1 hr. before stirring

.Marie Despain

COQ AU BROCCOLI

1 pkg Noodles Romanoff
1 10 1/2 oz can Cream of Mushroom soup
1 10 oz pkg frozen chopped broccoli, thawed & well drained
2 5 oz cans boned chicken, drained or leftover turkey or chicken
Slivered almonds for garnish

Prepare Noodles Romanoff as directed on pkg. , except increase milk to 3/4 c. Stir in remaining ingredients; pour into 2 qt casserole. Cover and bake at 350F for 25 – 30 mins., or until broccoli is tender. May also be put into casserole in layers (meat, broccoli, noodles Romanoff mixed with cream of mushroom soup

LaVerne Shaw

“TEN MINUTE” CRANBERRY SAUCE

(Stewed Cranberries)

Boil together: 2 c water
For 5 minutes: 1 1/2 - 2 c sugar
Add: 4 c cranberries

Boil without stirring (5 mins. Is usually sufficient). Until all skins pop open. Remove from heat when the popping stops, allow the sauce to remain in vessel undisturbed until cool.

Carol Birch

POTATOES AUGRATIN

4 large potatoes 1 pt whipping cream
1/2 cube butter 1 1/2 c grated, mild
American cheese

Preheat oven at 350F. Peel potatoes and cut into French fries. Place 1/2 of potatoes in covered baking dish. Sprinkle 3/4 c cheese over potatoes. Place remaining potatoes on top and sprinkle rest of cheese on top. Pour whipping cream over cheese and potatoes then dab butter all over. Bake 1 1/2 hrs at 350F.

Pam Adamson

MARIE'S YAMS

6 yams

Cook with skins on

Bring to a boil:

1 c brown sugar

1/4 c water

1 cube butter (1/2 c)

Skin cooked yams and slice into casserole dish. Pour syrup mixture over. Sprinkle with spices:

Salt

pepper

cinnamon

& nutmeg

To suit your taste.

Bake at 350F for 30 minutes.

Carol Birch

DILL VEGETABLE DIP

2 c IMO

2 c salad dressing

1 Tbs minced onion

2 Tbs parsley flakes

1 t dill weed

2 t Beau Monde. If desired

Mix together and serve as dip with vegetables

Marilyn Clayton Guthrie

PART

EIGHT

MEATS

BARBEQUED BEEF

1 lb ground beef
2 Tbs catsup
1 can chicken gumbo soup
1 Tbs prepared mustard
1 med. Onion, grated

Cook beef and onion until thoroughly done, add remaining ingredients and simmer slowly, until right consistency for buns or to serve over potatoes, rice or noodles. Makes 8 buns or 4 servings

Carol Birch

HOT CORNED BEEF BARBECUES

1 t chili powder
2 Tbs cider vinegar
2 Tbs Worcestershire
2 12oz cans corned beef
Sweet pickles for top
 $\frac{3}{4}$ c catsup
 $\frac{3}{4}$ c water
 $\frac{1}{8}$ – $\frac{1}{4}$ t cayenne pepper
8 buns

Place chili powder in skillet with vinegar and Worcestershire; add cayenne pepper to taste. Stir in catsup. Add water. Stir in corned beef. Cook uncovered over med. Heat, stirring occasionally abt 20 mins. Or until heated through. Serve on buns garnish with pickles.

Julie Nelson

CANTONESE BEEF

1 lb ground chuck	1/4 c oil
1/2 t salt	pepper to taste
1 onion, chopped	8 oz can mushrooms
2 Tbs cornstarch	1 can beef consume
4 Tbs soy sauce	1/4 c cold water

Brown beef in hot oil in skillet. Add salt, pepper, onion, mushrooms and then add beef stock, cover and simmer for 10 mins. Blend cornstarch, cold water and soy sauce and stir into hot meat, cooking and stirring until thick. Place in casserole and bake at 350F for 10 -15 mins. Serve over hot rice or noodles.

6 servings

Julie Nelson

MEAT LOAF

1 egg, slightly beaten	1/2 t salt
1/2 c bread crumbs	1/4 t pepper
1/4 c milk	1/2 sm onion
2 lb hamburger	1/2 t Worcestershire
1-8 oz can tomato sauce	

Mix together egg, crumbs, and milk. Then add hamburger, salt, pepper, onion, 1/2 can of tomato sauce and Worcestershire sauce. Put into bread pan and add the rest of the tomato sauce. Cook at 375F for 1 -1 1/2 hrs.

Cathy Birch

SOPHISTICATED MEAT BALLS

Combine: 1 lb ground beef
1/3 c dry bread crumbs 1/3 c milk
1 egg 2 Tbs chopped onion
1/2 t Worcestershire 1/2 t salt

Dash pepper

Shape into balls and brown in oil. Cover and cook 15 mins.

Remove meat balls, pour off drippings and stir in:

1 can condensed mushroom soup
1 8 oz Philadelphia cream cheese, cubed
1/2 c water

Mix until well blended and heated . Serve on noodles.

Marie Despain

SWEET AND SOUR MEATLOAF

2 lb ground beef 1 1/2 t salt
1 onion 1/4 t pepper
1 t mustard 1 egg
Mix: 1/4 c cracker crumbs
1/4 c brown sugar 1/4 c vinegar
1 c tomato paste

Add 1/2 of mixture to meatloaf and pour the remaining 1/2 over the top. Bake at 400F for 1 hr.

Bonnie Despain

PIZZA BURGERS

1 lb hamburger
2- 6 oz cans tomato paste
1 t garlic salt
3/4 lb cheese in chunks
1/4 lb sharp cheese

Brown hamburger, add tomato paste, then cheese until it starts to melt. Spread on 8 hamburger buns. Sprinkle with oregano. Broil until hot.

This can be prepared ahead of time.

Marilyn Clayton Guthrie

SWEDISH POT ROAST

1 blade or chuck roast
1 t salt
4 whole cloves
2 med onion, quartered
1/2 c chopped celery
1/3 c water
1 Tbs corn syrup
2 Tbs flour
1/4 c water

Trim excess fat off meat. Sprinkle salt in skillet. Brown meat. Stick cloves in onions. Add to meat with carrots, celery, 1/3 c water, corn syrup. Cover and simmer about 2 1/2 hrs. Skim fat from juices. Blend flour and 1/4 c water. Stir into juices, mashing carrots and celery if desired.

Bonnie Despain

GINGER LAMB/BEEF STEW

3 lb lamb or stew meat	1 bay leaf
2 med onions	1 t salt
2 Tbs butter	1/4 t pepper
2 c chicken broth	1/4 c vinegar
1 – 8 oz can tomato sauce	1/4 c water
1/3 c ginger snaps crumbs	1/8 t ginger

Roll meat in flour & brown. Add other ingredients. Bring to a boil. Cover and simmer 1 1/2 hrs. Serve over noodles.

Bonnie Despain

LAZY OVEN STEW

3 lbs stew meat
2 cans mushroom soup
1 can water (use soup can for measure)
1 pkg. dry onion soup mix

Place stew meat in covered casserole, pour mushroom soup and water over meat. Sprinkle onion soup mix over mixture and give a quick stir. Cover and place in 350F oven for 3 hrs. If desired, you can add any vegetable the last hour. Great served over noodles, potatoes or rice. You can cut this recipe in half if it is too large and it still turns out great.

Pam Adamson

OVEN STEW

2 lb chuck	1 bay leaf
1 can mushroom soup	carrots
1 can celery soup	potatoes
1 can tomato sauce	water (rinse cans)
1 pkg onion soup mix	

Put all ingredients in Dutch oven and bake at 275F for 4 – 6 hrs.

Bonnie Despain

BISHOP'S CHEESE BALL

2 lg pkg Philadelphia cream cheese	
1 jar Kraft Old English cheese	
1/2 c grated mild cheese	1 t lemon juice
1/4 - 1/2 t onion juice	1 t garlic salt
1 t dry chives	1 Tbs dry parsley
1 Tbs salad dressing	1 sm can shrimp

Mix together. Cool, form into ball and roll in crushed nuts. (walnuts or pecans)

Bonnie Despain

BARBEQUE CHICKEN

2 lbs chicken	2 Tbs butter
1 can Campbell's onion soup	1 can Campbell's tomato soup
2 lg cloves garlic, minced or garlic salt	
2 Tbs cornstarch	1/4 c vinegar
3 Tbs brown sugar	1 Tbs Worcestershire
1/8 t hot pepper sauce, if desired	

In skillet, slowly brown chicken in butter (abt 25 mins). Add sauce mixture. Cover; cook over low heat 20 mins. Or until done. Stir often. Serve with rice. Makes 4 servings.

Note: I just fry the chicken, add the sauce mixture and bake in the oven at 350F for about 1 hr this is much easier.

Eva Adamson

SWEET AND SOUR CHICKEN

Chicken pieces—well browned

Sauce:

1 clove garlic, mashed	1/2 c vinegar
1 t salt	1 c pineapple sauce
1 t Accent	2 bouillon cubes
4 Tbs cornstarch	1 1/2 c boiling water
4 Tbs brown sugar	1/2 c diced onion
3 Tbs soy sauce	2 c sliced carrots
1 c pineapple chunks	1 lg green pepper

Mix all sauce ingredients and add to browned chicken. Cook until clear and thickened. Add vegetables and pour over chicken.

Bonnie Despain

BOB'S ALL PURPOSE EGGS

Slice onions and brown in butter until tender.

Add mixed eggs

Cover with bread crumbs

Top with slices of American cheese

Bake at 350F for 15 mins., uncovered.

Add: bacon, potatoes, ham, sausage, peppers or anything else you can think of.

Bonnie says this concoction is what Bob survives on when left to his own devices for long periods.

Bonnie Despain

TUNA LOAF

1 c bread crumbs

2 cans tuna

1/4 c lemon juice

1 t salt

1 c chopped onion

1/4 t pepper

1/4 c melted butter

1/2 t dill

2 eggs

3/4 c milk

Sauté onion and bread in butter. Add rest of ingredients (egg, milk last). Put into 9x5 loaf tin. Bake at 375F for 45 – 50 mins.

Serve with cheese sauce.

Bonnie Despain

BAKED PORK CHOPS

Brown pork chops and arrange in a deep casserole dish. Prepare a mixture of 3 Tbs catsup, 2 t Worcestershire sauce and 1 can cream of mushroom or cream of chicken soup. Pour over chops and bake 1 hr at 325F

Marie Despain

SAUSAGE CORN LOAF

1/2 lb bulk sausage	1/2 c milk
2 eggs, beaten	2 Tbs catsup
1 c cream-style corn	1/2 t salt

Heat oven to 350F. Cook sausage in skillet 7-8 mins, Stirring with fork to break it. Don't brown. Drain off fat. Beat eggs in bowl, add sausage and rest of ingredients and bake in greased loaf pan at 350F for 45 – 50 mins. or until firm. Serve in thick slices. Makes 4-5 servings. May be baked in 1 qt. casserole

Marie Despain

ENCHILADAS

12 tortillas	3-4 c grated cheddar cheese
1/4 - 1/2 c fat	1 c chopped green onion tops
Sauce:	
2 Tbs margarine	2 Tbs flour
1 lg onion, chopped	1 c tomato sauce
1 green pepper, chopped	1 c water
2 Tbs chili powder	

Brown onion & pepper in margarine and add salt, flour and chili powder. Stir and add tomato sauce and water. Cook until thick. Heat tortillas in fat and fill with cheese,

Dip in sauce and fill with cheese and green onions then roll Place in a buttered 9x14 pan. Pour rest of sauce over the top and sprinkle with cheese & onion Cover with foil and bake at 325F for 20 -25 mins.

Marilyn Clayton Guthrie

LASAGNA

- 1 pkg Lasagna noodles
- 2 pkgs. Lawry's spaghetti sauce mix
- 1 large can of mushrooms
- 3 c grated mozzarella cheese
- 1/2 c parmesan cheese
- 1 pt cottage cheese
- 1 lb hamburger (use other meat if desired))

Cook noodles until soft, drain and lay out on drain board. Cook spaghetti sauce using directions on pkg. Brown hamburger and add mushrooms and hamburger to sauce. Layer noodles in baking dish, sprinkle cheeses on top after you have covered noodles with sauce. Layer until pan is full. Bake at 350F for 1 hour. Serve with salad and garlic bread.

Pam Adamson

SKILKLET LASAGNA

- 1 lb ground beef
- 2 t basil leaves
- 2 Tbs butter
- 1 Tbs parsley flakes
- 1 -16 oz can tomatoes
- 1 t salt
- 1 envelope spaghetti sauce mix
- 1 lb creamed cottage cheese
- 8 oz can tomato sauce
- 8 oz mozzarella cheese, cut in thin strips

Brown meat in butter in 12" skillet. Sprinkle with half the spaghetti sauce mix, then spoon cottage cheese over meat. Top with noodles in a layer and sprinkle with remaining sauce mix, basil, parsley & salt. Pour tomatoes, tomato sauce and 1 c water over top, making sure all is moistened. Bring to boil, cover and simmer 35 mins., or until noodles are tender. Sprinkle cheese over top

Marilyn Clayton Guthrie

TIIJUANA TOSS-UPS

Cook 1 lb hamburger with 1 large chopped onion, until brown. Add 1 can tomato sauce and 1 can kidney beans and 1/2 pkg chili mix and simmer together.

Serve over corn chips topped with grated cheese and shredded lettuce.

LaRene Despain

Via Marie Despain

HUNT'S BEEF STROGANOFF

3 Tbs oil
2 lb round steak, cut into thin strips
1 t salt
1 Tbs Worcestershire sauce
1/4 lb (4oz) sliced mushrooms
2 8 oz cans Hunt's tomato sauce
Cooked Noodles

1 c water
1 lg onion, chopped
1 c sour cream

Brown meat in oil, remove. Cook onion and mushrooms until golden brown. Stir in remaining ingredients except sour cream. Return meat to pan and simmer for 1 hr. or until tender. Gradually stir in sour cream and heat. Serve over noodles.

Serves 6

Carol Birch

SHRIMP DIP

1 c sour cream

1 c shrimp

3 oz cream cheese

dash garlic salt

Dash lemon juice

Mix & chill before serving.

Bonnie Despain

SHAKE & BAKE

3 c flour

1/4 c salt

2 t pepper

2 Tbs paprika

1/2 t garlic salt

1 t Bon Appétit

1 t salad herb

1/4 c oil

Shake meat in mix & bake at 400F for 30 mins on each side.

Marie Despain

CURRY SAUCE

2 Tbs margarine

1/2 c applesauce

1/4 c chopped onion

3/4 c chicken broth

1 sm. Clove garlic, minced

dash mace

Dash salt

1 t celery flakes

1 t curry powder

Melt margarine, add onion, garlic, celery & curry. Cook over low heat until onion is tender. Add remaining ingredients. Simmer 5 mins. Makes 1 1/3 c sauce

LaRene Despain

Via Marie Despain

ALL-PURPOSE MEXICAN SAUCE

2 Tbs butter	2 Tbs flour
1 sm onion, chopped	2 t chili powder
1 green pepper, chopped	1/2 t salt
1 clove garlic, chopped	1/2 c meat stock
1 c tomatoes	

Cook onion, green pepper & garlic slowly in the butter until soft, stirring often. Add flour, salt and chili powder and stir until smooth. Add meat stock & tomatoes. Cook until thick and smooth. Strain if desired.

Use on chops, roasts, steaks, meatballs and in meat loaves. Great gravy to reheat leftover meats. Use over rice, spaghetti & noodles.

Make in quantity & store in the refrigerator

Carol Birch

MUSHROOM CHEESE SAUCE

1/2 lb fresh mushrooms, sliced or 3 oz can	
1 t butter	1 egg, beaten
1 c milk	1/4 t salt
3/4 t dry mustard	pepper to taste
1/2 lb grated cheese	

Sauté mushrooms in butter. Combine egg, milk, & seasonings. Cook until thickened. Stir in cheese and melt slightly. Add mushrooms.

Bonnie Despain

SPANISH RED SAUCE

1 Tbs olive oil	1/2 c chopped onion
1 clove garlic, minced	1/2 t oregano
1/4 c chopped olives	1/4 t thyme
1/4 c chopped green pepper	
3/4 c beef broth	1/2 t salt
6 oz can tomato sauce	dash cayenne pepper

Heat oil. Add garlic, onion, green pepper. Sauté until tender. Add remaining ingredients and simmer 20 mins., stirring occasionally.

Makes 2 cups sauce

LaRene Despain

Via Marie Despain

SWEET & SOUR SAUCE

Combine:

1/2 c firmly packed brown sugar	1 Tbs cornstarch
1/2 t salt	1/2 t paprika
1/2 c pineapple juice	1/4 c vinegar

Cook over med. Heat, stirring constantly until thickened.

LaRene Despain

Via Marie Despain

TEMPURA BATTER

1 c unsifted flour

2 eggs

1 t baking powder

1/2 c milk

1 t salt

1 t peanut oil

Mix together as for pancakes, etc. Beat until smooth. This will be quite thick. Dip in the shrimp, etc. & cook in the fondue pot

LaRene Despain

Via Marie Despain

PART

NINE

MIXES

FROM

LAVERNE

HOMEMADE CAKE MIX

9 c flour	1/3 c baking powder
1/2 c sugar	1 t salt
1 t cream of tartar	2 c shortening

Sift together three times. Cut in shortening., Store covered at room temperature.
Makes 15 cups

This basic mix and variations contributed by LaVerne Shaw

DIRECTIONS FOR MIXING ALL CAKES FROM BASIC MIX

Stir mix & sugar in large bowl. Add eggs, vanilla and 1/2 milk and mix 1 min. at med. Speed. Add remaining liquid and continue beating for 2 more mins.

Grease & flour bottom of two 8" cake pans. Bake at 375F for 25 – 30 mins. Let cool in pans 10 mins. Turn on racks to cool.

SPICE CAKE

3 c cake mix
1 1/4 c brown sugar
1 c milk
2 eggs
3/4 t cloves
3/4 t cinnamon

CHOCOLATE CAKE

3 c cake mix
1 1/2 c sugar
1/2 c cocoa
1 1/4 c milk
2 eggs
1 t vanilla

JIFFY 2 EGG CAKE

3 c cake mix

1 1/4 c sugar

1 c milk

2 eggs

1 t vanilla

ORANGE CAKE

3 c cake mix

1 1/2 c sugar

2 t grated orange peel

1 c juice of 1 orange

+ water to make

1 c liquid

2 eggs

CHOCOLATE DROP COOKIES

3 c cake mix

1/3 c cocoa

1 egg

1 c sugar

1/2 c milk

1 t vanilla

Mix together well. Bake at 350F. Makes 4 doz.

Variations:

Omit cocoa and add chocolate chips, coconut, nuts or a combination of things.

OATMEAL COOKIES

3 cake mix	2 1/2 c oatmeal
2 eggs	1/2 c oil
1/2 c milk	1/4 c brown sugar
2 c raisins	1 t vanilla
1 Tbs pumpkin pie spice	

Put mix, oatmeal, spices, & brown sugar in a large bowl. Mix other ingredients together and add to dry ingredients. Mix well. Bake at 350F. Makes 4 doz

OATMEAL COOKIE MIX

8 c flour	4 t salt
2 t baking powder	2 t soda
6 c packed brown sugar	3 c shortening
8 c oatmeal	

Sift together three times first four ingredients. Cut in shortening & add remaining ingredients.. Mix well. Makes 6 1/2 qts.

OATMEAL CHIPPERS

2 eggs	1/2 c milk
2 t vanilla	6 c oatmeal mix
1 pkg (6oz) chocolate chips	1/2 c nuts

Mix well. Bake at 350F Makes 4 doz

Variations:

Omit vanilla, chips & nuts. Add 1 c peanut butter. Shape in to 1" balls. Flatten with a fork. Omit chips & vanilla. Add 1 t cinnamon, 1/2 t nutmeg & cloves & 1 c raisins. Omit milk & vanilla. Add 1/2 orange juice & grated rind.

FILLED BAR COOKIES

4 c oatmeal mix

1/2c milk

Mix together and spread half of mixture in bottom of greased 9" pan.

Spread 1/2 c mincemeat cooked raisins dates or other filling on mixture. Cover with remaining mixture & pack lightly.

Bake at 350F for 30 mins. Cool & cut into bars.

SUPER MIX

9 c flour

1/3 c baking powder

1 Tbs salt

1/2 c dry milk

2 c shortening

Sift together twice. Cut in shortening. Store in covered container in a cool place .
Makes 12 cups = 3 quarts

MUFFINS

2 c super mix

3 Tbs sugar

1 egg

2/3 c milk

Mix together well

Bake at 425 F for

20 -25 minutes

Makes 12

BISCUITS

3 c super mix

2/3 c milk

Mix together. Knead

well, roll and cut.

Bake at 425F for

12-15 mins

ONION-CHEESE BREAD

2 c super mix

1/2 c cold water

1 Tbs minced onion

3/4 c shredded sharp cheese

1 Tbs butter

1 t poppy seeds

Mix together . Spread into well-greased 9" pie pan. Spread with soft butter. Sprinkle with poppy seeds. Bake at 400F for 18-20 mins. Cut into wedges.

PART

TEN

PIES

AND

PASTRIES

VINEGAR PIE CRUST

Mix together: 2 ½ c flour 1 c shortening

Make a well in the center and add:

¼ c water 1 Tbs vinegar 1 beaten egg

Roll out and bake at 425F. For 15 min

Carol Birch

TO MAKE TARTS

Roll pie dough into rounds.

Place on 3 cup cake papers placed up-side-down on a cookie sheet. Form around the cups.

Bette Richey

FAVORITE APPLE PIE

On pastry shell arrange ½ of 6 -8 cups pared, quartered, cored, sliced apples Mix 2/3 to ¾ c sugar, ½ t cinnamon, ¼ t nutmeg, 1/8 t salt, ½ t grated lemon rind and 1-2 t lemon juice. Sprinkle half over apples. Arrange balance of apples and then sprinkle balance of sugar mixture on top. Arrange top crust & bake.

Marie Despain

RAISIN PIE

2 eggs

1 c sugar

1/2 c nuts

1 c raisins

1/2 t nutmeg

1/2 t cinnamon

1/2 c butter or margarine

Mix butter, sugar, & eggs. Add raisins, nuts & spices. Bake 1 hr. at 300F in an unbaked shell.

Julie Nelson

CHEST PIE

3/4 c butter

1 c sugar

5 whole eggs, separated

juice of 3 lemons

Grated rind of 2 lemons

2 unbaked pie shells

Cream butter & Sugar.

Add egg yolks and beat.

Add lemon juice and rind

Beat the egg whites and fold into the egg yolk mixture

Pour into shells (2 8 in)

Bake in preheated oven 325F for 30 mins

Carol Birch

COCONUT CREAM PIE

1 1/3 c whipped carnation milk	2 egg whites
2 egg yolks	1/3 c sugar
1 t vanilla	2 t gelatin
1/4 t salt	1/4 c milk, undiluted
1/2 c moist coconut	

Beat egg yolks very light, add sugar, salt and vanilla to yolks. Soak gelatin in 1/4 c milk about 5 min. Then dissolve over hot water. Add to egg yolk mixture. Fold whipped milk, beaten egg whites & coconut into egg yolk mixture and turn into baked pie shell or graham cracker shell. Put in refrigerator to congeal.

Pearl Bishop

U-NO PIE

No-bake chocolate pie

1/2 c butter	3/4 c sugar
1 sq. chocolate (melted & cooled	1 t vanilla
2 eggs	

Cream butter & sugar. Add chocolate & vanilla. Add 1 egg. Beat 5 mins,. Add the second egg and beat another 5 mins. Pour into graham cracker crust. Chill at least 2 hrs. Whipped cream may be served on top.

Julie Nelson

Via Marie Despain

CREAM PUFFS OR ECLAIRS

1 c water
1/2 c fat
4 eggs

1/2 t salt
1 c flour

Heat the fat & water to the boiling point. Add the flour all at once; stir vigorously until the mixture leaves the sides of the pan and clings to the spoon. Remove from the heat & cool slightly. Add the unbeaten eggs, one at a time, beating thoroughly after each addition. Drop by spoonfuls on greased sheet 1 1/2 in. apart. Shape into rounds or 4x1" strips (for éclairs). Bake at 450F for 30 mins.; reduce the heat & continue baking until dry. When ready to use, make a cut in the top & fill with cream filling, whipped cream or fruit.

Carol Birch

CREAM FILLING

2 c milk
2 Tbs flour
3 Tbs cornstarch

1/2 t vanilla
3/4 c sugar
3 egg yolks (or 1 1/2 eggs)

Mix flour & sugar, add enough cold milk to make a paste. Scald rest of milk & blend with paste. Stir constantly until thickened. Let cook 15 -20 mins. Add beaten egg & vanilla.

ECLAIRS

Shape cream puff mixture into 4x1" strips. Arrange on a greased baking sheet some distance apart. Bake as for cream puffs. When done split lengthwise & fill with cream filling. Cover the tops with chocolate or other desired icing.

Carol Birch

MOTHER'S PUMPKIN PIE

3 eggs	1 1/2 c pumpkin
1 t salt	2 t cinnamon
2/3 c sugar	1 t ginger
1 1/2 c milk	1/2 t nutmeg

Combine in order given. Pour into unchilled shell. Bake filled pie in center of cold or preheated oven. Bake at 425F for 35 – 40 mins.

Pearl Bishop

LIBBY'S PUMPKIN PIE

2 eggs, slightly beaten	3/4 c sugar
1 16oz can pumpkin	1/2 t salt
1 t cinnamon	1/2 t ginger
1/4 t cloves	1 2/3 c evaporated milk
1 9" unbaked pie shell	or light cream

Mix filling ingredients: eggs, pumpkin, sugar and spices, then milk. Pour into pie shell. Bake in preheated 425F oven for 15 mins. Reduce oven to 350F and continue cooking for 45 mins. Or until knife inserted in center of pie filling comes out clean. Cool. Garnish with whipped cream, if desired.

Carol Birch

SODA CRACKER PIE

3 egg whites	12 soda crackers
1 t vanilla	1 c chopped nuts
1 t baking powder	1 c sugar

Beat egg whites till stiff. Add sugar & vanilla. Combine crackers and other ingredients. Pour into greased 9 in. pie tin. Bake 350F for 20 mins.

Bette Richey

FRESH STRAWBERRY PIE

Into baked cooled 9" crust, put about 1 pt. whole or halved strawberries, fresh. Mash another pint of fresh berries & heat over med. Heat until the juice is extracted, then bring to a boil. Slowly stir in 1 cup sugar mixed with 3 Tbs cornstarch. Lower heat and cook for 5 – 10 mins. Stirring constantly until berry mixture is thick & quite clear and almost jam-like. Pour over whole berries. Cool and serve with whipped cream or plain. Can line crust with 3 oz softened cream cheese before putting in whole berries, if desired.

LaRene Despain

Via Marie Despain

PART

TWELVE

SALADS

CREAM CHEESE JELLO SALAD

1 pkg lemon jell-o	1 c hot water
1 c cold water	3 oz pkg cream cheese
1 can crushed pineapple + juice	
1/2 c chopped nuts	1 c whipped cream or
1 c miniature marshmallows	Cool Whip

Dissolve jell-o in hot water, add cold water and let set until firm and is ready to whip. Whip, then add remaining ingredients and whipped cream. Whip all together. Place in 9x9" dish and chill until firm. (if real cream is used, whip before adding)

If tart salad is preferred, use lime jell-o

Marilyn Clayton Guthrie

FRUIT PARFAIT SALAD

(Good)

1 14 oz can fruit cocktail	1/3 c sugar
1 c salad dressing	8 oz cream cheese
Green food coloring	1 1/2 c sm marshmallows
1/2 c chopped nuts	1 c whipping cream, whipped

Drain fruit cocktail. Gradually add salad dressing and sugar to softened cream cheese; mix in a few drops food coloring until well blended. Fold in drained fruit, nuts, marshmallow and whipped cream. Spoon mixture into to #2 1/2 cans and cover & freeze. To serve, remove bottom of cans and push logs out onto serving plate & slice. Makes 10-12 servings

Marie Despain

HEAVENLY HASH

(Louise Nelson)

1 sm can #1 shredded pineapple	3 Bananas
1 doz marshmallows	1/2 c nuts
1 c whipping cream	1/4 c coconut,

Chop marshmallows & banana in small pieces, mix with pineapple. Let stand one hr in fridge. Before serving, fold in whipped cream and nuts. 8 Servings

Marie Despain

RASPBERRY DELIGHT SALAD

(Margaret Cowles)

2 pkg red jell-o	1 1/2 c boiling water
1 – 6 oz frozen orange juice	1 pkg frozen raspberries
1 slim can crushed pineapple	

Dissolve jell-o in boiling water, add raspberries and orange juice and stir until thawed. Add pineapple. Chill till set.

Marie Despain

ORANGE SALAD

2 pkg orange jell-o
1 c crushed pineapple
1 can orange juice concentrate
1 sm can mandarin oranges
1 c pineapple juice
1 c hot water

Mix jell-o with hot water. Add pineapple juice and orange juice. Let thicken. Add pineapple and oranges. Let set.

TOPPING:

1 pkg lemon pie filling
1 c whipped cream

Cook pie filling. Let cool & whip cream. Fold in. Pour over jell-o. Grate cheese on top.

Marilyn Clayton Guthrie

PRIZE SALAD

1 pkg lemon jell-o
1 t grated onion
2 c chopped celery
1/2 c shrimp
1/2 c whipped cream
1 pkg cream cheese, whipped
1 1/2 c hot water
1 t salt
1/2 c walnut meats
1 Tbs grated green pepper
1/2 c Miracle Whip

Dissolve jell-o in hot water. Whip Miracle Whip, cream & whipped cream cheese. Fold in jell-o & add other ingredients.

Eva Adamson

MOLDED SHRIMP SALAD

1 pkg lemon jell-o	1/2 t salt
1 1/2 c boiling water	1 Tbs grated onion
1/2 c chopped nuts	1/2 c whipped cream
1/2 c salad dressing	2 c diced celery
1 Tbs lemon juice	3 hard boiled eggs
1/2 lb grated American cheese	
2 Tbs chopped green pepper	1 can small shrimp

Eva Adamson

BLUE CHEESE SALAD DRESSING

1 qt Best Foods Mayonnaise	1/8 t garlic salt
1 c Miracle Whip	1/2 t sugar
1 c buttermilk	1/4 t white pepper
1/4 lb blue cheese	1/2 t salt
1/4 t Accent	

Mix all together, pour into bottles and keep in refrigerator.

Yield: aprox 1 3/4 qts

Carol Birch

SAURKRAUT SALAD

1 qt sauerkraut. Drain well but do NOT rinse. Press out as much liquid as possible, then separate kraut strings into large bowl.

Add: 1 green pepper, chopped fine
 1 c onions, chopped fine
 2 c celery, chopped fine
 Pimentos (if wanted) for color

Mix vegetables together and set aside

Bring to boil, stirring all the time:

 2 c sugar
 1/2 c salad oil
 1/2 c + 2 Tbs vinegar

Set off stove and add:

 1 Tbs mustard seed
 1 Tbs poppy seed
 1/2 t celery seed

Let cool & add t vegetables. Will keep 1 week

Carol Birch

FRUIT SALAD DRESSING

1/2 c powdered sugar

1/8 t ground cloves

1 Tbs cornstarch

3 Tbs white vinegar

3/4 t salt

1/2 c water

1/4 paprika

2 instant onion

Cook until thick. Add 1 Tbs salad oil. Combine with tart fruits (fresh or canned Pineapple, mandarin oranges etc.) and avocado

LaVerne Shaw

PART

THIRTEEN

PRESERVES

AND

RELISHES

MARASCHINO CHERRIES

(Iris Despain)

Soak cherries 36 hrs. In alum water, 1 t alum to 1 gallon water, 1 gallon cherries. Soak 10 mins. In hot water and drain in colander. 1 1/2 gallon sugar 1 gallon water – cook to thread stage. Add cherries and cook till clear. Add red coloring & 1/2 oz almond flavoring. Seal while hot. Makes 2 gallons.

Marie Despain

STRAWBERRY JAM

4 berry cups of berries- cover with boiling water and leave on for 3 mins. Pour water off. Cook berries in own juice over med. Heat for 3 mins. And add 3 c sugar and cook 5 mins. Add 3 Tbs lemon juice and 3 c sugar. Boil 5 mins. Longer. Let stand until cool. Put into jars. Also excellent for ice cream topping.

LaRene Despain

Via Marie Despain

MOTHER'S CHILI SAUCE

8 qts tomato pulp

3 c onions

3 c peppers

1 qt vinegar

2 c sugar

1/2 c salt

3 t cloves

3 Tbs cinnamon

1 t nutmeg

1/2 t ginger

Cook tomato pulp, onions and peppers till thick then add vinegar and spices and then cook till thickened. Seal

Pearl Bishop

MINCE MEAT

3 lb green tomatoes	3 lbs apples
2 lb raisins	1 Tbs salt
8 c brown sugar	1 c suet
1/2 c vinegar	2 Tbs cinnamon
2 t cloves	1/2 Tbs nutmeg
Orange peel	

Chop tomatoes & drain, measuring juice (then throw away) Add the same amount of water to tomatoes & bring to boil for 5 minutes; drain. Then add to other ingredients that have been chopped also. Cook until clear. Add spices & vinegar and cook until thick. Can in hot sterile bottles and seal. Makes 5 quarts

Carol Birch

MINCE MEAT WITH PINEAPPLE

1 10 qt bucket green tomatoes, grind & cover with boiling water; drain. Then add:

5 lbs sugar	1 c vinegar
1 lb suet, ground	2 Tbs salt
1 lb walnuts, chopped	3 lbs raisins, ground
1 lg can crushed pineapple	3 lemons, ground
2 t cinnamon	2 t cloves
2 t allspice	

Boil 3 hrs and seal. Let ripen in bottles before using.

Carol Birch

BREAD & BUTTEER PICKLES

1 gal med sized cucumbers	8 sm white onions
1 green pepper	1/2 c coarse med salt
Cracked ice	5 c sugar
1 1/2 t turmeric	1/2 t ground cloves
2 Tbs mustard seed	2 t celery seed
5 c vinegar	

Thin slice cukes. Add sliced onions & peppers, cut in narrow strips. Add salt; cover with cracked ice; mix thoroughly. Let stand 3 hrs; drain. Combine remaining ingredients; pour over cuke mixture. Bring to a boil; seal in sterilized jars. Makes 8 pints.

Pearl Bishop

MOM'S DILL PICKLES

Soak cucumbers overnight in cold water. Cut and put in sterilized jars. Boil 1 qt vinegar, 3 qts water & 1 c salt. Put 2 small pieces of garlic the size of a pea and 1 stick dill & 1 grape leaf in each quart. Pour boiling solution over and seal.

Marie Despain

MUSTARD PICKLES

3 qts cucumbers

2 qts cauliflower

2 qts little onions

Soak overnight in brine (4 qts water 1 pt salt). Drain & pour a solution of 1 1/2 qts vinegar, 1 1/2 qt water over vegetables. When boiling add a paste of 2 c sugar, 1 c flour, 3/4 c dry mustard, 1 Tbs turmeric & mix with cold diluted vinegar. Cook fast 15 mins. Stirring all the time. Seal.

Pearl Bishop

ENGLISH CHOP PICKLES

1 qt cabbage

1 qt cucumbers

1 qt green tomatoes

1 qt onions

6 green peppers

Chop all fine & put in salt water overnight, Drain. Pour enough vinegar to cover.

Make a paste of:

4 c sugar

1 c flour

6 Tbs mustard

1 Tbs turmeric

Pour over pickles and cook 1 hour. Seal

Pearl Bishop

SWEET PICKLES

14 -20 cucumbers. Cover with boiling water for four (4) mornings. The fifth (5th) morning wash and cut and make a syrup of:

8 c sugar, 1 qt vinegar, 2 Tbs salt, 2 Tbs mixed spices, 2 t green coloring, 2 t turmeric. Heat & pour over cucumbers 3 mornings and seal (1 Tbs powdered alum)

Pearl Bishop

GRANDMA'S SWEET PICKLES

- 1) 50 100 knobbed small 1 1/2-3 inch cucumber
- 2) Soak pickles in salt brine 2-3 weeks from time last cukes are added. To get brine strong enough be sure it will float an egg. (I use pickling salt)
- 3) Remove cukes from brine and soak in alum water overnight in 2 Tbs alum. Then rinse and soak in clear cold water overnight. Check pickles for spoilage. (Note: before soaking in alum a grey moldy scum is common around the pickles. I weigh my cukes down with an old plate to keep them under the brine and soak them in a crock or plastic storage container. Pickles should be firm, not mushy)
- 4) Make a syrup of: 1 qt mild vinegar, 2 qts sugar, 2 Tbs whole cloves, 4 sticks cinnamon. Pour while boiling hot over pickles every morning for 7 days.

Pour off syrup & bring to boil and pour into crock or container. On the last day boil bottles & lids & pack pickles into jars & pour syrup into bottles & seal. Be sure to make a batch of syrup to cover the pickles thoroughly as in boiling it evaporates away (you may keep them in the container if you like where it is cool)

These pickles go very dark almost black-green. You may not want to use so many cloves as they taste clovy when they age.

Everyone raves about them when I make them right.

Kathryn Olson

PART

FOURTEEN

WORDS

OF

WISDOM

ALL KINDS OF MEMBERS

A lot of members are like wheelbarrows**not good unless pushed

Some are canoes ** need to be paddled.

Some are kites ** if a string isn't kept on them, they'll fly away

Some are like kittens **they are more contented when petted.

Some are like footballs** you can't tell which way they'll bounce next

Some are like balloons** full of wind and ready to blow up.

Some are like trailers** they have to be pulled

Some are like lights ** thy keep going on and off.

Many, thank God, are like the North Star ** there when you need them, dependable, ever loyal, and a guide to all people.

THANK GOD FOR DIRTY DISHES

Thank God for dirty dishes

They have a tale to tell

While other folks go hungry

We're eating very well

With hope & health & happiness

We wouldn't want to fuss,

For by this stack of evidence

God's very good to us

Upon your actions for one Moment

Depends your course for the next HOUR

Upon your actions for one hour

Depends your course for the DAY

Upon your actions for the day

Depends your course for the YEAR

Upon the experiences of one year

Depends your course for a LIFE TIME

Upon the quality of a life time

Depends your course for ETERNITY

Happiness is making the RIGHT DECISION!!!

MARIE SAYS:

A husband, who wonders where his entire wife's grocery money is going, should stand sideways and look in a mirror!

ABREVIATIONS

T or tb or Tbs = tablespoon

lb+ pound

T or tps or ts = teaspoon

min. = minute

c = cup

hr. = hour

Pt... = pint

B P = baking powder

Qt = quart

f.g. = few grains

Oz = ounce

spk = speck

Pk = peck

bu = bushel

EQUIVALENTS

3 t = 1 Tbs

4 c = 1 qt

8Tbs = 1/2 c

4 qts = 1 gal

16 Tbs = 1 c

4 pks = 1 bu

1 c = 1/2 pt

16 oz = 1 lb

2 c = 1 pt

A SPECIAL NOTE

I would like to repeat the special note of thanks to all who made this cook possible for all of us to share.

Thank you again to those who shared recipes and typed and put this all together. Especially Carol, Marilyn, Bette, Linda & Aunt Marie.

I, too, am very grateful to be a Grand-daughter of our very special Grandparents Lionel & Sarah, who made this possible.

Janet