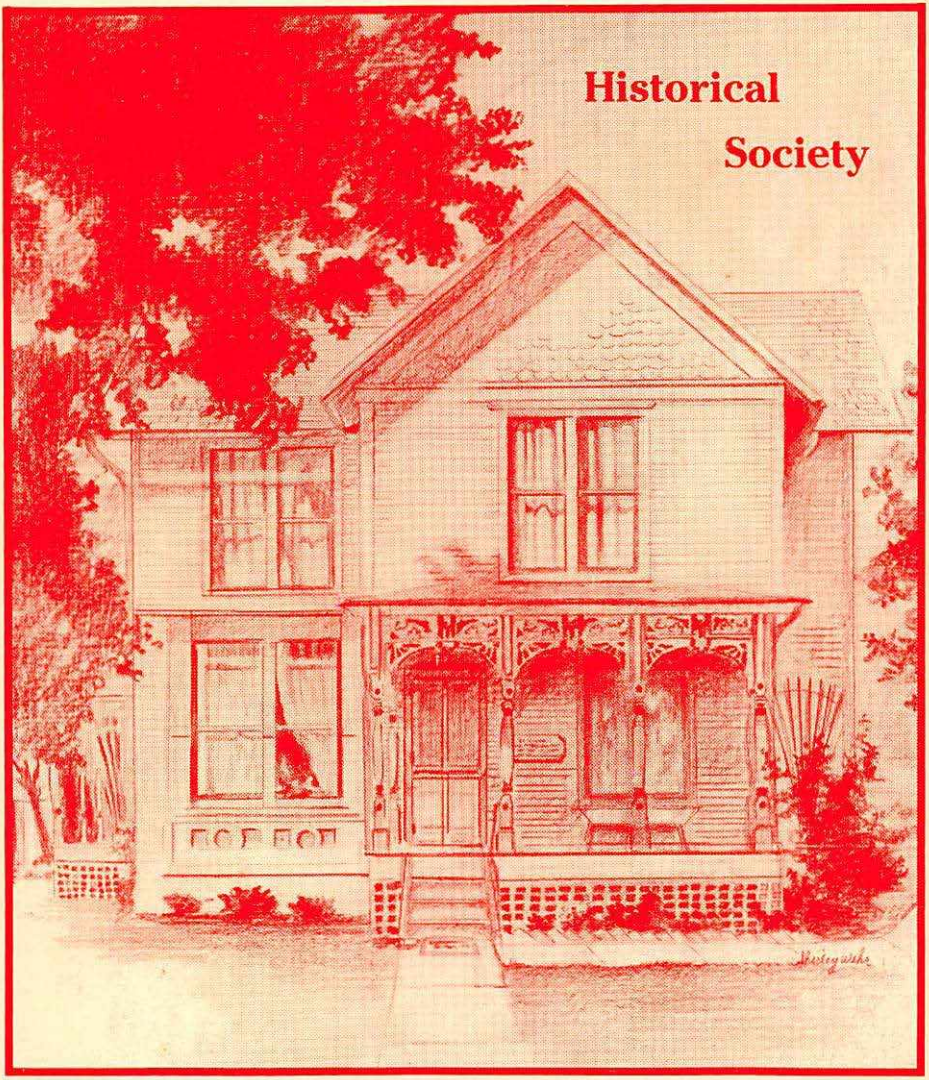
Kalona



Cookbook II

Delores Cherveny June 22. 1988

KALONA HISTORICAL SOCIETY
COOKBOOK II

The Kalona Historical Society is pleased to present its second cookbook. The first book, published fifteen years ago, met with much success and will remain in print.

The committee wishes to thank everyone who contributed recipes and support.

A special thank you to Shirley Wehr for the cover drawing of the Wahl House, located on the Village grounds. The old photos were loaned by Dessel Rowe, Veda Niffenegger, Doris Grout Moore and Gertrude Lahey. We appreciate having them available and know they will be enjoyed.

Thank you to the typist and proof readers:

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Virginia Shalla
Delores Spitzer
Margaret A. Teets
Eileen Yotty

The **Kalona Cookbook II**, filled with a new selection of favorite family recipes, reflects some of the heritage and traditions of our community.

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Margaret J. Miller
Joyce Niffenegger
Virginia Stutsman
Patti Stutzman
Janeth Peterseim, Chairperson

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BRIEF KALONA HISTORY

Platted in the middle of pastureland in 1879, named for a bull and nearly ridiculed out of existence in its early days, Kalona is now the second largest town in Washington County.

Unlike many small towns created by the coming of the railroad, the southeastern Iowa town never had a boom period. Instead, it grew slowly and in the process never lost its 19th century roots. In fact, it remains a place where you can meet the 19th century coming over the hill in a horse and buggy.

Long associated with the Old Order Amish, Kalona is the center of Iowa's Amishland. But there is more to this community of nearly 2000 residents than a time warp. It is the essence of the small American Midwestern town where its sense of the past has maintained the present, has kept it from becoming impersonal.

The town has a long history of responding to needs, individually and collectively. In fact, the establishment of the Kalona Historical Society grew from a women's club project to save the local depot. In the process an entire historical village was created, consisting of two muesums, a Victorian home, country church, depot and other display buildings.

Perhaps that is what sets the town apart; a sense of community, rather than a corporate identity.

The long influence of both Amish and Mennonites has given the town a strong stability, one that proved invaluable during the 1930's, when the two Kalona banks were among the six in the entire state which did not fail.

It is a growth and balance that has continued, even in such projects as the Historical Society Cookbook — of which this is the latest edition.

In many ways, the recipes reveal considerable about the area's heritage, although some are family ones that have been adapted to more modern cooking methods. That can also be said of Kalona — in that the heritage has neither been lost nor abandoned. It has not been enshrined either, but adapted — as a visit to the town will readily determine.

Mary Zielinski

QUANTITIES TO SERVE 100 PEOPLE

Coffee — 3 Pounds
Loaf Sugar — 3 Pounds
Cream — 3 quarts
Whipping Cream — 4 Pints
Milk — 6 Gallon
Fruit Cocktail — 2½ Gallon
Fruit Juice — 4 No. 10 cans (26 lbs.)
Tomato Juice — 4 No. 10 cans
Soup — 5 Gallon
Oysters — 18 Quarts
Weiners — 25 Pounds
Meat Loaf — 24 Pounds
Ham — 40 Pounds
Beef — 40 Pounds
Roast Pork — 40 Pounds
Hamburger — 30 to 36 Pounds
Chicken for Chicken Pie — 40 lbs.
Potatoes — 35 Pounds
Scalloped Potatoes — 5 Gallon
Vegetables — 4 No. 10 cans (26 lbs.)
Baked Beans — 5 gallon
Beets — 30 Pounds
Cauliflower — 18 Pounds
Cabbage for Slaw — 20 pounds
Carrots — 33 Pounds
Bread — 10 Loaves
Rolls — 200
Butter — 3 Pounds
Potato Salad — 12 Quarts
Fruit Salad — 20 Quarts
Vegetable Salad — 20 Quarts
Lettuce — 20 Heads
Salad Dressing — 3 Quarts
Pies — 18
Cakes — 8
Ice Cream — 4 Gallon
Cheese — 3 Pounds
Olives — 1¾ Pounds
Pickles — 2 Quarts
Nuts — 3 Pounds Sorted

To Serve 50 People — Divide by 2
To Serve 25 People — Divide by 4

FLOUR EQUIVALENTS

1 Cup White Flour Equals:
¾ Cup Whole Wheat Flour
7/8 Cup Rice Flour
1¼ Cup Rye Flour
1 Cup Rye Meal
5/8 Cup Potato Flour
¾ Cup Buckwheat Flour
7/8 Cup Cornmeal
1½ Cup Oatmeal
¼ Cup Bean Flour



Standard Abbreviations

t. - teaspoon
T. - tablespoon
c. - cup
f.g. - few grains
pt. - pint
qt. - quart
d.b. - double boiler
B.P. - baking powder
oz. - ounce
lb. - pounds
pk. - peck
bu. - bushel

Guide to Weights and Measures

1 teaspoon - 60 drops
3 teaspoons - 1 tablespoons
2 tablespoons - 1 fluid ounce
4 tablespoons - ¼ cup
5⅓ tablespoons - ⅓ cup
8 tablespoons - ½ cup
16 tablespoons - 1 cup
1 pound - 16 ounces
1 cup - ½ pint
2 cups - 1 pint
4 cups - 1 quart
4 quarts - 1 gallon
8 quarts - 1 peck
4 pecks - 1 bushel

Substitutions and Equivalents

2 tablespoons of fat - 1 ounce
1 cup of fat - ½ pound
1 pound of butter - 2 cups
1 cup of hydrogenated fat plus ½ t. salt - 1 cup butter
2 cups sugar - 1 pound
2½ cups packed brown sugar - 1 pound
1⅓ cups packed brown sugar - 1 cup of granulated sugar
3½ cups of powdered sugar - 1 pound
4 cups sifted all purpose flour - 1 pound
4½ cups sifted cake flour - 1 pound
1 ounce bitter chocolate - 1 square
4 tablespoons cocoa plus 2 teaspoon butter - 1 ounce of bitter chocolate
1 cup egg whites - 8 to 10 whites
1 cup egg yolks - 12 to 14 yolks
16 marshmallows - ¼ pound
1 tablespoon cornstarch - 2 tablespoon flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk - 1 cup sour milk
10 graham crackers - 1 cup fine crumbs
1 cup whipping cream - 2 cups whipped
1 cup evaporated milk - 3 cups whipped
1 lemon - 3 to 4 tablespoons juice
1 orange - 6 to 8 tablespoons juice
1 cup uncooked rice - 3 to 4 cups cooked rice

TO ORDER COPIES OF
Kalona Cookbook II

Please send me_____copies of **Kalona Cookbook II** at $12.00 each plus $2.00 for postage and handling. (Make checks payable to *Kalona Historical Society.*)

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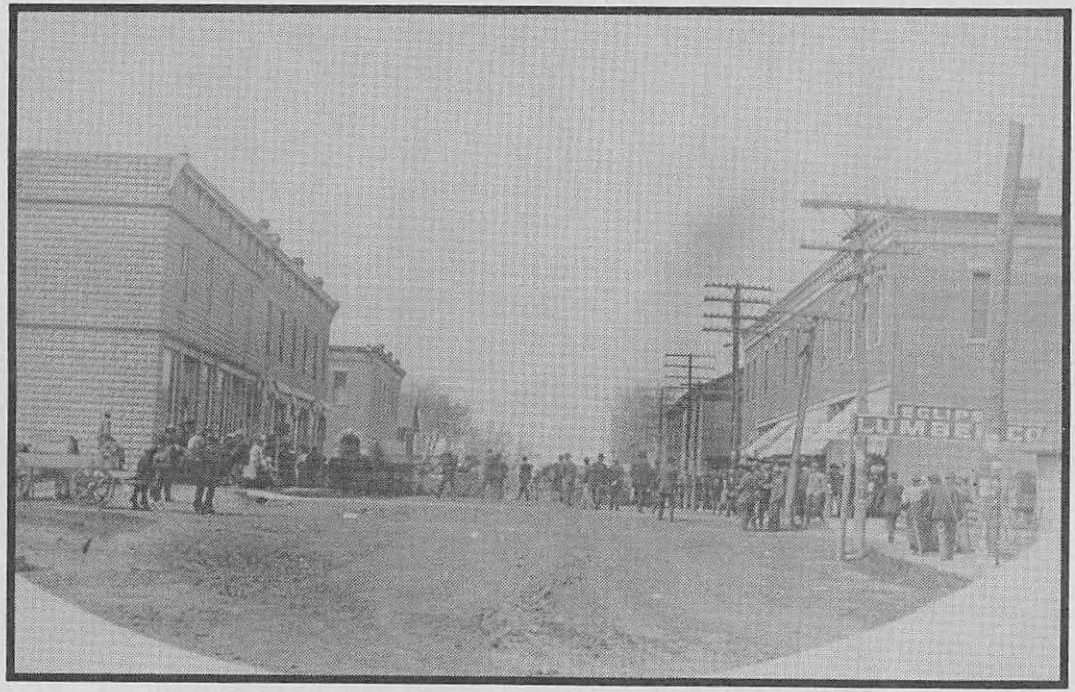
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100 Main St. • Deep River • Iowa 52222
Phone (515) 595-2000

MY FAVORITE RECIPES

Recipe	Page



DOWNTOWN KALONA - 1910

View is North from Railroad Tracks on A Avenue and 5th Street

APPETIZERS

BACON/WATERCHESTNUT HORS D'OEUVRES

Joyce Mattes

1 lb. bacon
2 cans water chestnuts
1 C. ketchup
1 C. brown sugar
Toothpicks

Cut bacon strips into thirds, roll around chestnuts and secure with picks. Place in 9x13-inch baking pan and bake at 350° for 30 minutes, drain grease off. Mix ketchup and brown sugar and pour over chestnuts and bacon. Bake again at 350° for 20-30 minutes more. Serves 12-15.

PICKLED CARP

Marie Snyder

2 C. vinegar
1 C. water
2 T. sugar
1 tsp. salt
Mixed pickling spices
Onions

Cut up fish and cover with pickling salt. Let set overnight with no water added. Next morning wash and drain. Put in boiling water. Let come to a good boil for about 10 minutes. Cool. Boil vinegar mixture for syrup. Let cool. Add fish and seal. Let set 4 days before eating. Keep refrigerated.

FLAT CHEESE (Pennies)

Martha Beckman

¼ lb. butter (softened)
½ lb. grated sharp cheddar
½ pkg. Lipton dry onion soup mix
1½ tsp. salt
1 C. flour

Cream together butter and cheese. Work in flour, salt, onion soup mix. Form into 1-inch thick roll, refrigerate overnight. Slice into ¼-inch rounds. Bake on ungreased sheet at 375° for 10 minutes.

CHEESE PINWHEELS

Esther McDowell

1 large jar dried beef
¼ tsp. garlic powder
¼ tsp. chili powder
2 (8 oz. ea.) pkgs. cream cheese

Mix cheese, garlic powder and chili powder. Spread on dried beef. Roll like jelly roll; chill. Slice into small pieces. Chill.

CHEESE PUFFS WITH OLIVES

Rita Peachey

2 C. grated cheddar cheese
½ C. margarine
1 C. sifted flour
½ tsp. salt
1 tsp. paprika
40 stuffed olives

Blend cheese and butter, stir in flour, salt and paprika. Mix well. Wrap 1 tsp. mixture around olive covering completely. Place on cookie sheet. Bake 15 minutes at 400°

CHEESE STICKS

Alberta Jane Rinehart

1 lb. aged cheddar (grated)
1 stick butter (softened)
½ tsp. paprika
¼ tsp. cayenne
½ tsp. salt
3 C. sifted all-purpose flour

Blend cheese thoroughly with butter in food processor or electric mixer. Add remaining ingredients and mix well. If dough is not of pie dough consistency, add more butter, 1 T. at a time, and mix until dough gathers into a ball. Roll dough ¼-inch thick on floured board. Cut into strips - your choice of size, but we've found ¼ to ½-inch x 4-inches manageable. Place strips on ungreased baking sheets and bake about 7 minutes in 400° oven. Cool on wire racks. Excellent with soups or salads!

CRAB APPETIZERS

Joyce Mattes

1 can crabmeat
1 jar Old English cheese
½ C. butter
¼ tsp. garlic powder
1 tsp. mayonnaise
¼ tsp. salt

Combine above ingredients and spread on English muffin halves, cut into fourths and bake at 400° for 8-10 minutes or until hot. These freeze well.

CRAB-CHEESE HORS D'OEUVRES

Dorothy Showalter

6 English muffins (cut in half)
1 can flaked crab meat (drained)
1 jar Old English cheese spread
½ C. softened butter or oleo
½ tsp. seasoned salt
½ tsp. garlic salt
2 T. mayonnaise

Mix all ingredients together. Spread on muffin halves. Cut each half in ¼. Put on cookie sheet and place in freezer. When frozen, put in plastic bag. Bake on cookie sheet (in frozen state) in 400° oven for 12-15 minutes.

SNACK CRACKERS

Esther McDowell
Dorothy Hess
Ruby Schrock
Martha Schlabaugh and Sue

2 pkgs. oyster crackers
1 tsp. garlic powder
1 tsp. dill weed
1 tsp. lemon and pepper seasoning
1 small pkg. Hidden Valley Original Ranch dressing mix
1 C. vegetable oil
Other seasonings may be used

Put dry ingredients in a plastic bag and shake well. Add the oil (½ C. at a time) and shake well. Store in airtight container. There are many variations of these crackers.

HAM CRUNCH APPETIZER

Judy Kiefer
Carol Boyd

1 pkg. crescent rolls
2 (8 oz. ea.) pkgs. cream cheese
1 C. Hellmann's mayonnaise
1 pkg. Hidden Valley dressing
1 lb. ground ham
Chopped vegetables

Flatten one package of crescent rolls with your hands to fill a 10x15-inch jelly roll pan. Bake at 375° for 8-10 minutes; cool. Mix cream cheese, Hellmann's mayonnaise, Hidden Valley dressing and ground ham. Spread mixture on crust. Top with chopped vegetables. Cut in small squares and serve. Keep refrigerated.

PICKLED HAM

Mary I. Bender
Mardelle Miller

2 C. water
1 T. sugar
1 T. mixed pickling spice (put in a bag)
Leftover baked ham
1 C. vinegar
1 large onion (sliced)
1 tsp. salt

Bring the ingredients to a boil in a saucepan. Add cubed or sliced leftover baked ham. Cover and simmer 20 minutes. Remove spices and chill. Serve on a relish tray or as a snack.

LIVER PATE'

Ilah L. Hebner

1 lb. liverwurst or braunschweiger
1 lge. pkg. cream cheese (any brand)
1 med. onion (grated with juice)
1 T. Worcestershire sauce
Lawry's seasoned salt
Salt and pepper to taste

Thoroughly mix above ingredients together forming a smooth mixture. Line round bowl with aluminum foil and fill with Liver Pate. Refrigerate several hours or overnight to let flavors blend. At time of serving, place on serving dish, remove foil and smooth with knife. Decorate as desired with green pepper, pimento or softened cream cheese forced through a cake decorator tube. Surround with assorted crackers and serve.

SAUTEED MUSHROOMS

Anna Yoder

½ C. butter
⅓ C. oil
¾ tsp. dill weed
¼ tsp. garlic powder
1 tsp. lemon juice
Whole fresh mushrooms
Parmesan cheese

Mix first 5 ingredients. Saute mushrooms in it for 5-10 minutes on medium heat. Put in serving bowl, add a little of the butter sauce and sprinkle with parmesan cheese.

NACHOS

Alberta Jane Rinehart

Place corn chips or pieces of corn tortillas on baking sheet. Place on each piece: a slice of jalapeno pepper, a piece of ripe tomato and a small piece of cheese. Slide under the broiler until cheese melts.

REUBEN APPETIZERS

Rita Peachey

1 (3 oz.) pkg. cream cheese
1 tsp. minced onion
1 (16 oz.) can sauerkraut
1 (12 oz.) can corned beef
¼ C. dry bread crumbs

Mix above ingredients. Form in balls, roll in flour and deep fat fry until brown.

RUNZAS

1 head shredded cabbage
1 lb. hamburger (browned)
Salt
Onion
1-2 T. Worcestershire sauce
Cheese slabs

Thaw out frozen bread dough. Roll out and cut into squares or triangles. Place a spoonful of mix on each piece, seal by pinching edge together and bake. Mix can also be spread on buns, wrapped in foil and heated in moderate oven.

SEAFOOD QUICHE SQUARES

Doris Greiner

2 (8 oz. ea.) cans crescent dinner rolls
1 C. shredded cheddar cheese (4 oz.)
1 C. Swiss cheese (4 oz.)
6 oz. pkg. frozen cooked shrimp (thawed)
6 oz. can crabmeat (drained, flaked)
1¾ C. Half and Half
6 eggs (beaten)
1 tsp. dry mustard
½ tsp. Worcestershire sauce
1/8 tsp. hot pepper sauce
Chopped parsley

Heat oven to 400°. Separate dough into 4 long rectangles. Place rectangles crosswise in ungreased 10x15-inch jelly roll pan. Press over bottom and one-inch up sides to form crust. Seal perforations. Bake at 400° for 5 minutes. Remove from oven. Sprinkle partially baked crust with cheeses, shrimp and crabmeat. In large bowl, combine Half and Half, eggs, dry mustard, Worcestershire sauce and hot pepper sauce. Mix well. Pour over ingredients in pan; sprinkle with parsley. Return to oven and bake an additional 25-35 minutes until knife inserted in center comes out clean and edges are golden brown. Cool 5 minutes; cut into squares. Serve warm. Yield: 60 appetizers.

SNACK RYES

Mrs. John E. (Linda) Miller

1 lb. hamburger
1 lb. sausage
1 lb. Velveeta cheese
½ tsp. oregano
½ tsp. garlic salt
½ tsp. Worcestershire sauce

Brown hamburger and sausage; drain well. Add cheese and seasonings and heat until cheese is melted. Spoon onto small party ryes. Broil before serving.

SHRIMP PATE'

Linda Kemp

⅓ C. mayonnaise
1 (3 oz.) pkg. cream cheese
3 T. chopped onion
¾ lb. cooked small shrimp (well drained)
1 T. white horseradish
1 tsp. Dijon style mustard
1 tsp. dry dill
½ tsp. sugar
½ tsp. salt
1 T. lemon juice
¼ tsp. Tabasco sauce

Combine mayonnaise and cream cheese. Add remaining ingredients and mix until well blended. Shape in ball or spoon into crock. Refrigerate several hours or overnight. This will allow the flavors to blend. May refrigerate up to 2 days. Do not freeze. Serve with crackers or bread rounds. Makes 2 C.

SHRIMP PUFFS

Judy Hostetler

PUFFS:
½ C. oleo
½ tsp. salt
1 C. flour
1 C. water
4 eggs

FILLING:
1 (8 oz.) pkg. cream cheese
½-¾ C. mayonnaise
1 (7 oz.) can shrimp
¼ C. chopped celery

To Make Puffs: Add oleo, water and salt together. Bring to a boil. Add flour all at once. Take off stove and stir fast until mixture is in a ball. Cool slightly. Add eggs, one at a time, beating well after each egg. Drop by ½ teaspoonful on greased cookie sheet. Bake at 400° for 20-25 minutes. Cool. Cut off tops of puffs and save.

For Filling: Mix all ingredients with mixer; add garlic powder, onion powder (or chopped onions) and Lawry's seasoned salt to taste. Fill cooled puffs and refrigerate. Makes approximately 36 appetizer-sized puffs.

PIZZA SOYNUTS

Pauline Schlabaugh
Mary Marek

1 C. beans
1 T. soy oil
Pinch Italian pizza seasoning
Dash onion powder
Dash garlic powder

Wash thoroughly and soak soybeans 24 hours (they swell 3 times in size). Drain well. Microwave 1 C. beans and 1 tsp. soy oil in Pyrex pie plate 3 minutes on high. Stir. Repeat 3 minutes and stir 3 more times (total 12 minutes). Add 1 pinch Italian pizza seasoning, a dash of onion powder and a dash of garlic powder.

SOPAIPILLAS - EASY MEXICAN TREAT

Bonnie Tindal

2 C. flour
2 tsp. baking powder
Oil for frying
2 T. shortening
¾ C. cold water
Honey or powdered sugar

Prepare pastry by cutting shortening with a pastry blender into the flour and baking powder in a medium bowl. Add water a little at a time until the mixture forms a ball. On a lightly floured surface knead until smooth for about 1 minute. Divide dough into 2 balls and roll each half onto a floured surface until 1/8-inch thick. Cut into 2-inch squares (or circles). Heat 2 to 3-inches of oil in an electric skillet to 375°. Fry squares in hot oil turning as needed until light brown and puffed, 1-2 minutes. Drain on paper towels. Serve warm with honey or dusted with powdered sugar. About 36 squares.

HOT SHRIMP TIDBITS

Rita Peachey

1 C. firmly packed shredded cheddar cheese
1 C. mayonnaise
1 (4½ oz.) can shrimp (or ¼ lb. fresh cooked, chopped)
1 tsp. curry powder
3 scallions or green onions (chopped)
Salt to taste
6 English muffins (halved)

Mix shredded cheese, mayonnaise, well drained shrimp (chopped very fine), curry powder, onions and salt (use very little) together. Mound slightly on English muffin halves. Cut each half into quarters. Place on broiler rack and broil until bubbly, about 5 minutes. Watch carefully. Makes 48.

SPICED PECANS

Vivian Fleming

2 C. pecans
1 egg white
¼ C. sugar
1 tsp. cinnamon

Mix sugar and cinnamon; add to egg white. Mix good. Spread on cookie sheet. Bake in 300° oven for 30 minutes. Stir in 15 minutes. Make sure pecans are dry.

SPICED WALNUTS

Esther McDowell

1 C. sugar
¼ tsp. salt
6 T. milk
⅓ tsp. cinnamon
1 tsp. vanilla
2 C. English walnuts

Boil without stirring to soft ball stage the sugar, salt, milk and cinnamon. Add vanilla and nuts. Stir until it starts to thicken. Pour on waxed paper and separate nuts. More nuts can be used in this recipe.

FRUIT PIZZA

Linda Kemp

1 roll refrigerator sugar cookie dough
1 (8 oz.) pkg. cream cheese
½ C. powdered sugar
2 tsp. lemon juice
1 tsp. vanilla
4 oz. Cool Whip
Variety of chilled fruit (fresh or canned)

Grease a 12-inch pizza pan. Slice dough evenly and lay on pan. As dough softens, press together to make a crust with a rim. Bake at 350° for 15-20 minutes or until lightly browned. Cool. Combine cream cheese, sugar, lemon juice and vanilla. Beat until smooth. Fold in Cool Whip. Spread on crust. Chill 1 hour. Just before serving, arrange fruit on top. May top with chopped nuts or coconut, if desired.

VEGETABLE PIZZA

Endora Mullet
Maxine Mast

CRUST:
2 large tubes of crescent rolls

FILLING:
⅔ C. mayonnaise
Salt to taste
1 T. minced onion (or to taste)
Fresh vegetables (pared and chopped): cucumbers, cauliflower, broccoli, onion, mushrooms, tomatoes, olives, etc.
2 (8 oz. ea.) pkgs. cream cheese (softened)
1 tsp. dill weed
Grated cheese
Bacon bits

Pat the crescent rolls in jelly roll pan and bake as directed in 400° for 10 minutes. Cool. Mix mayonnaise and cream cheese, then add salt, dill weed and onion. Spread on cooled crust and have fresh vegetables pared and chopped. Sprinkle grated cheese on top. You can make your own combination!

VEGETABLE PIZZA

Linda Kemp

1 pkg. crescent refrigerated rolls
1 (8 oz.) pkg. cream cheese
1 pkg. Hidden Valley Ranch dressing mix
½ C. mayonnaise
Assorted fresh vegetables

Arrange the crescent rolls on 12-inch pizza pan. Press out to cover the pan. Bake at 350° until lightly browned. Mix cream cheese, dressing mix and mayonnaise well. Spread on cooled crust. Arrange vegetables on the crust and cut. Tomatoes, peppers, onions, carrots, mushrooms (canned or fresh), celery, broccoli, cauliflower may be used. Anything you like, in any combination. May be sprinkled with cheddar cheese, also.

ZUCCHINI APPETIZERS

Pat Anderson

3 C. thinly sliced unpeeled zucchini
1 C. Bisquick
½ C. finely chopped onion
½ C. grated parmesan cheese
2 T. snipped parsley
½ tsp. salt
½ tsp. dried marjoram or oregano
Dash of pepper
1 clove garlic (finely chopped)
½ C. vegetable oil
4 eggs (slightly beaten)
½ tsp. seasoned salt

Mix all ingredients. Spread into greased 9x13-inch pan. Bake at 350° until golden brown, about 25 minutes. Cut into 1x2-inch pieces.

CARROT BALLS

Ruth Fountain

3 oz. pkg. cream cheese (softened)
1 tsp. honey
½ C. finely chopped nuts
½ C. shredded cheddar cheese
½ C. shredded carrots
Minced parsley

In a medium bowl, combine cream cheese, cheddar cheese and honey. Beat until well blended. Stir in carrots, cover and chill 30 minutes. Shape mixture into 1-inch balls. Roll balls in nuts and then in parsley. Place in a covered container and store in refrigerator.

CHEESE BALL

Ellen Reber

2 (8 oz. ea.) pkgs. creamed cheese
1 (8 oz.) jar bacon cheese
2 T. Worcestershire sauce
2 T. dried onion flakes
1 (3 oz.) pkg. dried beef (cut in small pieces)
½ tsp. Lawry's seasoning salt

Combine all ingredients and mix well. Make into ball and roll in finely chopped nuts. Can be made into 2 rolls. Freezes well.

CHEESE BALL

Gladys and Pat Zahs

2 (5 oz. ea.) jars Old English cheese
1 (5 oz.) jar Roka cheese
4 (3 oz. ea.) pkgs. cream cheese
2 T. onion (grated and drained)
1 tsp. Worcestershire sauce
½ tsp. Accent
1 C. chopped pecans

Put cheese in large bowl and let set a bit until cream cheese softens a bit. Then add the drained grated onion, Worcestershire sauce, Accent, and half the pecans. Cream together thoroughly with a tablespoon. It will be somewhat sticky - sometimes more than others. If it's so sticky you can't get it together in your hands, cool in the refrigerator for a while until it stiffens a bit. Take a sheet of waxed paper and spread remaining ½ C. of nuts over it. Then gather up the cheese mixture in your hands and shape it into a ball and roll in pecans. Then put it in a small bowl and cover with plastic and refrigerate. The flavors mingle better if made a couple days ahead. Keeps a long time; can also freeze. Serve with Town House crackers.

CHEESE BALL

Joyce Niffenegger

16 oz. cream cheese
8 oz. Roquefort cheese
2 small jars sharp cheese
½ C. chopped pecans
1 T. Worcestershire sauce
Optional: onion, red pepper, paprika, parsley

Soften cheese and mix with remaining ingredients. Mold into desired shape and roll in additional pecans. Will keep in refrigerator for several weeks. Can be frozen.

EASY CHEESE BALL

Mary E. Ropp

1 (8 oz.) pkg. cream cheese (room temperature)
1 (2.5 oz.) pkg. dried beef (dice fine)
¼ tsp. garlic salt
¼ tsp. onion salt
¼ tsp. seasoning salt

Mix all together, form into ball. (Optional: May be rolled in grated nuts or may add parsley or olives, if desired.)

HAM CHEESE BALL

Norma Fry

8 oz. cream cheese
½ pkg. Hidden Valley dressing (dry)
1/8 C. parsley
½ C. cottage cheese
½ C. finely chopped cooked ham

Mix together and make into a ball. Sprinkle with more parsley.

HOLIDAY CHEESEBALL

Charlene Miller

2 (8 oz. ea.) pkgs. cream cheese (softened)
1 (5 oz.) jar pimento and olive cheese spread
2 tsp. Worcestershire sauce
1 (2½ oz.) pkg. dried beef (chopped)
1 T. dried onion
¼ tsp. garlic powder

Mix all together with mixer. Place in freezer about 1 hour to harden and form into ball. Roll in chopped nuts or chopped parsley. Serve with crackers.

SUPER CHEESE BALL

Nina Yoder

2 bunches green onions
1 pkg. corned beef or pastrami
3 (8 oz. ea.) pkgs. softened cream cheese
1 T. Accent
1 T. Worcestershire sauce

Chop onions very fine; also meat. Add together with all ingredients. Refrigerate overnight for flavors to blend. Use another package of meat on tray when serving. Makes good stuffing for celery.

PINEAPPLE CHEESE BALL

Luann Miller

2 (8 oz. ea.) pkgs. cream cheese
1 (8 oz.) can crushed pineapple (drained)
1 (2 oz.) jar pimientos (drained and chopped)
¼ C. finely chopped green pepper
2 T. onion
1 tsp. seasoned salt
2 C. chopped nuts

Soften cream cheese; drain pineapple very well. Mix well with fork all ingredients except nuts. Blend well, add 1½ C. nuts. Form ball and roll in remaining ½ C. nuts to cover ball. Chill.

PHILLY CHEESE BALL

Esther McDowell

1 can crushed, drained pineapple
8 oz. cream cheese (softened)
1 tsp. minced onion
1 small green pepper (diced)

Mix all ingredients; let stand in refrigerator overnight. Form into ball and roll in crushed nuts.

SALMON CHEESE BALL

Esther McDowell

1 (1 lb.) can salmon
1 (8 oz.) pkg. cream cheese
1 tsp. horseradish
1 tsp. grated onion
1 T. lemon juice
¼ tsp. liquid smoke
Chopped pecans and parsley

Drain salmon, remove skin and bones and flake with fork. Combine salmon, cheese, and remaining ingredients except nuts and parsley. Mix well and chill and shape into ball. Roll in parsley and nuts.

SUNNY CHEESE BALL

Linda Kemp

2 (8 oz. ea.) pkgs. cream cheese
1 (8 oz.) can crushed pineapple
¼ C. green pepper (chopped)
2 T. chopped onion
1 T. seasoned salt
¼ C. chopped celery (opt.)

Soften cream cheese and drain pineapple well. Mix all together and chill to firm a little. Roll into one large or two small balls. Roll in paprika, parsley or chopped nuts. Chill. Serve with crackers.

TUNA CHEESE BALL

Jane Miller

1 (6-7 oz.) can tuna (drained)
1 (8 oz.) pkg. cream cheese
1 onion (minced)
2 tsp. Worcestershire sauce
1 stick oleo

Mix oleo, cream cheese, add other ingredients. Form into a ball, chill and serve with your favorite crackers.

-DIPS-

ANOTHER DIP

Alberta Jane Rinehart

4 hard cooked eggs (finely chopped)
1 (4½ oz.) can Underwood deviled ham
6 T. mayonnaise
1 tsp. onion powder
2 tsp. prepared mustard
1 tsp. onion powder
½ C. (2 oz.) shredded cheddar cheese
Crackers or chips

Mix all ingredients and serve with crackers or chips.

APPLE DIP

Kathy Lahr

¼ C. white sugar
¾ C. brown sugar
8 oz. pkg. cream cheese
1 tsp. vanilla
Chopped nuts (pecans)

Soften cream cheese in oven or microwave. Add sugar and mix until well dissolved. Add vanilla and nuts. May be served warm, cold or room temperature with apple slices.

ARTICHOKE DIP

Rita Peachey

1 large can artichoke hearts (drained and mashed)
8 oz. softened cream cheese
1 C. real mayonnaise
¾ C. parmesan cheese
¼ tsp. garlic powder
Pepper to taste

Blend last 5 ingredients, then mix all well. Bake at 350° for 20-30 minutes. Serve with Wheat Thin crackers.

HOT ARTICHOKE DIP

Marlene Yoder

2 cans artichokes (mash with fork)
2 C. mayonnaise
2 C. parmesan cheese
Dash garlic and onion powder

Mix all together. Spread in 9x13-inch baking dish. Bake at 375° until brown and bubbly. Serve with crackers and vegetables.

AVOCADO DIP

Alberta Jane Rinehart

2 medium ripe avocadoes
2 T. chopped onion
1½ tsp. fresh lemon juice
1½ C. dairy sour cream or yogurt
¼ C. crumbled blue cheese
Salt and pepper

Puree ripe, peeled, seeded avocadoes, onion and fresh lemon juice until smooth in blender or food processor. Blend in dairy sour cream or yogurt, crumbled blue cheese, salt and pepper to taste. Chill for an hour or so for flavors to blend, serve as a dip.

BEAN DIP

Sue Norman

1½ lb. ground pork
1 (3 oz.) can El Paso taco sauce
1 (3 oz.) can green chilies (chopped)
Onion and salt
1 can cheddar cheese soup
1 can refried beans
½ lb. Velveeta cheese (cubed)

Brown pork and drain. Add rest of ingredients and heat. Season with onion and salt. Mix together and put in crock pot. Serve warm with taco chips.

BEAN DIP

Rene' Grout

1 lb. hamburger
1 can refried beans
1 can picante sauce
1 envelope taco seasoning mix
1 (8 oz.) pkg. cream cheese
Grated cheddar cheese

Brown hamburger, leave the grease. Add taco seasoning mix and refried beans. Spread this in a flat casserole. Then mix cream cheese and picante sauce. Spread on top of hamburger mixture. Top with grated cheese. Bake at 350° for ½ hour.

HOT BEAN DIP

Allie Guengerich

2 lbs. ground beef
1 can cheese soup
1 can refried beans
4 oz. can taco sauce
4 oz. can green chilies (drained and diced)
1 lb. Velveeta cheese (Add last, cut in chunks)

Brown meat and drain off fat before adding the rest of ingredients.

DRIED BEEF DIP

Marlene Yoder

1 (8 oz.) pkg. cream cheese
2 T. milk
1 (3 oz.) pkg. dried beef
1 C. sour cream
2 T. onion flakes
¼ C. green or red pepper
¼ tsp. pepper
Dash garlic salt

TOPPING:
½ C. pecans
Dash salt
2 T. butter

Cream together cream cheese and milk, add dried beef, sour cream, onion flakes, peppers, pepper and garlic salt. Pour into small oblong casserole. Top with topping of pecans sauteed in butter and salt. Spoon over cheese mixture. Bake at 350° for 20 minutes. Serve hot with crackers or vegetables.

DRIED BEEF DIP

Joyce Niffenegger

8 oz. cream cheese
1 pkg. dried beef (chopped fine)
2 T. horseradish
2 T. mayonnaise
2 T. chopped onion

Mix ingredients and refrigerate. Good with chips, snack crackers. Keeps well. Thin with milk if necessary.

CARAMEL DIP

Margi Teets

¾ C. brown sugar
1 (8 oz.) pkg. cream cheese
¼ C. white sugar
1 tsp. vanilla

Cream all ingredients together. Let stand in refrigerator. Good with all fruit, not just apples. Can have finely chopped nuts to dip into after the caramel dip. Tastes like taffy apples.

CHEESE SPREAD

Pat Anderson

2 lbs. Velveeta cheese
1 C. and 2 T. Hellmann's mayonnaise
1 small jar horseradish
8 drops Tabasco sauce

Melt cheese in microwave SLOWLY. Mix in mayonnaise, horseradish, and Tabasco. Stir and store in refrigerator. Serve on crackers.

CRAB MEAT DIP FOR RAW VEGETABLES

Rita Peachey

8 oz. cream cheese
½ C. sour cream
2 tsp. lemon juice
1 tsp. Worcestershire sauce
¼ tsp. garlic salt
½ C. flaked crab meat

Mix all together and serve with raw vegetables.

CRACKER SPREAD

Midge Brememan

8 oz. butter (whipped)
16 oz. cream cheese
2 cloves garlic (crushed)
½ tsp. oregano
¼ tsp. basil
¼ tsp. dill weed
¼ tsp. marjoram
¼ tsp. black pepper
¼ tsp. thyme

Mix all ingredients with electric mixer. Refrigerate overnight. Serve at room temperature. Keeps well frozen.

ENCHILADA DIP

Sue Hershberger

2 lbs. hamburger
1 can cream of mushroom soup
1 can celery soup
1 can enchilada sauce
½ C. chopped celery
½ C. chopped onion
1 lb. shredded yellow cheese

Brown and drain hamburger. Combine all ingredients in crock pot. Set on high for ½ hour, then low until ready to serve. This tends to get thin so thicken with flour. Serve with taco chips or bread sticks.

FRUIT DIP

Rita Peachey

1 (8 oz.) pkg. softened cream cheese
¾ C. packed brown sugar
1 tsp. vanilla

Mix well. Serve with frest fruit.

FRUIT DIP

Pat Anderson

1 jar marshmallow cream

1 (8 oz.) pkg. cream cheese

OR

8 oz. pkg. cream cheese
¾ C. brown sugar
2 T. white sugar
1 tsp. vanilla

Serve with apple quarters, grapes, bananas, pears, etc.

FRUIT TOPPING

Mrs. John E. Miller

Small jar marshmallow cream
8 oz. cream cheese (softened)
½ tsp. vanilla
Dash of cinnamon
Dash of nutmeg

Mix first 3 ingredients until creamy. Top with cinnamon and nutmeg. Great to top any fruit cup. If used as a fruit dip for firm fruit, you might want to thin slightly by adding small amounts of milk until desired consistency.

GUACAMOLE

Alberta Jane Rinehart

1 mashed avocado (very ripe)
½ crushed garlic clove
1 small onion (minced)
Salt and pepper
Several slices crisp, crumbled bacon
1 tsp. lemon juice
1 T. cream
Tabasco sauce or taco sauce
A little mayonnaise or vinegar

If desired, add 1 C. mashed, peeled tomato. Prepare just before serving as avocadoes turn dark, but lemon juice helps retard this. Serve in a bowl surrounded by potato chips, crackers or corn chips.

GUACAMOLE DIP

Fannie A. Miller

5 avocadoes (ripe and peeled)
2 C. mayonnaise
1 small onion (chopped)
1 clove garlic
Salt and pepper
1 T. lemon juice (to keep avocadoes from turning brown)
1 tsp. chili powder
1 tomato

Mix avocadoes and mayonnaise in blender. Add onion, garlic and lemon juice. Add chili powder, salt and pepper to taste. Add one tomato cut into chunks just before serving.

DEVILED HAM CHEESE DIP

Anna Yoder

2 C. cottage cheese
¼ C. horseradish
1 T. minced onion
2½ cans deviled ham

Put all ingredients in blender and add milk to make a good dip consistency. Chill.

HOT HAMBURGER DIP

Bonnie Moffit

1 lb. ground beef
1/8 tsp. garlic powder
¼ C. catsup
¾ tsp. oregano
⅓ C. parmesan cheese
½ C. chopped onion
8 oz. tomato sauce
1 tsp. sugar
8 oz. cream cheese

Brown ground beef, chopped onion and garlic powder. Stir in remaining ingredients. Cover and simmer for 15 minutes. Serve hot with Fritos or Doritos.

HAMBURGER-BEAN DIP

Sue Norman

2 lbs. hamburger
Garlic and onion salt
2 cans pinto beans
1 (16 oz.) can tomato sauce
8 oz. picante sauce
1 lb. longhorn cheese

Fry hamburger until well done. Add garlic and onion salt to taste. Add other ingredients. Layer in a casserole dish with 1 lb. longhorn cheese. Bake at 350° for 20-30 minutes. Serve hot with nachos or chips.

HERB-CURRY VEGETABLE DIP

Pat Anderson

1 C. mayonnaise
½ C. sour cream
1 tsp. Schilling Salad Supreme
¼ tsp. salt
1/8 tsp. curry
1 T. parsley flakes
1 T. dried onion
½ tsp. Worcestershire sauce
1 tsp. lemon juice

Mix and chill several hours. Serve with raw vegetables.

GALA PECAN SPREAD

Pat Anderson

1 (8 oz.) can cream cheese
2 T. milk
1 (2½ oz.) jar sliced dried beef
2 T. onion flakes
½ tsp. garlic salt
¼ C. finely chopped green peppers
¼ tsp. pepper
½ C. sour cream
½ C. chopped pecans
2 T. butter
½ tsp. salt

Combine cream cheese and milk. Add and stir in next 5 ingredients. Fold in sour cream. Spoon into baking dish. Heat and crisp pecans in butter and salt. Sprinkle over ingredients in pan. Bake at 350° for 20 minutes. Serve hot with crackers.

PARTY DIP

Pat Anderson

1 can cream shrimp soup
1 (8 oz.) pkg. cream cheese
¼ C. chopped green peppers
2 T. chopped onion
Dash of hot pepper sauce

Blend all ingredients with electric mixer. Chill. Serve as dip with crackers, chips.

SHRIMP DIP

Sally Kern

1 can tomato soup
8 oz. cream cheese
1 envelope Knox gelatin
1 C. diced celery
1 chopped onion (small)
1½-2 C. Miracle Whip
2 cans drained deveined shrimp
3 boiled eggs (diced)

Melt cream cheese and soup in microwave and let cool. Dissolve gelatin in ¼ C. hot water. Add gelatin mixture to soup and cheese mixture. Add celery, onion and eggs. Fold in Miracle Whip and add shrimp. Cool at least 2 hours.

SHRIMP DIP

Ila Jane Miller (tour cook)

2 small cans shrimp (tiny)
1 can tomato soup (undiluted)
9 oz. creamed cheese
1½ pkgs. Knox gelatin
1 C. mayonnaise
¾ C. celery (chopped fine)
¾ C. green onions (chopped)

Soak gelatin in ¼ C. cold water. Heat soup until boiling. Remove, add cheese and gelatin. Cool to room temperature. Add celery, onions, mayonnaise and shrimp. Grease mold with mayonnaise.

SHRIMP PIZZA

Midge Brenneman

12 oz. cream cheese
2 T. mayonnaise
2 T. Worcestershire sauce
1 T. minced onion
1 T. lemon juice
Dash of salt and garlic salt
¼ C. chili sauce
¼ C. cocktail sauce
1 can small shrimp
Dash of parsley (fresh or dry)

Mix together cream cheese, Worcestershire sauce, mayonnaise, lemon juice, salt, garlic salt and onion. Spread mixture on a 12-inch plate. Mix chili and cocktail sauce together and pour on top of cheese mixture. Sprinkle parsley on top and can of shrimp on top of that. Serve with crackers.

CRUNCHY SPINACH DIP

Rita Peachey

10 oz. pkg. cut leaf spinach
(chop fine)
(frozen in butter sauce, thawed)
8 oz. water chestnuts (drained, finely chopped)
1 envelope country vegetable soup mix
1½ C. dairy sour cream
½ C. mayonnaise
¾ C. chopped green onions

Combine all ingredients; refrigerate overnight to blend flavors. Pour into hollowed out unsliced sourdough bread and serve. Dip pieces of bread and raw vegetables and crackers.

KNORR SPINACH DIP

Maxine Mast

1 (10 oz.) pkg. chopped spinach
1½ C. sour cream
1 C. mayonnaise
1 loaf party rye bread
1 pkg. Knorr vegetable soup mix
1 (8 oz.) can water chestnuts (chopped)
3 chopped green onions

Thaw and squeeze chopped spinach until dry. Stir together all ingredients. Blend well. Cover and refrigerate 2 hours. Stir before serving. Serve on rye bread or crackers.

SPINACH DIP

Francis Nafziger
James H. Yoder

10 oz. pkg. frozen spinach (opt. - 2 pkgs.)
1 C. mayonnaise
1 C. sour cream
1 can water chestnuts (chopped)
1 pkg. Knorr dry vegetable soup mix
Dash of salt

Thaw and drain; lightly squeeze and chop spinach. Add remaining ingredients and mix well. (NOTE: James Yoder's recipe uses two 10 oz. pkgs. of spinach.)

SPRING GARDEN DIP

Linda Kemp

1 tsp. finely grated green pepper
½ C. lowfat cottage cheese
1 T. finely grated carrot
2 tsp. finely grated onion
1 tsp. salt (or less)
1/8 tsp. garlic powder
Dash of white pepper
1 C. plain lowfat yogurt

In small mixing bowl, beat cottage cheese with carrot, onion, green pepper, salt, garlic powder and white pepper. Fold in yogurt. Cover and chill. Use as a dip for fresh vegetables. Yield: 1½ C. Calories: about 10 per tablespoon.

DEB'S TACO CHEESE DIP

Mrs. Tom Shalla

2 lbs. hamburger (brown and drained)
2 pkgs. taco seasoning
1 can refried beans
1 small can green chilies and juice
1 lb. Velveeta

Mix all together and put in crock pot. Stir occasionally. Really good on Ritz crackers.

SEVEN-LAYER TACO DIP

Sue Hershberger

1 (8 oz.) pkg. cream cheese (softened)
1 (12 oz.) jar taco sauce
1 tomato (chopped)
1 small onion (chopped)
1 green pepper (chopped)
Chopped lettuce
Grated cheddar cheese or taco cheese
Doritos

Spread cream cheese on large party plate. Layer remaining ingredients on top of cream cheese in order given. Do not mix. Serve dip with Doritos. If made ahead of time, allow to set out before serving.

TUNA DIP

Ila Jean Miller (tour cook)

1 (7 oz.) can tuna
¼ tsp. onion salt
½ tsp. soy sauce
¼ tsp. celery salt
1 (3 oz.) pkg. cream cheese
1½ T. mayonnaise
1 tsp. horseradish
¼ tsp. garlic salt

Blend well in blender. This is a delicious spread on melba toast.

VEGETABLE DIP

Margie Oyer

⅓ C. mayonnaise or salad dressing
1 T. chopped onion
1 tsp. dill weed (fern part)
1 tsp. Beau Monde seasoning
⅔ C. sour Half and Half or sour cream
1 T. parsley flakes

Mix well and let stand 2-3 hours before serving. Serve with thinly sliced vegetables - cucumbers, celery, carrots, cauliflower, broccoli and asparagus. Makes 1 C.

VEGETABLE DIP

Anna Yoder

2 C. sour cream
2 C. mayonnaise
2 T. onion flakes
2 T. dill weed
2 T. dried parsley
1¾ T. Lawry's seasoning salt

Mix well. Refrigerate at least 24 hours.

VEGETABLE DIP

Phyllis Zahradnek

1 recipe blender mayonnaise
½ C. Fleichmann's Egg Beaters
¾ tsp. salt
½ tsp. ground dry mustard
2 T. white vinegar
1 C. Sunlight Oil (cholesterol free)
1 pkg. Lipton vegetable soup mix
¼ tsp. paprika

To Mix Blender Mayonnaise: Put ½ C. Egg Beaters, ¾ tsp. salt, ½ tsp. dry mustard, ¼ tsp. paprika, vinegar and ¼ C. oil in blender. Whirl on High to Medium speed just until well blended. Without turning off blender, pour ¾ C. oil very slowly in steady stream to blend. If necessary, use rubber spatula to keep mixture flowing into blades. Pour mixture into bowl and add soup mix. Makes 1¾ C. dip mix. Chill 2-3 hours. Serve with vegetable sticks. Will keep 2-3 weeks.

FRESH VEGETABLE DIP

Ellen Reber

1 pt. mayonnaise
1 pt. cultured sour cream
3 T. parsley flakes
3 T. onion flakes
2 T. dill weed
1 T. lemon juice
1 T. Beau Monde or Bon Appetit

Combine all ingredients and refrigerate. Recipe may be divided in half for smaller quantity.

-BEVERAGES-

HOT APPLE CIDER

Kathy Ulin

5 C. apple cider
2 sticks cinnamon
3 C. cranberry juice

In an 8 C. coffee pot, put cider and cranberry juice. Place sticks of cinnamon in the basket. Perk.

BANANA EGGNOG

Mrs. Omar Swartzendruber

2 eggs
1 qt. cold milk
¼ C. sugar
1 frozen banana (grated)
Cinnamon or nutmeg (if desired)

Beat eggs, add cold milk, sugar and frozen banana.

CAFE CAPPUCCINO

Mrs. Ralph Schlabaugh

1 C. instant coffee
1 C. dry milk
2 T. instant coffee cream
½ C. powdered sugar
½ tsp. cinnamon
½ tsp. nutmeg

Mix 3 T. in 1 C. boiling water to drink. This makes a nice gift for Christmas, put in nice jars.

CHRISTMAS CIDER

Mrs. Ralph Schlabaugh

8 C. cider
4 C. water
4 C. cranberry juice
3 T. cinnamon or less
2 tsp. cloves

Put in coffee pot and let brew.

COCOA MIX

Laurine King

8 qt. box powdered milk
1 large box Quik
Add 2 T. cocoa
1 (7 oz.) jar coffee creamer
1 C. powdered sugar

Sift all together. Store in airtight container. Mix 4 T. of mix to 1 C. hot water.

FIRESIDE COFFEE

Rosella Hershberger

2 C. instant hot cocoa mix
2 C. creamer (dry)
1 C. instant coffee
1 tsp. cinnamon
½ C. sugar
½ tsp. nutmeg

Mix and use 3 tsp. of mix per cup hot water.

MOCHA COFFEE

Alberta Jane Rinehart

1 (2 oz.) jar instant coffee
¼ C. cocoa powder
½ tsp. ground cinnamon

Mix all ingredients well. Store in tightly covered container. Makes 1 C. coffee mix. For each serving, place one rounded teaspoon of mix in a cup, add boiling water and stir. Mix keeps up to 6 months.

HOT CRANBERRY APPLE CIDER

Lillian Schroeder

1½ qt. cranberry juice
2 (1 qt. ea.) bottles apple cider juice
4 cinnamon sticks
⅓ C. brown sugar
½ tsp. salt
2 tsp. whole cloves

Place cranberry juice and apple cider in bottom percolator. Place remaining ingredients in the basket. Perk for 10 minutes.

ORANGE JULIUS

Judy Hostetler

1 (6 oz.) can frozen juice concentrate
1 C. milk
½ C. water
¼ C. sugar
1 tsp. vanilla
1½-2 C. ice cubes

Put in blender and mix well. Serve immediately.

PUNCH

1 can lemonade
2 cans water
1 (14 oz.) bottle ginger ale
2 (46 oz. ea.) cans pineapple juice

Mix and serve.

CHRISTMAS PUNCH

Martha Beckman

1 qt. vanilla ice cream
1 qt. cranberry sherbet
1 qt. pineapple juice

Mix with water. Add 1 qt. ginger ale just before serving.

PUNCH FOR 25 PEOPLE

Ida E. Miller

2 C. sugar
1 (46 oz.) can pineapple juice
¼ C. Real Lemon or lemon juice
2 qts. ginger ale
3 C. water
1½ C. orange juice
3 bananas (firm-yellow, blended)

Heat sugar and water until sugar is dissolved. Cool. Add the remaining ingredients.

FRUIT PUNCH

Gladys K. Fisher

3 (12 oz. ea.) cans frozen orange juice
2 (12 oz. ea.) cans frozen lemonade
1 large can pineapple juice
4 qt. ginger ale

Add water as directed on frozen juice. Add ginger ale just before serving. (NOTE: The recipe does not call for sugar.) Serves 54 (8 oz. ea.) servings.

RHUBARB-STRAWBERRY PUNCH

Mary Yoder

1 (16 oz.) pkg. frozen rhubarb or 3 C. fresh rhubarb
2 C. water
½ C. lemon juice
1 (10 oz.) pkg. frozen strawberries or 1 C. fresh strawberries
Sugar and water to taste

Combine one 16 oz. pkg. frozen rhubarb or 3 C. fresh. Add 2 C. water. Simmer until tender, strain. Crush and strain 1 C. fresh strawberries, or 1 (10 oz.) pkg. frozen. Add to rhubarb liquid. Add ½ C. lemon juice, add sugar and water to taste.

WHITE PUNCH

Ada Fisher

1 pkg. lemon Kool-Aid (unsweetened)
1½ C. sugar
1 qt. bottle ginger ale
6 C. water
1 (46 oz.) can pineapple juice
1 pt. pineapple sherbet

Mix Kool-Aid, water, sugar and pineapple juice together and chill. Shortly before serving, add ginger ale and sherbet.

STRAWBERRY SLUSH

Sue Hershberger

3 ripe bananas (mashed)
3 pkgs. strawberry Kool-Aid
1½ qts. water
2 C. sugar
1 (48 oz.) can pineapple juice
3 (8 oz. ea.) bottles 7-Up

Combine everything in a 6 qt. bucket and freeze, stirring twice the first day and once a day thereafter. Let set out a little while before serving.

BLENDERIFIC SHAKE

Kathy Ulin

½ C. orange juice
½ of a ripe medium banana
(Optional: This could be cut up and frozen)
1 T. nonfat dry milk powder
Dash of ground cinnamon

In a blender combine the orange juice, banana, dry milk and cinnamon. Cover and blend until shake is smooth. Serve the shake at once. Makes 1 serving.

Peanut Buttery Shake: Prepare the blenderific shake as directed except add 2 T. creamy peanut butter with the other ingredients to blender container before blending.

Very Cranberry Shake: Prepare the blenderific shake as directed except substitute ½ C. cranberry juice cocktail for the orange juice.

Tropical Paradise Shake: Prepare the blenderific shake as directed except add 2 T. shredded coconut with the other ingredients to the blender before blending.

RUSSIAN TEA MIX

Alberta Jane Rinehart

1¼ C. (9 oz. jar) orange flavored instant breakfast drink
½ C. sugar
⅔ C. instant tea
½ tsp. ground cinnamon
¼ tsp. ground cloves
Dash of salt

Combine all ingredients and stir thoroughly. Store in tightly covered jars or tins. Makes about 2 C. of mix. For each serving, place a well-rounded teaspoon of mix in a cup and add boiling water. Stir until dissolved. To make a pitcherful: Combine ⅓ C. of mix with 1 qt. boiling water. Be sure to use a heatproof pitcher or serving bowl. The mix keeps up to 6 months.

HOT SPICED TEA

Margaret J. Miller

3 C. sugar
5 C. water
2 sticks whole cinnamon
1 T. whole cloves
1 qt. water
½ C. tea leaves
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemonade

Boil first 4 ingredients together for 10 minutes and cool. Bring 1 qt. water to boil. Add ½ C. tea leaves. Strain, add tea to syrup mixture plus frozen orange juice and lemonade. This concentrate can be sealed in refrigerator. To serve, add 2 C. of boiling water to each 1½ C. of syrup mixture.

WASSAIL

Vivian Fleming

2 qts. apple cider
2 C. cranberry juice
½ C. brown sugar
3 cinnamon sticks
½ tsp. whole cloves
½ tsp. ginger
½ tsp. spices
¼ tsp. mace
1 orange (cut in slices)
1 apple (cut in slices)

Mix all ingredients. Cook in crock pot for 3 hours.

WASSAIL

Marlene Yoder

½ gal. cranapple juice
1 pkg. cherry Jello or raspberry (may use nutra-sweet Jello)
Dash of allspice
Several cinnamon sticks

Add all ingredients, bring to a boil, simmer.

WASSAIL

Rita Peachey

4 C. cider
1 stick cinnamon
¼ tsp. nutmeg
½ C. honey
3 T. lemon juice
1 tsp. grated lemon rind
1 (No. 2) can pineapple juice

Heat cider and cinnamon to boiling; turn heat to simmer cover tightly. Simmer 3 minutes. Add remaining ingredients and simmer uncovered 2 minutes more.



KATIE (HOCHSTETLER) TICE BAKERY AND RESTAURANT
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BREAD

Dorothy Hershberger (tour cook)

5 C. real warm water (110°)
¾ C. sugar
3 T. yeast (dry)

Let dissolve, takes 15-20 minutes. Then add:
½ C. vegetable oil
10-12 C. flour
3 tsp. salt

When mixing flour into yeast water mixture, just add ½ of flour and mix real good with mixing spoon, then when kneading the rest of flour in, it should also be kneaded well. Let rise until double (about 30 minutes), then knead down. Let rise again, form into loaves and put in pans. Let rise again (30-40 minutes). Bake in preheated oven at 350°.

BUTTERMILK BREAD

Sara Miller

¾ C. sugar (part honey)
3 T. yeast
1 C. buttermilk
4 C. water
½ C. oil
3 tsp. salt
12 C. flour (approx.)

Heat sugar, yeast, buttermilk and water to lukewarm. When yeast has dissolved, add oil, salt and flour. Lard can be used to grease hands to work dough. Let rise, punch down and let rise again. Shape into 5 loaves, let rise, then bake at 400° for 30-45 minutes. Brush tops with butter. (NOTE: I add some wheat flour.) This is moist and delicious and freezes well.

OVERNIGHT BREAD

Gladys M. Blake

1 tsp. yeast
3 C. warm water
1 C. sugar
2 eggs (beaten)
½ C. shortening
1 T. salt
8 C. flour

Mix as you do other bread, starting about 5 P.M. Knead down every hour until 10 P.M. Then shape into loaves or rolls. Put into greased pan and let stand overnight at room temperature on kitchen table. Put damp cloth over bread (don't use waxed paper as it will stick to raw dough). Then cover with dry towel so it won't make such a crust. Get up early next morning and bake at 350° for 35-45 minutes.

CINNAMON BREAD

Emma Yoder

1 pkg. dry yeast
¼ C. water
2 C. milk (scalded)
½ C. sugar
½ C. shortening
2 tsp. salt
7½-8 C. sifted flour
2 slightly beaten eggs
¾ C. sugar
1½ T. cinnamon
Soft butter

Soften yeast in warm water. Combine next 4 ingredients; cool to lukewarm. Add 3 C. of the flour; mix well. Stir in softened yeast and eggs; beat well. Add enough of remaining flour to make a soft dough. Turn out on lightly floured surface. Knead until smooth (8-10 minutes). Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double (1½-2 hours). Punch down and divide dough in half. Cover and let rest 10 minutes. Roll each half in 15x7-inch rectangle, about ½-inch thick. Mix ¾ C. sugar and the cinnamon. Reserve 2 T. of mixture; sprinkle remainder over dough. Sprinkle 1 tsp. of water over each; smooth with spatula. Roll each as for jelly roll, beginning with narrow side. Seal long edge. Place sealed edge down in 2 greased 9½x5x3-inch loaf pans. Let rise until almost double (45-60 minutes). Just before baking, brush loaves with soft butter and sprinkle with remaining cinnamon-sugar. Bake in 375° oven for 35-40 minutes or until done. (If crust browns too fast, cover with aluminum foil last 15-20 minutes of baking.) Turn out of pans and cool on rack.

COTTAGE CHEESE DILL BREAD

Rita Peachey

1 C. cottage cheese
1 T. cooking oil
1 T. instant onion
1 tsp. dill weed
1 egg
1 pkg. active dry yeast
2 T. sugar
½ C. lukewarm water
2¾ C. sifted flour
1 tsp. salt
¼ tsp. baking soda

Heat cottage cheese until lukewarm. Combine cottage cheese, oil, instant onion, dill weed and egg. Sprinkle yeast and sugar on lukewarm water; stir to dissolve. Sift together flour, salt and baking soda. Add yeast and 1 C. dry ingredients to cottage cheese mixture. Beat with electric mixer at medium speed until smooth, about 2 minutes, scraping bowl occasionally. Or beat with spoon until batter is smooth. Gradually add remaining flour, stirring well. (Dough will be sticky.) Turn onto lightly floured surface and knead lightly, about 2 minutes. Place dough in greased bowl; turn over to grease top. Cover and let rise until doubled, about 1 hour. Divide dough in half. Shape each half into round loaf and place on 2 greased baking sheets. Let rise until doubled, abour 45 minutes. Bake in 350° oven for 40 minutes or until loaves sound hollow when tapped. Remove from baking sheets; cool on racks. Makes 2 loaves.

FRENCH BREAD

Judy Hostetler

2 pkgs. yeast
½ tsp. sugar
2 T. sugar
2 T. oleo
2 C. boiling water
7½-8 C. flour
2 T. salt

MIXTURE FOR TOP:
1 beaten egg and 2 T. milk

Dissolve 2 pkgs. yeast and ½ tsp. sugar in ½ C. warm water. Combine 2 T. salt, 2 T. sugar, 2 T. oleo and 2 C. boiling water. Cool. Add yeast mixture. Stir in 7½-8 C. flour. Knead. Let rise until double; punch down and let rise again. Divide the dough in half on floured surface. Roll each piece of dough out to approximately 10x15-inches. Roll up so you have a 15-inch long roll. Place on a greased cookie sheet. Make 4-5 slashes on top. Let rise to double. Brush 1 beaten egg and 2 T. milk on top before baking. Sprinkle with sesame seeds or poppy seeds. Bake at 400° for 20 minutes.

FRENCH BREAD

Sue Hershberger

2 T. yeast
½ C. warm water
2 T. (scant) sugar
2 C. boiling water
2 T. shortening
2 T. sugar
2 tsp. salt
5½-6½ C. flour

Dissolve yeast in warm water and sugar; set aside. To the boiling water, add shortening, sugar and salt. When lukewarm, add the yeast and flour. Stir every 10 minutes, 4-5 times. Divide in half and roll into ½-inch thick rectangle. Roll up like jelly roll. Place diagonally on greased sheet. Let rise 50 minutes. Brush with 1 beaten egg and 2 T. milk. Slash ¼-inch deep every 2-inches across top. Bake at 400° for 20 minutes.

For Garlic Bread: Cut thick slices. Butter one side and sprinkle with garlic salt.

EASY FRENCH BREAD

Ila Jean Miller (Tour Cook)

2 T. yeast
½ C. warm water
½ tsp. sugar

Dissolve above ingredients.

2 T. sugar
2 T. lard
2 tsp. salt

COMBINE:
2 C. boiling water
Stir in 7½-8 C. flour

Divide dough and place on 2 greased cookie sheets. Make 4-5 slashes across the top. Let rise until double. Mix and brush on 1 egg (beaten) and 2 T. milk. Sprinkle poppy or sesame seeds on if desired.

OATMEAL BREAD

Erma Ropp

1 C. oatmeal
½ C. sugar
2 tsp. salt
1 C. milk
1 C. water
2 T. lard
6 C. flour
2 pkgs. yeast
½ C. water

Put oatmeal, sugar and salt into bowl. Scald milk. Pour milk, water and melted lard over oatmeal in bowl. Let cool, add 2 C. flour and beat well. Add yeast dissolved in ½ C. water; beat. Add 4 C. more flour. Let it stand for 10 minutes, then knead for 10 minutes. Let rise until doubled in bulk. Shape into 2 loaves. When doubled again, bake 40 minutes at 350°.

OATMEAL WHOLE WHEAT BREAD

Norma Fry

1 C. quick oatmeal
½ C. whole wheat flour
½ C. brown sugar
1 T. salt
2 T. oleo
2 C. boiling water
1 pkg. yeast
½ C. warm water
5 C. white flour

Combine first 5 ingredients, pour over boiling water. Stir to combine. Dissolve yeast in ½ C. warm water. When batter is cooled to lukewarm, add yeast. Stir in white flour. Knead 5-10 minutes. Let rise until doubled, punch down and let rise again. Shape in 2 loaves (large) or 4 small loaves and place in greased bread pans. Bake at 325° for 30 minutes. (The small loaves won't take as long to bake.) Remove from oven and remove from pans. Brush with oleo and cover at once with waxed paper and a tea towel until cold.

POTATO BREAD

Mrs. Salina Bontrager (Tour Cook)

1½ qt. lukewarm water
1 pkg. yest
½ C. melted lard
1 C. mashed potatoes
½ C. sugar
3 T. salt
Flour

Dissolve yeast in ½ C. warm water. Let set for 15 minutes. Combine yeast and remaining ingredients except flour and let set for 30 minutes. Mix in enough flour to make a nice soft dough. Grease bowl and hands and work in flour until dough does not stick to hands. Let rise and punch down 3 times, once every hour. Divide into 4 loaves (9x5-inch pans). Let rise until almost double, about 1 hour. Bake at 325° for 55 minutes.

ROUND RYE BREAD

Martha Schlabaugh

2 C. buttermilk
⅓ C. light molasses
⅓ C. butter or oleo
4 C. flour
2 C. rye flour
2 pkgs. yeast
1½ tsp. salt
2 T. caraway seed

Heat buttermilk, molasses and butter until very warm (120-130°). Mixture will appear curdled. Add 2 C. flour, yeast, salt and caraway seed. Beat well. Gradually add remaining flour, knead until smooth and elastic, about 10 minutes. Place dough in large greased covered bowl. Let rise in warm place until double. Punch down and let rest 15 minutes. Grease large cookie sheet and place two smooth round-shaped balls, flattened slightly on cookie sheet. Let rise until double. Preheat oven to 350°. Brush loaves with melted butter. Bake 35 minutes or until loaves sound hollow when tapped.

WHOLE WHEAT BREAD

Mrs. Lydia M. Bontrager (Tour Cook)

5 C. (real) warm water
¾ C. sugar
3 T. yeast
10 C. (approx.) flour
½ C. oil
3 tsp. salt

Dissolve yeast and sugar in warm water. First add 4 C. whole wheat flour and mix real well. Then work in the rest of flour, grease bowl and let raise 30 minutes. Work down, let raise again; work down. Grease pans, shape loaves and put in pans. Let raise until double the size. Bake at 350° for 45 minutes. Makes 5 big loaves.

WHOLE WHEAT BREAD

Vera L. Yoder

2 C. lukewarm water
1 pkg. yeast
½ C. milk
1 T. sugar
3 T. brown sugar
2 tsp. salt
½ C. shortening
4¾ C. white flour
2 C. whole wheat flour

Mix yeast with water. Add milk and rest of ingredients. Mix 2½ C. of white flour into mixture. Let stand 30 minutes. Work in 2 C. whole wheat flour and remaining white flour, until dough feels right. Work dough down twice. Shape into loaves. Let rise and bake at 350° for 30-35 minutes. This makes two large loaves or three small loaves.

WHOLE WHEAT BREAD

Mrs. Omar Swartzendruber

2 pkgs. dry yeast
½ C. warm water
2 C. buttermilk
½ C. butter or margarine
4 T. sugar or ½ C. honey
¼ tsp. soda
½ tsp. salt
3 eggs
3 C. whole wheat flour
5 C. all purpose flour

Dissolve yeast in warm water. Heat butter and buttermilk in saucepan until butter melts (milk may curdle, but won't hurt finished product). In large bowl, combine sugar or honey, baking soda, salt and eggs. Add buttermilk mixture and yeast, stir well. Slowly add whole wheat flour mixing with a fork. Then add all purpose flour a little at a time until you must use your hands. When dough becomes soft, turn out on board and knead for 10 minutes. Put in greased bowl. Set in a warm place. Let rise 1 hour, punch down, let rise again 10 minutes. Grease 3 pans (8½x4½-inches). Divide dough in 3 equal parts. Put in pans, let rise until double. Bake in 350° oven for 35-45 minutes.

WHOLE WHEAT BREAD

Rita Peachey

3 C. milk
1 C. lard
1 C. brown sugar, honey or ½ C. molasses
3 T. salt
4½ C. warm water
4 pkgs. or 4 T. yeast dissolved in 2 C. warm water

Scald milk and add lard. Stir until lard is melted. Add softened yeast mixture to other liquid of milk and water which should be warm. Beat in 2 lbs of wheat flour, then add enough white flour to make stiff, about 5 lbs. or 18 C. Let rise, punch down. Let rise again. Make into loaves, let rise again. Bake in 350° oven.

BEST WHOLE WHEAT BREAD

Mrs. Salina Bontrager (Tour Cook)

2 C. milk (scalded)
⅓ C. sugar
⅓ C. cooking oil + 2 T.
1½ T. salt
2 C. whole wheat flour
2 C. warm water
2 T. yeast dissolved in
½ C. warm water

White flour for nice soft dough - you can work with greased hands. (NOTE: May add ¼ C. vinegar so won't get moldy so soon. Does not change the taste.) Scald milk. Add cooking oil, sugar and salt. Stir until dissolved. After it's cooled to lukewarm add whole wheat flour and beat with spoon. Add yeast dissolved in warm water. Mix well. Add vinegar if you wish. Then add sifted white flour to make nice soft dough. Grease bowl and hands. Let rise until double. Punch down. Let rise again and shape into 3 large loaves or 4 smaller ones. Let rise until double. Bake at 325° for 55 minutes.

SOFT 100% WHOLE WHEAT BREAD

Mrs. Jonas D. Miller

1 T. salt
½ C. honey
1 T. yeast (dissolved in ½ C. warm water - let stand 10 minutes)
4 T. oil
2 T. molasses
1 T. vinegar
2 T. lecithin
1 qt. warm water
9½-10½ C. whole wheat flour

Combine and mix all ingredients, except flour. Add flour, 1 C. at a time, and mix with mixer until too stiff. Add remaining flour, 1 C. at a time. Now knead until it does not stick to hands. (Sometimes it takes 20 minutes for this kneading, worth it all.) Now butter bowl and let rise. Punch down every 20 minutes for 3 hours. Shape and put in greased pans, prick with a fork and let rise in a warm place, about 1 hour. Bake at 325° for 35 minutes. (NOTE: This bread is soft and does not crumble as whole wheat breads often do.)

HOT ROLL BRAN BREAD

¼ C. wheat germ
½ tsp. salt
1 T. honey
2 eggs
1 C. All Bran cereal
1 T. butter
½ C. boiling water
1 pkg. hot roll mix
½ C. warm water

Combine bran, germ, salt, boiling water, honey and butter. Dissolve yeast from hot roll mix in warm water. Stir yeast, eggs into cereal mix. Add flour. Mix. Blend. Cover. Let rise until double (30-45 mintues). Spoon into greased pan. Bake in a preheated oven at 375° for 50 minutes.

ONION CHEESE BREAD

Rita Peachey

½ C. chopped onion
2 T. butter or margarine
1 egg (beaten)
½ C. milk
1½ C. biscuit mix
½ C. shredded cheddar cheese
2 tsp. parsley flakes
½ C. shredded cheddar cheese

Saute onion in melted butter in small skillet until tender (do not brown). Set aside to cool. Combine egg and milk in bowl. Add biscuit mix, stirring just enough to moisten. Stir in cooked onion, ½ C. cheese and parsley flakes. Spread batter in greased 8-inch square baking pan. Sprinkle with ½ C. cheese. Bake in 400° oven for 20 minutes or until done. Serve warm. Makes 9 servings.

YEAST CORNMEAL BREAD

Alberta Jane Rinehart

1 cake yeast
¼ C. very warm water
2 C. milk
⅓ C. sugar
⅓ C. Crisco
1 T. salt
6 C. flour
2 eggs (beaten)
1 C. yellow cornmeal

Crumble yeast in water and stir until dissolved. In a large bowl, combine milk, sugar, Crisco, salt and 3 C. flour. To this mixture, add yeast mixture, eggs, cornmeal and remaining 3 C. flour. May need to use your hands to finish mixing. Knead it in the bowl for about 10 minutes. Cover, let rise in warm place until double in size. Knead 2 minutes; shape into two 9x5-inch loaves, put into greased loaf pans. Let rise ½ hour. Bake at 375°. Also makes nice large buns.

-ROLLS-

YUMMY BUNS

Linda Kemp

4 pkgs. yeast
2 T. sugar
3 C. lukewarm water
½ C. melted margarine
1 C. sugar
1½ tsp. salt
3 eggs
10 C. flour

Mix yeast and water. Add 2 T. sugar. Add margairne, sugar, eggs, and salt. Mix and add flour. Let stand 30 minutes. Shape into dinner rolls or cinnamon rolls. Let rise until double. Bake at 350° until lightly browned. (Optional: To make whole wheat rolls use 4 C. wheat flour and 5-6 C. white flour.)

BUTTER HORNS (Dinner Rolls)

Treva Yoder

1⅓ C. scalded milk or potato water
½ C. oleo
½ C. sugar
1 tsp. salt
1 pkg. yeast (dissolved in ⅓ C. warm water)
3 eggs (beaten)
5-5½ C. flour

Combine the milk, oleo, sugar, salt (to scald). Cool to lukewarm. Add yeast and stir. Add eggs, then the flour. Knead lightly. Cover and let rise until double. Divide into 3 parts and roll each into a circle. Brush with melted butter and cut into 12 pie wedges. Roll up, starting from the outside edge. Put on greased pans. Cover and let rise until very light. Bake until golden brown and brush with butter. Bake at 400° for 15 minutes. Makes 3 dozen.

CORN MEAL ROLLS

⅓ C. yellow corn meal
2 C. milk
½ C. butter
½ C. sugar
4½ C. (about) flour
¼ tsp. salt
1 cake yeast
2 beaten eggs

Bring corn meal and milk to boil. Cook until tastes done. Remove and add butter, sugar and salt. Stir in yeast, then add beaten egg. Add flour and stir well. After it rises, shape into buns. When very light, bake at 350° until golden brown, 20 minutes. Yeast works better when you add 1 tsp. sugar from recipe to dissolve in water. Dough is sticky. Makes 3 dozen.

CORNMEAL BREAD ROLLS

Ella Roederer

1½ pkgs. dry yeast
½ C. lukewarm water
¾ C. cornmeal
½ C. oleo
½ C. sugar
2 C. milk
5 C. flour
1 tsp. salt
2 eggs (beaten)

Place cornmeal, sugar, salt, shortening and milk in top of double boiler and bring to a boil over direct heat, stirring constantly. Place over boiling water and cook 5 minutes, stirring frequently. Cool to lukewarm. Add yeast to warm water. In large bowl, mix cornmeal mixture, beaten eggs and 2 C. flour. Add yeast and mix well. Add the rest of the flour to make a soft dough. Place on floured board and knead well. Place in greased bowl and let rise until doubled. Punch down and form into any kind of rolls or loaves desired. Let rise until double and bake in 350° oven.

SIXTY MINUTE ROLLS

Laurel Rowland

3-4 C. flour
3 T. sugar
1 tsp. salt
2 T. yeast
1 C. milk
½ C. water
¼ C. margarine

Mix 1 C. flour, sugar, salt and yeast. Heat milk, water and margarine until warm. Mix into other ingredients and beat (mixer) for 2 minutes. Add ½ C. flour and beat again. Stir in enough flour to make soft dough. Knead for 5 minutes. Place in greased bowl and let rise 15 minutes. Shape into rolls or buns. Let rise until double and bake at 350° for 12 minutes or nicely browned.

COOKIE LIKE ROLLS

Mary Elva Ropp

1 pkg. yeast
¼ C. warm water
1 C. scalded milk (cooled)
4 C. flour
1 tsp. sugar
1 C. oleo
2 eggs (beaten)

Dissolve yeast in warm water. Add rest of ingredients. Refrigerate overnight. Roll out, sprinkle with sugar and cinnamon. Flatten. Bake at 350° for 15-20 minutes or until golden brown. Frost. Eat when fresh.

DINNER ROLLS

Irene Miller

¾ C. milk
¼ C. sugar
3 T. shortening
1½ tsp. salt
1 cake compressed yeast
¼ C. lukewarm water
1 egg (beaten)
3⅓ C. flour

Pour scalded milk over sugar, salt and shortening. Soften yeast in lukewarm water. Add beaten egg. Add yeast mixture to milk that has cooled to lukewarm temperature. Add flour gradually, mixing well after each addition. Knead lightly for several minutes. Place in greased bowl, cover and let rise in a warm place until double in bulk. Shape into balls and place in greased pans. Let rise until double in bulk. Bake at 350° for 15-20 minutes. Makes 15-18 rolls.

DELICIOUS ROLLS

Ila Jean Miller (Tour Cook)

MIX AND SET ASIDE:
1 T. yeast
1 T. sugar
1 C. warm water

CREAM THESE INGREDIENTS:
1 C. instant mashed potatoes
1 C. shortening
1½ C. sugar
1 T. salt
4 eggs (beaten)
Add 4 C. warm water

Add flour to make sponge. Then add yeast mixture and remaining flour, approximately 5 lbs. flour. Punch down 3-4 times. Before going to bed, shape any desire. Bake in morning in 350° oven for 15-20 minutes.

ROLLS

Ila Jean Miller (Tour Cook)

2 C. scalded milk
1 C. sugar

ADD:
½ C. butter
2 tsp. salt
2 tsp. vanill

MIX:
½ C. warm water
3 T. yeast
1 tsp. sugar

Let rise, pour into milk when cool.

THEN ADD:
7-7½ C. flour
2 eggs (beaten)

Add eggs to milk and yeast mixture. Add flour. Dough will seem sticky. Let rise until double. Roll out. Spread butter, sugar and cinnamon on ⅓ of the dough, fold over onto next ⅓ and spread with butter, sugar and cinnamon. Fold over the last ½ of dough. Cut into strips and twist. Form into individual rolls. Let rise. Bake at 350° for 15 minutes.

ROLLS, DOUGHNUTS, BUNS OR COFFEE CAKE

Ila Jean Miller (Tour Cook)

1 T. yeast (soften in ¾ C. of the 2 C. water)
2 C. warm water
1 C. sugar
½ C. lard or corn oil
2 eggs (well beaten)
1 tsp. salt
½-1 C. instant mashed potatoes
7 C. flour (or more)

Mix all ingredients but the flour and yeast mixture. Add yeast mixture and mix. Add the flour to make a nice dough. Let rise, work down once and let rise again. For whole wheat buns, use 1 C. whole wheat and 6 C. white flour. For coffee cake, add ½ C. sugar extra. This also makes delicious dinner rolls.

EASY ROLLS

Maxine Miller

1 yellow cake mix (without pudding)
2 pkgs. yeast
5 C. flour
2½ C. hot water

TOPPING:
1 stick margarine (melted)
4 T. brown sugar
4 T. white syrup
½ C. chopped nuts

Combine cake mix, yeast and flour. Stir in hot water. Mix well. Let dough rise until double in size (soft dough). Roll out as for cinnamon rolls, spread with margarine, a little sugar and cinnamon. Cut in 1½-inch slices. Let rise until double in size. Drizzle topping over cut rolls before baking at 350°.

REFRIGERATOR ROLLS

Helen Harden

2 C. warm water
2 pkgs. dry yeast
½ C. sugar
¼ C. oil
1 egg (slightly beaten)
2 tsp. salt
6½-7 C. flour

Put water in a large bowl. Add yeast. Stir to dissolve. Add sugar, shortening, egg, salt and half of the flour. Beat until smooth. Add rest of flour to make a soft dough that is easy to handle. Refrigerate at least two hours or overnight. Punch down. Remove whatever amount you need and return rest to refrigerator. Keep tightly closed with foil. Make into rolls and let rise. Bake at 400° for 20 minutes.

CRESCENT ROLLS

Gladys and Pat Zahs

⅓ C. shortening (Crisco, etc.)
⅓ C. sugar
2 cold eggs (beaten)
1 tsp. salt
1 C. warm water
1 pkg. yeast
3½ C. flour

Dissolve yeast in warm water with a little sugar; set aside. Dissolve sugar in melted shortening and add to beaten egg; add salt. Add yeast mixture to above and mix well. Add flour and mix well (batter will be sticky). Cover and let rise until double in bulk (about an hour). Shape into crescents (roll out dough, cut into triangles, roll starting at big end) and put on a greased cookie sheet. Let rise for about 1 hour again. Bake at 400° for 10-15 minutes. This recipe is good for cinnamon rolls, coffee cake, and kolaches, too.

To Make Kolaches: Add approximately 3 T. more sugar. When dough is rolled out, cut into circles, not triangles, and top with filling (such as SOLO). Sprinkle with powdered sugar when they are removed from the oven, or frost with a powdered sugar glaze.

STEEPERS

Virginia Miller

1 C. sugar
½ C. lard
1 tsp. salt
4 C. warm water
28 (1 grain ea.) saccharin tablets
7-8 C. flour
1 T. yeast
½ C. warm water

Soak yeast in ½ C. warm water, with a little sugar sprinkled on top. Mix ingredients like soft bread dough. Let rise 1 hour and work down, let rise another hour and shape into round loaves. Let rise until double. Put cream, sugar and cinnamon on top. Bake at 350° for 1 hour.

EASY CARAMEL ROLLS

Ethel Bontrager

½ stick margarine
½ box butterscotch pudding (not instant)
½ C. brown sugar
Nuts (preferably pecans)
2 pkgs. Rhodes frozen dinner rolls (not the ones in tubes)

The night before, grease a bundt tube pan. Slice the margarine in bottom of pan. Sprinkle on dry pudding and brown sugar. Add nuts. Dip frozen rolls in a mixture of cinnamon and sugar, then arrange them on top of mixture. Cover and let rise overnight at room temperature. In the morning bake at 350° for 30 minutes. Turn immediately on a large plate, and serve when partially cooled.

CARAMEL-PECAN OR CINNAMON ROLLS

Helen Harden

2½ C. warm water
2 pkgs. yeast
1 pkg. yellow cake mix
1 tsp. salt
5 C. flour

Dissolve yeast in warm water, add rest of ingredients, mix well. Will be soft dough. Cover and let rise to double in size. Grease two 9x13-inch pans. Divide dough in half. Roll on floured surface. Spread with melted butter and sprinkle with sugar and cinnamon. Roll up and cut in slices.

To Make Cinnamon Rolls: Place cut side down in greased pan. Let rise until almost double in size. Bake at 350° for 30 minutes. Frost if desired.

To Make Caramel-Pecan Rolls: In pan melt ½ C. oleo, ¾ C. brown sugar, 2 T. Karo syrup, pecans. Put slices cut side down on caramel sauce and let rise. Bake at 350° for 30 minutes. Turn upside down when done.

EARLY RISER CINNAMON ROLLS

Lucille Kempf

2 pkgs. active yeast
½ C. warm water
2 C. lukewarm milk (scalded, then cooled)
1 egg
⅓ C. sugar
½ C. vegetable oil
3 tsp. baking powder
2 tsp. salt
6½-7 C. flour

Dissolve yeast in warm water in large mixing bowl. Stir in milk, sugar, oil, baking powder, salt, egg and 3 C. flour. Beat until smooth. Mix in remaining flour to make dough easy to handle. Turn dough onto well floured surface, knead until smooth and elastic, 8-10 minutes. Place in greased bowl, cover. Let rise in warm place until double in bulk, 1½ hours. Punch down dough. Let rest 10 minutes. Roll into rectangle. Spread with ¼ C. melted margarine, sprinkle with ⅓ C. brown sugar and some cinnamon. Roll up and cut. Can be baked immediately or refrigerated up to 48 hours. Let rise in warm place. Bake at 350° for 30-35 minutes. Frost with powdered sugar frosting.

QUICK CINNAMON ROLLS

Juanita Troyer

4 C. hot water
4 pkgs. yeast
1 C. sugar
2 tsp. salt
1 C. melted margarine
4 beaten eggs
13 C. flour

Mix. Knead. Let rise 40 minutes. Roll out and make into rolls. Bake at 350° for 15 minutes. Frost.

CINNAMON ROLLS

Marlene Yoder

2 pkgs. dry yeast
4 C. warm water
⅔ C. salad oil
2 eggs
2 tsp. salt
1¾ C. sugar
11 C. flour

Mix first 6 ingredients with electric mixer. Add 6 C. flour and beat very well. Add rest of flour by hand. Let rise until double. Roll out on buttered surface. Butter your rolling pin also. Divide in thirds. Spread over top butter, brown sugar and cinnamon. Roll up, cut. Put in pan and let rise until double at least 1 hour. Bake at 325° for 20-25 minutes.

CINNAMON ROLLS

Mary King

2½ C. water
2 pkgs. yeast (or 2 T. bulk)
1 box yellow cake mix
1 C. flour
3 eggs
⅓ C. oil
1 tsp. salt
5½ C. flour
Soft margarine
Sugar
Cinnamon

Dissolve yeast in the lukewarm water for about 3 minutes. Add cake mix, 1 C. flour, eggs, oil and salt. Beat with beater until bubbly, slowly add 5½ C. flour. Stir with spoon, making a soft dough. Knead on board for about 5 minutes. Let rise until double. Roll out to about ¼-inch thickness. Spread with margarine, sugar (brown) and cinnamon. Roll up and cut. Allow to rise until double. Bake 20-30 minutes in 350° oven.

CRISPIES

Ruth Ann Brenneman

1 pkg. yeast (softened in ¼ C. warm water)
2 C. flour
2 T. sugar
½ tsp. salt
½ C. oleo
1 egg yolk
½ C. scalded milk (cooled)
2 C. sugar
4 tsp. cinnamon
½ C. chopped nuts

Mix dry ingredients and cut oleo into this. Add egg yolk, milk and yeast mixture. Chill 2 hours. On lightly floured board roll into 12x18-inches. Spread 2 T. soft oleo, sprinkle with ½ C. cinnamon and sugar. Roll as for jelly roll. Cut into 1-inch slices. On piece of waxed paper sprinkle cinnamon and sugar, place slice on and roll flat to a 5-inch round. Spread melted butter on each. Sprinkle with chopped nuts and 1 tsp. cinnamon sugar. Bake 12 minutes at 400°.

EASY SWEET YEAST TWISTS

Alberta Rinehart

3½ C. flour
1½ tsp. salt
½ C. butter or oleo
½ C. Crisco
1 cake yeast (1 pkg. dry yeast)
¼ C. lukewarm water
2 eggs (beaten)
½ C. sour cream or top milk with dash of vinegar
1½ C. sugar
3 tsp. vanilla
Dash of cinnamon

Dissolve yeast in water; set aside. Sift flour and salt. Cut in butter and Crisco. In another bowl, mix dissolved yeast, eggs, 1 tsp. vanilla and sour cream. Mix together with sifted ingredients. Cover and refrigerate from several hours, up to several days. Meanwhile prepare "vanilla sugar". Mix sugar, 2 tsp. vanilla and cinnamon. Keep in a covered jar. Roll out the dough to approximately ¼-inch thick. Spread some of the "vanilla sugar" on it. Cut into narrow strips and twist each one several times. Bake, on ungreased sheet, at 375° for 20 minutes or until bottom side is nicely browned. Can be varied: roll up like a pinwheel and slice. Or try raspberry jam for filling.

MAPLE BUTTER TWISTS

Nina Yoder

1 pkg. yeast
1 C. water
¼ C. oleo
3 T. sugar
1½ tsp. salt
2 eggs (unbeaten)
3¼-3½ C. flour

FILLING:
¼ C. brown sugar
⅓ C. white sugar
¼ C. maple syrup
2 T. flour
½ tsp. cinnamon
½ tsp. maple flavor
½ C. nuts

Soften yeast in ½ C. water. Combine oleo, sugar, salt and ½ C. water. Stir in eggs, add yeast mixture. Add flour and beat well. Let rise for 1-1½ hours. Divide dough into 2 parts. Roll each to 8x14-inches. Mix ingredients together for filling. Use half of filling on each piece of dough. Roll up from 14-inch side like cinnamon rolls. Split roll in half and twist 2 strips together, keeping cut sides up. Shape into ring to fit layer cake pan, let rise 45 minutes. Bake at 350° for 25-30 minutes. Frost. These sound like a lot of work, but are super!

DANISH

Doriene Neill

DOUGH:

4 C. flour
¼ C. sugar
1 tsp. salt
1 C. warm milk
2 egg yolks (slightly beaten)
1 pkg. yeast softened in
¼ C. warm water

FILLING:

1 C. sugar
1 C. chopped nuts
1½ tsp. cinnamon

Sift dry ingredients; cut in oleo. Add warm milk and egg yolks. Add softened yeast; mix to a soft dough. Refrigerate overnight or longer. Divide dough into 4 equal pieces. Roll each into a 10-inch square. Brush with 2 slightly beaten egg whites. Sprinkle with filling. Fold into thirds. Bake immediately without rising in 350° oven for 20-30 minutes. Frost.

For Icing: Mix 1½ C. powdered sugar, 2 T. milk, 1 T. oleo and almond extract.

OVERNIGHT SWEET ROLLS

Eudora Mullet

START MIXING UP THIS DOUGH AT 3 P.M.

4 C. water
2 C. sugar
1 C. lard or margarine
1 T. salt
1 pkg. yeast
4 eggs
10-12 C. flour

Combine water and sugar. Boil 5 minutes. Soak yeast in ½ C. lukewarm water. Sprinkle ¼ tsp. sugar over yeast. When water and sugar mixture is just a little warmer than lukewarm add yeast, eggs and salt. Mix well. Add flour to make soft dough. Let the dough be a little sticky at this point because when you place the dough on the board to roll out you'll be getting more flour into the dough. Place dough in well greased bowl. Cover with damp cloth. Around 9:30 or 10 P.M., punch down and then roll out on bread board dusted with flour. Spread with melted butter, sugar and cinnamon. Roll up and slice. Let the pans of rolls set on the kitchen table covered with a dry cloth until you get up in the morning, anytime. Bake about 20 minutes, in Pyrex, at 325°; in metal pans at 350°. This recipe makes 6 pans of rolls.

PAN DULCE (Sweet Bread)

Alberta Jane Rinehart

3¼ C. flour
1 pkg. dry yeast
⅓ C. sugar
¼ C. soft oleo
⅔ C. warm water
2 eggs

TOPPING:
¾ C. flour
¾ C. sugar
1 tsp. cinnamon
¼ C. melted oleo
1 egg (slightly beaten)

Mix 1 C. flour, dry yeast and sugar. Add oleo and warm water. Beat 2 minutes on medium speed. Add eggs and one more cup flour. Beat 2 more minutes. Add remaining flour. Will be so thick, you'll have to finish by hand; mix well. Cover and let rest 20 minutes. Divide into 12 "buns", put on greased baking sheet. Mix together cinnamon-sugar topping and put 1 T. on each. Bake at 375° for 15 minutes.

PECAN ROLLS

Emma Yoder

1 pkg. dry yeast
¼ C. warm water
1 C. milk (scalded)
¼ C. shortening
¼ C. sugar
1 tsp. salt
3¼-3½ C. flour
1 beaten egg
1 recipe each Filling and Topping

Soften yeast in warm water. Combine hot milk, shortening, sugar and salt; cool to lukewarm. Add 1 C. flour; beat well. Beat in yeast and egg. Gradually add remaining flour to form a soft dough, beating well. Brush top lightly with soft shortening; cover dough and let rise in warm place until double (about 1½-2 hours). Punch down; turn out on lightly floured surface. Divide in half. Roll each piece in 8x12-inch rectangle, 3/8-inch thick.

For Filling: Brush each with 2 T. melted butter. Combine ½ C. sugar and 2 tsp. cinnamon; sprinkle half over each. Start with long side; roll up, jelly roll style; seal. Cut each in eight 1½-inch slices.

For Topping: In a 9x13-inch pan, mix 1 C. brown sugar, ½ C. margarine and 2 T. light corn syrup. Heat slowly, stirring frequently until blended. Remove from heat. Sprinkle pecans in pan and top with rolls, cut side down. Cover; let rise until double (35-45 minutes). Bake in moderate oven (375°) about 25 minutes. Cool 2-3 minutes; invert on rack; remove pan. Makes 16.

SQUASH ROLLS

Hazel Bowman

1 C. warm water
¾ C. sugar
1 pkg. dry yeast
3 T. oil
2 tsp. salt
1 (7¾ oz.) jar Junior baby food squash (or 1 C. strained, cooked winter squash)
½ C. nonfat dry milk powder
4 C. flour (approx.)
(I use ½ wheat and ½ white)

Put warm water and sugar in a large bowl; sprinkle dry yeast on it and let stand 5 minutes. Add the oil, salt, squash and dry milk and beat well on low speed or with a hand beater. Beat in 2 C. of flour gradually, scraping beaters well. Add remaining flour and mix well by hand. Let stand in a warm place, covered, until the dough doubles in size (about 1 hour). Then knead the dough gently on a floured board for just a few minutes. Roll the dough to 1-inch thickness and cut with a floured biscuit cutter or any floured glass. Oil all sides of the rolls for easier separation later, place in a greased 9x13x2-inch pan. Let them raise in the pan until doubled, about 30 minutes. Bake 20 minutes at 400°. Makes 15-20 rolls.

-QUICK BREADS-

BANANA TEA BREAD

Anna Yoder

⅓ C. shortening (Crisco)
⅔ C. sugar
2 eggs (well beaten)
1 C. mashed bananas
1¾ C. sifted flour
¾ tsp. soda
1¼ tsp. cream of tartar
½ tsp. salt

Sift the flour, salt, soda and cream of tartar together. Beat shortening until creamy, then add sugar gradually. Add eggs and beat well. Add dry ingredients alternately with mashed bananas. When well blended, pour batter into a greased loaf pan, 8x4x3-inches. Bake at 350° for 1 hour and 10 minutes. Cut in squares and serve cold.

HOLIDAY BANANA BREAD

Gladys and Pat Zahs

⅓ C. shortening
⅔ C. sugar
2 eggs (slightly beaten)
1¾ C. flour
2¾ tsp. baking powder
½ tsp. salt
1 C. mashed bananas
1 C. mixed candied fruit
¼ C. raisins
½ C. chopped nuts

Cream shortening, gradually add sugar, beating until light and fluffy. Add eggs and beat until thick and pale lemon in color. Sift flour, baking powder and salt together. Add alternately with bananas. Blend thoroughly after each addition. Fold in fruit, raisins and nuts. Turn batter into a 4½x8½x3-inch loaf pan which has been greased on bottom but not sides. Bake at 350° for 60-70 minutes. Makes 1 loaf.

BANANA CHOCOLATE CHIP BREAD

Eileen Escher

4 ripe bananas (mashed)
⅓ C. oil
1 C. sugar
1 tsp. vanilla
1 C. chocolate chips
2 C. flour
2 tsp. baking powder
¼ tsp. salt
¼ tsp. soda
½ C. nuts (opt.)

Cream sugar, oil, add eggs, vanilla. Add salt, soda, baking powder and chocolate chips to flour. Add to banana mixture. Bake in loaf pan at 350° for 1 hour or until done.

THREE C BREAD

Mrs. Omar Swartzendruber

3 eggs (beaten)
½ C. cooking oil
½ C. milk
2½ C. flour
1 C. sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
1⅓ C. coconut
2 C. shredded carrots
½ C. snipped maraschino cherries
½ C. raisins
½ C. nuts

Combine beaten eggs, oil and milk. In large bowl, sift flour, sugar, soda, baking powder, cinnamon and salt. Add egg mixture, mixing until thoroughly combined. Stir in carrots, coconut, cherries, raisins and nuts. Pour into greased and floured 9x5x3-inch loaf pan. Bake in 350° oven for 55-60 minutes. Remove from pan and cool.

GOLDEN CORN BREAD

Carolyn Miller
Ruby Ann Yoder

1 C. yellow corn meal
1 C. flour
¼ C. sugar
½-1 tsp. salt
3½-4 tsp. baking powder
1 egg
1 C. milk
¼ C. shortening or oil

Sift together dry ingredients. Add egg, milk and shortening. Beat until smooth, about 1 minute. DO NOT OVERBEAT. Bake in 8-inch square pan or muffin tins in hot oven (425°) for 20-25 minutes. Makes 9 servings.

GRATED CORN BREAD

3 roasting ears corn
1 C. milk
1 egg
1 tsp. salt
1 C. flour
2 tsp. baking powder
1 T. (rounded) lard

Use a large grater to grate kernels from 3 roasting ears. Add milk, egg, salt, flour and baking powder. Melt lard in a bake pan and drain surplus into bread mix. Stir well. Bake to golden brown.

SOUR CREAM CORN BREAD *Vera Yoder*

¾ C. corn meal
1 C. flour
1 tsp. soda
1 tsp. salt
½ tsp. cream of tartar
1 egg (beaten)
2 T. sugar
2 T. oil
1 C. sour cream or buttermilk
or 1 T. vinegar plus milk to fill

Mix all ingredients, but do not beat. Bake in 8x8-inch pan for 20 minutes in 375° oven.

CRANBERRY BREAD AND CREAM CHEESE SPREAD *Kathy Lahr*

½ tsp. salt
1½ tsp. baking powder
2 C. flour
½ tsp. soda
1 C. sugar
1 slightly beaten egg
2 T. melted shortening
¼ C. powdered sugar
½ C. orange juice
2 T. hot water
½ C. chopped nuts
1 C. raw cranberries
(cut lengthwise)
2 (3 oz. ea.) pkgs. cream cheese
2 T. orange juice
2 tsp. orange rind (opt.)

Mix salt, baking powder, flour, soda, sugar, egg, orange juice, water, nuts and cranberries in that order. Pour into greased loaf pan. Bake at 350° for 1 hour and 5-10 minutes. Remove from pan immediately when done. Spread with cheese spread after cutting.

For Cheese Spread: Combine cream cheese with powdered sugar and orange juice. Beat until light and fluffy.

CRANBERRY FRUIT-NUT BREAD

A. Jane Rinehart

2 C. all-purpose sifted flour
1 C. sugar
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
¼ C. shortening
¾ C. orange juice
1 T. grated orange rind
1 egg (well beaten)
½ C. chopped nuts
1-2 C. fresh or frozen cranberries (coarsely chopped)

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. (If frozen cranberries are used, put through food chopper in frozen state.) Spoon into greased loaf pan (9x5x3-inch). Spread corners and sides slightly higher than center. Bake in moderate oven at 350° about 1 hour until crust is golden brown and toothpick inserted comes out clean. Remove from pan, cool. Store overnight for easy slicing.

HEALTH BREAD

Ruth Kauffman

3 C. whole wheat flour
1 C. buttermilk
¾ C. Brer Rabbit Molasses
¼ C. honey
1 tsp. soda

In one mixing bowl, put the flour and soda. Mix well, then combine all ingredients. Bake at 350° for 45 minutes.

LEMON POPPY SEED BREAD

Ellen Edelman

4 eggs
1 box lemon cake mix
1 pkg. lemon instant pudding
1 C. water
½ C. oil
¼ C. poppy seeds

Beat eggs slightly. Add remaining ingredients and beat 4 minutes at medium speed. Grease 2 loaf pans well and flour them lightly. Bake 45 minutes at 350°. Cool, wrap and store in the refrigerator or freezer.

NUT BREAD

Pauline Schlabaugh

4 C. cake flour (sift before measuring)
4 tsp. baking powder
1 C. sugar
1 tsp. salt
1½ C. milk
1 egg
1 C. broken nutmeats
2 T. melted butter

Sift the dry ingredients together. Add nutmeats, then the egg and milk, beating well. Stir in melted butter. Grease and flour a standard loaf pan (9x5x3-inch), or two smaller ones, as desired. Pour into pan and let stand 20 minutes. Bake at 350° for 45 minutes to 1 hour, until a toothpick comes out clean. Allow to cool 10 minutes before turning out on a rack.

NUT LOAF

Pam Fry

1½ C. flour
1½ C. sugar
1 tsp. baking powder
1 tsp. salt
5 eggs
1 tsp. vanilla
2 lbs. pitted dates
2 lbs. English walnuts
2 lbs. Brazil nuts
8 oz. bottle red maraschino cherries

Combine flour, sugar, baking powder and salt. Add without chopping the nuts and drained maraschino cherries. Stir to coat nuts and fruit with flour mixture. Beat 5 eggs well. Add 1 tsp. vanilla. Add egg mixture to flour, fruit and nuts and mix well until everything is well coated. Put into 3 loaf lined pans (greased brown paper). Bake at 300° for 1 hour or until doughy appearance on top disappears. Will freeze well.

WHOLE NUT LOAF

Ruby Ann Yoder

2 lbs. dates (cut in half)
2 lbs. English walnuts
1 lb. pecans
2 jars maraschino cherries (red and green)
1½ C. flour
1⅓ C. sugar
1 tsp. baking powder
1 tsp. salt
5 eggs (beaten)

Put dates, walnuts, pecans and cherries in large bowl; set aside. Sift flour, sugar, baking powder and salt. Add eggs, and pour over nuts and cherries. Mix enough to cover; don't break up nuts too much. Bake at 325° for ¾ hour or until done. Makes a big pan full.

ORANGE BREAD

Edna Teets

½ C. shortening (part butter)
1 C. sugar
2 eggs
⅔ C. sour milk
2 C. sifted flour
1 tsp. soda
½ C. raisins
Peel of 1 orange
½ C. chopped nuts
½ C. orange juice mixed with ½ C. sugar

Thoroughly mix shortening, sugar and eggs. Add sour milk alternately with flour sifted with soda. Grind raisins with orange peel and add to batter with nuts. Pour in well greased pan. Bake at 350° for 60-70 minutes. Pour orange juice and sugar mixture over bread as soon as you take it from oven. Let cool and wrap. Better for slicing second day.

ORANGE NUT BREAD

Alberta Jane Rinehart

Grated rind of 1 orange
½ C. water
1 tsp. salt
½ C. sugar
Juice of 1 orange
Milk
1 beaten egg
1 C. sifted flour
1 C. whole wheat flour
1¾ tsp. baking powder
¼ tsp. baking soda
¼ C. solid vegetable shortening
½ C. chopped nuts

In medium saucepan, combine grated orange rind, water, salt and sugar; bring mixture to a boil and boil 10 minutes. Set aside to cool. Add milk to orange juice to equal 1 C. (8 oz.). Set aside. Add egg to cooled orange rind mixture and beat well; set aside. Sift flours with baking powder and baking soda into large bowl; cut in shortening until mixture resembles coarse meal. Add orange rind mixture and stir vigorously until ingredients are moistened. Stir in nuts and turn into 9x5-inch greased and floured loaf pan. Bake at 350° about 1 hour, or until bread is risen, lightly browned on top and tests done. Makes 1 loaf.

PECAN BREAD

Alberta J. Rinehart

¼ C. margarine
½ C. brown sugar
1 egg
2 tsp. grated orange peel
2 C. flour
2 tsp. baking powder
½ tsp. salt
¾ C. orange juice
½ C. chopped pecans

Cream margarine and brown sugar with an electric mixer until light and fluffy. Beat in egg and orange peel. Combine flour, baking powder and salt. At low speed, alternately beat in flour mixture and orange juice. Stir in pecans. Turn batter into a greased 8½x4½-inch loaf pan. Bake in a 350° oven for 50 minutes or until pick inserted in center comes out clean. Makes 1 loaf (about 16 servings).

POPPY SEED BREAD

Dorothy Hess

4 eggs (unbeaten)
2 C. sugar
1½ C. oil
3 C. flour
1 tsp. salt
1½ tsp. baking powder
1 can evaporated milk
½ C. nuts (opt.)
1 (2 oz.) can poppy seed

Beat eggs and sugar, add oil, beating well. Sift flour, salt and baking powder, and add to the egg mixture with the milk. Add nuts and stir in the poppy seed by hand. Bake at 350° in an ungreased tube pan for 1 hour 15 minutes.

POPPY SEED BREAD

Pauline Schlabaugh
Mary Marek

½ C. soy oil
⅓ C. poppy seeds
4 eggs
1 C. boiling water
1 pkg. Duncan Hines lemon cake mix
1 pkg. instant lemon pudding

Mix together thoroughly. Bake at 350° for 40-60 minutes. Makes 2 loaves.

POPPY SEED BREAD

Clara Shetler
Ada Fisher

3 eggs
3 C. flour
2½ C. sugar
1½ C. oil
1½ C. milk
1½ T. poppy seeds
1½ tsp. almond extract
1½ tsp. butter extract
1½ tsp. baking powder
1½ tsp. salt

NOTE: ADA USES:
2 C. sugar
1½ tsp. vanilla
1 C. + 1 T. oil

Cream together sugar and eggs. Add remaining ingredients slowly, mixing well. Divide into 3 small greased and floured loaf pans. Bake at 350° for 1 hour. Remove from oven. Poke holes in top of loaves with meat fork. Spread topping over warm bread.

For Topping: Mix ½ tsp. each of vanilla, almond and butter extracts with ¼ C. orange juice concentrate and ¾ C. powdered sugar.

NOTE: Ada divides her recipe into 2 loaves and uses this glaze:

¼ C. orange juice
¾ C. sugar
½ tsp. butter flavor
½ tsp. almond flavor

Bring just to boiling point and pour over baked loaves.

PUMPKIN BREAD

Ella Roederer

1⅔ C. flour
1⅓ C. sugar
1⅓ C. pumpkin
⅓ C. water
2 eggs
1 stick oleo
1 tsp. soda
¼ tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
1 tsp. vanilla

Sift together dry ingredients. Cream oleo, sugar and vanilla. Add eggs one at a time and mix well. Stir in pumpkin and dry ingredients and mix until smooth. Bake in two small loaf pans 40-45 minutes at 350°.

PUMPKIN BREAD

Gladys and Pat Zahs

3⅓ C. flour
2 tsp. baking soda
1½ tsp. salt
3 tsp. cinnamon
3 tsp. nutmeg
3 C. sugar
1 C. oil
4 eggs
⅔ C. water
2 C. canned pumpkin (one 16 oz. can)

Sift dry ingredients, including sugar, together in a mixing bowl. Make a well in dry ingredients and add all remaining ingredients. Mix until smooth. Divide batter into three conventional size greased and floured bread pans. Bake at 350° for about 1 hour, or until done. Cool slightly in pans, then turn out onto racks to finish cooling.

ONE-PAN PUMPKIN BREAD

Alberta J. Rinehart

⅓ C. vegetable oil
1 C. canned pumpkin
3 eggs
2⅓ C. Bisquick baking mix
1¼ C. sugar
2 tsp. ground cinnamon
½ C. raisins

Heat oven to 350°. Generously grease bottom of loaf pan, 9x5x3-inches. Stir all ingredients except raisins in pan with fork until moistened; beat vigorously 1 minute. Stir in raisins. Bake until wooden pick inserted in center comes out clean, 45-55 minutes. Cool 5 minutes. Run knife or metal spatula around sides of loaf to loosen; remove from pan. Makes 1 loaf.

PUMPKIN BREAD

Helen Harden

5 eggs
2 C. sugar
1½ C. oil
2 C. pumpkin
2 C. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 (3½ oz. ea.) pkgs. coconut pie filling
1 C. chopped pecans

Mix dry ingredients in mixing bowl. Add eggs, oil and pumpkin and beat until blended together, but do not overbeat. Fill three 8x4x3-inch greased and floured loaf pans about ½ full. Bake at 350° for 40-45 minutes. Cool in pans 5 minutes, then remove from pans and cool on racks.

RAISIN NUT BREAD

1 C. whole wheat cereal
½ C. brown sugar
¼ C. shortening
¼ C. lukewarm water
5-5½ C. sifted flour
1 C. seedless raisins
⅔ C. graham crackers
½ C. melted butter
½ tsp. salt
1 pkg. yeast

Cook cereal (as directed on package). Stir in sugar, salt, butter. Cool. Combine yeast, cereal, flour. Knead, form into loaf. Bake at 350° when raised to double.

RHUBARB BREAD

Joann Hershberger

2½ C. flour
1 tsp. baking soda
¾ tsp. salt
¾ C. oleo
1½ C. brown sugar
1 egg
1 tsp. lemon extract
1 tsp. grated lemon rind
1 C. buttermilk
1½ C. rhubarb (diced)
¾ C. chopped nuts

TOPPING:
½ C. sugar
1 T. melted butter

Mix as any nut bread. Bake in a loaf pan at 350° for 1 hour and 10 minutes. Top before baking with the melted butter and ½ C. sugar.

RHUBARB BREAD

Linda Kemp

¾ C. sugar
¾ C. brown sugar
⅔ C. oil
1 C. buttermilk
1 egg
2½ C. flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1½ C. diced rhubarb

TOPPING:
1 T. melted butter or margrine
½ C. sugar
½ tsp. cinnamon

Combine sugar, brown sugar, oil, buttermilk, egg, flour, soda, salt and vanilla. Mix until smooth and stir in rhubarb. Pour into 2 greased loaf pans. Mix topping and sprinkle over batter. Bake at 325° for 40-45 minutes. Remove from pans to cool. May add ½ tsp. cinnamon to batter if desired.

STRAWBERRY BREAD

Ila Jean Miller (Tour Cook)

3 C. flour
1 tsp. soda
1 tsp. salt
3 tsp. cinnamon
2 C. sugar
2 (10 oz. ea.) pkgs. strawberries or 2½ C. pureed or sliced
1¼ C. pecans (opt.)
4 eggs (beaten)
1¼ C. Crisco oil

Mix dry ingredients in large bowl. Make a well and pour remaining ingredients in center. Mix well. Pour into well greased loaf pans. Bake at 350° for 45-60 minutes. Makes 6 baby loaves.

SWEET BREAD

Maria Brubacher

3 C. flour
3 eggs
1½ tsp. baking powder
1½ C. milk
1 1/8 C. oil
2¼ C. sugar
2½ T. poppy seed
1½ tsp. vanilla
1½ tsp. almond extract
1½ tsp. butter flavor

Mix all ingredients together with mixer 1-2 minutes. Pour into 2 greased loaf pans (8x4x2½-inches). Bake at 350° for 1 hour.

For Glaze: Glaze when slightly cooled with ¼ C. orange juice, ½ C. powdered sugar, ½ tsp. each vanilla, almond extract and butter flavor.

ZUCCHINI BREAD

Alberta Rinehart

3 T. butter (softened)
1 C. sugar
2 large eggs
1 T. grated orange rind
1 (16 oz.) can whole-berry cranberry sauce
1½ C. unsifted whole wheat flour
1½ C. unsifted all-purpose flour
1 tsp. baking soda
2 tsp. baking powder
1½ C. coarsely grated zucchini
1 C. walnuts (coarsely chopped)

Heat oven to 350°. Grease and flour a 9x5-inch loaf pan or two 8x4-inch pans. In a medium bowl, beat butter, sugar and eggs until fluffy. Stir in orange rind and cranberry sauce. Measure flours, baking soda, and baking powder into the butter mixture; fold in until just combined. Fold in zucchini and walnuts. Turn into pan or pans. Bake until a toothpick inserted in center comes out clean, about 1½ hours for large loaf, 1 hour for small ones. Cool on wire rack.

ZUCCHINI ORANGE NUT BREAD

Alberta J. Rinehart

1 C. grated raw zucchini (unpeeled)
Grated orange rind
1 C. sugar
1 egg
½ C. oil (melted oleo)
1½ C. flour
1 tsp. cinnamon
½ tsp. salt
½ tsp. baking soda
¼ tsp. baking powder
½ tsp. nutmeg
½ C. walnut meats

Sift dry ingredients together; set aside. Beat together zucchini, orange rind, sugar, egg and oil. Add to dry ingredents, add nuts. Bake at 325° for about 1 hour, in a greased loaf pan. Watch carefully for burning. Let cool in pan. Try sliced raw cranberries/pecan meats.

-COFFEE CAKES-

APRICOT COFFEE CAKE

Anna Stitzell

1 C. sugar
4 eggs
1 C. cooking oil
2 C. flour
1 tsp. baking powder
1 tsp. vanilla
1 can apricot pie filling

Mix ingredients together except pie filling. Spread half of the batter in 9x13-inch pan. Cover with 1 can of pie filling (any flavor may be used - apricot is delicious). Spread remainder of batter over pie filling. Bake 30 minutes at 350°. Ice with powdered sugar frosting.

BREAKFAST CAKE

Ferne Whetstone

2 C. brown sugar
2 C. flour
½ C. lard
½ tsp. nutmeg
½ tsp. salt
1 C. sour milk
1 egg (well beaten)
1 tsp. soda

Rub the brown sugar, flour, lard, nutmeg and salt together to make crumbs. Remove ½ C. crumbs and set aside. Add sour milk, egg and soda to the remaining crumb mixture. Pour into a greased and floured pan. Sprinkle the ½ C. crumbs on top and bake at 425° for 30 minutes.

BUNDT COFFEE CAKE

Donna Maas

1 pkg. yellow cake mix
1 pkg. instant butterscotch pudding
4 eggs
¾ C. water
⅔ C. salad oil

SUGAR MIXTURE:
½ C. sugar
1 T. cocoa
1 tsp. cinnamon
½ C. nuts (chopped)

Mix first 5 ingredients and beat for 5 minutes (medium speed on mixer). Mix sugar mixture, and then put ½ of first mixture in greased bundt pan. Add ½ of sugar mixture, then remainder of first mixture, followed by remainder of sugar mixture. Cut through the batter with a knife. Bake at 350° for 1 hour.

CHRISTMAS MORNING COFFEE CAKE

Pauline Schlabaugh

2 extra-ripe, small bananas (peeled)
2 C. buttermilk baking mix
2 T. sugar
½ tsp. cinnamon
¼ tsp. allspice
1 C. whole berry cranberry sauce
1 egg
1 tsp. vanilla

TOPPING:
½ C. brown sugar
½ C. coarsely chopped pecans
2 T. melted butter
2 T. flour

Puree bananas in blender (should yield ⅔ C.). Combine baking mix, sugar, cinnamon and allspice. Beat in pureed bananas, egg and vanilla. Turn batter into well greased 9-inch square pan. Break up cranberry sauce. Spoon evenly over batter. Prepare topping by thoroughly combining listed ingredients. Sprinkle evenly over batter. Bake at 400° for 25 minutes, or until cake tests done. Serves 8.

CRANBERRY COFFEE CAKE

Martha Beckman

1 stick oleo
1 C. sugar
2 eggs
½ pt. sour cream
2 C. flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1 tsp. almond extract
8 oz. can cranberry sauce
Chopped nuts

Cream oleo and sugar, add eggs and beat well. Add sour cream. Sift dry ingredients together and add to mixture. Add almond extract. Batter will be stiff. Grease and flour tube pan. Spoon in half of batter and top with ½ of cranberry sauce. Add rest of batter and top with rest of sauce. Sprinkle nuts on top. Bake 30-40 minutes at 350°.

DELICIOUS COFFEE CAKE

Ella Roederer

½ C. oleo or butter
1 C. sugar
2 C. sifted flour
1 C. sour cream
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
½ tsp. salt
¼ C. brown sugar
3 T. white sugar
¼ C. chopped nuts (opt.)
1½ tsp. cinnamon

Generously grease and flour an angel food pan. Cream together oleo and sugar until fluffy. Add eggs one at a time and beat well. Sift flour, baking powder, soda and salt. Add to creamed mixture with sour cream and vanilla. Mix brown sugar, white sugar, nuts and cinnamon and set aside. Pour half of batter into cake pan. Sprinkle half of sugar mixture over batter. Pour remaining batter and sprinkle the rest of sugar mixture on top. Bake 40-45 minutes at 350°. Serve warm.

EDNA'S COFFEE CAKE

Edna Teets

4 C. flour
1 tsp. salt
3 T. sugar
1 C. Crisco
1 C. milk
1 pkg. dry yeast
2 beaten eggs

Sift together flour, salt and sugar. Cut in Crisco with a blender as for a pie. Scald and cool to lukewarm the milk, and then dissolve in it the yeast. Add eggs to milk. Stir all together with a spoon and cover and store in refrigerator until well chilled, at least 2 hours as it may be kept a week and baked as needed. When cold, will handle easily. Makes 3 coffee cakes. Roll each section into an oblong shape. Spread with any fruit filling. Roll up jelly roll style. Tuck one end inside the other, making a ring. Place on greased pans. Let rise until double. Because it is cold, this will take 2 hours. Bake at 350° for ½ hour until brown. Glaze or frost.

GOLDEN CRUNCH COFFEE CAKE

Rita Peachey

3 C. sifted flour
3 tsp. baking powder
½ tsp. salt
½ C. butter or margarine
1½ C. sugar
4 eggs
1 tsp. vanilla
1 C. milk
1 C. brown sugar (firmly packed)
2 T. butter or margarine
2 T. flour
1 tsp. ground cinnamon
1 C. chopped walnuts

Sift together 3 C. flour, baking powder and salt. Cream together ½ C. butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. Add dry ingredients alternately with milk, beating well after each addition. Spread half of batter in greased 9x13x2-inch pan. Combine brown sugar, 2 T. butter, 2 T. flour, cinnamon and walnuts; mix well. Sprinkle half of crumbs over batter. Spread with remaining batter. Top with remaining crumbs. Bake in 350° oven 45 minutes or until done. Cut in squares and serve warm. Makes 16 servings.

GRANNY SMITH COFFEE CAKE

Mrs. Omar Swartzendruber

2 eggs
1 (8 oz.) pkg. cream cheese (softened)
⅓ C. butter or margarine
1½ C. sugar (divided)
1 tsp. almond extract
1¾ C. flour
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
¼ C. milk
4 C. Granny Smith apples (pared, cored and sliced)
2 T. lemon juice
2 T. flour
1 tsp. cinnamon

Combine cream cheese, 1 C. sugar, butter, eggs and almond extract. Mix well. Combine flour, baking powder and soda. Blend into cheese mixture alternately with milk. Pour into greased and floured 9x13x2-inch baking pan. Dip apples into lemon juice, toss with 2 T. flour, ⅓ C. sugar and cinnamon. Arrange apple slices on coffee cake. Bake at 350° for 50 minutes. Test with a toothpick.

MONKEY BREAD

Ruth Kauffman

4 cans biscuits (10 to a can, cut into 4 pieces)
⅔ C. sugar
1 tsp. cinnamon

Combine sugar and cinnamon in plastic bag and add the biscuits, a few at a time. Coat in sugar and cinnamon, then stack in tube pan.

For Glaze: 1½ sticks oleo, 1 C. brown sugar. Melt oleo and add brown sugar. Bring to boil, add 1 T. water. Pour over biscuits. Water makes glaze gooey. Bake at 350° for 25-30 minutes.

OVERNITE COFFEE CAKE

Nina Yoder

⅔ C. oleo
½ C. brown sugar
2 C. flour
1 tsp. baking powder
1 C. white sugar
1 tsp. cinnamon
2 eggs
1 C. buttermilk
1 tsp. soda
½ tsp. salt

TOPPING:
½ C. brown sugar
½ C. nuts
1 tsp. cinnamon

Cream oleo, sugar, eggs. Add dry ingredients alternately with buttermilk. Pour in greased 9x13-inch pan. Mix ingredients for topping, put on top of batter. Refrigerate overnight. Bake at 350° for 35 minutes.

RHUBARB COFFEE CAKE

Nita Miller

½ C. butter
2 C. sugar
1 C. buttermilk
1 egg (beaten)
1 tsp. vanilla
1 tsp. baking soda
½ tsp. salt
2½ C. flour
3 C. rhubarb (chopped)
½ C. nuts (chopped)

Cream butter and 1½ C. sugar until light. Add buttermilk, egg, vanilla, soda and salt; mix well. Blend in flour. When thoroughly mixed, add rhubarb. Pour in a greased 9x13-inch baking pan. Sprinkle with nuts mixed with ½ C. sugar. Bake at 350° for 45 minutes.

TOPPING:
½ C. butter
¾ C. evaporated milk
1 C. sugar
1 tsp. vanilla

Mix all ingredients together in saucepan. Bring to a boil. Boil 3½ minutes. Beat well. Pour over warm cake.

CINNAMON STREUSEL CAKE

Carol Boyd

1 pkg. yellow cake mix
1 pkg. vanilla pudding
2 T. oil
1⅓ C. water
2 eggs
½ C. flour
½ C. brown sugar
2 tsp. cinnamon
2 tsp. butter (melted)

Preheat oven to 375°. In large bowl, blend cake mix, pudding mix, oil, water and eggs. Beat 2 minutes at medium speed. Spread ¾ of batter evenly in greased and floured 10-inch tube pan. Combine streusel, ½ C. flour, ½ C. brown sugar, 2 tsp. cinnamon, and 2 tsp. butter (melted). Sprinkle ¾ of streusel on batter. Top with the rest of the batter and sprinkle with reserved streusel. Bake 40-50 minutes at 375° until done. Cool right side up 25 minutes. Remove from pan and glaze.

For Glaze: Blend ¾ C. powdered sugar with about 1 T. milk. Drizzle over cake.

-MUFFINS AND DONUTS-

APPLE CINNAMON MUFFINS

Leona Schlabach

½ C. butter or oleo
¾ C. white sugar
1 egg (beaten)
1 C. buttermilk
1 tsp. salt
1½ C. diced apple
1 C. all purpose flour
¾ C. wheat flour
1 tsp. baking powder
1 tsp. cinnamon

TOPPING:
1 tsp. cinnamon
3 T. white sugar

Blend butter, sugar and egg until smooth. Add buttermilk, salt, apples and mix well. Stir together flour, baking powder, cinnamon, and add to first mixture, stir only to moisten. Spoon into greased muffin cups and sprinkle with topping. Bake at 375° for 20 minutes.

BAKING POWDER BISCUITS

Philomena Sheetz

2 C. flour
½ tsp. cream of tartar
2 T. sugar
4 tsp. baking powder
½ tsp. salt
½ C. shortening (I like lard)
⅔ C. milk
1 egg (unbeaten)

Sift dry ingredients. Cut in the shortening until like corn meal mixture. Pour in milk, then egg. Stir to stiff dough. Knead 5 times. Roll ½-inch thick. Cut or drop by spoonful. Bake 10-15 minutes at 450°. These are very tender and are good on top of creamed chicken, rabbit or turkey. Bake in oven like you would a meat pie.

BANANA MUFFINS

Margie Oyer

2 C. sugar
3 eggs (slightly beaten)
1½ C. oil
2 C. ripe bananas (mashed)
2½ C. flour
2 tsp. baking soda
1 tsp. salt (opt.)
2 tsp. cinnamon
1 C. coconut
1 C. nuts (chopped)
1 small can crushed, drained pineapple

Measure all ingredients into a large mixing bowl and mix well, but do not overmix. Spoon into lightly greased muffin pans. (Teflon needs no grease.) Bake 12-15 minutes at 350°. These freeze very well.

BANANA MUFFINS

Anna Stitzell

1 egg
1 C. sugar
½ C. oil
1 C. ripe banana (mashed)
½ C. crushed pineapple (drained)
1½ C. flour
1 tsp. cinnamon
½ tsp. salt
1 tsp. soda
½ C. coconut
2½ C. chopped nuts

Beat egg, add sugar, oil, bananas and pineapple. Add combined dry ingredients, mix. Then add coconut and nuts. Mix only until flour is dampened. Bake in muffin tins for 12-15 minutes at 350° oven. Makes about 2 dozen.

BLUEBERRY MUFFINS

Venessa Jordahl

¼ C. butter or margarine (softened)
½ C. sugar
1 egg
¾ C. milk
¼ tsp. vanilla
1¾ C. + 1 T. flour
2½ tsp. baking powder
½ tsp. salt
1 C. blueberries

Cream butter and sugar until light and fluffy. Beat in egg, then milk and vanilla. Beat until nearly smooth. In small bowl, stir together 1¾ C. flour, baking powder and salt. Add to milk mixture; stir until moist. Batter will be lumpy. Toss blueberries with remaining 1 T. of flour; fold into batter. Spoon into greased tins. Bake in preheated oven at 425° for 25 minutes or until evenly browned. (NOTE: While muffins are still hot, brush them with butter and dip in sugar.)

BRAN MUFFIN MIX

Helen Harden

2 C. All-Bran cereal
2 C. boiling water
4 eggs (beaten)
3 C. sugar
½ lb. margarine
1 qt. buttermilk
5 C. flour
5 tsp. baking soda
1 tsp. salt
4 C. Bran Flakes

Combine All-Bran and boiling water. Cream sugar and margarine and beat in eggs. Sift together flour, soda and salt. Combine bran mixture, creamed mixture and buttermilk. Blend in flour mixture. Stir in bran flakes. Bake in greased muffin pans, filled ⅔ full. Bake at 375° for 12-16 minutes. Unused batter may be refrigerated for later use. Will keep several weeks.

BRAN MUFFINS

Dorothy Hershberger (Tour Cook)

1 C. boiling water and pour over 3 C. Bran Buds and let cool.

ADD:
2 C. buttermilk
2 C. shortening
4 eggs
4 C. flour
2½ tsp. soda
1 tsp. salt

Don't overmix (mix by hand). Store in refrigerator in Tupperware. When you want to use, fill your muffin tins ½ full and bake at 375°-400°. This will keep in refrigerator for several weeks.

OATMEAL MUFFINS

Mrs. Clark Brenneman

2½ C. Bisquick mix
½ C. sugar
2 C. oatmeal (quick)
2 eggs
1⅓ C. milk
4 T. oil

Mix first 3 ingredients. Beat eggs. Add eggs, milk and oil to dry ingredients. Spoon into muffin tins. Bake at 400° for 15-20 minutes.

OATMEAL MUFFIN MIX

Helen Harden

5½ C. flour
6 T. baking powder
1 T. salt
1½ C. sugar
1¼ C. vegetable shortening
5½ C. quick rolled oats (uncooked)

Sift together the flour, baking powder, salt and sugar. Cut in shortening until particles are size of rice grains. Add rolled oats and mix well. Store in covered container. Does not need to be refrigerated.

To Use: Combine ⅔ C. milk with 1 egg and beat well. Stir in 2 C. muffin mix until just moistened. Do Not Beat. Fill greased muffin pans ⅔ full and bake at 425° for 15-20 minutes. Makes 8 large or 12 small. May add ¼ C. blueberries or dates or raisins.

PRINCESS 6 WEEKS MUFFIN MIX

Grace Strickler

2 C. boiling water
4 C. All Bran cereal
1 C. butter or Crisco
3 C. sugar
4 eggs
1 qt. buttermilk
2 C. Nabisco Bran
4 C. flour
4 tsp. soda
1 tsp. salt

Pour boiling water over All Bran and let cool. Cream butter with sugar and eggs and add buttermilk and bran. Sift together flour, soda and salt, and stir all mixtures together. Refrigerate covered, will keep for 6 weeks. Use as needed. You don't need to stir before putting in greased muffin tins. Fill muffin tins ¾ full. Bake at 400° for 25 minutes or until done. Very moist and good!

SIX WEEK MUFFINS

Mrs. Clarence Hostetler

1 (15 oz.) box Raisin Bran
1 C. melted shortening
2½ C. white sugar
4 eggs (beaten)
1 qt. buttermilk
5 C. flour
5 tsp. soda
1 tsp. salt

Mix Raisin Bran, sugar, flour, soda and salt in large mixing bowl. Add beaten eggs, shortening and buttermilk. Mix well. Store in covered containers in refrigerator. Will keep 6 weeks. Do not stir while refrigerated. To bake: Grease muffin pans, fill ⅔ full. Bake at 350° for 15-20 minutes.

DONUTS

Carolyn Miller

1 C. shortening
½ C. sugar
11 C. flour
2 T. salt
¼ tsp. mace or nutmeg
6 egg yolks
1 C. mashed potatoes
1 qt. skim milk
3 pkgs. yeast

Soak yeast in skim milk, blend shortening into sifted dry ingredients. Add egg yolks and mashed potatoes, then heated milk and yeast. Mix thoroughly, then let rise 90 minutes. Roll out and cut. Let rise again, then fry in hot grease.

For Glaze: 2 lbs. powdered sugar, 2 T. cornstarch, 2 T. sweet cream, 1 T. butter, 1 tsp. vanilla. Add enough hot water to make liquid like cream. Glaze donuts while still hot. These are very good and stay fresh longer.

DROP DOUGHNUTS

Mrs. C. Ray Miller

2 eggs (beaten)
1 C. milk
1 tsp. vanilla
1 C. sugar
3 C. flour
2 tsp. baking powder
¼ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon

Beat eggs, sugar, milk and vanilla together until sugar is dissolved. Mix dry ingredients together and add to liquid mixture a little at a time. Then fry in hot grease, until good and brown. Roll in sugar.

POTATO DOUGHNUTS

Grace Strickler

3 C. mashed potatoes (may use reconstituted instant)
2 C. sugar
3 eggs (slightly beaten)
2 tsp. vanilla
3 T. melted butter
1 C. milk
5 C. flour
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
1 tsp. nutmeg

Mix together mashed potatoes and sugar. Mix together eggs, vanilla, butter and milk. Sift together flour, salt, soda and baking powder and nutmeg. Add the flour mixture alternately with egg mixture to the potato and sugar mixture. Chill in refrigerator an hour or so. Roll ½-inch thick (or a little thinner). Fry in hot fat in electric fry pan at 425°. Drain on paper towel. Roll in sugar and cinnamon or just plain sugar. They stay moist. Keep well stored in tight jar. Freeze well. If they get a little moist on surface after storing awhile, roll again in sugar mixture when you get ready to serve them.

KOLACHES

Margaret Holden

2 pkgs. yeast
⅔ C. sugar
⅔ C. duck or chicken fat or
½ C. cooking oil
3 egg yolks or 1 whole egg and 2 egg yolks
½ C. potato water
2 C. warm milk
2 tsp. salt
5-6 C. flour

Soak yeast in warm milk. Let yeast rise to top of milk. Add sugar, shortening, egg yolks, potato water and salt. Mix well. Add 3 C. flour and beat well. Slowly add 2-3 C. more flour, as needed to make a soft dough. Knead well and place in greased bowl. Let rise until doubled. Place on floured board, cut into small balls about the size of tennis ball. Place on greased pan about 1½-inches apart and grease. Let rise until light. Push down center and fill with desired filling. Moisten ½ C. coconut with milk or cream and place a dab on top of each kolache. Let rise about 7-8 minutes and bake at 400° for 12-15 minutes. Remove from oven, grease edges and place on cooling rack.

FILLING FOR KOLACHES

Margaret Holden

PINEAPPLE FILLING:
2 cans crushed pineapple
1 T. lemon juice
2 T. cornstarch
1 egg
1 T. butter or margarine
Few grains salt

COTTAGE CHEESE FILLING:
1 (24 oz.) carton creamed cottage cheese
3 egg yolks
½ C. white raisins
⅓ tsp. mace
½ tsp. lemon rind
Powdered sugar

For Pineapple Filling: Combine all ingredients until thick. Cool a little before putting on kolache.

For Cottage Cheese Filling: Mash cottage cheese until fine and smooth. Add other ingredients and enough powdered sugar to sweeten to taste. Blend well. May be made ahead of time and refrigerated, but should be brought to room temperature before using for kolache.

FROZEN KOLACHES

Gladys and Pat Zahs

1 C. sweet cream
1 tsp. sugar
1 pkg. yeast
1 C. margarine
4 egg yolks
¼ tsp. sugar
3 C. flour
1/8 tsp. salt

Scald cream; cool, add sugar and yeast. Let stand for 30 minutes. Cut margarine into flour (like pie dough). Beat egg yolks until thick and creamy; add sugar and salt. Add cream/yeast mixture; then add to margarine/flour mixture. Put into refrigerator overnight. Next day roll out ¼-inch thick and cut with cookie cutter. Put filling on top and let stand 10 minutes. Bake at 350°-375° for about 20 minutes until brown. Sprinkle with powdered sugar after they are removed from the oven.

-PANCAKES-

WAFFLES

Vera Yoder

2 C. flour
½ tsp. salt
3 tsp. baking powder
2 eggs (separated)
1¾ C. milk
4 T. cooking oil

Beat egg whites until stiff. Put dry ingredients into bowl, add egg yolks and milk. Beat well and add oil. Fold in egg whites, mix, but do not beat. Pour 3-4 T. of batter into the center of very hot waffle iron, spread batter slightly, close iron and bake 3 minutes. Makes 18 servings, or 4½ waffles.

WAFFLES

Salina Bontrager (Tour Cook)

2 C. flour
½ tsp. salt
2 eggs (separated)
1⅓ C. milk
4 tsp. baking powder
2 tsp. sugar
½ C. butter

Mix and sift dry ingredients together. Add milk which has been mixed with beaten egg yolks. Add melted butter. Heat until mixture is creamy. Fold in beaten egg whites Bake on hot waffle iron.

HEAVENLY WAFFLES

Florence Capper

1 C. biscuit mix
½ C. oil
1 egg
1½ C. club soda

Mix all together. Bake in preheated waffle iron.

KINUTE LIVANCE *(Kin-oo-tee lee-von'-seh)*

Gladys and Pat Zahs

(Bohemian Pancakes)

1¼ C. flour
1 T. sugar
2 eggs (well beaten)
1 C. lukewarm milk
1 cake yeast
¼ C. lukewarm water

Sift dry ingredients into a bowl. Add eggs and milk; mix well. Soften yeast in water; add to flour mixture and beat thoroughly. Set in warm place to rise until light. Lift dough by spoonfuls carefully from the top so as not to disturb the remainder of the dough, and drop onto well-greased griddle. Bake slowly on each side. Brush with melted butter and sprinkle with sugar and cinnamon. Roll and serve while hot. (Great Grandma Payne used to make these pancakes for Sunday supper.)

ZUCCHINI PANCAKES

Ruby Bontrager

2 grated zucchini
2 T. butter
¼ tsp. salt
¼ C. grated cheese
1 beaten egg
½ C. flour
1 tsp. baking powder

Combine zucchini, egg, butter. Sift flour, baking powder, salt. Mix with above. Add milk to make a batter.

SCOTCH OVEN SCONES

Esther McDowell

2 C. sifted flour
2 tsp. sugar
1 tsp. cream of tartar
1 tsp. baking soda
½ tsp. salt
½ C. butter
¾ C. milk

Sift flour, sugar, cream of tartar, soda and salt. Cut in butter until mixture is consistency of coarse meal. Stir in milk to make a soft dough. Divide into two portions. Pat out on a lightly floured surface into a round ¾-inch thick. Cut across in both directions making four pie shaped sections. Place on baking sheet. Bake at 400° for 12-15 minutes. Split scone and serve with butter and jam.

-PASTA-

EGG NOODLES

Alberta Jane Rinehart

(Recipe comes from the mother of the late Elmer Lienemann of Joetown)

2 eggs (beaten)
Pinch of salt
⅓ C. milk
1 tsp. sugar
2 C. flour
½ tsp. baking powder

Mix ingredients all together. Knead until well-mixed. Will be a stiff dough. Divide into 4 pieces; roll each piece thin and allow to dry on a piece of waxed paper. Cut into noodle-size pieces.

POPEYES

Rene' Grout

MIX TOGETHER:
2 eggs
2 T. milk
Pinch salt
2 C. flour

Roll out to ¼-inch thickness. Cut in 2x2-inch squares. Bring to a boil one large can of your favorite chicken broth. Drop popeyes in boiling broth and simmer.

NEVER FAIL BREAD DUMPLINGS

Gladys and Pat Zahs

4 eggs
1 C. milk
4 slices white bread (cubed)
4 tsp. salt
4 tsp. baking powder
5 C. sifted flour

Beat eggs and milk together; sift dry ingredients together, then add to liquid. Blend well; add bread cubes, mix well. Shape into 8 dumplings; set them to one side on floured board or waxed paper. Let rise for 1 hour. Cook in boiling water for 10 minutes on one side, then turn over and cook 10 minutes more. Keep pot covered tightly while they cook. Slice each one in 1-inch thick slices.

-PIZZA DOUGH AND MISCELLANEOUS-

DEEP DISH PIZZA CRUST

Freda Miller

1 pkg. dry yeast
1 C. water (warm)
1 tsp. sugar
1 tsp. salt
2 T. vegetable oil
2½ C. all purpose flour

PIZZA DOUGH

Ila Jean Miller (Tour Cook)

4 C. flour
6 tsp. baking powder
2 tsp. salt
1⅓ C. milk
⅔ C. oil

Pour oil and milk over the dry ingredients. Mix with a fork. Roll out on pizza pan. Add your own toppings and bake.

9x13-INCH PIZZA DOUGH

Juanita Troyer

½ C. milk
2 T. sugar
2 T. butter
½ tsp. salt
1½ tsp. yeast
1/8 C. lukewarm water
1 egg (beaten)
2 C. flour

Heat first 4 ingredients until melted (microwave 1 minute), cool. Soften yeast in the lukewarm water, add to egg, milk and yeast mixture; add flour. Beat until smooth and let rise in warm place.

PIZZA DOUGH

Carolyn Miller

IN LARGE BOWL COMBINE:
1 C. warm water
1 pkg. yeast

WHEN DISSOLVED ADD:
1 T. sugar
1½ tsp. salt
2 T. vegetable oil
1¼ C. flour

Add 1 C. additional flour. May use part whole wheat flour. Knead until elastic, about 5 minutes. Let rise until double, about 45 minutes. Roll out on greased pizza pan and let rise 10 minutes. Bake at 400° for 20-30 minutes. Top with your favorite toppings.

FLOUR TORTILLAS

Ila Jean Miller (Tour Cook)

2 C. flour
¼ C. lard
2 tsp. baking powder
¾ tsp. salt
¾ C. boiling water

Mix as for a pie crust. Make your dough into balls the size of walnuts. Place between waxed paper and use a large skillet to flatten them. Then bake on an ungreased heavy skillet. Use these to make enchiladas or burritos.

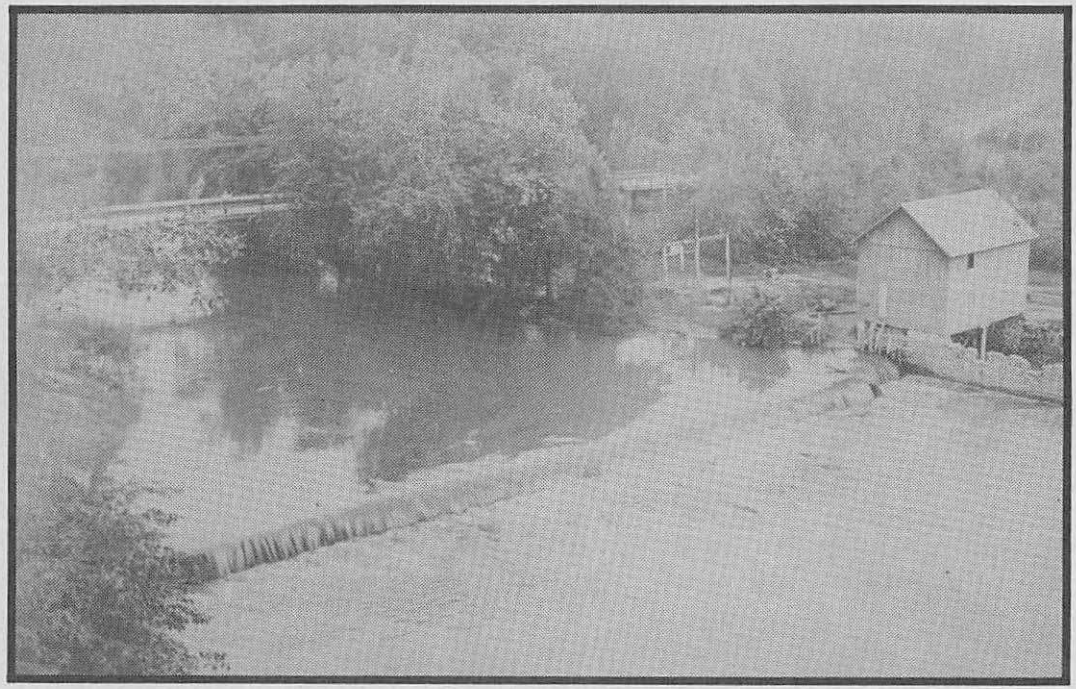
SOPAIPILLAS (Fried Bread)

Alberta Jane Rinehart

4 C. flour
4 tsp. baking powder
½ C. fat
2 T. water or milk
1 lb. pure lard for frying

Sift dry ingredients into mixing bowl, cut in fat and add water to hold together. Roll thin and cut in small squares, ¼-inch thick. Fry in deep hot lard, until puffed and golden brown. Drain on a paper towel.

"JUST FOR NOTES"



BUNKER MILL AND DAM - 1901
On English River with East River Bridge (Known as Old River Bridge)

ANGEL FOOD CAKE

Virginia Shalla

1 C. sifted cake flour
1½ C. sugar
1½ C. egg whites (12)
1½ tsp. cream of tartar
¼ tsp. salt
1 tsp. vanilla
1 tsp. almond flavoring

Measure and sift together 3 times the cake flour and ¾ C. flour. Measure into large mixing bowl the egg whites, cream of tartar and salt. Beat with wire whip or electric mixer until foamy. Gradually add 2 T. at a time ¾ C. sugar. Continue beating until meringue hold stiff peaks, then fold in the vanilla and almond flavoring. Sift the flour and sugar mixture over the meringue and fold in gently until flour-sugar mixture disappears. Push batter into ungreased tube pan. Gently cut through batter with a knife. Bake at 375° for 30-35 minutes until top springs back when lightly touched. Invert on a funnel; let hang until cold.

ANGEL CAKE DELIGHT

2 pkgs. cherry Jello
1 qt. ice cream
1 cake (angel food)
2 C. boiling water
1 can crushed pineapple (drained)

Add ice cream to hot Jello. Add pineapple. Can use bananas. Put cake broken in bite-size pieces in pan (9x13-inch). Pour mixture over cake. Cool.

FRESH APPLE CAKE

Mrs. Manas Miller

1 C. sugar
¼ C. shortening
1 egg (beaten)
3 grated apples
1 tsp. soda
¼ tsp. salt
1 C. flour
½ tsp. cinnamon
¼ C. nuts

Cream together sugar and shortening. Beat in egg, stir in apples. Sift dry ingredients and add to apple mixture. Add nuts. Pour into greased 8-inch pan. Bake at 350° for 45 minutes.

DUTCH APPLE CAKE WITH LEMON SAUCE

Alice H. Rosen

2 C. biscuit mix
⅓ C. sugar and ½ C. sugar
2 eggs (slightly beaten)
½ C. heavy cream
Apple slices
2 tsp. cinnamon
½ tsp. nutmeg

LEMON SAUCE:
2 T. cornstarch
1 C. sugar
1 T. grated lemon peel
2 C. water
¼ C. lemon juice
¼ C. butter
¼ tsp. salt
¼ tsp. nutmeg

For Cake: Combine biscuit mix and ⅓ C. sugar. Combine eggs and cream, stir into biscuit mix with a fork. Spread dough in 2 pie plates or layer cake pans. Arrange apple slices on top, pressing cut edges slightly into dough. Combine cinnamon, nutmeg and ½ C. sugar, sprinkle over all. Cover top with foil. Bake in hot oven (400°) for 15 minutes, remove foil and bake 20 minutes longer until apples are tender and dough tests done. Serve warm with lemon sauce.

For Lemon Sauce: Combine cornstarch, sugar and lemon peel. Add water slowly; blend well. Cook and stir over medium heat until thickened and clear, about 5 minutes. Remove from heat, add lemon juice, butter, salt and nutmeg, stir until butter melts. Makes about 3 C.

CINNAMON APPLE COFFEE CAKE

Vanessa Jordahl

1 yellow cake mix
4 eggs
½ C. salad oil
½ C. sugar
1 pkg. instant vanilla pudding
1 C. sour cream
½ C. chopped nuts
2 tsp. cinnamon
3 medium apples (peeled, cored and sliced)

RUM SAUCE:
½ C. butter
1 tsp. rum flavoring
½ C. cream

Combine cake mix, pudding mix, sour cream, eggs and salad oil; beat with electric mixer for 5 minutes. Combine nuts, sugar and cinnamon. Pour ½ of mixture into greased 10-inch tube pan or bundt pan. Arrange ½ of apple slices over batter, sprinkle with ½ of sugar mixture. Repeat. Bake at 350° for 1 hour. Serve with Rum Sauce.

For Rum Sauce: Bring butter and cream to boil, add rum flavoring. Serve warm.

RAW APPLE CAKE

Mrs. Perry E. Bontrager

2 C. white sugar
1 tsp. soda
1 C. shortening
2 eggs
3 C. flour
1 tsp. cinnamon
4 C. diced raw apple
1 C. warm coffee

TOPPING:
1 C. brown sugar
1 C. chopped nuts
1 tsp. cinnamon

Mix ingredients as given and pour into a greased and floured 9x13-inch pan. Combine brown sugar, chopped nuts and cinnamon. Sprinkle on top of batter. Bake at 350° for 45 minutes or until done.

APPLE-RAISIN CAKE

Jan Peterseim

2 C. sugar
2 eggs
½ C. butter or oleo
2 tsp. vanilla
2 C. flour
2 tsp. soda
2 tsp. cinnamon
½ tsp. salt
½ tsp. nutmeg

4 C. chopped apples
1 C. raisins
1 C. chopped nuts

Cream together first 4 ingredients. Sift together dry ingredients and add to egg/sugar mixture. Add apples, nuts and raisins. (I soaked raisins in warm water until nice and plump and add drained.) Bake in 9x13-inch pan at 350° for 45-50 minutes.

CHERRY SLICES

Eudora Mullet

1 C. butter (softened)
1¾ C. sugar
4 eggs
1 tsp. vanilla
3 C. flour
1½ tsp. baking powder
½ tsp. salt
1 can cherry pie filling

Preheat over to 350°. In bowl combine butter and sugar mix, add eggs and beat. Add rest of ingredients except the cherry pie filling. Beat until well blended. Dough is thick. Spread half of the batter into a greased 9x13-inch pan. Top with pie filling and spread the remaining ½ of batter over filling. (I just spoon it on, over the filling.) Bake 45 minutes or until done. While cake is warm spread with powdered sugar frosting to form a glaze.

CHOCOLATE CHIP APPLESAUCE CAKE

Joyce Schrock

1½ C. sugar
½ C. shortening
2 eggs
2 C. applesauce
2 C. flour
1½ tsp. soda
½ tsp. salt
½ tsp. cinnamon
1 tsp. vanilla
2 tsp. (rounded) cocoa
2 T. sugar
½ C. nuts
1 C. chocolate chips

Cream together the sugar, shortening and eggs. Add applesauce, flour, soda, salt, cinnamon, vanilla and cocoa. Mix all together and put in 9x13-inch pan. Then sprinkle the 2 T. sugar, nuts and chocolate chips on top. Bake at 350° for 25-30 minutes. Can be served with ice cream or whipped topping on top.

CUSTARD APPLE CAKE

Eudora Mullet

CRUST:
2 C. flour
½ C. oatmeal
¾ C. brown sugar
¾ C. shortening
Peeled apples

CUSTARD:
1 C. water
1 C. sugar
3 tsp. cornstarch
1 tsp. vanilla
½ tsp. cinnamon to taste

Mix flour, oatmeal, brown sugar and shortening to make crumbs. Reserve ¾ C. of crumbs for top. Press crumbs in pan. Place sliced apples on crust. Cook custard by mixing water, sugar, cornstarch, vanilla and cinnamon; cook and cool. Pour custard over apples and put remaining crumbs on top of custard and apples. Bake at 350° for 45 minutes or until done. (Use an 8 or 9-inch pan.)

APPLESAUCE CAKE

Alberta Jane Rinehart

⅔ C. shortening
2 C. brown sugar
2 eggs (beaten)
2 C. applesauce
4 C. flour
2 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
Nutmeats

Cream shortening, brown sugar, eggs, applesauce. Sift flour, soda, baking powder, cinnamon, nutmeg and salt. Add to the creamed mixture. Mix; add nutmeats. Bake in 325° oven.

APRICOT CRUNCH CAKE

ANita Sojka

21 oz. can apricot pie filling
1 pkg. Jiffy yellow cake mix
1 egg and ⅓ C. water
½ C. coconut
½ C. chopped pecans
½ C. melted butter

Spread pie filling in 9x9-inch (greased bottom) pan. Combine cake mix, egg and water together and mix. Spread cake mixture on top. Sprinkle ½ C. coconut and ½ C. chopped pecans over pie filling. Lastly, drizzle ½ C. melted butter over top. Bake at 350° for 40 minutes. Cool 15 minutes and invert - fruit side up. Serve warm.

ROMAN APPLE CAKE

Mrs. Elmer Ropp (Tour Cook)

1 C. white sugar
½ C. brown sugar
1 C. shortening
2½ C. flour
1 tsp. baking powder
½ tsp. salt
2 eggs
1 C. sour milk
1 tsp. soda
2 C. diced apples

TOPPING:
½ C. sugar
½ C. chopped nuts
1 tsp. cinnamon

Cream white sugar, brown sugar and shortening. Add eggs to creamed mixture. Sift flour, baking powder and salt together. Add soda to sour milk, add both the sour milk mixture and dry ingredients to the creamed mixture. Mix and add the diced apples. Pour into 8x12-inch pan and cover with topping mixture. Bake at 350° for 30-40 minutes.

OKLAHOMA COCONUT CAKE

Edna Teets

Yellow or marble cake mix
1 C. Eagle Brand condensed milk
8 oz. cream of coconut
¾ C. coconut
½ C. pecans
8 oz. Cool Whip

Bake cake mix in 9x13-inch pan as directed on box. After cake is baked, poke holes through cake all over. Mix condensed milk and cream of coconut and pour over cake while hot. Let cool and refrigerate. Mix coconut and pecans with Cool Whip and spread over cake. Refrigerate at least 2 hours.

CHERRY PUDDING CAKE

Doris Moore

1 lb. can cherries (packed in water)
2 C. sugar
1½ C. flour
2 eggs (beaten)
4 T. oleo (melted)
½-¾ C. chopped pecans
1½ tsp. vanilla
1 T. red food coloring
1 tsp. soda

TOPPING:
1 C. brown sugar
2 T. flour
1 T. oleo
1 C. hot water
Pinch of salt

Drain cherries and save juice. Put cherries in bowl and sprinkle with soda. Let stand until ready to use. Mix sugar, flour and add beaten eggs, red food coloring and juice. Add cherries and soda mixture. Mix thoroughly and add oleo, vanilla and nuts. Pour in ungreased 9x13-inch pan. Bake 45 minutes to 1 hour in 300° oven. Mix topping ingredients and let simmer while pudding is baking. When pudding is done, spoon sauce over it while both are hot. Refrigerate for 24 hours before serving. Keep refrigerated. Serve with whipped cream.

COVER MOUNTAIN CARROT CAKE

Gladys and Pat Zahs

1½ C. oil
1½ C. sugar
4 eggs (well beaten)
3 C. shredded carrots
1 C. raisins
1 C. chopped pecans
1 tsp. vanilla
2 C. unbleached flour
½ tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
2 tsp. allspice

CREAM CHEESE TOPPING:
½ C. margarine (recipe calls for melted, we prefer softened)
8 oz. pkg. cream cheese (softened)
1 tsp. vanilla
2-4 C. powdered sugar (recipe calls for 2, we usually need more)

For Cake: Cream oil and sugar together. Add eggs and carrots; mix well. Mix dry ingredients together; add to carrot mixture slowly, mixing well after each addition. Add raisins, nuts and vanilla. Pour into 10x14-inch greased and sugared pan. Bake at 325° for 1 hour.

For Frosting: Mix well; add sugar until you get the consistency you desire. (When we make it according to the recipe directions, the frosting is very thin and runny; when we make it with softened margarine, it is sometimes necessary to add a tablespoon of warm water to thin it slightly but it turns out with a better spreading consistency.)

CHOCOLATE ZUCCHINI CAKE

Mary Wieland

½ C. oleo (melted)
½ C. oil
2 eggs
1¾ C. sugar
½ C. sour milk
1 tsp. vanilla
2½ C. flour
4 T. cocoa
1 tsp. baking soda
½ tsp. salt, cinnamon, and baking powder
2 C. zucchini (grated)
⅓ C. nuts

Cream oleo, oil and eggs. Add sugar and cream well. Add vanilla to sour milk. (You can make milk sour by adding ½ T. vinegar). Add milk and dry ingredients alternately. Mix well. Fold in zucchini and nuts. Put in greased and floured 9x13-inch pan. Bake 60 minutes at 325°.

QUICK FIXIN' TRIPLE CHOCOLATE CAKE

Andrea Troyer

1 pkg. (2 layer size) chocolate cake mix
1 pkg. (4 serving size) instant chocolate pudding
4 eggs
1¼ C. water
¼ C. oil
1 C. chocolate chips

Combine all ingredents in 9x13-inch pan and stir with fork until well blended (2 minutes). Bake at 350° for 40-45 minutes.

CHOCOLATE-CHERRY CAKE

Rita Peachey

1 box chocolate cake mix
2 eggs (beaten)
1 (21 oz.) can cherry pie filling
1 tsp. almond extract

CHOCOLATE FROSTING:
1 C. sugar
¼ C. milk
¼ C. + 1 T. butter
1 C. semi-sweet chocolate morsels

Combine first 4 ingredients in a large bowl; stir until well blended. Pour into greased, floured 9x13x2-inch baking pan. Bake at 350° for 40 minutes.

For Frosting: Combine sugar, butter and milk in a saucepan. Bring to a boil and cook 2 minutes, stirring constantly. Remove from heat. Add chocolate morsels. Stir until smooth. Frost cake when slightly cool.

TRIPLE-THREAT CHOCOLATE CAKE

Gladys and Pat Zahs

1 (2 layer) pkg. sour cream chocolate cake mix
1 small pkg. chocolate instant pudding mix
4 eggs
1 C. sour cream
½ C. oil
½ C. water
1 tsp. vanilla extract
1 (12 oz.) pkg. chocolate chips

Combine all ingredients except chocolate chips in large mixer bowl. Beat for 4 minutes or until smooth. Stir in chocolate chips. Pour into greased and floured bundt pan. Bake at 350° for 50-60 minutes. Cool for 15 minutes. Turn onto serving platter. Garnish with sprinkle of confectioner's sugar and strawberries. (Can also be baked in a 9x13-inch pan.) Yield: 12 servings.

SOUR CREAM CHOCOLATE CAKE

Gladys and Pat Zahs

2½ C. flour
2 C. sugar
½ C. cocoa
2 tsp. baking soda
1 tsp. salt
2 C. soured cream (or Half and Half, not sour cream from the dairy case)
4 eggs
1 tsp. vanilla

Sift dry ingredients together. Add soured cream, eggs, and vanilla to dry ingredients. Beat on high for 4 minutes. Bake in greased and floured 9x13-inch cake pan at 350° for 45 minutes.

CHOCOLATE CAKE

Ellen Edelman

1 box chocolate cake mix
1 can cherry pie filling
½ C. sour cream
2 eggs

Mix in cake pan and bake according to directions on cake box.

COCONUT CREAM CAKE

Margaret A. Teets

1 pkg. white cake mix
1⅓ C. water
1 (8½ oz.) can cream of coconut
1 (3½ oz.) can flaked coconut
2 egg whites
1 (12 oz.) carton Cool Whip

Combine cake mix, 1 C. coconut, water and egg whites. Beat 2 minutes at highest speed. Reduce speed to low and beat for 1 minute. Pour batter into greased and floured 9x13x2-inch pan. Bake at 350° for 25-30 minutes. Cook cake in pan for 10 minutes. Punch holes in top of cake with a wooden pick. Pour cream of coconut over cake while still warm. Spread whipped topping over cake; sprinkle with remaining coconut. Cover and chill at least 4 hours.

CHOCOLATE ZUCCHINI CAKE

Mrs. Manas Miller

3 oz. unsweetened chocolate squares (or 9 T. cocoa and 3 T. oil)
3 C. flour
1½ tsp. baking powder
1 tsp. soda
1 tsp. salt
4 eggs
3 C. sugar
1½ C. salad oil
3 C. finely grated zucchini

Melt chocolate over hot water. Preheat oven to 350°. Grease well and flour a 10-inch tube pan. Sift flour with baking powder, salt and soda. Set aside. In large bowl at high speed, beat eggs until thick and light. Gradually add sugar, ¼ C. at a time, beating well after each addition. Add oil and cooled chocolate or cocoa plus extra oil. Beat until well blended. At low speed, add sifted ingredients alternately with zucchini. Mix until smooth. Pour into prepared pan. Bake 1 hour and 15 minutes or until top springs back. Before serving sprinkle with powdered sugar or cream cheese frosting.

FRUIT COCKTAIL CAKE

Ila Jean Miller (Tour Cook)

2 C. flour
2 C. sugar
2 tsp. baking powder
1 (16 oz.) can fruit cocktail (undrained)
2 eggs

Mix dry ingredients and eggs. Add fruit cocktail. Bake at 350° for 45 minutes. A very moist cake!

TOPPING:
½ C. brown sugar
Pecans

Mix and sprinkle on top.

SPICE CRUMB CAKE

Alberta Jane Rinehart

4 C. flour
2 C. sugar
2 tsp. soda
4 tsp. cinnamon
4 tsp. allspice
4 tsp. nutmeg
1 C. shortening (Crisco, oleo)
2 eggs
1¾ C. milk
¼ C. vinegar

Sift together flour, sugar, soda, cinnamon, allspice and nutmeg. Cut in shortening. Reserve a generous cupful of this for topping. Beat eggs, milk and vinegar together. Mix well. Pour into greased pan. Sprinkle on the reserved crumb topping. Bake in moderate oven. (A fragrant and unusual cake!)

MILKY WAY BUNDT CAKE

Edna Teets

7 Milky Way candy bars
2 sticks oleo
2 C. sugar
3 eggs
2½ C. flour
1 C. buttermilk
1 tsp. soda
2 tsp. vanilla
½ C. nuts

ICING:
3 candy bars
¾ stick oleo
1 tsp. vanilla
2 C. powdered sugar

Melt candy and 1 stick oleo. Stir until smooth. Set aside. Cream sugar and 1 stick oleo. Add eggs one at a time beating until smooth. Add flour alterntely with buttermilk and soda, beginning and ending with flour. Add candy mixture, vanilla and nuts. Fill bundt pan ⅔ full only. Bake in greased, floured, bundt pan at 325° for 60 minutes. Let cool 10-15 minutes before removing. Cool completely. Spread with icing.

For Icing: Melt 3 candy bars and ¾ stick oleo. Stir in vanilla and 2 C. powdered sugar.

COCOA COFFEE CAKE

Eudore Mullet

1 C. brown sugar
1 T. + 1 tsp. ground cinnamon
1 T. + 1 tsp. ground instant coffee powder
2 T. + 2 tsp. cocoa
½ C. chopped dried apricots
1⅓ C. walnuts (chopped)
2¾ C. flour
1½ tsp. baking powder
1½ tsp. baking soda
½ tsp. salt
¾ C. butter
1½ C. granulated sugar
2 tsp. vanilla
3 eggs
2 C. sour cream

Mix first 6 ingredients (brown sugar, cinnamon, coffee powder, cocoa, apricots and walnuts) and set aside. Sift together flour, baking powder, soda and salt. Beat butter, add sugar and vanilla. Beat 2-3 minutes until light. Add eggs and beat. Add flour mixture in 3 parts alternately with sour cream, beating after each addition only until smooth. Cover bottom of buttered 9x13-inch pan with thin layer of batter. Sprinkle ½ of first mixture over batter. Repeat. Cover with remaining batter. Bake at 375° for 1 hour.

FRUIT CAKE (Dark)

Mrs. Jonas D. Miller

FIRST GROUP:
3 C. cake flour
2 tsp. baking powder
1½ tsp. cinnamon
1 tsp. cloves
¼ tsp. nutmeg
¼ tsp. mace
½ tsp. salt

SECOND GROUP:
1 C. shortening
1½ C. brown sugar
3 eggs (unbeaten)

THIRD GROUP:
2 C. raisins
2 C. dates
2 C. nuts
1 C. candied cherries
1 C. figs
2 T. candied lemon peel
2 T. candied orange peel
½ C. candied citron
½ C. candied pineapple
½ C. peach or grape juice
1 C. any kind of jam

Sift together the flour, baking powder, cinnamon, cloves, nutmeg, mace and salt. Cream together shortening, sugar and unbeaten eggs. Cut or chop very fine raisins, dates, nuts, figs, candied fruits and peels. To creamed shortening and sugar mixture add dry ingredients alternating with juice and jam. Add lightly floured chopped fruits and nuts. Mix thoroughly. Line a large tube or loaf pan with waxed paper. Pour mixture into pan and bake at 275° for 1 hour, then 300° for approximately 2 more hours. If top browns too much cover with brown paper part of time. This cake should be baked at Thanksgiving time and stored in a tight container until Christmas. Will keep longer if stored in cool place.

SIMPLE FRUIT CAKE

Maria Brubacher

1½ C. flour
1 C. sugar
1 egg (slightly beaten)
1½ tsp. baking soda
1 (16 oz.) can fruit cocktail
1 tsp. vanilla
1 C. chopped nuts
¾ C. brown sugar

Mix all ingredients, pour in greased pan (9x9-inch or 8x12-inch). Top with chopped nuts and brown sugar. Bake 50 minutes at 350°. Serve with whipped cream.

MEXICAN FRUIT CAKE

Esther McDowell

1 (20 oz.) can crushed pineapple (including juice)
2 C. flour
2 C. sugar
2 eggs
2 tsp. baking soda
1 C. chopped pecans

FROSTING:
2 C. powdered sugar
2 (3 oz. ea.) pkgs. cream cheese
2 tsp. vanilla
½ C. butter or margarine

Pour all into a 9x13-inch ungreased pan. Stir with spoon until well mixed. Bake at 350° for 30 minutes.

For Frosting: Mix ingredients and frost cake when cool.

FRUIT CAKE

Esther McDowell

1 large can peaches with juice
1 stick oleo
1 butter brickle cake mix
1 C. coconut

Pour the whole can of peaches into a 9x13-inch cake pan and dice them. Sprinkle cake mix on top and press with fork until mix starts to soak up juice. Melt oleo and drizzle evenly over the top. Sprinkle coconut over top. Bake at 325° for 55-60 minutes. Great when topped with ice cream!

APPLESAUCE FRUIT CAKE

Maxine Miller

1 C. margarine
1½ C. sugar
2 tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
½ tsp. salt
1½ tsp. soda
1 C. chopped raisins
½ C. chopped dates
1 C. mixed candied fruit
1 C. chopped nuts
2 eggs
2 C. applesauce

Cream margarine and sugar, add eggs and beat well. Add flour, spices, salt and soda alternated with applesauce. Mix well, then add fruit and nuts. Bake in large greased tube pan or small loaf pan at 350° for 45 minutes to 1 hour or until done when tested. Flavor is better if baked a week or two before using. Keep in cool place.

FRUIT CAKE

Sara Miller

1 lb. dates
1 C. raisins
¼ lb. candied pineapple
1 lb. whole candied cherries
1 C. pecan halves
1 C. English walnuts
4 C. flour
1 C. butter
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
2 C. sugar
4 eggs
1 tsp. soda
1½ C. buttermilk

Cream butter and sugar, beat in eggs one at a time. Add soda to flour and spices and add alternately with buttermilk to egg mixture. Mix nuts and fruits and stir into batter. Bake in slow oven (250°-275°) for 2 hours and 10 minutes. Cool, then take out of pan and baste with orange juice and wrap in waxed paper and foil. Store in cool place. After 2 weeks unwrap and baste again.

STAINED GLASS FRUIT CAKES

Helen Harden

4 C. pecan halves
3½ C. walnut halves
3 C. assorted colors of candied pineapple (cut up)
2¾ C. light raisins
1 (16 oz.) pkg. pitted dates
1½ C. red candied cherries
1½ C. green candied cherries
2 (10 oz. ea.) cans sweetened condensed milk

In a large bowl, combine nuts, fruit and condensed milk. Mix well. Wash and dry four 16 oz. cans. Line six 4½x2½x1¼-inch loaf pans with foil. Grease cans and the foil lined loaf pans. Press fruit mixture into cans and pans. Bake in 275° oven for 45 minutes. If desired, bake some of the mixture in greased foil bonbon or muffin cups at 275° for 25 minutes. Cool and remove from containers. Wrap in foil or plastic wrap. Store in refrigerator.

IGLOO CAKE

Doris Moore

2 envelopes gelatin
1 (No. 2) can pineapple
1 C. sugar
½ tsp. salt
1 T. lemon juice
3-4 envelopes Dream Whip
1 large angel food cake

Dissolve gelatin in 4 T. cold water, add 1 C. boiling water. Add pineapple with juice, sugar, salt and lemon juice. Mix well. Refrigerate until partly jelled. Add 2 envelopes Dream Whip whipped into peaks; mix well. Break angel food cake in small pieces in bowl and mix in pineapple mixture. Place mixture in 9x13-inch pan or bowl or any other mold. When set, unmold. Frost with 1-2 envelopes Dream Whip and decorate with coconut, nuts or cherries.

HUMMINGBIRD CAKE

Verda Miller

3 C. flour
2 C. sugar
1 tsp. salt
1 tsp. soda
2 tsp. cinnamon
1½ C. salad oil
3 eggs
2 tsp. vanilla
2 C. chopped pecans
1 (8 oz.) can crushed pineapple (do not drain)
2 C. mashed bananas (about 5)

FROSTING:
1 (8 oz.) pkg. cream cheese (softened)
1 stick margarine (softened)
1 lb. or more of powdered sugar
2 tsp. vanilla

Place all ingredients in order given in a large mixing bowl. Mix well with a large spoon by hand. Do not beat with mixer. Spray cake pan well with Pam. Pour into a large 11x16x1¼-inch jelly roll pan. (You may need to pour some batter into an 8-inch round or square pan as it makes a very large cake and very good.) Bake 30 minutes at 350°. Beat ingredients for frosting until spreading consistency. Spread on cake and sprinkle with chopped nuts.

ITALIAN CREAM CAKE

Nita Miller

CAKE:
1 C. buttermilk
1 tsp. soda
5 eggs (separated)
2 C. sugar
½ C. butter
½ C. shortening
2 C. flour
1 tsp. vanilla
1 C. nuts (chopped)
1 C. coconut

ICING:
1 (8 oz.) pkg. cream cheese
1 C. butter
1 tsp. vanilla
3½ C. powdered sugar

Preheat oven to 325°. For Cake: Combine buttermilk and soda, let stand for a few minutes. Beat egg whites until stiff, set aside. Cream sugar, butter and shortening. Beat egg yolks in one at a time. Alternate adding milk and flour. Stir in vanilla. Gently fold in egg whites and coconut. Pour into three 8-inch round cake pans that have been greased and floured. Bake for 25 minutes.

For Icing: Cream the cheese and butter well. Add vanilla and powdered sugar. Mix and spread on cooled cake. Serves 12.

OATMEAL CHOC-CHIP CAKE

Grace Rinehart Lowitz
Helen Harden

1 C. boiling water
1 C. uncooked oatmeal
1 C. brown sugar
1 C. white sugar
½ C. butter or oleo
2 large eggs
1¾ C. flour
1 tsp. baking soda
1 tsp. cocoa
½ tsp. salt
½ pkg. (8 oz.) chocolate chips

TOPPING:
½ pkg. chocolate chips
¾ C. chopped nuts

Mix boiling water with uncooked oatmeal; let stand. Mix in brown sugar, white sugar and melted butter. Add 2 large eggs; mix well. Sift together into the batter the flour, baking soda, cocoa and salt. Mix, then add chocolate chips and mix well. Top with chocolate chips and nuts. Bake at 350° about 40 minutes. (VARIATION: Helen uses 1½ C. water, 1½ C. flour and ½ C. chopped nuts.)

FRESH ORANGE CUPCAKES

Alberta Jane Rinehart

1 C. oleo or Crisco
4 egg yolks
Rind (grated) of 2 oranges
2 C. sugar
2 T. vanilla
Juice of 2 oranges
Milk
2 T. vinegar
4 C. flour
2 tsp. baking soda

Mix oleo or Crisco, egg yolks, orange rind, sugar and vanilla. Add juice of the oranges, plus milk to make total of 1⅓ C., then add 2 T. vinegar. Mix well and add flour and baking soda. Bake in 350° oven. Don't frost - is a moist cupcake.

GUM DROP CAKE

Margaret J. Miller

1 lb. raisins (cook 5 minutes, drain and cool)
1 C. sweetened applesauce
1 lb. gum drops (cut up, no black ones)
2 eggs
1 C. chopped nuts
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda in 1 tsp. hot water
1 C. sugar
¾ C. oleo
2½ C. flour

Cream oleo and sugar, add eggs. Then add applesauce, raisins and soda. Add dry ingredients and gum drops. Set pan of water in oven. Bake cake for 1½ hours at 350°.

GLORIFIED GINGERBREAD

Erma Hofer

⅓ C. shortening
½ C. sugar
1 egg (beaten)
⅔ C. molasses (light)
2 C. cake flour
2 tsp. baking powder
¼ tsp. soda
2 tsp. ginger
1 tsp. cinnamon
½ tsp. salt
¾ C. sour milk or buttermilk

Cream shortening and sugar. Add egg and beat well. Add molasses. Add sifted dry ingredients alternately with sour milk. Turn into greased 8x8-inch square pan. Bake in moderate oven (350°) for 50-60 minutes. Notice after about 30 minutes of baking, cover with topping made by the following:

COMBINE:
½ C. brown sugar
¾ C. chopped nuts
4 T. melted butter
2 tsp. cinnamon
4 T. flour

Mix well. Continue baking.

UPSIDE DOWN APPLE GINGERBREAD

Mary Yoder

2 T. butter
¾ C. brown sugar
4-5 apples
½ C. chopped nuts
½ C. butter
½ C. sugar
1 beaten egg
1 C. molasses
2½ C. flour
1½ tsp. soda
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
1 tsp. salt
1 C. hot water

Coat 9x13-inch pan with melted butter. Sprinkle brown sugar over butter. Peel, core and cut apples into ½-inch thick slices. Arrange apples over sugar and sprinkle with nuts. Place pan in oven while mixing batter. Cream butter and sugar. Add molasses and egg. Add sifted dry ingredients. Stir in hot water. Makes a thin batter. Pour over apple mixture. Bake 35 minutes at 350°. Remove from oven. Let stand 5 minutes before turning on serving tray. May be served with whipped cream.

HAWAIIAN CAKE

Tina Swartzendruber

1 pkg. yellow cake mix (standard size)
1 (5½ oz.) pkg. instant vanilla pudding mix
1 C. cold milk
1 (8 oz.) pkg. cream cheese (softened)
1 (8 oz.) container Cool Whip
1 (20 oz.) can crushed pineapple (well drained)
½ C. chopped pecans
1 C. maraschino cherries (well drained)
½ C. flaked coconut (opt.)

Mix cake according to package directions and turn into a well-greased 12x15-inch pan (cookie sheet with sides; this will be a thin cake). Bake at 350° for 15-20 minutes. Cool the cake in the pan. Blend pudding mix with milk, add the softened cream cheese and beat until smooth. Fold in the Cool Whip. Add the pineapple, maraschino cherries and nuts. Spread over cooled cake. Sprinkle coconut over the top if desired. Refrigerate until ready to serve. Serves 12-15. (It is important for pineapple and cherries to be well drained, so this is best done before starting the cake. Place drained cherries on paper towel to remove any remaining juice.)

HICKORY NUT CAKE

Mary J. Escher

1½ C. sugar
1½ C. butter
4 egg whites
1 C. milk
Pinch salt
2 C. flour
2 tsp. baking powder
1 tsp. vanilla
1 C. chopped hickory nuts

Cream sugar and butter. Beat egg whites and add to creamed mixture. Add milk and mix. Mix in flour, baking powder and salt. Add vanilla and nuts. Bake in 350° oven until brown.

JELLO CAKE

Marcia Steckly

1 white cake mix
1 large box Jello (strawberry)
2 T. sugar
1¾ C. boiling water

FROSTING:
1¼ C. milk
1 large box instant vanilla pudding
2½ C. Cool Whip

Make white cake mix as directed and cool. Pierce with fork. Make Jello mixture of Jello, sugar and boiling water. Pour over cake and refrigerate. After cooled make frosting mixture and frost cake.

LAZY WOMAN'S CAKE

Ila Jean Miller (Tour Cook)

3 C. flour
2 C. sugar
5 T. cocoa or carob
2 tsp. soda
1 tsp. salt
2 C. water
¾ C. + 2 T. oil
2 T. vinegar
1 T. vanilla

Mix lightly all ingredients together at once. Don't overbeat as it causes it to get dry. Pour into 9x13-inch cake pan. Bake at 350° for 30 minutes.

LEMON-GLAZED NECTAR CAKE

Ruth Shetler

1 pkg. lemon cake mix
½ C. sugar
4 eggs
½ C. vegetable oil
1 C. apricot nectar

LEMON GLAZE:
¼ C. lemon glaze
1¾ C. sifted confectioner's sugar

Mix cake mix and sugar. Blend in eggs, oil and apricot nectar. Beat 6 minutes at medium speed. Pour batter into greased and floured 10-inch tube pan. Bake in moderate oven at 350° about 50 minutes. Cool cake on rack 10 minutes. Remove from pan onto a cake rack; place rack on waxed paper.

For Lemon Glaze: Combine lemon juice and confectioner's sugar; beat until smooth. Pour over hot cake, allowing icing to drizzle down sides.

NO FROST OATMEAL CAKE

Gladys and Pat Zahs

1½ C. boiling water
1 C. oatmeal
½ C. shortening or oil
1 C. brown sugar
1 C. white sugar
2 eggs (beaten)
1½ C. flour
1 tsp. soda
1 T. cocoa
1 C. chocolate chips
½ C. chopped nuts

Start in large bowl; pour boiling water over oatmeal and shortening and let stand 10 minutes, then add the sugars and eggs. Add flour, soda, cocoa, and ½ C. chocolate chips. Pour into greased 9x13-inch pan and sprinkle on top with ½ C. chocolate chips and ½ C. chopped nuts. Bake at 350° for 35-40 minutes.

PEANUT BUTTER CAKE

Tina Swartzendruber

1½ C. peanut butter morsels (divided)
2 C. flour
1 tsp. baking soda
½ tsp. baking powder
¼ tsp. salt
½ C. butter (softened)
1¼ C. sugar
2 eggs
1 tsp. vanilla extract
1½ C. milk
Peanut Butter Cream Frosting
¾ C. coconut (toasted)

Preheat oven to 350°. Melt over hot (not boiling) water, ½ C. peanut butter morsels; stir until smooth. Set aside. In small bowl, combine flour, baking soda, baking powder and salt; set aside. In large bowl, combine butter and sugar; beat until creamy. Blend in melted morsels. Beat in eggs and vanilla extract. Alternately blend in flour and milk. Pour into 2 greased and floured 8-inch round cake pans. Bake until crust is golden brown, 35-40 minutes; cool 10 minutes. Remove from pans; cool cake completely. Fill layers and frost side and top of cake with Peanut Butter Cream Frosting (in frosting section). Garnish with coconut if desired.

PEA-PICKIN' CAKE

Rene' Grout
Cindi Smith

1 yellow cake mix
4 eggs
¼ C. vegetable oil
1 small can mandarin oranges with juice

TOPPING:
1 large can crushed pineapple with juice
1 (8 oz.) carton Cool Whip
1 large pkg. instant vanilla pudding

Beat all ingredients 2 minutes on high speed. Spread in a greased 9x13-inch pan. Bake 25-30 minutes at 350°. Let cool.

For Topping: Mix crushed pineapple with juice, Cool Whip, and instant vanilla pudding. Mix all together and spread over the cooled cake. Refrigerate.

POPPYSEED BUNDT CAKE

Esther McDowell

⅓ C. poppy seed
1 pkg. lemon cake mix
1 pkg. instant coconut pudding
1 C. water
4 eggs
½ C. oil

Blend together about 4 minutes. Bake at 350° for about 45 minutes. Use bundt or angel food cake pan. Drizzle over it with a powdered sugar frosting.

PINEAPPLE CREAM CAKE

Ila Swartzendruber

2 C. sugar
2 C. flour
2 tsp. baking soda
1 tsp. vanilla
1 (16 oz.) can crushed pineapple (do not drain)
2 eggs
1 C. nuts (chopped)

CREAM CHEESE ICING:
1 stick oleo
8 oz. cream cheese
1⅓ C. powdered sugar
1 tsp. vanilla

Combine all ingredients for cake and beat until smooth or until well blended. Bake in greased 9x13-inch cake pan, 45 minutes to 1 hour, at 350°.

For Icing: Combine all ingredients for frosting and beat until smooth. Spread over cooled cake and garnish with nuts.

PINEAPPLE SHEET CAKE

Ellen Reber

2 C. sugar
2 eggs
½ C. oil
2 C. flour
1 (No. 2) can crushed pineapple (undrained)
1 tsp. soda

Cream sugar and oil, add eggs and beat well. Add flour and soda. Stir in crushed pineapple and juice. Pour into greased and floured sheet cake pan. Bake at 350° for 25-30 minutes. Ice cake while warm with icing below:

ICING:
1 stick oleo
⅔ C. canned Pet or evaporated milk
1 C. sugar
Pinch of salt

Stir and boil for 10 minutes. Add ½ C. chopped nuts and ¾ C. coconut. Ice while cake is warm.

SMALL QUICK CAKE

Ada Fisher

1 C. sugar
1 C. flour
2 tsp. baking powder
½ tsp. salt
2 T. cocoa (opt.)
1 egg
Heavy cream or evaporated milk
Water
1 T. soft butter
1 tsp. vanilla

Mix all dry ingredients together. Break an egg into a measuring cup. Add heavy cream or evaporated milk to ¾ C. full, then add water to fill cup. Add dry ingredients and mix. Add soft butter and vanilla and beat well. Bake in greased 8x8 or 9x9-inch pan until it tests done at 350°.

PUMPKIN CAKE

Gladys and Pat Zahs

2 C. sugar
3 eggs
1 C. oil
2 C. pumpkin (1 lb. can)
2 C. flour
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves
¼ tsp. nutmeg
¼ tsp. allspice
½ tsp. salt
2 tsp. baking powder
2 tsp. soda

FROSTING:
2 C. powdered sugar
1 (8 oz.) pkg. cream cheese (softened)
½ C. butter (melted and cooled)
2 tsp. vanilla

Mix all ingredients of cake together and bake (in a jelly roll pan) at 325° for 25 minutes (or until a toothpick inserted in the middle comes out clean).

For Frosting: Mix all ingredients for frosting together and let set before frosting cooled cake.

PUMPKIN ROLL

Ida E. Miller

3 eggs
1 C. sugar
⅔ C. pumpkin
1 tsp. lemon juice
¾ C. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
½ tsp. salt

FILLING:
1 C. powdered sugar
6 oz. cream cheese
4 T. butter
½ tsp. vanilla

Beat eggs 5 minutes at high speed, gradually add sugar, stir in pumpkin and lemon juice. Add by stirring the flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin mixture. Put in greased, and waxed paper lined pan (15x10-inch). May be topped with nuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar and cool. Beat ingredients for filling until smooth, spread roll with filling. Roll up and chill. May be frozen.

PUMPKIN ROLL

Dorothy Hershberger (Tour Cook)

3 eggs
⅔ C. pumpkin
1 tsp. soda
1 tsp. lemon juice
1 tsp. nutmeg
½ tsp. salt
1 C. sugar
¾ C. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
Some chopped nuts
Powdered sugar

Beat eggs for 5 minutes, gradually add sugar. Add the rest of ingredients and mix well. Line cookie sheet with waxed paper, then grease and flour the paper. Pour batter in pan and sprinkle with nuts. Bake at 375° for 15 minutes. Sprinkle some powdered sugar on towel and turn cake out onto towel. Roll as for jelly roll and let cool. Unroll and spread with filling.

FILLING:
1 C. powdered sugar
6 oz. cream cheese
1 tsp. lemon juice
1 tsp. vanilla
4 T. margarine

Combine these ingredients and spread on roll. Reroll and cover with Handi-Wrap. Chill and serve with whipped topping.

FAST RED CAKE

Margaret Johnson

1 yellow cake mix
2 eggs
2 oz. red food coloring
1 oz. water (rinse bottle)
2 tsp. cocoa
1 C. buttermilk
1 tsp. soda
1 T. vinegar

FROSTING:
3 T. flour
1 C. milk
1 tsp. vanilla
1 C. sugar
1 C. butter

Combine all ingredients; mix well. Bake at 350° for 35 minutes in two 9-inch round pans or a 9x13-inch pan. When cool, split layers to make four and frost.

For Frosting: Boil until thick the flour and milk. Let cool. Cream until white, sugar and butter. Add the vanilla; blend in the cooled flour mixture. Frost layers and top of cake.

AMAZING RAISIN CAKE

Mrs. Omar Swartzendruber

3 C. flour
2 C. sugar
1 C. mayonnaise
⅓ C. milk
2 eggs
2 tsp. baking powder
1½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
¼ tsp. cloves
3 C. chopped and peeled apples
1 C. raisins
½ C. chopped walnuts

In a large bowl beat the first 10 ingredients for 2 minutes (batter will be very thick). With a spoon stir in apples, raisins, nuts. Into two 9-inch round baking pans, greased and floured, spoon into pans. Bake in 350° oven for 25 minutes or until toothpick comes out clean. Cool in pan for 10 minutes. Remove. Frost with 2 C. whipped cream.

VENETA'S RHUBARB COFFEE CAKE

Margaret Johnson

½ C. lard or other shortening
1 egg
½ tsp. salt
1 C. buttermilk
1½ C. sugar
2 C. flour
1 tsp. soda
1½ C. diced rhubarb

Cream shortening and sugar, beat in egg. Add flour, salt, soda and buttermilk. Beat after each addition. Fold in rhubarb and bake in a greased 9x12-inch pan for 25-30 minutes until done. Ice with powdered sugar frosting while cake is warm. May bake in 2 pie tins and freeze one.

ROMAN APPLE CAKE

Judy Hostetler

1 C. sugar
½ C. brown sugar
1 C. shortening
2½ C. flour
1 tsp. baking powder
2 tsp. cinnamon
½ tsp. salt
1 C. sour milk
1 tsp. soda (in milk)
2 eggs

Cream sugar, brown sugar and shortening. Add eggs to cream mixture. Add dry ingredients alternately with milk. Fold in 2 C. diced apples. Spread in 17x11-inch jelly roll pan, greased. Top with ½ C. sugar, 1 tsp. flour, 1 T. oleo, ½ tsp. cinnamon, ½ C. nuts or coconut. Bake 40 minutes at 350°.

RUM CAKE

Ethel Bontrager

1 C. chopped pecans or walnuts
1 pkg. yellow cake mix**
1 pkg. vanilla instant pudding mix
4 eggs
½ C. cold water
½ C. Wesson oil
½ C. dark rum

(**If using cake mix with pudding already in the mix, omit instant pudding, use 3 eggs instead of 4, ⅓ C. oil instead of ½ C.)

GLAZE:
¼ lb. butter or margarine
¼ C. water
1 C. sugar
½ C. dark rum

For Cake: Preheat oven to 325°. Grease and flour 10-inch tube or bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool, invert on serving plate. Prick top, spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up. (Optional: Decorate or serve with whipped cream.)

For Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in rum.

SAD CAKE

Helen Harden

1 lb. box brown sugar
2 C. biscuit mix
4 eggs
1 C. coconut
2 tsp. vanilla
½ tsp. coconut flavoring
1 C. chopped nuts

Combine all ingredients and mix well. Pour into greased 9x13-inch pan. Bake at 300° for 45 minutes to 1 hour. Will be chewy.

SHOOFLY CAKE

Mabel Bontrager

2½ C. flour
¾ C. sugar
1 tsp. soda
½ tsp. salt
½ C. shortening
½ C. molasses
1 C. hot water

Cut shortening into the dry ingredients as for pie crust, remove ⅓ C. crumbs and set aside. Stir together molasses and hot water. Add to crumb mixture, stir just to blend, turn batter into a greased 9x1½-inch round cake pan, sprinkle reserved crumbs over top. Bake at 350° for 25-30 minutes or until inserted toothpick comes out dry. Serve with ice cream.

SHOO FLY CAKE

Mrs. Jonas D. Miller

4 C. flour
2 C. brown sugar
¾ C. shortening
1 C. molasses
2 C. boiling water
1 T. baking soda

Blend flour mixture together into crumbs. Put 1 C. of crumbs aside for topping. Blend molasses, boiling water and soda together and add to crumbs. Pour into oblong pan. Sprinkle 1 C. of crumbs on top. Bake 1 hour at 350°.

VERSATILE SHORTCAKE

Mabel Bontrager

4 eggs
1 tsp. salt
2 C. sugar
1 tsp. vanilla
2 tsp. baking powder
2 C. flour
1 C. boiling water

Beat eggs until very light, add salt and sugar gradually and beat again. Add vanilla and flour and baking powder which have been sifted together. Mix well. Lastly add boiling water and fold in. Bake in round ungreased layer cake pans at 350° for 20-30 minutes.

SNICKER CAKE

Tina Swartzendruber

1 German chocolate cake mix
½ C. margarine
1 (14 oz.) pkg. caramels
⅓ C. milk
¾ C. chocolate chips
1 C. pecans

Prepare cake mix according to directions. Bake half the batter in a prepared 9x13-inch pan at 350° for 20 minutes. Melt caramels, margarine and milk until smooth. Pour on baked cake. Sprinkle on chips and pecans. Spread other ½ batter on top. Reduce oven to 250° and bake for 20 minutes. Increase temperature to 350° and bake 10-15 minutes longer. Serve with whipped cream or ice cream.

SPONGE CAKE

Dorotha Grout

3 eggs
6 T. hot milk
1 C. sugar
2 tsp. lemon juice
1 C. sifted flour
1 tsp. baking powder

Beat eggs until stiff and nearly white. Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, baking powder. Add hot milk and stir until smooth. Pour in ungreased angel food cake pan. Bake 35 minutes at 350°.

STRAWBERRY NUT LOAF

Eudora Mullet

1 C. butter
1½ C. sugar
1 tsp. vanilla
¼ tsp. lemon extract
4 eggs
3 C. flour
1 tsp. salt
¾ tsp. cream of tartar
½ tsp. soda
1 C. strawberry jam
½ C. sour cream
½ C. nuts (broken)

Cream butter, sugar, vanilla, and lemon extract. Add eggs one at a time; beat well after each addition. Sift dry ingredients. Combine sour cream and strawberry jam. Add alternately with dry ingredients to creamed mixture. Stir in nuts and pour into two 8x4x2-inch loaf pans. Bake at 350° for 50 minutes. Cool 10 minutes before removing from pans. Yield: 2 loaves.

CINNAMON STREUSEL CAKE

Esther McDowell

1 pkg. Duncan Hines deluxe yellow cake mix
1 pkg. instant vanilla pudding mix
2 T. vegetable oil
1½ C. water
2 eggs

STREUSEL MIX:
¼ C. flour
1 C. brown sugar
1 C. nuts
4 tsp. cinnamon
¼ C. soft oleo

Mix all this together well. Pour half of the batter in a greased and floured 9x13-inch pan. Sprinkle half of the streusel mix on top, then add the other half of batter and the rest of the streusel mix on top of that. Bake at 350° for 30-35 minutes. A glaze of ¾ C. powdered sugar and 1 T. milk can be drizzled over top when cooled.

TURTLE CAKE

Norma Fry

1 pkg. German chocolate cake mix
½ C. evaporated milk
¾ C. butter or margarine
16 oz. caramels
1 C. chocolate chips
1 C. pecans

Mix cake as directed. Pour half of batter into greased 9x13-inch cake pan. Bake for 18 minutes at 350°. Melt caramels into mixture of milk and butter. Pour over baked cake. Sprinkle chocolate chips and pecans over caramel mixture. Pour rest of cake batter on top and bake for another 20 minutes at 350°.

TOLL HOUSE LAYER CAKE

Vivian Fleming

1 C. butter (softened)
1 C. brown sugar
⅔ C. sugar
2 tsp. vanilla
½ tsp. salt
4 eggs
2 C. all purpose flour
1½ tsp. baking powder
1 C. Little Bits semi-sweet chocolate chips

FROSTING:
¾ C. butter
2 tsp. vanilla
1½ C. powdered sugar
1 C. Little Bits semi-sweet chocolate chips

For Cake: Preheat oven to 350°. Grease 15½x10½-inch baking pan. Line with waxed paper. Cream butter, brown sugar, sugar, vanilla and salt. Add 1 egg at a time, beating well after each addition. Add flour, mix, stir in 1 C. Little Bits chocolate chips. Spread into prepared pan. Bake at 350° for 20-25 minutes. Cool completely, loosen sides of cake, invert onto cloth. Peel off waxed paper, cut cake crosswise into four 3¾x10-inch sections. Spread 3 T. (rounded) frosting on one cake layer. Top with 2nd layer, repeat layers and frost with remaining frosting.

For Frosting: Melt over hot water 1 C. chocolate chips; stir until smooth. Set aside. Cream butter and powdered sugar. Add melted chips and vanilla. Blend until smooth.

WACKY SPICE CAKE

Rosella Hershberger

1¾ C. flour
1 C. sugar
⅓ tsp. salt
1 tsp. soda
1 T. vinegar
5 T. melted butter
1 tsp. vanilla
1 C. water
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves

Mix all dry ingredients first, then add vinegar, butter, vanilla and water. Mix again. Can add nuts. Bake at 350° for 20-25 minutes.

YELLOW CAKE

Ferne Whetstone

2 C. sugar
1 C. butter
4 egg yolks (beaten lightly)
1 C. sweet milk
3 C. flour
2 tsp. baking powder
4 egg whites (beaten)

Cream sugar, butter and egg yolks. Add milk, flour and baking powder. Fold in beaten egg whites. Bake at 350°-375° until toothpick comes out clean, about 30-35 minutes.

ZUCCHINI SPICE CAKE

Marietta Yoder

3 C. flour
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
2 C. brown sugar
1½ C. oil
2 eggs
1 tsp. vanilla
1 C. raisins or nuts or both
3 C. peeled and grated zucchini

Cream sugar and oil. Add eggs and vanilla. Add sifted dry ingredients. Fold in zucchini and nuts. Bake in a greased and floured angel food cake pan or bundt pan at 350° for 1 hour or until done.

-FROSTINGS-

CARAMEL FROSTING

Ruby Ann Yoder

1 C. brown sugar
3 T. butter
1 tsp. vanilla
⅓ C. milk
Powdered sugar

Cook brown sugar, milk and butter for 1½ minutes. Add vanilla. Cool, then add powdered sugar until it spreads nice. Very Good! (P.S. This frosting is very good on cinnamon rolls and chocolate cake.)

EASY COCOA FUDGE FROSTING

Alberta Jane Rinehart

1½ C. sugar
3/8 C. oleo or Crisco
3/8 C. milk
3/8 C. cocoa
½ tsp. vanilla
Peanut butter

In a large saucepan, cook sugar, oleo, milk and cocoa on top of the stove. Bring to a rolling boil, boil 1 minute, stirring a little. Cool it and beat it a little. Add vanilla and several spoonsful of peanut butter. Stir well, until blended. If still too thin, sift in powdered sugar until desired consistency. Very "fudgy"!

FLUFFY 15 MINUTE FROSTING

2 egg whites (unbeaten)
¼ tsp. cream of tartar
1/8 tsp. salt
⅓ C. cold water
1½ C. sugar
1 T. Karo syrup
1 tsp. vanilla

Put all ingredients in top of double boiler, except the vanilla. Mix at low speed, then 4-5 minutes on high or until mixture forms a peak when beater is lifted. Remove from heat, add vanilla. Spread on cake.

PEANUT BUTTER CREAM FROSTING

Tina Swartzendruber

1 C. peanut butter morsels
1 (8 oz.) pkg. cream cheese (softened)
1 tsp. vanilla extract
1/8 tsp. salt
3 C. sifted powdered sugar
2 T. milk

Melt over hot (not boiling) water, the peanut butter morsels; stir until smooth. In large bowl, combine melted morsels, cream cheese, vanilla extract and salt; beat well. Beat in powdered sugar alternately with milk until mixture is of spreading consistency.

VANILLA ICING

Vera Yoder

½ C. shortening
2 C. powdered sugar
½ tsp. vanilla
¼ C. milk

Blend with electric mixer. Recipe is enough to frost an angel food cake.

Candy

KALONA SCHOOL - 1900
Served 12 Grades - Later Elementary School
Razed in Early 1970's - Was located West of Community Center

APRICOT-CEREAL CANDY

Alberta Jane Rinehart

2 T. butter or margarine (softened)
¼ C. light corn syrup
1 T. water
1 tsp. vanilla extract
1 C. finely chopped dried apricots
Natural cereal with raisins (granola type)

Combine butter, corn syrup, water and vanilla and blend well. Add apricots and 2 C. cereal and knead until well mixed. Moisten hands with cold water and shape mixture in 1-inch balls. Roll in ½ C. crushed cereal. Store airtight in cool place. Makes about 3 dozen.

BOURBON BALLS

Mrs. C. Ray Miller

1 C. finely crushed Vanilla Wafers
1 C. grated pecans
1 C. powdered sugar
2 T. cocoa
1½ T. white corn syrup
2 oz. ARS Bourbon

Roll wafers fine and mix well with sugar and nuts. Dissolve syrup in bourbon and add to dry ingredients. Blend well and form into small balls. Roll in sifted powdered sugar. Store in cool place in tin box until ready to use.

CARAMELS

Ruth Ann Brenneman

1 C. cream
1 C. sugar
1 C. white Karo syrup

Stir together. Cook over low heat until temperature reaches 245° on candy thermometer. Pour into 9x9-inch greased pan. Cut while still slightly warm; wrap.

CARAMEL CORN

Everett Winborn

¼ C. Karo syrup (light or dark)
¼ C. honey
⅓ C. sorghum
⅔ C. sugar
½ lb. butter

Cook all of above together until it forms a hard boil in cold water. Pour over a large bowl of popcorn. Stir until all popcorn is thoroughly covered. Cool.

BAKED CARAMEL CORN

Gladys and Pat Zahs

1 C. butter
2 C. firmly packed brown sugar
1 tsp. salt
½ C. light corn syrup
½ tsp. soda
1 tsp. vanilla
6-8 qts. popped popcorn

Melt butter; stir in sugar, syrup and salt. Bring to boil, stirring constantly. Boil without stirring 5 minutes. Remove from heat; stir in soda and vanilla. Pour over popped corn (in roasting pan), mixing well. Bake at 250° for 1 hour, stirring every 15 minutes. (This takes a little time, but it's worth it - we like to take this to work if a treat is called for.)

OLD FASHIONED COCOA FUDGE

Erma Ropp

⅔ C. cocoa powder
3 C. sugar
1/8 tsp. salt
1½ C. heavy cream
4½ T. butter
1 tsp. vanilla

Combine cocoa with sugar and salt, mix well. Add cream, bring to boil, stirring frequently. Turn burner down low and simmer covered 5 minutes. Remove lid and cook on medium heat to soft ball stage (238°). Remove from heat; drop in butter and vanilla. Cool to 110° (do not disturb mixture until it is cool, then when you start beating it do not stop until it starts to loose its gloss, then pour into buttered 8-inch pan immediately). If fudge gets sugary or fails to get stiff, add a little more cream and recook, then cool and beat as before. If you like nuts, add before you pour.

REINDEER FODDER

Erma Hofer

3 C. Rice Krispies
3 C. Trix
3 C. Peanut Butter Crunch
3 C. Kix
3 C. mixed nuts
1 C. coconut

Melt two 2½ lbs. white or chocolate almond bark over hot water or in microwave. Pour the melted almond bark over the cereal-nut-coconut mixture. Stir well. Any other kinds of finger type cereal can be used.

VELVEETA CHEESE FUDGE

Esther McDowell

½ lb. Velveeta cheese
½ C. cocoa
½ lb. oleo
2 lbs. sifted powdered sugar

Melt cheese, oleo and cocoa together. Add mixture to powdered sugar. Spread on buttered cookie sheet and refrigerate for 1 hour. Cut into squares. Keep in refrigerator.

SOUR CREAM FUDGE

Gladys and Pat Zahs

2 C. sugar
½ tsp. salt
1 C. sour cream (commercial)
2 T. butter
½ C. broken nuts

Combine sugar, salt and sour cream in heavy saucepan. Cook, stirring constantly, to soft ball stage (236°). Add butter. Cool at room temperature without stirring, until lukewarm (110°). Beat until mixture loses its gloss; add nuts. Spread in buttered 8x8-inch pan. Cut into squares when firm.

BEST EVER FUDGE

Dorothy Hess

1 lb. butter
1 lb. Velveeta cheese
1 C. cocoa
4 lbs. confectioner's sugar
1 T. vanilla
Nuts

Melt butter and cheese. Sift cocoa and confectioner's sugar together. Add to melted ingredients. Then add vanilla and nuts. Pour in a greased pan. Cool and slice.

CARAMEL CHEX CANDY

Marcia Steckly

1 C. milk
1 C. real butter
2 C. sugar
1 C. brown sugar (packed)
1 C. light corn syrup
1 C. fresh whipping cream
1 lb. 1.5 oz. size box Corn Chex
Vanilla

Cook milk, butter, sugar, brown sugar, syrup and whipping cream together to hard ball stage (248°). Add vanilla and mix in. Stir in Corn Chex. Spread on waxed paper and cool.

CHRISTMAS CRUNCHIES

Sue Norman

1 lb. chocolate bark (melted)
1 C. crunchy peanut butter
12 oz. salted peanuts
2 C. miniature marshmallows
3 C. Rice Krispies

Melt chocolate bark, add rest of ingredients. Drop by teaspoonfuls on waxed paper. Let set.

FOOL PROOF DIVINITY

Erma Ropp

PART I:
½ C. water
1 C. sugar

3 egg whites
Nuts
1 tsp. vanilla

PART II:
3 C. sugar
½ C. water
1 C. white syrup

Cook Part I to 242°. Beat egg whites until stiff, add part I slowly, beating as mixture is added. Cook Part II and add to Part I mixture. Beat until gloss is gone. Add vanilla and nuts. Drop on waxed paper that has been buttered.

CHRISTMAS DIVINITY

Dorotha Grout

2⅔ C. sugar
⅔ C. light syrup
¾ C. water
2 egg whites
1 tsp. vanilla
½ C. chopped almonds
½ C. chopped candied fruit

Combine sugar, syrup and water; mix well. Bring slowly to a boil and stir until sugar is dissolved - no longer. Boil to 265° or hard boil. Beat eggs until stiff, not dry. Pour hot syrup in thin stream, beating constantly. Beat until stiff and mixture begins to lose gloss. Quickly add vanilla, nuts and fruit. Spread in a greased pan, or drop by spoonfuls on waxed paper.

CHRISTMAS LOGS

Helen Harden

8 oz. walnuts
1 C. pitted dates
2½ C. grated coconut
1 C. light brown sugar (firmly packed)
2 eggs

Put walnuts and dates through coarse blade of food chopper. If using flaked coconut, add 1½ C. to the walnuts and dates and chop. Add sugar and eggs. Mix well. Shape like logs (by tablespoonfuls) 3-inches long and ¾-inch in diameter. Roll in rest of coconut, coating well. Place 1-inch apart on lightly greased cookie sheet. Bake in 350° oven about 10-12 minutes or until the coconut is golden. Remove to wire rack and let cool.

CHOCOLATE PEANUT CLUSTERS

Leona Schlabach

1 (12 oz.) pkg. semi-sweet chocolate chips
1 T. butter
1 (6 oz.) pkg. peanut butter chips
12 or 16 oz. pkg. peanuts

Melt chocolate chips , peanut butter chips and butter together in a double boiler or microwave and mix with peanuts. Drop by spoonfuls on greased cookie sheet.

COCONUT CANDY

Pat Allen

1 can Eagle Brand milk
2 C. pecans
1½ C. coconut
2 lbs. powdered sugar
1 stick margarine (melted)
12 oz. chocolate chips
¾ stick paraffin

Mix all ingredients except chocolate chips and paraffin. When it is thoroughly mixed, put in refrigerator for 2-3 hours. Roll into small balls and dip in chocolate chips and paraffin that has been melted in double boiler.

CASSEROLE DATE BALLS

Mabel Bontrager

1 C. sugar
2 eggs
1 C. snipped dates
1 tsp. vanilla
½ tsp. almond extract
1 C. chopped nuts
½ C. flaked coconut (opt.)

Beat eggs well. Add sugar gradually and mix well. Add remaining ingredients and put in an ungreased 2 qt. casserole. Bake in 350° oven for 30 minutes. Remove from oven, stir well with wooden spoon. Cool and form into balls and roll in sugar or coconut.

DATE SNACK

Gertrude Miller

1 C. chopped dates
1 can condensed milk
¼ C. chopped nuts
35 Ritz crackers

ICING:
1 (3 oz.) pkg. cream cheese
1 T. butter
2 C. powdered sugar
½ C. chopped nuts
1 tsp. vanilla

Cook dates and milk until thick, over hot water. Add nuts. Spread on crackers, add another layer of crackers on top. Bake 7 minutes at 350°. Mix ingredients for icing together. Spread over crackers.

DATE LOAF CANDY

Ellen Edelman

3 C. sugar
1 C. milk
2 T. white syrup
1 T. butter
1 C. dates (chopped)
1 C. nuts

Cook the sugar, milk and syrup until soft ball stage. Then add dates, nuts and butter. Boil until a firm ball. Beat and roll in cold wet napkin until cooled. Then put in dry napkin or aluminum foil.

DATE LOAF CANDY

Ferne Whetstone

3 C. sugar
¾ C. milk
1 C. nuts
1 C. dates
2 T. butter
Cut cherries (opt.)

Cook sugar and milk until it forms a soft ball in cold water, then add nuts, dates, butter and cherries. Continue cooking until it forms a firm ball in cold water. Let cool before beating, then knead and form into a roll. Let set, then slice.

SALTED NUT ROLL

Ellen Reber

1 pkg. miniature marshmallows
1 (8 oz.) jar dry roasted peanuts
3 T. margarine
1 (12 oz.) pkg. peanut butter chips
1 can Eagle Brand milk

Pour ½ of the peanuts into a 9x13-inch greased pan. Melt margarine, peanut butter chips, and Eagle brand milk. Add marshmallows and stir until they are melted and blended. Pour on top of nuts, then pour remaining nuts on top. Cool and cut into bars.

DATE NUT BALLS

Elda Way

½ C. margarine or butter
1½ C. cut, pitted dates
⅓ C. chopped maraschino cherries
¾ C. sugar
3 C. Rice Krispies
1 C. chopped pecans

Measure margarine, dates, cherries and sugar into medium size saucepan. Cook over medium heat, stirring constantly until mixture becomes as a soft paste. Remove from heat. Add Rice Krispies and pecans. Mix thoroughly. Portion by level measuring tablespoon onto waxed paper or buttered baking sheet. Shape into balls. Let stand until cool. Yield: about 3 dozen.

DATE LOG

Mrs. Clark Brenneman

1 stick oleo
1 C. brown sugar
1 C. chopped dates
2 C. Rice Krispies
1 C. pecans (or any other nuts)
Powdered sugar

Melt oleo in saucepan. Add sugar and stir over medium heat. Add dates and boil slowly for 5 minutes. Remove from heat. Add cereal and nuts. Cool. Form into 1 or 2-inch thick logs. Dust with powdered sugar. Slice logs to serve.

FUDGE

Ruth Ulch

4½ C. sugar
¾ C. margarine
1 large can Carnation milk
1 lb. plain Hershey bars (cut in bits)
12 oz. chocolate chips
1 pt. marshmallow creme
2 tsp. vanilla
2 C. chopped nuts)

Mix sugar, margarine and milk in saucepan. Boil 9 minutes over medium heat, stirring carefully. Pour over the rest of the ingredients. Stir until all is well mixed. Pour in a 9x13-inch pan. Cool before cutting.

FROSTED NUTS

Mrs. Clark Brenneman

1 egg white
2 T. water
½ tsp. salt
½ C. sugar
1 lb. nuts (pecans or English walnuts)

Beat first 4 ingredients - not stiff. Add nuts, mix until well covered. Spread on cookie sheet. Bake in oven 1 hour at 225°. Stir occasionally. (Variation: Crispix cereal or nuts and cereal mixed.)

FUDGE QUICKIES

Alberta Jane Rinehart

2 C. sugar
¼ C. cocoa
¼ C. butter
½ C. milk
3 C. quick-cooking rolled oats
½ C. peanut butter
1 tsp. vanilla
½ C. chopped nuts, coconut or raisins

In saucepan, combine first 4 ingredients and bring to a boil; boil 1 minute. Remove from heat and add remaining ingredients. Mix thoroughly and drop by teaspoonfuls on waxed paper. Cool. Makes about 4½ dozen.

HOLIDAY DELIGHT

Dorotha Grout

3 C. sugar
1 C. white syrup
1½ C. coffee cream
1½ C. crushed pineapple (drained)
1 C. pecans
1 C. English walnuts
1 C. Brazil nuts
½ C. candied cherries

Boil sugar, syrup and cream to soft ball stage. Add pineapple and cook again to soft ball. Cool to lukewarm. Beat until creamy and it loses its gloss. Add nuts and cherries. Pour on greased cookie sheet.

MARTHA WASHINGTON CANDY

Ruth Ann Hershberger

2 boxes powdered sugar
1 can Eagle Brand milk
1 C. flaked coconut
2½ C. chopped nuts
1 large pkg. chocolate chips
½ bar paraffin

Mix together sugar, milk, coconut and nuts. Make balls. Melt chocolate chips and paraffin. Dip balls in chocolate, then chill.

NUT LOAF CANDY

Fannie A. Miller

1 qt. white sugar
1 pt. cream
½ pt. light Karo
1 T. butter

Cook over low heat until it forms soft ball in cold water or use a candy thermometer. Add ¼ tsp. cream of tartar before removing from cooking. (This keeps candy from getting sugary.) Cool. Then beat until it loses its gloss. Add ½ C. nuts and pour into greased pan. Cut into squares when firm. Makes about 3 lbs.

NINE MINUTE FUDGE

Jane Miller

4½ C. sugar
1 large can evaporated milk
18 oz. marshmallows
3 (6 oz. ea.) pkgs. chocolate chips
½ lb. butter or margarine

Combine sugar and milk in large pan and boil 9 minutes. Remove from heat and add marshmallows, chocolate chips and butter, stirring unitl marshmallows and chocolate chips are melted. Pour into buttered 9x13-inch pan. Cut in squares when cooled.

PARTY MINTS

Margaret J. Miller

2 oz. cream cheese
¼ tsp. flavoring of your choice
1⅔ C. powdered sugar
Food coloring (color and amount you desire)

Mint flavor with green
Lemon flavor with yellow
Almond flavor with pink

Have cheese at room temperature. Mash with wooden spoon. Add flavor and color. Mix evenly. Add powdered sugar a little at a time, finally kneading into a ball with your hands. Pinch off a small piece and roll into marble sized balls. Roll in granulated sugar, then press into molds. Unmold at once on waxed paper.

ORANGE-SUGAR NUTS

Ethel L. Miller
Elmarie Capper

1½ C. sugar
¼ C. water
¼ C. orange juice
½ tsp. grated orange peel
½ lb. shelled pecans or English walnuts

Combine sugar, water and orange juice and cook to soft ball stage. Remove from heat and add grated peel nd nuts. Stir constantly until syrup looks cloudy. Spread on waxed paper and separate nuts with a fork.

PEANUT BRITTLE

Mrs. Jonas D. Miller

2 C. white sugar
2 C. raw peanuts
1 C. white Karo
2 tsp. soda

Cook sugar, syrup and peanuts until hard crack, peanuts start to pop and turn golden brown. Add soda and stir. Pour into buttered pan. When cooled, break into pieces.

PEANUT BRITTLE

Jan Peterseim

2 C. sugar
1 C. white syrup
½ C. water
1 lb. raw peanuts
2 T. butter
1 tsp. salt
1 tsp. vanilla
2 tsp. soda

Cook sugar, syrup and water to hard crack stage. (Piece should be brittle when dropped in cold water.) Add peanuts, stirring constantly until golden brown, about 12 minutes. Add salt, butter and vanilla and cook for 2 more minutes. Add soda and stir until foamy. Pour immediately into buttered sheet. (I usually measure salt, butter and vanilla ahead to add at once. The same with soda.)

PEANUT BUTTER CANDY

Hazel Bowman

4 C. sugar
1¾ C. milk
2 C. crunchy peanut butter
1 pt. marshmallow creme

Boil sugar and milk until forms soft ball in water (20-30 minutes). Add peanut butter and marshmallow creme. Pour into greased pan. Cut in squares before it hardens.

PEANUT CLUSTERS

Mrs. Clark Brenneman

1 lb. white chocolate
Salted peanuts
12 oz. pkg. chocolate chips

Melt chips and white chocolate in double boiler (not too hot and boiling). Add nuts, stir to coat. Drop by spoonfuls on waxed paper.

PEANUT BUTTER BALLS

Allie Guengerich

1½ boxes powdered sugar
2 sticks oleo
2 C. peanut butter
12 oz. butterscotch chips
¼ bar paraffin
6 oz. chocolate chips

Mix powdered sugar, oleo and peanut butter. Form into small balls. Melt butterscotch and chocolate chips and paraffin in double boiler. Dip peanut butter balls into chocolate mixture, using a toothpick. Place on waxed paper to cool. Yield: 75-80.

PEANUT BUTTER BALLS

Gladys K. Fisher

¼ C. honey
¼ C. peanut butter
½ C. dry milk

Knead together. Let set 10-15 minutes. Shape into balls. May be rolled in crushed corn flakes.

PEANUT BUTTER FUDGE

Ruby Ann Yoder
Jeannette Lienemann

2 C. sugar
⅔ C. milk
1 pt. marshmallow creme
1 tsp. vanilla
1 C. chunky peanut butter

Combine sugar and milk in a saucepan. Cook to a soft ball stage (234°). Remove from heat. In a warm bowl, combine marshmallow creme, peanut butter and vanilla. Add cooked syrup and mix well. Pour into a 6x10-inch pan. Cool and cut.

QUICK CANDY

Mary Elva Ropp

2 lbs. white chocolate
3 C. Rice Krispies
3 C. miniature marshmallows
3 C. peanuts
3 C. peanut butter Captain Crunch

Melt white chocolate and pour over the rest of the ingredients. Drop by teaspoons on waxed paper and cool.

SALTED NUT ROLL

Mardelle Miller

1 yellow cake mix
⅓ C. oleo
1 egg
2 tsp. vanilla
3 C. miniature marshmallows
2 C. Rice Krispies
1 (12 oz.) pkg. peanut butter chips
⅔ C. white Karo syrup
½ C. oleo
2 C. salted peanuts

Mix cake mix, oleo, egg and vanilla together and pat into a 9x13-inch pan. Bake at 350° for 13 minutes, remove from oven and sprinkle on marshmallows. Bake 1-3 minutes or until puffy. Melt chips, Karo, ½ C. oleo together, then add peanuts and spread on Rice Krispies. Spread on top of baked crust and refrigerate. Cut into squares.

NEW PEANUT BUTTER CRISPY TREATS

Alberta Jane Rinehart

1 C. Karo light or dark corn syrup
1 C. sugar
1 C. peanut butter
6 C. Rice Krispies cereal

Grease 9x13x2-inch baking pan. In large saucepan, over low heat, stir together first 3 ingredients. Stirring constantly, bring to a boil and boil 3 minutes. Remove from heat. Add cereal; toss to coat well. Press into pan. Cool. Cut into 2x2-inch squares. Makes 32.

RICE KRISPIE BALLS

Elda Way

2 (14 oz. ea.) pkgs. caramels
1 large can sweetened condensed milk
2 sticks margarine
2 bags large marshmallows
1 large box Rice Krispies cereal

Melt caramels, margarine and milk in a heavy saucepan; keep warm. Dip one marshmallow at a time in the caramel mixture, then roll in Rice Krispies and set each on waxed paper. To make a nice, smooth ball, roll in palm of hand. Makes about 80. Will freeze.

PEANUT BUTTER LOGS

Alberta Jane Rinehart

1 C. peanut butter
2 T. melted butter
1 C. powdered sugar
3 C. Rice Krispies
Coconut

Heat peanut butter with powdered sugar and butter until soft. Work in Rice Krispies. Shape into logs. Frost or roll in coconut. Store in refrigerator.

PUPPY CHOW

Leah Roberts

1 C. margarine
1 (12 oz.) pkg. semi-sweet chocolate chips
1 C. peanut butter
15 C. Crispix
2 C. powdered sugar

In large bowl, melt first 3 ingredents in microwave (about 75% power for 2 minutes), just long enough to melt chips and margarine. Stir. Place Crispix in large bowl. Pour melted mixture over Crispix and stir well to coat. Sprinkle 1 C. powdered sugar over mixture and stir well again. Place coated mixture in large grocery bag and sprinkle rest of powdered sugar on top. Close bag and shake well. Spread out on cookie sheets. Cool.

SOYNUT CLUSTERS

Mary Marek
Pauline Schlabaugh

Combine roasted soybeans, melted chocolate, and peanut butter chips. Fill 1-inch candy papers or drop by teaspoon on waxed paper.

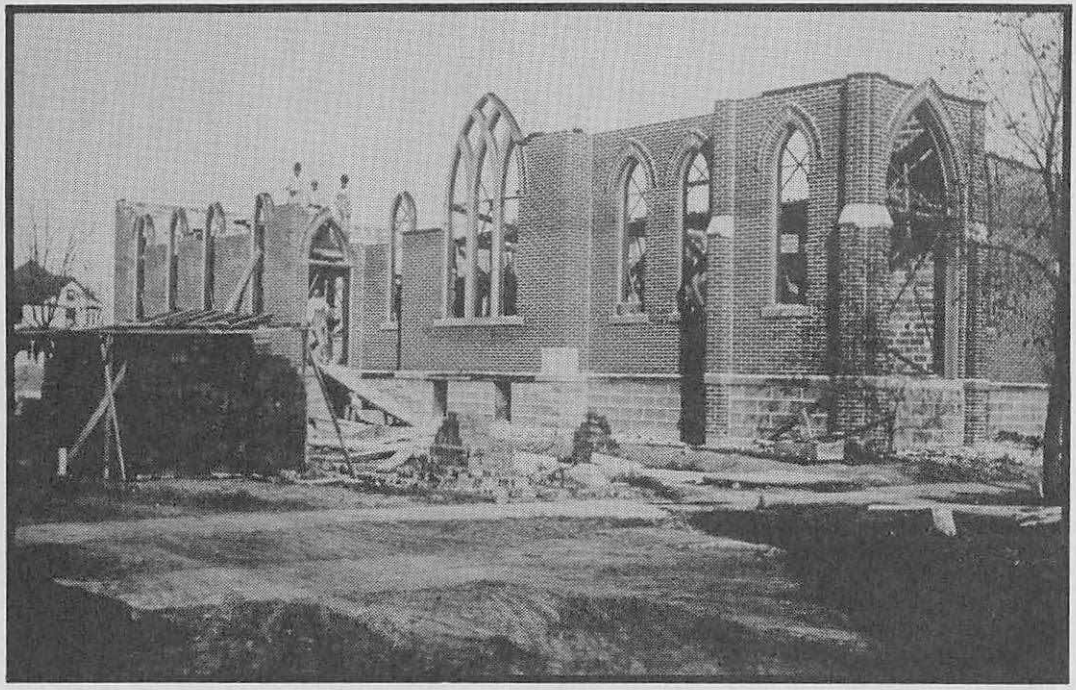
SWEET NOTHINGS

Esther McDowell

2 sticks oleo
12 oz. pkg. chocolate chips
4 C. powdered sugar
1 C. peanut butter
1 box Crispix or Rice Chex cereal

Melt oleo, chocolate chips and peanut butter together. Pour over box of Crispix or Rice Chex cereal. Mix carefully and well. Drop into paper bag with powdered sugar. Shake and eat.

"JUST FOR NOTES"



CHRISTIAN CHURCH - 1908
Highway 22 and Fourth Street
Remodeled, now United Christian and Baptist Church

Canning - Freezing - Pickles
Jams and Jellies

APPLE PIE FILLING

Ada Fisher

10 C. water
4½ C. sugar
1 C. cornstarch
2 tsp. cinnamon
¼ tsp. nutmeg
1 tsp. salt
3 T. lemon juice

Cook sauce until thick and clear, stirring constantly. Add lemon juice. Pour over raw sliced apples, tightly packed in quart jars. Process 20 minutes in hot water bath. Handy to have on the shelf and makes quick delicious pies!

CANNING BEETS

Mrs. Salina Bontrager (Tour Cook)

1½ C. water
1 C. vinegar
Dash of pepper
1 C. sugar
1½ T. salt

Cook and peel beets and put in jars. Cover with above syrup. To process put jars in hot water and cook slowly for 25 minutes. (May use water beets were cooked in for water in the syrup, giving it a deeper red color.)

GRANDMA ZAHS' CATSUP

Gladys and Pat Zahs

8 qts. tomato juice
1½ qts. vinegar
7 C. sugar
½ tsp. cinnamon
½ tsp. cloves
½ tsp. red pepper
½ tsp. ginger
½ tsp. nutmeg

Mix all ingredients together and bring to a boil; simmer, stirring often until thick. (An electric roaster works great for overnight simmering.)

CATSUP (No Seal Necessary)

Ila Jean Miller (Tour Cook)

8 qts. tomato juice
2 C. onions
1½ qts. vinegar
7 C. sugar
½ C. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. red pepper
1 tsp. nutmeg
Tie above in cheese cloth bag

Blend tomato juice and onions, add remaining ingredients and boil down as fast as you can to desired thickness. It will thicken a little after it is cooled. Can wait until it is cold to bottle. No seal necessary.

CREAMED CORN

Maxine Mast

16 C. corn
1 lb. butter
1 pt. Half and Half
1 T. salt

Mix all ingredients together and bake at 300° for 1 hour. Cool and freeze.

CORN RELISH TO CAN

Mrs. Salina Bontrager (Tour Cook)

12 C. corn
7 C. cabbage (cut up)
2 C. diced carrots
1 large bunch chopped celery
6 green peppers (diced)
6 large onions (cut up)
2 C. water
2 C. vinegar
3 C. sugar
4 T. salt
1 T. celery seed
1 T. mustard seed
2 tsp. turmeric

Cook vegetables separately. Make brine of water, vinegar, sugar and spices; heat and pour over vegetables. Dip in jars and process 30 minutes in boiling water bath.

CORN RELISH

Mrs. Elmer Ropp (Tour Cook)

10 C. finely cut corn
2 C. finely ground cabbage
2 C. finely ground onion
1½ C. finely ground green pepper
2 tsp. crushed red pepper
2 tsp. celery seed
2 tsp. mustard seed
2 tsp. turmeric
2 T. salt
1 C. sugar
2 C. cider vinegar

Bring the vegetables to a boil together with the spices, salt, sugar and vinegar. Cook uncovered for 20 minutes or until the relish has thickened. Ladle into hot steriliz ed jars at once. Seal. Let stand several weeks before serving.

GRAPE JUICE

Mrs. C. Ray Miller

14 qts. grapes
10 C. water
2 T. epsom salt
4 boxes Sure-Jell

Cover 14 qts. of grapes with water; boil and drain. Add 10 C. of water, Sure-Jell and epsom salt. Bring to a boil and can.

HOT DOG RELISH

Mary I. Bender

5 C. coarsely ground peeled cucumbers (remove seeds)
2 C. ground green sweet pepper
1 C. ground red sweet pepper
3 C. ground celery
3 C. onions
¾ C. salt
¾ C. water

Let stand overnight; drain well. Then add 1 qt. white vinegar, 3 C. sugar and 2 T. mustard seed. Bring to a boil and simmer 10 minutes. Pour in jar and seal. Makes 6-8 pts.

HOT PEPPER RELISH

Mrs. Jonas D. Miller

1 qt. ground bell peppers
1 qt. ground hot peppers
2 qt. ground onions
4 C. sugar
1 qt. vinegar

Blend together well. Cook until onions are transparent. Fill jars and seal.

CANNED PICKLED VEGETABLES

Dorothy Hershberger (Tour Cook)

EQUAL AMOUNTS OF:
Small pickles
Celery
Cauliflower
Small corn
Carrots
Peppers
Lima beans
Multiplier onions

(I like to use small pickles, about 1½ to 2-inches long.) Prepare other vegetables to compare to that size. Cauliflower should be cut up to the size of small onions. This is very time consuming but worth it. The corn is found further down on the stalk after you have removed the main crop, when you will find small shoots. Ears are best when about the size of your finger, but larger ones can be used and then cut in chunks. The celery, carrots, and lima beans need to be precooked, but not real tender. After placing in jars, seal in normal way. Put in canner and bring to a boil. Boil only 5 minutes, then turn off heat and let jars set in hot water for 30 minutes before removing. (I use this same brine and method to can my pickles.)

BRINE:
1 C. water
¾ C. sugar
¾ C. vinegar
1 tsp. salt

Mix and stir until sugar and salt is dissolved. Pour in jars and add your mixed vegetables. Sprig of dill in each jar.

TOMATO SOUP TO CAN

Mrs. Jonas D. Miller

14 qts. tomatoes
7 raw onions
9 bay leaves
21 cloves
6 sprigs of parsley
5 T. sugar
2 tsp. paprika or black pepper
14 T. cornstarch
4 T. salt
14 stalks of celery and
1 T. celery seed

Wash and cut up the vegetables. Cook tomatoes, onions, bay leaves, cloves, parsley and celery in a large container until tender. Strain. Mix sugar, paprika, cornstarch and salt with enough water to make a smooth paste. Bring strained tomato mixture to a boil and add the flour paste and boil until slightly thickened. Pour into sterilized jars and seal. Makes approximately 20 pints.

-FREEZING-

COLE SLAW FOR FREEZING

Mrs. Lydia M. Bontrager (Tour Cook)

15 C. finely chopped cabbage
4 medium carrots (chopped)
2 onions (grated)
2 green and 2 red peppers
½ tsp. mustard seed
2 tsp. celery seed
2 tsp. salt

Mix all together with 1¼ C. salad oil. Let set 1 hour.

BOIL TOGETHER:
⅔ C. vinegar
⅔ C. water
2 C. sugar

Then stir in 6 oz. lemon Jello. Cool. Mix with cabbage mixture. Put in containers and freeze. Will also keep in refrigerator 2 weeks.

FREEZER COLE SLAW

Samuel Edelman

12 C. cabbage
4 medium carrots
2 small onions
2 small peppers
⅔ C. vinegar
1¾ C. sugar
½ tsp. mustard seed
2 tsp. celery seed
2 tsp. salt
1½ C. salad oil
⅔ C. water
6 oz. lemon Jello

Shred vegetables. Mix mustard seed, celery seed, salt and oil together and mix with vegetables. Let set 1 hour. Bring vinegar, sugar and water to a boil. Add lemon Jello. When partly set, add to vegetables. Mix well. Put in freezer containers and freeze.

FROZEN CORN

Esther McDowell

35 ears corn (cut off)
1 lb. butter
1 C. sugar
1 pt. Half and Half

Bake in oven in roaster at 325° for 1 hour. Cool in ice water and put in containers and freeze. (Stir every 15 minutes while it's in the oven.)

FROZEN CUCUMBER PICKLE RELISH

Esther McDowell

8 C. sliced, peeled cucumbers
5 tsp. canning salt
1 C. thinly sliced onion rings
1 C. coarsely chopped green peppers
1 C. thinly sliced celery
2 C. sugar
1 C. white vinegar
1 T. mustard seed
2 tsp. celery seed

In a large bowl soak cucumbers in canning salt and water to cover for 30 minutes. Drain. Rinse in cold water. Toss cucumbers with onion rings, green peppers and celery. In medium bowl combine sugar, white vinegar, mustard seed and celery seed; mix well. Place vegetables in small freezer containers. Pour sugar mixture over to cover. Seal and freeze. Thaw before serving. Refrigerate remaining relish. Makes about 6 C.

FROZEN CUCUMBERS

Helen Harden

7 C. cucumbers (sliced thin)
1 C. peppers (diced)
1 C. onions (diced)
1 T. salt
1 tsp. celery seed
2 C. sugar
1 C. white vinegar

Peel cucumbers and slice very thin. Add peppers and onions. Mix salt, celery seed, sugar and vinegar and add to cucumber mixture. Let stand in refrigerator 4-5 days. Stir every day. Freeze.

FROZEN CUCUMBERS

Mrs. Salina Bontrager (Tour Cook)

2 qts. thinly sliced cucumbers
1 onion (sliced)
2 T. salt
1½ C. sugar
½ C. vinegar

Mix cucumbers, onion and salt with hands and let set 2 hours. Drain. Add 1½ C. sugar to ½ C. vinegar and mix well. Pour over drained cucumbers, put in containers and freeze.

TO FREEZE PARSLEY

Mary I. Bender

Gather from the garden and wash thoroughly. The sprigs can be left whole or cut the stems out and pack leaves wet into a peanut butter jar or other small container. Freeze. Take a few spoonfuls out when making soups or salads.

CUCUMBER SLAW TO FREEZE

Mary I. Bender

2 qts. sliced cucumbers
2 T. salt
1 large onion
1½ C. sugar
½ C. white vinegar

Mix together thinly sliced cucumbers, onion and salt. Let stand 5-6 hours; drain. Add sugar and vinegar. Refrigerate overnight. Put in containers and freeze. Cream can be added when ready to use. These are real good on potatoes cooked in salt water.

SLAW FOR FREEZER

Ethel Bontrager

1 medium head cabbage
1 tsp. salt
Shredded carrots and peppers may be added
1 C. vinegar
¼ C. oil
2 C. sugar
1 T. white mustard seed
1 T. celery seed

Shred cabbage and add salt. Let stand 1 hour. Squeeze out excess moisture. Mix all dressing ingredients and boil 1 minute. Cool to lukewarm and pour over cabbage. Put into freezer containers and freeze. This stays nice and crisp when thawed to serve.

-PICKLES-

PICKLED EGGS AND BEETS

Vera Yoder

2 (16 oz. ea.) cans whole beets
Drain liquid from beets, reserving 1¼ C. liquid
1½ C. vinegar
¾ C. sugar
2 T. pickling spice
1½ tsp. salt
12 hard boiled eggs

In saucepan over medium heat, heat beet liquid, vinegar, sugar, pickling spices and salt to boiling point. Reduce heat to low, cover and simmer 10 minutes. In large bowl layer eggs and beets. Pour vinegar mixture into bowl, cover and let marinate in refrigerator for at least 12 hours.

PICKLED BEETS

Sue

3 lbs. small whole or sliced beets
2 C. vinegar
1 C. water
½ C. sugar
1 tsp. allspice
6 whole cloves
3-inch stick cinnamon

Simmer beets 25 minutes; peel. Combine vinegar, water and sugar and bring to a boil. Place spices in a small cloth bag. Add beets and spice bag to liquid. Simmer 15 minutes. Serve hot or place in jars and chill. Or drain juice frm 16 oz. can sliced beets. Add ½ C. vinegar, 1 C. sugar, 1 stick cinnamon and bring to a boil. Pour over beets. Marinate several hours or overnight in refrigerator.

CHICK'S SWEET PICKLES

Gladys and Pat Zahs

1 C. sugar
1 C. vinegar
4 C. cucumbers (washed and cut)
¼ C. water
Pinch of pickling spices

Soak cucumbers in salt water overnight. Mix ingredients together and heat to boiling; add cucumbers. Heat through and can.

CHUNK PICKLE

Fannie Edith Christner

1 gal. cucumber chunks
½ C. salt
Boiling water to cover
3 C. sugar
3 C. vinegar
1 C. water
1 tsp. allspice
1 tsp. dry mustard
1 tsp. mustard seed
1 tsp. celery seed

Cut medium sized cucumbers into 1-inch chunks. Add salt and cover with boiling water. Let stand overnight and drain. Combine sugar, vinegar, water and spices. Bring to a boil and add pickles. When boiling point has been reached, can and seal. Makes 4 quarts.

CHUNK PICKLES

Gladys K. Fisher

1 C. vinegar
2 C. water
½ C. sugar
1 T. pickling salt

Bring the above to a boil. Put 2 qts. small whole or cut up cucumbers into brine until they lose their color. Pack pickles into jar with a head of dill on top. Bring brine to a boil again. Pour over pickles and seal. (This recipe was given to me from a person who served it at the noon meal when having church in their Amish home.)

CUCUMBER RING

Maxine Miller

2 gal. large cucumber rings
2 C. lime
8½ qts. water

SYRUP:
2 C. vinegar
2 C. water
10 C. sugar
8 cinnamon sticks
1 pkg. red hots

Peel cucumbers. Slice and remove seeds. Mix lime and water and pour over rings. Let set 24 hours. Drain and wash in clean water. Cover with cold water and let stand for 3 hours. Drain off water. Simmer in 1 C. vinegar, 1 T. alum, 1 oz. bottle red food color. Add water to cover. Let simmer 2 hours. Drain off colored water. Cover with syrup and let set overnight. Reheat syrup for 3 mornings. On the 4th morning add a little more sugar and water. Reheat syrup. Pack in jars; cover with syrup and seal.

MUSTARD PICKLES

Fannie Edith Christner

6 qts. cucumbers
3 lbs. brown sugar
⅓ C. salt
3 T. celery seed
1 pt. onions
1 qt. prepared mustard
1 gal. vinegar (not too strong)

Soak cucumbers in salt water for 1 hour. Boil all together until well mixed. Add pickles and heat again to boiling point.

FREEZER NO-COOK PICKLES

Esther McDowell

7 C. thinly sliced, uncooked cucumbers
3 onions (chopped fine)
1 green pepper (chopped)
2 C. sugar
½ tsp. celery seed
1 T. canning salt
1 C. white vinegar

Mix all ingredients well. Pack in containers and freeze. Allow time for thawing before serving.

REFRIGERATOR PICKLES

Esther McDowell

3 C. white vinegar
3 C. sugar
¼ C. salt
10 C. sliced unpeeled cucumbers
2 C. sliced onions
1 tsp. celery seed
1 tsp. dry mustard
½ tsp. turmeric

Stir vinegar, sugar and salt together until salt and sugar are dissolved. Add celery seed, mustard and turmeric. Slice cucumbers and onions into jars. Pour mixture over. Put in refrigerator. Let stand for 3 days, then ready to use. After pickles are gone, you may add more cucumbers and onions to the same solution.

SWEET DILL PICKLES

Mrs. Lydia M. Bontrager (Tour Cook)

2 C. vinegar
2 C. water
3 C. sugar
2 T. salt

Put 1 garlic cube and some dill in each jar. Wash and slice or cut cucumbers and put in clean jars. Heat the above ingredients and pour over pickles in jars. Seal and cold pack 5 minutes after they come to a hard boil.

SWEET PICKLES

Edna Teets

Wash pickles and pack in ½ gal. jars. For every ½ gal. add: 2 T. salt, 1 tsp. alum, 1 T. pickling spice, 2 C. vinegar. Fill the jars the rest of the way with cold water and put on lids. Let set for 6 weeks, not in refrigerator. Open and drain off vinegar juice. Wash pickles; slice in a bowl and add 3 C. sugar for every ½ gal. you had. Let stand in the refrigerator for a day or so, stirring so the sugar will dissolve. Will make own juice. Put in smaller jars and put on lids. Don't seal.

SWEET PICKLES

Grandma Edmund
by Martha Winborn

BRINE:

1 qt. vinegar
1 qt. water
2 C. sugar
1 tsp. salt

Pick and wash small 1 to 2-inch cucumbers. Soak overnight in 6 C. water and 1 C. salt. Rinse in clear cold water. Cook in brine until pickles change color. Put in jars with 1 large head of dill or 1 tsp. of dill seed, and a 2-inch piece of fresh horseradish, scraped. Add boiling brine and seal.

7 QTS. SWEET DILL PICKLES

Ila Jean Miller (Tour Cook)

6 C. water
6 C. vinegar
4 C. sugar
2 T. salt
1 tsp. dill or 1 dill head per qt.

Mix water, vinegar, sugar and salt. Put pickles in jars and pour cold syrup over them. Add dill. Bring to a boil. Turn off heat and let set until sealed.

7 DAY SWEET PICKLES

Mrs. C. Ray Miller

7 lbs. medium sized cucumbers
Water to cover
1 qt. vinegar
8 C. sugar
2 T. salt
2 T. mixed pickle spices

Wash cucumbers and cover them with boiling water. Let stand 24 hours and drain. Repeat each day for 4 days, using fresh water each time. On the 5th day cut cucumbers in ¼-inch rings. Combine vinegar, salt, sugar and spices. Bring liquid to a boil and pour over sliced cucumbers. Let stand 24 hours; drain syrup and bring to a boil. Pour over cucumbers. Repeat on the 6th day. On the last day drain off the syrup again and bring it to a boil. Add cucumbers and bring to the boiling point. Pack into hot jars and seal. These are very crisp and delicious pickles.

SWEET SLICES

Delores Paulsen
Leona Mandel
Nona Slabach

1 large jar dill pickles (46 oz.)
3 C. sugar
8 cloves
½ C. vinegar
1 tsp. celery seed

Wash pickles in cold water and slice thick. Dissolve sugar in the vinegar - may have to heat to dissolve sugar; let cool. Add celery seed and cloves. Pit pickles in large bowl and cover with vinegar mixture. Let stand for 3 days. (VARIATION: Leona does not add celery seed or cloves. Nona cuts pickles in fourths lengthwise and adds 1 tsp. mustard seed and 1 tsp. minced dried onion. She used pickle juice instead of vinegar.)

-JAMS AND JELLIES-

APPLE BUTTER IN OVEN

Mrs. Perry E. Bontrager

4 or 5 gallon apple snitz (2¾ gal. sauce). Cook and put through food mill. Then put in a big canner in the oven; cook until fine and boiled down. Add 10-12 lbs. sugar, continue cooking until done. Last, add your spices. Put in cans and seal.

APPLE BUTTER

Fannie Edith Christner

2 qts. apple cider
4 qts. apples
2 C. sugar
2 C. dark corn syrup
1 tsp. cinnamon
1 tsp. oil cinnamon

Boil the cider until it is reduced to 1 qt. Pare apples, core and slice in thin pieces. Add apples to cider and cook slowly until the mixture begins to thicken. Stir frequently. Then add sugar, syrup and cinnamon. Continue to cook until a little of the butter, when cooled on a plate, is of a good consistency to spread. Yield: 5-6 pts.

CORN COB JELLY

Esther McDowell

6-7 red or yellow sweet corn cobs
4½ C. water
1 pkg. Sure-Jell
3 C. sugar

Cover corn cobs, boil 5 minutes; drain. Strain and add water to make 3 C. of juice. Add Sure-Jell to the 3 C. of juice; bring to a boil, then add sugar and bring to a full rolling boil; boil 1 minute. Pour into jars. Red cobs make red jelly. Yellow cobs make yellow jelly.

GRAPE JAM

Fannie Edith Christner

4 C. grape pulp
6 C. sugar
½ C. water

Wash and stem grapes. Add water and cook until soft. Put through a sieve to remove seeds and skins. Return to stove and add sugar. Cook until thick, stirring constantly to prevent burning. Pour into jelly glasses and cover with paraffin.

PEAR PRESERVES

Sara Miller

1 gal. fresh bartlette pears
7 C. sugar
1 sliced lemon (unpeeled)

Peel and quarter pears. Drop in large pan of boiling water 5 minutes. Drain thoroughly. Layer pears and sugar. Let set overnight. Drain off syrup into large pan. Bring to boil and drop in pears. Pan shouldn't be over ½ full of pears and syrup. Add sliced whole lemon. Boil about 1 hour, stirring occasionally. Pour in flat pans overnight (Pyrex). In the morning, dip preserves into hot jars. Heat syrup to boil and pour over preserves and seal. Yield: 5 pints.

PEAR HONEY

Ferne Whetstone

6 pears
1 orange
4 apples
3 C. sugar

Peel fruit and grind. Add sugar and boil until thick.

PUMPKIN BUTTER

Ada Fisher

6 C. cooked sieved pumpkin
2 tsp. cinnamon
1 tsp. vinegar
2-3 tsp. pumpkin pie spice
4 T. butter
2 C. sugar

Cook until thick as you want it to spread on bread.

RHUBARB JAM

Marty Beckman
Esther McDowell

4 C. rhubarb (cut in ¾-inch pieces)
4 C. sugar
¼ C. water (Esther uses ½ C.)
1 (3 oz.) box red gelatin

Combine rhubarb, sugar and water. Cook until thickened, about 15 minutes. Stir when needed. Remove from heat, add gelatin and stir until dissolved. Pour into jars and seal. Makes about 2 pints. Tart-sweet and very good!

REFRIGERATOR JAM

Alberta Jane Rinehart

6 C. cooked zucchini
6 C. sugar
6 oz. box Jello (any flavor)
1 small can crushed pineapple and juice

Peel and chop fine (or grind) (seeded) zucchini to make approximately 6 C., after cooking it 10 minutes. Add sugar and crushed pineapple. Boil 6 minutes more, after it comes to a boil, stirring. Remove from heat. Add a 6 oz. box of Jello, any flavor. Stir well. Pour into sterilized jelly glasses. Cover with paraffin or refrigerate well. Can freeze this, if desired. May take a day or two to set. (OPTIONAL: May add 3-4 fresh chopped peaches, 1 small box of frozen strawberries or raspberries, some whole lemon slivered very finely.)

RHUBARB JAM

Mrs. Salina Bontrager (Tour Cook)

4 C. rhubarb
4 C. sugar
1 can crushed pineapple
1 (3 oz.) pkg. raspberry Jello

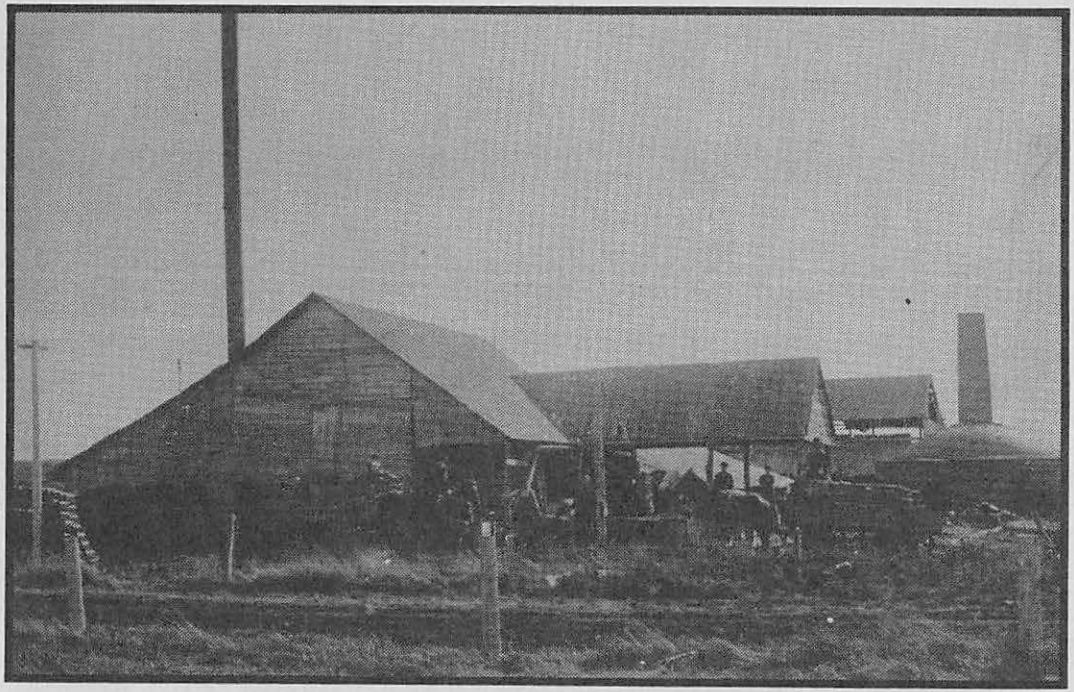
Cut up 4 C. rhubarb, add 4 C. sugar and mix well. Let set overnight. Place over slow heat and boil 10 minutes. Add 1 can crushed pineapple; boil 7 minutes more. Stir in 1 pkg. raspberry Jello. Freeze or put in jars while hot and seal.

STRAWBERRY FREEZER JAM

Mary Ann Schlabaugh

3 C. crushed strawberries
5 C. sugar
1 pkg. Sure-Jell
1 C. water

Sort, wash and stem strawberries. Crush berries, add sugar and mix well. Let berries stand for 20 minutes, stirring occasionally. Dissolve Sure-Jell in water and bring to a boil. Boil for 1 minute. Add to strawberries and stir for 2 minutes. Pour into containers, leaving ½-inch at top. Cover and let stand for 24 hours. Store in freezer. Makes 7 C.



EDMONDSON & ROGER'S BRICK AND TILE FACTORY - 1908
'A' Ave., Near Highway 1

-BARS-

APPLE BARS

Norma Fry

2 1/4 C. flour
1 1/4 C. sugar
1/2 tsp. baking powder
1/2 tsp. salt
1 C. butter or margarine
2 eggs (separated)
4 C. sliced apples
1 tsp. cinnamon

Combine 2 C. flour, 1/2 C. sugar, baking powder and salt. Cut in butter until crumbs are the size of peas. Stir in egg yolks. Divide mixture in half. Press one-half into the bottom of an ungreased 9x13-inch pan. Mix together apples, cinnamon and remaining flour and sugar. Arrange apple mixture over crust. Crumble remaining dough over apples. Spread with beaten egg whites. Bake at 350° for 40 minutes. Cool and drizzle with powdered sugar glaze, if desired.

BANANA OATMEAL COOKIES

Esther McDowell

1 C. sifted flour
3/4 C. sugar
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
2 C. uncooked rolled oats
1/2 C. soft shortening
1 unbeaten egg
3 T. evaporated milk
1/4 C. mashed ripe banana (1 large)

Heat oven to 400°. Sift flour, sugar, baking soda, salt and cinnamon together. Mix in rolled oats. Add shortening, egg, evaporated milk and banana all at once. Beat hard for 2 minutes at medium speed. Drop by teaspoonfuls 2-inches apart onto ungreased cookie sheet. Bake 10 minutes. Remove from pan at once. Makes 4 dozen.

BANANA BARS

Ferne Whetstone

1/2 C. oleo
1 1/2 C. sugar
2 eggs
3/4 C. buttermilk
2 ripe bananas
2 C. (scant) flour
1 tsp. soda
1/4 tsp. salt
Nuts (opt.)

Cream together oleo and sugar. Add eggs, buttermilk, bananas, flour, soda and salt, (nuts if you wish). Beat well and put in 9x9-inch pan. Bake at 350° for 30 minutes. Frost with powdered sugar.

DIFFERENT BANANA BARS

Linda Kemp

1½ C. sugar
½ C. butter or margarine
2 eggs
½ pt. sour cream
3 mashed bananas
2 tsp. vanilla
1 tsp. soda
1 tsp. salt
2 C. flour

Grease and flour 9x13-inch pan. Cream sugar, butter and beat in eggs and sour cream. Add bananas and vanilla. Add salt, soda and flour. Blend well. Bake at 350°-375° for 30 minutes. Sprinkle with powdered sugar when cool.

BINGO BARS

Eleanor Schrock

3 eggs
2 C. sugar
1¼ C. vegetable oil
2 C. flour
1 C. chopped pecans
1 (4 oz.) jar each strained baby food - applesauce, apricots, carrots
2 tsp. soda

Beat eggs, add sugar and beat well. Add oil and baby food. Stir in dry ingredients and nuts. Bake 25-30 minutes in greased and floured 10x15-inch pan at 350°. When cool, frost with cream cheese frosting below.

CREAM CHEESE FROSTING:
1 (8 oz.) cream cheese
½ stick oleo
1 lb. powdered sugar
1-2 tsp. milk

BUTTER BRICKLE CARAMEL NUT BARS

Elda Way

1 (14 oz.) pkg. caramels
⅔ C. evaporated milk
1 (18½ oz.) pkg. butter brickle cake mix with pudding
½ C. butter or margarine (melted)
1½ C. chopped nuts
1 (6 oz.) pkg. butterscotch chips

Melt caramels with ⅓ C. milk over low heat, stirring until smooth. Combine remaining milk, cake mix and butter; mix well. Press half of cake mixture into bottom of greased 9x13x2-inch pan. Bake at 350° for 6 minutes. Sprinkle 1 C. nuts and butterscotch chips over crust. Top with caramel mixture spreading to edges of pan. Top with teaspoonfuls of remaining cake mixture. Sprinkle with remaining nuts. Bake at 350° for 20 minutes. Cool slightly. Cut into bars. Yield: 2 dozen.

BUTTERMILK BROWNIES

Mrs. Lydia M. Bontrager (Tour Cook)

SIFT TOGETHER:
2 C. flour
2 C. sugar
4 T. cocoa

ADD:
½ C. buttermilk
1 tsp. baking soda
2 eggs

BOIL TOGETHER AND POUR OVER DRY MIXTURE:
1 C. water
½ C. margarine
½ C. Wesson oil

Mix well, spread on cookie sheet. Bake at 375° for 25-30 minutes.

FROSTING:
BOIL TOGETHER:
¼ C. margarine
1/6 C. buttermilk
1 T. (large) cocoa

Stir in powdered sugar until right thickness.

BUTTERSCOTCH SQUARES

¼ C. butter
1 tsp. baking powder
1 egg
1 C. brown sugar
¼ tsp. salt
½ C. nuts
1 tsp. vanilla

Mix and bake in 9x9-inch pan. When cool, cut in squares or oblong.

CARROT BARS

Helen Harden

2 C. sugar
4 eggs
1½ C. cooking oil
3 C. grated carrots
2 tsp. cinnamon
1 C. chopped nuts
2¼ C. flour
1 tsp. soda
1 tsp. salt

Blend grated carrots and oil thoroughly. Add eggs, blending after each is added. Add remaining ingredients. Bake in a greased and floured sheet cake pan at 350° for about 30-35 minutes or until done.

For Frosting: Cream 1 stick butter or oleo and 8 oz. cream cheese. Add 1 lb. powdered sugar and 2 tsp. vanilla.

CANDY BAR COOKIES

Marge Miller

¾ C. butter
¾ C. powdered sugar
1 tsp. vanilla
2 T. evaporated milk
¼ tsp. salt
2 C. flour

Cream together butter and powdered sugar. Add vanilla, milk and salt. Blend in 2 C. flour. Chill. Roll out dough. Cut in squares. Bake on ungreased cookie sheet at 325° for 12-16 minutes. Cool.

CARAMEL FILLING:
½ lb. (about 28) light colored caramels
¼ C. evaporated milk

Heat until melted; add ¼ C. butter, 1 C. powdered sugar and 1 C. chopped nuts. Spread on top of cookies.

For Chocolate Icing: Melt 6 oz. pkg. chocolate chips with ⅓ C. evaporated milk. Add 2 T. oleo, 1 tsp. vanilla and ½ C. powdered sugar. Spread over filling on cookies.

CHOCOLATE LAYER BARS

Dorothy Hess

2 C. chocolate chips
8 oz. pkg. cream cheese
⅔ C. evaporoated milk (5.3 oz. can)
1 C. chopped walnuts
½ tsp. almond extract
3 C. flour
1½ C. sugar
1 tsp. baking powder
½ tsp. salt
1 C. butter or margarine (softened)
2 eggs

Combine chips, cream cheese and evaporated milk in a medium saucepan. Cook over low heat until chips melt and mixture is smooth. Remove from heat, stir in walnuts and ½ tsp. almond extract. Blend well and set aside. Combine remaining ingredients in a large bowl. Blend well by mixer until mixture resembles coarse crumbs. Press ½ mixture in a greased 9x13-inch pan. Spread with chocolate mixture. Sprinkle rest of crumbs on filling. Bake at 375° for 35-40 minutes. Cool and cut in bars. Yield: 3 dozen.

CHOCOLATE MINT BROWNIES

Jane Miller

1 C. sugar
½ C. shortening or oleo
4 eggs
½ tsp. salt
1 C. flour
½ tsp. baking powder
1 tsp. vanilla
1 (16 oz.) can chocolate syrup

Cream sugar and shortening, add eggs, one at a time, and beat thoroughly. Add syrup and remaining ingredients. Bake in greased jelly roll pan (10x15-inch) for 20-25 minutes at 350°. When cool, frost with:

FROSTING:

2 C. powdered sugar
½ C. oleo
1 T. milk
1/8 tsp. green food coloring
1 tsp. mint extract

When frosting is set, cover with glaze.

GLAZE:

6 T. oleo
1 C. chocolate chips

Melt together.

CHOCOLATE BROWNIES

Beatrice Kesselring

2 C. sugar
1 C. butter
4 eggs (well beaten)
3 squares chocolate
1 C. cake flour
2 tsp. vanilla
1 C. nuts

Cream butter and sugar, add well beaten eggs, then melted chocolate, vanilla, flour and nuts. Bake in 9x13-inch pan in 375° oven for about 30 minutes. Do not bake too long. Can frost or put powdered sugar on cake. Cut into squares when cool.

CHOCOLATE CHIP PAN COOKIES

Maxine Miller

2¼ C. unsifted flour
1 tsp. baking soda
1 tsp. salt
1 C. butter or margarine (softened)
¾ C. sugar
1 C. chopped nuts
1 tsp. vanilla
¾ C. brown sugar (firmly packed)
2 eggs
12 oz. semi-sweet real chocolate chips

Preheat oven to 375°. In small bowl combine flour, soda, and salt; set aside. In large bowl combine butter or margarine, sugar, brown sugar and vanilla; beat until creamy. Beat in eggs; gradually add flour mixture. Stir in chocolate chips and nuts. Spread into greased 15x10x1-inch baking pan. Bake 20 minutes, cool and cut into squares.

CHOCO-CARAMEL BARS (For Snicker Lovers)

Ila Jean Miller (Tour Cook)

50 caramels or 14 oz.
⅓ C. evaporated milk
¾ C. butter (melted)
1 pkg. German chocolate cake mix
⅓ C. evaporated milk
1 C. chopped nuts
1 C. chocolate chips

Grease and flour 9x13-inch pan. Melt together caramels and ⅓ C. evaporated milk. Combine melted butter, cake mix, ⅓ C. evaporated milk and nuts in bowl. Bake ½ of cake mixture at 350° for 6 minutes. Remove from oven. Sprinkle chocolate chips over baked mixture. Pour caramel mixture over all. Add remaining half of cake mixture by spoonfuls evenly over top. Bake 15-18 minutes. Refrigerate to set caramel. Keeps for weeks in refrigerator. Can frost with a chocolate frosting.

CHOCOLATE SCOTCHAROOS

Christopher Troyer

1 C. sugar
1 C. light corn syrup
1 C. (6 oz. pkg.) semi-sweet chocolate chips
1 C. peanut butter
6 C. Rice Krispies
1 C. (6 oz. pkg.) butterscotch chips

Combine sugar and syrup in 3 qt. saucepan. Cook over moderate heat, stirring frequently until mixture begins to bubble. Remove from heat and stir in peanut butter, mix well. Add Rice Krispies and stir until well blended. Press mixture into a buttered 9x13-inch pan. Melt chips together over hot, but not boiling water, stirring until well blended. Remove from heat. Or melt in the microwave for 2½-3 minutes on High; stir. Spread evenly over Rice Krispies mixture. Cool until firm. Cut into bars.

NAPOLEON CREAMS

Ann McAndrew Pianta

½ C. butter
¼ C. sugar
¼ C. cocoa
1 tsp. vanilla
1 egg (slightly beaten)
2 C. crushed graham crackers
1 C. flaked coconut
½ C. butter
3 T. milk
1 (3¾ oz.) vanilla instant pudding mix
2 C. powdered sugar
1 (6 oz.) pkg. chocolate chips
2 T. butter

Combine first 4 ingredients in top double boiler. Cool; add egg and cook about 3 minutes longer. Blend in crumbs and coconut and press in 9x13-inch pan. Cream ½ C. butter well. Stir in milk, pudding and powdered sugar. Beat until fluffy. Spread evenly over crust. Chill until firm. Melt chocolate chips and butter. Cool. Spread over pudding layers. Chill.

FROSTED CREAMS

Laurine King

1 C. molasses
1 C. sugar
1 C. lard
1 C. sour milk
2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
3 C. flour

Cream the sugar, lard and molasses. Add the sifted dry ingredients alternately with the sour milk. Bake in a greased and floured cookie sheet at 325° for 20-25 minutes or until done. Frost with powdered sugar icing and cut into squares.

CHERRY CHEESE BARS

Luann Miller

CRUST:
1 C. walnuts (divided)
1 ¼ C. flour
½ C. firmly packed brown sugar
½ C. margarine
½ C. flake coconut

FILLING:
1 (8 oz.) pkg. cream cheese (softened)
⅓ C. granulated sugar
1 egg
1 tsp. vanilla
1 (21 oz.) can cherry pie filling

Preheat oven to 350°. Grease bottom of 9x13-inch pan. Chop ½ C. walnuts coarsely for topping. Set aside. Chop remaining ½ C. finely.

For Crust: Combine flour and brown sugar. Cut in margarine until fine crumbs form. Add ½ C. finely chopped nuts and coconut. Mix well. Remove ½ C. Set aside. Press remaining crumbs into bottom of greased pan. Bake at 350° for 12-15 minutes until edges are lightly browned.

For Filling: Beat cream cheese, sugar, egg and vanilla until smooth. Spread over hot baked crust. Return to oven. Bake 10 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Cut into bars.

CARAMEL BROWNIES

Anna Stitzell

½ C. oleo
2 C. brown sugar
2 eggs
2 tsp. vanilla
½ C. chopped nuts
1½ C. flour
1 tsp. salt
2 tsp. baking powder

Melt oleo, add sugar, eggs and vanilla; blend. Add nuts with sifted dry ingredients. Spread in thin layer in greased and floured 9x13-inch pan. Bake at 350° for 25 minutes. Will be soft when done. Cool in pan and cut in 1x3-inch strips.

CREME DE MENTHE BROWNIES

Delores Spitzer

CREAM TOGETHER AND BEAT:
1 stick margarine
1 (16 oz.) can chocolate syrup
1 C. sugar
4 eggs

ADD:
1 C. flour
1 C. nuts (opt.)
¼ tsp. baking powder

Pour in greased 10x15-inch pan. Bake at 350° for 30-35 minutes. Let cool.

MIX WITH MIXER UNTIL SMOOTH:
1 C. margarine
4 T. instant vanilla pudding
6 T. creme de menthe syrup
4 C. powdered sugar

Spread on cooled brownies.

For Frosting: Use your favorite chocolate frosting or you may use Betty Crocker prepared frosting. These will freeze well but cut before freezing. The flavor is better if they set overnight.

BLONDE CHOCOLATE CHIP BROWNIES

Charlene Miller

⅔ C. margarine
2 C. brown sugar
2 eggs
2 tsp. vanilla
2 C. flour
1 tsp. baking powder
1 tsp. salt
¼ tsp. soda
1 C. chocolate chips
1 C. chopped walnuts

Melt margarine in heavy pan. Remove from heat. Add brown sugar. Mix well and cool. Add eggs and vanilla and mix well. Add dry ingredients and nuts. Turn into 9x13-inch greased pan. Sprinkle with chocolate chips on top. Bake at 350° for 20 minutes.

CHOCOLATE ZUCCHINI BARS

Laurine King

3 eggs
2 C. sugar
½ C. oleo or butter
¼ C. oil
2 C. shredded zucchini
2 tsp. vanilla

SIFT TOGETHER:
1½ tsp. soda
1 tsp. salt
2 tsp. baking powder
1 tsp. cinnamon
2½ C. flour
½ C. cocoa (or 2 squares chocolate and 1-2 butter)

Cream together the oleo, sugar, oil, eggs and vanilla. Add 2 C. shredded zucchini to creamed mixture. Blend in dry ingredients alternately with ¼ C. milk. Use jelly roll pan (greased and floured). Bake at 350° for 20-30 minutes. Frost with powdered sugar and chocolate. Cool and cut in squares. Can be baked in 9x13-inch pan. Bake at 350° for 50-60 minutes for a cake.

ALTERNATE FROSTING FOR CAKE:
1 (8 oz.) pkg. cream cheese
½ tsp. vanilla

Blend in powdered sugar to spreading consistency, about 3 C. Beat until smooth and spread.

COFFEE BARS

Mrs. Bessie Yoder

1 C. butter
1 C. sugar
1 C. molasses (or Karo)
1 C. coffee (liquid)
Pinch of salt
2 eggs
2¼ C. flour
2 tsp. cinnamon
1 tsp. soda
May add nuts, raisins or dates

Bake in large 9x13-inch pan. Frost with powdered sugar or top with ice cream.

FRUIT DOO-DADS

Jane Miller

2 sticks oleo
4 eggs
1¾ C. sugar
3 C. flour
1½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla

Mix together. Spread ¾ of dough on a greased jelly roll pan. Spread with one can of fruit pie filling. Dot with remaining dough. Bake at 350° until brown (30-35 minutes). Sprinkle with powdered sugar. When cool, cut into squares.

FROSTED CREAM BARS

Dorothy Showalter

2 C. brown sugar
1 C. oleo
2 eggs (beaten)
1 C. cold coffee
3 C. sifted flour
1 tsp. soda
1 tsp. baking powder
1 tsp. (rounded) cinnamon
1 tsp. vanilla
½ tsp. salt
1 C. golden raisins

Cream sugar and shortening, add beaten eggs. Sift dry ingredients and add to creamed mixture alternately with cold coffee. Beat until smooth. Wash raisins, soak in hot water for a few minutes. Add to batter last. Pour into greased and floured 10x15-inch baking sheet. Bake at 350° for 25 minutes. When cool, frost with caramel frosting.

CREAMY CARAMEL FROSTING:
1 C. brown sugar
1 T. butter
¼ C. cream
Powdered sugar

Mix and boil sugar, butter and cream for 1 minute. Cool a little. Add powdered sugar, a little at a time until mixture reaches spreading consistency, add 1 tsp. vanilla. Spread on cake and spinkle with chopped nuts.

REFRIGERATOR DATE PINWHEELS

Ruth Shetler

2¼ C. chopped dates
½ C. sugar
1 C. water
1 C. chopped nut meats
1 C. shortening
2 C. brown sugar
3 eggs (well beaten)
4 C. sifted flour
½ tsp. salt
½ tsp. soda

Combine dates, sugar, and water in saucepan and cook for 10 minutes. Add nutmeats and let cool. Cream shortening and brown sugar. Add well beaten eggs to creamed mixture. Add remaining dry ingredients and mix well. Chill dough. Divide dough into two parts. Roll each out to ¼-inch thickness. Spread each half with date filling and roll up as for jelly roll. Chill overnight, then slice into ¼-inch pieces. Bake at 375° for 8-10 minutes.

DREAM BARS

Marie Snyder

PART I:
1 C. flour
½ C. butter or oleo
½ C. brown sugar

PART II:
2 T. flour
1 C. brown sugar
2 eggs
1 C. coconut
½ tsp. baking powder
½ C. nuts

Blend flour and sugar. Cut in butter as for pastry. Press on bottom of 10-inch square pan. Bake in slow oven at 300° about 20 minutes. Mix flour, brown sugar, baking powder, coconut and nuts. Add beaten eggs and mix well. Spread on top of baked crust. Bake at 325° about 25 minutes. Cool and cut into bars.

E Z CHEESEY LEMON BARS

Delores Paulsen

1 pkg. Pillsbury lemon cake mix
⅓ C. oleo
1 egg
8 oz. cream cheese
1 egg
1 can lemon frosting

Combine cake mix, oleo and egg and mix well. Press into 9x13-inch pan. Mix together frosting, cream cheese and egg until smooth. Pour over first layer. Bake at 350° for 30-35 minutes. Cool and dust with powdered sugar.

GRAHAM CRACKER CRISPS

Karen Harvey

Graham Crackers
½ C. butter
½ C. brown sugar
½-¾ C. finely chopped walnuts

Line a cookie sheet with foil. Cover it with one layer of graham crackers as close together as possible. In a saucepan melt butter and add brown sugar. Boil mixture for 3 minutes, stirring all the time. Pour mixture over crackers and spread evenly. Sprinkle chopped walnuts over hot mixture. Bake at 350° for 8-10 minutes. Don't Burn! Cool 20 minutes. Break crackers into cookie size pieces.

GERMAN CHOCOLATE TEA BARS

1 C. butter
2 squares unsweetened chocolate
1 C. chocolate chips
2 eggs (beaten)
2 C. powdered sugar
1 tsp. vanilla
1 C. chopped nuts
¼ tsp. almond extract

Melt butter, chocolate and chocolate chips over hot water. Add eggs, powdered sugar, vanilla, nuts and extract. Place 15 graham crackers in bottom of 9x13-inch or 7x11-inch pan. Pour half of chocolate mixture over crackers. Layer another 15 crackers and pour remaining chocolate on top. Chill overnight. Cut into small squares.

CARROT BARS

Esther McDowell

1¼ C. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
2 eggs
1 C. sugar
½ C. nuts
½ C. vegetable oil
1 jar junior carrot baby food
1 tsp. vanilla

Beat eggs, sugar and oil; add rest of ingredients. Bake at 350° for 30 minutes in a greased and floured 9x13-inch pan.

FROSTING:
1½ C. powdered sugar
1 (3 oz.) pkg. cream cheese
¼ stick oleo

CHRISTMAS FRUIT ROLL

Ellen Edelman

1½ C. flour
1½ C. sugar
1 tsp. baking powder
1 tsp. salt
5 eggs (beaten)
2 lbs. English walnuts
1 lb. Brazil nuts
2 lbs. dates
8 oz. jar maraschino cherries

Sift dry ingredients over nuts, dates and cherries. Do not chop any of these. Mix in large pan so it is well covered with the flour mixture. Pour beaten eggs over nuts and dates mixture. Mix well by hand. Bake in 2 loaf pans for 1 hour at 325°. Fill pans full as mixture does not rise. Could bake in little loaf pans and give as gifts.

LEMON LOAF

Alberta Jane Rinehart

1 stick margarine (softened)
1 C. sugar
2 eggs
Grated rind of 1 medium sized lemon
½ tsp. vanilla
½ tsp. lemon extract
1½ C. sifted all purpose flour
1 tsp. baking powder
¼ tsp. salt
½ C. milk

Thoroughly cream together shortening and sugar. Add egg, lemon rind, vanilla and lemon extract. Mix thoroughly. Sift flour, baking powder and salt together. Add dry ingredients alternately with milk to lemon mixture. Spread the batter in a well greased and floured loaf pan, 9½x5½-inches (grease even the non-stick type of pan). Bake in oven preheated to 350° about 45 minutes or until wooden pick inserted in center comes out clean. Let loaf cool about 15 minutes and remove from pan. Glaze the top with a mixture of the juice from one lemon and about 1 C. powdered sugar. Cool in refrigerator before cutting.

EASY LEMON BAR

Helen Harden

1 pkg. one-step angel food cake mix
1 (21 oz.) can lemon pie filling
Powdered sugar icing
Lemon extract flavoring

With a spoon, stir together cake mix and pie filling. Do not use an electric mixer. Pour into ungreased jelly roll pan, 10½x15½-inches. Bake at 350° for 20-25 minutes. When cool, frost with a powdered sugar frosting flavored with lemon extract. May sprinkle coconut on top. This freezes well.

LEMON SQUARES

Patti Stutzman

½ C. butter
¼ C. powdered sugar
1 C. flour
Pinch of salt
2 slightly beaten eggs
1 C sugar
2 T. lemon juice
2 T. flour

Beat together first 4 ingredients and pat into a 9-inch square baking pan. Bake at 350° for 15-20 minutes. Mix together eggs, sugar, lemon juice and flour; pour over hot crust. Bake again for 20-25 minutes. Sprinkle lightly with powdered sugar.

LACINA'S FROSTED CREAMS

Martha Winborn

1½ C. brown sugar
1 C. solid shortening (part butter)
1 C. chopped dates
1 C. golden raisins (cooked in 1¼ C. water)
1 C. juice from raisins
2 eggs (beaten)
1 tsp. vanilla
2½ C. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
½ tsp. ginger
Pinch of cloves
½ C. chopped nuts

Mix in order given and pour into two large jelly roll pans. Bake 20-25 minutes at 350°. Do Not Overbake!

FROSTING:
4 T. butter (browned)
4 T. hot water

Add powdered sugar for a thin frosting.

TWO BY TWO BARS OR MEXICAN FRUIT CAKE

Mrs. Omar Swartzendruber
Mary Ann Schlabaugh

2 C. flour
2 C. sugar
2 eggs
2 tsp. soda
1 (15 oz.) can crushed pineapple
½ tsp. salt
1 tsp. vanilla
1 C. chopped nuts

Put all ingredients (except nuts) in mixing bowl and beat until smooth. Add nuts and pour into greased jelly roll pan. Bake at 325° for about 25 minutes.

ICING:
1 stickoleo
2 C. powdered sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese

Beat until smooth and frost bars. Cut into 2-inch squares. (NOTE: Mary Ann does not use salt, nuts or vanilla in her recipe.)

MISSISSIPPI MUD BARS

Sally Kern

2 sticks oleo
2 C. sugar
⅓ C. cocoa
1½ C. flour
1 C. nuts
4 eggs
1 tsp. vanilla
1 C. coconut
1 (7 oz.) jar marshmallow creme

ICING:
¾ C. oleo
⅓ C. cocoa
1 tsp. vanilla
1 box powdered sugar
½ C. canned milk

Cream 2 sticks oleo with sugar. Add cocoa, flour, nuts, and coconut. Beat eggs with vanilla and combine with other mixture. Bake in greased 9x13-inch pan at 350° for 30-35 minutes. Spread marshmallow creme over it while hot. Let cool. Combine icing ingredients and frost. Best kept in refrigerator.

OATMEAL BAR COOKIES

Gladys and Pat Zahs

1 C. melted shortening or vegetable oil
1 C. sugar
1 C. brown sugar (firmly packed)
2 eggs
1½ C. flour
1 tsp. baking soda
½ tsp. salt
1 tsp. vanilla
3 C. quick cooking oatmeal
1½ C. chocolate chips, butterscotch chips, chopped nuts, or raisins, or any combination

Combine shortening and sugars; add eggs, beating well. Sift dry ingredients together; add gradually, mixing well. Add vanilla. Add oatmeal, mixing well. Add chips, nuts and/or raisins. Press into 10½x15-inch greased jelly roll pan. Bake at 350° for 30 minutes. (Do not overbake or they will turn out "hard as a rock".) (To soften oatmeal cookies, place overnight in an airtight container with a slice or two of fresh bread.)

OZARK PIE

Rene' Grout

2 eggs
1½ C. sugar
1 C. flour
1 tsp. baking powder
½ tsp. salt
1½ tsp. cinnamon
2 C. peeled apples (diced)
½ C. chopped nuts

Beat 2 eggs and 1½ C. sugar. Add dry ingredients. Mix with sugar mixture. Add apples and nuts. Spread in greased 9x13-inch pan and bake at 350° for 30 minutes.

SALTED PEANUT CHEWS

Helen Harden

1 pkg. yellow cake mix
⅓ C. butter or oleo (softened)
1 egg
3 C. miniature marshmallows

TOPPING:
⅔ C. white syrup
¼ C. butter or oleo
2 tsp. vanilla
12 oz. peanut butter chips
2 C. Rice Krispies
2 C. salted peanuts

Combine cake mix, butter, egg until crumbly. Press into ungreased 9x13-inch pan. Bake at 350° for 12-18 minutes. Immediately put marshmallows on top and put in oven for 1-2 minutes, until they begin to puff. Cool and make topping. Heat syrup, butter, vanilla and chips until chips are melted and mixture is smooth. Remove from heat. Stir in cereal and nuts. Spoon topping over marshmallows. Chill, cut and store covered. Makes 25-30 bars.

PECAN PIE BARS

Linda Kemp

1 pkg. yellow cake mix
½ C. margarine (melted)
1 egg
1 C. chopped pecans

FILLING:
⅔ C. reserved cake mixture
½ C. brown sugar
3 eggs
1½ C. corn syrup (light or dark)
1 tsp. vanilla

In large bowl combine cake mix, margarine and egg. Save ⅔ C. and press rest into a 9x13-inch pan and bake for 15-20 minutes at 350°. Combine filling ingredients and pour over partly baked crust. Sprinkle with nuts. Bake another 30-35 minutes.

PEANUT BARS

1 dry yellow cake mix
⅓ C. oleo (melted)
1 egg
3 C. miniature marshmallows
(or 1 jar marshmallow creme)
⅔ C. white Karo syrup
2 tsp. vanilla
¼ C. oleo
12 oz.pkg. peanut butter chips

Mix together cake mix, oleo and egg. Pat in 9x13-inch greased jelly roll pan. Bake at 350° for 12-18 minutes. While still warm pour marshmallows over crust and spread. Cook Karo, vanilla, oleo and peanut butter chips until chips are melted. Add 2 C. Rice Krispies and 2 C. salted peanuts. Mix and pour over marshmallow layer. Cool and cut into bars.

PIE FILLING BARS

Ruby Schrock

2 C. sugar
1 C. oleo
4 eggs
1 tsp. vanilla
3 C. flour
1½ tsp. baking powder
¼ tsp. salt
1½ cans pie filling

Cream together sugar and oleo. Add eggs 2 at a time. Add vanilla. Stir in flour, baking powder and salt. Spread half of batter in ungreased jelly roll pan. Spread 1½ cans pie filling or one 16 oz. can over batter. Drop batter over top. Bake 35-40 minutes at 350°. Drizzle frosting over top.

PUMPKIN PIE SQUARES

Marietta Yoder

BASE:
1 C. flour
½ C. rolled oats
½ C. brown sugar
½ C. butter

FILLING:
1 lb. pumpkin
1 (13½ oz.) can evaporated milk
2 eggs
¾ C. sugar
½ tsp. salt
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. cloves

Combine and mix base ingredients until crumbly. Press into ungreased 9x13-inch pan. Bake at 350° for 15 minutes. Combine and beat well the filling ingredients. Pour over crust. Bake at 350° for 20 minutes.

TOPPING:
½ C. chopped pecans
½ C. brown sugar
2 T. butter

Combine and sprinkle over filling. Continue to bake 15-20 minutes or until filling is set. Cool. Cut into squares.

It's not important where we live, but how we live.

PUMPKIN BARS

Judy Hostetler

1 C. oil
2 C. sugar
2 C. pumpkin
4 beaten eggs
2 C. flour
2 tsp. baking powder
1 tsp. soda
½ tsp. salt
2 tsp. cinnamon
¾ C. chopped nuts
¾ C. raisins (opt.)
¼ tsp. ground cloves
¼ tsp. ground ginger (opt.)
¼ tsp. ground nutmeg

Combine above ingredients and mix well. Pour into 17x11-inch greased jelly roll pan. Bake 30 minutes at 350°. After completely cooled top with cream cheese frosting.

FROSTING:
3 oz. cream cheese (room temp.)
¾ stick butter or oleo (room temp.)
1 tsp. vanilla
1¾ C. powdered sugar

Mix and spread on cooled bars. Moist, delicious and freeze well!

PECAN PIE BARS

Ellen Reber

1 C. sifted flour
½ C. rolled oats
¼ C. brown sugar (packed)
½ C. butter
3 eggs
¾ C. light corn syrup
1 C. coarsely chopped pecans
½ C. brown sugar (packed)
1 T. flour
1 tsp. vanilla
¼ tsp. salt

Combine 1 C. flour, oats, and ¼ C. brown sugar. Cut in butter until mixture resembles coarse crumbs. Press mixture into greased 9x9-inch pan. Bake at 350° about 15 minutes. Beat eggs slightly and add remaining ingredients. Blend well. Pour over partly baked crust. Bake at 350° about 25 minutes.

NO BAKE REESE'S BARS

Mrs. Clarence Hostetler

1 C. melted oleo or butter
2½ C. powdered sugar
2 C. crushed graham crackers
1 C. chunky peanut butter
12 oz. chocolate chips

Mix first four ingredients and press into a 9x13-inch pan. Melt chocolate chips and spread on top. Cut in squares.

RAISIN CREAM BARS

Verda Miller

2 C. raisins
1 C. brown sugar (firmly packed)
1 C. margarine (2 sticks)
1½ C. flour
1½ C. quick rolled oats
1 tsp. soda
2 eggs (beaten)
1 C. granulated sugar
2 T. cornstarch
½ tsp. salt
2 C. Half and Half
1 tsp. vanilla flavoring
¼ tsp. lemon flavoring

Boil and plump the raisins and set aside to cool. For Crust: Combine the next 5 ingredients. Work until crumbly. Remove ¼ of the mixture and set aside. Press the remaining portion into a jelly roll pan, 11x7-inches. Bake for 10 minutes at 350°. While crust is baking, combine the beaten eggs, granulated sugar, cornstarch, salt and Half and Half in a saucepan. Place over low heat and cook, stirring constantly until mixture has thickened. Remove from heat and add well drained raisins and flavorings. Stir well. Spread over top of baked crust. Sprinkle the reserved crust mixture over top. Sprinkle with a little cinnamon. Return to oven for 20 minutes. Do Not Overbake. Cut in squares. Can be frozen.

RAISIN BARS

Helen Harden

2 C. raisins
2 C. water
¾ C. brown sugar
¾ C. white sugar
1 C. shortening
½ tsp. butter flavoring
1 tsp. salt
3 eggs
1 tsp. vanilla
1 tsp. soda
3½ C. flour

ALMOND BUTTER ICING:
2 T. butter
⅓ C. water
1 lb. powdered sugar
½ tsp. vanilla
¼ tsp. almond flavoring

Boil raisins and water for 5 minutes. Set aside to cool. Cream shortening, sugar and butter flavoring. Add salt. Beat eggs in one at a time. Add soda to raisins and add to creamed mixture, alternately with flour. Spread batter in greased sheet cake pan. Bake at 350° for 20-25 minutes. Frost while hot.

For Frosting: Bring butter and water to a boil. Remove from heat and add powdered sugar to make a soft spreading consistency. Add flavoring and spread over warm cake. Cut into bars.

REVEL BARS

Ila Jean Miller (Tour Cook)

1 C. butter
2 C. brown sugar
2 eggs
2 tsp. vanilla
2½ C. flour
1 tsp. salt
1 tsp. soda
3 C. quick oatmeal

Cream together butter and brown sugar until light and fluffy. Add eggs, vanilla, flour, salt, soda and oatmeal. Spread ⅔ of batter into 9x13-inch pan. Cover with filling. Dot with remaining batter. Bake for 25-30 minutes at 350°. Cool. Cut.

FILLING:
12 oz. pkg. chocolate chips
1 (15 oz.) can sweetened condensed milk
2 T. butter
½ tsp. salt
1 C. nuts
2 tsp. vanilla

Mix and melt in double boiler until smooth, chocolate chips, milk, butter and salt. Add nuts and vanilla.

ROCKY MOUNTAIN BROWNIES

Edith Boone

1 C. margarine
⅓ C. cocoa
2 C. sugar
4 eggs
1½ C. flour
1½ C. nuts
2 tsp. vanilla
1 pkg. colored marshmallows
Dash of salt

Melt butter, cocoa and sugar together. Beat in eggs, one at a time. Add flour, salt, nuts and vanilla. Bake at 350° for 25 minutes in a greased 12x15-inch jelly roll pan. While hot cover completely with miniature marshmallows (I like the colored ones). Return to oven about 5 minutes until marshmallows are soft. Cool and ice.

ICING:
½ stick oleo
⅓ C. cream or evaporated milk
Dash of salt
⅓ C. cocoa
3 C. powdered sugar

Mix all ingredients together. After icing, let brownies set for 12 hours before cutting.

SORGHUM BARS

Mildred Swartzendruber

½ C. sugar
½ C. shortening
½ C. hot water
½ tsp. cinnamon
¼ tsp. salt
½ C. sorghum
1 egg (beaten)
½ tsp. soda
1½ C. flour

Mix together. Bake on greased and floured cookie sheet for about 20 minutes at 350°. Frost while warm with powdered sugar icing.

MOCK TWIX BARS

Margaret J. Miller

1 C. crushed graham crackers
¾ C. brown sugar
½ C. white sugar
⅓ C. milk
½ C. oleo

Layer Club Crackers on 9x13-inch greased pan. Boil above 5 ingredients for 5 minutes. Spread over crackers. Add another layer of Club Crackers. Cover with 1 C. chocolate chips and ⅔ C. peanut butter, melted together. Refrigerate to set.

TWINKIE CAKE

Judy Hostetler

FOR CHOCOLATE CAKE:
COMBINE AND BEAT THOROUGHLY:
2 C. sugar
2 eggs
½ C. cocoa
1 C. sour cream

THEN ADD THE FOLLOWING:
2 C. flour
1 C. boiling water
1 tsp. soda

FILLING:
1 C. milk
1 C. sugar
½ tsp. salt
½ C. oleo
½ C. shortening
1 tsp. vanilla

Pour into 17x11-inch greased jelly roll pan. Bake at 350° for 20-25 minutes. Cool. Cut cake in half and spread filling on one-half. Top with other half of cake. Freeze, then cut into individual pieces.

For Filling: Mix flour and milk, cook over low heat until thick (or in microwave 2½ minutes on High); remove from heat and cool. Add remaining ingredients and beat on high speed until fluffy, like whipped cream.

TEXAS SHEET CAKE

Bea Kesselring

2 C. flour
1 C. white sugar
1 C. brown sugar
½ C. margarine
½ C. shortening
8 T. cocoa
1 C. water
½ C. buttermilk
1 T. vinegar
2 eggs
1 tsp. soda
1 tsp. vanilla
Dash salt
½ tsp. cinnamon

Sift white sugar, flour, salt and cinnamon together. Add brown sugar and mix. Bring margarine, shortening, cocoa and water to boil. Pour over sugar and flour and mix well. Mix vinegar with buttermilk. Add soda and beaten eggs to buttermilk and add to cocoa mixture. Add vanilla. Bake at 350° for about 20-25 minutes. Do not bake too long. Frost while warm.

FROSTING:
3½ T. cocoa
½ C. margarine
4 T. milk or Half and Half
3 lbs. powdered sugar
1 tsp. vanilla
1 C. pecans (chopped)

Bring to boil the cocoa, milk and margarine. Add sugar, vanilla and pecans.

-DROPPED COOKIES-

ALMOND BUTTER COOKIES

Virginia McAndrew

CREAM:
1 C. butter or oleo
½ C. sugar
1 tsp. almond extract

ADD:
¼ tsp. salt
2 C. flour

Mix thoroughly. Drop by teaspoon on cookie sheet. Stamp with sugared cookie stamp or glass. Bake at 350° for 8-10 minutes.

BANANA OATMEAL COOKIES

Mabel Bontrager

1½ C. sifted flour
1 C. sugar
½ tsp. soda
½ tsp. salt
1 stick oleo or butter
1 egg (unbeaten)
1 C. mashed bananas
1¾ C. oatmeal (uncooked)
½ C. nuts

Mix flour, sugar, soda and salt. Cut in oleo or butter, add egg and mix. Add bananas, oatmeal and nuts. Drop by teaspoonfuls on greased cookie sheet and bake at 350° for 12 minutes or until done.

BUFFALO CHIPS COOKIES

Mary I. Bender

1 lb. margarine
4 eggs
4 C. flour
2 tsp. vanilla
1 C. chopped pecans
1 C. coconut
12 oz. pkg. chocolate chips
2 C. brown sugar
2 C. white sugar
2 tsp. baking powder
2 C. uncooked oatmeal
3 C. corn flakes
6 oz. pkg. butterscotch chips

Mix all above ingredients together. Chill 2 hours. Drop by tablespoonful on cookie sheet and bake at 350° for 12-13 minutes.

CARROT COOKIES

Mary Yoder

1 C. sugar
½ C. shortening
1 egg
½ C. finely shredded carrots
½ tsp. salt
1 tsp. lemon extract
2 tsp. baking powder
1½ C. flour
½ C. raisins

Cream sugar and shortening. Beat in egg and flavoring. Stir in carrots and raisins. Sift dry ingredients and add to batter. Drop by teaspoon on greased cookie sheet. Bake at 400° for 10-12 minutes. Makes 3 dozen.

CHOCOLATE CHIP PUDDING COOKIES

Mary King

2¼ C. unsifted flour
1 tsp. soda
1 C. butter or margarine (softened)
¼ C. sugar
¾ C. brown sugar
Nuts
1 pkg. Jello chocolate or vanilla flavor instant pudding and pie filling mix (¾ C. bulk)
1 tsp. vanilla
2 eggs
1 (12 oz.) pkg. chocolate chips

Combine butter, sugars, pudding mix; beat until smooth. Beat in eggs; gradually add flour and soda mixture. Then chips and nuts. Bake at 375° for 8-10 minutes. Yield: 7 dozen.

CHOCOLATE CHIP PUDDING COOKIES

Maxine Mast

1 C. butter flavored Crisco
¼ C. white sugar
¾ C. brown sugar (packed)
1 (3 oz.) pkg. instant vanilla pudding
1 tsp. vanilla
2 eggs
1 tsp. soda
2¼ C. flour
6 oz. pkg. chocolate chips
½ C. nuts (opt.)

Combine Crisco, sugars, pudding and vanilla. Beat until smooth. Add eggs and beat until creamy. Gradually beat in soda, flour and nuts. Stir chips in by hand. Bake on ungreased cookie sheet 8-10 minutes in a 375° oven.

CHOCOLATE CHIP COOKIES

Ethel Miller

1 C. soft oleo
¼ C. white sugar
¾ C. brown sugar
1 tsp. vanilla
1 (4 oz.) pkg. chocolate instant pudding
2 eggs
2¼ C. flour
1 tsp. soda
1 (6 oz.) pkg. chocolate chips and nuts

Cream sugar and oleo, add eggs. Mix well. Add flour, soda, chocolate instant pudding, vanilla. Beat well. Add chocolate chips and nuts. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 8-10 minutes.

CHOCOLATE CHIP OATMEAL BARS

Juanita Troyer

2 C. brown sugar
2 eggs
1 C. margarine (softened)
1 tsp. vanilla
2½ C. flour
½ tsp. salt
1 tsp. baking soda
3 C. quick oatmeal
12 oz. pkg. chocolate chips
14 oz. can sweetened condensed milk
2 T. butter
1 C. chopped nuts
½ tsp. salt
1 tsp. vanilla

Mix brown sugar, eggs, margarine and vanilla together in large bowl. Sift together flour, salt, and soda and add to first mixture. Add oatmeal. Reserve ⅓ of oatmeal mixture and press the rest in a 10x15-inch greased pan. Heat chips and butter until melted, remove from heat and stir in nuts, salt and vanilla. Spread over oatmeal mixture. Drop reserved oatmeal mixture by spoonsful over chocolate. Bake at 350° for 20-30 minutes.

CHOCOLATE CHIP CREAM COOKIES

2½ C. flour
½ tsp. salt
½ tsp. baking powder
1 tsp. soda
½ C. butter
1½ C. brown sugar
2 eggs
1 tsp. vanilla
1 C. sour cream
1 C. nut meats
2 (6 oz. ea.) pkgs. chocolate chips

Sift together flour, salt, baking powder and soda. Mix together butter, sugar, egg, vanilla. Then add sour cream and nut meats and chocolate chips. Add flour mixture. Drop on cookie sheet and bake at 350° for 10-12 minutes.

CHOCOLATE DROP COOKIES

Erma Ropp

1 C. shortening
2 C. brown sugar
2 eggs (beaten)
4 (2 oz. ea.) squares unsweetened chocolate (melted)
1 C. chopped nuts
½ tsp. salt
1 C. buttermilk
2 tsp. vanilla
2½ C. sifted flour
½ tsp. soda

Preheat oven to 350°. Combine shortening, sugar and eggs in mixing bowl; beat well. Add melted chocolate, buttermilk, and vanilla; blend. Sift together flour, soda and salt; stir in. Add walnuts; chill soft dough. Drop by spoonsful on greased cookie sheet and bake 12-15 minutes. Frost with white frosting while quite warm.

CHOCOLATE CHIP PUDDING COOKIES

Bonnie Moffit

2¼ C. unsifted all purpose flour
1 tsp. baking soda
1 C. margarine
¼ C. sugar
¾ C. firmly packed brown sugar
1 C. chopped nuts (opt.)
1 tsp. vanilla
1 (3½ oz.) pkg. instant chocolate pudding
2 eggs
1 (12 oz.) pkg. chocolate chips

Combine margarine, sugar, vanilla, pudding mix and beat until smooth and creamy. Beat in eggs and gradually add flour and baking soda. Stir in chips and nuts. Batter will be stiff. Drop by teaspoons 2-inches apart on ungreased baking sheet. Bake at 350° for 8-10 minutes.

CHOCOLATE DROP COOKIES

Virginia McAndrew

1 C melted shortening
2 C. brown sugar
2 eggs
3 C. flour
1 C. sour milk or buttermilk
1 tsp. soda
¾ C. cocoa
1 tsp. vanilla

Mix cocoa, sugar to melted shortening. Add 1 egg at a time. Add flour, soda with the milk and vanilla. Drop on cookie sheet and bake at 350° for 10 minutes. Frost with chocolate frosting while still hot.

CHRISTMAS COOKIES

Edith Wade

Almond bark
1 C. chunky peanut butter
Rice Krispies
Miniature marshmallows

Melt large chunk of almond bark. Then add 1 C. chunky peanut butter. Then add enough Rice Krispies and miniature marshmallows to coat. Drop by teaspoonfuls on waxed paper or press into pan and cut into squares.

Give others a piece of your heart, not a piece of your mind.

COCONUT CRISPIES

Erma Ropp

¾ C. shortening (¼ butter)
¾ C. sugar
1 C. brown sugar
2 eggs
1 tsp. vanilla
1 ¾ C. flour
½ C. nuts
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
1 C. quick oats
2 C. Rice Krispies
1 C. coconut

Mix as usual. Bake at 350° for 12 minutes.

CORN FLAKE COOKIES

Ellen Reber

1 C. margarine
1 C. sugar
1 tsp. soda
1 tsp. cream of tartar
1 ½ C. flour
2 C. corn flakes or Wheaties

In a large bowl add all ingredients in order given. Mix well and drop by teaspoon on a well greased cookie sheet. Bake at 350°. Let cool on cookie sheet about 1 minute.

CRISPY CEREAL COOKIE

Ella Roederer

1 C. oleo
1 C. brown sugar
1 C. white sugar
1 C. oil
1 egg
3 ½ C. flour
1 C. flaked coconut
1 C. quick oatmeal
1 C. Rice Krispies
½ C. chopped nuts (opt.)
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt
2 tsp. vanilla

Measure flour, soda, cream of tartar and salt and set aside. Cream sugars, oleo, oil, egg and vanilla. Add flour mixture and mix well. Add coconut, oatmeal, Rice Krispies and nuts. Drop by small spoonfuls on greased cookie sheet or roll in small ball and press. Bake for 10 minutes at 350° or until slightly brown.

CORN FLAKE BURR COOKIES

Marcia Steckly

½ C. butter
½ C. white sugar
¼ tsp. salt
½ C. packed brown sugar
1 egg
1 C. flour
1½ tsp. baking powder
1 C. corn flakes
1 C. coconut

Cream together butter, sugars and salt. Add egg. Add dry ingredients. Bake at 350° for 10-15 minutes until golden brown.

COTTAGE CHEESE COOKIES

Ethel L. Miller
Bonnie Yeggy

1 C. oleo
1¾ C. sugar
1 C. cottage cheese (drained)
2 eggs
1 tsp. vanilla
2½ C. flour
⅓ C. cocoa
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 C. chocolate chips or nuts

Cream sugar and oleo. Add cottage cheese. Beat well. Add eggs one at a time. Add flour, cocoa, baking powder, soda and salt. Mix well. Add chocolate chips or nuts. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10 minutes.

DAN GABLE'S OLYMPIC COOKIES

Patrick Troyer

1 C. butter or margarine
1½ C. brown sugar (firmly packed)
1 egg
1¼ tsp. vanilla
2½ C. quick oats (uncooked)
1 C. flour
1 tsp. baking soda
½ tsp. salt
1 C. M&M plain chocolate candies
½ C. raisins
¾ C. chopped nuts
¼ C. coconut (opt.)

Beat together butter and sugar until lightly fluffy; blend in egg and vanilla. Add combined oats, flour, soda and salt; mix well. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls onto ungreased cookie sheet about 3-inches apart. Press 2-3 additional candies into each cookie, if desired. Bake at 350° for 8-10 minutes, or until golden brown. Cool on cookie sheet about 3 minutes. Remove cookies to wire rack to cool thoroughly. Makes about 4 dozen 2½-inch cookies, 97 calories per cookie.

DELICIOUS COOKIES

Wilma Isabel

1 C. brown sugar
1 C. white sugar
1 C. oleo
1 C. oil
1 egg
2 tsp. vanilla
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
3½ C. flour
1 pkg. chocolate chips
1 C. coconut
1 C. quick oatmeal
1 C. Rice Krispies

Mix all ingredients and drop onto greased baking sheet. Bake until done at 350°.

DEVIL'S FOOD DROP COOKIES

Ethel Miller

½ C. butter or oleo
1 C. brown sugar
1 egg
1 tsp. vanilla
¼ tsp. salt
2 T. cocoa
2 C. flour
½ tsp. soda
¾ C. dairy sour cream
½ C. chopped nuts
Marshmallows

Cream butter and sugar until fluffy. Beat in egg and vanilla. Stir in cocoa, add dry ingredients to chocolate mixture. Alternate with sour cream. Add nuts. Drop by teaspoonful 2-inches apart on greased cookie sheet. Bake at 350°. When almost done, remove from oven. Put ½ of large marshmallow on each. Return to oven for a few minutes. Remove from pan and cool. Frost.

FROSTING (Mocha):
½ C. oleo
Dash of salt
3 T. milk
2 tsp. cocoa
2 tsp. instasnt coffee
1½ tsp. vanilla

Cream all ingredients together. Slowly add 3 C. powdered sugar. Beat until smooth.

FROSTED CREAM COOKIES

Ila Jean Miller (Tour Cook)

2 C. molasses
1 C. sugar
1 C. lard
1 C. sour milk or buttermilk
4 tsp. soda
1 T. ginger
2 eggs
7-7½ C. flour

Cream first 3 ingredients. Add remaining ingredients. Can be dropped onto cookie sheets or rolled out. Can frost with a frosting while still warm. Bake 10 minutes at 350°.

MRS. BLANEY'S CHOCOLATE CHIP COOKIES

Kathy Lahmon

2 C. shortening (or oleo)
1½ C. brown sugar
1½ C. white sugar
4 eggs
2 tsp. vanilla
4 C. flour
2 tsp. salt
2 tsp. soda mixed with 2 T. hot water
4 C. oatmeal (quick)
12 oz. chocolate chips

Mix shortening, brown sugar and white sugar in order given. Add eggs one at a time. Add remaining ingredients in order given. Bake 9-11 minutes at 350°. Do Not Overbake.

DELICIOUS COOKIES

Katie Ann Miller

1 C. oleo or butter
¾ C. oil
1 C. brown sugar
1 C. white sugar
1 egg
2 tsp. vanilla
1 tsp. coconut flavoring
2 tsp. butterscotch flavoring
3½ C. flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 C. oatmeal
1 C. Rice Krispies
1 (6 oz.) pkg. chocolate chips

Beat first 4 ingredients well. Add egg, mix well. Add flavorings; mix again. Add dry ingredients and mix well. Then drop on cookie sheet and press flat. Bake at 350° for 10-12 minutes.

EASY COOKIES

Edna Dolan
Martha Winborn

1 box cake mix (German chocolate, apple spice, white or yellow)
1 small carton whipped topping
1 egg (beaten)

Mix thoroughly. Shape into balls. Place on cookie sheet. Bake at 350° for 10 minutes. Chocolate chips, nuts, Rice Krispies may be added as desired.

GINGER CREAM DROP COOKIES

Erma Ropp

¼ C. shortening (lard and butter)
½ C. sugar
1 egg (beaten)
½ C. hot water
1 tsp. ginger
½ tsp. cloves
½ C. sorghum
2 C. flour
½ tsp. salt
1 tsp. soda (to be mixed with the hot water)
½ tsp. nutmeg
½ tsp. cinnamon

Cream shortening, add sugar and cream. Add egg and sorghum. Sift dry ingredients and stir into mixture alternately with hot water and baking soda mixture. (Always start and finish with dry ingredients when alternating with liquid.) Chill dough. Drop by teaspoons 2-inches apart on lightly greased sheet. Bake 375° for 8 minutes. Ice while warm with ½ C. powdered sugar, few drops vanilla and 2-3 tsp. coffee or milk mixed until smooth.

GINGER SNAP

Dorothy Eash

1 C. white sugar
1 C. molasses
1 C. Crisco shortening
2 eggs (beaten)
3½ C. flour
½ tsp. ginger
½ tsp. cinnamon
1 tsp. baking powder
1 tsp. soda
¼ tsp. salt

Cream together sugar, Crisco, molasses and eggs. Sift dry ingredients and mix together with creamed mixture. Refrigerate until chilled. Shape dough into walnut sized balls. Roll in sugar. Bake at 350° about 10 minutes. Makes 4 dozen.

KRIS KRINGLE COOKIES

Ruth Fountain

½ C. margarine
½ C. brown sugar
1 tsp. vanilla
1½ C. flour
1/8 tsp. salt
20-25 maraschino cherries
¾ C. chocolate chips

Combine and mix well, margarine, brown sugar, vanilla, flour and salt. It may be necessary to add a very few drops of water to make the dough more manageable. Put a chocolate chip in the center of each cherry. Cover each cherry with dough. Bake the cookies at 350° for 15 minutes. While the cookies are baking, melt the remaining chocolate chips over low heat. Let the cookies cool slightly, then dip the top of each cookie in the melted chocolate chips.

HIGH FIBER COOKIES

Vera Yoder

1 ¾ C. sugar
1 C. shortening
2 eggs
1 C. applesauce
3 ½ C. flour
¼ tsp. salt
1 ¾ tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ C. molasses
½ C. All Bran
1 C. raisins (opt.)

Soak raisins. Cream sugar and shortening. Add eggs and applesauce. Add molasses, then dry ingredients and All Bran. Add raisins. Bake at 350° for 8 minutes. Place dough about 2 to 3-inches apart (batter spreads out). Let cookies cool well before using.

HONEY PECAN COOKIES

Joyce Schrock

2 C. sugar
1 ½ C. oleo
2 eggs
½ C. honey
2 tsp. vanilla
5 C. flour
2 tsp. soda
1 tsp. salt
1 C. chopped nuts

Put sugar, shortening, eggs, honey and vanilla into mixing bowl and beat until fluffy. Add flour, soda, salt to first mixture. Add chopped nuts. Make into small balls or drop by teaspoon and bake about 10 minutes in 350° oven until light brown and puffy looking. Do Not Overbake. As they cool they will flatten and have a crinkly top. Remove from cookie sheet while still hot. Real good and chewy! Do not grease cookie sheet.

DATE MACAROONS

2 egg whites (room temperature)
Pinch of salt
1 C. chopped dates
1 C. powdered sugar
½ tsp. vanilla
¾ C. chopped nuts

Beat eggs and salt until foamy. Slowly add powdered sugar as you continue beating until whites form peaks. Add remaining ingredients and drop on greased sheet. Bake at 300°-325° for 20 minutes. Cool before removing from baking sheet.

MOLASSES COOKIES

Norma Fry

2 C. molasses
1 C. (scant) lard
2 beaten eggs
2 T. soda
3 T. boiling water (combine soda and water and mix well)
2 tsp. ginger
2 tsp. cinnamon
½ tsp. salt
1 tsp. vanilla
½ tsp. cloves
4-4½ C. flour

Mix as any other recipe. Let cool for several hours or overnight. Roll and bake for 8-10 minutes at 375°.

FROSTING:
1 C. sugar
1 egg white
3½ T. water
6 marshmallows (cut up)

Cook in double boiler. Beat as it cooks until it stands in peaks. Add ½ tsp. lemon or 1 tsp. vanilla extract. Put on cookie while still hot.

MOLASSES COOKIES

Alberta Jane Rinehart
(from the late Mrs. Henry Brenneman of Joetown)

1 C. sugar
1 C. molasses
1 C. fat
½ tsp. cinnamon
1 tsp. ginger
1 tsp. salt
2 tsp. baking soda dissolved in 1 C. cold water
Flour to make soft dough

Mix ingredients and bake in a hot oven (375°).

SOFT MOLASSES COOKIES

Laurine King

½ C. lard
⅓ C. sugar
⅔ C. molasses
1 egg
2¼ C. flour
1 tsp. ginger
1 tsp. cinnamon
¼ tsp. salt
2 tsp. soda
½ C. milk
1½ tsp. vinegar

Cream together lard, sugar and molasses. Add egg and stir well. Sift together dry ingredients. Combine milk and vinegar and add alternately to creamed mixture with flour. Can be cut out or dropped by heaping teaspoon on greased sheet. Bake at 400° for 8-10 minutes.

1-2-3 OATMEAL COOKIES

Freda Miller

1 C. brown sugar
1 C. white sugar
1 C. oleo
2 eggs
3 C. oatmeal
2 C. flour
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder
1 pkg. chocolate chips

Mix sugars, oleo and eggs. Add remaining ingredients. Drop on cookie sheet. Bake for 8-10 minutes at 350°.

OATMEAL COOKIES

Helen Harden

1 C. raisins
1 C. water
1½ C. sugar
2 eggs
1 tsp. vanilla
2½ C. flour
2 C. oatmeal
¾ C. shortening
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
½ tsp. cloves
1 tsp. cinnamon
½ C. nuts

Boil raisins and water; cool. Drain liquid into cup. Add enough water to make ½ C. Cream shortening and sugar. Beat in eggs and vanilla. Stir in raisins and liquid. Sift flour and other dry ingredients. Add. Mix well. Add oatmeal and nuts. Drop by spoonful on ungreased baking sheet. Bake at 350° for 8-10 minutes.

OATMEAL COOKIES

Leah Roberts
(From her grandmother, Mrs. J.L. Hershberger)

2 C. brown sugar
½ C. shortening or 1 stick margarine
2 eggs
1½ C. milk
3 C. oatmeal (quick cooking)
2 C. flour
1 tsp. soda
1 tsp. salt
2 tsp. vanilla
Nut meats and/or chocolate chips (opt.)

Cream brown sugar, shortening and eggs. Add milk and vanilla. Stir in oatmeal. Then add dry ingredients, nuts and chocolate chips. Refrigerate 4-5 hours or overnight. Bake 8-10 minutes in 375° oven.

OATMEAL APPLE COOKIES

Alberta Jane Rinehart

¾ C. firmly packed brown sugar
½ C. margarine or butter (softened)
2 eggs
1 tsp. vanilla
2 C. Quaker Oats (quick or old fashioned, uncooked)
1 C. all-purpose flour
1 tsp. cinnamon
½ tsp. baking soda
½ tsp. salt
1 medium apple (shredded)
½ C. chopped nuts (opt.)

Heat oven to 375°. Beat together brown sugar and margarine until light and fluffy. Beat in eggs and vanilla. Add combined dry ingredients; mix well. Stir in apple and nuts. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake 9-12 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire cooling rack. Combine ½ C. powdered sugar and 1 T. milk or fruit juice (apple, orange or pineapple). Drizzle over cooled cookies. Store in tightly covered container. Makes 2½ dozen cookies.

SOFT OATMEAL COOKIES

Marcia Steckly

1 C. shortening
2 C. brown sugar
1 tsp. vanilla
2 eggs
1¾ C. flour
½ tsp. salt
1 tsp. bakin gpowder
1 tsp. soda
2 C. oatmeal

Cream together shortening, sugar and vanilla. Add eggs. Add dry ingredients. Bake at 350° until golden brown.

PUMPKIN COOKIES

Alberta Jane Rinehart

½ C. shortening
1 C. brown sugar
1 egg
1 C. pumpkin
⅓ tsp. salt
1 tsp. vanilla
2 C. flour
2 tsp. cinnamon
1 tsp. baking soda
1 tsp. baking powder
½ C. nuts

Cream together shortening, sugar, egg, pumpkin, salt and vanilla. Sift dry ingredients together and add to creamed mixture. Add ½ C. nuts. Bake at 375° for 8-10 minutes. Nice and moist.

PRIDE OF IOWA COOKIES

Mildred A. Yoder

1 C. brown sugar
1 C. white sugar
1 C. shortening (half oleo)
2 eggs (beaten)
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 C. flour
1 C. coconut
3 C. quick cooking rolled oats
½ C. chopped nuts

Preheat oven to 375°. Blend sugar and shortening, add beaten eggs and vanilla. Sift dry ingredients together and add to first mixture. Stir in coconut, oats and nuts. Mix well. Drop by teaspoon on greased cookie sheet. Flatten with fork. Bake until brown, about 8 minutes. Delicious!

PUMPKIN NUT COOKIES

Pauline Murphy

½ C. shortening
½ C. white sugar
½ C. brown sugar
1 C. cooked pumpkin
1 C. chopped dates or raisins
1 C. nutmeats
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
¼ tsp. salt (opt.)
2 C. flour

Cream shortening and sugars. Add pumpkin. Mix well. Add dates or raisins, nutmeats, and vanilla; mix well. Sift soda, baking powder, cinnamon, salt and flour, mixing well and add to other mixture. Drop on greased cookie sheet and bake at 375° for 8 minutes. Size of cookie determines baking time.

RAISIN CREME COOKIES

Fannie A. Miller

1 C. raisins
1½ C. sugar
⅔ C. shortening
1 tsp. soda dissolved in raisin juice
2 eggs
3 C. unsifted flour
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1/8 tsp. salt (opt.)
1 tsp. maple flavor
1 C. black walnut meats (chopped)

Cook 1 C. raisins until tender. Set aside to cool. Save juice. Mix and cream sugar and shortening. Add eggs and beat well. Add raisin juice and raisins. Add flour, spices and nuts. Drop by teaspoon on baking sheet. Bake in 350° oven about 12 minutes or until done. When cool, frost with thin coat of frosting made with powdered sugar. Makes 4 dozen cookies.

STIR AND DROP SUGAR COOKIES

Cathie Berglund

2 eggs
2 tsp. vanilla
2 C. flour
½ tsp. salt
¾ C. vegetable oil
¾ C. sugar
2 tsp. baking powder

Beat eggs with fork. Stir in oil and vanilla. Blend in sugar until mixture thickens. Blend in flour, baking powder and salt. Drop by teaspoon 2-inches apart on ungreased cookie sheet. Flatten with greased bottom of glass dipped in sugar. Bake 8-10 minutes at 350°. Remove from pan immediately.

YOU NAME 'EM COOKIES

Mrs. Omar Swartzendruber

1 C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs (beaten)
2 C. flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
2 C. quick cooking oatmeal (dry)
2 C. corn flakes
1 C. raisins
1 C. coconut

Mix shortneing, sugar and eggs. Beat well. Add salt, soda, baking powder to flour. Add to shortening mixture. Add oats and corn flakes. Add raisins and coconut last. Drop on ungreased cookie sheet and flatten with fork. Bake in 350° oven until lightly browned.

WHOLE WHEAT COOKIES

Mrs. Omar Swartzendruber

1 C. whole wheat flour (unsifted)
1½ tsp. baking powder
½ tsp. cinnamon
¾ C. corn oil
½ C. firmly packed brown sugar
2 eggs
1 tsp. vanilla
2 C. corn flakes
½ C. chopped nuts (unsalted, opt.)

In small bowl stir together flour, baking powder and cinnamon. In large bowl with mixer at medium speed, beat vanilla, corn oil, sugar, eggs until sugar is dissolved and batter is thick and smooth. Reduce speed to low. Add flour mixture, beat until blended. Stir in corn flakes and nuts. Drop by level tablespoon 2-inches apart on greased cookie sheet. Flatten slightly. Bake at 350° until edges are brown. Makes about 3½ dozen cookies.

ZUCCHINI COOKIES

Alberta Rinehart

1 C. fat
1 C. sugar
2 eggs (beaten well)
2 C. grated zucchini
2 tsp. vanilla
4 C. flour
2 tsp. soda
2 tsp. cinnamon
2 tsp. baking powder
Nutmeats (grated orange rind)

Cream together fat and sugar. Add eggs, zucchini and vanilla. Mix together flour, soda, cinnamon and baking powder. Combine with creamed ingredients. Add nutmeats. Drop on greased pan. Bake about 8 minutes at 375°.

-ROLLED COOKIES-

BISCOHITOS (Cookies)

Alberta Jane Rinehart

6 C. flour
3 tsp. baking powder
1 lb. butter
1½ C. sugar
2 tsp. anise seed
2 eggs

Sift together flour and baking powder. Cream together butter, sugar and anise seed. Beat 2 eggs for 2 minutes. Add dry ingredients to the moist. Roll out on floured board and cut. Sprinkle with cinnamon sugar. Bake at 350° until brown, about 10 minutes.

UNCLE DAVE'S BUTTERMILK COOKIES

Eudora Mullet

1 C. oleo
2 C. sugar
1 C. buttermilk
2 eggs
2 tsp. soda
2 tsp. vanilla
½ tsp. salt
4 C. flour

Cream sugar and shortening. Stir in beaten eggs. Dissolve soda in buttermilk and add to mixture. Add flour and mix well. Will be a soft dough. Chill several hours. Then turn dough onto lightly floured board and roll to ¼-inch thickness. Cut with cookie cutter. Bake at 375° for 8-10 minutes. Frost with powdered sugar frosting.

CARAMEL BUTTERMILK COOKIES

Ruby Ann Yoder

1 C. shortening or lard
2 C. brown sugar
2 eggs
1 tsp. vanilla
2 tsp. soda (dissolve in buttermilk)
4 C. flour
2 tsp. baking powder
½ C. nuts (opt.)

Cream shortening and sugar Add eggs; beat well. Add vanilla and buttermilk and mix well. Add flour and baking powder. Refrigerate overnight. Roll out and cut out. Bake at 400° for 8-10 minutes. Frost with the caramel frosting.

COCONUT COOKIES

Mary J. Escher

1 C. shortening
2 C. brown sugar
2 eggs
¼ C. water
1 tsp. vanilla
4 C. flour
1½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
1 C. shredded coconut

Cream shortening and brown sugar. Add eggs, water and vanilla. Mix well. Add flour, baking powder, soda, salt and coconut. Mix. Chill dough 2 hours. Roll into balls size of walnuts. Flatten with fork. Bake 8-10 minutes in 375° oven.

COCONUT COOKIES

Doriene Neill

1 C. brown sugar
1 C. white sugar
½ C. melted shortening or oil
2 eggs (well beaten)
2½ C. flour
1 tsp. (heaping) cream of tartar
1 tsp. (heaping) soda
½ C. coconut or nuts

Dump all ingredients in mixer bowl and mix. Roll and chill. Bake at 350° until very lightly browned.

CREAM CHEESE CUT-OUT COOKIES

Alberta Jane Rinehart

1 (8 oz.) pkg. softened cream cheese
1 C. oleo
¾ C. sugar
½ tsp. almond extract
2½ C. flour

Cream together cream cheese, oleo, sugar and almond extract. Add flour and mix well. Chill several hours. Roll out 1/8-inch thickness, cut out and bake on ungreased cookie sheet at 375° for about 6 minutes or until edges are lightly browned.

FRY PAN COOKIES

Ruth Ann Hershberger

1½ C. dates (chopped)
2 eggs (beaten)
1 C. white sugar
1 tsp. vanilla
½ tsp. salt
2½ C. Rice Krispies
½ C. nuts

Cook dates, eggs and sugar slowly, stirring constantly until thick. Remove from heat and let stand until cool. Add rest of ingredients and mix well. Wet hands and form into balls, then roll in coconut. Keep in an airtight container.

MOM'S LEP COOKIES

Gladys Fisher

1 qt. molasses
¼ lb. butter and lard
1 lb. raisins
½ lb. currants
1 pt. mixed nuts*
¼ C. soda
1 T. cinnamon
1 T. cloves
1 T. ginger
1½ pt. sour milk
1 pt. brown sugar
Enough flour for soft dough

(*Hickory nuts and walnuts.) Mix and chill overnight. Roll as thin as possible and cut into desired shapes. Bake at 350°. (½ batch uses approximately 7 C. flour.)

FROSTED MOLASSES COOKIES

Ruby Ann Yoder

1 C. shortening
1 C. sugar
2 eggs
1 C. molasses
1 C. sour milk or ½ C. sour cream into which 4 level teaspoons soda is dissolved
4 C. flour + 1 tsp. soda
½ tsp. cinnamon
½ tsp. cloves
½ tsp. ginger
¼ tsp. salt

Cream shortening, sugar together. Add eggs and mix together. Add molasses and milk. Add the dry ingredients and mix well. Refrigerate overnight. Roll out and cut. Bake at 400°. Frost with the caramel frosting.

HAMMENTASHEN (Filled Cookies)

Alice Rosen

¾ C. sugar
2 C. flour
2 tsp. baking powder
¼ tsp. salt
½ C. butter or margarine
1 egg (beaten)
2 T. orange juice

Sift sugar, flour, baking powder and salt into a bowl. Cut in the butter. Add egg and orange juice. Mix until dough is formed. Chill overnight if possible (at least 2 hours). Roll out 1/8-inch on floured board. Cut 3-inch circles. Put a spoon of filling on each circle. Place an empty circle on top of circle with filling. Pinch together to form three-sided cookies. Place on greased cookie sheet. Bake about 8-10 minutes at 400°. Place on top shelf of oven. Watch carefully!

PRUNE FILLING:

1 lb. prunes (pitted and chopped)
3 T. water
1 T. lemon juice
½ C. honey
2 T. grated lemon rind

Combine prunes and water in a saucepan. Cook over low heat 10 minutes. Add lemon juice and honey. Cook until thickened, 5-10 minutes, stirring frequently. Add lemon rind. Mix together. Cool. Dates, figs or dried apricots may be used in place of prunes.

POPPY SEED FILLING:

2 C. poppy seeds
1 C. milk
¾ C. honey
1 T. grated lemon rind
½ C. raisins

Combine poppy seeds, milk and honey in saucepan. Cook over low heat, stirring frequently, until thick. Stir in lemon rind and raisins. Cool.

RAISIN FILLING:

2 C. raisins
1 C. honey
3 T. cornstarch
½ tsp. ground allspice
¼ tsp. ground cloves
1 C. water

Combine in a saucepan and bring to a boil, stirring constantly. Cook 1 minute longer. Remove from heat, stir in ½ C. chopped walnuts. Cool and add 1 T. grated lemon rind.

FARM HOUSE COOKIES

Gladys and Pat Zahs

2 C. sugar
1 C. shortening
2 eggs
1 C. soured cream (or Half and Half, soured with vinegar - not sour cream from the dairy case)
½ tsp. soda
½ tsp. salt
4 tsp. baking powder
4½ C. flour
¾ C. chopped nuts
1 tsp. vanilla

Cream shortening and sugar together. Add eggs one at a time, continuing to beat. Add soured cream and vanilla. Sift dry ingredients together and add to creamed mixture. Add nuts (or save to sprinkle on top of cookies before baking). Roll on floured board, fairly thick. Cut with cookie cutters. Place on lightly greased cookie sheet. Bake at 350° for 15-18 minutes. (The dough is quite sticky, so be generous with flour when rolling and cutting.) Frost with glaze or chocolate powdered sugar frosting, or place a chocolate star in center and allow to melt before spreading, or sprinkle with colored sugar before baking. If rolled thick, cookies will turn out cake-like. If rolld thin, cookies will turn out crisp and crunchy (decrease baking time to 10-12 minutes). Can also be dropped from teaspoon and flattened with bottom of glass dipped in water.

OATMEAL CRINKLES

Marcille Miller

1½ C. flour
½ tsp. salt
1 tsp. baking powder
1 tsp. soda
1 C. shortening (oil or margarine or combination of both)
2 C. brown sugar
2 eggs
1 tsp. vanilla
3 C. quick oatmeal

Cream shortening. Add brown sugar and continue to cream. Add eggs and vanilla; beat well. Add sifted dry ingredients and the oatmeal. (A combination of chocolate chips, butterscotch chips, coconut, dates, raisins or nuts may be added.) Chill dough. Form into balls the size of a walnut and roll into powdered sugar. Place 2-inches apart on a greased cookie sheet and bake at 375° for 8-10 minutes.

You never get a second chance to make a good first impression.

CRISP PEPPERNUTS

Mrs. Clarence Hostetler

1 C. oleo
1½ C. white sugar
2 eggs (beaten)
3¾ C. flour
2 tsp. soda
1 tsp. cinnamon
½ tsp. cloves
½-1 tsp. anise oil

Mix in order given. Chill dough. Make into pencil size rolls, using 1 rounded tablespoon dough for each roll. Place rolls in cake pan and freeze. Grease cookie sheet, cut rolls into ¼-inch size. Bake 8-10 minutes at 350°.

ROLLED SUGAR COOKIES

Beatrice Kesselring

3 C. sifted flour
¼ tsp. salt
½ tsp. soda
1½ C. sugar
2 eggs
1 C. shortening
1 tsp. vanilla

Sift flour, salt, soda and sugar together. Add beaten eggs, softened shortening and vanilla. Chill dough and roll and cut into cookies. Sprinkle with sugar and bake in 400° oven for about 10 minutes or unitl they are a light brown.

-REFRIGERATOR COOKIES-

CHURCH WINDOW COOKIES

Marguerite Kinsinger

¼ lb. stick butter
1 (6 oz.) pkg. semi-sweet chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 (10½ oz.) pkg. colored miniature marshmallows
1 C. nuts

Melt first 3 ingredients together and cool slightly. Pour over marshmallows and nuts. Make into 2 rolls on Saran Wrap. Refrigerate. Slice rolls into cookies when ready to serve.

COOKIES FOR DIABETICS

Joyce Niffenegger

¼ C. oleo
1 egg
½ C. applesauce
½ C. quick oatmeal
½ C. raisins
½ C. flour
1 tsp. vanilla
½ T. Sweet 10
1/8 tsp. cloves
¼ tsp. salt
¼ tsp. nutmeg
½ tsp. soda
1 tsp. cinnamon

Sift flour, spices, salt and soda together and add to other ingredients. These mold easily so keep dough in refrigerator and bake only 8 at a time and keep in refrigerator after they are baked. One cookie can be eaten with a meal. (From American Diabetes Association, Iowa Affiliate Newsletter.)

DUTCH ST. NICHOLAS COOKIE

Leona Mandel

1 C. brown sugar
3 T. milk
3 C. flour
1½ tsp. each cloves and cinnamon
¾ tsp. each ginger and nutmeg
1/8 tsp. baking powder
1/8 tsp. salt
1¼ C. butter or margarine

Sift dry ingredients together. Cut into butter or margarine. Add mixture of sugar and milk. Add ¼ C. slivered blanched almonds. Mix well. Chill covered. Shape in rolls and chill overnight. Slice and bake on lightly greased cookie sheet. Bake 15 minutes at 350°. Keep in tight container.

OATMEAL REFRIGERATOR COOKIES

Donna Maas

1 C. fat (lard or 1 C. + 2 T. Crisco)*
1 C. white sugar
1 C. brown sugar
2 beaten eggs
1½ C. sifted flour
1 tsp. soda
1 tsp. salt (or less)
1 tsp. vanilla
3 C. quick cooking oatmeal

(*I usually use ½ Crisco and ½ margarine for the shortening.) Cream shortening, add sugar. Gradually blend in beaten eggs and beat. Add remaining ingredients and work into long rolls (2½-inch diameter) or press into 9-inch cake pan and chill. Cut into long bars, and wrap in waxed paper. Chill as long as desired (it may stay in refrigerator two weeks; in freezer longer). Slice thin, bake on ungreased cookie sheet 8-10 minutes at 350°. This cookie dough may be used as in drop cookies immediately after mixing. Yield: 6 dozen cookies.

OATMEAL ICEBOX COOKIES

Ella Roederer

3 C. oatmeal
1 C. flour
1 C. brown sugar
½ C. white sugar
1 C. melted margarine
¼ C. boiling water
½ C. finely chopped pecans
1 egg (beaten)
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla

Mix together oatmeal, flour, sugars, cinnamon, and salt. Add beaten egg and melted margarine. Mix well. Add soda to boiling water and add to dry mixture. Add vanilla and nuts. Refrigerate until dough is firm. Roll in waxed paper. Slice thin and place on greased cookie sheet. Bake 6-8 minutes at 350°.

ORANGE BLOSSOMS

1 lb. sugar
1 C. butter
Grated coconut
2 (8 oz. ea.) cans orange juice
2 (8 oz. ea.) pkgs. Vanilla Wafers (crushed)

Combine all ingredients except coconut. Chill 1 hour, form balls and roll in coconut. Refrigerate.

PIN WHEEL COOKIES

Dorothy Hess

1 C. shortening
2 C. brown sugar
3 beaten eggs
4 C. flour
½ tsp. soda
Pinch of salt

Cream together brown sugar and shortneing. Add eggs. Sift together dry ingredients and add to creamed mixture. Chill. Divide into 2 parts and roll to ¼-inch thickness. Cover with date filling. Roll; place in ice box overnight. Slice and bake at 400° for 10-12 minutes.

DATE MIXTURE:
2¼ C. chopped dates
1 C. sugar
1 C. water
1 C. nuts

Cook until thick. Cool before using.

BUTTERMILK COOKIES

Laurine King

2 C. sugar
1 C. lard
1 C. buttermilk
2 eggs
2 tsp. vanilla
3½-4 C. flour
2 tsp. soda
1 tsp. salt

Combine sugar, lard, buttermilk, eggs and vanilla. Sift dry ingredients and add to creamed mixture. Chill. Roll out and cut out in shapes. Bake at 350° for 10-12 minutes. Frost with powdered sugar.

CHOCOLATE CRINKLE COOKIES

Gladys and Pat Zahs

½ C. vegetable oil
4 oz. unsweetened chocolate (melted, 4 squares)
2 C. sugar
4 eggs
2 tsp. vanilla
2 C. flour
½ tsp. salt
2 tsp. baking powder
1 C. powdered sugar

Mix oil, chocolate and sugar. Blend in eggs; add vanilla. Stir in flour, salt and baking powder. Chill several hours or overnight. Heat oven to 350°. Drop teaspoonfuls of dough into powdered sugar. Roll around and shape into balls. Place 2-inches apart on greased baking sheet. Bake 10-12 minutes. (NOTE: 1 oz. unsweetened chocolate = ¼ C. cocoa plus increase shortening 1½ tsp.)

CHOCOLATE KISS COOKIES

Kathy Lahr

1 C. butter (softened)
½ C. sugar
1 tsp. vanilla
1¾ C. flour
1 C. pecans (chopped, opt.)
1 (9 oz.) pkg. chocolate candy kisses
Powdered sugar

Cream butter and sugar together with vanilla. Add flour gradually until well blended. Stir in pecans. Chill the dough. Mold 1 T. of cookie dough around each chocolate kiss, covering candy completely. Bake on cookie sheet at 375° until they just turn golden brown around the edges, about 10 minutes. Let cool slightly before removing from cookie sheet. When completely cool, dust with powdered sugar. Store in airtight container. Makes about 3 dozen.

CHRISTMAS COOKIES (Bakes before you make) *Hazel Bowman*

2 eggs
1 C. sugar
1 C. dates (chopped)
1 C. coconut (in blender at low speed a bit)
1 tsp. vanilla
1 C. chopped walnuts
½ tsp. almond extract or coconut flavor

Mix eggs and sugar together. Add rest of ingredients. Pour all into buttered casserole. Bake 25-30 minutes at 350°. Stir once while baking. Cool until it can be handled. Form into small balls. Flatten and put nut in center of each and roll in powdered sugar.

CHIPPERDOODLES *Vivian Fleming*

2¾ C. flour
2 tsp. cream of tartar
1 tsp. soda
¼ tsp. salt
1 C. butter
1¼ C. sugar + 2 T.
2 eggs
2 C. chocolate chips
2 tsp. cinnamon

Preheat oven to 400°. Combine flour, cream of tartar, soda and salt. Cream butter and 1¼ C. sugar; beat until light and fluffy. Beat in eggs. Slowly add dry ingredients; blend well. Fold in chocolate chips. In a small bowl combine remaining 2 T. sugar with cinnamon. Shape dough into 1½-inch balls. Roll in cinnamon sugar. Place 2-inches apart on cookie sheet. Flatten slightly with bottom of glass. Bake 10 minutes or until set. Makes 3 dozen. It works best if you chill dough at least 3 hours.

CREAM CHEESE KOLACHY *Gladys and Pat Zahs*

1 (8 oz.) pkg. cream cheese
1 C. butter or margarine
2 C. flour
2 T. baking powder
2 T. sugar (or a little more)
1 tsp. salt

Soften cheese and butter and mix together. Sift dry ingredients and add to shortening/cheese mixture. Roll on floured board. Cut circles with glass or biscuit cutter. Bake on cookie sheet in 400° oven for 10-15 minutes after filling with prepared fillings (for example, SOLO - prune, apricot, blueberry, pineapple, poppy seed, etc.). Sprinkle with powdered sugar after they are removed from the oven.

COTTAGE CHEESE MELTAWAYS

Gladys and Pat Zahs

1 C. butter
2 C. small curd cottage cheese
2 C. flour

FILLING:
¼ C. melted butter
¾ C. sugar
2 tsp. cinnamon

Blend butter, cottage cheese and flour with spoon and chill dough 1 hour. Divide dough into 3 parts. Roll in a circle and cut into 12 pie-shaped wedges. Keep remaining dough cold while preparing. Divide filling into 3 parts and spread ⅓ on prepared dough. Roll big end of wedge to small end; pinch edges so filling won't leak out while baking. Bake at 375° for 20 minutes, until golden brown. (Beating dough with mixer will produce a lighter cookie.)

DATE BARS

Ellen Edelman

1 C. brown sugar
1 C. chopped dates
½ C. butter
1 egg
1 C. chopped nuts
1 tsp. vanilla
2 C. Rice Krispies
Coconut

Cook sugar, dates, butter and egg together over low heat until thick and taffy-like. Remove from heat, add vanilla, Rice Krispies and nuts. Cool until able to handle. Roll into balls and then into the coconut. Keep in refrigerator.

CRACKEL TOP GINGER COOKIES

Ruth Ulch

1 C. shortening
1 C. sugar
1 egg
1 C. molasses
4 C. flour (sifted)
2 tsp. soda
½ tsp. salt
2 tsp. ginger
½ tsp. cloves
½ tsp. cinnamon

Cream sugar and shortening together. Add egg; stir in molasses. Sift dry ingredients together and combine with molasses mixture. Chill dough. Roll into balls 1-inch in diameter. Roll balls in sugar. Bake at 350° for 15-18 minutes. Cookies will flatten out.

GINGER COOKIES

Gerry Schlabaugh
Eudora Mullet

¾ C. shortening
1 C. sugar
1 egg (beaten)
¼ C. molasses or sorghum
2 C. flour
2 tsp. soda
½ tsp. ginger
1 tsp. cinnamon

Heat and melt shortening and sugar; let cool and add egg. Beat well. Add sorghum, flour, etc. Chill for several hours. Shape into balls and roll in sugar. Bake in 350° oven for 10-12 minutes. (NOTE: Eudora uses ½ tsp. salt and ¾ tsp. ginger.)

GRANDMA COOKIES

Ruby Schrock
(From Grandmother Mrs. Enos J. Miller)

1 C. sugar
½ C. lard
½ C. milk
1 tsp. soda
1 tsp. vanilla
½ tsp. salt
3 C. flour

Mix and roll out on floured board and cut with cookie cutter. May need a little flour. Bake at 350° until done.

HUNTER'S COOKIES

Mary I. Bender

3 C. sugar
1 C. (heaping) lard or butter
4 eggs
1 C. raisins (ground)
1 C. black walnuts (ground)
2 tsp. salt
3½ C. oatmeal
3½ C. flour sifted with
2 tsp. soda
2 tsp. vanilla

Mix in order given and shape into balls the size of walnuts. Flatten and bake at 375° on a greased cookie sheet for 10 minutes. These are real good!

Wrinkles should merely show where the smiles have been.

HOLLY BERRY CUPS

Helen Harden

1½ C. oatmeal
½ C. flaked coconut
½ C. chopped pecans
½ C. flour
¾ C. brown sugar (packed)
½ C. butter
2 T. honey
1 tsp. vanilla
36 red candied cherries
or cut in half

Mix together the first 4 ingredients. Mix together the next 3 ingredients and bring to a boil, stirring. After a boil is reached, add the vanilla and stir well. Add to the first mixture and mix well. Press into 36 greased 1¾-inch muffin tins. Top each with a half or whole cherry and bake at 350° for 15 minutes. Cool in pans 10 minutes. Remove to wire rack. Makes 3 dozen.

NORWEGIAN KRINGLE

Delores Paulsen

1¼ sticks oleo
1 egg
1¼ C. sugar
1 C. buttermilk
2½ tsp. baking powder
1 tsp. soda
3¼ C. flour
¼ tsp. salt
1 tsp. vanilla

Cream sugar and oleo together; add egg. Add baking powder nd soda to buttermilk and stir in. Add vanilla, salt and flour. Mix well. Chill overnight. Take a teaspoon full of dough and roll on floured board to make a small rope and make a loop on the cookie sheet. Bake at 350° for 6-8 minutes. Frost while still warm. Do not over-bake the cookie - they will not be brown. Make the small rope in the shape of a small "

OATMEAL DATE FILLED COOKIES

Blanche Brenneman

1 C. oleo
1 C. brown sugar
1 egg (beaten)
3 C. oats (ground)
½ C. milk
1 tsp. vanilla
1 tsp. soda
2 C. flour
1 lb. dates
1 C. water
¼ C. sugar

Cream oleo and sugar. Add egg and vanilla. Add milk and oats alternately. Add soda and flour. Roll dough thin. Cut half with doughnut cutter - other half with cookie cutter of the same size. Make paste with dates, water and sugar. Cook until thick. Put paste on whole cookie and top with cookie with hole in middle. Press edge together. Bake at 350°.

PEANUT BUTTER KRINKLES

Barb Lintz

1 C. butter, margarine or shortening
1 C. chunk peanut butter
1 C. white sugar
1 C. brown sugar
1 egg
1 tsp. vanilla
1 C. sifted all-purpose flour
1 tsp. soda
1 tsp. salt
Granulated sugar and salted peanut halves

Cream first 6 ingredients. Sift dry ingredients. Blend into creamed mixture. Shape into 1-inch balls. Roll in white sugar. Press into chopped peanut halves. Place on cookie sheet 2-inches apart. Bake 8-10 minutes at 375°. Cool slightly. Remove to rack. Makes about 4 dozen cookies.

PEANUT BUTTER COOKIES

Ethel L. Miller

½ C. oleo
½ C. peanut butter
½ C. white sugar
½ C. brown sugar
1 egg
½ tsp. vanilla
1 ¼ C. flour
¾ tsp. soda
¼ tsp. salt

Cream oleo, peanut butter, sugar, egg and vanilla. Sift together dry ingredients. Blend into creamed mixture. Shape into 1-inch balls. Roll in granulated sugar. Put on cookie sheet. Press down with a fork dipped in water. Bake at 375° for 10-12 minutes.

ANNE'S ITALIAN SESAME COOKIES

Gladys and Pat Zahs

¼ C. soft butter
½ C. sugar
1 tsp. vanilla
3 eggs
1 ¾ C. unbleached white flour
3 tsp. baking powder
¼ tsp. salt
2 T. wheat germ
2 T. yellow corn meal
½ C. sesame seeds

Preheat oven to 425°. Cream butter, sugar and vanilla together until very light and fluffy. Beat in two of the eggs very well. Mix together the flour, baking powder, salt, wheat germ and corn meal, and stir into the creamed mixture gradually. With the hands, shape mixture into rolls about 2-inches long and ¾-inch in diameter. Beat remaining egg, dip cookies in egg and roll in sesame seeds. Place on ungreased baking sheet and bake 12 minutes or until brown. Cool on a rack.

SOUR CREAM COOKIES

Marie Snyder

2 C. sugar
1 C. Crisco (or oleo)
1 C. very rich cream
1 tsp. vanilla
2 eggs
5 C. flour
1 tsp. soda
½ tsp. salt

Mix sugar and shortening well. Add eggs and mix well. Add sour cream and soda. Add vanilla. Add flour and mix well and chill. Roll out on floured board. Cut and place on ungreased cookie sheet. Bake at 325° for 8-10 minutes or until edges show brown.

SUGAR COOKIES

Fannie A. Miller

1 C. oleo
1 C. salad oil
1 C. white sugar
1 C. powdered sugar
2 eggs
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt
1½ tsp. vanilla
4 C. flour

Cream oleo and sugar, add oil, eggs and vanilla. Sift dry ingredients and add to other. Chill dough. Form into balls, press down on ungreased cookie sheet. Bake in 350° oven for 12-15 minutes.

CRISP SUGAR COOKIES

Mrs. Manas Miller

½ C. shortening
½ C. margarine
½ C. powdered sugar
½ C. sugar
1 beaten egg
2 C. flour + 2 tsp.
½ tsp. salt
½ tsp. soda
½ tsp. cream of tartar
½ tsp. vanilla

Mix together in order given. Refrigerate overnight. Make into balls. Flatten with glass dipped in sugar. Bake for 8 minutes at 350°.

As all people laugh in the same language,
so do all shed tears with the same pain.

CUT-OUT SUGAR COOKIES

Laurel Rowland

3 eggs
1 C. sugar
1 tsp. vanilla
3 C. flour
1 tsp. baking powder
½ tsp. salt
½ tsp. soda
1 C. shortening or margarine

Mix by hand in a small bowl, eggs, sugar and vanilla. Mix dry ingredients in larger bowl. Cut shortening or margarine into dry ingredients. Add egg mixture to flour and mix well, adding a little more flour if necessary. May chill dough, but I prefer not to. Roll and cut into desired shapes. Bake at 350° for 8-10 minutes.

SUGAR COOKIES

Treva Yoder

5 C. sugar
2½ C. oleo
5 eggs
2 tsp. vanilla
3 tsp. soda
6 tsp. baking powder
1 tsp. salt
3 C. milk
12 C. flour

Mix in order given. Roll out and cut any shapes and frost. Bake at 350° until light brown.

BUTTER CREAM VANILLA FROSTING:
¼ C. butter or margarine
½ tsp. salt
2 tsp. vanilla
3 C. powdered sugar
¼ C. milk

Combine butter, salt, vanilla, 1 C. powdered sugar. Add milk and remaining sugar alternately. Mix until smooth and creamy. Add more sugar to thicken or milk to thin if needed for good spreading consistency.

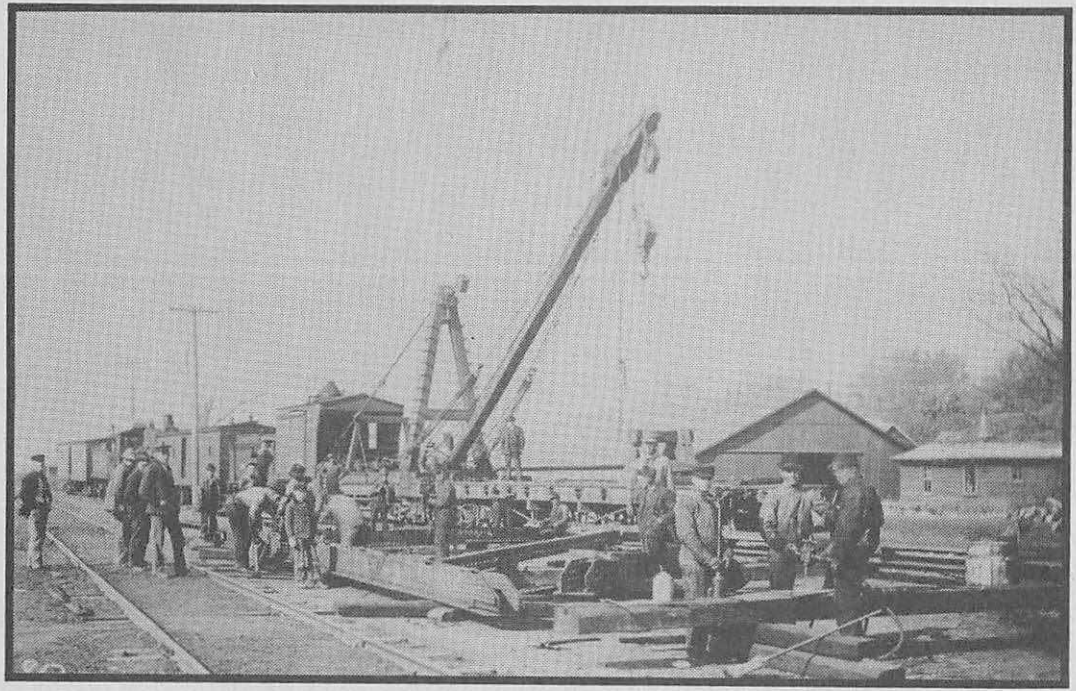
VALENTINE COOKIES

Mary Ann Schlabaugh

¾ C. oleo
1 C. sugar
2 eggs
1 tsp. vanilla
2½ C. flour
1 tsp. baking powder
1 tsp. salt

Mix oleo, sugar, eggs and vanilla. Blend in remaining ingredients. Chill dough for at least 1 hour. Roll dough and cut with cookie cutter. Bake on ungreased cookie sheet at 400° for 6-8 minutes or until lightly browned. Makes 2½ dozen large cookies or 5 dozen small cookies.

FROSTING:
⅓ C. oleo (softened)
3 C. powdered sugar
Red food color to tint pink
1½ tsp. vanilla
Enough milk to make spreading consistency



TRAIN WORK CREW REBUILDING BRIDGE
West of Kalona, 1912

CHEESE CAKE

Marlene Yoder

4 (8 oz. ea.) pkgs. cream cheese
4 eggs
1 C. sugar
2 T. lemon juice
1 tsp. vanilla

CRUMBS:
1 ¼ C. graham crackers
¼ C. or less sugar
3 T. butter

Line 9-inch spring form pan with crumbs. Soften cream cheese; add sugar, lemon juice. Beat until light and fluffy. Add 1 egg at a time, beating well after each addition. Add vanilla. Bake crust at 350° for 10 minutes. Add cream cheese mixture. Bake at 400° for 10 minutes; reduce to 250° and bake 1 hour longer.

CHEESECAKE

Margi Teets

Graham cracker crust (save some for topping)
4 eggs
1 C. sugar
1 C. light (or heavy) cream
¼ tsp. salt
¼ C. flour
Juice of one lemon
1 lb. ricotta (or cottage cheese)
1 lb. cream cheese

Beat eggs well; add sugar and beat. Add cream, salt, flour and lemon juice. Add ricotta or cottage cheese and cream cheese. Place enough cracker crumbs on bottom of 9-inch spring form pan to make a thin but solid crust. Pour batter on top and add remaining crumbs on top. Bake in 350° oven for 1 hour. Turn off oven and open door leaving cake in oven for another hour. Remove cake and let cool to room temperature. Place in refrigerator for 5-6 hours. Run knife around sides and remove.

CHEESE FRUIT TARTS

Alice Rosen
Rita Peachey

24 Vanilla Wafers
2 (8 oz. ea.) pkgs. cream cheese
¾ C. sugar
2 eggs
1 tsp. vanilla
1 T. lemon juice
1 can pie filling (cherry or blueberry)

Place a wafer in bottom of aluminum cupcake cups. Cream cheese, sugar, eggs, flavoring and lemon juice. Put a spoonful of creamed mixture onto each wafer in cups, dividing mixture equally among the 24 cups. Bake at 425° for 12 minutes. After baking place a spoonful of pie filling atop each cupcake. Cool. Refrigerate until time to serve.

LEMON-CHEESE DESSERT

1 (8 oz.) pkg. cream cheese (softened at room temperature)
¼ C. sugar
½ C. sour cream
Grated rind of lemon or orange
2-4 T. juice of lemon

Mash up softened cream cheese with a fork. Add the remainder ingredients. Put into a crust (either a regular baked pastry shell, or graham cracker crust). Refrigerate before serving, so that filling will "set up". So easy and so good!

LEMON CHEESECAKE

Ellen Edelman

8 oz. cream cheese
2 C. milk
Lemon instant pudding mix
Crumb crust

Stir 8 oz. pkg. of cream cheese until very soft. Blend in ½ C. milk until smooth. Add 1½ C. milk and pudding mix. Beat slowly with rotary beater 1 minute. Pour at once into 9-inch crumb crust. Chill.

PUMPKIN CHEESECAKE WITH CRANBERRY GLAZE

Joyce Mattes

CRUST:
¾ C. graham cracker crumbs
3 T. melted butter
1 tsp. cinnamon
2 T. brown sugar

FILLING:
4 (8 oz. ea.) pkgs. cream cheese (softened)
1½ C. sugar
¼ C. flour
5 eggs
2 tsp. pumpkin pie spice
1 (1 lb.) can pumpkin
2 T. rum (opt.)

CRANBERRY GLAZE:
2 C. fresh cranberries
1¼ C. sugar
½ C. water
1 T. cornstarch

Preheat oven to 325°. Grease 9-inch springform pan. Combine all crust ingredients and line bottom and sides of pan.

For Filling: Beat cream cheese in large bowl until fluffy. Gradually add sugar, add the eggs, one at a time, beating well after each addition. Gradually add flour, spice and pumpkin. Stir in rum. Pour into crust-lined pan and bake 1½ hours or until center feels quite firm when touched. Cool in pan on wire rack.

For Glaze: Combine cranberries with 1 C. sugar and ½ C. water. Bring to boil and cook 2 minutes. Combine ¼ C. sugar and cornstarch and stir into cranberry mixture. Cook and stir until boiling. Cool. Top cheesecake with glaze and decorate with whipped cream or when serving cake, top each slice individually with glaze.

PUMPKIN SWIRL CHEESECAKE

A.J. Rinehart

2 C. Vanilla Wafer crumbs
¼ C. margarine (melted)
2 (8 oz. ea.) pkgs. light Philadelphia brand neufchatel cheese (softened)
¾ tsp. cinnamon
¾ C. sugar
1 tsp. vanilla
3 eggs
1 C. canned pumpkin
¼ tsp. ground nutmeg

Combine crumbs and margarine, press onto bottom and sides of 9-inch springform pan. Combine neufchatel cheese, ½ C. sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1 C. neufchatel cheese mixture; add pumpkin, remaining sugar and spices to remaining neufchatel cheese mixture. Mix well. Layer half of pumpkin mixture and half of neufchatel cheese mixture over crust; repeat layers. Cut through batter with knife several times for marble effect. Bake at 350° for 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Serves 10-12.

RED RASPBERRY CHEESE CAKE

Allie Guengerich
Martha Winborn
Ruth Pate

CRUST:
1 C. flour
¼ C. brown sugar
1 stick margarine
¾ C. chopped pecans

1 (8 oz.) pkg. cream cheese (softened)
1 C. sugar
1 tsp. vanilla
1 box lemon Jello
1 C. boiling water
1 pt. whipped topping
2 pkgs. raspberry Jello
2 pkgs. frozen red raspberries

For Crust: Melt margarine and mix in flour, brown sugar and nuts. Press into a 9x13-inch pan. Bake at 350° for 12-15 minutes. Cool.

For Cake: First Layer: Dissolve 1 pkg. lemon Jello in 1 C. boiling water. Add 6-7 ice cubes. Chill in refrigerator until almost set. Whip until quite frothy. Next beat cream cheese with sugar until dissolved; add vanilla. Add 1 pt. of whipped topping to Jello, then add cheese mixture. Blend thoroughly by hand. Pour into crust and refrigerate until set. Top with 2 pkgs. raspberry Jello dissolved in 2 C. hot water. Add 2 pkgs. frozen red raspberry partially thawed. When Jello is congealed, spoon over cheese layer. Chill, but do not freeze. Garnish with whipped cream.

FROZEN CHEESE CAKE

Sue

3 eggs (separated)
1 C. sugar
1 (8 oz.) pkg. cream cheese (room temp.)
1 tsp. vanilla
¼ tsp. salt
1 (8 oz.) carton Cool Whip
Graham cracker crust

Beat egg whites; set aside. Beat egg yolks, sugar, cream cheese, vanilla and salt for 5-10 minutes. Fold in beaten egg whites and Cool Whip. Line 8x10-inch pan with graham cracker crumbs to cover bottom of pan. Spread cheese cake mixture over crumbs and freeze.

-FROZEN-

CRANBERRY FROZEN CREAM

Alberta J. Rinehart

Soften 1-2 C. vanilla ice milk
1 C. whole sauce cranberries
Several Tablespoons red Jello (dry)

Soften ice milk, add red Jello and whole sauce cranberries. Whip all with fork until blended well. Keep in covered freezer dish.

FROZEN DESSERT

Ellen L. Yoder

1 can apricot pie filling
1 (No. 303) can crushed pineapple (drained)
1 can Eagle Brand milk
1 (8 oz.) carton Cool Whip

Mix all together and freeze. Put pecans on top. Use 9x13-inch pan.

FROZEN FRUIT SLUSH

Gerry Schlabaugh

2 C. boiling water
2 C. sugar

1 (12 oz.) can frozen orange juice
1 juice can of water
1 (No. 2) can crushed pineapple (with juice)
2 large bananas (diced)
Maraschino cherries (opt.)
1 (12 oz.) bottle Sprite or 7-Up

Stir well the sugar with boiling water. Add rest of ingredients; mix well. Put in freezer. Stir every 2 hours until frozen.

CHOCOLATE ICE CREAM

Bea Kesselring

2 T. (heaping) cornstarch
2½ T. (heaping) cocoa
3½ C. sugar
½ tsp. salt
2 eggs
1½ T. vanilla
1 qt. heavy cream
Milk (about 1½ qt.)

Use one quart of milk and make a pudding, using cocoa, cornstarch and ½ of sugar. Cook until thickened, cool. Beat eggs, add sugar, vanilla, cream and salt. Add to pudding mixture when cold. Strain into can and freeze. Fill to within 3-inches of the top using milk as needed.

DICK'S HOMEMADE ICE CREAM

Esther McDowell

3 lemons
1 pt. whipping cream
1 qt. milk
2¼ C. sugar
1 small can crushed pineapple

Cook lemon juice and sugar together. Bring to a boil and let cool before adding to remaining ingredients. Whip the cream before adding the milk and cooked mixture to it. Then put in freezer.

HOMEMADE ICE CREAM

Rita Peachey

1 can Eagle Brand milk
1¾ C. sugar
1 tsp. vanilla
4 eggs
1 pt. light cream
1 box vanilla instant pudding

Mix all ingredients and pour in freezer can; add milk to 3-inches from top. Freeze in freezer.

HOMEMADE ICE CREAM

Rita Peachey

2 C. sugar
5 eggs
3 tsp. vanilla
1/8 tsp. lemon juice
1 pt. Half and Half
½ tsp. salt

Mix in blender. Pour in ice cream freezer; fill with milk to make 1 gallon. Freeze.

VANILLA ICE CREAM (Freezer)

Joyce Niffenegger

4 eggs
2½ C. sugar
6 C. milk
4 C. light cream (Half and Half)
2 T. vanilla
½ tsp. salt

Beat eggs until light; add sugar gradually, beating until mixture thickens. Add remaining ingredients. Mix thoroughly. Freeze in ice cream freezer. Makes 1 gallon.

VANILLA OR CHOCOLATE ICE CREAM

Clara Shetler

1 qt. milk
2 C. sugar
½ C. cornstarch
¼ tsp. salt
1 pkg. Knox gelatin
4 egg yolks
1 qt. cream
1 T. vanilla
4 egg whites (beaten)

Scald milk, and add sugar, cornstarch, and salt which has been blended in 1 C. cold milk. Cook until thick. Add the egg yolks which have been mixed with 2 T. of milk. Cook 1 minute. Add gelatin mixture, which has been soaked in 3 tsp. of cold milk. Remove custard from stove and let cool. Then add the cream, vanilla and well beaten egg whites. Freeze. This makes 1 gal. Chocolate ice cream can be made by adding ½ C. Hershey's cocoa with a little boiling water and add before freezing.

ICE CREAM CRUNCH DESSERT

Ethel Bontrager

1 pkg. German chocolate cake mix
¾ C. butter or margarine (softened)
⅓ C. brown sugar (packed)
1 C. chopped nuts
6 C. maple nut, butter pecan, or walnut ice cream

Preheat oven to 400°. Mix dry cake mix, butter, sugar, and nuts with pastry blender or fork until crumbly. Spread mixture in ungreased cookie sheet. Bake about 12 minutes. (Will soften and spread together while baking.) Remove from oven; stir with fork until crumbly. Mixture should crumble easily but if crumbs are very moist, return to oven 1-2 minutes, stir again. Soften ice cream to a very soft consistency. Divide crumb mixture into 3 equal parts. Sprinkle one part in ungreased 9x9x2-inch pan. Carefully spread 3 C. of ice cream. Sprinkle 2nd part over ice cream, spread with remaining 3 C. ice cream. Sprinkle remaining crumbs over top. Cover and freeze about 4 hours or until firm. Serves 9-12.

ICE CREAM PIE WITH PEANUT BUTTER CRUST

Judy Hostetler

1 qt. vanilla ice cream
½ C. peanut butter
½ C. light corn syrup
2¼ C. Rice Krispie cereal
¾ C. sugar
½ C. cocoa
½ C. heavy or whipping cream
4 T. butter or margarine
1 tsp. vanilla

Soften ice cream slightly. Meanwhile, in large bowl, stir peanut butter and corn syrup until well blended. Add Rice Krispies, stirring until well coated. Press into bottom and sides of a 9-inch pie plate and form a stand up edge. Evenly spread half the softened ice cream on crust. Freeze until firm, about 1 hour. Meanwhile, prepare fudge sauce; in a 2 quart saucepan over medium heat, cook sugar, cooca, heavy whipping cream and butter or margarine until mixture is smooth and boils, stirring constantly. Remove from heat, stir in vanilla; cool fudge sauce slightly. Pour 1¼ C. fudge sauce over ice cream, return pie to freezer. Freeze until sauce hardens, about ½ hour. Spread second half of the ice cream over the sauce layer. Drizzle remaining fudge sauce over ice cream to make a pretty lattice design. Return pie to freezer; freeze until firm, at least 3 hours. If pie is not used the same day, when firm, wrap pie with plastic wrap or foil. To serve, let pie stand at room temperature without plastic wrap 15 minutes for easier slicing. Makes 8-10 servings.

ICE CREAM SPECIAL

Mary King

2 C. Rice Chex
½ C. nuts (chopped fine)
⅓ C. butter (melted)
⅔ C. brown sugar
½ gal. ice cream

Mix first 4 ingredients until forms crumbs. Place half the crumbs in bottom of 9x13-inch pan. Place ½ gal. ice cream over crumbs. Put remainder half of crumbs on top. Freeze solid. Cut.

OREO ICE CREAM DESSERT

Katie Ann Miller

½ gal. vanilla ice cream (softened)
30 Oreo cookies
½ C. melted oleo
2 bars Baker's German sweet chocolate
½ C. sugar
⅔ C. evaporated milk

Crush cookies and add oleo, put in 9x13-inch pan. Spread ice cream over cookie layer. Freeze. Combine chocolate, sugar and milk. Bring to boil. Cool 5-10 minutes. Pour over frozen ice cream. Sprinkle with chopped nuts.

OREO ICE CREAM DESSERT

Gerry Schlabaugh

1 pkg. Oreo cookies (crushed)
1 (8 oz.) carton Cool Whip
½ gal. vanilla ice cream (softened)

Mix all together and put in 9x13-inch pan and freeze.

LEMON FRUIT FREEZE

Helen Harden

⅔ C. butter or margarine
⅓ C. sugar
7 C. Rice Chex or Corn Chex cereal (crushed to 3 C.)
1 (14 oz.) can sweetened condensed milk
½ C. Real Lemon reconstituted lemon juice
1 (21 oz.) can lemon pie filling
1 (17 oz.) can fruit cocktail (well drained - may use more)
2 C. whipped topping

In medium saucepan melt butter, stir in sugar, then crumbs. Reserve ⅓ C. for garnish. Pat crumbs firmly on bottom of 9x13-inch baking pan. Bake at 300° for 12 minutes. Cool. In large bowl, mix sweetened condensed milk and Real Lemon. Stir in pie filling and fruit cocktail. Pour over crust. Top with whipped topping and crumbs. Freeze 4 hours. Remove from freezer 20 minutes before serving. If desired garnish with lemon slices.

PEANUT BUTTER PARTY DESSERT

Mrs. Manas Miller

GRAHAM CRACKER CRUST:
2½ C. fine graham cracker crumbs
1½ C. sugar
1½ sticks melted margarine

FILLING:
1 (8 oz.) pkg. cream cheese
1½ C. powdered sugar
1 C. peanut butter
1 C. milk
8 oz. Cool Whip

TOPPING:
½ C. peanut butter
8 oz. Cool Whip
1 C. powdered sugar

TOP LAYER:
¼ C. peanut butter
½ C. powdered sugar

Mix ingredients for graham cracker crust and press into a large 3 qt. dish. Chill 45 minutes. Mix together cream cheese, 1½ C. powdered sugar and 1 C. peanut butter. Gradually add 1 C. milk and 8 oz. Cool Whip. Put into crust and freeze. Mix ½ C. peanut butter, 8 oz. Cool Whip and 1 C. powdered sugar. Spread on top. Mix ¼ C. peanut butter and ½ C. powdered sugar until crumbly. Sprinkle on top. Keep in freezer until ½ hour before serving.

ROCKY ROAD HOMEMADE ICE CREAM

Charlene Miller

⅔ C. cocoa
2 C. sugar
4 C. milk
2 tsp. vanilla
¼ tsp. salt
4 C. whipping cream
2 oz. semi-sweet chocolate squares
2 C. miniature marshmallows
1 C. pecans

Mix cocoa and sugar in large saucepan. Gradually stir in milk over low heat until sugar dissolves. Cool to room temperature. Stir in vanilla, salt and whipping cream. Set aside. Shred chocolate with coarse grater, stir into ice cream mixture along with marshmallows and pecans. Freeze.

SNOW ICE CREAM

Ellen Edelman

2 C. milk
2 eggs
1½ C. sugar
½ tsp. salt
3 tsp. vanilla

Mix and add all the clean snow that you can.

SNOW ICE CREAM

Ellen Edelman

4 eggs
2 C. sugar
1 pkg. raspberry Jello
½ tsp. salt
1 tall can evaporated Carnation milk
4 C. milk
2 tsp. vanilla

Mix in as much snow as you can. Put in deep freeze. Makes six ½ pints.

SUPER SIMPLE DESSERT

Ruth Fountain

1½ C. flour
¾ C. margarine
½ tsp. salt
⅓ C. brown sugar
6 oz. pkg. instant chocolate pudding mix
3 C. milk
8 oz. whipped topping
Chocolate sprinkles

Combine flour, salt and brown sugar; cut in the margarine. Pat mixture into a 9x13-inch pan to form a crust. Bake 12-15 minutes in a 350° oven. Cool. Stir and break into small pieces while still warm. Combine instant pudding mix and milk, mixing according to package directions. Pour over cool crust and put in freezer. Thaw whipped topping and put over the pudding after it has set up. Top with chocolate sprinkles, and return to the freezer. Remove from the freezer about ½ hour before serving. Other flavors of pudding may be used.

STRAWBERRY YUMMY

Marianna Miller

CRUST:
1 C. flour
½ C. oleo
¼ C. brown sugar
½ C. nuts

FILLING:
1 C. sugar
2 egg whites
2 tsp. lemon juice
1½ C. frozen berries (almost thawed)
1 small carton Cool Whip

Spread crust on cookie sheet and bake at 370° for 10 minutes, stirring occasionally to prevent burning. Spread ½ of crumb mixture into a 9x13-inch pan. Reserve remaining crumbs for top. Have berries almost thawed. Put all ingredients, except Cool Whip, into mixing bowl. Blend on low speed, then beat on high speed for 20 minutes. Fold in Cool Whip and spread on crust. Top with remaining crumbs. Cover and freeze.

-FRUIT DESSERTS-

BAKED APPLES

Allie Guengerich

8-10 Jonathan apples
1 C. sugar
2 T. (rounding) flour
2 T. oleo or butter
Sprinkle with cinnamon

Core apples (do not peel) and place core side up in a round 8-inch cake pan. Mix flour and sugar and sprinkle on apples. Dot with butter. Sprinkle with cinnamon. Add 1¼ C. water. Bake until apples are tender and juice is thickened, approximately 45 minutes in a 350° oven.

APPLE-PINEAPPLE DESSERT

Tina Swartzendruber

1 (No. 3) can apple pie filling
1 (20 oz.) can crushed pineapple (undrained)
½ C. brown sugar
1 pkg. yellow cake mix (standard size)
4 oz. coconut
2 sticks margarine

Grease a 9x13-inch pan. Layer first 5 ingredients in the pan in order given. (Cake mix is sprinkled on dry, just as it comes from the package.) Slice the margarine over the top. Bake at 350° for 50 minutes. Serves 8-10.

EASY APPLE DUMPLINGS

Kathy Ulin

1½ C. water
1 C. sugar
1 C. flour
2 tsp. baking powder
½ tsp. salt
3 T. oleo
⅓ C. milk
4 apples (peeled and chopped)

Combine and simmer 5 minutes the water and sugar. Sift flour, baking powder and salt. Cut in oleo, add milk. Stir in chopped apples. Pour syrup in 9x9-inch pan. Drop apple mixture by large tablespoons into syrup. Sprinkle with cinnamon and nutmeg. Bake at 425° for 30 minutes.

OLD TIME APPLE DUMPLINGS

Esther McDowell

2 C. sifted flour
2 tsp. baking powder
½ tsp. salt
½ C. shortening
⅔ C. milk
6 baking apples
⅓ C. sugar
¼ tsp. cinnamon
1 T. butter

Sift together flour, baking powder and salt. Cut in shortening. Stir in milk, mix until soft dough is formed, turn out. Knead lightly. Roll 1/8-inch thick, cut into 6 squares. Core apples and peel; place one on each square. Combine sugar and cinnamon. Sprinkle into center of each apple, add ½ tsp. butter to each. Moisten edges of dough, press corners up over apples. Brush with milk. Place in greased baking pan. Combine 1½ C. sugar, 1½ C. water, ¼ tsp. cinnamon, and 3 T. butter in saucepan. Bring this mixture to a boil. Then pour over dumplings in pan and bake at 375° until apples are done.

SUNBURST APPLE DUMPLINGS

Philomena Sheetz

1½ C. sugar
1½ C. water
¼ tsp. cinnamon
¼ tsp. nutmeg
3 T. butter
2 C. flour
2 tsp. baking powder
1 tsp. salt
⅔ C. shortening
½ C. milk
8 medium size apples

Combine first 4 ingredients and bring to a boil. Add butter. Sift dry ingredients together. Cut in the shortening. Add milk all at once and stir until flour is just moistened. Roll dough out in 8 circles. Peel and core apples. Press dough over apples and put in pan and pour syrup over all. Bake about 45 minutes or until done in a 350° oven.

APPLE DESSERT

Esther McDowell

1 egg
¾ C. sugar
⅓ C. flour
½ tsp. baking powder
¼ tsp. salt
¼ tsp. cinnamon
1 C. finely chopped apples
½ C. nuts

Beat egg and sugar together well. Sift dry ingredients and add to egg and sugar mixture. Add nuts and apples. Grease pie tin. Bake at 350° until golden brown. Cut like pie.

APPLE DESSERT

Ruth Fountain

3 C. raw apples
1⅓ C. sugar
½ C. butter
1 C. flour
¾ tsp. cinnamon
¼ tsp. nutmeg
1 egg
½ C. flaked coconut
½ C. pecans or hickory nuts

Pare and dice apples. Combine sugar, butter, flour, cinnamon, nutmeg and egg in large bowl, and stir to mix. Stir in the apples. Pour into 9x9-inch pan. Top with coconut and nuts. Bake at 350° for 1 hour. Serve with whipped topping or ice cream.

PARISIAN APPLE CRISP

Martha Winborn

2 lbs. (4 large) tart cooking apples
1⅓ C. sugar
1 C. flour (lightly spooned)
¼ tsp. cinnamon
⅔ C. almonds (chopped)
½ C. melted butter or margarine
¾ tsp. vanilla

Spread apples cut in ½-inch slices (peeled) in buttered shallow 9-inch dish (2 qt. capacity). Combine sugar, flour, cinnamon, and almonds. Mix melted butter and vanilla; add to dry ingredients and toss until crumbly with fork. Sprinkle over apples. Bake at 400° for 30-40 minutes until richly browned. Serve with whipped cream or ice cream after slightly cooled.

APPLE ROLLS

Fannie Edith Christner

2 C. flour
2 T. sugar
3 T. lard
4 C. apples (sliced)
⅔ C. milk
½ tsp. salt
2 tsp. baking powder

SYRUP:
1 C. sugar
1½ C. water
Chunk of butter

Roll out as cinnamon rolls, about ½-inch thick. Spread with butter, cinnamon, and ground apples. Then roll and cut in thin slice about ⅔-inch thick. Set in syrup in baking pan and bake until done, about 45 minutes.

For Syrup: Combine sugar, butter and water. Make syrup hot and set the rolls in.

APPLE STREUDEL

Sylvia Erb

CRUST:
2½ C. flour
1 C. shortening
1 T. sugar
1 tsp. salt
1 egg (separated)
⅔ C. milk (see directions)
1-1½ C. corn flakes
4½ C. sliced apples
1½ C. sugar
1 tsp. cinnamon

GLAZE:
1 C. powdered sugar
2 T. lemon juice

Put the egg yolk in cup measure and fill to ⅔ C. with milk. Add to other crust ingredients. Divide dough in ½. Spread ½ in jelly roll pan. Spread corn flakes over crust. Toss apples with sugar and cinnamon, then layer over corn flakes. Roll out remaining dough to fit over the top. Brush beaten egg white on top. Bake in 400° oven for 35-40 minutes. Glaze with powdered sugar and lemon juice.

APPLE TORTE

Mary Boller

⅔ C. flour
3 tsp. baking powder
½ tsp. salt
2 C. diced apples
Cool Whip
2 beaten eggs
1½ C. sugar
3 tsp. vanilla
1 C. nuts

Sift together flour, baking powder and salt. Mix together eggs, sugar and vanilla. Add dry ingredients, apples and nuts. Bake at 350° for 45 minutes. Cut into squares. Top with Cool Whip.

APRICOT DESSERT

Ruth Ulch

½ Kalona Bakery angel food cake (cut in small pieces)
7 T. (rounded) cornstarch
1½ C. sugar
1 (17 oz.) can apricot nectar

Cook together, while warm pour over cake pieces placed in 9x13-inch pan. Refrigerate. Put Cool Whip on top for serving. Cut in serving pieces.

APRICOT WHIP

A.J. Rinehart

1 C. creamed cottage cheese
⅔ C. milk
¼ C. dried apricots
2 T. sugar
½ tsp. almond extract

Place all ingredients in a blender and blend about 1½ minutes until ingredients are smooth. Pour into chilled glasses. Garnish with dried or canned apricots and mint sprigs, if desired. Makes 2-3 servings.

BANANA SPLIT CAKE

Rene' Grout

½ C. margarine (melted)
½ C. sugar
2¼ C. graham cracker crumbs
2 (8 oz. ea.) pkgs. cream cheese
2 C. sugar
4 bananas (sliced)
1 pt. sliced strawberries (drained)
1 (20 oz.) can crushed pineapple (drained)
1 (9 oz.) carton Cool Whip
½ C. maraschino cherries

Mix melted margarine, sugar and graham cracker crumbs together, and save ¼ C. out for topping. Press the remaining in bottom of 9x13-inch pan. Bake for 5 minutes at 350°. Cream together cream cheese and 2 C. sugar. Spread over cracker crust when cooled. Slice bananas over mixture; spread pineapple over bannas; add sliced strawberries. Top with Cool Whip, reserve crumb mixture, and cherries for garnish. Chill.

BLUEBERRY OR PEACH KUCHEN

Alice H. Rosen

1 C. flour
Pinch of salt
2 T. sugar
½ C. butter or margarine
1 T. white vinegar
1 C. sugar
2 T. flour
Dash of cinnamon
3 C. blueberries or 4 C. peaches

Combine 1 C. flour, pinch of salt, and 2 T. sugar. Work in ½ C. butter or margarine with fingers or pastry blender. Mix in 1 T. white vinegar. Use a 9-inch loose-bottom layer cake pan 1½-inches deep. Spread crust mixture on bottom to depth of ¼-inch and thinly around sides to height of 1-inch. Combine 1 C. sugar, 2 T. flour and a dash of cinnamon. Add 2 C. blueberries or 4 C. peaches. Pour into crust. Bake in hot oven (400°) for 1 hour. Remove from oven and put 1 C. raw blueberries on top. Cool and remove rim of pan. Dust with confectioner's sugar. Serves 8.

CHERRY BLOSSOM

Vyrle Grout

2 eggs
¾ C. sugar
16 oz. cream cheese
2 tsp. vanilla
16 Vanilla Wafer cookies
1 can cherry pie filling

Beat eggs with sugar. Break in pieces of cream cheese; beat until smooth, about 10 minutes. Add vanilla. Place 16 cupcake papers in muffin tins. Drop 1 Vanilla Wafer in the bottom of each tin. Fill ¾ full with cream cheese mixture. Bake in 375° oven 10-12 minutes. They will look pale and sunken after cooling. Remove cupcake papers after cool; top with spoonful of cherry pie filling.

CHERRY COBBLER

Alberta Jane Rinehart

2 C. "pie cherries", (seeded and drained)
1 C. cherry juice
1 C. sugar
3 T. flour
1 C. flour
1 tsp. baking powder
¼ tsp. salt
3 T. shortening
⅓ C. milk

Mix together cherries, juice, sugar and 3 T. flour and put into a baking dish. Make a soft dough of 1 C. flour sifted with baking powder and salt, shortening and milk. Roll the dough out to ⅓-inch thick and cover the cherry mixture. Bake at 425° for ½ hour. (Can use other kinds of berries, also. This was one of my grandmother's pet recipes - back in the 20's and 30's, before the convenient packaged mixes.)

CHERRY DELIGHT

Dorothy Showalter

6 egg whites (beat until fluffy)
2 tsp. vanilla
¾ tsp. cream of tartar
2 C. sugar

Beat above ingredients until stiff.

2 C. broken saltine crackers
1 carton Cool Whip
1 can cherry pie filling
¾ C. English walnuts

Mix crackers and nuts with egg white mixture; pour into greased 9x13x2-inch pan. Bake at 350° for 25 minutes. Let cool 1 hour or more. Spread 1 carton Cool Whip over cooled cake. Spread 1 can cherry pie filling over the Cool Whip. Refrigerate.

CHERRY NUT DESSERT

Margaret J. Miller

1 can cherries (drained, red sour pitted, save juice for sauce)
1 egg
1 C. sugar
1 tsp. vanilla
1 tsp. salt
1 C. flour
1 tsp. soda
1 tsp. baking powder
½ C. chopped nuts

Fold in cherries last. Bake in greased 9x9-inch pan for 35 minutes at 350°.

For Sauce: Add water to juice to make 1½ C., ¾ C. sugar, 2 T. cornstarch, 1 T. butter. Mix sugar and cornstarch. Gradally add juice and boil until clear. Add butter and red coloring (opt.) Serve sauce on cake plus whipped cream.

QUICK CHERRY DESSERT

1 can cherry pie filling
¼ lb. butter
1 box cake mix

Spread cake mix over cherries. Slice margarine thin. Spread on top. Bake at 275°-300° for 20-30 minutes. Serve warm with ice cream.

QUICKIE PEACH CAKE

Esther McDowell

1 (2½ size) can sliced peaches
1 box butter brickle cake mix
1 stick melted margarine
½ C. chopped pecans

Empty peaches, juice and all, into a greased 9x13-inch pan. Sprinkle dry cake mix over top of peaches. Melt margarine, pour over cake mix. Sprinkle nuts on top. With a fork, work cake mix into peach juice until all is moistened. Bake in 375° oven for 45 minutes.

PEACH UPSIDE-DOWN CAKE

Juanita Troyer

1 C. cake flour
⅓ C. milk
¼ C. sugar
¼ C. shortening
1¼ tsp. baking powder
1 tsp. cinnamon
½ tsp. salt
½ tsp. allspice
½ tsp. vanilla
1 egg
Light brown sugar
1 (16 oz.) can peach slices
4 T. butter or margarine

In a small bowl, combine first 10 ingredients and ¼ C. brown sugar. Mix on low speed until blended. Beat 2 minutes at high speed, scraping occasionally. Drain peaches; pat dry. In a 10-inch skillet, over medium heat, melt margarine; add ½ C. brown sugar. Cook until sugar melts and coats bottom of skillet. Remove from heat. Arrange peaches in sugar mixture; carefully spoon cake batter over peaches. Cover skillet; cook over low heat 35 minutes or until toothpick comes out of center clean. Cool in pan on rack for 10 minutes. Loosen cake from side of skillet. Invert on a plate. Serve warm. Serves 10.

PEACH SALAD DESSERT

Esther McDowell

1 large can peach pie filling
1 can fruit cocktail (drained)
10 maraschino cherries (cut in half)
1 can mandarin oranges (drained)
1 pt. vanilla ice cream (softened)

Combine above in large serving bowl or dish. Keep in refrigerator until serving time. May use pineapple in place of oranges.

FRUIT PIZZA

Elvesta Hochstedler

CRUST:
¼ C. sugar
¼ C. oleo
1 egg
1 C. flour
¼ tsp. soda
¼ tsp. vanilla

FROSTING:
4 oz. cream cheese
2 T. sugar
1 T. milk
½ tsp. vanilla

GLAZE:
¾ C. orange juice
1 T. cornstarch or Clear Gel
¼ C. sugar

Cream together sugar and oleo. Add egg and cream. Mix flour, soda and vanilla with creamed mixture. Spread on greased pizza pan. Bake at 350° for 8-10 minutes. Cool. Warm cream cheese to room temperature and cream all frosting ingredients together in order. Spread over cooled crust.

For Toppings: Bananas, peaches, apples, grapes, strawberries, melons, kiwi, etc. Slice fruit in small pieces and arrange on top of cheese frosting like pizza toppings. Dip bananas and apples in lemon juice to prevent browning. Mix ingredients for glaze together and cook until thick and transparent. Spoon over top of pizza. Store in refrigerator. Serves 6.

PRETZEL DESSERT

Rosella Hershberger

FIRST LAYER:
¾ C. oleo (melted)
2 C. coarsely crushed pretzels
2 T. sugar

SECOND LAYER:
8 oz. cream cheese (softened)
8 oz. whipped topping
¼ C. sugar (opt.)

THIRD LAYER:
6 oz. box Jello (strawberry or raspberry)
2 C. hot water
1 qt. strawberries or red raspberries

Combine ingredients for first layer and pat into 9x13-inch pan. Bake 8 minutes at 350°. Cool. Mix well the ingredients for the second layer and spread over cooled crust. Dissolve Jello in boiling water. Add fruit. When it begins to set, pour over cream cheese layer. Chill.

PUMPKIN CHEESE ROLL

Judy Hostetler

3 eggs
1 C. sugar
⅔ C. pumpkin
1 tsp. lemon juice
¾ C. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
½ tsp. salt
½ tsp. nutmeg
1 C. chopped nuts (opt.)

FILLING:
1 C. powdered sugar
4 T. oleo
6 oz. cream cheese
½ tsp. vanilla

Beat eggs on high for 5 minutes until fluffy. Add sugar gradually. Stir in pumpkin and lemon juice. Sift dry ingredients together. Fold into egg mixture. Sprinkle nuts over top. Grease 10x15-inch jelly roll pan. Line with waxed paper and grease. Bake at 375° for 15 minutes. Turn out on towel. Roll as for jelly roll. Let cool completely. Fill with filling, or spread with ice cream. To prepare filling mix all ingredients together and spread on roll. Reroll jelly roll. Chill or freeze. Slice. Serves 8-10.

PUMPKIN CRUNCH

Esther McDowell

1 can Libby's pumpkin pie mix
1 small can Carnation milk
2 eggs
1 box spice cake mix
¾ C. chopped pecans
¾ C. melted oleo

Take one can pie mix and add 2 eggs and can of milk. Mix together and put in 9x13-inch cake pan. Sprinkle 1 pkg. dry spice cake mix over pumpkin mix. Drizzle ¾ C. melted oleo over this. Then sprinkle ¾ C. nuts on top. Bake 50 minutes at 350°.

PUMPKIN TORTE

Judy Hostetler

24 graham crackers (crushed)
⅓ C. sugar
½ C. butter (melted)
2 eggs (beaten)
¾ C. sugar
8 oz. cream cheese (softened)
2 C. canned pumpkin
3 egg yolks
½ C. sugar
½ C. milk
½ tsp. salt
1 T. cinnamon
1 envelope Knox gelatin dissolved in ¼ C. water

Mix cracker crumbs, sugar and butter and press into 7x13-inch pan. Mix eggs, sugar and cream cheese and pour over crust. Bake 20 minutes at 350°. Cool. Cook pumpkin, egg yolks, sugar, milk, salt and cinnamon until thickened. Remove from heat and add 1 envelope Knox gelatin dissolved in water. Cool. Beat egg whites and ¼ C. sugar. Fold into pumpkin mixture. Pour over cooled baked crust. Top with ½ pint whipping cream, whipped, or Cool Whip.

LUSCIOUS PUMPKIN DESSERT

Jeanette Foote

CRUST:
1½ C. flour
½ C. chopped nuts
1½ sticks margarine

FILLING:
8 oz. cream cheese (softened)
1 C. powdered sugar
12 oz. Cool Whip
2 pkgs. instant vanilla pudding
2 C. pumpkin pie filling
1⅓ C. milk
1½ tsp. pumpkin pie spice

For Crust: Blend flour, margarine and nuts. Press into a 9x13-inch pie pan. Bake at 350° for 20 minutes.

For Filling: Consists of 3 layers. First Layer: Blend the softened cream cheese and powdered sugar. Fold in half of the Cool Whip. Spread this mixture on the cooled crust. Second Layer: Blend the 2 pkgs. of instant pudding, the 2 C. of pumpkin pie filling and 1⅓ C. milk. Pour over first layer. Third Layer: The remaining Cool Whip and 1½ tsp. pumpkin pie spice.

PASSIONATE PUMPKIN DESSERT

Marge Miller

CRUST:
1½ C. flour
1½ sticks oleo
1 C. chopped nuts

FILLING:
8 oz. softened cream cheese
1 C. powdered sugar
4 oz. Cool Whip

SECOND LAYER:
2 pkg. instant vanilla pudding
1 small can pumpkin pie mix
1⅓ C. milk
¼ tsp. pumpkin pie spice

Mix ingredients for crust. Pat in 9x13-inch pan and bake at 350° for 20 minutes. Mix ingredients for filling and put on top of crust. Mix ingredients for second layer and pour over creamed cheese layer. Cover with Cool Whip.

RASPBERRY DELIGHT

Dorothy Hershberger (Tour Cook)

24 large marshmallows
½ C. milk
1 C. cream (whipped, or 2 C. Cool Whip)
1 pkg. frozen red raspberries
¼ C. sugar
1 T. lemon juice
2 T. cornstarch

Melt marshmallows in the milk over low heat. Cool. Whip cream and add to the marshmallow mixture. Cook the remaining ingredients until thick, then cool. Crush 15 graham crackers and mix in ¼ C. melted butter and ¼ C. sugar. Put layer of cracker mixture in bottom of ungreased pan. Add marshmallow mixture, put some crumbs on it, then add raspberries and sprinkle with more crumbs.

RHUBARB CHERRY CRUNCH

Juanita Troyer

1½ C. quick oatmeal
½ C. brown sugar
½ C. flour
½ C. margarine
1 can cherry pie filling
4 C. chopped rhubarb (put on crust)
1 C. sugar
1 C. water
2 T. cornstarch
1 tsp. almond extract (opt.)

Make crust of oatmeal, brown sugar, flour and margarine. Put ½ in 9x13-inch pan, reserve the rest. Put rhubarb on crust. Bring the sugar, water and cornstarch to boil, turn off heat and add the pie filling and extract. Pour over rhubarb and sprinkle with reserved crumbs. Bake at 350° for 40 minutes or microwave on high for 15 minutes.

RHUBARB COCONUT FLIP

Eileen Yotty

5 C. cut-up rhubarb
2 C. sugar
¼ C. cornstarch
½ tsp. cinnamon
6 T. water
1 box Jiffy white cake mix
½ C. (1 stick) margarine
1 C. coconut

Grease 9x13-inch ovenproof glass dish and line with cut-up rhubarb. Combine sugar, cornstarch, cinnamon and water in a saucepan and bring to a quick boil to form a syrup. Pour immediately over the rhubarb. Sprinkle dry cake mix over this. Dot with the stick of margarine. Sprinkle coconut on top. Bake at 350°, uncovered, for 50-60 minutes or until golden brown on top. May be eaten either warm or cold, plain or with ice cream.

ROYAL RHUBARB CRISP

Dorotha Grout

4 C. fresh rhubarb
¾ C. sugar
2 T. quick cooking tapioca
½ tsp. salt
1 can mandarin oranges (drained)
1 C. rolled oats
¼ C. flour
⅓ C. brown sugar
¼ C. butter

Combine first 5 ingredients and place in ungreased 8-inch square pan. Mix the remaining ingredients well and put over the rhubarb mixture. Bake at 350° for 45 minutes.

RHUBARB DESSERT

Anna Stitzell
Dorothy Eash

4 C. cut-up rhubarb
1 C. sugar
½ C. miniature marshmallows
1 pkg. Jiffy cake mix (white or yellow)
1 stick oleo

Put in layers in buttered 8x8-inch pan in above order. Bake at 350° until done, about 45 minutes. (NOTE: I double the above recipe and use a regular size cake mix and bake in a 9x13-inch pan.)

RHUBARB DESSERT

Dorothy Hershberger (Tour Cook)

6 C. rhubarb
2 C. sugar
½ C. water
1½ C. whipped cream
2 (3 oz. ea.) boxes strawberry Jello
1½ C. miniature marshmallows

Cook together the rhubarb, sugar and water. Then add 2 boxes of strawberry Jello and cool. Add marshmallows and chill. Then add whipped cream. Pour over graham cracker crust in cake pan.

RHUBARB PUDDING

Esther McDowell

1 C. sour milk or buttermilk
1 C sugar
1½ C. flour
1 tsp. baking soda
3 T. butter
½ tsp. salt

TOPPING:
4 C. rhubarb
1½ C. sugar
1¼ C. water

Make a batter of the above ingredients and spread this batter on the bottom of a 9x13-inch greased pan. Take rhubarb and sugar and pour boiling water over it. Then pour this over the batter and bake at 350° for 1 hour.

RHUBARB DUMPLINGS

Verda Miller

6 C. diced rhubarb
1 tsp. baking soda
1½ C. sugar
Few drops red food color
2 C. Bisquick
⅔ C. Half and Half or milk

Place rhubarb in a 3 or 4 qt. saucepan. Add soda, sugar, and food color and enough water just to cover. Cook over medium heat, stirring occasionally, until rhubarb is soft. This will only take a few minutes. The resulting sauce should be about 2-inches deep. Mix Bisquick and milk as for drop biscuits. Drop dough by spoonfuls into hot sauce. Allow mixture to simmer uncovered over low heat for 5-10 minutes more. Check dumplings to see if they are cooked in the center. May be served with cream or whipped topping. (Our grandchildren love this with milk and cream!)

RHUBARB PIZZA

Margaret J. Miller

1 C. flour
¼ C. sugar
1 tsp. baking powder
¼ tsp. cream of tartar
¼ C. butter
1 egg
1 T. milk
4 C. fine chopped rhubarb
1 pkg. dry raspberry Jello
1 C. sugar
½ C. flour
⅓ C. butter

Mix above and press in 9x13-inch pan. Put 4 C. fine chopped rhubarb on top. Sprinkle 1 pkg. of dry raspberry Jello on top. Mix 1 C. sugar, ½ C. flour and ⅓ C. butter. Sprinkle on top and bake 40-45 minutes at 350°.

RHUBARB ROSETTES

1 C. flour
1½ tsp. baking powder
1 T. sugar
¼ tsp. salt
¼ C. margarine
⅓ C. milk
2 C. rhubarb
¾ C. sugar

Melt margarine in a 9x9-inch pan. Sift dry ingredients into it. Cut in oleo until like cornmeal. Add milk. Roll out like rolls. Spread on it ¾ C. sugar and rhubarb. Roll like jelly roll. Seal edges. Cut in 9 slices ½-inch thick. Bake at 400° for 30 minutes. Put in a dessert dish. Serve warm. Spoon on sauce from pan.

RHUBARB SHORTCAKE

Donna Maas

1½ C. flour
1 C. sugar
1 tsp. soda
½ tsp. salt
1 C. sour cream or ⅔ C. milk plus 1 T. vinegar plus ⅓ C. oil
1½ C. diced rhubarb

Sift together dry ingredients. Stir rhubarb into sifted dry ingredients to coat; fold in sour cream or substitute ingredients (milk, vinegar and oil). Spoon mixture into ungreased 9x9-inch pan. Bake at 350° for 40 minutes. Serves 8 or 9. (This is a very old family recipe and tastes good warm or cold with fresh milk poured over it in a dessert bowl.)

RHUBARB TORTE

Ila Jean Miller (Tour Cook)
Ruth Shetler
Margaret J. Miller

1 C flour
Dash of salt
2 T. sugar
½ C. margarine
1¼ C. sugar
2 T. flour
⅓ C. cream or evaporated milk
3 egg yolks
2¼ C. rhubarb (diced)
Few drops of red coloring
3 egg whites
¼ tsp. cream of tartar
2 tsp. cornstarch
Sugar

Blend the first 4 ingredients and pack lightly into a 9x9-inch pan. Bake at 325° oven for 20-25 minutes. Combine in saucepan the sugar, flour and cream. Add egg yolks and stir well. Add rhubarb and cook until the mixture is thick and the rhubarb is tender. Pour over baked crust and top with meringue and brown lightly.

For Meringue: 3 egg whites, ¼ tsp. cream of tartar, 2 tsp. cornstarch and sugar to taste.

STRAWBERRY SHORTCAKE

Dorothy Hershberger (Tour Cook)

½ C. shortening
1½ C. sugar
2 eggs
2¼ C. flour
½ tsp. salt
1½ tsp. baking powder
1 C. milk
1 tsp. vanilla

Mix all together and bake in greased cookie sheet at 350°. Serve with fresh strawberries and whipped cream or ice cream.

STRAWBERRIES WITH DEVONSHIRE SAUCE

Rita Peachey

½ C. whipping cream
1 T. powdered sugar
½ C. commercial sour cream
Mint leaves
2 pts. fresh strawberries
Brown sugar

Beat whipping cream until foamy. Gradually add powdered sugar, beating until soft peaks form. Fold in sour cream. Garnish with mint leaves. Serve with fresh strawberries. Sprinkle with brown sugar.

-PUDDING DESSERTS-

BREAD PUDDING

Margaret Holden

12 slices bread
½ C. raisins (opt.)
½ stick oleo
6 large eggs (slightly beaten)
3 C. milk
1 tsp. vanilla
1/8 tsp. nutmeg
Dash of salt
¼ C. sugar

Cube the bread. Arrange half in greased casserole. Sprinkle with raisins. Mix eggs, milk, vanilla, nutmeg, salt and sugar. Pour half over bread, layer bread and milk mixture again. Drizzle oleo over top. Set casserole in shallow pan of water 1-inch deep. Bake 35-40 minutes in 350° oven. Serve with milk or cream.

BREAD PUDDING

A.J. Rinehart

3 eggs
2 C. milk (scalded)
½ C. sugar
¼ C. oleo
½ (or ¼) cinnamon and nutmeg blend

Mix all ingredients and pour over about 3 C. crumbled day old cinnamon rolls or raisin bread. Bake in buttered baking dish, sitting in pan of hot water, maybe 50 minutes or so.

STEAM CHOCOLATE PUDDING

Mary I. Bender

3 T. butter
⅔ C. sugar
1 egg (well beaten)
1 C. milk
1/8 tsp. salt
2¼ tsp. baking powder
2¼ C. flour
2 T. cocoa

Cream butter and sugar, add egg; beat thoroughly. Add milk and cocoa, then flour. Pour in well greased mold. Cover, steam until done. Serve with real whipped cream.

TASTY CHOCOLATE PUDDING

Hazel Bowman

1 C. flour
¾ C. sugar
2 tsp. baking powder
¼ tsp. salt
½ C. milk
1 square melted chocolate
2 T. melted margarine
1 tsp. vanilla
1 C. nut meats
½ C. sugar
½ C. brown sugar
2 tsp. cocoa
1¼ C. boiling water
Cool Whip

Sift flour, sugar, baking powder and salt. Add ½ C. milk, melted chocolate, margarine, vanilla and nut meats. Pour in buttered pan. Mix ½ C. sugar, ½ C. brown sugar, and cocoa together. Sprinkle over batter. Add boiling water. Bake at 350° for 40 minutes. Cool. Top with Cool Whip.

CINNAMON PUDDING

Dorothy Hershberger (Tour Cook)

FIRST PART:
2 C. brown sugar
1½ C. cold water
2 T. butter

SECOND PART:
1 C. sugar
2 T. butter
2 C. (scant) flour
2 tsp. baking powder
1 tsp. cinnamon
1 C. milk

Mix all ingredients of the first part together and bring to a boil. Mix all ingredients of the second part. Put second part in bottom of pan, then pour first part on top. Sprinkle with nuts and bake 45 minutes at 350°. When done, the cake will be on top and juice in bottom. This is very good to serve with ice cream, as an upside down cake, or cut into small squares and put into serving dish with plenty of whipped cream. Yum! Yum!

CRACKER PUDDING

4 C. milk
2 eggs (separated)
1 tsp. vanilla
1 C. coconut
½ C. sugar
2 C. coarse cracker crumbs

Scald milk and egg yolks. Add to crumbs and coconut. Stir until crumbs are soaked. Put meringue on top. Bake.

CUSTARD

Mrs. Sylvia Ropp (Tour Cook)

4 eggs
½ C. sugar
¼ tsp. salt
3 C. milk
1½ tsp. vanilla
1 tsp. cinnamon or nutmeg

Heat milk until very warm, but not boiling. In a medium bowl, beat eggs, sugar, salt, vanilla, and spice, until well blended. Gradually stir warm milk into eggs. Place 6 custard cups or a 1½ qt. casserole in a baking pan. Pour custard into cups or casserole. Set baking pan on rack in oven. Pour very hot (not boiling) water into pan to within ½-inch of top of custard. Bake in preheated oven, 350°, until knife inserted comes out clean, 25-30 minutes for custard cups, 35-40 minutes for casserole.

DATE PUDDING

Grace Strickler

1½ C. chopped dates
1 tsp. soda
¼ C. butter
1½ C. boiling water
1 egg (beaten)
½ tsp. salt
1 tsp. vanilla
1 C. sugar
1½ C. flour
1 tsp. baking powder

SAUCE:
1 C. dates (chopped)
¾ C. water
½ C. sugar
1 T. butter
1/8 tsp. salt

Combine 1½ C. chopped dates, soda, butter and boiling water. Let stand while preparing 1 beaten egg, salt, vanilla and sugar. Add date mixture. Then add flour and baking powder (if lumpy beat with egg beater). Pour into greased large baking pan and bake at 350° for 30 minutes. Combine ingredients for sauce and cook until thick. Then add 1 C. chopped nuts. Spread on hot cake. Serve with whipped topping.

DATE PUDDING

Ila Jean Miller (Tour Cook)

1 C. boiling water
1 C. chopped dates
1 C. sugar
¼ C. lard
1 egg
1½ C. flour
1 tsp. baking powder
½ tsp. salt
½ C. nuts
1 tsp. soda
1 box instant vanilla pudding
1 C. extra milk

Pour boiling water over chopped dates, and simmer several minutes. Cream together sugar, lard and egg. Sift flour, baking powder and salt together. Combine nuts with flour. Add soda to date mixture. Pour date mixture over the rest of ingredients. Mix and bake until done. When cold cut into small pieces. Mix 1 box instant vanilla pudding adding 1 extra cup milk to thin it down. Layer date cake, vanilla pudding and whipped cream. Repeat until dish is full.

LEMON CAKE-TOP-PUDDING

A.J. Rinehart

3 T. butter
1 C. sugar
4 egg yolks
⅓ C. fresh lemon juice
2 tsp. grated rind
¼ tsp. salt
3 T. flour
1 C. milk
4 egg whites (beaten stiff)

Mix together well the first 3 ingredients. Add the remainder of ingredients. Bake sitting in a pan of water for 50 minutes. (Mom used to make for company dessert.)

RICE PUDDING

Mabel Bontrager

1 C. rice
1 C. sugar
1 T. butter
1 tsp. nutmeg
1 tsp. cinnamon
Pinch of salt
4 eggs (separated)
1 qt. milk (scalded)

Boil rice until tender; drain water. Add butter, sugar, spices and salt. Beat eggs separately, add yolks to rice mixture. Add the scalded milk gradually and lastly fold in the egg whites. Place in buttered baking dish and bake in 350° oven for 40-45 minutes. This makes a very large batch. This is a very old recipe!

OLD FASHIONED RICE PUDDING

Janeth Peterseim

3½ C. milk
¼ C. uncooked rice
⅓ C. sugar
½ tsp. salt
1 tsp. vanilla
¼ tsp. nutmeg

Combine all ingredients in greased 1 qt. casserole. (3 qt. if using microwave and also increase milk by ½ C.) Bake 2 hours. Stir after 30 minutes. Repeat every 30 minutes. (Microwave about ⅓ time). Do not stir last half hour. Keeps well for several days refrigerated.

GRANDMA HOLDEN'S SUET PUDDING

Jan Peterseim

1 C. suet (chopped fine)
1 C. molasses
1 C. milk
3 C. flour
1 tsp. soda
½ C. raisins
1½ tsp. salt
½ tsp. ginger
½ tsp. cloves
½ tsp. nutmeg
1 tsp. cinnamon
½ C. currants

SAUCE:
1 C. sugar
¼ C. flour
2½ C. hot water
2 T. butter
2 T. flavoring (vanilla, rum or lemon)

Dissolve soda in molasses. Mix dry ingredients. Add raisins and currants. Mix molasses, milk and suet, and add to the dry ingredients. Pour into buttered angel food pan or similar type tube pan. Place in larger container with water in bottom. Cover and steam for 3 hours. Serve hot with sauce.

For Sauce: Mix sugar and flour, pour hot water over and bring to boil. Cook until thick. Add butter and whichever flavoring you prefer.

SWEETHEART PUDDING

Mrs. Perry E. Bontrager

2½ C. graham cracker crumbs
⅓ C. sugar
⅔ C. melted butter or oleo

COOKED FILLING:
1 C. sugar
3 egg yolks
3 T. (heaping) flour
4 C. milk

Mix first 3 ingredients and save 1 C. of mixture. Line loaf pan or a big dish with the mixture like pie crust. Cook filling until thick, stir often. Add cooked filling over crumbs. Add 1 tsp. vanilla and 3 T. sugar to beaten egg whites. Put this on top of pudding. Cover with crumbs that were saved. Brown in oven. Cool and serve.

SUET PUDDING

In Memory of Lily Zahs

1 C. sugar
1 C. chopped or ground suet
1 C. raisins
1 C. milk
2 C. flour
1 tsp. soda
1 tsp. baking powder
Pinch of salt
1 C. brown or white sugar
2 T. cornstarch
2 T. butter
2 C. boiling water
3 T. vinegar

Combine sugar, suet, raisins, milk, flour, soda, baking powder and salt. Steam 3 hours.

For Sauce: Combine sugar, cornstarch, and butter; slowly add water, stirring constantly. Cook about 8 minutes. Add vinegar.

ORANGE TAPIOCA PUDDING

Nona Slabach

5 C. wter
½ tsp. salt
3 oranges
1 C. baby pearl tapioca
2 C. sugar
1 tsp. vanilla
1 (8 oz.) carton Cool Whip

Grate rind of 1 orange in a 3-4 qt. pan; add water and salt, bring to a boil. Add the tapioca to the boiling water, let boil 2-3 minutes. Remove from heat and let stand until the tapioca is clear. Add 1½ C. sugar and vanilla. Cool. (At the time I cook the tapioca, I peel the 3 oranges and cut them up.) To the cut up oranges add the ½ C. sugar, and also set this aside until you are ready to serve. Mix the oranges and juice in the cooled tapioca, stirring well, then add the Cool Whip. Serve.

TAPIOCA PUDDING

Mrs. Salina Bontrager (Tour Cook)

5 C. water
1 C. baby pearl tapioca
3 oz. pkg. gelatin (any flavor)
1 C. sugar
Pinch of salt
1 C. whipping cream
Fruit (if desired)

Bring water to a boil. Add tapioca. Cover and let stand 20-25 minutes. Add gelatin and sugar. Stir until dissolved. Place in refrigerator overnight. The next day add whipped cream (add ½ tsp. vanilla to whipped cream if desired), also fruit if you wish. Serves 12-15.

STRAWBERRY CHEESE TORTE

Emily Roberts

2 C. graham cracker crumbs
½ C. butter (melted)
1 C. whipping cream
1 C. hot water
4 pkgs. unflavored gelatin
2 T. lemon juice (I use bottled)
⅔ C. sugar
16 oz. cream cheese (softened)
1 qt. strawberries (I usually use frozen unless in season)

In small bowl combine cracker crumbs and melted butter. Toss to mix thoroughly. Pat ½ mixture into bottom of 9x13-inch spring-form pan. Chill. Set aside remaining crumb mixture. Whip cream and set aside in refrigerator. In electric blender container combine hot water and gelatin, then add lemon juice and blend until foamy. Scrape side as necessary. Add sugar and blend. Add cream cheese and blend. If blender is large enough add berries; otherwise, remove to a large bowl part of the mixture - then blend strawberries. Then put blender contents into the large bowl plus the whipped cream. Blend together lightly with a wire whisk until smooth. Spoon ½ of the mixture into prepared pan and layer in remaining crumb mixture. Then add the remaining cheese mixture. Chill until serving time. Remove spring-form when readying to serve. Garnish with more whipped cream and whole strawberries if available. Cut in wedges to serve. (VARIATIONS: This is good as a pie filling with a graham cracker crust. If you have seldom used sherbet dishes this can be served in them. The graham cracker crumbs can be used as a topping or omitted. For a potluck use a large glass bowl to mold with or without layering in the cracker crumbs. Garnish with strawberries.)

CHOCOLATE ANGEL FANCY

In Memory of Lily Zahs

2 (6½ oz. ea.) pkgs. semi-sweet chocolate chips
2 T. water
3 beaten egg yolks
1 tsp. vanill
½ tsp. salt
1 T. sugar
1 C. cream (whipped)
3 stiffly beaten egg whites
1 (10x5-inch) loaf angel food cake (broken in pieces)

Melt chocolate chips with water in double boiler. Blend in egg yolks, cook and stir a few seconds. Add vanilla and salt. Cool. Fold sugar into whipped cream and fold into chocolate mixture. Fold in egg whites. Pour over pieces of cake in 9x13x2-inch pan. Chill several hours or overnight. To Serve: Cut in squares and top with extra whipped cream or ice cream.

CHOCOLATE LUSH

Pam Fry

¾ C. flour
¾ C. stick oleo
½ C. nuts
4 oz. cream cheese
½ C. powdered sugar
½ C. Cool Whip
1 small pkg. instant chocolate pudding
1 3/8 C. cold milk

Mix flour, oleo and nuts. Put in 8x8-inch pan and bake 20 minutes at 350°. Cool. Mix cream cheese, powdered sugar and Cool Whip. Put filling on cool crust. Mix chocolate pudding mix and milk. Beat until thick and put on top of cheese layer. Top with more Cool Whip. Refrigerate overnight.

CHOCOLATE MOCHA DESSERT

Laurel Rowland

1 C. flour
½ C. melted butter
½ C. walnuts
1 (8 oz.) pkg. cream cheese
1 C. powdered sugar
1 C. Cool Whip
1 pkg. instant chocolat epudding
1 pkg. instant vanilla pudding
3 C. milk
1 tsp. vanilla
Cool Whip
Instant coffee

For Crust: Mix the flour, butter and walnuts. Pat into a 2 qt. loaf dish. Bake at 350° for 15 minutes, let cool.

For Second Layer: Mix together the cream cheese, powdered sugar and 1 C. Cool Whip. Spread on first layer, chill 2 hours.

For Third Layer: Mix puddings, milk and vanilla. (NOTE: To make coffee flavor - mix about ¼ C. water with instant coffee as strong as you prefer. Add to milk (2¾ C. milk). Beat until thickened. Pour over second layer and chill.

MILK CHOCOLATE WHIP

Sara Miller

1 envelope unflavored gelatin
½ C. sugar
Dash salt
4 T. cocoa
1¼ C. water
2 beaten egg yolks
1 tsp. vanilla
2 stiff beaten egg whites
1 C. heavy cream (whipped)

Combine gelatin, sugar, salt and cocoa in saucepan; blend in ¼ C. water. Add remaining water and egg yolks. Cook over medium heat, stirring constantly, until gelatin is dissolved (about 3 minutes). Remove from heat, cool, add vanilla. Fold in egg whites and whipped cream. Pour into 1 qt. mold and chill until firm. Unmold and trim with a frill of whipped cream or banana slices.

ECLAIR DESSERT

Midge Brenneman

1 stick butter
1 C. water
1 C. flour
4 eggs
Melted chocolate
1 large pkg. vanilla instant pudding
8 oz. cream cheese
8-12 oz. Cool Whip

Melt 1 stick butter, add 1 C. water and bring to a boil. Add 1 C. flour. Stir thoroughly. Let cool slightly. Dump into mixer bowl. Add 4 eggs, one at a time. Pour into 9x13-inch pan. Bake 30 minutes at 400°. Let cool. Mix 1 large vanilla instant pudding as directed on the box. Mix 8 oz. cream cheese with pudding. Cover with 8-12 oz. Cool Whip. Drizzle melted chocolate over the top. Refrigerate.

EVER SO EASY DESSERT

Bonnie Moffit

1 (3 oz.) pkg. strawberry Jello
1 C. hot water
1 (8 oz.) carton strawberry yogurt
1 pkg. vanilla pudding mix
2 C. milk
2 C. sliced bananas
1 C. crushed Vanilla Wafers

BUTTER CRUST:
1 C. flour
½ C. butter
1 T. sugar

Bake in 350° oven until lightly brown. Cool. Make Jello with hot water. Refrigerate until it starts to congeal. At this point, beat in the yogurt (use egg beater). Place ½ of Vanilla Wafers in bottom of 8-inch square pan. Prepare pudding according to package directions. Spoon over crumbs. Arrange bananas on pudding. Cool. Pour Jello mixture on top. Add remaining cookie crumbs. Chill and serve. Serves 9.

GOOEY DESSERT

Joyce Niffenegger

8 oz. cream cheese
9 oz. Cool Whip
1 C. powdered sugar
1 pkg. instant chocolate pudding
3 C. milk
1 pkg. instant vanilla pudding
1 tsp. brown sugar
6 T. butter
1¼ C. flour

Mix flour, butter and brown sugar; put in 9x11-inch pan and bake like pie crust at 350° for 15 minutes. Let cool. Mix cream cheese, powdered sugar and ½ of Cool Whip (approximately 1 C.). After crust is cool, put cream cheese mixture on first, then mix vanilla pudding with 1½ C. of milk (not water). Let set for 5 minutes in refrigerator. Put on top of cream mixture. Do the same with chocolate pudding and spread on vanilla. Then take the other half of Cool Whip and spread on top.

LEMON DESSERT

Mrs. Manas Miller

FIRST LAYER:
1 C. flour
½ C. margarine
½ C. nuts

SECOND LAYER:
1 (8 oz.) pkg. cream cheese
1 C. Cool Whip
1 C. powdered sugar

THIRD LAYER:
6 oz. pkg. lemon instant pudding
2 C. milk

Blend ingredients of first layer and press into 9x13-inch pan. Bake at 350° until light brown, about 15 minutes. Cool. Soften cream cheese and blend well with powdered sugar. Fold in 1 C. Cool Whip. Spread over first layer. Mix instant pudding and milk and when pudding starts to thicken, spread on second layer. Chill until set. Spread rest of Cool Whip on third layer. Chill overnight.

LEMON LUSH

Mary Wieland

1 C. flour
1 stick oleo (melted)
¾ C. finely chopped pecans
1 C. powdered sugar
1 (8 oz.) pkg. cream cheese
2 boxes lemon instant pudding
3 C. milk
1 medium container Cool Whip

Combine flour, oleo and pecans and press in bottom of 9x13-inch pan. Bake 10 minutes at 375°. Cool. Mix sugar, cream cheese and 1 C. Cool Whip and spread over crust. Put in refrigerator while mixing next step. Mix puddings and milk according to box and spread over top. Spread rest of Cool Whip on top. Sprinkle ¼ C. pecans on top if desired. Refrigerate. Will keep several days.

PINK RICE

Esther McDowell

5 C. water
1½ C. rice
1 small can crushed pineapple
1½ C. sugar
1 small pkg. strawberry Jello
½ pkg. miniature marshmallows
1 medium carton Cool Whip

Cook and cool rice, then add pineapple (drained) and sugar. Dissolve strawberry Jello in 4 T. hot water. When cool, add Jello and marshmallows and Cool Whip. Mix all together. Put in refrigerator until ready to serve.

MENNONITE DELIGHT

Sue Hershberger

5 C. bite-sized Rice Chex (crushed to 2 C.)
⅓ C. brown sugar
6 T. oleo (melted)
1 (8 oz.) pkg. cream cheese
½ C. confectioner's sugar
1 (8 oz.) container Cool Whip
1½ C. milk
1 (8 oz.) carton sour cream
1 pkg. instant chocolate pudding (dry mix)
Chopped nuts

Mix together the Rice Chex, brown sugar and oleo. Press evenly in 9x13-inch pan. Bake at 300° for 10 minutes. Cool. Mix cream cheese, confectioner's sugar and Cool Whip. Mix well and spread over cooled crust. Chill before adding Cool Whip. Mix together milk, sour cream and pudding mix until well blended. Spread over cheese filling. Sprinkle with chopped nuts. Chill 2 hours before serving. (VARIATIONS: For topping, you can also use cherry or blueberry pie filing.)

MOON CAKE

Gladys K. Fisher

1 C. water
½ C. oleo
1 C. flour
4 eggs
Cool Whip
1 (6 oz.) pkg. instant vanilla pudding
3½ C. milk
5 oz. cream cheese (softened)

For Cream Puff Base: Bring to a boil the water and oleo. Add flour, continue stirring until a ball forms. Cool. Add 4 eggs, one at a time, using fork to beat; beat well each time. Spread into 9x13-inch glass or ungreased jelly roll pan. Bake at 400° for 25 minutes. Cool.

For Filling: Mix together pudding mix, milk and cream cheese. Beat well and spread over cooled crust. Top with Cool Whip; refrigerate. Serve with chocolate syrup or fruit chunks over it. Serves 15.

SNICKER BAR TAPIOCA

Martha Swartzentruber (Tour Cook)

5 C. boiling water
1½-2 C. tapioca
Pinch of salt
1½ C. white sugar
1 C. cream
4-6 Snicker bars
½ tsp. maple flavor
1 tsp. vanilla flavor

Pour tapioca into boiling water with salt added and cook on low heat for 6-10 minutes. Cover and remove from heat. Let set for 20 minutes. Add sugar and set aside, preferably overnight. When cold, whip cream and add 2 T. sugar and flavorings. Fold chopped Snickers and cream into tapioca. Dribble chopped Snickers on top for topping.

VANILLA WAFER DESSERT

Mrs. C. Ray Miller

1 box Vanilla Wafers
½ C. butter or margarine
1 C. powdered sugar
2 egg yolks
2 beaten egg whites
1 small can crushed pineapple
½ C. nuts
½ C. maraschino cherries
1 C. whipped cream

Roll the wafers fine, place half of the crumbs in bottom of cake pan. Save remainder for top. Cream butter or margarine, beat in powdered sugar. Add egg yolks and beat well. Add egg whites, folding in gently. Spread over crumbs. Whip cream and add crushed pineapple, nuts and cherries. Spread over butter mixture and top with crumbs. Chill in refrigerator at least 8 hours before serving. May be kept 24 hours. Serve with whipped cream on top (opt.)

-MISCELLANEOUS DESSERTS-

CREAM PUFFS

Dorotha Grout

1 C. water
½ C. butter
1 C. flour
3 eggs

Boil water and butter. Add flour and beat for 2 minutes or until it forms stiff ball and leaves the side of the pan. Beat in eggs, one at a time. Drop by tablespoons on ungreased pan. Bake 30 minutes at 400°. Fill with any pudding mixture.

CREPES

Marlene Yoder

1 C. flour
2 eggs
1 T. oil
1½ C. milk
2 T. sugar
½ tsp. salt
Cream cheese
Fruit jam or 1-2 T. pie filling
Powdered sugar

Combine flour, milk, eggs, sugar, oil and salt. Beat until smooth. Lightly grease 6-inch Teflon skillet. Pour in 2 T. batter, lightly brown on both sides, remove from skillet. Spread with softened cream cheese and either jam or pie filling. Roll up. Sprinkle with powdered sugar. Great for brunch.

HOT CARAMEL DUMPLINGS

Carolyn Miller

SAUCE:
1 T. butter
1 C. brown sugar
1½ C. water
1/8 tsp. salt

DOUGH:
1¼ C. flour
1½ tsp. baking powder
¼ C. sugar
1/8 tsp. salt
1 T. butter
½ C. milk
½ tsp. vanilla

Put ingredients for sauce into a kettle and boil. Mix ingredients for dough. Then mix and drop by spoonfuls in boiling sauce. Cover and boil lightly over low heat 10 minutes without removing cover. A few diced apples may be added to the sauce for a good tasting dessert.

DATE TORTE

Ellen Edelman

½ C. flour
½ tsp. salt
1 tsp. baking powder
2 eggs
½ C. sugar
½ tsp. vanilla
1 C. chopped nuts
1 pkg. dates (sliced)

Sift dry ingredients. Beat eggs. Beat in sugar gradually. Add vanilla, nuts, and dates. Stir in dry ingredients. Use a shallow pan lined with waxed paper and oiled. Bake in moderate 350° oven for about 1 hour. When cold, break into small pieces. Layer with whipped cream. (I use a layer pan to bake it in.)

CHOCOLATE ECLAIR DESSERT

Joyce Mattes

½ C. butter or margarine
1 C. water
1 C. flour
Pinch of salt
4 eggs
5¼ oz. pkg. instant vanilla pudding
Milk
8 oz. carton Cool Whip
Chocolate or butterscotch ice cream topping

Melt butter. Add water and bring to a boil. Stir in flour and salt. Cool. Beat in eggs, one at a time. Spread in 9x13-nch pan and bake 30 minutes at 400°. Cool. Mix instant pudding according to package directions. (I use a little less milk.) Add softened cream cheese and beat in until smooth. Fold in 8 oz. carton Cool Whip. Drizzle chocolate syrup over top. Refrigerate. (NOTE: The eclair bottom will really puff up during baking, but will flatten in center after it cools, leaving a cavity for the filling.)

EASY DESSERT

Esther McDowell

1 (16 oz.) carton cottage cheese
1 (3 oz.) pkg. strawberry Jello (dry)
1 small can crushed or tidbits pineapple (drained)
1 medium carton Cool Whip

Mix ingredients together. Then fold in Cool Whip or, if desired, fold in just ½ carton of Cool Whip and spread the other half on top after mixture is set.

FORGOTTEN DESSERT

Esther Hemphill

5 egg whites
¼ tsp. salt
½ tsp. cream of tartar
1½ C. sugar
1 tsp. vanilla
Whipped topping
Fruit

Beat 5 egg whites until foamy, add ¼ tsp. salt and ½ tsp. cream of tartar. Beat until soft peaks form, then add 1½ C. sugar one tablespoon at a time. Beat until stiff. Add 1 tsp. vanilla. Turn into a 9x13-inch well greased pan. Preheat oven to 375°. Put dessert in oven, turn off heat. Leave in oven overnight. Do not open oven. In morning top dessert with whipped topping. When serving put fruit on top. (I like strawberries.)

APPLE FRITTERS

Delores Spitzer

1 C. flour
1½ tsp. baking powder
½ tsp. salt
2 T. sugar
1 egg (beaten)
½ C. milk + 1 T.
1½ C. apples (chopped)

Sift dry ingredients together. Beat egg and add milk. Stir until batter is smooth. Pare apples and dice. Add apples to batter and blend together. Drop by teaspoonful into hot grease, 370°-375°. Roll in cinnamon and sugar.

GLORIFIED RICE

Fannie Edith Christner

2 C. cooked rice
1 C. pineapple chunks
1 C. whipping cream
24 marshmallows
½ C. sugar
1 C. chopped apples

Combine cooked rice, pineapple chunks, marshmallows, sugar and chopped apples. Let stand for 1 hour. Whip cream and fold into mixture just before serving. Garnish with maraschino cherries, red raspberries or strawberries. Fresh peaches may be added in place of pineapple.

LEMON FRITTERS

Martha Schlabaugh

DOUGH:
1¾ C. flour
1 tsp. lemon flavoring
2 tsp. baking powder
1 egg
1/8 tsp. salt
1 C. milk

SAUCE DRESSING:
2 C. water
2 T. flour
½ C. sugar
3 T. butter
1-2 tsp. lemon flavoring

Mix dough ingredients together and drop by spoonfuls into deep fat fryer.

For Sauce: Mix flour, sugar, water and heat until it thickens. Add remaining ingredients. Pour over fritters.

LEMON FRITTERS

Edith Wade

1 C. milk
1 egg
1½ C. flour
Pinch of salt
¼ C. Real Lemon juice

DRESSING:
2 T. butter
2 T. flour
1 C. sugar
1 C. boiling water
2 tsp. lemon flavoring

Mix together first 5 ingredients. Drop by teaspoon into hot shortening. Let cool. Mix next 6 ingredients for the dressing. Cook together, let cool and pour over cooled fritters.

PINEAPPLE RICE

Fannie Edith Christner

1 C. cold boiled rice
1 C. whipping cream
½ C. sugar
6 marshmallows
1 C. crushed pineapple
¼ C. chopped nutmeats

Whip cream. Add sugar and rice and blend into cream. Add diced marshmallows and chill. Drain pineapple, and chill thoroughly. When ready to serve, add well-drained pineapple and chopped nuts and fold into mixture.

SNICKER BAR TAPIOCA

Verda Miller

5 C. water
½ tsp. salt
1½ C. baby pearl tapioca
1 C. brown sugar (packed)
¼ C. white sugar
1 tsp. vanilla
1 tsp. Kitchen Klatter burnt sugar flavor
1 tsp. Kitchen Klatter maple flavor
3 (2 oz. ea.) Snicker candy bars
1½-2 C. Cool Whip

Bring water and salt to boiling. Stir in the tapioca. Simmer on low heat about 20 minutes or until tapioca begins to get clear, stirring frequently. Remove from heat, put lid on and let set about 1 hour. Then add the sugars and the flavorings. Stir until dissolved. Refrigerate overnight. Next day add enough Cool Whip to make right consistency. Slice candy bars and cut into small pieces. Stir into the tapioca. Pour into large serving dish. Top with additional whipped topping and sprinkle with chopped nuts or peanuts.

YUMMY DESSERT

Vyrle Grout

3 egg whites (beaten moderately)
1 C. (scant) sugar
½ tsp. baking powder
½ tsp. vanilla
Ritz crackers (14, crushed)
¾ C. chopped black walnuts (or pecans)
Whipped cream

Combine above ingredients. Place in slightly buttered 9-inch pan and bake in 325° oven for 25-30 minutes. Cool and serve with whipped cream.

-SAUCES-

CHOCOLATE SAUCE

Sara Miller

1 C. sugar
1 egg (unbeaten)
3 T. cream
Chunk of butter
1 sq. chocolate or 3 T. cocoa
1 tsp. vanilla

Put in pan over a low fire. Stir well. When it starts to boil, cook 1 minute. Delicious over ice cream!

AUNT RUTH'S CHOCOLATE SAUCE

Mary Ann Schlabaugh

1 sq. unsweetened chocolate
1 T. butter
1 C. sugar
Dash salt
1 C. evaporated milk or cream
1 tsp. vanilla

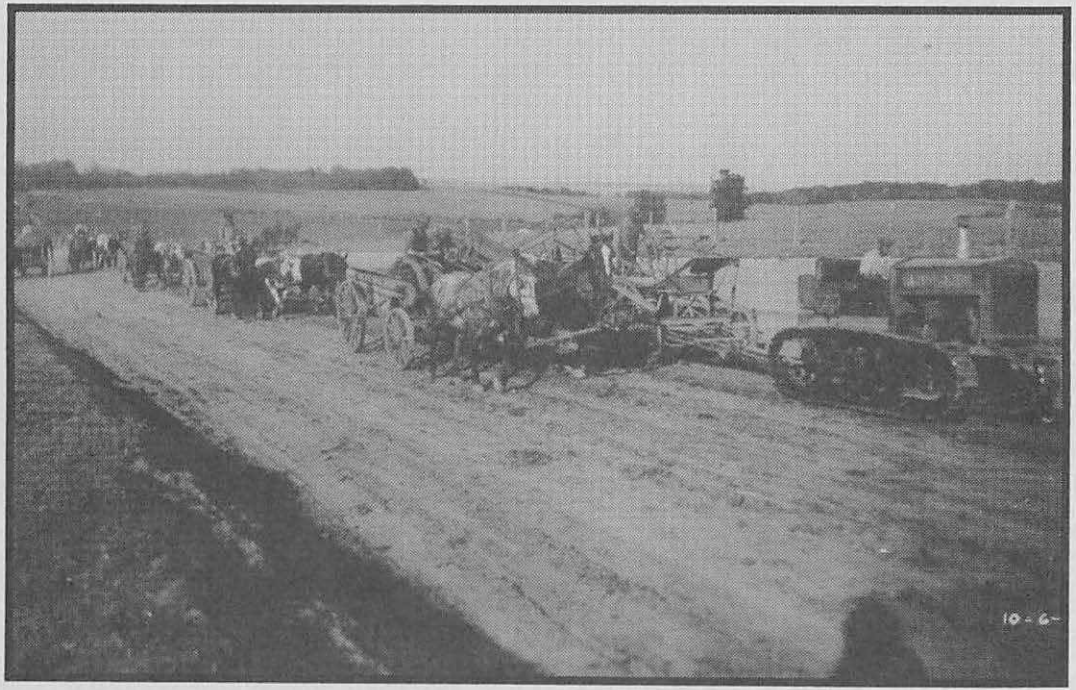
Melt chocolate and butter together over low heat. Add sugar and salt to chocolate. Stir until grainy consistency. Add evaporated milk or cream very slowly. Return to heat, cooking slowly. Stir constantly until boiling. Continue cooking and stirring frequently until right consistency. Add vanilla and a little butter.

BEST HOT FUDGE SAUCE

Olivia Yoder

1 stick margarine
2 C. powdered sugar
1 large can evaporated milk
1 C. chocolate chips
⅓ C. water

Melt margarine with powdered sugar. Stir in milk, chocolate chips and water. Bring to boil and boil 5 minutes on low heat. Cool. May be heated and spooned over mounds of ice cream. Will keep indefinitely in refrigerator.



BUILDING ROAD - 1922
(Now Highway 1) South of Kalona

CRAB SOUFFLE

Helen Fry

8 slices of bread
2 C. fresh crab (or tins)
1 medium brown onion (chopped fine)
½ medium green pepper (chopped)
¾ C. chopped celery
½ C. mayonnaise
4 eggs
2½ C. milk
1 can mushroom soup
Cheddar cheese (grated)

Remove crusts from 8 slices of bread and cut in cubes. Place half of cubed bread in dish and cover with crab, onion, pepper, celery and mayonnaise. Beat 4 eggs well and add 2½ C. milk and pour over entire dish. Cover and refrigerate overnight. Bake in 325° oven 15 minutes. Remove cover, add mushroom soup, remaining bread and sprinkle with cheddar cheese and paprika. Bake 1 hour longer.

EGG CASSEROLE

Norma Fry

5 slices bread (crust removed and cubed)
½ lb. Velveeta cheese (cubed)
1 can mushrooms (drained)
1 can cream of mushroom soup
1¼ C. milk
4 eggs
½ lb. unseasoned sausage
¼ tsp. dry mustard

Fry sausage and drain. Grease 9x13-inch baking dish and spread bread in bottom. Spread meat over bread and then mushrooms, then cheese. Beat eggs with milk and mustard; pour over other layers. Spread the soup on top. Cover and refrigerate overnight. Bake at 300° about 1½ hours.

BAKED EGG OMELET

Gladys K. Fisher

4 slices bread, toasted, buttered & cubed (seasoned bread cubes) add a nice flavor)
2 C. meat (bacon, ham or sausage)
1 C. grated cheese
4 eggs (beaten)
1½ C. milk
1¼ tsp. salt

Put bread cubes in the bottom of a greased 9x9-inch pan. Spread with meat and cheese. Combine eggs, milk and salt and pour over contents. Bake at 350° for 1 hour. Let set 10 minutes before serving. Makes 9 generous servings. (NOTE: To make a double batch, use only 2 C. milk.)

EGG PIZZA

Judy Hostetler

5-6 whole eggs
½ C. all purpose white flour
1 T. parmesan cheese (grated)
¼ tsp. garlic powder
¼ tsp. Italian seasoning
¼ tsp. salt

Mix all of these ingredients in a blender for 20 seconds. Pour the crust onto a 12-inch round or 9x13-inch lightly greased pan and bake at 350° for 12 minutes. Add toppings of your choice and bake it again for about 7 minutes, until the cheese is melted. This recipe makes a medium-size pizza. A frozen pizza warms up well in a microwave oven.

GOOD MORNING CASSEROLE

Tina Swartzendruber

4 slices bread
1 tsp. salt
½ tsp. dry mustard
½ lb. grated longhorn cheese
4 eggs
2 C. milk
1½ C. cooked ham
Corn flakes

Butter bread and put in 9x9-inch buttered casserole. Sprinkle with salt, dry mustard, cheese and ham. Beat eggs and add to milk. Pour over bread in casserole and let stand 6 hours or overnight. Sprinkle with buttered corn flakes. Bake at 350° for 1 hour and 15 minutes. You can change the casserole by adding onion, peppers, mushrooms, and/or other vegetables.

FRENCH TOAST

Leona Schlabach

1 egg
2 T. milk
2 slices bread
Butter
Cooking oil
Syrup or honey

Mix egg and milk together with a fork, until they are combined. Butter bread and then cut each slice in half (that makes it easier to handle). Dip bread in egg mixture, let each side soak up moisture for a few seconds. Heat frying pan. Put enough oil in the pan to lightly cover the bottom. Put a single drop of water in the pan. Does it bubble up quickly, and disappear? When this happens, you will know the pan is hot enough. Put the two slices of soaked bread in the skillet and fry for about 2 minutes. Turn them over, and finish frying. They are done when both sides are a golden brown. Top with honey or syrup.

HOLIDAY STRATA

Gladys and Pat Zahs

10 slices day-old white bread (quartered)
2 C. (10 oz.) baked ham (chopped fine)
1½ C. (6 oz.) sharp grated cheddar cheese
1 C. sliced scallions
3 C. milk
1½ tsp. dry mustard
½ tsp. pepper
¼ tsp. paprika
1½ C. finely diced green pepper (opt.)
8 large eggs

Arrange bread in overlapping rows in bottom of a 3 qt. oblong baking dish. Sprinkle with ham, cheese, peppers, scallions. Beat eggs in large bowl. Beat in milk, mustard, pepper and paprika. Pour egg mixture over ingredients in baking dish. Cover and refrigerate for 1 hour or overnight. Heat oven to 350°. Bake 45-50 minutes or until eggs are set and knife inserted in center comes out clean. Remove from oven and let stand 5-10 minutes before serving.

HOT DISH

Margaret J. Miller

2 C. bread crumbs
1 C. grated cheese
Onion
3 T. melted butter
4-6 hard boiled eggs (chopped or sliced)
1 C. peas

Put half of bread crumbs, cheese and butter in baking dish. Make a white sauce with some onion. Put 4-6 hard boiled eggs in the white sauce and add 1 C. peas (well drained). Put in 2 qt. baking dish. Top with thin sliced tomatoes and the rest of the bread crumbs. Bake 30 minutes at 350°.

OMELET BAKE

Marlene Yoder

1½ dozen eggs
1 C. sour cream
Salt and pepper to taste
Chives to taste
1 C. milk
¼ C. oleo (melted)

Pour ¼ C. oleo in 9x13-inch pan. Mix remaining ingredients and pour in pan. Bake at 350° for 25-30 minutes. Simple and delicious!

EASY QUICHE

Ann McAndrew Pianta

1 C. chopped broccoli (fresh or frozen)
1 C. cubed ham
½ C. chopped onion
½ C. chopped green pepper
1 C. shredded cheddar cheese
1½ C. milk
¾ C. biscuit mix
3 eggs
1 tsp. salt
¼ tsp. pepper

Cook broccoli about 5 minutes; drain well. Mix all vegetables, ham and cheese in a greased 10-inch pie plate, distributing evenly over the bottom of the dish. Beat remaining ingredients in blender or mixer until smooth. Pour over ham-vegetable mixture. Bake at 400° for 35-40 minutes, or until a knife inserted in the center comes out clean. Let stand 5 minutes before serving.

HAM AND SPINACH QUICHE

Jan Truelson

10 oz. pkg. frozen chopped spinach
1 C. chopped cooked ham
1 C. grated Swiss cheese
4 large eggs
¼ tsp. salt
1/8 tsp. pepper
1 C. Half and Half
½ C. milk
1 (8 oz.) pkg. refrigerated crescent rolls

Heat oven to 350°. Grease a 13x8x2-inch baking dish. Unroll dough into 2 long rectangles and place side by side in prepared pan. Press dough over bottom and ¼-inch up sides of pan. In medium sized bowl beat eggs slightly and mix in salt, pepper and cream. Cook spinach and drain well. Arrange over dough. Top with ham and cheese. Pour egg mixture over top. Bake at 350° for 40-45 minutes or until knife inserted comes out clean.

HAM QUICHE

Rita Peachey

1 baked pie shell
1 C. diced ham
1 C. shredded Swiss cheese
¼ tsp. nutmeg
4 egg
1 C. milk
½ tsp. salt

Mix ham and cheese. Line pie shell. Beat eggs until foamy, stir in milk and seasonings. Pour over cheese and ham. Bake at 350° for 45 minutes.

IMPOSSIBLE VEGETABLE AND HAM QUICHE

Gladys K. Fisher

1 C. chopped broccoli
½ C. chopped onion
½ C. chopped green pepper
1 C. shredded cheddar cheese
½ tsp. salt
1½ C. milk
¾ C. Bisquick
3 eggs
1 C. ham (cubed)
¼ tsp. pepper

Grease 10-inch pie plate. Parboil broccoli and drain well. Put vegetables, cheese and ham in pie plate. Beat remaining ingredients until smooth with blender or mixer. Pour over vegetable mixture. Bake at 400° for 35-40 minutes or until knife inserted into quiche comes out clean. Let stand 5 minutes before serving. Serves 6-8.

QUICHE

Alberta Jane Rinehart
Jeannette Judish, Colorado

CRUST:
2 C. flour
Dash of salt
⅔ C. shortening
½ C. cold water

FILLING:
½ lb. or more ham or chicken (diced)
2 eggs
Milk, salt and pepper
1 C. diced American or Monterey Jack cheese

Mix flour and salt and cut in shortening. Stir in water and pat in pie pan. Put ham and cheese over the crust. Mix eggs and milk to total 1 C. Add seasonings. Pour over the meat and cheese. Bake at 375° for 45 minutes to 1 hour.

QUICHE

Helen Fry

1 unbaked pie crust (frozen or fresh)
½ lb. bacon
¼ C. onion
¼ C. chopped mushrooms (fresh)
1 C. cheddar cheese
3 eggs
1 (15 oz.) can evaporated milk
1 tsp. salt
Dash pepper and cayenne pepper

Fry bacon and crumble into pie shell. Arrange cheese, onion and mushrooms over bacon. Beat eggs slightly with both milk and seasoning. Pour this over mixture in pie shell. Bake at 400° for 25 minutes, then reheat at 400° for 5 minutes before serving.

QUICHE LORRAINE

Rita Peachey

1 baked pie shell
6 eggs (beaten)
8 slices bacon (fried and crumbled)
1 C. shredded cheddar cheese
1¼ C. Half and Half
½ tsp. salt
1/8 tsp. nutmeg
1/8 tsp. pepper

Sprinkle bacon and cheese in bottom of pie shell. Beat remaining ingredients together. Pour into shell. Bake at 350° for 35-40 minutes or until knife comes out clean. Let stand 10 minutes before serving.

-BEEF DISHES-

EASY ROAST BEEF

Nita Miller

3-4 lbs. beef roast
1 pkg. dry onion soup mix
1 (10¾ oz.) can cream of mushroom soup

Place roast in a roasting pan. Rub thoroughly with onion soup mix. Pour undiluted soup over roast. Cover tightly. Cook at 250° for about 4 hours. Leave covered during cooking. No need to add salt or pepper.

GINGER BEEF

Gladys and Pat Zahs

3 lbs. beef (rump, round or sirloin)
1½ tsp. salt
1/8 tsp. pepper
2 T. flour
1 onion (sliced)
2 C. water
1 C. raisins
¾ C. vinegar
2 T. catsup
3 bay leaves
3 whole cloves
10 ginger snaps

Add salt and pepper to flour; rub seasoned flour into meat. Brown meat and onion in saucepan. Add water, raisins, vinegar, catsup, bay leaves and cloves; cover and simmer for 2 hours. Remove cloves and bay leaves. Add ginger snaps; cook ½ hour longer, stirring occasionally. Serve with dumplings. Serves 10.

NO-MUSS NO-FUSS POT ROAST

Patti Stutzman

4 lb. beef roast (arm, blade or cross rib)
1 can cream of mushroom soup
1 pkg. instant onion soup mix
8 small potatoes
8 medium carrots (cut crosswise into halves)
2 T. water

Place an 18x30-inch piece of foil in a 9x13x2-inch baking pan. Place roast on foil. Mix soup and instant soup mix and spread over the roast. Add potatoes and carrots around the roast and sprinkle with water. Fold foil over and seal. Cook in 300° oven for 4 hours. Skim the fat and use the gravy.

BEEF WELLINGTON

Janeth Peterseim

4 lbs. beef tenderloin
2 C. flour
½ tsp. salt
⅔ C. shortening
⅓-½ C. water
2 C. liver pate'
1 beaten egg
Parsley

GRAVY:
1½ C. water
2 beef bouillon cubes
¼ C. flour
⅓ C. burgandy
½ tsp. basil

Roast beef in shallow pan about 45 minutes to 130° internal temperature. Oven temperature is 425°. Cool; reserve drippings. Stir flour and salt. Cut in shortening to coarse crumb mixture. Add water slowly to make workable dough. Roll dough to 14x12-inch rectangle. Place cooled meat on dough and spread the liver pate' evenly over meat. Roll dough around meat and brush with beaten egg. Sprinkle with parsley. Bake at 425° for 35 minutes. Serve with gravy.

MINUTE STEAK SUPREME

Pat Allen

4-5 minute steaks
1 small onion
1 T. chopped parsley
1 can cream of chicken soup
1½ soup cans water
½ C. flour
Salt and pepper to taste
Cooking oil, about ¼ C.

Sprinkle salt and pepper on each piece of meat, roll in flour, brown quickly in hot oil. Chop onion into 2 qt. casserole, add parsley. Place browned meat on top of onion. Mix soup and water together. Heat to boiling, pour over meat. Cover and bake at 325° for 1 hour or until tender.

CHEESE STUFFED STEAK

Lillian Schroeder

1 (32 oz.) jar spaghetti sauce
1 tsp. basil
2 eggs
¼ tsp. garlic powder
1 T. milk
2 lbs. round steak
¼-½ C. parmesan cheese
½ tsp. pepper
½ C. flour
1 C. (4 oz.) mozzarella cheese
2 T. vegetable oil
½ C. herbed stuffed mix
Noodles or rice

Combine sauce, garlic, basil and bring to boil. Reduce heat and simmer 15 minutes. Sprinkle steak with pepper and pound 1/8-inch thickness and cut into 8 pieces. Place ¼ C. mozzarella cheese in center of 4 of the steaks. Top with other 4 steaks. Secure with toothpicks. Combine eggs and milk, beat well. Combine stuffing rolled out and crumbled with ½ C. parmesan cheese. Dredge steaks in flour, dip into egg mixture, then dredge in stuffing mix. Brown steaks in hot oil. Place in lightly greased pan, top with spaghetti sauce and sprinkle with remaining parmesan cheese. Cover and bake 1 hour at 350°. To serve, cut each steak in half and serve over noodles or rice.

DEVILED STEAK CUBES

Tina Swartzendruber

1½ lbs. beef round steak (cut ¾-inch thick)
2 T. cooking oil
½ C. tomato sauce
½ C. medium onion (chopped)
2 T. vinegar
1 T. prepared mustard
2 tsp. prepared horseradish
1 clove garlic (minced)
¾ tsp. salt
¼ tsp. pepper
⅔ C. cold water
⅓ C. flour
Hot cooked noodles

Trim excess fat from meat; cut meat into cubes. In skillet brown meat on all sides in hot oil; drain. Transfer meat to crock pot. Stir in tomato sauce, onion, vinegar, mustard, horseradish, garlic, salt, pepper and 1 C. water. Cover; cook on low heat setting for 8-10 hours. Turn to high heat setting. Blend cold water slowly into flour; stir into meat mixture. Cook until thickened; stir occasionally. Serve over noodles. Makes 6 servings.

SIMPLY ELEGANT STEAK AND RICE

Emma Yoder

1½ lbs. tenderized boneless beef round steak
1½ T. vegetable oil
2 large onions (cut in ½-inch slices and separated into rings)
3 C. hot cooked rice
1 (4 oz.) can sliced mushrooms (drain, reserve liquid)
1 can cream of mushroom soup
½ C. dry sherry
1½ tsp. garlic salt

Cut steak into thin strips. In a large skillet (ovenproof, if desired), brown meat in oil, using high heat. Add onions. Saute until tender crisp. Blend soup, sherry, liquid from mushrooms, and garlic salt. Pour over steak. Add mushrooms. Reduce heat, cover, and simmer for 1 hour or until steak is tender. (Or cover and bake at 350°.) Serve over beds of fluffy rice. Makes 6 servings.

TOMATO GRAVY WITH BEEF

Gladys and Pat Zahs

1 qt. broth
1 (16 oz.) can whole tomatoes
1 can tomato paste
1 can tomato sauce
3 bay leaves
1 tsp. allspice (or more to taste)
1 tsp. thyme (or more to taste)
2 T. sugar
1 large onion (chopped coarsely)
3 T. vinegar

Cook a piece of beef sirloin or round, about 4-5 lbs. Cook it as for soup; season with ½ tsp. of thyme and ½ tsp. basil. Add celery, onions, and carrots. Then use the strained broth for gravy and set meat aside to rest. Slice in serving pieces. Put broth in large saucepan. Add tomatoes, paste, sauce, allspice, thyme, sugar and vinegar. Saute onions and add to the broth. Season according to your taste. Cook for ¾ hour. Thicken with roux. Add roux to gravy and simmer until gravy is thick enough. Add sliced beef to gravy and serve with bread dumplings.

PEPPER STEAK WITH RICE

Alberta Jane Rinehart

3 C. hot cooked rice
1 lb. lean beef round steak (cut ½-inch thick)
1 T. paprika
2 T. butter or margarine
2 cloves garlic (crushed)
1½ C. beef broth
1 C. sliced green onions (including tops)
2 green peppers (cut in strips)
2 T. cornstarch
¼ C. each water and soy sauce
2 large fresh tomatoes (cut in eighths)

While rice is cooking, pound steak to ¼-inch thickness. Cut into ¼-inch wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture. Cook, stirring until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over beds of fluffy rice. Makes 6 servings.

PEPPER STEAK

Gladys and Pat Zahs

1 lb. beef round (chuck or sirloin, cut in strips)
2 T. cooking oil
½ C. thinly sliced mild onions
2 cloves garlic (crushed, opt.)
1 tsp. salt
½ tsp. pepper
½ tsp. sugar
2 C. beef broth (or bouillon dissolved in 2 C. water)
1½ C. celery (chopped)
4 green peppers (cut lengthwise in eighths)
2 T. cornstarch
1 T. soy sauce
¼ C. water

Brown meat in oil in a large heavy skillet. Add onions, garlic, salt, pepper, sugar and broth. Simmer covered for about 30 minutes or until meat is tender. Add celery and green pepper during last 7 minutes of cooking so vegetables are crisp. Mix cornstarch with soy sauce and water. Stir into hot mixture. Bring to boil and cook until thickens. Serve hot with rice and biscuits.

STUFFED ROUND STEAK

Emma Yoder

2 lbs. beef round steak (cut ½-inch thick)
4 oz. sharp process American cheese
½ C. chopped onion
¼ C. snipped parsley
¼ C. celery
¼ C. flour
1 tsp. salt
1/8 tsp. pepper
2 T. cooking oil
1 can condensed beef broth
½ tsp. dry mustard
2 T. flour
¼ C. water

Cut steak into 6 serving size pieces; pound to ¼-inch thickness. Combine cheese, onion, celery and parsley. Place about ¼ C. cheese mixture in center of each piece of steak, reserving remaining cheese mixture (about 1 C.). Roll up each steak jelly-roll fashion; secure with wooden picks. Combine the ¼ C. flour, salt and pepper. Roll meat in flour mixture to coat. In skillet, slowly brown meat in hot oil. Drain off excess fat. Combine beef broth and mustard; add to steak rolls. Cover and simmer 45 minutes. Add reserved cheese mixture to skillet; simmer 15-30 minutes more or until meat is tender. Remove meat to heated platter. Skim excess fat from pan juices. Blend together the 2 T. flour and the water; stir into pan juices. Cook, stirring constantly, until sauce thickens and bubbles; pour over meat rolls. Makes 6 servings.

-MEATBALLS, MEAT LOAF-

APPLESAUCE MEAT BALLS

Esther Hemphill

1 lb. ground beef
½ C. thick applesauce
½ C. soft bread crumbs
1 egg (beaten)
1 small onion
Salt and pepper

Mix all ingredients and form into balls. Makes 12. Roll each ball into flour and place in greased casserole dish. Mix ½ C. catsup and 1 C. water. Pour over balls and bake 1 hour at 350°.

MEAT BALLS

Sara Miller

2 lbs. ground beef
1 beaten egg
1 large grated onion
Salt to taste

SAUCE:
1 (12 oz.) bottle chili sauce
1 (10 oz.) jar grape jelly
Juice of lemon

Mix ground beef, egg, onion and salt and shape into tiny meatballs. Drop into sauce of chili sauce, jelly and lemon juice. Simmer until brown.

BARBECUED MEATBALLS

Mary Elva Ropp

3 lbs. hamburger
2 C. oatmeal
1 (13 oz.) can evaporated milk
1 C. chopped onion
2 beaten eggs
2 tsp. chili powder
2 tsp. salt
½ tsp. pepper

SAUCE:
4 C. catsup
3 C. brown sugar
3 T. liquid smoke
1 tsp. garlic powder
1 C. chopped onion

Mix all and shape in 1½-inch to 2-inch balls. Put in two 9x13-inch pans and pour sauce over top. Bake 1 hour in 350° oven.

MEAT BALLS

Elda Way
Delores Paulsen

2 lbs. hamburger
½ C. onion (chopped)
1 T. Worcestershire sauce
3 eggs (beaten)
1½ C. cracker crumbs
8 oz. tomato sauce
1 tsp. salt
½ tsp. pepper

Mix and make into balls. Bake uncovered 45 minutes at 350°. Drain off grease. Top with 1 C. catsup mixed with ¼ C. brown sugar. Bake covered 20 minutes more. Makes about 32 balls. Use 9x13-inch pan.

PORCUPINE MEATBALLS (Mennonite Cookbook

Judy Hostetler

1 lb. hamburger
4 slices bread
1 egg (beaten)
1 C. milk
2 medium sized onions
¼ C. uncooked rice
1 tsp. salt
2 sticks celery (chopped, opt.)
2 C. tomato juice

Crumble bread and soak in milk. Add beaten egg. Mix with other ingredients except tomato juice. Shape into ball and place in greased casserole. Pour juice over and bake 1½ hours at 350°. May be cooked in pressure cooker for 15 minutes.

MEATBALLS ON RICE

Eileen Yotty

1 lb. ground beef or pork
¾ C. chopped onion (divided)
¼ C. dry bread crumbs
1 egg
3 T. soy sauce (divided)
1 tsp. seasoned salt
2 C. sliced fresh mushrooms
½ C. chopped celery
2 C. quick-cooking rice
1 (10½ oz.) can cream of mushroom soup
1 C. water

Combine meat, ¼ C. onion, bread crumbs, egg, 1 T. soy sauce and seasoned salt. Shape into 20-25 meatballs. Place in 12x8-inch baking dish. Microwave on high 5-6 minutes, or until set, but meat is still pink, rearranging after half the time. Drain meatballs on paper towels. Add remaining onion, mushrooms and celery to dish. Cover with plastic wrap. Microwave on High 4-7 minutes, or until tender. Drain all but 2 T. fat from dish. Mix in remaining soy sauce, rice, soup and water. Arrange meatballs on top. Recover. Microwave on High 5-7 minutes, or until rice is tender and liquid is absorbed, pushing rice at edge of dish toward center after half the cooking time. Serves 4.

TACO MEATBALLS

Jan Truelson

2 lbs. ground beef
1 C. chopped onion
1 C. Minute Rice
1 egg
¼ tsp. salt
1 (15 oz.) can tomato sauce
½ can water
1 can cheddar cheese soup
1 pkg. taco seasoning

Mix beef, rice, onions, salt and egg. Shape into balls and place into a casserole dish. Mix sauce, water, and seasoning and pour over the meatballs. Pour the cheese soup over everything. Bake 1 hour in a 350° oven.

BURGER BUNDLES

Dorothy Hess

1 C. herb stuffing mix
1 lb. ground beef
⅓ C. evaporated milk
1 can mushroom soup
2 tsp. Worcestershire sauce
1 T. catsup

Prepare stuffing following instructions on package. Mix beef and milk. Divide into six patties. Flatten, place a tablespoon stuffing in center and draw edges over stuffing. Place in casserole. Combine soup, sauce and catsup. Pour over meatballs. Bake at 350° for 45-50 minutes.

POOR MAN'S STEAK

Marge Miller, Wellman

3 lbs. hamburger
1 C. cracker crumbs
2 tsp. (scant) salt
1 C. milk
1 can mushroom soup

Mix all together and press on a greased cookie sheet and refrigerate overnight. Next day before serving cut in serving pieces and dip in flour and brown. Put in roaster pan and pour mushroom soup diluted with small amount of milk over top and bake at 350° for about 45 minutes.

TRACY'S MEATLOAF

Tracy Anderson

1½ lbs. ground beef
¼ tsp. paprika
¼ medium onion (chopped)
1 tsp. salt
1 can cream of tomato soup

Mix ground beef, onion and seasonings. Spread beef in baking dish. Cut 10 or more olives into pieces. Sprinkle over meat. Cover with one 10½ oz. can cream of tomato soup. Bake in hot oven for 20 minutes.

MEAT LOAF

Gladys M. Blake

2 lbs. ground beef
½ lb. ground pork
2 C. bread crumbs
¾ C. minced onions
1 tsp. dry mustard
1 T. salt
¼ C. each of catsup and milk
2 eggs

Mix all together, beat eggs good. Make into loaf, turn into greased baking dish. Spread with ½ C. catsup and bake for 40-45 minutes in 400° oven.

MEAT LOAF

Esther McDowell

2 lbs. hamburger
3 eggs
2 T. horseradish
1 C. chopped onion
1 C. milk
1 can spaghetti with cheese and tomato sauce
½ tsp. salt
1/8 tsp. pepper
2 C. bread crumbs

Mix all ingredients together well and bake at 350° for 1 hour or possibly 20 minutes more. Can also put ½ C. chopped green pepper if desired.

MEAT LOAF

Brenda Brenneman

2 lbs. hamburger
⅓ C. chopped onion
3 T. chopped celery
2 tsp. salt
1/8 tsp. powdered garlic
½ tsp. sage
¼ tsp. dry mustad
¼ tsp. pepper
1 T. Worcestershire sauce
4 slices bread (cubed)
1 C. warm milk
2 eggs

Soak bread in milk, add beaten eggs. Mix hamburger and all other ingredients. Combine with bread mixture. Form into loaf and bake 1 hour for 350°. Last 30 minutes pour sauce over meatloaf.

SAUCE:
3 T. brown sugar
¼ tsp. nutmeg
¼ C. catsup
¼ tsp. dry mustard

SPECIAL MEAT LOAF WITH SAUCE

Joyce Mattes

1 ½ lbs. ground beef
¼ C. milk
1 beaten egg
½ C. cracker crumbs
½ C. grated cheddar cheese
½ C. ketchup
¼ C. chopped onion
1 tsp. garlic salt
1 tsp. seasoned salt
Dash of pepper
4-6 bacon slices for top

Combine all ingredients except sauce. Put in 8x8-inch pan. Top with bacon slices and bake at 350° for 45 minutes. Top with the sauce and return to the oven for 45 minutes to 1 hour. Serves 6.

SAUCE
1 can cream of mushroom soup
1 can evaporated milk
1 small can mushrooms

Combine and pour over partially baked meat loaf.

MEAT LOAF

Ferne Whetstone

1 ½ lbs. ground beef
1 egg
1 C. oatmeal
¼ C. chopped onion
1 tsp. salt
¼ tsp. pepper
1 T. Worcestershire sauce
1 C. water or milk or Half and Half

Mix all ingredients. Bake in a loaf pan at 350° for 1 hour.

TOFU MEAT LOAF

Alberta Jane Rinehart

BROWN TO TENDER:
1 chopped onion
1 stalk celery (diced)
1 small carrot (chopped)
1 tsp. bread crumbs
Garlic salt and pepper

ADD:
1 tsp. oil
1 lb. tofu (broken up with fork)
1 tsp. Worcestershire sauce
1 lb. hamburger
2 eggs

Bake at 350° about 1 hour. (''Tofu'' has been used in the Orient for thousands of years - just now becoming well appreciated here.)

-BEEF CASSEROLES-

BEEF AND BROCCOLI STIR-FRY

Alberta Jane Rinehart

¾ lb. lean top round steak (about 1-inch thick)
1 T. polyunsaturated oil (corn, cotton, peanut, etc.)
1 small bunch broccoli
1 large onion (chopped)
1 large clove garlic (minced)
1 tsp. minced fresh ginger root
¼ lb. mushrooms (sliced)
1 T. soy sauce
1 T. lemon juice

Cut round steak into thin slices across the grain (freeze meat for about ½ hour before cutting for easier slicing.) Heat oil in a large skillet until hot. Add half the meat strips; cook and stir until meat is browned on both sides. Remove from skillet. Add remaining strips; brown. Remove meat from skillet. Trim tough ends from broccoli stalks. Cut remainder into bite-size pieces. Reserve. Add onion, garlic and ginger to skillet. Cook, stirring constantly, until onion is tender but not browned, about 3 minutes. Add broccoli and stir-fry 3-5 minutes until broccoli begins to soften. Add mushrooms and cook 1 minute longer. Return meat to skillet and cook and stir 2 minutes longer. Combine soy sauce and lemon juice; pour into skillet. Cook and stir 1 minute. Serves 4.

BEEF CASSEROLE

Joyce Schrock

1 lb. ground beef
1 large onion (chopped)
2 T. fat (if needed to brown)
1 tsp. salt
½ tsp. chili powder
1½ C. raw spaghetti (broken in small pieces)
2 C. kidney beans (drained)
3 C. tomato juice
1 T. Worcestershire sauce
½ tsp. black pepper

Brown ground beef and onions, stirring occasionally to crumble meat. Stir in salt and chili powder. Turn into 2½ qt. casserole. Add raw spaghetti and kidney beans and combine. Mix together tomato juice, Worcestershire sauce and pepper. Pour over casserole and stir just enough to mix. Cover and bake at 350° for 1 hour.

BEEF CRUST CASSEROLE

Mrs. Bessie Yoder

2 lbs. ground beef
½ C. chopped onion
2 tsp. salt
⅓ C. catsup
1 can chow mein noodles
2 cans cream of mushroom soup
1 (10 oz.) pkg. frozen peas and carrots
½ C. rice

Combine meat, onion, salt, catsup and spread in 2½ qt. casserole. Put in oven and bake at 350° for 10 minutes, while cooking rice in 1 C. water. Combine cooked rice, vegetables, and soup and add to the casserole. Bake another 30 minutes. Add noodles and bake 15 minutes more.

BEEF SPECIAL CASSEROLE

Linda Kemp

1 lb. ground beef
1 pkg. dry onion soup mix
1½ C. boiling water
¾ C. uncooked rice
1 (16 oz.) can tomatoes (I use home canned)
1 C. shredded cheddar cheese
1 small can mushrooms (opt.)

In large skillet, crumble beef and brown. Drain and stir in soup mix, water, rice, mushrooms and tomatoes. Cover and cook on low heat for 25 minutes or until the rice is tender. Sprinkle with cheese, melt and serve. May use electric skillet or may be made in the microwave. Brown meat on browning skillet. Mix all ingredients, except cheese, in casserole and microwave on High for 10 minutes. Check doneness of rice and cook more if necessary. Remove, sprinkle with cheese and cover again. Let set until the cheese is melted. Serve.

CHINESE HAMBURGER CASSEROLE

Judy Hostetler

1 lb. hamburger
2 C. diagonally sliced celery
1 box frozen peas
¾ C. chopped onion
1 can mushroom soup
2 T. milk
2 T. soy sauce
½ tsp. pepper
1 C. crushed potato chips (regular or barbecued)

Brown hamburger, drain. Place in bottom of greased 2 qt. casserole. Place celery on top of hamburger, next put on 1 box frozen peas, thawed. Pour onion, soup, milk, soy sauce and pepper over all. Top with crushed potato chips. Sprinkle with paprika. Bake at 375° for 30 minutes.

EASY CASSEROLE

Judy Hostetler

1 lb. hamburger
Chopped onion (to taste)
1 can tomato soup
1 can cheddar cheese soup
¼ C. water
1 C. uncooked macaroni

Add onion to hamburger and brown; drain. Mix soups, water and macaroni with the hamburger and leave in the refrigerator overnight. Bake 30-45 minutes at 350°. If serving the same day, precook the macaroni and omit the water.

GROUND BEEF CASSEROLE

Margaret Johnston

1 lb. ground beef (slightly browned)
¼ C. soy sauce
1 can celery soup
2 C. water
¾ C. Minute Rice
1 C. celery (cut in small pieces)
1 can mushroom soup

Mix all together, put in 9x13-inch pan. Bake 1 ½ hours at 350°. Remove from oven; spread with grated cheese or 1 can of cheese soup or Cheez Whiz. Bake another ½ hour at 325°.

MACARONI CASSEROLE

Helen Harden

1 C. uncooked macaroni
1 T. onion (chopped)
1 pkg. dried beef (chipped; may use 1 C. other kind of meat)
2 hard cooked eggs (chopped)
1 C. cheese (cubed)
1 C. milk
1 C. celery soup or cream of mushroom soup

Mix all ingredients together. Pour into greased casserole. Let stand at least 3 hours or overnight. Bake 30 minutes at 350°.

HAMBURGER CASSEROLE (A One-Dish Meal)

Margie Oyer

1 medium onion (chopped)
1 lb. hamburger
2 C. cooked green beans or other vegetable
1 (10 oz.) can tomato soup
1½-2 C. mashed potatoes
1 egg (beaten)
½ C. warm milk

(OPTIONAL: 1 tsp. barley, 1 tsp. sweet basil, ¼ tsp. oregano. Grated cheddar cheese sprinkled on top of casserole last 10 minutes of baking time.) Brown hamburger and onion in small amount of fat, adding salt and pepper as desired. Add beans and soup and mix well. Pour into greased 1½-2 qt. casserole. Mix potatoes, milk and egg. Spoon the potato mix on top of meat mixture in the casserole and spread over entire top. Bake at 350° for 30 minutes.

MOM'S BEST CASSEROLE

Rene's Grout

2 lbs. hamburger
Small box Tater Tots
Small box onion rings
1 can cream of mushroom soup
1 can cream of celery soup
1 can chicken and stars soup

Brown the meat; drain. Then starting with a few Tater Tots, layer all of this alternately in a 9x13-inch pan, ending on top with onion rings. Bake at 350° for 1-1½ hours.

BEEF WITH GREEN BEANS

Alberta Jane Rinehart

½ lb. flank or other steak (cut in slices ¼-inch thick and 2-inches long)
2 T. soy sauce
1 tsp. dry sherry
1½ tsp. cornstarch
1 tsp. sugar
1 lb. green beans (partially cooked)
4 T. vegetable oil
1 tsp. salt
¼ tsp. monosodium glutamate

Mix first 5 ingredients and set aside. Break or cut beans in 2-3 pieces, wash and drain very well. Put 2 T. of oil in hot skillet over high heat. Add the beef mixture and cook, stirring 1 minute (if pork is used, increase cooking time to 2-3 minutes). Remove beef. Add remaining oil to skillet with the drippings. Add beans and ½ C. water and bring to boil. Cover and cook over medium-low heat, stirring occasionally and adding more water if necessary, 10 minutes, or until beans are of desired tenderness. Add remaining ingredients and beef, mix well and serve at once. Makes 2-3 servings. (NOTE: Pork can replace the beef.)

BEEF ORIENTAL STIR-FRY

Alberta Jane Rinehart

2 tsp. cornstarch
¼ tsp. ground ginger
1/16 tsp. crushed dried red pepper flakes (or to taste)
¾ C. low-sodium beef-flavored bouillon
2 T. dry sherry
4 T. corn oil (divided)
2 C. assorted fresh vegetables: broccoli flowerettes, thinly sliced; carrots, green beans, snow peas, etc.
1 small clove garlic (minced)
½ lb. beef flank or top round steak (diagonally sliced in 2-inch strips)

Stir together cornstarch, ginger and pepper. Gradually stir in bouillon and sherry until smooth. In large skillet or wok heat 2 T. of the corn oil over medium-high heat. Add vegetables and garlic; stir-fry 3-5 minutes or until tender-crisp. Remove vegetables; set aside. Heat remaining 2 T. corn oil in skillet. Add beef; stir-fry 2 minutes or until well-browned. Return vegetables to skillet. Restir cornstarch mixture; add to skillet and stir constantly. Bring to boil over medium heat and boil 1 minute. Serve with rice. Makes 2 servings.

BOLOGNA CASSEROLE

Pat Allen

1 ring bologna
1 medium onion
1 (8 oz.) pkg. noodles
1 can cream style corn
1 can cream of mushroom soup
Butter, cracker crumbs
Cheddar cheese

Grind bologna and onion, saute in butter and drain. Put in 2 qt. casserole. Cook noodles, drain and pour over bologna. Mix corn and soup and pour over noodles. Grate cheddar cheese and put over this. Then melt some butter, add cracker crumbs and mix. Put on top of casserole. Bake at 350° for 35-40 minutes.

CHALUPAS

Alberta Jane Rinehart

(These are named for the shallow boats on the "floating gardens" of Xochimilco.)

1 pkg. frozen flour tortillas

Fry tortillas about 2 minutes in hot vegetable oil. Drain on paper towel. Place on a cookie sheet and spoon ¼ C. refried beans on each (cooked crumbled beef is nice, too.) Top each with shredded cheddar or Monterey Jack cheese. Place under broiler just long enough to melt the cheese. Top with shredded lettuce, thin slices of ripe tomato and black olives.

CREAMED EGGS IN CORNED BEEF CRUST

Mrs. Ira Kinsinger

1 (12 oz.) can corned beef (unchilled)
1 slice bread (crumbed)
1 egg (slightly beaten)
1 can mushroom soup
¼ C. milk or water
1 (3 oz.) can whole mushrooms
1 tsp. Worcestershire sauce
6 hard cooked eggs (sliced)

Flake corn beef with a fork. Mix in crumbs and egg. Press mixture on bottom and sides of 8-inch pie plate. Bake at 350° until crusty brown, about 15 minutes. Blend soup, milk, mushrooms and Worcestershire sauce; heat thoroughly. Fold in eggs, reserving a few slices for garnish. Pour into hot corned beef shell. Garnish with egg slices and parsley. Serve immediately. Makes 6 servings.

CROCK POT MEAL

Ellen Edelman

2 large potatoes (sliced)
16 oz. can peas (well drained)
1 lb. ground beef (browned)
10 oz. can celery soup
¾ soup can water
3 carrots (sliced)
3 medium onions (sliced)
2 stalks celery (sliced)

Place layers of vegetables in crock pot in order given. Season layers with salt and pepper. Put the lightly browned beef on top of celery. Mix the soup with water and pour into crock pot. Cover and set on low 6-8 hours or on high 2-4 hours, stirring occasionally. Tomato or mushroom soup may be used in place of celery soup.

ENCHILADA CASSEROLE

Pat Anderson

1½ lbs. hamburger
1 onion (chopped)
1 can cream chicken soup
1 can milk enchilada sauce
½ C. milk
2 oz. shredded cheddar cheese
Green chilies

Line 8x11-inch pan, greased, with torn up flour tortillas. Brown hamburger and chopped onion. Drain. Add 1 can cream chicken soup, 1 can mild enchilada sauce, milk. Pour over tortillas. Sprinkle top with grated cheddar cheese and diced green chilies. Bake at 350° until bubbly.

ENCHILADA PIE

Judy Hostetler

2-3 lbs. hamburger
1 can mushroom soup
1 can chicken soup
1 tsp. chili powder
Onion (as desired, chopped)
1/8 tsp. garlic powder
¼ tsp. pepper
¼ tsp. Tabasco sauce
4 C. corn chips
8 oz. grated cheddar cheese

Brown hamburger and onion; drain. Combine the soups and seasonings. Put half of the chips on the bottom of a casserole dish; then half the meat, then half the soup mixture, then half the cheese. Repeat layers ending with cheese on top. Bake at 350° for 30 minutes.

ITALIAN ENCHILADAS

Clara Shetler

1 lb. ground beef
½ C. chopped onions
¼ C. chopped green pepper
1 crushed garlic clove
2 C. (two 8 oz. ea.) cans pizza sauce
2 T. grated parmesan cheese
1 C. shredded mozzarella cheese
1 C. shredded cheddar cheese
4 (8-inch) flour tortilla

Brown ground beef with onion, green pepper and garlic in large skillet. Drain off excess fat. Stir in 1 can pizza sauce and parmesan cheese. Boil gently. Uncover 5 minutes. Pour ⅓ of remaining pizza sauce in bottom of 8x8x2-inch baking dish; reserve remaining sauce. Spoon equal amount of meat mixture in center of each tortilla. Reserve ¼ C. each mozzarella and cheddar cheese. Divide remaining cheeses equally among tortillas. Roll up, place seam down in dish. Pour remaining sauce over enchiladas. Sprinkle reserve cheeses over top. Bake at 350° for 30 minutes.

"MORE"

Margaret Johnston

1 lb. hamburger
1 T. shortening or oil
3 C. canned tomatoes
¼ lb. processed cheese (grated)
A shake of garlic
1 medium onion
2 C. macaroni (cooked)
1 pkg. frozen peas
Salt and pepper to taste

Brown hamburger and onion in the shortening. Combine all ingredients mixing lightly. Pour into a 9x13-inch pan or a large casserole (greased). Bake 1 hour at 325°.

MEXI-CORN LASAGNA

Luann Miller

1 lb. ground beef
1 (17 oz.) can whole kernel corn (drained)
1 (15 oz.) can tomato sauce
1 C. picante sauce
1 T. chili powder
1½ tsp. ground cumin
1 (16 oz.) carton cottage cheese
2 eggs (slightly beaten)
¼ C. grated parmesan cheese
1 tsp. oregano
½ tsp. garlic salt
12 corn tortillas
1 C. (4 oz.) shredded cheddar cheese

Brown meat, drain. Add corn, tomato sauce, picante sauce, chili powder and cumin. Simmer, stirring frequently, for 5 minutes. Combine cottage cheese, eggs, parmesan cheese, oregano, and garlic salt; mix well. Arrange 6 tortillas on bottom and up sides of lightly greased 9x13-inch baking dish overlapping as necessary. Top with half the meat mixture. Spoon cheese mixture over meat. Arrange remaining tortillas over cheese, overlapping as necessary. Top with remaining meat mixture. Bake at 375° about 30 minutes or until hot and bubbly. Remove from oven and sprinkle with cheese. Let stand 10 minutes before serving.

MEXICAN LASAGNA

Ethel Bontrager

MEAT SAUCE:
1 lb. ground beef (browned)
1 medium onion (chopped)
¼-½ C chopped green pepper
1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
½ tsp. chili powder
1 envelope taco seasoning
¼ C. water
½ C. chopped ripe olives (opt.)

CREAM LAYER:
1 C. sour cream
¼ tsp. pepper
2 eggs

Combine and set aside.

ADDITIONAL:
4-5 tortillas
2 C. broken corn chips
2 C. Monterey Jack or colby cheese (grated)

Combine meat sauce ingredients and cook until vegetables are tender. Layer casserole in a greased 9x13-inch glass pan as follows: Start with tortillas (about 2½), then ½ meat mixture, then ½ cream layer. Repeat layers again. Top with cheese and then corn chips. Bake at 325° for 20-30 minutes until cheese melts down. Remove from oven and let stand 5 minutes. Cut into squares. This can be made a day ahead of time but don't put the corn chips on top until ready to bake.

STUFFED MANICOTTI

Judy Hostetler

MEAT FILLING:
1 lb. hamburger (cooked and drained)
1 egg
½ lb. mozzarella (shredded)
2 slices bread (cubed)
½ C. milk
½ C. cottage cheese

CHEESE FILLING:
½ lb. mozzarella (shredded)
2 lbs. cottage cheese
2 eggs
½ C. parmesan cheese
Salt, pepper, parsley

Cook 1 box manicotti; cool and drain. Stuff with either filling. Place stuffed manicotti in greased pan. Pour over sauce.

For Sauce: Brown ½ C. chopped onion and 1 clove garlic in 2 T. oil. Add 2-3 C. tomato juice, 6 oz. tomato paste, 1 T. chili sauce, ½ tsp. sugar, ¼ tsp. pepper and ½ tsp. salt. Stir and simmer for 30 minutes. Pour half the sauce over the stuffed manicotti. Bake until hot. Pour remaining sauce over the baked manicotti. Sprinkle with grated mozzarella cheese. Makes 6-7 servings.

HAMBURGER NOODLE BAKE

Maria Brubacher

4 lbs. ground beef
3 large onions (chopped, 3 C.)
1 C. chopped green pepper
16 oz. medium noodles
3 (10¾ oz. ea.) cans tomato soup
4 C. shredded American cheese
1 (12 oz.) bottle chili sauce
¼ c. chopped pimiento
2 tsp. salt
1 tsp. chili powder
½ tsp. pepper
4½ C. soft bread crumbs
¼ C. butter (melted)

In a large skillet cook beef, onion and green pepper until meat is brown. Drain off fat. Cook noodles according to package directions, drain well. Return drained noodles to kettle. Stir in meat mixture, tomato soup, cheese, chili sauce, pimiento, salt, chili powder, pepper and 2 C. water; mix well. Divide mixture between two 9x13x2-inch baking pans. Toss bread crumbs with melted butter, sprinkle atop casseroles. Bake uncovered at 350° until heated through, about 45 minutes. Garnish with green pepper rings, if desired. Makes 2 casseroles, 12 servings each.

HAMBURGER PIE

Anna Yoder

1 medium onion (chopped)
1 lb. ground beef
Salt and pepper
1 (No. 2) can cooked green beans (2½ C.)
1 can condensed tomato soup
5 medium potatoes (cooked)
½ C. warm milk
1 beaten egg (opt.)

Cook onion in hot fat until golden brown. Add meat and seasonings and brown meat. Add drained beans and soup. Pour into greased 1½ qt. casserole. Mash potatoes; add milk, egg and seasoning. Spoon mounds over meat. Bake in a moderate oven, 350°, for 30 minutes. Makes 6 servings.

HAMBURGER-ONION PIE

Verda (Mrs. Cecil E.) Miller

1 C. Bisquick
⅓ C. light cream or Half and Half
1 lb. ground beef
2 medium onions (sliced)
1 tsp. salt
¼ tsp. pepper
½ tsp. Accent
2 T. Bisquick
2 eggs
1 C. small curd cottage cheese

Mix Bisquick and cream well with fork. Knead gently 10 times on surface lightly dusted with flour. Roll dough into circle to fit 9-inch pie pan. Ease dough into pan and flute edges. Saute' beef and onions until meat has lost its pink color. Add all the seasonings and 2 T. Bisquick. Spread meat mixture in dough lined pan. Beat eggs slightly and stir in the cottage cheese. Pour over meat. Sprinkle with paprika. Bake 30 minutes at 350°. Cut into wedges. Makes 6-8 servings. A regular pie pastry could be used.

HAMBURGER RICE FLUFF

Janeth Peterseim

1 lb. ground beef
2 C. tomato juice
1 C. water
1 C. chopped green pepper
1 C. rice (uncooked)
1 small diced onion
Salt and pepper to taste
4 oz. shredded mozzarella cheese

Brown hamburger. Add remaining ingredients to hamburger. Place in casserole and bake 1½ hours at 350°. Sprinkle mozzarella on last 10 minutes. Stir several times during baking.

SCRAPPLE

Alberta Rinehart

Bring 4 C. water to a boil in a large saucepan. Brown 1 lb. ground beef (or pork sausage) in fry pan. Lift meat out and put into the water. Mix 2 C. yellow corn meal, a dash of salt and 2 C. water. Stir the cornmeal mixture into the boiling mixture. Stir constantly over heat until it thickens. Cover. Cook, very low heat, 10 minutes. Pour into loaf pan (that was rinsed in cold water). Let stand for hours, to mold. Slice and brown in oleo in fry pan. Serve hot with honey, waffle syrup or apple butter. (One daughter likes to eat it as hot mush with milk.)

CABBAGE STROGANOFF

Gladys K. Fisher

2 T. oil
1 lb. hamburger
1 C. chopped onion
Green pepper, chopped (optional)
1 sm. head cabbage (coarsely chopped)
1 pkg. onion soup mix
1 (10½ oz.) can cream of mushroom soup
1 C. sour cream

Combine oil, hamburger, onion and pepper in skillet and brown. Add 1 C. water and cabbage and simmer until cabbage is wilted. Add 1 pkg. onion soup mix, mushroom soup and sour cream and simmer until cabbage is tender. Serve over hot rice or noodles.

HAMBURGER STROGANOFF

Erma Ropp

1 lb. ground beef
1 tsp. salt
¼ C. catsup
½ C. mushrooms
4 oz. cooked, drained noodles
½ C. onion
¼ C. flour
2 tsp. Worcestershire sauce
1⅓ C. buttermilk
Paprika

Brown meat and onion, sprinkle flour over meat and onions, add remaining ingredients. Mix together and bake in casserole at 350° for 30 minutes.

POOR MAN'S STROGANOFF

Helen Fry

2 lbs. stewing beef (cut in cubes)
1 can celery soup
1 can mushroom soup
½ lb. fresh mushrooms
1 pkg. dry onion soup mix
1 pt. sour cream

Bake in oven at 325° for 3 hours. Then add sour cream. Serve on rice or noodles.

STROGANOFF PIE

Mary Yoder

1½ lbs. ground beef
1 C. chopped onion
½ C. sour cream
1 can cream of mushroom soup or cream of chicken soup
¼ C. milk
1 tsp. salt
¼ C. catsup
1 can refrigerator biscuits
¼ C. parmesan cheese

Brown ground beef and onion; drain. Combine sour cream, soup, milk, salt and catsup. Add meat and pour into 2 qt. casserole dish. Bake at 375° for 10 minutes. Place biscuits around edge of casserole and sprinkle with cheese. Bake another 20 minutes or until golden brown.

MOUSSAKA

Helen Fry

1 lb. ground chuck
1 large onion (chopped)
1 (15 oz.) can tomato sauce
2 medium eggplants
1 clove garlic
Salt and pepper to taste
4 eggs (beaten)

Slice eggplant into ½-inch slices and cover with cold water. Saute onion and garlic in oil. Add chuck and brown lightly. Pour off excess fat. Add tomato sauce and simmer 15 minutes. Let cool. Dip eggplant in seasoned flour and deep fry to a light brown. Add eggs to meat mixture. Put layer of eggplant in a baking dish and top with meat mixture, add another layer of eggplant and bake for ½ hour at 350° until mixture sets. Add parmesan cheese on top.

SUPER NACHO CASSEROLE

Juanita Troyer

1½ lbs. ground beef (browned and drained)
1 chopped onion
2 cans refried beans
1 (4 oz.) can chopped green chilies
3 C. grated cheddar cheese
1 can taco sauce
½ C. chopped green onion
½ C. chopped ripe olives
1 C. sour cream
1 can avocado dip

Mix first 3 ingredients and put into baking dish. Add the remaining ingredients in the order given. Bake in 400° oven for 25-30 minutes.

FILLED NOODLES

Ruth Ulch

1 lb. (or more) ground beef
¼ C. onion
1⅓ C. bread crumbs
1 tsp. salt
1 egg
½ C. milk
1/8 tsp. pepper

Mix above ingredients together; set aside. Mix noodle dough. Roll out, cut in squares. Put a heaping tablespoon of meat mixture on each square. Pull opposite corners together and seal. Drop in boiling beef broth. Cook 20 minutes. (This is a German recipe from our grandmother.)

ONE DISH MEAL

Philamena Sheetz

1 T. oil
½ small garlic clove
½ bunch fresh or frozen spinach
Salt and pepper
½ small onion (chopped)
¼ lb. hamburger
Parmesan cheese
Cherry tomatoes
Dash nutmeg

Saute onion and garlic in oil, add hamburger and cook until done. Add spinach which has been cut in bite-size pieces. Cook until wilted. Place on serving plate, sprinkle with cheese and seasonings. Garnish with cherry tomatoes. Makes 1 serving.

SAUERKRAUT CASSEROLE

Judy Hostetler

4 C. diced, cooked potatoes
1 can drained sauerkraut
1 lb. sausage or hot dogs (cut up)
1 tsp. caraway seed
½ C. oleo
1 can mushroom soup

Mix all ingredients and top with buttered bread crumbs and paprika. Bake at 350° for 30 minutes.

SPAGHETTI CASSEROLE

Dorothy Hess

10 oz. pkg. cooked spaghetti
1½ lbs. hamburger (cooked and drained)
1 can mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1 can cheddar cheese soup
1 can tomato soup

Place cooked spaghetti in a 9x15-inch greased casserole. Layer cooked hamburger over top. Mix the soups and pour over spaghetti and hamburger. Top with grated mozzarella cheese. Bake 1 hour at 350°.

CHILI-GETTI CASSEROLE

Shirley Lintz

1 lb. ground beef
2 T. Mazola Oil
1 onion (chopped)
2 tsp. salt
2 tsp. chili powder
2 C. red kidney beans
1½ C. spaghetti
3 C. tomato juice
½ tsp. pepper
1 T. Worcestershire sauce

Brown ground beef in the oil. Add chopped onion and ½ tsp. of salt along with the chili powder. Cook until onion is tender. Arrange the ground beef, onion, kidney beans and uncooked spaghetti in a 2 qt. casserole. Combine remaining ingredients and pour over mixture in casserole. Cover. Bake at 350° for 1 hour. (NOTE: This can be frozen before baking.)

ONE DISH SPAGHETTI

Eileen Yotty

1 T. oleo
½ C. chopped onion
1 lb. ground beef
1½ tsp. salt
¼ tsp. pepper
1 T. sugar
½ tsp. oregano
½ tsp. basil
¼ lb. spaghetti (uncooked)
1 qt. tomato juice
Grated parmesan cheese

Place oleo and onion in 2 qt. casserole. Heat in microwave on high 3-4 minutes. Add beef. Cook on high 4 minutes or until beef is no longer pink. Stir twice. Drain. Add seasoning and juice. Cook covered, on high 4 minutes. Break spaghetti in half and stir into sauce. Cook covered on high 18-20 minutes. Stir 3 times during cooking time. Sprinkle with parmesan cheese, as desired. (NOTE: Two 8 oz. cans tomato sauce and 1½ C. water can be substituted for the tomato juice.)

STUFFED PEPPERS

Judy Hostetler

6-8 peppers (parboil in 2 qts. water)
1 lb. hamburger
¼ C. onion (chopped)
1½ C. corn (cooked)
2 tsp. oleo
1 C. tomato sauce
½ tsp. Worcestershire sauce
1 C. grated cheese
½ C. bread crumbs

Sprinkle insides of peppers with salt. Brown meat and onion; drain. Add remaining ingredients except bread crumbs and oleo. Stuff peppers. Combine crumbs and oleo and sprinkle over top. Fill baking dish with ½-inch water. Place peppers in dish and bake uncovered at 350° for 40 minutes.

SPAGHETTI PIE

Janeth Peterseim

6 oz. spaghetti
2 T. butter or margarine
⅓ C. grated parmesan cheese
2 well beaten eggs
1 C. (8 oz.) cottage cheese
1 lb. ground beef
½ C. onion (chopped)
¼ C. chopped green pepper
1 C. tomatoes (canned)
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. crushed oregano
½ tsp. garlic salt
½ C. shredded mozzarella cheese (2 oz.)

Cook spaghetti according to package directions; drain. Stir oleo, parmesan and eggs into spaghetti. Make crust of spaghetti mixture in greased 10-inch pie plate. Spread cottage cheese over spaghetti crust. Cook ground beef, onion, green pepper until beef is browned. Drain off any excess fat. Stir in tomatoes (undrained), tomato paste, sugar, oregano and garlic salt. Heat thoroughly. Turn meat mixture into crust. Bake uncovered for 20 minutes at 350°. Sprinkle on mozzarella cheese and bake another 5 minutes. Freezes well before baking and then thaw and bake or microwave.

SPAGHETTI PIE

Judy Hostetler

PIE SHELL:
8 oz. spaghetti
2 T. oleo
⅓ C. parmesan cheese
2 eggs (well beaten)

SAUCE:
1 lb. hamburger
½ C. chopped onion
15½ oz. spaghetti sauce

FILLING:
1 C. cottage cheese
1 C. mozzarella cheese (shredded)

Cook spaghetti and drain. Stir in oleo, parmesan cheese and eggs. Put into a 10-inch pie plate and form into a crust. May also use a 9x9-inch pan. Cook beef and onion; drain. Add sauce and simmer. Spread cottage cheese over crust. Next spread meat mixture over cottage cheese. Top with mozzarella cheese. Bake at 350° for 20 minutes. Let pie stand 8-10 minutes before cutting in wedges. Makes 6 servings.

STUFFED PUMPKIN

Mabel Bontrager

1 (3-4 lb.) sugar pumpkin
1 T. salt
1 tsp. dry mustard
1 medium onion
1 lb. ground beef
3 eggs (slightly beaten)
1 C. cooked rice or macaroni

Cut out a lid from the pumpkin. Remove seeds and clean well, prick inside cavity with a fork, rub inside with 1 tsp. salt and ½ tsp. dry mustard. Lightly brown onion and ground beef. Combine with eggs, rice, pepper and remaining salt and dry mustard. Stuff pumpkin with mixture. Replace pumpkin lid. Place pumpkin in a shallow pan with ½ C. water. Add more water as needed. Bake in 350° oven for 1½ hours or until pumpkin is tender. Cut in wedges and serve with catsup.

TACOS - A COMPLETE MEAL!

Alberta Jane Rinehart

Fill taco shells with cooked, shredded beef or pork or chicken (plus refritos) and chopped tomato and guacamole and shredded cheese and shredded lettuce. Serve warm; pass the taco sauce!

DEEP TACO DISH

Judy Hostetler

1 C. Bisquick
2 tomatoes (chopped)
¼ C. chopped peppers (opt.)
¼ C. chopped onions
⅓ C. mayonnaise
½ C. sour cream
½ C. shredded cheddar cheese
1 lb. hamburger

Add enough water to the Bisquick to spread in the bottom of a 9x9-inch pan that is well greased. Brown 1 lb. hamburger and drain. Put hamburger on top of Bisquick layer. Top with tomatoes, peppers and onions. Mix mayonnaise and sour cream together and spread over top, then spread shredded cheese over all. Bake at 375° for 30 minutes.

PLANTATION SUPPER

Marietta Yoder

1 lb. ground beef
1 medium onion (chopped)
Salt and pepper to taste
2 cans cream of mushroom soup
1 can milk
8 oz. cream cheese
8 oz. narrow noodles (cooked)
1 can drained whole kernel corn
Mushrooms (opt.)

Lightly brown meat and onion. Mix soup, cheese and milk until smooth, then add noodles to soup mixture. Fold in meat mixture and drained corn. Mushrooms may be added. Heat until heated thoroughly and ready to serve. This is a good crock pot recipe!

PIZZA NOODLE CASSEROLE

Anna Yoder

2 lbs. hamburger
½ green pepper (chopped)
1 can mushroom soup
1 small can pizza sauce
1 can mushrooms (include liquid)
¼ tsp. garlic powder
½ tsp. oregano
½ can parmesan cheese
8 oz. wide noodles (cooked)
Mozzarella cheese
1 tsp. salt

Brown hamburger, drain. Add rest of ingredients except the mozzarella cheese. Bake at 350° for 30-40 minutes. Put mozzarella cheese on the last 5 minutes.

ZIMMIE ZAMMIE

Esther McDowell

3 lbs. ground beef
1 large onion (chopped)
1 C. celery (chopped)
1 green pepper (choppped)
1 can whole tomatoes
1 can cream style corn
2 cans cream of mushroom soup
Salt and pepper
6 oz. noodles (cooked and drained)

Brown beef, onion, celery and green pepper in a large skillet. Add tomatoes, corn, soup, salt, pepper and noodles. Divide in baking dishes. Freeze until needed. Bake at 300° until real hot. The last 12 minutes put slices of cheese on top.

RANCH HASH SKILLET

Alberta Jane Rinehart

1 lb. hamburger (browned and drained)
3½ C. canned tomatoes
½ C. raw rice
1 C. chopped green pepper
1 C. onion
Season with salt and pepper

Cover, simmer ½ hour. Vary this with sausage, peas, lima beans, mushrooms, etc.

CRUNCHY BURGER SKILLET

Alberta Jane Rinehart

Brown 1 lb. ground beef; pour off drippings. Blend in 1 oz. onion gravy mix, ¼ tsp. garlic salt, 1½ C. water and ⅓ C. raw rice. Bring to a boil. Reduce heat to low, and cover and simmer 15 minutes. Stir in 1 pkg. of thawed frozen peas and 1 can water chestnuts, sliced. Simmer until rice is tender. Stir in 1 can French-fried onions. Serve with soy sauce.

SHIPWRECK

Joyce Schrock

3 potatoes (peeled and sliced)
1 medium onion (chopped)
2 stalks celery (diced)
1 lb. hamburger
1 can kidney beans
1 can tomato soup
Salt and pepper

Put layers of potatoes, onion and celery into a large casserole. Mix the hamburger, beans, salt and pepper. Put over the top of vegetables. Top with tomato soup and bake at 350° for 1½ hours.

IMPOSSIBLE CHEESEBURGER PIE

Verda (Mrs. Cecil E.) Miller
Alberta Jane Rinehart

1 lb. ground beef
1 medium onion (chopped
½ tsp. salt
¼ tsp. pepper
1½ C. milk
¾ C. biscuit mix
3 eggs
1 large fresh tomato (chopped)
1 C. (4 oz.) shredded cheddar cheese

Saute the beef and onion; drain off fat. Stir in salt and pepper. Spread the meat mixture in a deep greased 10-inch pie pan. In a bowl beat the milk, biscuit mix and eggs. (Batter will be thin.) Pour over meat layer. Bake 25 minutes, then remove from oven. Top with the chopped tomatoes and cheese. Return to oven for about 10 minutes more. Test for doneness by inserting a silver knife in the center. (When knife comes out clean it is done.) Cool for about 5 minutes. Cut in wedges to serve.

SUPPERTIME DRIED BEEF-CORN BREAD

Dorotha Grout

1 C. corn meal
½ tsp. soda
1 tsp. sugar
1 egg (beaten)
1 C. sour milk
1 T. melted shortening
1 pkg. smoked dried beef

Mix egg and milk. Add dry ingredients. Stir in shredded dried beef. Add shortening. Pour in greased pan. Bake at 425° for 18 minutes.

QUICK GERMAN SUPPER

Martha Schlabaugh

1 can sauerkraut
Franks
Biscuit mix
¼ tsp. caraway seed

Simmer canned sauerkraut for 30 minutes. Bury franks in kraut. Stir up dumpling batter using biscut mix. Add caraway seed. Drop dumpling mix into kraut. Cook 10 minutes uncovered and 10 minutes covered.

SMOKIE LINKS CASSEROLE

Grace Strickler

2 C. macaroni
1 pkg. frozen mixed vegetables
1½ C. Velveeta cheese (cubed)
1 pkg. smokie links
1 can cream of chicken soup
¾ can milk

Cook macaroni and drain. Add 1 pkg. frozen mixed vegetables. Cut smokie links in small pieces. Add smokie links, cheese, soup and milk and mix all together. Bake at 350° for 45 minutes to 1 hour or until done. Makes two 1½ qt. casseroles. (NOTE: May also use weiners in place of smokie links and add a tiny bit of liquid smoke.)

-DEER-

DEER CASSEROLE

Mary I. Bender

½ pkg. egg noodles
1 lb. ground venison
½ lb. pork sausage
1 T. chopped green pepper
1 medium chopped onion
1 T. lard
1 can tomato soup
1 can niblets corn
1 can mushrooms
1 can tomato sauce
Salt and pepper
¼ tsp. garlic powder
Pinch oregano

Boil noodles until tender in salted water; drain. Saute crumbled meat, green pepper and onion in the lard. Add other ingredients. Put noodles in greased casserole dish, then pour other mixture over noodles. Bake 30 minutes at 275°. (NOTE: May substitute 1 pt. of green beans for the corn.)

5 CAN DINNER

Gladys K. Fisher

1 can tuna
1 can chow mein noodles
1 can Chinese vegetables
1 can cream of mushroom soup
1 can cream of celery soup

Combine ingredients and bake at 350° for 40 minutes. Serves 6.

MEDITERRANEAN COD

Velma SKola

1 (16 oz.) pkg. frozen cod fillets
Salad oil
1 egg
¾ C. soft bread crumbs
1½ tsp. dill weed

Cut cod crosswise into 4 pieces. In pie plate with fork, beat egg. On waxed paper combine bread crumbs, dill and ½ tsp. salt. Dip fish in egg, then coat with crumb mixture. Heat 3 T. oil, cook fish 15 minutes or until it flakes when tested with fork, turning once. Serves 4.

SEA FOOD ROYAL

Joyce Mattes

1 lb. Velveeta cheese
¼ tsp. garlic
½ C. butter
½ C. milk
1 can cream of mushroom soup
1 can cream of shrimp soup
1 small can shrimp
1 small can crab meat
4 oz. can mushrooms

Heat cheese, garlic powder, butter, milk and soups on low heat or in the microwave until cheese is melted. Add shrimp, crab meat and mushrooms and heat through. Serve over rice or chow mein noodles. Serves 6.

SHRIMP SOUFFLE

Blanche Brenneman

¼ C. mayonnaise
¼ C. flour
2 tsp. curry
1 T. lemon juice
¼ C. cream
Salt and pepper
1 lb. shrimp or cooked chicken
4 egg whites (beaten)

Whip together first 6 ingredients. Add shrimp or chicken. Fold in egg whites. Bake at 350° for 45-50 minutes.

TUNA PUFF

Helen Harden

1 C. Bisquick
1 C. milk
2 eggs
½ tsp. salt
1 (16 oz.) can peas (drained)
1 (6 oz.) can tuna (drained)
1 C. shredded cheddar cheese

Preheat oven to 375°. Grease a souffle pan or a 1½ qt. casserole. In bowl, beat Bisquick, milk, eggs and salt until smooth. Stir in the drained peas, tuna and cheese. Pour into prepared baking pan. Bake for about 1 hour or until knife inserted into center comes out clean. Serve immediately.

-MEAT SAUCES-

BARBECUE SAUCE

Marianna Miller

½ C. salad oil
¾ C. chopped onion
¾ C. catsup
¾ C. water
⅓ C. lemon juice
3 T. sugar
3 T. Worcestershire sauce
2 T. prepared mustard
2 tsp. salt
½ tsp. pepper

Cook onions in oil until golden, add remaining ingredients and simmer 15 minutes. Yield: ¾ pint. Makes delicious chicken!

BARBECUE SAUCE

Joyce Niffenegger

2 T. butter
1 medium onion (minced)
1 green pepper (minced)
2 T. brown sugar
1 T. Worcestershire sauce
1 tsp. salt
¾ C. catsup
1 T. prepared mustard

Melt butter, onions and green pepper. Cook slowly 2 minutes. Add all other ingredients, simmer 10 minutes.

MUSTARD SAUCE

Mrs. Clark Brenneman

¾ C. sugar
1 C. French mustard
2 T. flour
1 C. hot water

Mix sugar, flour and mustard together. Add hot water, bring to a good bubbling boil. Good on any meat sandwiches.

QUICK SPAGHETTI SAUCE

Ellen Reber

2 (15 oz. ea.) cans tomato sauce
1 (15 oz.) can tomato paste
¾ C. water
2 T. onion flakes
2 cans mushrooms (drained)
2 T. brown sugar
1 tsp. oregano
1 tsp. basil
¾ tsp. garlic salt
¼ tsp. marjoram

Combine all ingredients and simmer 10 minutes. For a meat sauce add 1½ lbs. browned ground beef. Also very good on cooked short ribs.

SEAFOOD SAUCE

Judy Hostetler

¼ C. catsup
1-1½ tsp. horseradish
1 T. lemon juice (opt.)

Mix all together. Serve with shrimp or fish sticks. Very good!

-PIZZA-

BEEF PIZZA CRISP

Ruth Fountain

12 oz. ground beef
1 pkg. active dry yeast
¼ C. water (105-115°F)
1 tsp. salt (divided)
½ tsp. sugar
⅔-¾ C. flour
1 T. sliced green onion
1 large tomato (peeled, seeded and chopped)
½-¾ tsp. dried oregano leaves
1/8 tsp. red pepper
1 C. shredded mozzarella cheese
1 T. grated parmesan cheese

Dissolve yeast in water, stir in ½ tsp. salt, sugar and ⅔ C. flour. Add remaining flour to form a soft dough. Turn on slightly floured surface and knead until smooth and elastic. Cover and let rest 10 minutes. Roll dough into 12-inch circle, place on baking sheet. Crimp edges of dough for crust, cover and let rise 30 minutes. Bake in hot oven (400°F) for 4-5 minutes. Meanwhile, cook onion and tomato in large frying pan over medium-high heat 2 minutes or until excess moisture is removed from the tomato; drain. Cook ground beef in the frying pan; pour off drippings. Sprinkle beef with remaining salt, oregano and red pepper. Stir mozzarella cheese into mixture and spoon evenly over crust. Sprinkle with parmesan cheese and bake 6-7 minutes or until heated through and crust is brown. Makes 4 servings.

BREAKFAST PIZZA

Gladys and Pat Zahs

1 lb. pork sausage
1 pkg. refrigerator crescent rolls
1 C. frozen loose-packed hash brown potatoes (thawed)
1 C. shredded cheese (sharp cheddar)
5 eggs
¼ C. milk
½ tsp. salt
1/8 tsp. pepper
2 T. parmesan cheese

Cook sausage until brown; drain. Separate crescent dough into 8 triangles; place on ungreased pizza pan with points toward the center. Press over bottom and up sides to form a crust, sealing perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with cheddar cheese. In a bowl, beat together eggs, milk, salt and pepper. Pour over all. Sprinkle with parmesan cheese. Bake at 375° for 25-30 minutes.

EASY DEEP DISH PIZZA

Martha Winborn

3 C. biscuit mix
¾ C. water
1 lb. ground beef
½ C. chopped onion
2 cloves garlic (minced)
Salt to taste
1 (8 oz.) can tomato sauce
1 tsp. Italian seasoning
1 (4 oz.) can mushrooms (drained)
½ C. green pepper (chopped)
2 C. mozzarella cheese

Mix biscuit mix and water into a ball and knead 20 times. Pat dough onto a deep jelly roll pan on bottom and up sides. Brown ground beef, onions, garlic, salt and pepper. Mix tomato sauce, Italian seasoning, mushrooms and pepper. Pour above sauce on dough. Add meat mixture. Cover with mozzarella cheese, grated. Bake for 20 minutes at 425°. Serves 10-12.

PIZZA CASSEROLE

Mrs. Manas Miller

1 lb. hamburger
1 onion (chopped)
12 oz. wide noodles
1 stick sliced pepperoni
2 (15½ oz. ea.) jars pizza sauce
2 (10 oz. ea.) pkgs. shredded pizza cheese

Brown hamburger and onions; drain. Cook noodles and drain. Cover bottom of 9x13-inch pan with one jar pizza sauce. Add noodles, sprinkle hamburger, onion mixture over noodles. Add the other jar of sauce. Top with shredded cheese and pepperoni. Bake at 325° for 45 minutes, covered. Uncover and bake additional 15 minutes.

JUNE BECKLER'S PIZZA

Linda Miller

2¼ C. warm water
3 T. sugar
1 tsp. salt
½ pkg. dry yeast
1 T. soft shortening
6-7 C. flour
2 (10½ oz. ea.) cans Chef-Boy-Ar-Dee pizza sauce
Raw hamburger
Browned sausage
Pepperoni
Mushrooms
Salt, pepper
Parmesan cheese
Mozzarella cheese (grated)

Add sugar and salt to water in large mixing bowl. Sprinkle yeast on top. Add shortening. With mixer on low, slowly add enough flour to make a soft dough. Knead gently. No need to let it rise. Roll dough and lay in pizza pans. For thin crust, use four 13-inch pans. For thicker crust, use three 13-inch pans. For deep dish pizza, use 1 jelly roll pan and one 9-inch cake pan. Divide pizza sauce and spread onto crusts. Top with any or all of your favorite toppings. Top with parmesan and grated mozzarella. Bake at 425° for 25 minutes (longer for deep dish). (HINT: The darker the pizza pans, the better your crust will be.)

POTATO PIZZA BAKE

Marietta Yoder

1 lb. ground beef
4 C. sliced raw potatoes
1 medium onion (sliced)
1 can cheddar cheese soup
1 soup can milk
15 oz. tomato sauce
½ tsp. oregano
½ tsp. sugar
6 oz. sliced mozzarella cheese
½ C. grated parmesan
Salt and pepper to taste

Brown and drain beef. Layer potatoes and onion in buttered casserole. Mix soup and milk and add to meat. Pour meat mixture over potatoes. Combine tomato sauce, oregano, sugar, salt and pepper. Pour over meat and potatoes. Bake covered at 375° for 1 hour. Top with mozzarella and parmesan cheese. Bake uncovered for another 15 minutes.

To keep a wallet from slipping out of your pocket,
wrap a heavy rubber band around it.

POTATO-EGG SUPPER

Ruth Shetler

4 strips bacon
4 C. diced cooked potatoes
6 hard boiled eggs (sliced)
1 (10½ oz.) can cream of chicken soup
1 C. milk
1 C. shredded cheese
1 T. instant minced onion
1/8 tsp. oregano
½ tsp. onion salt
¼ tsp. garlic salt
1/8 tsp. pepper

Fry bacon until crisp, crumble. Brush 2 qt. casserole with bacon drippings. Layer potatoes, bacon and eggs in casserole. Blend soup, milk and spices. Pour over potato mixture. Sprinkle cheese over top. Bake 375° for 25 minutes. Makes 6 servings.

PORK, BEEF OR CHICKEN CURRY

Maria Brubacher

2 lbs. meat (cut in cubes)
2 medium onions (chopped)
1 tsp. ginger
1 tsp. garlic
2 whole cloves
1 tsp. hot pepper
2 T. oil
2 bay leaves
½-inch stick cinnamon
1 tsp. curry

Heat 2 T. oil, add cinnamon, bay leaves, cloves, and onions to brown. When brown, add meat and rest of spices. Salt to taste. Stir until meat is browned lightly, then add pork, 3 C. water or beef broth, 2 C. water. Stir and cook at medium heat until meat is tender. Serve over rice. It's very good! (This is from a Burmas Kitchen.)

"SHUNKA" (FLECKY) (Smoked Pork Butt With Noodles)

Gladys and Pat Zahs

2 lbs. boneless smoked pork butt
1 onion (coarsely chopped)
2 cloves garlic
2 whole cloves
1 lb. pkg. broad egg noodles
2 eggs
1 C. milk
1 T. minced parsley
Salt and pepper to taste

Put smoked butt, onion, garlic and cloves in a large saucepan. Add water to cover. Heat to boil; reduce heat and simmer covered 1½ hours or until tender. Remove meat, garlic and cloves with slotted spoon; keep meat warm. Heat broth to a boil; stir in noodles. Cook, stirring, 8-10 minutes or until noodles are tender. Drain. Grind meat coarsely; toss with noodles. Mix eggs with milk, stir in parsley, salt and pepper. Put in buttered 2 qt. casserole. Bake at 400° for 25 minutes or until top is golden.

PORK CHOP BAKE

Vivian Fleming

4-6 pork chops
½ C. cooking wine
1 can cream of celery soup

Put chops in casserole dish. Spoon soup on each chop, pour wine over. Cover and bake at 350° or until chops are done. Use soup mixture for gravy over rice.

PORK CHOP SCALLOP

Pat Allen

1 tsp. salt
2 C. water
2 T. margarine
15.5 oz. pkg. scalloped potatoes
1 can cream of celery soup
⅔ C. milk
½ tsp. basil
½ tsp. Worcestershire sauce
1 pkg. mixed vegetables
6-8 pork chops

Heat water to boiling and add vegetables. When water starts boiling again add potatoes, sauce mix and butter. Mix in soup, basil and Worcestershire sauce. Pour in ungreased baking dish. Put pork chops on top. Cover and bake for 45 minutes at 350°. Uncover and bake until chops are tender. Let stand 5 minutes before serving.

PORK CHOP SUPPER (For 1 or 2)

Maria Brubacher

2 pork chops (cut ¾-inch thick)
⅓ C. regular rice
2 T. chopped onion
1 C. water
1 tsp. instant chicken bouillon
½ C. chopped apple
1 T. butter (melted)
1 T. brown sugar
¼ tsp. ground cinnamon
½ C. sliced apples

Trim fat from chops, cook trimmings in skillet until 2 T. fat accumulates. Discard trimming. Brown chops slowly in hot drippings. Set chops aside; reserve drippings. In same skillet cook rice and onion in reserved drippings until rice is golden, stirring constantly. Stir in water and bouillon. Bring to boiling; stir in chopped apples. Turn mixture into a 6½x6½x2-inch baking dish, arrange chops atop. Bake covered at 350° for 30 minutes. Combine butter, sugar and cinnamon. Brush sliced apples with mixture; arrange around chops. Bake uncovered until apples and pork chops are tender, about 20 minutes. Serves 2.

PORK CHOPS WITH RICE AND TEXAS SAUCE

Dale Yoder

½ C. onion
2 T. brown sugar
1 T. paprika
1 tsp. salt
1 tsp. dry mustard
¼ tsp. chili powder
2 T. Worcestershire sauce
¼ C. vinegar
1 C. tomato juice
¼ C. catsup
½ C. water
Dash of red pepper
8 pork chops
1 C. rice

Combine all ingredients except pork chops and rice and simmer 10 minutes. Brown the pork chops and pour sauce over them. Simmer 30 minutes. Cook the rice in 2 C. water and 1 tsp. salt. Use the sauce from the meat to serve over rice.

SWEET AND SOUR PORK CHOPS

Margaret A. Teets

6-8 pork chops
½ C. sugar
1 C. coarsely shredded carrots
1/8 tsp. salt
1 green pepper (chopped)
½ C. cider vinegar
¼ C. brown sugar
2 T. soy sauce
¼ C. chopped onions

Brown chops dipped in flour. Combine vinegar, sugars, soy sauce and salt and cook until a thin syrup. Add onion and peppers, pour sauce over the pork chops. Cover and cook until tender. Add carrots a few minutes before taking out of oven. Can be served over rice.

BARBECUED GROUND PORK BALLS

Patti Stutzman

MEATBALLS:
1 lb. lean ground pork
1 egg
⅓ C. bread crumbs
½ tsp. sage

SAUCE:
½ C. catsup
1 T. brown sugar
1 T. vinegar
1 T. soy sauce

Combine ingredients for meatballs mixing thoroughly. Shape into balls about ¾-inch around and brown in skillet. Drain. Combine sauce ingredients in bowl and pour over meatballs. Simmer in sauce for at least 30 minutes. Serve hot from warming dish as hors d'oeuvres.

NOODLE ROLL

Emily Roberts

PART ONE: Noodle Sheet

2 C. flour
1 tsp. salt
3 whole eggs

PART TWO: Filling

1½-2 lbs. ground pork (or ½ ground beef)
1 egg (beaten)
⅔ C. quick cooking oatmeal (or bread crumbs)
½ C. finely chopped onion
½ tsp. salt (some prefer more)
½ tsp. pepper
6 C. hot tomato juice (or chopped whole tomatoes)

For Part One: Place flour and salt in medium mixing bowl. Make a "well" (depression) in the flour and break in the 3 eggs. With a table knife stir in the center first breaking the eggs and gradually stir all into a soft ball. Turn out onto floured board and knead until smooth. It should be soft enough to roll out. With rolling pin, roll to a rectangular shape about 7x15-inches. Let rest while preparing filling.

For Part Two: Grease 4 qt. casserole and preheat oven to 350°. Mix all thoroughly except the hot tomatoes. Spread filling over the noodle sheet leaving about 1-inch uncovered on the long side of noodle sheet. Moisten uncovered strip with water. Roll jelly roll style using the uncovered side to seal the roll. Have the sealed edge down and with a sharp knife slice roll into 1½-inch to 2-inch pieces. You may need to support the roll with your hand as you slice. Next put about ½ the hot tomato juice into the casserole. Then place the slices of noodle roll on end in the tomato juice. When all are arranged, cover with remaining hot juice and place in oven for 1 hour or until center rolls are firm.

HAM BALLS

Ila Swartzendruber

1 lb. cured ham (ground)
1 lb. fresh pork (ground)
2 eggs
1 C. milk
2 C. soft bread crumbs
½ tsp. pepper
1/8 tsp. salt

SAUCE:

1½ C. brown sugar
½ C. vinegar
½ C. water
1-2 tsp. prepared mustard

Combine ham ball ingredients in bowl and mix well. Form into golf ball size and chill for one hour. Place balls in baking dish. Combine sauce ingredients in saucepan and heat through. Pour over ham balls and cover. Bake at 300° for 1½ hours. To brown, uncover for the last ½ hour.

HAM LOAF

Gladys and Pat Zahs

2 lbs. ham (ground)
2 lbs. hamburger (raw)
2 lbs. sausage (raw)
4 C. crushed graham crackers
4 eggs
2½ C. milk

Mix all ingredients together. Makes 3 loaves. Bake at 350° for 1 hour; spread loaves with mustard and brown sugar and bake another hour.

HAM LOAF

Dorothy Hershberger (Tour Cook)

2½ lbs. ham
1 lb. sausage
1 lb. hamburger
3 eggs
2 C. milk
3 C. crushed soda crackers

TOPPING:
1 can tomato soup
½ C. brown sugar
¼ C. vinegar
1 T. prepared mustard

Combine ham ball ingredients in bowl and mix well. Form into pans as loaf. Mix sauce ingredients and pour over meat. Bake 1 hour at 350°.

INDIVIDUAL HAM LOAVES (Serves 36)

Beverly Skinner

4 lbs. ground ham
4 lbs. ground beef
10 eggs
1 large box corn flakes (not giant size)
1½ qts. tomato juice
2 tsp. sage
2 tsp. celery salt

SAUCE:
2 (10¾ oz. ea.) cans tomato soup
2 C. brown sugar
2 tsp. dry mustard
¼ C. vinegar

Mix ham, beef, eggs, corn flakes, tomato juice, sage and celery salt. Form into little loaves. Bake in 350° oven for 45 minutes. Mix all sauce ingredients together and simmer for 2 minutes. Pour over loaves and bake 20-25 minutes longer.

HAM AND POTATO CASSEROLE

Olivia Yoder

4 C. sliced potatoes
2 T. butter
1 can cream of mushroom soup
1 soup can milk
1 C. (or more) cubed ham
1 T. minced onion
Dash of pepper

Arrange half of sliced potatoes in greased casserole. Mix all together the remaining ingredients. Heat until mixture comes to a boil. Remove from heat and pour half over potatoes. Add remaining potatoes and pour the hot mixture over top. Bake at 375° for 1 hour.

BREAKFAST CASSEROLE

Janeth Peterseim

1 lb. frozen hash browns
½-1 lb. diced ham, dried beef, Canadian bacon or bacon
6-8 hard boiled eggs (sliced)
1 C. white sauce
8 oz. sour cream
2 oz. cheddar or Swiss cheese

Place hash browns that have been browned in bottom of casserole or 9x13-inch pan. Sprinkle chopped meat over top. Layer sliced eggs next. Pour white sauce over all. Spread sour cream and sprinkle with cheese. May be frozen. Bake slowly until bubbly. (NOTE: Microwave 15 minutes, thawed.)

HIBBING BREAKFAST

Vanessa Jordahl

12 slices bread
6 slices cheese
1 C. ham
Green pepper, onion, etc.

Layer 6 slices bread butter-side down, the ham, green pepper, onion, etc., and 6 slices bread butter-side up. Refrigerate overnight or 6-8 hours. Bake at 350° for 1 hour.

PORK ROAST

Vivian Fleming

1 pork roast (4-6 lbs.)
½ pkg. dry onion soup mix
1 can cream of mushroom soup
1 (12 oz.) can Pepsi

Place roast in pan or crock pot. Add soup mix, soup and Pepsi. Bake in oven between 250°-300° for 3-4 hours, 4-6 hours in the crock pot. (NOTE: This is a simple but very tasty roast - it has plenty of gravy.)

ITALIAN MEAT LOAVES

Maria Brubacher

2 lbs. 80% lean ground pork
2 beaten eggs
½ C. milk
¾ C. coarsely crushed crackers
½ C. grated parmesan cheese
¼ C. finely chopped onion
1 tsp. garlic salt
¼ tsp. crushed basil leaves
4 T. catsup

Combine all ingredients except catsup and a dash of pepper. Mix well. Shape into 3 individual loaves. Place in shallow baking pan. Spread catsup over loaves. Sprinkle each with additional parmesan cheese, basil and pepper. Bake at 350° for 45 minutes.

SEKANESE (Sek-ahn'-eh-seh) EASTER MEAT LOAF

Gladys and Pat Zahs

2 lbs. pork shoulder
2 lbs. boneless veal
1½ lbs. smoked ham butt
8 eggs
2 T. cut up chives
Salt and pepper to taste
1 T. garlic powder
or clove of minced fresh garlic
Cracker or bread crumbs
(about 1 lb. crumbs)
Broth from cooked meat

Cook 2 lbs. pork shoulder and 2 lbs. boneless veal. Cook separately 1½ lbs. smoked ham butt. Grind all cooked meat. Beat 8 eggs; add a little broth, 2 T. cut up chives, 1 T. garlic powder or 1 large clove of fresh minced garlic and salt and pepper to taste. Mix together with ground meat. Add cracker or bread crumbs, enough to soak up liquid (about 1 lb. of crumbs). Place in greased bread pan. Bake about 1 hour in a 350° oven.

SAUSAGE BALLS

Rita Peachey

½ lb. bulk sausage

Fry and drain. Rinse with water.

MIX WITH:
1 C. flour
½ C. stick oleo
2 C. grated cheese
½ tsp. salt
Dash of pepper or paprika

Form into balls and bake at 350° for 15 minutes.

FILLO SAUSAGE-EGG BAKE

Rita Peachey

1 T. margarine or butter
1 medium red pepper (chopped)
1 medium (½ C.) onion (chopped)
4 oz. (1½ C.) sliced fresh mushrooms
½ lb. Italian sausage
5 eggs
4 oz. (1 C.) shredded Monterey Jack cheese
10 oz. pkg. frozen chopped broccoli (thawed, drained)
1 C. ricotta cheese
1 T. parsley flakes
20 frozen fillo (phyllo) pastry sheets (thawed)
½-1 C. butter (melted)

In large skillet over medium heat, melt margarine. Saute red pepper, onion and mushrooms until tender; remove from skillet. In same skillet, brown sausage over medium heat until no longer pink; drain. Add to mushroom mixture. In medium bowl, beat eggs slightly; stir in Monterey Jack cheese and mushroom-sausage mixture. In another medium bowl, combine broccoli, ricotta cheese and parsley flakes. Heat oven to 350°. Unroll fillo sheets; cover with plastic wrap or towel. Place 1 fillo sheet in 9x13-inch (3 qt.) baking dish, folding to fit. Brush with melted butter. Continue layering and brushing with butter 4 additional sheets fillo dough. Spread half of mushroom-sausage evenly over fillo dough. Layer and brush with butter 5 more sheets fillo dough; spread with all of broccoli mixture. Layer and brush with butter 5 more sheets fillo dough; spread with remaining mushroom-sausage mixture. Layer and brush with butter 5 remaining sheets fillo dough; brush top with butter. Score top of fillo dough in diamond shape. Bake at 350° for 50-60 minutes or until puffed and golden brown. Serves 9-12. (NOTE: To make ahead, prepare as above. Cover, refrigerate 2-24 hours. Uncover, bake as directed above.)

CRESCENT BAKE

Sue

8 oz. crescent dinner rolls
8 oz. brown and serve sausages
2 C. Monterey Jack cheese (shredded)
Salt and pepper to taste
4 eggs (beaten)
¾ C. milk
2 T. chopped pepper
¼ tsp. oregano

Preheat oven to 425°. Separate rolls and place in a 9x13-inch pan. Place sliced sausages over crust. Sprinkle with cheese. Combine remaining ingredients and pour over cheese. Bake 20-25 minutes.

ZUCCHINI CASSEROLE

Marge Miller

1 large or 2-3 small zucchini
1 lb. bulk sausage
¼ C. chopped onion
Small amound diced red and green pepper
½ C. cracker crumbs
1 C. shredded cheddar cheese
¼ tsp. salt
Dash garlic salt
¼ tsp. oregano
Dash pepper
2 beaten eggs
Parmesan cheese

Peel zucchini and remove seeds and dice. Combine zucchini, sausage, onion, and peppers and cook together. Drain off grease. Combine cracker crumbs, cheddar cheese, salt, oregano, garlic salt, pepper and eggs. Stir in sausage combination. Place in greased 2 qt. casserole. Sprinkle with dry parmesan cheese. Bake at 350° for 1 hour.

MARINATED SHISH KABOBS

Sylvia Erb

1½ lb. boneless pork (cubed in 2-inch chunks)

MIX THE FOLLOWING:
½ C. unsweetened pineapple juice
¼ C. soy sauce
¼ C. chopped onion
1 T. brown sugar
1 tsp. garlic powder
1/8 tsp. pepper

Pour the marinade over cubed pork; let marinate for at least 6 hours, but preferably overnight. Layer on skewers with fresh mushrooms, green peppers and onions. Grill over hot coals until done to your liking. Serves 4.

OVEN BARBECUED SPARE RIBS

Jerylea Kellerhals

3 lbs. meaty spare ribs
½ C. chopped onion
2 T. hot shortening
3 T. brown sugar
4 T. lemon juice
1 C. tomato catsup
1 C. tomato juice
2 T. Worcestershire sauce
3 T. vinegar
1 T. prepared horseradish mustard
2 tsp. salt
Pepper
¼ tsp. chili powder

Brown onion in hot fat. Add remaining ingredients and simmer 15 mnutes. Place spare ribs in large casserole, pour sauce over them, and cover. Bake at 350° for 2 hours or until tender. Baste ribs with sauce occasionally.

BAR B-Q SPARE RIBS

4 lbs. ribs
½ C. brown sugar (packed)
½ C. catsup
½ C. French dressing
1 T. vinegar
½ tsp. dry mustard
½ tsp. salt
¼ tsp. pepper
½ tsp. liquid smoke

Bake ribs in a 350° oven approximately 1½-2 hours. Drain off grease. Heat the remaining ingredients and pour over ribs and bake covered at 325° for 1 hour or longer.

PORK STEAK AND PEPPERS

Gladys and Pat Zahs

2 pork blade steaks (¾-inch thick)
½ lb. fresh pork sausage
2 T. flour
1½ tsp. salt
1/8 tsp. pepper
1 (16 oz.) can tomatoes
¾ C. water
5 green onions (sliced)
Snipped parsley
1 T. chili powder
2 tsp. sugar
¼ tsp. thyme
1 small bay leaf
1 C. cooked rice
2 medium green peppers (cut in half)

Cook sausage in large skillet, breaking it into pieces as it cooks; remove to bowl. Pour off all but 2 T. drippings. Cut each pork steak in half diagonally along bone. Combine flour, salt and pepper. Dredge steaks in seasoned flour, then brown in drippings in skillet. Pour off drippings. Combine tomatoes, water, half the green onions, chili powder, sugar, thyme and bay leaf. Add to pork steaks; cover tightly and cook slowly for ½ hour. Add rice and remaining half of onions to sausage mixture, mixing thoroughly. Fill pepper halves with sausage mixture. Remove bay leaf from liquid. Stir in parsley. Put a stuffed green pepper on each pork steak. Spoon 1 T. of liquid over each pepper. Cook 20-25 minutes longer. Serve with mashed potatoes.

CARNITAS (Browned Pork Pieces)

Alberta Jane Rinehart

Put 1½ lbs. boneless pork (leg, shoulder, or loin meat; cut into little finger pieces, some fat on piece edges.) Put into pot with water to about ¾ cover, adding 1 tsp. salt. Bring to boil; simmer 20 minutes, stirring a couple times, letting water boil off meat; the meat and cooked-out fat remaining. Slowly brown meat pieces in own fat to crisp and golden, over low heat; stir occasionally. Pepper meat while browning. Carnitas should be crunchy crisp.

STIR-FRY PORK WITH VEGETABLES

Sylvia Erb

1 lb. boneless pork steak (partially frozen)
½ lb. fresh broccoli
½ lb. carrots
⅓ C. water
2 T. soy sauce
1 T. sugar
1 tsp. cornstarch
2 T. cooking oil
1 tsp. garlic salt
Hot cooked rice

Cut pork into thin strips. Cut broccoli stems into 1/8-inch thick slices and separate the flowerettes. Cut carrots into 1/8-inch thick diagonal strips. Combine water, soy sauce, sugar and cornstarch; stir until free of lumps. Heat 1 T. oil in wok or skillet over medium-high heat. Add broccoli stems and carrots; cook and stir until vegetables are hot but crisp, 2-3 minutes. Add broccoli flowerettes, cook and stir 1 minute. Remove from skillet. Add remaining oil and add pork strips. Cook until lightly browned and tender, stirring constantly. Add soy sauce mixture, cook until thickened and clear. Add vegetables, tossing together. Sprinkle with garlic salt. Serve over hot rice with extra soy sauce.

SWEET AND SOUR PORK, CHICKEN OR BEEF

Mrs. Manas Miller

SAUCE:
½ C. brown sugar
¼ C. vinegar
2 T. soy sauce
3 T. ketchup
¼ C. pineapple juice
2 T. cornstarch

MEAT PART:
1 green pepper (diced)
3 carrots (diced)
1 C. pineapple chunks
1 lb. cubed meat

Place all ingredients for sauce in pan and boil until thick. Prepare peppers and carrots and parboil. Fry meat until done. Add everything to sauce. Add pineapple last. Serve on rice or chow mein noodles.

POSOLE (Hog and Hominy) SOUTH OF THE BORDER RECIPE

Alberta Jane Rinehart

2 lbs. cooked cubed pork
2 chopped onions
1 bay leaf
1 T. fat
½ tsp. oregano
1 C. red chile pulp or 4-6 T. chili powder
1 C. nixtamal (hominy, golden is best)
1 tsp. salt

Fry onions in fat; add the pork and blend. Add hominy, chile and seasoning. Add hot water and simmer until pork is thoroughly tender, about 4 hours. Serve steaming hot. (NOTE: If chili powder is used, mix with 1 T. flour and stir into fat. If canned hominy is used, cook pork first until almost done before adding hominy.)

SWEET AND SOUR PORK (Wok)

Meg Peterseim

1 (1 lb. 4 oz.) can pineapple chunks with syrup
¼ C. white vinegar
1 T. soy sauce
3 T. sherry
1 T. sugar
1 T. cornstarch
½ tsp. salt
2 C. peanut or vegetable oil
1 egg
⅓ C. water
½ C. all purpose flour
1 lb. boneless pork (cut into 1-inch pieces)
1 green pepper (seeded and thinly sliced)
1 small onion (cut into thin wedges)
1 tomato (cut into wedges)

Drain syrup from pineapple into 1 qt. mixing bowl. To bowl, add vinegar, soy sauce, sherry, sugar, cornstarch and salt; mix until smooth. Set aside. Place rack on side of electric wok. Add oil. Set heat control at 425°F. Mix together egg, water and flour; coat pork with mixture. When light goes out, using slotted spoon, add about half of the pork to the hot fat. Fry, turning once, about 6 minutes or until pork is done. Drain on rack. Repeat. Place drained pork in a 2 qt. mixing bowl. Remove rack. Turn heat control dial off. Carefully empty all but 2 T. of hot oil from wok. Turn heat control dial to 350°. Add green pepper and onion, stir-fry until tender-crisp, about 2 minutes. Empty mixture into bowl with meat. Stir cornstarch mixture; add to wok. Cook, stirring constantly until mixture boils, 1 minute. Stir in pork mixture, pineapple chunks and tomato wedges. Serve immediately. Makes 4 servings.

MA'S SULC

Gladys and Pat Zahs

1 veal shank meat
4 veal shank bones
4 pig snouts
4 pig feet
4 pork hocks
1 pkg. plain gelatin
1 bunch carrots
3 bay leaves
12 whole peppercorns
1 bunch celery
12 allspices
1 tsp. ginger
¼ C. vinegar
1 onion
Salt to taste

Soak meat for 5 minutes. Remove and place in clean water to cover. Add spices, vegetables, onion, vinegar and gelatin. Boil meat until tender. Strain and save liquid and add to meat which has been cut into small pieces. Place in shallow pans. When cool, set it in the refrigerator overnight. Additional vinegar may be added to taste after sulc is set and ready to serve.

SOUSE (Pickled Pig's Feet)

Emily Roberts

4 pig's feet with uppers
1 qt. strong vinegar
1 T. whole cloves
2 tsp. pepper
1 blade mace (if not available, substitute 1 tsp. ground mace)
4 T. salt
4 bay leaves
1 T. broken cinnamon stick
1 onion

(After shopping with a friend years ago we stopped at her home for a snack. She served souse and crackers. One taste and it awakened memories of childhood and eating at my mother's table. My mother died before I learned to cook, so this isn't her recipe.)

Carefully wash feet and place in large stew pot. Cover with water and add 2 T. of the salt. Simmer until meat will separate from the bones, about 3 hours. (Alternate method: Cook in the pressure cooker 45 minutes at 10 lbs. of pressure.) Then use a skimmer or tongs and remove meat and bones to flat pans, such as broiler pan or jelly roll pan to cool. Strain the hot broth into container to cool. (I prepare souse in winter and can use screen porch to use cold weather to hasten formation of fat cake on top of broth.) As soon as hocks are cool enough to handle, remove skin and layer of fat. Cut or pull meat from bone and cut into bite-size pieces. Place in separate bowl. Also put any gelatenous material next to the bones in with the meat. Discard only that which can't be cut easily. Discard bones. (Cats and dogs have a feast too.) Next heat vinegar, 2 T. salt, cut up onion and spices. Simmer about 45 minutes. Remove cake of fat from broth and discard. Measure scant 2 qts. broth (jellied by now) into large kettle. Avoid sediment in bottom. Strain vinegar solution and add to broth and discard onion and spices. Add the chopped meat. Heat until all gelatin is melted. Then ladle in flat pans (not metal) to cool. Cover. Chill. It is ready to serve in two days. (NOTE: This can be molded in plastic containers such as margarine boxes. Small Pyrex bowls make a nice mold. It is attractive turned out onto a bed of finely chopped lettuce. Good as an accent served with a cream soup meal.)

SWEET AND SOUR PORK

Ruth Fountain

MARINADE:
1 egg (beaten)
1 T. sugar
1 tsp. salt
1 T. soy sauce
1 lb. pork (cubed)

SAUCE:
3 T. vinegar
3 T. brown sugar
2 T. soy sauce
1 T. cornstarch
¾ C. pineapple juice

VEGETABLES:
1 clove garlic (minced)
4 slices ginger root or ½ tsp. ground ginger
1 green pepper (chunked)
1 onion (sliced thin)
1 tomato (cut in wedges)
¾ C. chunk pineapple

Marinate pork for 20-30 minutes in the marinade. Dredge pork cubes in cornstarch and fry until brown in 4 T. hot oil. Remove pork and all but 2 T. oil from the skillet. Stir-fry all vegetables, except tomato and pineapple for 2-3 minutes. Add tomato, pineapple and sauce ingredients. Cook and stir until sauce thickens and is clear. Return pork to skillet and heat to bubbling. Serve over hot rice if desired. (NOTE: Apple slices and cider may be substituted for tomato and pineapple.)

-POULTRY-

BAKED CHICKEN

Mrs. Lydia M. Bontrager (Tour Cook)

Young chicken
Cracker crumbs
Oleo
Salt and pepper

Melt oleo, dip chicken in oleo, then roll in cracker crumbs, put in pans, season with salt and pepper. Some garlic salt is good. Bake 1½ hours at 350°.

EASY BAKED CHICKEN

Gladys and Pat Zahs

1 C. uncooked rice
1 (3 lb.) fryer (cut up)
1 envelope onion soup mix
1 C. water
1 can cream chicken or mushroom soup
¼ C. margarone (melted)

Preheat oven to 350°. Place rice in a lightly greased baking dish. Wash and pat chicken pieces dry. Arrange chicken pieces over rice. In a medium bowl, combine with remaining ingredients; blend. Spoon evenly over chicken. Cover and bake at 350° for 1 hour.

OVEN BAKED CHICKEN

Blanche Brenneman

¼ C. flour
½ tsp. salt
½ tsp. paprika
Cut up frying chicken pieces
1½ C. hot water
⅔ C. nonfat dry powdered milk

Mix flour, salt and paprika. Coat chicken with flour mixture. Place coated chicken in greased baking pan. Bake uncovered at 350° for 30 minutes. Mix hot water with powdered milk and pour over chicken. Bake 1 hour uncovered.

OVEN BARBECUED CHICKEN

Ellen Reber

1 fryer (cut up)
1 large onion (chopped)
⅔ C. catsup
1 T. vinegar
3 T. brown sugar
1 T. dry mustard
3 T. butter or oleo
½ C. sweet pickle juice
1 C. water
1 T. Worcestershire sauce
Salt and pepper to taste

Flour chicken and put in greased pan. Cook at 350° for 30 minutes. Saute onion in butter and add remaining ingredients and bring to a boil. Pour sauce over chicken. Bake 30-40 minutes or until chicken is tender.

BARBECUE CHICKEN (For 5 Chickens)

Mrs. Jonas D. Miller

1 pt. water
1 pt. vinegar
½ C. butter
5 T. salt
5 T. Worcestershire sauce
½ tsp. garlic powder
1 T. onion salt
1 T. pepper

Bring to boiling point. Keep hot while using. Brush the pieces of chicken while barbecuing on the grill.

CHICKEN DRESSING

Mrs. Perry E. (Gertie) Bontrager

Mix together bread crumbs (toasted if wish), diced chicken meat and broth, onions and celery (diced). Add seasoning, salt, pepper, parsley, poultry seasoning (everything to taste), 2-3 eggs and milk until enough, not too thin. Mix together and bake at 350° for 1 hour.

BUTTERMILK PECAN CHICKEN

Mary Yoder

1 C. buttermilk
1 egg (slightly beaten)
1 C. flour
¼ C. sesame seeds
1 C. ground pecans
1 T. salt
1 T. paprika
1/8 tsp. pepper
2-2½ or 3 lb. chickens (cut up)
½ C. corn oil or ½ C. melted oleo
¼ C. pecan halves

Mix buttermilk with egg. Stir together flour, ground pecans, sesame seeds, salt, paprika and pepper. Dip chicken in buttermilk mixture, then in flour mixture. Coat shallow roasting pan with oil or oleo. Add the chicken, coating it with oil in the roasting pan. Place pecan half on each piece of chicken. Bake in 350° oven for 1¼ hours or until tender.

BULGARIAN CHICKEN

Ethel Bontrager

3 C. coarsely chopped cabbage
1 (1 lb.) can sauerkraut (drained)
½ C. uncooked regular rice
¾ C. water
3 T. cooking oil
1 chopped onion
1 (1 lb.) can tomatoes
1 T. brown sugar
¾ tsp. caraway seed
¼ tsp. salt
1/8 tsp. pepper
1 (2½ lb.) broiler fryer (cut into serving pieces)

Place cabbage in bottom of small roasting pan or 9x13-inch baking dish. Top with sauerkraut; then rice. Pour water over mixture. Heat oil in skillet over medium heat, add onion and saute 5 minutes or until tender. Add sauteed onion to baking dish; add tomatoes. Sprinkle brown sugar, caraway seed, salt and pepper over tomatoes. Place chicken, skin side up, on top of mixture. Bake at 375° until chicken is tender and golden brown, about 1½ hours. Makes 6 servings.

CHICKEN BREASTS AND RICE

Nita Miller

1¼ C. rice (uncooked)
3 whole chicken breasts (split and skinned)
1 (10¾-oz.) can cream of mushroom soup
1 soup can milk
1 pkg. dry onion soup mix
Sliced mushrooms (opt.)

Place rice evenly in greased 9x13-inch baking pan. Arrange chicken breasts on rice. Mix cream of mushroom soup with milk. Pour over breasts. Sprinkle a little onion soup mix on each breast. Cover pan with foil. Bake at 300° for 2 hours. Add more milk if rice is dry after 1½ hours cooking. Yield: 4-6 servings.

CABBAGE, SAUERKRAUT, CHICKEN OR PORK CASSEROLE

Mrs. Ralph Schlabaugh

3 C. shredded cabbage
1 (1 lb.) can sauerkraut (drained)
¾ C. regular uncooked rice
1 C. water
3 T. oil
1 tsp. caraway seed
1 C. chopped onions
1 pt. can whole tomatoes
2 T. brown sugar
1 cut-up chicken (fryer)
Pinch of pepper

Put cabbage in bottom of 9x13-inch pan. Cover with sauerkraut and rice. Pour water over this. Simmer onions in oil until tender. Add remaining ingredients and put over cabbage and rice mixture. Place chicken (skin side up) or pork chops on top and bake at 375° for 1½ hours. Serves 6 or more.

CHICKEN DIVAN

Vanessa Jordahl

2 (10 oz. ea.) pkgs. frozen broccoli
2 C. cooked chicken
2 cans cream of chicken soup
1 C. mayonnaise
1 tsp. lemon juice
½ tsp. curry powder
½ C. shredded cheese
½ C. soft bread crumbs
1 T. melted butter

Cook broccoli in boiling water until tender; drain. Arrange broccoli in greased 11½x7½x1½-inch baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle with cheese. Combine bread crumbs and butter and sprinkle on top. Bake at 350° for 25-30 minutes.

CHICKEN BREASTS IN SOUR CREAM

Rita Peachey

6 whole chicken breasts
6 slices bacon (cut in half)
1 C. cream mushroom soup
1 C. cream chicken soup
1 pt. sour cream

Wash chicken thoroughly, then wrap a half slice bacon around each piece. Place chicken in a buttered baking dish. Mix together soups and sour cream, pour over chicken and bake in 300° oven for approximately 3 hours. If desired, sprinkle with paprika or chopped chives. Serve with rice; makes a good gravy.

CHICKEN CASSEROLE

Ruby Schrock

8 slices bread
2 C. cooked chicken or turkey (cubed)
½ C. onion (chopped)
½ C. salad dressing (diluted with a little milk)
3 eggs (beaten)
3 C. milk
Salt and pepper
1 can mushroom soup
Grated cheese

Break up 4 slices bread in a 10x14-inch pan. Cover with 2 C. chicken or turkey and onion. Spread salad dressing mixture over meat. Break up 4 more slices of bread over the top and add a mixture of beaten eggs, milk, and salt and pepper. Bake at 350° for 1 hour covered. Pour 1 can of mushroom soup over and top with grated cheese. Bake 15 minutes longer uncovered.

CHICKEN AND DUMPLINGS

Ruby Ann Yoder

DUMPLINGS:
1 C. flour
1 tsp. baking powder
¼ tsp. salt
1 egg
Enough milk to make a very, very stiff dough

In a 10-inch or 12-inch stainless frying pan, cook 1 qt. cream chicken gravy. Into the hot chicken drop dumplings the size of a walnut, not touching each other. Cover and cook on low heat for 20 minutes and do not open until done cooking. You can also put dumplings in cherries or plums.

CHICKEN ENCHILADAS

Maxine Mast

2 C. cooked chicken
1 (8 oz.) pkg. cream cheese
½ C. onions
½ C. chopped celery
10 flour tortillas
½ lb. colby cheese (grated)
½ lb. Velveeta cheese
2 C. whole tomatoes
¼ C. milk

Mix chicken, cream cheese, onions and celery together. Place 2 heaping tablespoons of this mixture in each tortilla and roll up and place in a greased 9x13-inch pan. Melt cheeses, milk and tomatoes together and pour over enchiladas. Bake for 30 minutes in a 350° oven.

CHICKEN HOT DISH

Doris Kinney

2½ C. cooked, diced chicken
1 can cream of mushroom soup
1 can cream of celery or chicken soup
2 C. milk or Half and Half
3 hard boiled eggs (chopped)
1 (8 oz.) pkg. small shell macaroni
1 (8 oz.) pkg. American cheese (cubed) or Velveeta

Combine all ingredients and put into greased casserole dish. Refrigerate overnight. Bake at 350° for 1½-2 hours. Makes 6 servings. (NOTE: Ritz cracker crumbs may be sprinkled on top before baking.

CHICKEN PECAN SKILLET

Pauline Schlabaugh

⅓ C. chopped celery
2 T. chopped green onion
6 T. butter or margarine
⅔ C. water
2 C. herb seasoned stuffing mix
3 eggs (beaten)
1 (5 oz.) can evaporated milk (⅔ C.)
½ C. chopped pecans
2½ C. diced cooked chicken
1 C. grated Swiss cheese
¼ tsp. parsley

Saute celery and green onion in butter or margarine. Add water and stuffing mix. Stir and set aside. Combine eggs, evaporated milk, ¼ C. of pecans and chicken. Pour into greased 8-inch skillet and sprinkle with Swiss cheese. Cover with herb stuffing mix and remaining pecans. Cook over medium low heat for 10-15 minutes. Sprinkle with parsley. Serves 4-6.

CHICKEN MACARONI CASSEROLE

Helen Harden

1 pkg. Creamettes
2 cans mushroom soup
2 C. milk or broth
2 C. chicken (cooked and chopped)
4 hard boiled eggs (cut up coarsely)
1 small onion (chopped fine)
½ lb. Velveeta (cubed)

Mix all ingredients together. Put into 9x13-inch pan and cover with foil. Refrigerate overnight or for several hours. Bake at 350° for 1½ hours.

CHICKEN MARENGO

Jan Peterseim

3-4 lb. chicken (cut up)
3 T. oil
1 pt. stewed tomatoes
1 (4 oz.) can mushrooms
Garlic powder to taste
1 large onion (minced)

Brown chicken, stir in remaining ingredients. Cook 45-60 minutes. Serve sauce over buttered noodles or rice.

CHICKEN SQUARES WITH MUSHROOM SAUCE

Gladys and Pat Zahs

3 C. cooked chicken (diced)
1 C. cooked rice
2 C. diced bread
⅓ C. diced celery
4 eggs (beaten)
¼ tsp. poultry seasoning (opt.)
2 C. chicken broth
1 can cream of mushroom soup
½ soup can milk

Combine first 4 ingredients. Beat together next 3 ingredients and add to first. Pour into 8x8-inch square pan. Bake at 350° for 1 hour. Serve with mushroom soup and milk as gravy.

CHICKEN SPARTA

Margaret Holden

¼ C. butter or margarine
1 (8 oz.) jar mushrooms
9 slices bread
4 C. diced chicken (cooked)
1 (8 oz.) can water chestnuts (diced)
1 can cream of celery soup
Slivered almonds
9 slices sharp cheddar cheese
4 large eggs (well beaten)
2 C. whole milk
1 tsp. salt
1 can cream of mushroom soup
Sliced stuffed olives (opt.)

Saute mushrooms in butter 3-4 minutes. Remove crusts from bread. Line a greased 9x13-inch pan with bread slices. Top with chicken. Spoon mushrooms and water chestnuts over chicken. Almond and olives may be added at this time. Top with cheese. Combine eggs, milk and salt. Pour over cheese. Combine soups and spread over top. Cover with foil and refrigerate overnight. Bake at 350° for 45 minutes. Sprinkle with buttered bread crumbs and bake 15 minutes longer.

CHICKEN SUPREME

Doris Moore

1 chicken (cooked, boned and diced)
½ C. melted butter
1 C. water or broth
½-1 lb. pkg. bread stuffing mix
½ C. diced onion
2 C. grated cheddar cheese
½ C. diced celery
1 soup can milk
½ C. salad dressing
¾ tsp. salt
1 C. water chestnuts (if desired)
1 (4 oz.) can mushrooms
2 eggs
1½ C. milk
1 (10 oz.) can mushroom soup

Melt butter and add 1 C. broth or water; combine with stuffing mix, onion, 1 C. of the cheese and celery. Spread ½ of the mixture evenly in 9x13-inch pan. Combine salad dressing, chicken, salt and pepper and cover the stuffing mixture. Spread water chestnuts and mushrooms over the top. Spread remaining stuffing mixture, then beat eggs with 1½ C. milk and pour over all. Refrigerate overnight. Just before baking, combine soup with can of milk and heat until mixture is smooth. Pour over casserole and bake at 350° for 1 hour and 15 minutes. Sprinkle remaining cheese over top and bake 15 minutes longer.

CRUNCHY CHICKEN OR TURKEY BAKE

Eunice Stagner

2 C. crushed French garlic crouton
2 (10¾ oz. ea.) cans cream of chicken soup
½ C. salad dressing or mayonnaise
1½ C. diced cooked chicken or turkey
1 (10 oz.) pkg. frozen chopped broccoli (thawed and drained)
1 (8 oz.) can water chestnuts (drained and sliced)
1 (4 oz.) can mushrooms (drained)

Spread 1 C. crushed croutons in lightly greased 7x11-inch baking pan. Combine soup and salad dressing, spread about ½ over crushed croutons. Top with chicken or turkey, broccoli, water chestnuts and mushrooms. Spread with remaining soup mixture and sprinkle with croutons. Cover loosely with foil and bake in preheated 350° oven for 30 minutes. Remove foil and continue cooking 15 additional minutes. Makes 6-8 servings. (NOTE: For Microwave: Prepare as directed in a glass ceramic baking dish. Microwave uncovered 10-15 minutes or until heated through, rotating dish ¼ turn every 3-4 minutes.)

CHICKEN/TURKEY CASSEROLE

Janeth Peterseim

4 C. bread cubes
¼ C. chopped celery
¼ C. onion
1 tsp. salt
¼ tsp. sage
3 C. chicken or turkey
1 can mushroom soup
1 C. broth
1 C. water

Mix bread crumbs with next 4 ingredients. Place ½ in 9x13-inch pan. Layer with chicken or turkey. Add remaining bread mix. Mix soup, broth and water and pour over entire pan. Bake 1 hour at 350°. Serves 8-10.

CHICKEN CASSEROLE

Marcia Steckly

2 C. macaroni (uncooked)
2 C. cooked chicken (chopped)
1 can cream of chicken soup
1 can cream of mushroom soup
2 C. milk
1 onion (grated)
1¼ lb. Velveeta or American cheese
Salt and pepper to taste

Mix soups and milk. Combine with remaining ingredients. Let stand in refrigerator overnight or 5-6 hours. Place mixture in 9x13-inch pan. Cover with foil and bake at 350° for 1 hour to 1 hour 15 minutes.

CURRY CHICKEN CASSEROLE

Mary Lou Bowers

1 C. rice
¾ C. raisins
3 chicken bouillon cubes
3 C. hot water
1 T. curry powder
½ C. flour
½ tsp. salt
1 chicken or parts
Onion slices
¾ C. salted peanuts

Mix rice and raisins in 9x13-inch baking dish. Dissolve bouillon in hot water and pour over rice. Mix curry powder, flour, salt with chicken pieces and place over rice. Top with onion slices. Bake 30 minutes at 350°. Remove chicken pieces and stir peanuts into rice. Replace chicken and bake another 30 minutes.

HOT CHICKEN CASSEROLE

Laura Harland

2 C. diced chicken
3 hard boiled eggs (chopped)
¾ C. mayonnaise
2 T. chopped onion
1 can cream of chicken soup
1 C. diced celery
1 C. slivered almonds
Crushed potato chips

Mix ingredients all together. Make a layer of crushed potato chips in the bottom of baking dish, add mixture, add more crushed potato chips on top. Bake 30 minutes in a 425° oven.

HUNTINGTON CHICKEN

Mrs. Perry E. (Gertie) Bontrager

2 C. uncooked macaroni
4 C. chicken broth
1 C. cheese
1 lb. diced chicken
2 C. buttered bread crumbs
8 T. flour

Cook macaroni. Make gravy with broth and flour. Mix macaroni, cheese and chicken. Pour gravy over it. Put bread crumbs on top. Bake at 350°. (Substitute for broth: Use 4 C. water and 2 bouillon cubes.)

LO-CAL CHICKEN VEGETABLE DISH

Doris Moore

1 C. water
2 tsp. instant chicken bouillon
12 oz. chicken (skinned and boned)
6 oz. raw potatoes (quartered)
1 C. raw carrots (sliced)
1 C. celery (chopped in 1-inch pieces)
2 tsp. dehydrated onion flakes
Dash salt and pepper
Dash garlic salt
1 C. plain yogurt

In nonstick pan, heat water and bouillon. Add chicken, vegetables and seasonings. Cover and simmer 30-45 minutes until tender. Remove cover and continue cooking until liquid is almost gone. Add yogurt and stir gently to coat vegetables and chicken. Cover. Remove from heat and let stand to blend flavors. Makes 2 servings.

OVEN-FRIED CHEESY ITALIAN CHICKEN

Sue Hershberger

(60 Minutes Start-to-Finish)

1 T. margarine or butter
⅓ C. Bisquick baking mix
⅓ C. grated parmesan cheese
1 T. Italian seasoning
1 tsp. salt (if desired)
½ tsp. garlic powder
¼ tsp. pepper
2½-3½ lb. fryer (cut up)

Melt margarine in 9x13x2-inch pan. Mix remaining ingredients except chicken. Coat chicken pieces and place skin side down in pan. Bake in 425° oven for 35 minutes. Turn and bake until done, about 15 minutes more. Makes 6 servings. (VARIATION: Mexican Chicken: Increase Bisquick baking mix to ½ C. Omit cheese, Italian seasoning, and garlic powder. Add 2 T. corn meal and 2 T. chili powder.)

SHORTCUT CHICKEN OR TURKEY TETRAZZINI

Luann Miller

1½ C. or ¼ lb. 2-inch spaghetti (uncooked)
1½-2 C. diced cooked chicken or turkey
¼ C. minced onion
¼ C. minced pimiento
2 C. undiluted mushroom soup
½ C. chicken broth or 1 bouillon cube in ½ C. water
1/8 tsp. celery salt
1/8 tsp. pepper
1½ C. grated yellow cheese

Cook spaghetti in salted water until tender; drain. Mix all ingredients except spaghetti and ½ C. cheese. Lightly grease a 2½-3 qt. casserole. Place spaghetti on bottom. Add the mixed ingredients. Toss lightly with a fork. Top with reserved cheese. Bake uncovered at 350° for 45 minutes or until cheese is melted and lightly browned.

STIR-FRY

Alberta Jane Rinehart

1 (20 oz.) can chunk pineapple in juice or syrup
1 chicken breast (split, skinned, boned)
2 large cloves garlic (pressed)
4 oz. thin spaghetti (cooked)
2 T. minced ginger root (or 1 tsp. ground ginger)
2 T. vegetable oil
2 medium carrots (sliced)
1 green bell pepper (slivered)
3 green onions (chunked)

SAUCE:
⅓ C. reserved pineapple juice
⅓ C. soy sauce
1 T. cornstarch
1 T. sesame oil

Drain pineapple, reserving ⅓ C. juice for sauce. Cut chicken into chunks. In large skillet, stir-fry chicken with garlic and ginger in oil for 2 minutes. Add pineapple, carrots and bell pepper. Cover, steam 2-3 minutes until vegetables are tender-crisp. Stir in spaghetti. Combine sauce ingredients, pour into skillet along with green onions. Toss until ingredients are thoroughly mixed and heated through. Makes 4 servings.

SLICK TRICK CASSEROLE

Ruby Schrock

8 slices dry bread (cut in cubes)
1 C. cubed meat (chicken, tuna, salmon, or wieners)
1 small onion (finely chopped)
¼ lb. American cheese
1 can corn (drained)
3 eggs (beaten)
2 C. milk
½ tsp. salt
2 T. butter

Put bread in an 8x12-inch greased baking dish. Add meat, onion, corn and cheese. Beat eggs, salt, milk and butter. Pour over mixture. Bake in a 350° oven for 30-35 minutes. Serves 6.

TERIYAKI CHICKEN

Linda Kemp

⅓ C. oil
1 C. teriyaki sauce
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. celery salt

Marinate boneless chicken pieces for 24 hours. Grill.

TERIYAKI GRILLED CHICKEN

Virginia Stutsman

4 chicken or turkey breast fillets
2 T. soy sauce
2 T. cooking sherry
2 T. cooking oil
1 T. fresh minced ginger or ¾ tsp. ground ginger

Combine in shallow dish the chicken and remaining ingredients. Let stand 5 minutes. Grill on barbecue until browned on both sides, 7-10 minutes.

UPPER CRUST CHICKEN

Clara Shetler

10 slices bread (day old)
2 C. chopped chicken*
2 C. celery (chopped)
2 C. cheddar cheese (shredded)
1 C. mayonnaise
2 eggs (slightly beaten)
1 tsp. Lawry's seasoned salt
1½ C. milk or part chicken broth

Trim crust from bread, reserving crust. Cut bread slices diagonally into quarters. Cut crusts in cubes. Combine bread cubes, chicken, celery and 1½ C. cheese. Spoon into 11¾x7½-inch baking dish. Arrange bread quarters over chicken mixture. Combine eggs, mayonnaise and seasoning; mix well. Gradually add liquid, mixing until well blended. Pour over bread. Sprinkle with remaining cheese; cover. Refrigerate several hours or overnight. Bake uncovered at 350°-375° for 30-40 minutes. Garnish with celery leaves, if desired. (*Two cups chopped ham or roast beef may be used instead of chicken.)

WILD RICE CHICKEN SUPREME

Judy Hostetler

1 box long grain rice
or 1 C. uncooked rice
⅓ C. onion
¼ C. butter
1 can mushroom soup
1 tsp. salt
Dash of pepper
2 C. cubed cooked chicken
⅓ C. chopped pimiento
⅓ C. chopped parsley
3 T. slivered almonds

Cook one box long grain rice as box directs or use 1 C. uncooked rice. Saute onion in ¼ C. butter. Blend mushroom soup, salt and pepper; add onion and soup mixture to the rice. Add chicken, pimiento, parsley and almonds. Bake in 2 qt. casserole dish, uncovered, for 30 minutes at 425°.

WILD AND CHEESY CHICKEN CASSEROLE

Anna Yoder

1 (5 oz.) pkg. Uncle Ben's Wild Rice (seasoned, or Rice-A-Roni)
2 T. butter
¼ C. green pepper
½ C. celery
½ C. green onions (including tops)
1 (4 oz.) can sliced mushrooms
1 can cream mushroom soup
⅔ C. milk
⅔ C. cooked chicken
1 C. grated cheddar cheese
Slivered almonds

Cook rice according to directions. Saute green pepper, celery, onions, and mushrooms in butter. Mix in soup, chicken and cheese. Mix all together with rice and pour into a buttered casserole. Garnish with almonds. Bake at 425° for 30 minutes. Serves 6-8.

PHEASANT IN THE CROCK POT

Dorothy Hess

1 pheasant
1 can cream of mushroom
or cream of celery soup
3 large carrots
Potato chunks
2-3 onions

Cut pheasant into serving pieces. Place in crock pot. Pour 1 can cream of mushroom or celery soup over the pheasant. Cut 2-3 onions in small pieces, also 3 large carrots and add to the crock pot. Add enough potato chunks to fill the crock pot to the limit. Cook on low for about 10-12 hours or you may cook in a pressure cooker for 30 minutes at 15 lbs. pressure. This recips also works well with rabbit.

QUAIL CASSEROLE

Virginia Hartzler

1 box Uncle Ben's Long Grain and Wild Rice
1 can cream of mushroom soup
1 can cream of celery soup
½ C. milk
6-8 quail (pheasant or chicken may be used)

Mix all above ingredients except meat, and put about half in bottom of baking dish that will hold 6-8 quail. Arrange quail on this bed and spread remaining mixture on top. Cover with foil and bake about 2 hours at 350°.

IMPOSSIBLE TURKEY PIE

Alberta Jane Rinehart

2 C. cut-up cooked turkey or chicken
1 (4½ oz.) jar sliced mushrooms (drained)
½ C. sliced green onions
¾ C. buttermilk baking mix
1 C. coarsely shredded natural Swiss cheese (about 4 oz.)
½ tsp. salt
3 large eggs
1½ C. milk

Heat oven to 400°. Lightly grease a 10-inch pie plate. Sprinkle turkey, then mushrooms, onions, cheese and salt in pie plate. Put remaining ingredients in blender or food processor; process 15 seconds until smooth. (Or beat in bowl 1 minute with electric mixer.) Pour evenly over cheese in pie plate. Bake 30-35 minutes until golden brown and a knife inserted halfway between center and edge comes out clean. Let stand 5 minutes before cutting. Refrigerate any remaining pie. Makes 8 servings.

TURKEY DIVAN

Peg Adams

10 oz. pkg. frozen broccoli
4 C. cubed turkey (or chicken)
1 can cream of chicken soup
1 can cream of celery soup
1 C. mayonnaise
1 tsp. lemon juice
1 tsp. Worcestershire sauce
1 C. grated cheese (Velveeta is fine)
2 C. buttered bread crumbs
Parmesan cheese
Paprika

Cook the broccoli and drain very well. Spread in buttered 9x13-inch pan. Spread turkey over broccoli. Mix next 5 ingredients and pour over turkey and broccoli. Top with next 4 ingredients. Bake for 1 hour at 350°.

BAKED MACARONI WITH LEFTOVER MEAT *Fannie Edith Christner*

2 C. cooked macaroni
2 C. canned tomatoes
1 C. leftover meat (any kind) and gravy
1 tsp. salt
½ C. boiling water
¼ tsp. pepper
¼ C. minced onion
1 T. butter
1 C. grated cheese

Melt butter in pan and add minced onion; brown slightly. Add meat and gravy. Add tomatoes, salt, pepper and boiling water. Cook slowly for 5 minutes and add grated cheese. Put cooked macaroni in a greased casserole and pour meat mixture over it. Bake at 375° for 25 minutes.

CHILI RELANO CASSEROLE *Helen Fry*

1 lb. cheddar cheese
2 (7 oz. ea.) cans Ortega chilies
1 (13 oz.) can evaporated milk
2 eggs
2 T. (heaping) flour
Dash salt
1 (15 oz.) can tomato sauce
1 lb. jack cheese

Clean chilies, remove seeds; layer them alternately with grated cheddar cheese in a greased 2 qt. deep casserole (not a lasagne type). Blend milk, eggs, flour and dash of salt in the blender. Pour this mixture over layered chilies and cheese. Bake at 400° for 30 minutes. Remove from oven. Sprinkle the grated jack cheese over top of casserole. Then pour the can of tomato sauce over jack cheese. Bake 45 minutes at 350°. Remove from oven, cool 5 minutes before serving.

NOODLE RICE CASSEROLE *Carol Kempf*

16 oz. extra fine egg noodles
1 stick margarine
½ C. uncooked regular rice
1 can water chestnuts (sliced and drained)
4 oz. can mushrooms
2 (10½ oz. ea.) cans chicken broth
2 (10½ oz. ea.) cans onion soup
3 T. soy sauce

In large pan lightly brown uncooked noodles in margarine. Turn into 3 qt. casserole. Add remaining ingredients; mix well. Bake uncovered at 325° for 45 minures or until all liquid is absorbed. Stir occasionally. Makes 12 servings. Recipe can be cut in half.

STUFFED ZUCCHINI

6-8 zucchini
2 T. butter
1 onion
1 C. mushrooms
1 C. cheese
1 C. cooked meat
Pinch of garlic
Pinch of allspice
Salt and pepper
1 egg

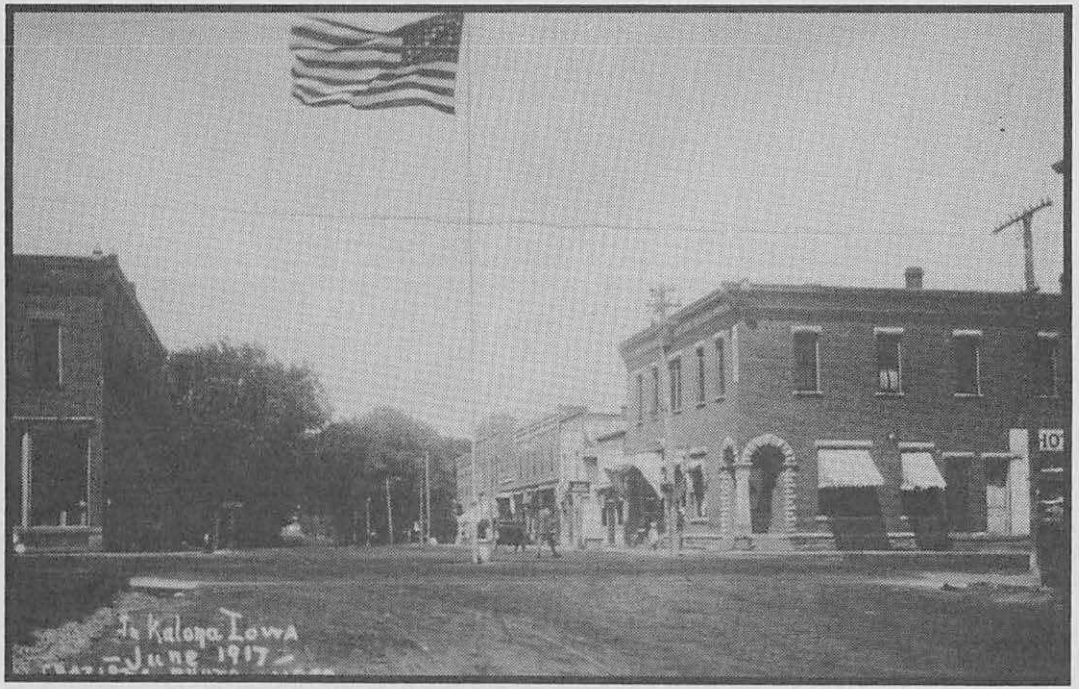
Blanch zucchini; drain in cold water. Cut in half lengthwise. Remove some pulp. Saute onion in butter until light brown. Add garlic, salt, mushrooms. Cook to reduce moisture. Add meat, pulp, allspice, egg, salt and pepper. Fill shells. Top with cheese. Bake at 375° for 30 minutes. Add butter before serving.

STUFFED SHELLS

James M. Roush

1 qt. Prego marinara sauce
1 small can tomato sauce
Garlic to taste
Pinch of dried basil
3 lbs. whole milk ricotta cheese
Pinch of oregano
1 lb. whole milk mozzarella cheese
½ C. shredded grating cheese
2 eggs
Dash of pepper
1 tsp. parsley
1 box large shells

In a small saucepan, saute some garlic in oil. Add a pinch of dried basil and oregano to the sauce and cook for 15 minutes. Mix in a large bowl the ricotta cheese, mozzarella cheese, grating cheese, eggs, pepper and parsley. Cook 1 box of large shells ¾ the time of package's directions. Cover the bottom of the pan with sauce. Stuff shells with cheese mixture and place in pan. Cover with sauce. Cover the pan with foil and bake at 350° for 15 minutes. Uncover and cook for 10 minutes more.



DOWNTOWN KALONA - 1917

B Avenue and 5th Street

Left is Reif's Family Center - Right was Farmer Savings Bank

Now Anderson Law Office and Heart of Country Antiques

Microwave

BREAKFAST QUICKIE

Marguerite Kinsinger
Elvesta Hochstedler

1 tube refrigerated baking powder biscuits
¼ C. oleo or butter
½ C. sugar
½ tsp. cinnamon

Melt butter in 9-inch pie plate. Coat biscuits with butter. Combine cinnamon and sugar. Dip biscuits in sugar mixture and place in a ring around pie plate. Microwave 2½-3 minutes on High. Rotate halfway through baking time.

MICROWAVE CORN BREAD

Mildred Swartzendruber

1 C. yellor corn meal
1 C. flour
¼ C. sugar
1 tsp. baking powder
1 tsp. salt
½ tsp. baking soda
1 C. sour milk
1 egg (slightly beaten)
2 tsp. oil

Blend ingredients in bowl. Pour into greased 9x9-inch baking dish. Microwave on High 5-6 minutes.

BAKED CHEERIOS

Ruby Ann Yoder

6 C. Cheerios
1 C. brown sugar
⅓ C. oleo
½ tsp. salt
¼ C. white corn syrup
1 C. salted peanuts
½ tsp. soda
1 C. raisins

Microwave 2 minutes the brown sugar, oleo, salt and corn syrup. Take out and stir. Add salted peanuts; microwave 2 minutes. Take out, add soda and stir. Add Cheerios, microwave 2 minutes. Take out and stir in raisins, microwave 2 minutes. Take out, stir, put out in pan to cool. Break up and enjoy!

GLAZED PECANS

Marianna Miller

2 C. pecan halves
1 C. sugar
¼ C. orange juice

Mix sugar and orange juice until "syrupy". Put in pecans and mix well. In microwave cook 6 minutes on Roast. Stir and continue cooking on Roast until entire tray bubbles, approximately 8-10 minutes. Spread and separate glazed nuts on buttered cookie sheet to cool. Delicious!

PEANUT BRITTLE

Mary Kate Yoder

1 C. raw peanuts
1 C. sugar
½ C. white syrup
½ tsp. salt
1 tsp. oleo
1 tsp. vanilla
1 tsp. soda

Mix first 4 ingredients together in 1½ qt. glass container. Cook on High for 3 minutes. Remove from oven and stir. Cook another 4-5 minutes. Should be honey colored. Remove and add oleo and vanilla. Cook 1 minute more. Remove and stir in soda. Pour and spread thin on cookie sheet.

MICROWAVE PEANUT BRITTLE

Vera Creason
Miriam Plecker

1 C. sugar
½ C. white syrup
1 C. salted peanuts
1 T. butter
1 tsp. vanilla
1 tsp. soda

Mix sugar, white syrup and salt in 2½ qt. bowl. Microwave 5 minutes. Remove and add salted peanuts (Planters preferred). Microwave 5 more minutes. It will now begin to get slightly brown. Remove from microwave and add butter and vanilla. Put back into microwave 2 minutes. Remove and add soda. Mix thoroughly and pour on nonstick cookie sheet. (WARNING: Sets up very fast and is very hot. Pour fast onto cookie sheet, spreading as thin as possible.) When cold break into pieces. (NOTE: Miriam's recipe uses 1/8 tsp. salt and 1½ C. salted peanuts.)

PEANUT BUTTER S'MORES

Gladys and Pat Zahs

2 (½-inch ea.) graham cracker squares
Mint chocolate chips
6 miniature marshmallows
Peanut butter

Spread graham cracker square generously with peanut butter; top with miniature marshmallows and a good sprinkling of mint chocolate chips. Cover with second graham cracker square. Wrap loosely in paper napkin; cook on high (100%) power 20-30 seconds (increase time to 30-40 seconds for 2 snacks) until marshmallows and chocolate are softened. Makes 1 snack.

RICE KRISPIES TREAT

Miriam Plecker

2 C. chunky peanut butter
1 C. sugar
6 C. Rice Krispies
1 C. white corn syrup
6 oz. butterscotch chips
3 oz. chocolate chips

Put peanut butter in large bowl and microwave for 2 minutes on High. Add cereal and mix. Put sugar and syrup in small bowl and microwave for 3 minutes on high until mixture boils. Add to cereal and spread into buttered 9x13-inch pan. Melt chips together and spread on top of bars. Cool and cut.

SALTED NUT ROLL

Pat Allen

16 oz. dry roasted peanuts
3 T. margarine
1 (12 oz.) pkg. peanut butter chips
1 can Eagle brand milk
1 (8 oz.) jar marshmallow creme

Pour ½ jar of dry roasted peanuts into a 9x13-inch greased pan. Cover bottom of pan. Then melt margarine, peanut butter chips, Eagle brand in microwave. Add marshmallow creme to above mixture and pour on top of nuts. Then pour remaining nuts on top of this. Let stand until set and cut in squares.

A faucet that leaks one drop per second can waste 650 gallons a year. If it's hot water, that wastes heating energy as well.

CHOCOLATE CHIP BARS

Marilyn Woodin

½ C. butter
¾ C. dark brown sugar
1 egg
1 T. milk
1 tsp. vanilla
1 C. flour
½ tsp. baking powder
Dash of salt
1 C. chocolate chips
½ C. nuts

Cream butter and sugar. Add egg, vanilla and milk; mix well. Combine flour, baking powder and salt. Add to creamed mixture. Blend and stir in ½ C. chocolate chips and ¼ C. nuts. Spread in 9-inch dish. Sprinkle remaining ½ C. chocolate chips and ¼ C. nuts on top. Microwave on High 4-7 minutes. Cool and cut into bars. Yield: 24 bars.

CHEESE CROCK

Linda Kemp

4 C. (1 lb.) shredded sharp cheddar cheese
1 (3 oz.) pkg. cream cheese
2-3 T. brandy
1-2 T. olive oil
1 tsp. garlic salt
1 tsp. dry mustard

In large glass mixing bowl, place cheeses. Microwave on Medium for 4-6 minutes, until soft, stirring after 2 minutes. Stir in brandy, oil, salt and mustard. Beat until thoroughly blended. It will be soft and creamy. Pack into container with a tight fitting lid. Refrigerate one week to age. Spread on crackers or rye bread rounds. Makes an excellent gift.

ZESTY CHEESE AND CHIPS

Gladys and Pat Zahs

2 slices colby or mild cheddar cheese
2 slices Monterey Jack cheese
Red pepper strips
Chives

Cut two ½-inch slices from 1½x3-inch block colby or mild cheddar cheese. Similarly cut two ½-inch slices from block Monterey Jack cheese. On small microwave dish stack colby and jack cheese in alternating layers. Cook on low or defrost (30%) power for 3-3½ minutes until cheese melts. Garnish with red pepper strips and chives, if desired. Serve with corn chips or slices of favorite fruit for dipping. As cheese cools, reheat in microwave 15-20 seconds. Or use knife to spread soft cheese on chips and fruit. Makes about 20 snacks.

PATIO DIP

Rene' Grout

½ C. orange marmalade
2 T. packed brown sugar
1 T. vinegar
½ tsp. Worcestershire sauce
½ tsp. salt
¼ tsp. curry powder
1 C. dairy sour cream

Combine marmalade, brown sugar, vinegar, Worcestershire sauce, salt and curry powder in 1 qt. casserole. Microwave 1-2 minutes on High or until mixture boils. Stir. Microwave 2 minutes on High, or until sugar is dissolved. Stir to blend. Refrigerate 10 minutes. Blend in sour cream. Serve with fruit and vegetables for dipping.

NO NAME DIP

Rene' Grout

1 lb. hamburger
1 (8 oz.) pkg. cream cheese
1 (8 oz.) can tomato sauce
Onion to taste
1 C. parmesan cheese

Brown hamburger, adding onion to taste. Drain and set aside. Then mix together cream cheese, parmesan cheese and tomato sauce. Put in microwave until cheese is melted (2½-3 minutes). Stir well. Then add the meat and mix. Serve hot with tortilla chips.

APPLE CRISP

Miriam Plecker

5-6 C. cooking apples
½ C. flour
¾ C. oatmeal
¾ C. brown sugar
½ C. margarine
1 tsp. cinnamon

In 2 qt. baking dish, arrange peeled and sliced apples. Combine remaining ingredients and sprinkle on top of apples. Microwave 10-14 minutes on High until apples are tender.

APPLE-RHUBARB DESSERT

Martha Beckman

2½ C. sliced apples
2½ C. rhubarb
½ C. sugar
⅔ C. flour
⅔ C. brown sugar
⅓ C. butter or oleo
Cinnamon

Combine apples, rhubarb and sugar in 8x8-inch dish. Mix flour, brown sugar and butter until crumbly. Sprinkle over fruit mix. Sprinkle with cinnamon, bake 8-10 minutes, until fruit is tender.

FANCY BREAD PUDDING

Delores Spitzer

3 eggs (beaten)
¾ C. sugar
1 (13 oz.) can evaporated milk
1 C. milk
¼ tsp. nutmeg
¼ tsp. cinnamon
6 C. bread cubes
1 (1 lb. 4 oz.) can apple pie filling
1 C. raisins (opt.)

Combine eggs, sugar, milks and spices in 3 qt. casserole. Stir until blended. Add bread cubes, apples, raisins. Let mixture stand until bread cubes have become saturated. Cook in Radarange oven on Cookmatic Level 5 (Slo Cook) for 15-20 minutes, or until knife inserted near center comes out clean.

BASIC CASSEROLE CUSTARD

Marianna Miller

3 eggs
¼ C. sugar
1 tsp. vanilla
1/8 tsp. salt
1½ C. milk

In 1 qt. casserole beat eggs, sugar, vanilla and salt with table fork, until well blended and sugar is dissolved. Scald milk in glass measure. Microwave at High (10) for 3-4 minutes. Gradually add to egg mixture, stirring well. Cover with casserole lid. Microwave at Low (3) for 10-12 minutes, rotating dish ¼ turn every 2 minutes. Sprinkle top with nutmeg before serving, if desired. Makes 6-8 servings. Microwave Time: 13-16 minutes, total.

COCONUT CRUNCH PEAR CRISP

Judy Hostetler

5 C. peeled, sliced pears
2 T. flour
1 T. lemon juice
¼ C. oleo
½ C. brown sugar
⅓ C. flour
½ C. coconut
½ C. chopped nuts
½ tsp. cinnamon

Combine pears, flour and lemon juice in 8-inch or 9-inch round pan. Mix. Melt butter, mix in remaining ingredients until crumbly. Spoon over pears. Cook uncovered for 9-10 minutes, until pears are tender. Turn dish once.

(MICROWAVE) EASY SHORTCAKE

Verda Miller

½ C. butter or margarine
1½ C. sugar
4 eggs
1 tsp. vanilla
1½ C. flour
1 tsp. baking powder
1 tsp. salt
½ C. milk

Place butter in mixing bowl. Microwave on Roast for about 30 seconds or until softened. Beat in sugar, eggs, and vanilla until light and fluffy. Stir in dry ingredients, alternately with milk, mixing well after each addition. Beat until smooth. Spray interior of a round microwave bundt pan with a spray shortening such as Pam, and dust lightly with sugar. Pour batter into prepared pan. (Pan should not be over half full.) Microwave on Simmer for 7 minutes (this raises the batter). Microwave on High for 4 minutes, or until toothpick inserted in shortcake comes out clean (the High setting sets the batter). Serve with fresh strawberries or other fruit, or top with ice cream and fruit of your choice.

CABBAGE AND HAMBURGER CASSEROLE

Elda Way

1 small head cabbage
1 small onion
1 lb. hamburger
¼ C. rice
1 can tomato soup
1 C. water

Cut cabbage into quarters; place in bottom of large casserole dish. Mix soup and water. Add remaining ingredients. Bake in 350° oven for 1 hour or microwave 25 minutes.

CHICKEN 'N RICE

Velma Skola

1 (10¾ oz.) can golden cream of mushroom soup
1 (5.3 oz.) can evaporated milk
½ C. milk
¾ C. quick cooking rice
1 (2½ oz.) can mushrooms with liquid
½ (1½ oz.) pkg. onion soup mix
2 T. chopped pimiento
2 chicken breasts (halved)

Mix together soup and milks. Reserve ½ C. of mixture. Mix remaining soup mixture with rice, mushrooms and ¼ pkg. of onion soup mix and pimiento. Pour into 8x8x2-inch glass dish. Cover with waxed paper or plastic wrap. Cook in Radarange oven, covered full power for 4 minutes. Place chicken breasts on rice mixture. Pour reserved soup mixture over chicken. Sprinkle with remaining ¼ pkg. onion soup mix. Cover with waxed paper or plastic wrap. Cook in Radarange oven, covered, on full power 15-18 minutes or until chicken is tender. Turn chicken over 1-2 times during cooking time. Serves 2-4.

BARBECUE CHOPS

Marilyn Woodin

4-6 pork chops (trim off fat)
1 C. Pepsi
1 C. catsup

Pour ½ of liquid mixture over chops. Microwave on high 8 minutes, turn chops. Pour ½ of liquid over other side. Microwave on high 8-10 minutes. If there is too much sauce, reserve some and refrigerate for future use.

CORNED BEEF CASSEROLE

Eleanor Schrock

1 (16 oz.) can sauerkraut (drained)
1 (12 oz.) can corned beef
2 C. Swiss cheese
½ C. cheddar
1½ C. Miracle Whip
½ tsp. curry
½ C. croutons (sauteed in oleo)

Place sauerkraut in 1½ C. casserole. Mix corned beef and cheese; spread over sauerkraut. Add Miracle Whip and curry on top of the cheese. Garnish with croutons. Microwave 12-15 minutes. Let set 5 minutes.

CRAB OR SHRIMP QUICHE

Janeth Peterseim

Pastry shell (baked)
6½ oz. can crab or shrimp
8 oz. asparagus
2 eggs
¾ C. evaporated milk or cream
Dash of salt and pepper
Tabasco sauce to taste
1 C. Swiss cheese

Flake crab or sprinkle shrimp over pastry shell. Layer asparagus, cut to 1-inch lengths. Beat eggs, add milk or cream, salt, pepper and Tabasco sauce, sprinkle on Swiss cheese. Microwave on High 8 minutes; lower to Medium for 7-8 minutes more. Finish on Low for 30 seconds or as much time as needed.

FISH ALMONDINE

Martha Beckman

⅓ C. slivered almonds
¼ C. butter or oleo
½ tsp. salt
2 tsp. lemon juice
1½ lbs. fish fillets
(cut into serving pieces)

Microwave almonds and butter in uncovered 8-inch square dish about 5-7 minutes, until almonds are golden brown. Stir once. Remove almonds with slotted spoon, set aside. Add fish pieces to butter, turning to coat, cover with plastic wrap. Cook 6-7 minutes until fish flakes easily. Sprinkle with salt, lemon juice and almonds.

HAM LOAF

Mildred Swartzendruber

1 lb. ground beef
1 lb. ground ham
1 C. graham cracker crumbs
¾ C. milk
1 egg

TOPPING:
½ can tomato soup
¼ C. vinegar
¾ C. brown sugar
½ tsp. dry mustard

Mix beef, ham, crumbs, milk and egg together well. Spread in 8x5-inch baking dish. Combine topping ingredients and pour over meat. Cover and microwave 10-11 minutes. Let stand 5 minutes.

HAM AND RYE STRATA

Martha Beckman

2 slices day old rye bread (cut into cubes)
1 C. diced cooked ham
½ C. shredded Swiss cheese
½ C. milk
2 beaten eggs
¼ tsp. caraway seed
1/8 tsp. dry mustard
1/8 tsp. pepper
1 slice Swiss cheese (cut into 8 narrow strips)

Combine bread and ham. Divide half of the bread and ham between two individual casseroles. Sprinkle with salt. Microwave milk until hot but not boiling. Stir milk into eggs, add mustard, caraway, and pepper. Divide and pour over bread and ham. Top with remaining bread and ham mix. Cook on medium, covered, 6-8 minutes. Rotate twice. Lay cheese slices on top. Let stand 5 minutes. Serves 2.

SCALLOPED POTATOES AND HAM

Eileen Yotty

3 T. butter
2 T. flour
1 tsp. salt
¼ tsp. pepper
3 C. milk
3½-4 C. thinly sliced potatoes (about 3 medium)
2 T. minced onion
1-2 C. diced ham

Place butter in 1 qt. measuring cup. Microwave on High ½ minute or until melted. Blend in flour and seasonings. Gradually stir in milk. Microwave on High 8-10 minutes, stirring every 3 minutes. Layer half of potatoes, onion, ham and sauce in greased 2 qt. casserole. Repeat layers. Cover. Microwave on High 17-19 minutes, stirring after 10 minutes. Remove from oven and let stand 5 minutes before serving. If desired, sprinkle top with paprika and/or ½ C. shredded sharp cheese after cooking. Cheese melts as casserole stands.

MICRO LASAGNA

Sue Norman

2 lbs. hamburger
2 C. uncooked macaroni
1 C. water
1 large jar Ragu
Cheese

Brown and drain hamburger. Put in 2 qt. greased casserole. Add uncooked macaroni, water and Ragu. Cook 15 minutes in microwave on High. Put on cheese. Let set 5 minutes.

TASTE TREAT MEATLOAF

Vyrle Grout

1½ lbs. ground beef
½ lb. ground pork
½ of a 15½ oz. can Mexican style Hunt's Manwich sauce
1 onion (diced)
2 eggs
15 soda crackers

Crush soda crackers or may substitute one slice of bread finely crumbled. Some salt should be added to compensate for the salt on the crackers. Mix together and bake at 350° for 1 hour or bake in microwave oven in 2 qt. round casserole with upright glass in center (flat bottom drinking or juice glass), with meat arranged around glass. Bake on High setting for 10 minutes. Drain off liquid and bake in microwave 15 minutes longer.

PORK CHOPS AND RICE

Miriam Plecker

4-5 pork chops
1 C. long grain rice
2½ C. hot water
1 pkg. Lipton's dry onion soup mix
1 can mushrooms

Mix rice, soup and mushrooms with water. Brown chops and place on top. Cover with waxed paper and microwave for 20 minutes. Can be baked uncovered at 350° for 1 hour in conventional oven.

WILD RICE CASSEROLE

Elda Way

½ lb. bacon (diced)
1 C. celery (diced)
1 medium onion (diced)
½-1 green pepper
1 C. wild rice
1 can cream of mushroom soup
Pimiento
Accent and seasoned salt

Wash wild rice well and place in boiling salted water. Boil about 20 minutes or until partially done. Fry bacon and pour off grease as necessary; leave enough to saute onion, celery and pepper, adding when bacon is nearly done. Add wild rice along with remaining ingredients and mix well. Place in casserole, adding water to cover if necessary. Bake 1 hour in medium oven or 20 minutes in microwave (full powder).

TORTILLA ROLL-UPS

Gladys and Pat Zahs

4 (7-inch ea.) tortillas
2 T. finely grated cheese
Mustard
1 tsp. chopped onion
Frankfurters or ham

Cut tortillas in half; top each half with 2 T. favorite finely grated cheese and 1 tsp. chopped onion. Place 1 frankfurter or ¾-inch thick stick of ham on each half; top with a little mustard; roll up jelly roll fashion. Place seam side down, on microwave platter; cook on High (100%) power for 45-60 seconds until cheese melts slightly. Serve whole as snack or cut into bite-size pieces and serve on wooden picks as hor d'oeuvres. Makes about 24 bite-size snacks.

CHEESE POPCORN

Gladys and Pat Zahs

Microwave popcorn
1 T. butter or margarine
Cheddar or parmesan cheese

Prepare favorite buttered popcorn product in microwave according to package directions. Pour popcorn into serving bowl to measure 3 C. In small microwave dish combine butter, grated cheese. Cook, uncovered on High (100%) power for 45-60 seconds until butter melts. Stir to combine. Pour over popcorn, tossing to coat well. Makes 3 C.

MICROWAVE CARAMEL CORN

Sylvia Erb
Linda Kemp

1 C. popcorn or 3 qts. popped
1 stick margarine
¼ C. white corn syrup
1 C. brown sugar
1 tsp. vanilla
¼ tsp. soda

Melt butter, syrup, and sugar on High 2 minutes. Stir, microwave 2 minutes more. Remove from oven and add vanilla and soda. Stir well. Put popcorn into paper sack. Pour coating over and mix well. Microwave on High 1½ minutes. Shake sack. Repeat 1½ minutes, shake and then microwave 30 seconds. Cool. (NOTE: Linda uses 1½ C. peanuts also.)

MICROWAVE CARAMEL CORN

Judy Hostetler

3-4 qts. popped corn
1 C. brown sugar
½ C. oleo
¼ C. light corn syrup
½ tsp. salt (opt.)
½ tsp. baking soda

Combine sugar, oleo, syrup and salt. Bring to boil. Cook on High for 2 minutes. Remove from oven and stir ½ tsp. baking soda. The soda should make this mixture foamy. Pour over popcorn. Put in brown paper bag, shake and cook 1½ minutes on High. Shake the bag and repeat for 1½ minutes. Shake and repeat for another 1½ minutes. Spread on cookie sheets.

RADIATION SALAD

Miriam Plecker

1 small box tapioca pudding
1 small box French vanilla pudding (not instant)
1 can peaches (drain, reserve juice)
3 bananas (sliced)
1 can pineapple chunks (drain, reserve juice)
1 can mandarin oranges (drain, reserve juice)

Cook puddings and fruit juices (3 C., add water if necessary) for 8 minutes on full power, stirring every 2-3 minutes. Add cut up fruit pieces and chill.

HOT TUNA SALAD

Marilyn Woodin

2 C. sliced potatoes or 1 lb. can white potatoes (drained and sliced)
1 (7 oz.) can tuna (drained)
1 T. dehydrated green pepper flakes
½ C. chopped celery
½ C. olives
1 (3½ oz.) can French-fried onion rings
1 apple (peeled and chopped, opt.)
½ tsp. basil
1 T. lemon juice
½ tsp. salt
½ C. French dressing

If using fresh potatoes, cook potatoes, apple and celery covered with ½ C. water on High for 5-7 minutes, or until tender. If using canned potatoes, cook celery and apple on High about 1-2 minutes. Add all other ingredients except onion rings and potato mixture and microwave on High about 3-5 minutes. Stir in onion rings and let stand 2 minutes. Serves 6.

QUICK SANDWICH

Dr. Charles Beckman

2 weiners
2 buns
Mustard
Catsup

Take two weiners, put on paper plate. Cover with paper towel, cook for 45 minutes. Put into two buns, season with mustard and catsup. Double delicious!

BUTTERSCOTCH SAUCE

Linda Kemp

1 T. cornstarch
1¼ C. brown sugar (packed)
½ C. Half and Half or milk
2 T. light corn syrup
1/8 tsp. salt
¼ C. margarine
1 tsp. vanilla

In 1½ qt. casserole stir together cornstarch and brown sugar. Stir in milk, corn syrup and salt. Add margarine. Cover. Microwave on High 3½-4½ minutes, stirring after 2 minutes, until thickened and sugar is dissolved. Add vanilla and stir until smooth and well blended. Serve warm or cold.

QUICK CHOCOLATE SAUCE

Linda Kemp

½ C. light corn syrup
1 (6 oz.) pkg. chocolate chips
1 T. butter or margarine
¼ C. Half and Half or milk
¼ tsp. vanilla or rum extract

Into a 2 C. measuring cup (glass) measure syrup. Stir in chocolate chips and margarine. Microwave on High for 1½-2½ minutes. Stir until smooth. Stir in milk and vanilla. Serve warm or cold.

FUDGE SAUCE

Linda Kemp

1 C. sugar
¼ tsp. salt
1 (5.3 oz.) can evaporated milk
1 tsp. vanilla
2 (2 oz. ea.) squares unsweetened chocolate
2 T. butter or margarine

In 3 qt. casserole, stir together syrup, salt and milk, until blended. Microwave on High for 5-6 minutes until boiling hard. Into boiling mixture stir chocolate until completely melted. Stir in butter and vanilla. Serve warm.

GROUND BEEF VEGETABLE SOUP

Verda Miller

1 lb. ground beef or more (lean)
1 envelope dry onion soup mix
1 (16 oz.) can tomatoes (undrained)
2 C. uncooked noodles
4 C. water
2 bay leaves
1 tsp. salt
¼ tsp. pepper
Vegetables

Vegetables of your choice (I use canned mixed vegetables). Crumble meat in a large casserole. Microwave until done, 5-6 minutes on High or until no longer pink. Stir in remaining ingredients. Microwave covered 25-35 minutes or until noodles are cooked. Stir occasionally. Remove bay leaves to serve.

HEARTY HAMBURGER SOUP

Sue Norman

1 lb. ground beef
3 carrots (sliced)
¼ C. water
1 (16 oz.) can stewed tomatoes
¼ C. quick cooking rice
1 T. salt
3 onions (sliced)
3 stalks celery (sliced)
7 C. water
½ C. quick cooking barley
1 T. beef bouillon

Combine beef in 1½ qt. casserole. Cook in microwave on full power 4-5 minutes. Stir halfway through cooking time; drain. Combine onions, carrots, celery and ¼ C. water in 4 qt. casserole. Cook in microwave, covered, on full power for 11-13 minutes. Stir halfway through cooking time. Mix in remaining ingredients. Cook in microwave, covered, full power, 30-35 minutes or to temperature or 150°F. Let stand 5 minutes before serving. Can also be done in crock pot.

BROCCOLI AND CORN CASSEROLE

Elda Way

1 box frozen chopped broccoli (broken up)
1 can creamed style corn
1 T. chopped onion
1 egg (beaten)
Salt and pepper to taste
4 T. butter
1 C. cubed seasoned bread

Put broccoli, corn, onion and seasonings in 1¾ qt. glass casserole. Stir in the egg. Melt butter (45 seconds in microwave). Stir in bread cubes. Sprinkle on top of vegetables. Bake 13 minutes in microwave or in regular oven 1 hour at 350°.

MICROWAVE BROCCOLI-RICE QUICHE

Rene' Grout

2 C. hot cooked rice (⅔ C. uncooked)
4-5 oz. grated cheddar cheese
3 eggs
1 tsp. salt
½ C. chopped onions
1 (10 oz.) pkg. frozen chopped broccoli
2 T. milk
½ tsp. pepper
1 (4 oz.) can sliced mushrooms (drained)

Cook rice according to package directions. Combine 2 C. cooked rice, ¾ C. grated cheese, 2 eggs slightly beaten, ½ tsp. salt. Press mixture firmly into greased 10-inch quiche dish (or 2 qt. casserole) forming a shell. Set aside. Defrost broccoli in package. Microwave 4 minutes on High. Place broccoli in 1½ qt. casserole, add onions. Microwave 6-8 minutes on High, let stand 3 minutes covered. Drain broccoli thoroughly, return to casserole. Beat remaining egg slightly. Stir in milk, pepper, mushrooms, and remaining salt, add to broccoli and mix well. Spoon into rice quiche shell. Microwave 8-10 minutes. Rotate if necessary. Sprinkle with remaining cheese. Microwave 20 seconds on High, if necessary to melt cheese.

SCALLOPED CORN

Judy Runyon

¼ C. flour
1 (17 oz.) can cream style corn
1 (3 oz.) pkg. cream cheese (cubed)
½ tsp. onion salt
½ C. shredded Swiss cheese
1 (17 oz.) can whole corn (drained)
1 (4 oz.) can sliced mushrooms (drained)

TOPPING:
1½ C. soft bread crumbs
3 T. butter

Heat flour, cream style corn, cream cheese, and onion salt until cream cheese melts. Stir in whole corn, sliced mushrooms, shredded Swiss cheese. Put in 1½ qt. baking dish uncovered. Mix bread crumbs with butter and add to top. Bake in microwave 20-25 minutes or bake in 400° oven for 30-40 minutes.

CAULIFLOWER NIBBLES

Gladys and Pat Zahs

½ medium-size cauliflower
¼ C. butter or margarine
1 C. dry seasoned bread crumbs
1 tsp. paprika

Cut cauliflower into about 20 bite-size pieces. In 2 C. microwave measure cook butter or margarine, uncovered, on High (100%) power for 45-60 seconds until melted. In small bowl combine bread crumbs and paprika. Dip cauliflower pieces into melted butter, then into seasoned bread crumbs to coat. Place on microwave platter or paper plate; cover with paper towel. Cook on High (100%) power for 4-4½ minutes until crisp-tender. Serve warm. Makes about 20 snacks.

HOT POTATO SLICES

Gladys and Pat Zahs

4 slices bacon
2 medium-sized potatoes
Chopped jalapeno pepper (opt.)
½ C. finely grated sharp cheddar cheese

Place 4 slices bacon on paper towel; cook on High (100%) power for 1-1½ minutes until crisp. Crumble and set aside. Prick 2 medium-sized potatoes with a fork; cook on High (100%) power for 5-7 minutes until potatoes are just tender, turning once. Cool slightly. Cut potaotes into ½-inch slices; place on microwave platter. Top with ½ C. finely grated sharp cheddar cheese, reserved crumbled bacon, and a little chopped jalapeno pepper if desired. Cook, uncovered, on High (100%) for 1½-2 minutes until cheese is melted. Makes about 12 snacks.

MUSHROOMS

Bill Kron

Hen of the Woods mushrooms
Butter or margarine
Salt
Pepper

First you gather some Hen of the Woods mushrooms in the Fall - August and September. Clean them in cold water, rinse and dry. Put them in a glass square dish. Add nice chunks of butter or margarine on top. Add a little salt and pepper to taste. Then put them in microwave oven for 8-9 minutes or a little longer if you want them well done. Serve as a side dish or put them on meat. Very tasty. If the Hen of the Woods are not available other mushrooms that are fresh will do. You also can add these cooked mushrooms to scrambled eggs and onions for breakfast.

QUICK MUSHROOM SNACKS

Gladys and Pat Zahs

18 large mushroom caps (1 lb.)
Pepper
Paprika
Cubed cheese
Chives

Gently wash or wipe clean mushroom caps; pat dry with paper towel. Twist stems slightly to remove; reserve for other use. Place mushroom caps, stem-side up, on microwave platter. Sprinkle each lightly with freshly ground black pepper; cook, uncovered, on High (100%) power for 1-1½ minutes until slightly soft. Remove from oven. Place small cube of favorite cheese in each mushroom cap. Cover with waxed paper; cook on High (100%) power for 1½ minutes until mushrooms are crisp-tender. Sprinkle with chopped chives and paprika. Serve warm. Makes 18 snacks.

SQUASH AND APPLES

Martha Beckman

2 acorn squash
2 medium apples (pared and sliced)
Dash of salt
4 T. butter
8 T. brown sugar
Cinnamon

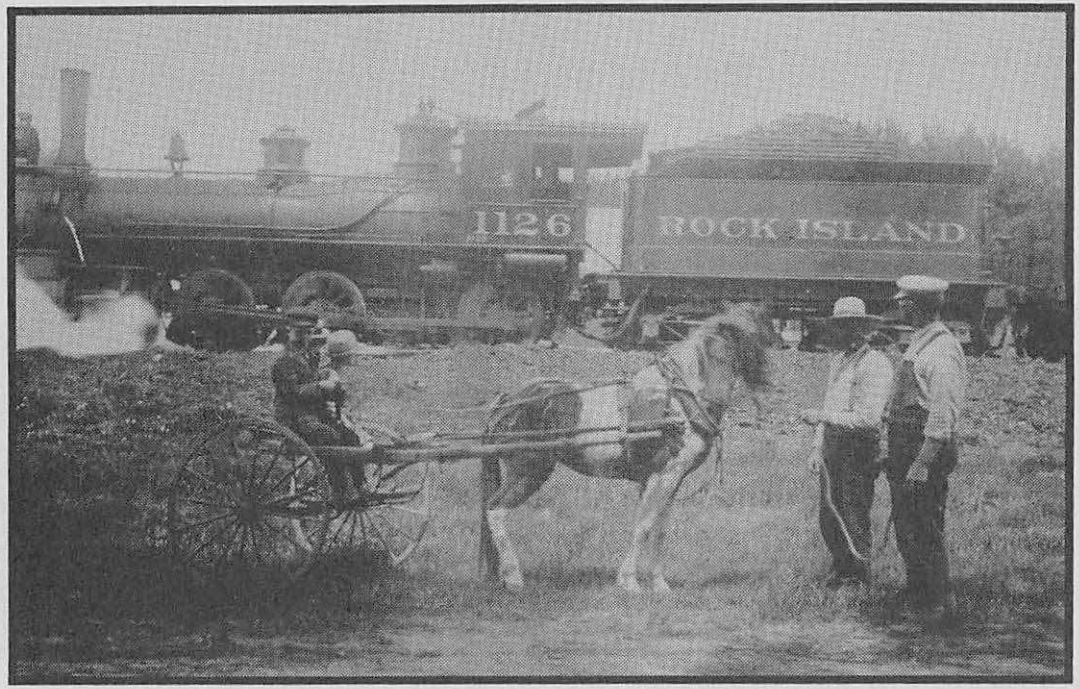
Microwave whole squash about 8-10 minutes. Let stand 5 minutes and cut in half. Remove seeds, sprinkle squash with salt. In each cavity, put ½ apple, 1 T. butter and 2 T. brown sugar. Sprinkle with cinnamon, cover with waxed paper, and cook about 4 minutes until apples are soft.

MICROWAVE VEGETABLE DISH

Martha Beckman
Virginia Stutsman

½ head broccoli
½ head cauliflower
2 sliced zucchini
2 tomatoes
3 T. melted butter
½ tsp. garlic salt
¼ tsp. thyme
4 T. parmesan

Use 9-inch glass plate. Cut broccoli into 1¼-inch pieces, put heads in circle. Stem out cauliflower, cut in chunks, put between broccoli stems. Slice zucchini in middle, cover with Saran Wrap, cook 9-11 minutes. Add 2 tomatoes, wedged. Drizzle melted butter over. Sprinkle with garlic salt, thyme, and parmesan. Cook 1-1½ minutes more. (NOTE: Virginia uses Italian seasoning and 1 medium summer squash instead of 2 zucchini. Carrot (pre-cooked) may be used also.)



RAILROAD - 1911

Originally BCR&N Line - Later Rock Island Line
Operated in Kalona until May, 1973

APPLESAUCE LEATHER

Alberta Jane Rinehart

1 (16 oz.) can applesauce
¼ tsp. cinnamon
½ tsp. lemon juice

Combine ingredients in a blender until smooth. Spread ¼-inch thick on a plastic wrap lined jelly roll pan. Oven dry at 140°F for about 7 hours, 3-4 days in a room, or 15 hours in a dehydrator. The leather will feel dry, but slightly sticky. Remove from plastic wrap and roll. Cut into small pieces and store in covered container in refrigerator.

EXTENDED BUTTER

Gladys and Pat Zahs

Put a cup of unsaturated corn oil or safflower oil into a blender. Then add 1 tsp. liquid lecithin (which you can find in a health food store; it is a soybean derivative). Also add ¼ C. plus 1 T. water. Blend this mixture thoroughly, then add 1 lb. butter at room temperature. Blend again, scraping down sides of the container. Put in a serving bowl and refrigerate. The butter flavor is only slightly weakened and the water gives it a good spreading consistency. The reduction in calories is negligible, but the Extended Butter is 38% polyunsaturated as compated to 11% for the whole butter.

GRANOLA

Dorothy Hess

4 C. quick oatmeal
4 oz. slivered almonds
1 C. raisins
2 T. brown sugar
2½ C. wheat germ
4 oz. sunflower seeds
1 C. coconut flakes
Sesame seeds (if desired)

Mix 1 egg, 1 tsp. vanilla, ½ C. honey, ⅓ C. vegetable oil. Pour over above ingredients. Mix well. Bake 20 minutes at 325°.

GRANOLA

Ila Jean Miller (Tour Cook)

6 C. oatmeal (quick)
1 C. wheat germ
1½ C. coconut
1½ C. brown sugar
1½ stick butter (melted)

Mix all dry ingredients then add melted butter. Bake in 325° oven, stirring every 15 minutes until dry. Cool and store in a cool dry place.

GRANOLA

Ila Swartzendruber

4 C. oatmeal
2 C. wheat germ or All Bran cereal
½-1 C. coconut
1 C. nutmeats
¾ C. brown sugar
¾ C. cooking oil
⅓ C. water
2 T. vanilla

Mix together well, spread on shallow pan. Bake 45 minutes to 1 hour at 325°. Stir frequently. Cool. Store in tight container.

GRAPE NUTS

Ila Jean Miller (Tour Cook)

5 C. brown sugar
10 C. whole wheat flour
2 tsp. salt
1½ T. soda
¾ C. melted butter
¾ tsp. maple flavoring
1 T. vanilla
6 C. buttermilk

Soak soda in buttermilk, then mix with the rest of dry ingredients. Bake in 9x13-inch cake pans at 350° until done. After it is cooled, break into crumbles and dry in 325° oven and stir often until dry enough. Store in a cool dry place.

GRAPE-NUTS

Mrs. Perry E. (Gertie) Bontrager

2½ C. brown sugar
7 C. whole wheat flour
½ tsp. salt
1 tsp. soda
2½ C. buttermilk
½ tsp. maple flavor
1 tsp. vanilla
¼ C. cream

Bake in moderate oven (350°). Then break in small pieces; dry and grind. Eat as cereal. Very tasty. Good luck. Makes about 3 qts.

HORSERADISH CREAM

1 pt. cream
1 T. horseradish
½ tsp. Worcestershire sauce
Pepper

Whip cream. Add all ingredients.

LINGUINE WITH CLAM SAUCE

Erma Ropp

1 box linguine
1 stick butter
1 tsp. pepper (white)
3 T. basil
7 cloves garlic
3 (2½-inch tall ea.) cans clams
½ lemon (juiced)
1 tsp. salt
3 tsp. parsley

Saute garlic in butter for 5 minutes. Add clams and simmer 5 minutes more. Add spices and simmer 15 minutes, then add lemon juice and simmer a few minutes more. Pour sauce over cooked linguine.

HOMEMADE "EAGLE BRAND" MILK

Linda Kemp

1 C. + 2 T. instant dry nonfat milk powder
½ C. warm water
¾ C. white sugar
1 tsp. vanilla

Put water and milk powder in saucepan and stir to dissolve. Add sugar and heat over very low heat just to dissolve the sugar, not to cook. When all the sugar and milk have been completely dissolved and the mixture is thickened somewhat, add vanilla. This may be used for any recipe which calls for "Eagle Brand" milk. It should be kept refrigerated until used.

CORN MEAL MUSH

Ruby Ann Yoder

3 C. water
1½ tsp. salt
¾ C. corn meal
¼ C. flour

Bring water to boil, stir in the salt, flour and corn meal, which has been moistened with milk. Cook for 10-15 minutes. Pour into a bread pan (works good), let it cool overnight, then cut and fry.

HOMEMADE NOODLES

Frances Kuehl

7 eggs
2 T. water
Flour (start with 2 C.)

Beat eggs and water. Add flour gradually to make a soft dough. Add more flour, if needed. Knead until smooth. Divide into 3 balls. Roll into thin sheets. Let dry and cut into strips 1½-inches wide. Stack the strips and cut with a sharp knife, making noodles desired width.

HOMEMADE SALT SUBSTITUTE

Sue

3 tsp. dry mustard
3 tsp. onion powder
3 tsp. paprika
1 tsp. garlic powder
½ tsp. white pepper
¼ tsp. ground basil

Mix thoroughly, store in a salt shaker and use at the table in place of salt.

SCRAPPLE

Margaret Holden

1¼ C. corn meal
6 C. pork or ham broth
2 C. finely chopped cooked pork
1 tsp. salt
¼ tsp. white pepper
½ tsp. sage

Slowly sprinkle corn meal into boiling broth. Cook until mush is thick. Blend in rest of ingredients. Pour into 2 large bread pans. Cool and refrigerate. Cut into ¼-inch slices. Fry until golden brown on both sides.

SUET LOAF (or Balls) (A VERY OLD RECIPE)

Lorna Cox

1 pt. ground beef suet
(this should be done in cool place)
1 pt. flour
1 dessert spoon salt
½ tsp. pepper

Chop or grind suet in cool place, so it won't become too soft and gummy. Mixture should be crumbly and dry. Not as fine as pie dough when the shortening is worked in. Remaining instructions can be done in kitchen area. Mix ⅔ of suet with salt and pepper. Mix well. Work in remaining flour. By this time mixture should be warming up from hands. Shape into balls (about 3) the size of baseballs. Press tightly together and place in cloth sack or square and ice. Cover balls with water in covered pan. Boil for 3 hours. Remove from water and cool thoroughly. Remove from sack and wrap in foil or waxed paper to store in refrigerator.

To Serve: (With pancakes or breakfast eggs): One ball should serve 4-5 people. Use sparingly as mixture is very rich. Place ball in shallow pan in slow oven. Heat until mixture becomes crumbly when tested with fork. Ball will form crust over top, but will be crumbly inside. Scoop out crumbly mixture and spread over pancakes. Place on top of pancake syrup, not too thick. Also delicious served with breakfast eggs. Leftover ball may be cooled and placed in refrigerator, wrapped, or covered, between servings. DO NOT USE BLENDER, use food chopper or grinder.

ELEPHANT STEW

Betty Isabel Holt
Ed Mattes

1 large elephant
2 rabbits (opt.)
Brown gravy
Salt and pepper

Secure 1 large elephant. Kill, clean and cut into small cubes (this will take about 2 months). Put in large kettle and simmer over kerosene heat at 465° for 14 weeks. Make gravy. (If more meat is needed add 2 rabbits, but use only if needed, as few people care for hare in their stew.)

CLOVER TEA - *By My Aunt Nancy Widmer*

Ruth Widmer Kauffman

We plant the clover in the ground,
God makes it grow the year around.
It is so good for you and me
When made up in good Clover Tea.

While at our work, or rest, or play
We need to stop along the way -
And just relax, and drink the Tea,
Because it brings Good Health to thee.

Our systems need to be washed clean -
Of all impurities not seen.
The Clover Tea makes water flow
And all impurities must go.

I've tried it, and it's proven true
That Clover Tea is good for you.
Do drink a cup four times a day,
You'll soon be well, and on your way.

Please take this good advice from me,
and give God thanks for Clover Tea.
No good thing will our God withhold -
It's healthy - Better far than gold.

ONIONS *(By My Aunt Nancy Widmer) Submitted by Ruth Widmer Kauffman*

Onions fried or in a stew
Are always, always good for you.
We like them raw with butter, bread,
It makes your stomach feel well fed.

They're good for colds, good for the flu,
Cooked, fried, or raw - they're good for you.
Eat them real often every day.
They really chase the germs away.

The Hebrew children knew their worth,
When they were living here on earth.
They ate them, and they had good health,
which is more valuable then wealth.

So here's some good advice from me
Eat onions cooked, drink onion tea
Eat them real often and in stew
They're always, always good for you.

When you feel good, and at your best -
Eat onions, serve them to your guests,
The Good Lord knew they'd keep you well.
He made them grow to eat and sell.

HELPFUL HINTS *Mrs. Omar Swartzendruber*

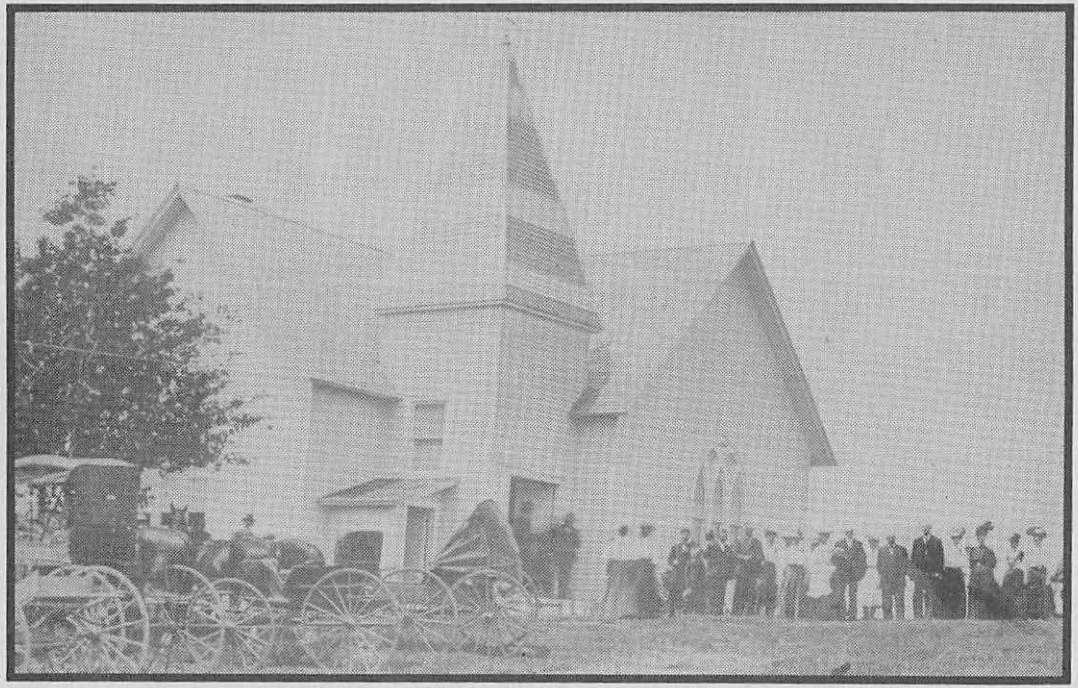
TO KEEP BUGS OUT OF FLOUR, beans, oatmeal, etc. - unwrap a piece of gum and put in container. No more bugs. It works.

GIVE TO FLOWER PLANTS: 1 tsp. Clorox in 1 qt. of water for little black flys. Soak ground well.

A GOOD DRAIN OPENER: Put a handful of baking soda down the drain and add ½ C. vinegar. Cover tightly for 1 minute and the clog is gone. Really works.

REMOVE WATER RINGS from wooden furniture by buffing with a mixture of toothpaste and baking soda on a wet cotton cloth.

A GOOD DEGREASER - Put a little vinegar in your dish and rinse water and your dishes will sparkle.



SOUTH SHARON METHODIST CHURCH (Grout Church)
Built 1867 - Active Congregation until 1984, then Moved to Kalona Historical Village - 1985

PIE CRUST

Ila Jean Miller (Tour Cook)

¾ C. cold water
1 C. lard
3 C. flour
½ tsp. baking powder
Pinch of salt
1 tsp. sugar

Mix together dry ingredients. Cut in lard. Add cold water. Roll out. Makes a nice dough.

PIE CRUST

Mardelle Miller

3 C. flour
1 tsp. salt
1 C. lard or 1¼ C. Crisco
6 T. water
1 T. vinegar
1 egg

Cut lard into flour, to which salt has been added. Mix egg, vinegar and water. Add to flour mixture. Stir until all is moist. Makes 1 two crust pie.

PIE CRUST

Martha Swartzentruber (Tour Cook)

3 C. flour
1-1¼ C. lard
1 tsp. salt
1 egg
1 tsp. vanilla
1 tsp. vinegar
5 T. water

Work lard into flour and salt. Beat egg, vanilla, vinegar and water together. Then work into dry ingredients only until blended.

PIE DOUGH

Salina Bontrager (Tour Cook)

1 C. lard
3 C. flour
1 tsp. salt
1 egg
1 tsp. vinegar
5½ T. water

Mix lard, flour and salt together. Mix egg, vinegar and water together and add to flour mixture. Makes 3 double crust pie shells.

AUNT DORIS A'S PIE CRUST

Rene' Grout

1½ C. flour
½ C. vegetable oil
2 T. milk
Dash salt

Mix ingredients together. Press in pie pan, fill and bake. (This recipe is for anyone like me who has a hard time rolling out their pie crusts.)

FREEZER PIE CRUST

Edna Teets

5 C. flour
2 tsp. baking powder
1 tsp. salt
2½ C. shortening
1 egg
1 T. vinegar

Cut shortening into flour, baking powder and salt. Beat egg and vinegar and put in a cup and fill with water to make 1 C. Add to flour mixture. Keep in refrigerator for a week or make into 5 balls of dough and freeze for future use.

GOOD PIE CRUST

Dorothy Hershberger (Tour Cook)

1 C. lard
1 tsp. salt
½ C. hot water
3 C. flour

Pour hot water over lard and let melt. Then stir in flour and salt. Set in refrigerator at least ½ hour, or until cold enough to handle well. Makes 2 double crust pies or 4 single crusts.

APPLE PIE

Edith Wade

¾ C. sugar
⅓ C. flour
2 T. butter
Sliced apples
½ C. water
1 tsp. cinnamon

Mix sugar, flour and butter until crumbly. Put half of crumbs on top of unbaked pie shell. Slice apples on top to fill pie pan. Add water and cinnamon. Put rest of crumbs on top. Bake at 375° until apples are done and nice and brown.

APPLE CRUNCH PIE

Rita Peachey

9 C. thinly sliced, peeled apples
½ C. sugar
½ tsp. ground cinnamon
⅓ C. orange juice
1 unbaked 9-inch pie shell
½ C. quick cooking oats
½ C. flour
⅓ C. brown sugar (firmly packed)
3 T. melted butter or margarine
½ tsp. ground cinnamon

Combine apples, sugar, ½ tsp. cinnamon and orange juice; mix well. Arrange in pie shell. Mix together oats, flour, brown sugar, butter and ½ tsp. cinnamon until crumbly. Sprinkle over apples. Bake at 425° for 10 minutes. Reduce heat to 350° and bake 55 minutes or until apples are tender. Cool on rack. Makes 6-8 servings.

OUT OF THIS WORLD PIE

Pat Allen
Virginia McAndrew

1 can cherry pie filling
1 large can crushed pineapple
¾ C. sugar
1 T. cornstarch
1 (3 oz.) box raspberry or cherry Jello
1 C. chopped pecans (opt.)
4-6 bananas
2 baked pie shells
Cool Whip

In saucepan, dissolve cornstarch in pineapple juice; add pineapple, sugar, and pie filling. Cook until thick. Remove from heat, add Jello. Chill. Add bananas and pecans. Pour into 2 pie shells. Refrigerate. Serve with whipped topping.

SHOE STRING APPLE PIE

Anna Yoder

2 C. sugar
2 T. flour
3 eggs
¼ C. water
4 C. apples (shredded)
1 tsp. apple pie spice

Combine first 4 ingredients. Shred apples and add to mixture. Sprinkle apple pie spice on top. Bake at 425° for 10 minutes, reduce to 350° until done (about 30 minutes).

BLUEBERRY PIE

Pam Fry

1 baked 9-inch pie shell
7 oz. marshmallows (half a bag)
¾ C. milk
¾ C. whipping cream (whipped)
3 C. blueberries
2 T. cornstarch
2 tsp. lemon juice
½ C. sugar
¼ C. water

In saucepan, combine marshmallows and milk. Melt and cool. Fold in whipped cream. Put in bottom of pie shell and refrigerate. Combine blueberries, water, lemon juice, sugar and cornstarch. Let cook until berries are tender and mixture has thickened. Let cool. Place blueberry filling on top of marshmallow mixture and chill well before serving.

FRESH FRUIT PIE

Mary Yoder

CRUST:
3 egg whites (beat stiff)
1 C. sugar
1 tsp. vanilla
14 soda crackers
½ C. chopped pecans
¼ tsp. baking powder

Add sugar to beaten egg whites. Add vanilla and beat. Roll crackers until fine. Add to egg white mixture. Add baking powder and pecans. Bake at 325° for 30 minutes. Cool. Fill with peaches or strawberries, add sugar. Cover with Dream Whip.

FRESH FRUIT PIE

Delores Spitzer

CRUST:
1½ C. flour
½ tsp. salt
½ C. oil
2 T. milk
1½ T. sugar

FILLING:
1 C. water
1 C. sugar
2 T. white Karo syrup
3 T. cornstarch
1/8 tsp. salt

3-4 C. fresh fruit (strawberries, peaches, or raspberries)

Measure and mix ingredients for crust in pie pan. Press in pan and around edge as for a crust. Brown at 400°. Mix in pan and boil until transparent and thick the water, sugar, Karo, cornstarch and salt. Remove from heat, add ½ box Jello (3½ T.), same flavor as fruit. Cool and mix in fruit. Pour in crust. Refrigerate for several hours. Top with whipped cream and serve.

IMPOSSIBLE FRUIT PIE

Juanita Troyer

1 ½ C. milk
¾ C. sugar
½ C. Bisquick
3 T. softened margarine
4 eggs
1 ½ tsp. vanilla

STREUSEL TOPPING:
¼ C. Bisquick
¼ C. brown sugar
¼ tsp. cinnamon
1 T. margarine (cut in)
21 oz. can of either cherry, peach, apple or blueberry pie filling

Blend milk, sugar, ½ C. Bisquick, margarine, eggs and vanilla for 15 seconds in blender. Put into 7x12-inch glass pan. Spoon the pie filling on top and bake for 25 minutes. Sprinkle with topping and bake 10-15 minutes longer at 375°. It is custardy.

MINCEMEAT FOR PIE

Mrs. C. Ray Miller

½ C. meat (cut up fine or hamburger)
1 ½ C. apples (cut fine)
½ C. raisins
2 T. vinegar
2 T. water
2 T. butter
⅔ C. sugar
½ tsp. salt
½ tsp. cinnamon
½ tsp. cloves
Orange juice may be added

Mix all ingredients together. Pour into unbaked pie shell. Bake at 350° for 1 hour. Makes one 2 crust pie.

MINCEMEAT FOR ONE PIE

Linda Kemp

1 C. ground beef (½ lb.)
1 C. water
1 tsp. salt
3 C. (heaping) chopped apples
½ lemon (ground, rind also)
½ orange (ground, rind also)
1 C. raisins
1 ¼ C. sugar
1 T. cinnamon
¼ tsp. cloves
¾ C. sweet spiced vinegar (from pickles)

Mix ground beef, water and salt and cook for ½ hour. Add other ingredients and cook until thick. Place in unbaked pie shell. Place crust on top also. Bake at 375° for 10 minutes. Reduce heat to 350° and bake for 50 minutes.

FRESH PEACH PIE

Marcia Steckly

1½ C. water
1 C. sugar
2 T. cornstarch
1 (3 oz.) pkg. peach Jello
2 C. fresh peaches

Cook water, sugar and cornstarch until clear and thick. Add Jello. Cool. Add fresh peaches and pour into baked pie shell.

PINEAPPLE PIE

Edna Teets

1 (8 oz.) pkg. cream cheese
6 T. powdered sugar
1 small container Cool Whip
1 large can crushed pineapple
Graham cracker crust

Whip cream cheese and powdered sugar together. Add Cool Whip and pineapple. Pour into graham cracker crust. Chill.

RAISIN PIE

2 C. raisins
2½ T. Minute Tapioca or
or 2 T. cornstarch
¼ tsp. cloves
2 T. vinegar
2 C. water
¾ C. sugar
½ tsp. salt
2 T. butter
1 tsp. cinnamon

Boil raisins, water and tapioca (or cornstarch) for 20 minutes. Add remaining ingredients and cook. Bake in a double crust at 425° for 15 minutes, then reduce heat to 350° and bake for 30 minutes.

RASPBERRY SOUR CREAM PIE

Esther McDowell

1½ C. sour cream
3 eggs
½ C. sugar (¼ C. more if you wish it sweeter)
1½ T. cornstarch
2 C. fresh red or black raspberries

Line a 9-inch pie plate with pastry. Then place fresh raspberries in the crust. Mix above ingredients thoroughly and pour over the raspberries. Bake like you would a custard pie.

MOM'S DATE PECAN PIE

Bonnie Moffit

PASTRY:
1½ C. sifted flour
½ tsp. baking powder
½ tsp. salt
⅔ C. shortening
4 T. cold milk

FILLING:
1 C. dairy sour cream
3 eggs (beaten)
1 C. sugar
1 tsp. cinnamon
¼ tsp. salt
¾ C. cut up dates
½ C. chopped pecans

Whipped cream

Prepare pie shell and chill. Combine sour cream, eggs, sugar and seasoning and mix well. Add dates and nuts. (I put dates and nuts through food chopper to save time.) Blend well. Pour into unbaked pie shell. Bake in very hot oven at 450° for 10 minutes, reduce heat to 350° and bake for 35-40 minutes. Cool. Spread wth whipped cream. Also good with vanilla ice cream.

SOUR CREAM RAISIN PIE

Esther McDowell

1 C. sugar
½ tsp. cinnamon
½ tsp. cloves or allspice
¼ tsp. salt
1 unbaked 9-inch pie shell
2 beaten eggs
2 T. vinegar
1 C. seedless raisins
1 C. sour cream

Combine sugar, spices, salt and eggs. Mix well. Blend in sour cream and vinegar. Add raisins and mix well. Pour into pie shell. Bake at 350° for 1 hour or until set.

SOUR CREAM RAISIN PIE

2 eggs
¾ C. sugar
1 C. sour cream
1 T. flour
1/8 tsp. cloves
½ tsp. cinnamon
¼ tsp. nutmeg
1 C. raisins

Beat eggs, sugar; add cream. Sift flour, salt, sugar, spices. Then mix all together. Pour in crust. Bake at 450° for 10 minutes. Reduce heat to 350° for 20-30 minutes.

GRANDMA'S SOUR CREAM RAISIN PIE

Norma Fry

1 (9-inch) baked pie shell
1 C. raisins (water enough to cover)
⅔ C. sugar
3 T. cornstarch
1/8 tsp. salt
1/8 tsp. ground cloves
½ tsp. ground cinnamon
1 C. sour cream
3 egg yolks
½ C. milk
½ C. water (drained off plumped raisins)

MERINGUE:
3 egg whites
¼ tsp. salt
5 T. sugar

Place raisins in small saucepan. Add water to cover; bring to boil. Turn off heat. Let stand while preparing filling. In heavy saucepan, mix together sugar, cornstarch, salt, cloves and cinnamon. Add sour cream; stir well. Beat in egg yolks. Stir in milk and cook on medium heat, stirring until pudding comes to boil and is pudding consistency (mixture will be thick). Remove from heat. Drain raisins, reserving ½ C. liquid. Stir liquid into filling; add raisins and pour into pie shell. Prepare meringue by beating egg whites with salt until foamy. Gradually add sugar while continuing to beat on high. Beat until stiff and glossy. Spread over pie, making sure meringue covers all of pie filling. Bake at 350° for 10-15 minutes or until light golden brown. Remove from oven.

RHUBARB PIE

Martha Swartzentruber (Tour Cook)

2 C. rhubarb (cut fine)
1 C. sugar
1 T. flour
½ C. water or more
2 egg yolks
1 T. butter

Stir all together and pour into unbaked pie crust. Bake at 375° for 30 minutes or until done. Remove from heat and cool several minutes. Whip the two egg whites, add sugar and vanilla to taste and top the pie. Place in oven again and bake until top is golden brown. Set on cooling rack to cool.

RHUBARB PIE

Anna Yoder

3 C. diced rhubarb
1½ C. sugar
3 T. flour
¼ tsp. salt
1 T. lemon juice
2 eggs

Dice rhubarb, ¼-inch. Mix flour, sugar, eggs, lemon juice and salt, until smooth paste is formed. Pour in rhubarb and mix. Pour into unbaked 9-inch pie crust. Sprinkle nutmeg on top. Bake at 425° for 10 minutes, reduce heat to 325° and bake for 30 minutes.

PARTY RHUBARB PIE

1 baked pie crust
2 C. diced rhubarb
1 C. sugar
1 (3 oz.) pkg. strawberry Jello
1 can (1 C.) evaporated milk (chilled)
1 T. lemon juice

Combine rhubarb and sugar and cook slowly until tender. Add Jello and stir gently to dissolve. Cool. Add lemon juice. Whip milk until thick enough to hold peaks. Fold in rhubarb mixture. Pour in crust and chill.

RHUBARB PIE

Imogene Schlabaugh

2 C. rhubarb (diced)
1 C. sugar
½ C. cream
1 egg (beaten)
½ C. soda cracker crumbs

Put rhubarb into unbaked pie shell. Beat egg and sugar, add cream. Fold in cracker crumbs and pour over rhubarb. Bake at 350° for 45 minutes.

RHUBARB CUSTARD PIE

Mrs. C. Ray Miller

3 eggs
3 T. milk
¼ C. flour
2 C. sugar
4 C. diced rhubarb
1 unbaked pie shell
Butter
¾ tsp. nutmeg

Beat eggs slightly, beat in milk, sugar, flour and nutmeg. Stir in rhubarb. Pour filling into pie shell. Dot with butter. Bake at 425° for 1 hour until custard is set.

RHUBARB CREAM PIE

Mrs. Saline Bontrager (Tour Cook)

2½ C. diced rhubarb
1¼ C. sugar
2 beaten egg yolks
¾ C. cream and fill cup with water
1 T. (heaping) flour

MERINGUE:
2 egg whites (beaten)
¼ C. sugar

Mix rhubarb, sugar, egg yolks, cream with water and flour together and pour into unbaked 9-inch pie shell. Bake at 350° until almost set, approximately 40 minutes or longer. Beat egg whites well and add ¼ C. sugar and beat well. Put on top and put in oven until brown.

STRAWBERRY PIE

Margaret J. Miller

CRUST:
1½ C. flour
Pinch of salt
2 T. milk
1½ T. sugar
½ C. oil

FILLING:
1 C. water
1 C. sugar
3 T. cornstarch
3 T. light Karo syrup
2 T. strawberry Jello
Fresh strawberries

For Crust: Mix above ingredients in 9-inch pie plate. Press in pan to make crust. Bake 10 minutes at 350°.

For Filling: Cook water, sugar, cornstarch and Karo together until clear. Add Jello. Cool. Add strawberries. Put in crust and serve with whipped cream or ice cream. May use peach Jello or peaches.

STRAWBERRY PIE

Norma Fry

¼ C. water
½ small pkg. strawberry gelatin
10 oz. pkg. frozen strawberries (thawed)
2 T. sugar
1 C. whipped topping
8-inch baked pie shell

Drain juice from strawberries. Place juice in a saucepan along with water and sugar. Bring mixture to a boil; add gelatin and stir until dissolved. Refrigerate until almost set. Add strawberries; refrigerate until almost set. Fold whipped cream into strawberry mixture. Pour into pie shell. Refrigerate until set.

FRESH STRAWBERRY PIE

Rita Peachey

2 C. water
1 C. sugar
2 T. cornstarch
1 box wild strawberry Jello
Fresh strawberries
1 baked, cooled pie crust

Mix together sugar, cornstarch and water. Cook together until thick. Add Jello. Cool and pour over berries in pie shell.

PECAN PIE

Mrs. Vera L. Yoder

3 eggs
¼ C. sugar
1 C. light or dark Karo
1/8 tsp. salt
1½ T. flour
2 T. melted butter
¾ C. water
¾ C. pecan meats
1 (9-inch) unbaked pie shell

Combine sugar, flour, salt. Add beaten eggs. Add water to Karo and combine with egg mixture. Add melted butter and nuts. Pour in unbaked pie shell. Bake at 425° for 10 minutes, reduce heat to 350° and bake for 35 minutes longer.

PECAN PIE

Mrs. Sylvia Ropp (Tour Cook)

1 C. light corn syrup
1 C. brown sugar
⅓ C. melted butter
1 C. pecans
3 eggs (beaten)
Pinch of salt
Vanilla

Mix ingredients well, pour into unbaked 9-inch pastry pie shell and bake in a 350° oven for 45-50 minutes.

PECAN PIE

Treva Yoder

Unbaked crust
3 eggs (slightly beaten)
1 C. syrup (light or dark)
1 C. sugar
¼ tsp. salt
1 tsp. vanilla
¾ C. pecans

Put pecans in crust bottom. Beat eggs slightly. Add syrup, sugar, salt and vanilla. Mix well. Pour in crust and bake at 425° for 10 minutes. Turn down oven to 325° and bake for 40 minutes. Test with knife.

PECAN PIE

Ruby Schrock

3 eggs (slightly beaten)
⅔ C. sugar
½ tsp. salt
⅓ C. melted butter or oleo
1 C. light or dark corn syrup
1 C. pecan halves

Pour into pastry lined pie pan. Bake at 375° for 40-50 minutes.

COCONUT PIE

Allie Guengerich

4 eggs (beaten)
1 C. sugar
½ C. flour
¼ tsp. salt
½ stick oleo or butter
½ tsp. vanilla
2 C. milk
1¼ C. coconut

In a bowl, put eggs, sugar, flour and salt and mix well. Add vanilla, milk and coconut. Bake at 325° for 45-50 minutes. Use glass pan for pie.

COCONUT CREAM PIE

Delores Spitzer

Baked 9-inch pie shell
¾ C. sugar
½ C. cornstarch
¼ tsp. salt
3 C. milk (scalded)
3 egg yolks (beaten)
1½ tsp. vanilla
1 C. coconut
1 C. heavy cream (whipped)

Combine sugar, cornstarch and salt in saucepan. Gradually add milk, stirring until mixture is smooth. Bring to a boil over medium heat, stirring constantly. Boil, stirring 2 minutes. Remove from heat, stir half of hot mixture into egg yolks. Combine with rest of hot milk mixture in saucepan. Cook, stirring over low heat until mixture boils and is thick enough to mound from spoon, about 5 minutes. Add vanilla and coconut. Cool slightly. Spread in pie shell and refrigerate at least 3 hours. To serve, spread with whipped cream and sprinkle with coconut. (I sometimes use the egg whites and make a meringue instead of using the whipped cream.)

CREAM PIE

Fannie A. Miller

1 C. sugar
Pinch of salt
¼ C. cornstarch
1 pt. cream
1 stick butter

Cook above mixture while pie shell is baking. Pour hot mixture into hot baked pie shell. Sprinkle with nutmeg or cinnamon. Cool well before serving.

VELVETY CUSTARD PIE

Phyllis Shelman

4 slightly beaten eggs
½ C. sugar
¼ tsp. salt
1 tsp. vanilla
2½ C. milk (scalded)
1 (9-inch) unbaked pie shell

Mix ingredients together and pour into unbaked pie shell that has been rolled to a little less than 1/8-inch.

CUSTARD PIE

Dorothy Eash

2½ C. milk
18 large marshmallows
4 eggs
Pinch of salt
1 tsp. cornstarch
1 tsp. vanilla
Nutmeg

Heat milk and marshmallows. Beat eggs, salt and cornstarch. Put in hot milk. Add vanilla. Pour in a 9-inch pie shell. Sprinkle nutmeg on top. Bake at 325° until knife comes out clean.

GRASSHOPPER PIE

Florence Shimon

14 cream filled chocolate Oreo cookies
24 Fireside marshmallows
½ C. milk
1 C. whipping cream
2 T. melted butter
4 T. green creme de menthe
2 T. white creme de menthe
9-inch greased pie tin

Crush cookies and add melted butter. Press into pie pan to form crust. Melt marshmallows with the milk. Cool. Whip cream and add to cooled marshmallow mixture. Add creme de menthe. Mix. Pour mixture into pie crust. Freeze and serve. Will keep several weeks in freezer.

LEMONADE PIE

Doris Kinney

1 can Eagle brand condensed milk
1 (6 oz.) can frozen lemonade
1 crust (regular baked or graham cracker)
1 (8 oz.) container whipped topping

Mix all together and put into crust. Chill for 3 hours or overnight. (VARIATION: 1 can of lemon pie filling can be used for lemonade and additional topping put on after chilling.)

MACAROON PIE

Ruby Schrock

3 eggs
⅔ C. white sugar
1 C. brown sugar
2 T. butter (melted)
1 tsp. vanilla
⅔ C. oatmeal
⅔ C. coconut

Beat eggs, then add rest of ingredients as they are called for. Bake at 400° for 30 minutes.

OATMEAL PIE

Martha Swartzentruber (Tour Cook)

2 eggs
¾ C. sugar
¾ C. corn syrup
2 T. flour
¼ C. melted margarine
¾ C. uncooked oatmeal (quick)
½ C. coconut (opt.)

Beat eggs, add sugar, corn syrup, flour and margarine. Add oatmeal and coconut and pour into unbaked pie crust. Bake at 350° for 20 minutes or until set. Remove from oven and set on cooling rack.

PEANUT BUTTER PIE

Alberta Jane Rinehart

CRUST:
½ C. graham cracker crumbs (20 crackers)
3 T. sugar
⅓ C. melted butter

FILLING:
1 qt. vanilla ice cream (softened)
¾ C. chunky peanut butter

Whirl the crackers in a blender, until finely crushed, and mix with the sugar and butter in a bowl. Press the mixture into a 9-inch pie plate. Bake at 350° for 10 minutes. Remove and cool completely. Mix the ice cream and peanut butter together and pour into the cooled crust. Cover with plastic wrap and freeze several hours before serving. Cut the pie into wedges and serve with hot fudge sauce. (NOTE: The ice cream mixture also tastes good in cones.)

PEANUT BUTTER PIE

Esther McDowell

1 (3 oz.) pkg. cream cheese
1 C. powdered sugar
⅓ C. peanut butter
1 (8 oz.) container Cool Whip
1 graham cracker crust

Cream together the cream cheese, powdered sugar and peanut butter. Fold into Cool Whip, mixing thoroughly. Mixture will be fluffy. Pour mixture into graham cracker crust and refrigerate. Serves 7-8 people.

PEANUT BUTTER PIE

4 oz. cream cheese
1 C. powdered sugar
Small amount of milk
½ C. peanut butter
Small carton of Cool Whip
Graham cracker crust

Beat cream cheese and powdered sugar with a small amount of milk. Add peanut butter and fold in Cool Whip.

PEANUT BUTTER PIE

Erma Ropp

⅔ C. powdered sugar
⅓ C. crunchy peanut butter

PIE FILLING:
2 C. milk (scalded)
¼ C. cornstarch
⅔ C. sugar
3 egg yolks (beaten)
1 tsp. vanilla
2 T. butter

1 baked 9-inch pie shell or cookie crumb crust

Mix dry ingredients for the pie filling and add to the milk. When it comes to a boil, add egg yolks, which have been mixed with a little of the hot mixture. Cook for 1 minute. Remove from heat, add butter and vanilla. Cool. Mix powdered sugar and peanut butter until crumbly. Put half of it in pie shell, then add pie filling then the rest of the peanut butter mixture. Top pie with whipped cream or Cool Whip and chill. You can reserve a little peanut butter mixture for topping.

PEANUT BUTTER PIE WITH PRETZEL CRUST

Rita Peachey

CRUST:
¾ C. pretzel crumbs
3 T. sugar
6 T. butter (melted)

PEANUT BUTTER FILLING:
⅔ C. powdered sugar
⅓ C. peanut butter
1 box vanilla pudding

For Crust: Combine the pretzel crumbs, sugar and butter. Mix well and press evenly in bottom and sides of 9-inch pie plate. Bake at 350° for 8 minutes. Cool.

For Filling: Mix powdered sugar and peanut butter. Put mixture in bottom of baked shell (save a little for garnish). Cook the vanilla pudding and pour over peanut butter mixture in crust. Sprinkle with the reserved crumbs. Refrigerate until cool.

QUAKERTOWN CRUMB PIE

Anna Yoder

BOTTOM PART:

½ C. brown sugar
½ C. dark molasses
1 egg
1½ C. water
1 T. flour
1 tsp. vanilla

TOP PART:

1 C. flour
½ C. brown sugar
¼ C. shortening (oleo)
½ tsp. soda

Pastry for 1 (9-inch) crust

Combine ingredients for bottom part and cook until thickened. Cool. Combine flour and soda for top part. Add sugar and cut in oleo. Pour bottom part mixture into an unbaked crust. Sprinkle crumbs on top. Bake at 375° for 35-40 minutes. Makes 1 (9-inch) pie.

REFRIGERATOR PIE

Anna Yoder

1 C. milk
32 marshmallows
1 tsp. vanilla
1 C. cream (whipped)

CRUST:

1 pkg. Oreo cookies (crumbled)
¼ C. oleo

Scald milk in large pan. Add marshmallows until melted. Cool until mixture thickens. Add vanilla. Fold in whipped cream.

For Crust: Melt oleo. Add cookie crumbs. Mix well and put in 9-inch pie pan. Pour milk and marshmallows in cookie shell. Save 3 T. cookie crumbs for top. Refrigerate for several hours.

STRIPED CHOCOLATE PEANUT BUTTER PIE

Ethel Bontrager

¾ C. creamy peanut butter
3 T. butter or margarine
1½ C. graham cracker crumbs
1 pkg. regular vanilla pudding mix
3 C. milk
1 pkg. regular chocolate pudding mix
1 tsp. vanilla
1 (4 oz.) container frozen whipped topping (thawed) or Cool Whip

Heat ½ C. of the peanut butter and butter until smooth. Stir in cracker crumbs; cool. Press mixture into the bottom and sides of 9-inch pie plate. Chill. In saucepan, combine vanilla pudding mix and 1½ C. milk, cook and stir to a full boil. Stir in remaining peanut butter. Spoon into crust. Chill. Combine chocolate pudding mix and remaining milk; cook and stir to a full boil. Add vanilla. Spoon over vanilla/peanut butter layer. Chill. To Serve: Spread whipped topping over pie. (OPTIONAL: Sprinkle with chopped peanuts and chocolate curls. Serves 8.)

PUMPKIN CUSTARD PIE

Salina Bontrager (Tour Cook)

2 T. (heaping) flour
1½ C. sugar
1 tsp. cinnamon
½ tsp. nutmeg
Pinch of salt
½ C. milk
Yolks of 3 eggs
2 C. pumpkin
2 C. milk
1 tsp. vanilla
3 egg whites (beaten)

Mix first 7 ingredients together. Add pumpkin, milk and vanilla. Next add beaten egg whites. Mix well. Bake at 400° for 10 minutes, then turn to 350° until golden brown, approximately 45 minutes. Makes two 9-inch pies. Use unbaked pie shells.

PUMPKIN ICE CREAM PIE

Anna Yoder

½ gal. ice cream
⅔ C. Libby's pumpkin
½ tsp. salt
1 T. pumpkin pie spice
½ C. sugar

Let ice cream get soft enough to mix. (Don't let it melt too much or it will get icy.) Mix other ingredients in ice cream. Mix well and pour in 9-inch graham cracker crust.

FROSTY PUMPKIN ICE CREAM PIE

Alberta Jane Rinehart

Graham cracker crust
1 C. pumpkin
½ C. brown sugar
½ tsp. salt
¼ tsp. ginger
½ tsp. cinnamon
¼ tsp. nutmeg
1 qt. vanilla ice cream (softened)

Mix pumpkin and spices; add to ice cream and stir or beat until smooth. Pour into shell and refreeze.

IMPOSSIBLE PUMPKIN PIE

Florence Shimon

4 eggs
1 C. pumpkin
1 C. sugar
½ C. sweetened condensed milk
¼ tsp. salt
½ C. flour
1 tsp. pumpkin pie spice

Put all ingredients in a blender, in order listed. Run blender for about 3 minutes. Pour into a greased 9-inch pie plate. Bake at 350° for 35-40 minutes. Cool and serve with dollops of whipped cream. Sprinkle with chopped pecans.

PUMPKIN PIE

Dorothy Hershberger (Tour Cook)

1 C. pumpkin or squash
1 C. sugar
1 C. milk
2 eggs
1 T. (rounded) flour
¼ tsp. salt
1 tsp. cinnamon
¼ tsp. allspice
½ tsp. nutmeg
4 tsp. vanilla

Mix pumpkin, sugar, flour, egg yolks, salt and spices together with beater or blender. Add milk and vanilla. Last fold in beaten egg whites, with mixer on low speed. Pour into unbaked pie shell. Bake at 400° for 15 minutes, then at 300° until done. Makes 1 pie.

PUMPKIN PIE

Fannie Edith Christner

2 eggs (well beaten)
⅔ C. sugar
1 tsp. salt
1 T. pumpkin pie spice
1¾ C. cooked, mashed pumpkin, squash or sweet potatoes
1½ C. milk
Unbaked 9-inch pie shell

Combine eggs, sugar, salt and spices. Add pumpkin. Mix and stir in milk. Pour into pie shell. Bake in hot oven, 425°, for about 45 minutes.

TAWNEY PUMPKIN PIE

Sara M. Miller

1¼ C. pumpkin
¾ C. sugar
½ tsp. salt
¼ tsp. ginger
¼ tsp. cloves
¼ tsp. allspice
1 tsp. cinnamon
1 tsp. flour
2 slightly beaten eggs
1 C. evaporated milk
2 T. water
Vanilla

Mix pumpkin, sugar, salt, ginger, cloves, allspice, cinnamon and flour together. Add eggs, evaporated milk, water and vanilla. Pour into unbaked pie shell. Bake at 400° for 45 minutes. Serves 6.

SHOOFLY PIE

Emma Yoder

CRUMBS:
1½ C. flour
½ C. brown sugar
¼ C. shortening
1/8 tsp. salt

FILLING:
¾ C. boiling water
¾ C. dark Karo or molasses
½ tsp. soda

Unbaked pie shell

Mix flour, brown sugar and salt with shortening until fine. Set aside. Bring water to boiling; add Karo or molasses and soda. Pour in unbaked pie shell and cover with crumbs. Bake in a moderate oven, 350°, for 30 minutes. Do not overbake or it will be dry.

SHOOFLY PIE

Rita Peachey

CRUMBS:
1 C. flour
⅔ C. brown sugar
1 T. (round) oleo

LIQUID:
1 C. molasses
¾ C. hot water
1 egg (slightly beaten)

Mix crumbs and save ½ C. of the mixture for topping. Stir liquid into crumbs. Mix well. Add 1 tsp. soda to ¼ C. additional hot water. Add to mixture. Pour into unbaked shell, top with crumbs. (Don't make crust too full.) Bake at 375° for 35 minutes.

WET BOTTOM SHOO-FLY PIE

Mrs. Jonas D. Miller

6 C. flour
2 C. brown sugar
1 C. shortening
1 tsp. baking soda
3 C. golden molasses
3 C. hot water
2 tsp. baking soda
1 C. brown sugar
6 eggs (beaten)

Mix first 4 ingredients together to make a crumb mixture. Mix well. Reserve 3 C. crumbs to mix with liquids. Combine molasses, water, soda, 1 C. brown sugar and eggs. Add reserved crumbs. Mix well. Pour into 5 or 6 unbaked pie shells. Top with remaining crumbs. Bake 55 minutes at 425° for 10 minutes, then 350° until done.

VANILLA CRUMB PIE

Fannie A. Miller

2 C. flour
½ C. sugar
½ C. margarine or Crisco
1 tsp. soda
1 tsp. cream of tartar

LIQUID PORTION:
2 C. sugar
2 C. dark syrup
2 qts. hot water
4 T. (heaping) flour
3 eggs (beaten well)
2 tsp. vanilla

Mix together and bring to boil over low heat. Set aside to cool. Then put half of liquid into unbaked pie shell (makes 2 pies). Cover with crumbs and bake in 350° oven until custard is set, about 45 minutes to 1 hour.

VANILLA TART PIE

Mrs. Salina Bontrager (Tour Cook)

BOTTOM PART:
1 egg (beaten)
1 C. sugar
2 T. (rounded) flour
1 C. syrup (½ light and ½ dark)
1½ C. warm water
1 tsp. vanilla

TOP PART:
1 C. sugar
¼ C. lard
1 egg
½ C. buttermilk or sour milk
1¼ C. flour
½ tsp. soda
⅓ tsp. salt
½ tsp. lemon flavoring

Mix ingredients together to make bottom part. Divide evenly into two 9-inch unbaked pie shells. For Top Part, cream together sugar, lard, egg, buttermilk. Add the rest of the ingredients. Divide evenly and put on top of pies. Bake at 350° for 50-60 minutes.

VANILLA TART

Mrs. Perry E. (Gertie) Bontrager

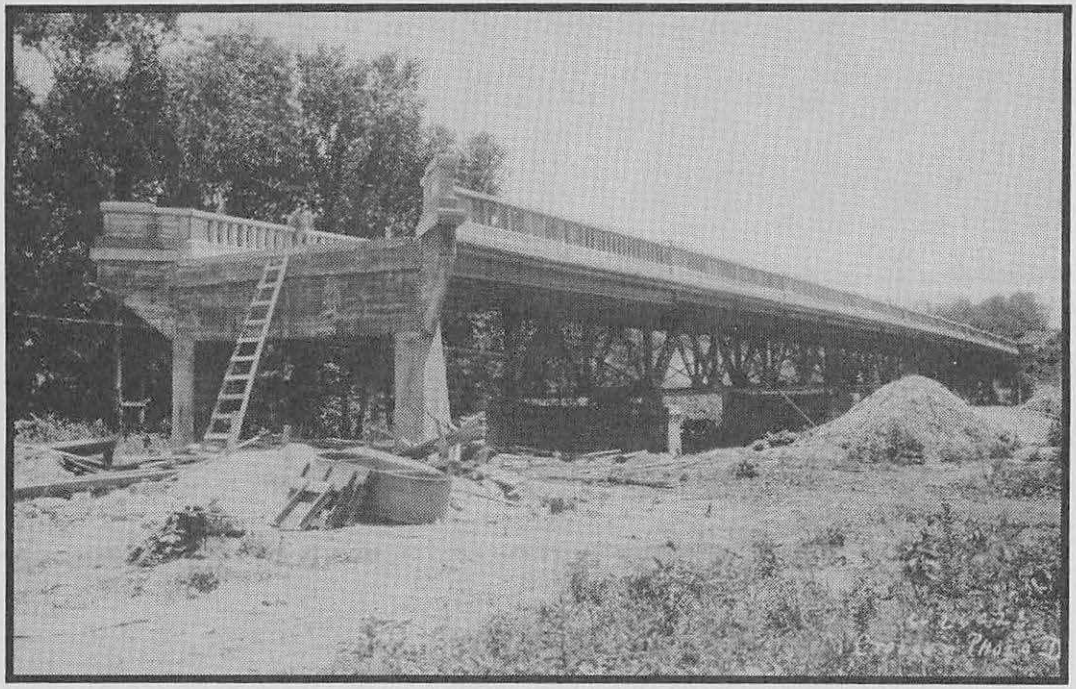
BOTTOM PART:

1 C. sugar
1 C. syrup
2 T. flour
1 egg (beaten)
1 tsp. vanilla
2 C. cold water

TOP PART:

1 C. sugar
¼ C. butter or oleo
1¼ C. flour
1 egg (beaten)
½ C. milk
½ tsp. soda
Pinch of salt

Mix ingredients of bottom part together and pour into two 10-inch unbaked pie shells. For Top Part, cream butter and sugar. Add egg. Sift dry ingredients and add to creamed mixture with milk. Drop by spoonfuls into liquid in pie shells. Bake in 325° oven until cake part is baked, about 45 minutes.



ENGLISH RIVER BRIDGE - 1922
Highway 1 - South of Kalona

TAFFY APPLE SALAD

Sally Kern

4 C. diced unpeeled (Jonathan) apples
1 egg (slightly beaten)
2 T. cider vinegar
1 (8 oz.) can crushed pineapple (drained, reserve juice)
½ C. sugar
1 T. flour
8 oz. Cool Whip
2 C. salted Spanish peanuts

Mix apples and drained pineapple; set aside. In saucepan combine sugar and pineapple juice. Add flour and blend. Add egg and vinegar. Mix and cook until thick, stirring constantly. Put in the refrigerator until cool. When cold, fold in Cool Whip and pineapple. Add peanuts and mix. Enjoy!

APRICOT SALAD

Eileen Yotty

1 (3 oz.) pkg. apricot gelatin
1 small can crushed pineapple
¾ C. sugar
1 (8 oz.) pkg. cream cheese (softened)
1 large size junior apricot with tapioca baby food
8 oz. Cool Whip
Pecans for garnish (if desired)

Combine gelatin and pineapple with juice in a saucepan and simmer. Add sugar and apricot baby food. Stir well but do not beat. Add cream cheese, cut up and stir to combine. Cool until mixture mounds. Stir in the Cool Whip. Garnish with pecans. Refrigerate to set before serving.

CANTALOUPE SALAD

Nita Miller

1 cantaloupe (diced)
3 fresh peaches (diced)
1 lb. green grapes
1 (11 oz.) can mandarin oranges (drained)
1 tall can pineapple chunks or tidbits (drained)

DRESSING:
¼ C. honey
2 T. lime juice
¼ tsp. ginger

Mix dressing with fruit. Refrigerate for a couple of hours. You can add bananas or marshmallows just before serving.

CHERRY SALAD

Betty Isabel Holt

1 can cherry pie filling
1 (20 oz.) can pineapple tidbits and juice
1 (14 oz.) can Eagle brand milk
1 pkg. Dream Whip
Nuts

Mix all together, freeze for use later. Thaw 3 hours before using. Does not need to be frozen.

CHERRY SALAD

Pam Fry

1 can cherry pie filling
1 can mandarin oranges (drained)
1 can pineapple chunks (drained)
2 bananas (sliced)

Mix together and chill.

CRANBERRY SALAD

Nona Slabach

2 C. cranberries (raw, whole)
1 C. sugar
1 large apple (chopped)
½ C. walnuts
½ orange (peelings and all, chopped)

Mix all together, except walnuts and let stand overnight. Just before serving, add the walnuts.

CRANBERRY RELISH

Edith L. Boone

1 pkg. raw cranberries
Apples
2 C. sugar
2 T. Real Lemon juice
2 T. Tang
1 medium can crushed pineapple

Grind cranberries and enough apples to make 2 C. Mix all ingredients together and place in refrigerator. Ready to serve. Can be made a couple weeks ahead of time needed. Do not cook and do not add Jello.

CRANBERRY-ORANGE RELISH

Alberta Jane Rinehart

2 C. cranberries
1 orange
⅓ C. chopped walnuts or pecans
¾ C. sugar

Wash cranberries. Cut orange into wedges and remove seeds. Put cranberries and orange, including rind, through a food chopper. Add nuts, if used, and sugar, mixing to blend. Let stand 30 minutes at room temperature, then refrigerate until serving time.

FROZEN CRANBERRY SALAD

Hazel Bowman

1 (No. 1) can jellied cranberry sauce
2 T. Miracle Whip
2 T. sugar
2 (3 oz. ea.) pkgs. cream cheese (room temp.)
½ C. chopped nuts
1 C. whipping cream (whipped) or envelope Dream Whip (whipped)
½ C. powdered sugar
1 (9 oz.) can crushed pineapple
1 T. almond flavoring

Combine cranberry sauce, Miracle Whip, sugar and cream cheese. Add remaining ingredients and freeze several hours.

LOW-CAL ORANGE CARROT SALAD

Doris Moore

2 T. defrosted orange juice concentrate
⅓ C. low-cal mayonnaise
⅓ C. plain low-fat yogurt
4 C. shredded raw carrots
6 T. raisins
Salt
Pepper

Combine and chill. Serve on lettuce leaves. Makes 8 servings, 65 calories each.

FRUIT SALAD

Gladys and Pat Zahs

1 pt. strawberries
1 can chunk pineapple
1 can mandarin oranges
1 pkg. vanilla instant pudding
1 C. green grapes
½ pt. blueberries
2 bananas (sliced)
2.5 oz. pkg. pecans

Reserve juices from pineapple and oranges. Blend juices with vanilla pudding. Pour over fruit and refrigerate.

FRUIT SALAD

Pat Anderson

1 jar pimiento cheese
1 (3 oz.) pkg. cream cheese
1 pkg. Dream Whip (prepared)
1 can crushed pineapple
1 can pineapple tidbits
1 can mandarin oranges
20 marshmallows (cut in fourths)

Soften pimiento and cream cheese and mix together. Add Dream Whip and pineapple, oranges and marshmallows.

FRUIT SALAD

Florence Shimon

1 can fruit cocktail
1 small can pineapple
1 can mandarin oranges
2 C. miniature marshmallows
1 small pkg. lemon pudding (cooked)
½ pt. whipping cream (whipped) or 1 envelope Dream Whip
Nuts (opt.)
Maraschino cherries (opt.)

Drain cans of fruit cocktail, pineapple and mandarin oranges. Mix in a bowl and add miniature marshmallows. Prepare package of lemon pudding; let cool. Add whipping cream or Dream Whip. Mix in with the fruit. Let set overnight. Nuts or chopped maraschino cherries may be added.

FRUIT SALAD ICE

Margie Oyer

1 large package frozen strawberries
1 (No. 2) can crushed pineapple (drained)
1 C. water
1 (No. 2½ can) apricots (drained and cut into pieces)
4 diced bananas
2 C. sugar

Combine water and sugar and boil to make a syrup. Boil approximately 3-5 minutes. Mix all fruits and pour the syrup over these. Apportion fruits into small paper cupcake liners; set in muffin tins. Freeze until solid, then you may remove from the pans and store in a plastic container if you wish. Serve on lettuce or endive. Needs no dressing.

EASY LEMON SALAD

Cheryl Miller

1 can lemon pie filling
1 can fruit cocktail (drained)
1 (8 oz.) container Cool Whip

Mix all together. Chill and serve.

QUICK AND EASY SALAD

Helen Harden

1 can cherry pie filling
1 small carton small curd cottage cheese
1 small carton Cool Whip

Mix together lightly and serve. May use other fruit and pie fillings.

MATTIE ANN'S FLUFF

Olivia Yoder

¾ C. milk
3 egg yolks
½ C. sugar (I use less)
15 graham crackers
¼ C. butter
3 T. (heaping) orange Jello
1 C. whipped topping
3 egg whites (stiffly beaten)

Heat milk, sugar and egg yolks, add Jello until dissolved. Cool until slightly thickened and beat into mixture stiffly beaten egg whites and whipped topping. Crush graham crackers and add melted butter. Reserve ¼ C. Line mixture in salad dish and pour above mixture in and top with few remaining crumbs. Refrigerate.

PISTACHIO SALAD

Esther McDowell

1 box instant pistachio pie filling
12 oz. can pineapple
12 oz. can fruit cocktail
½ C. miniature marshmallows
½ C. chopped nuts
1 medium carton Cool Whip

Pour dry pudding mix over undrained fruit. Add marshmallows and nuts. Slowly fold in Cool Whip. Refrigerate for 3-4 hours.

RED HOT SALAD

Fannie A. Miller

1 can chunk pineapple
¼ C. red hots
3 C. miniature marshmallows

Mix these ingredients together and let stand overnight. At least 1 hour before serving stir in small container of Cool Whip. Chill and serve.

SALAD

Ferne Whetstone

1 C. Eagle brand milk
1 can cherry pie filling
1 can chunk or crushed pineapple
1 (9 oz.) container Cool Whip

Mix well and sprinkle nuts on top.

-JELLO SALADS-

APRICOT SALAD

Eudora Mullet

3 boxes peach gelatin
4 C. hot water
1 envelope plain gelatin
½ C. cold water
1 C. coffee cream
1 C. sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese
½ C. chopped nuts
1 large can apricots

For First Layer: Dissolve one box peach salad in 2 C. hot water. Pour into 9x12-inch pan and put into refrigerator to set.

For Second Layer: Dissolve plain gelatin in ½ C. cold water. Heat cream and sugar without boiling and mix into gelatin mixture. Add vanilla, cream cheese and nuts. Let cool and pour over first layer and return to refrigerator to set.

For Third Layer: Dissolve the other 2 boxes of peach gelatin in 2 C. hot water, stirring until dissolved. Add the juice from apricots and enough cold water to make 2 C. Place apricot halves on second layer and pour Jello over the top. Refrigerate.

BLUEBERRY SALAD

Esther McDowell

1 pkg. raspberry Jello
2 C. hot water
1 pkg. Knox gelatin
1 C. Carnation milk
1 C. sugar
½ C. cold water
1 tsp. vanilla
½ C. nuts
1 (8 oz.) pkg. cream cheese
1 pkg. raspberry Jello
1 can blueberries
1 C. hot water

For First Layer: Dissolve 1 pkg. raspberry Jello in 2 C. hot water.

For Second Layer: Dissolve 1 pkg. Knox gelatin in ½ C. cold water. Heat 1 C. Carnation milk. Stir in 1 C. sugar and gelatin; cool. Add 1 tsp. vanilla, ½ C. nuts and cream cheese.

For Third Layer: Dissolve 1 pkg. raspberry Jello and 1 C. hot water. Add 1 can blueberries, juice and all.

CRANBERRY SALAD

Alberta J. Rinehart

2 C. raw cranberries
1 large orange
1 red apple
1 C. celery (diced)
1½ C. sugar
½ C. nutmeats
1 pkg. lemon Jello
1½ C. hot water

Chop cranberries, orange and apple until fine. Add celery, sugar and nutmeats. Dissolve Jello in hot water and stir until dissolved. Cool until partially set, add rest of ingredients.

CRANBROSIA

Sara Miller

2 C. ground cranberries
1 C. sugar
1 can drained mandarin oranges (save juice)
1 can drained pineapple chunks (save juice)
1 C. shredded coconut
1 banana (cubed)
2 env. unflavored gelatin
1 C. sour cream
1 C. whipping cream

Combine cranberries and sugar and mix well. Drain well and reserve liquid from oranges and pineapple. Add orange segments, pineapple chunks, coconut and banana cubes to cranberries. Sprinkle gelatin over ¾ C. of combined juices to soften. Place over medium heat, stirring constantly to dissolve gelatin, add to fruits. Fold in sour cream. Whip cream and fold into mixture and pour into mold.

COTTAGE CHEESE SALAD

Vivian Fleming

1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. lemon Jello
1 small carton cottage cheese
1 can Eagle brand milk
1 C. salad dressing
1 T. horseradish
½ C. nuts (opt.)
2 C. small marshmallows

Dissolve Jellos in 2 C. boiling water, add crushed pineapple. Let it cool. In another bowl, mix together cottage cheese, milk, salad dressing, and horseradish. Mix good. Add to Jello. Put marshmallows on top.

CREAM CHEESE SALAD

Rosella Hershberger

1 box lemon Jello
1 box lime Jello
1 (20 oz.) can fruit cocktail
2 (8 oz. ea.) pkgs. cream cheese
1½ pts. cream

Add water to the fruit cocktail juice to make 4½ C. of liquid, and bring to a boil. Dissolve Jello in liquid. Let set until it shakes like jelly. Whip cream cheese and cream together and fold into Jello with the fruit cocktail. Chill until set.

JELLO CARROT TREAT

Mrs. Omar Swartzendruber

1 (3 oz.) box orange Jello
2 T. sugar
1 C. boiling water
¾ C. cold water
1 C. grated carrots
1 C. coconut
1 C. crushed pineapple (drained)
1 C. cooked rice (cold)
1 C. whipped topping

TOPPING:
1 pkg. Cool Whip
1 pkg. instant vanilla pudding
1 can crushed pineapple
Bananas
Strawberries

Dissolve Jello and sugar in boiling water. Add cold water. Chill until partly thickened. Mix carrots, coconut, pineapple, cooked rice, and whipped topping. Add to partly thickened Jello. Chill until set. Can use more whipped topping if desired.

For Topping: Mix Cool Whip, vanilla, pudding, pineapple, bananas and strawberries together. Top Jello carrot treat with topping before serving. Topping also good over angel food cake.

CARROT MOLD

Mary Elva Ropp

1 (6 oz.) pkg. orange Jello
2 C. boiling water
¼ C. pineapple juice
4 C. grated carrots
2 C. cottage cheese
1 C. mayonnaise
1 C. crushed pineapple (drained)
½ C. chopped nuts

Dissolve Jello in water and add pineapple juice. Chill. Beat until frothy. Add all of other ingredients and pour in mold.

CHERRY-PINEAPPLE FRUIT SALAD

Raymah Dawson

3 pkgs. black cherry Jello
2⅓ C. hot water
1 (30 oz.) can pineapple pieces
1 (30 oz.) can bing cherries
⅓ C. lemon juice
⅓ C. whipping cream
⅓ C. mayonnaise
1 (6 oz.) pkg. cream cheese (softened)
Dash of salt
½ C. coarsely broken nuts

Dissolve Jello in water. Drain cherries and pineapple. Save liquid, add enough water to make 3 C. Mix pineapple, cherry and lemon juice with Jello. Divide Jello in half. Chill ½ until partly set. Fold in pineapple. Spread in 9x13x2-inch pan. Chill until firm. Whip cream, mayonnaise, cream cheese and salt together, beat until fluffy. Spread with Jello. Chill rest of Jello, fold in cherries and nuts. Spread over cheese layer.

COTTAGE CHEESE HORSERADISH SALAD

Chris Schlabaugh

1 (3 oz.) pkg. lemon Jello
1¼ C. hot water
⅓ C. cream (whipped)
2 C. cottage cheese
¼ C. horseradish (drained; use less if fresh)

Dissolve Jello in hot water. When mixture begins to set, add other ingredients. Good with ham or pork dishes.

CUCUMBER SALAD

Edith Wade

1 (3 oz.) pkg. lemon Jello
½ C. hot water
1 lb. cottage cheese
1 C. salad dressing
1 large cucumber (peeled and shredded)
¼ C. chopped nuts
1 tsp. grated onion

Dissolve Jello in hot water. Let cool. Add remaining ingredients. Pour into 8x8-inch pan and let set.

BEET HORSERADISH SALAD

Chris Schlabaugh

1 (1 lb.) can cut beets
1 (3 oz.) pkg. lemon Jello
¼ C. sugar
¼ C. vinegar
1 T. horseradish
½ C. diced celery
1 C. diced tart apples

Drain beets and add water to make 1½ C. liquid. Bring to boil. Add Jello, sugar, vinegar and horseradish. Chill. When almost firm, add beets, celery and apples. Top with mayonnaise or sour cream and horseradish. Serves 6-8.

CHEESE JELLO SALAD

Carol Boyd

1 box lemon Jello
2 bananas
1 egg
½ C. sugar
10 big marshmallows
1 box orange Jello
1 (No. 211) can pineapple
2 T. flour
2 T. butter

Dissolve Jello with 2 C. hot water; stir until dissolved, then add 2 C. cold water. Let Jello set and then add 10 big marshmallows (cut up) or 2 C. miniature marshmallows, 2 bananas (cut up) and one (No. 211) can crushed pineapple (drained). Save the juice. Let set. Then take one egg (beaten), 2 T. flour, ½ C. sugar, 2 T. butter. Add juice from drained pineapple and add enough water to make 1 C. liquid. Cook mixture until thick and let cool. To this add 1 C. whipped cream and spread over set Jello. Then grate longhorn cheese over the top.

CRANBERRY SALAD

Mary J. Escher

1 pkg. cherry gelatin
1 C. hot water
1 C. sugar
1 T. lemon juice
1 C. pineapple juice
1 C. celery (chopped)
1 C. ground raw cranberries
1 can mandarin oranges
1 C. drained crushed pineapple
½ C. chopped walnuts

Dissolve gelatin in hot water. Add sugar, lemon juice, and pineapple juice. Chill until partially set. Add remaining ingredients. Chill until firmly set. Serves 8.

CRANBERRY SALAD

Ellen Reber

2 C. raw cranberries
2 C. sugar
1½ C. water
1 (3 oz.) pkg. raspberry Jello
1 small can crushed pineapple
1 large apple (peeled and diced)
½ C. nuts (chopped)

Clean cranberries. Add water and sugar. Bring to a boil and simmer until cranberries pop. Add Jello to hot cranberries and stir until Jello is dissolved. Let cool. Add pineapple, apple and nuts. Put in an 8x8-inch pan.

CRANBERRY RELISH MOLD

Donna Maas

1 small pkg. orange gelatin
1 C. hot water
1 pkg. frozen cranberry relish
1 C. cold evaporated milk
Nuts (as desired)

Stir ingredients together and chill until set.

CRAN-RASPBERRY SALAD

Martha Winborn

1 (3 oz.) pkg. raspberry Jello
1½ C. boiling water
1 can cran-raspberry jellied sauce
½ C. diced celery

Combine Jello in boiling water. Mix until dissolved. Chill until slightly thickened. Fold in cran-raspberry sauce and diced celery. Pour into a 1 qt. mold. Chill 3-4 hours. Cranberry Orange Relish may be used instead of cran-raspberry jellied sauce. If you use a ring mold, fill center with cottage cheese.

CREAMY SALAD

Ruth Fountain

1 envelope gelatin
½ C. cold water
1 C. whipping cream
½ C. white sugar
1 (8 oz.) pkg. cream cheese
½ C. chopped walnuts
½ C. chopped maraschino cherries
2 T. salad dressing
1 (19 oz.) can crushed pineapple

Soften gelatin in the cold water. Dissolve over hot water, then cool. Whip cream, add sugar, cheese and salad dressing. Whip briefly to blend ingredients. Add gelatin, fold in fruit and nuts. Grease a mold very lightly with vegetable oil. Pour into mold and chill 4 hours before serving.

CREAMY SALAD

Juanita Troyer

2 boxes peach Jello
2 boxes regular pudding
Small can peaches (opt.)
4 C. water
Cool Whip

Bring Jello, pudding and water to a boil and boil 1 minute. Cool and add a small can of peaches (optional) and several spoonsful of Cool Whip. Combine and let set until firm.

DAIRY ORANGE SALAD

Mrs. Manas Miller

6 oz. pkg. orange Jello
2 C. boiling water
4 C. miniature marshmallows
12 oz. can frozen orange juice
1 C. sugar
3 bananas (mashed)
2 small cans mandarin oranges (drained)
6 oz. cream cheese
16 oz. can crushed pineapple (drained)
8 oz. Cool Whip

Pour boiling water over Jello. Add marshmallows, stir until dissolved. Put sugar with orange juice; add to Jello. Add pineapple to cream cheese. Add to Jello. Add oranges and bananas. Stir until well mixed. Fold in Cool Whip. Put in serving dish and chill for couple of hours. Serves 24.

GOOD AND EASY SALAD

Gladys and Pat Zahs

1 C. hot water
1 regular size pkg. Jello (any flavor)
1 small can crushed pineapple or applesauce
½ C. sugar
4 eggs (separated)
2 T. sugar

Dissolve Jello in hot water; set aside to cool. Put fruit, egg yolks, and ½ C. sugar in saucepan and cook until thick (bring to a boil and cook for 5-10 minutes). Beat egg whites until frothy, then add 2 T. sugar and beat until they form stiff peaks. Mix Jello and fruit together, then fold in egg whites. Pour into bowl and refrigerate. It will separate as it sets.

HEAVENLY JELLO SALAD

Shirley Lintz

1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. lemon Jello
2 C. very hot water
1 C. mayonnaise
1 C. cottage cheese (small curd)
1 (20 oz.) can undiluted crushed pineapple
½ C. cold water

Dissolve the lime and the lemon Jello in 2 C. of very hot water. Add the mayonnaise and the cottage cheese. Stir these ingredients in with a rubber spatula. Add the crushed pineapple and the cold water. Mix well. Pour in a 9x13-inch pan and chill overnight.

JELLO FANCY

Esther McDowell

1 box vanilla pudding and pie filling
1 box tapioca pudding
1 box orange Jello
3 C. water
1 large container Cool Whip
1 can mandarin oranges

Blend the puddings, Jello and water in a saucepan and boil for 5 minutes. Remove from heat and cool. Add Cool Whip and mandarin oranges. Refrigerate for ½ hour or longer.

LEMON CABBAGE SALAD

Mabel Bontrager

6 C. finely shredded cabbage
2 medium carrots (finely shredded)
1 small pepper (diced finely)
1 small onion (diced finely)
¾ C. vegetable oil
⅓ C. vinegar
⅓ C. water
½ C. sugar
¼ tsp. mustard seed
1 tsp. celery seed
1 tsp. salt
1 (3 oz.) pkg. lemon Jello

Pour oil over vegetables and let set until dressing is prepared and cooled. Heat vinegar, water, sugar and spices to boiling and boil only very little. Add Jello and stir until dissolved. Cool and pour over vegetables and mix well. Place in refrigerator until set. Will keep in refrigerator for several weeks.

LEMON MOUNTAIN DEW SALAD

Joyce Schrock

1 (6 oz.) pkg. lemon Jello
2 C. boiling water
1 can (1½ C.) Mountain Dew
1 banana
4 oz. miniature marshmallows
2 C. whipped topping
1 large can lemon pudding

Dissolve Jello in boiling water. Add Mountain Dew. Put in sliced banana and marshmallows. Chill until set. Fold whipped topping and pudding together and spread over set gelatin. Makes 12 servings.

ORANGE SALAD

Mabel Bontrager

1 (6 oz.) box orange Jello
1½ C. boiling water
6 oz. can frozen orange juice (undiluted)
1 can mandarin oranges (drained)
1 tall can pineapple tidbits and juice
2 bananas (sliced)

Dissolve Jello in water, add frozen orange juice, dissolve. Add mandarin oranges, pineapple and bananas. Stir and let set until firm.

ORANGE-COTTAGE CHEESE SALAD

Helen Harden

1 small carton small curd cottage cheese
1 small pkg. orange Jello
1 (No. 303) can pineapple chunks (may use tidbits or crushed)
1 small can mandarin oranges
1 small carton Cool Whip

Pour Jello over cottage cheese, but do not dissolve Jello with water. Pour directly from package. Drain pineapple and mandarin oranges. Then mix in the Cool Whip. This can be made ahead and keeps for several days. If a little moisture appears, simply stir. Can add marshmallows if desired. Any flavor Jello and fruit may be used.

ORANGE TAPIOCA SALAD

Mrs. Ray Brenneman

1 box orange tapioca pudding
1 box vanilla tapioca pudding
2 C. Cool Whip
1 can mandarin oranges (drained)
1 can chunk pineapple (drained)
1 box orange Jello

Cook pudding according to package direction. Juice from pineapple may be used as part of the liquid. Cool and add Cool Whip, oranges and pineapple.

ORANGE AND PINEAPPLE SALAD

Ellen Reber

2 (3 oz. ea.) boxes orange Jello
2 C. boiling water
1 (6 oz.) can frozen orange juice (undiluted)
2 cans mandarin oranges (drained)
1 can crushed pineapple (drained)

Dissolve Jello in boiling water. Add orange juice. Cool and add oranges and pineapple. Pour in pan and let set. Mix 1 box instant lemon pudding with 1 C. milk. Beat until thick. Fold in ½ C. Cool Whip. Spread on top of salad.

MEXICAN SALAD

Grace Strickler

1 pkg. lemon gelatin
1½ C. boiling water
2 T. sugar
1 tsp. salt
½ C. vinegar
1 T. chili powder
2 C. shredded cabbage
1 C. thinly sliced celery
Chopped sweet red pepper
½ green pepper (chopped)
1 large red apple (chopped, unpeeled)

Dissolve gelatin in boiling water. Add sugar, salt, vinegar and chili powder. Let stand until syrupy. Stir cabbage, celery, red pepper, green pepper and apple into cooled gelatin. (I like to double the amount of gelatin.) Then put the cabbage in bottom of a 9x9-inch Pyrex dish. Pour on part of gelatin mixture. Let set. Then pour on the rest of gelatin in which celery, apple and peppers have been added. Sliced stuffed olives look nice put on top.

PEAR JELLO MOLD

Helen Harden

2 (16 oz. ea.) cans pears (drained, reserve juice)
1 (8 oz.) pkg. cream cheese (diced)
1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. lime Jello
2 (½ pt. ea.) cartons whipping cream

Put both Jellos in large bowl and add 2 C. boiling pear juice. Mix until dissolved. Add cream cheese. Mix until smooth. Mash pears and add to pear mixture. Whip cream and fold into mixture. Pour into 9x13-inch pan. Chill overnight. Cut into squares and serve.

PINK CLOUD SALAD

Fanny Smucker

1 (20 oz.) can crushed pineapple (in its own juice)
2 (3 oz. ea.) pkgs. raspberry Jello
2 C. buttermilk
1 (9 oz.) carton Cool Whip (thawed)

Heat pineapple with juice to boiling. Remove from heat and add Jello. Stir until dissolved. Refrigerate until cool. Fold in buttermilk and Cool Whip. Pour into dish and refrigerate.

PINK PARTY RHUBARB SALAD

Mary Elva Ropp

2 C. diced rhubarb
1¼ C. sugar
1 (3 oz.) pkg. raspberry Jello
1 T. lemon juice
1 can evaporated milk (chilled overnight)

Cook rhubarb and sugar until tender with ¼ C. water. While hot, add Jello. Cool. Put milk in cold bowl and whip. Add lemon juice. Fold in Jello. Mix and pour in serving bowl.

PINEAPPLE AND CHEESE SALAD

Vivian Fleming

1 (No. 2) can crushed pineapple
⅓ C. sugar
2 T. vinegar
1 pkg. lemon Jello
1 (4 oz.) carton Cool Whip
1 C. grated mild cheddar cheese

Put pineapple, sugar and vinegar to saucepan and let come to a boil. Remove from heat and stir in Jello until dissolved. Refrigerate until it begins to set. Add Cool Whip and grated cheese. Stir to blend. Sprinkle some cheese on top.

PEACH PARTY SALAD

Irene Miller

1 box orange Jello
1 C. boiling water

¼ C. sugar
2 T. flour
1 egg (beaten)

½ C. miniature marshmallows
¾ C. shredded cheese

1 C. ice water or juice

¾ C. pineapple juice
Pinch of salt

1 C. whipped cream
½ C. crushed pineapple

Spread 1 pt. sliced peaches in bowl and cover with the Jello. Chill until firm. Mix second set of ingredients all together and cook in double boiler until thick. Chill, then add third set of ingredients. Spread over the Jello and sprinkle with more cheese. Chill overnight.

PUDDING, JELLO AND TAPIOCA SALAD

Ernestine Grady

1 box Jello (flavor your choice)
1 box tapioca pudding
1 box instant vanilla pudding
2 C. boiling water

1 can fruit cocktail (drained)
1 can mandarin oranges (drained)
Banana (if desired)
1 container Cool Whip

Mix Jello and pudding mixes with water. Let set in refrigerator until set. Add fruit cocktail, oranges and bananas. Fold in Cool Whip.

RIBBON JELLO

Virginia McAndrew

5 pkgs. Jello (lemon, lime, orange strawberry and raspberry)

1 pt. sour cream (2 C.)

Dissolve 1 pkg. Jello in 1 C. boiling water. (Use 2 C. measuring cup.) Divide into two equal parts. Into one part add 3 T. cold water. Into other part add ⅓ C. sour cream. Pour clear Jello in pan. One-half hour later, pour sour cream mixture and make up the next layers in the same manner.

RASPBERRY APPLESAUCE

Helen Harden

1½ C. applesauce
¾ C. boiling water
1 (3 oz.) pkg. raspberry Jello

Combine water and applesauce and bring to a boil. While stirring, pour over Jello and stir until Jello is dissolved. Chill and serve. A can of crushed pineapple may be added if desired.

RASPBERRY SALAD

Mrs. Tom Shalla

1 C. flour
1 T. sugar
1 stick oleo
2 (8 oz. ea.) pkgs. cream cheese
½ tsp. salt
2 C. powdered sugar
2 tsp. vanilla
2 C. Cool Whip
2 (3 oz. ea.) pkgs. raspberry Jello
2½ C. boiling water
½ C. sugar
2 (10 oz. ea.) pkgs. red raspberries (partially thawed)

For the bottom layer, crumble the flour, 1 T. sugar, and oleo and press into a 9x13-inch pan. Bake for 20 minutes at 300°. Let cool. For the middle layer, mix the cream cheese, salt, powdered sugar, vanilla and Cool Whip well. Spread over the cooled bottom layer. For the top layer, add the boiling water to the Jello and sugar. Add raspberries. Chill until thick, but NOT set. Pour over rest of layers.

RASPBERRY JELLO SALAD

Fanny Smucker

2 boxes raspberry Jello
2 C. hot water
1 can cranberry sauce
1 pkg. frozen raspberries
1 carton Cool Whip

Mix Jello and water, then add cranberries. Mix with blender until smooth. Add raspberries. Top with Cool Whip.

READY TO EAT SALAD

Ernestine Grady

1 box Jello (flavor your choice)
1 (16 oz.) carton cottage cheese
2 small cans mandarin oranges (drained)
1 can pineapple tidbits (drained)
1 small container Cool Whip

Add Jello to cottage cheese and stir very well. Add oranges and pineapple. Fold in Cool Whip to make nice and fluffy.

SHRIMP SALAD

Leona Mandel

2 small pkgs. lemon Jello
2 C. hot water
1 (8 oz.) pkg. cream cheese
½ C. light cream
1 C. chopped celery
1 C. ripe olives (sliced)
1 C. whipping cream

SHRIMP DRESSING:
1 C. mayonnaise or Miracle Whip
2 T. lemon juice
1½ T. grated onion
1½ C. chopped shrimp
4 T. chopped pimiento

Pour hot water over Jello; stir and cool to syrupy. Soften cream cheese with light cream and beat into Jello. Stir in celery and olives. Whip cream and fold in. Pour into loaf pan or ring mold and chill. Serve with shrimp dressing.

For Dressing: Mix mayonnaise, lemon juice, grated onion, chopped pimiento and shrimp together until well blended.

STRAWBERRY RHUBARB SALAD

Marietta Yoder

4 C. diced rhubarb
1½ C. water
½ C. sugar
6 oz. strawberry juice
1 C. orange juice (dilute)
1 C. sliced fresh strawberries

Combine rhubarb, water and sugar in saucepan. Cook until tender, 4-5 minutes. Pour over Jello, stirring until dissolved. Add orange juice. Chill until thick and syrupy. Fold in strawberries. Lightly oil a 6 C. mold. Pour mixture in and chill until set.

RIBBON FINGER JELLO

Treva Yoder

1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. cherry Jello
1 can Eagle brand milk
6 envelopes Knox gelatin

For Layer 1: Mix 1 pkg. Jello and 1 envelope Knox gelatin and 1 C. boiling water. Pour in 9x13-inch cake pan. Put in refrigerator until set, about 15 minutes.

For Layer 2: Mix 2 envelopes of Knox gelatin and 1 C. boiling water. Add the can of Eagle brand milk after gelatin is dissolved. Let cool. Pour ⅓ of this over set Jello and let set. Keep the rest of the Eagle brand mix in a bowl of warm water so it doesn't set. Keep alternating Jello and Eagle brand. Use ⅓ of Eagle Brand between each layer of Jello. End up with Jello on top.

SUPERFECT SALAD

Alberta Jane Rinehart

1 (11 oz.) can mandarin orange slices (drained)
1 (15½ oz.) can crushed pineapple (drained)
2 C. cottage cheese (small curd)
1 (9 oz.) container Cool Whip
¼ C. chopped maraschino cherries (opt.)
1 small box orange Jello

Mix all ingredients except Jello. Sprinkle Jello on top and stir all together thoroughly. Chill before serving.

SEAFOAM SALAD

Eileen Yotty

1 C. pear juice (heated)
1 (3 oz.) pkg. lime gelatin
1 (29 oz.) can pears (cut up)
1 (8 oz.) pkg. cream cheese (softened)
1 small carton whipped topping

Dissolve gelatin in pear juice. Add cream cheese and pears. Mix together in a blender until smooth. Chill before adding the whipped topping and then refrigerate until served.

SPRING GARDEN RHUBARB SALAD

Juanita Troyer

4 C. diced rhubarb
2 C. sugar
1 large box strawberry Jello
2 C. strawberries
1 C. whipped cream

Cook the rhubarb in just enough water to get started cooking, add sugar and cook to a sauce. Remove from heat and add the Jello. If you use sweetened strawberries, just use 1 C. of sugar. When cooled, add strawberries and whipped cream.

-MEAT/PASTA SALADS

CHICKEN CURRY SALAD

Eleanor Schrock

3 C. cooked and cubed turkey or chicken
3 C. brown rice (cooked)
1½ C. mayonnaise
1 tsp. grated onion
¼ C. soy sauce
2 T. vinegar
1-2 tsp. curry powder

Combine and refrigerate 2 hours. To garnish, use slivered almonds.

COLD MEXICAN SALAD

Joyce Niffenegger

1 lb. ground beef (cooked and drained)
1 can red kidney beans (drained)
½ pkg. taco seasoning
1 C. cheddar cheese
1 large head lettuce (broken in pieces)
1 tomato (sliced)
1 small onion (minced)
1 C. Thousand Island dressing

Add beans and taco seasoning to ground beef. Simmer and let cool a few minutes. Mix lettuce, tomato, onion, cheese and dressing together. Add meat mixture to lettuce mixture, put crushed Fritos on top and serve.

COMPANY CHICKEN SALAD

Katie Ann Miller

4 C. cooked diced chicken
4 C. grated carrots
4 C. finely chopped celery
1 medium chopped onion

Toss with 3 C. salad dressing or mayonnaise. Chill. Just before serving, stir in 2-3 C. shoestring potatoes (opt.).

FRUITED CHICKEN SALAD

Dorothy Hess

2 C. cubed cooked chicken
½ C. chopped celery
½ C. pineapple tidbits (drained)
½ C. halved seedless grapes
½ tsp. salt
¼ C. yogurt dressing

Combine all ingredients. Refrigerate at least 2 hours to allow flavors to blend.

FRUITED CHICKEN SALAD

Luann Miller

4 C. diced cooked chicken
1 (15 oz.) can pineapple chunks (drained)
1 C. chopped celery
1 (11 oz.) can mandarin oranges (drained)
½ C. chopped green pepper
2 T. grated onion
Chopped olives (ripe or stuffed, opt.)
1 C. mayonnaise
1 T. prepared mustard
1 (15 oz.) can chow mein noodles

In large bowl, combine first 6 ingredients, then add chopped olives as desired. Blend together mayonnaise and mustard. Add to chicken mixture and toss gently. Cover and chill several hours or overnight. Just before serving mix in noodles. Place salad in lettuce lined bowl to serve.

HAM SALAD

Sara Miller

3 lb. ring bologna
12 eggs (hard boiled)
6 medium carrots
Sweet pickles
Salad dressing

Grind bologna, eggs and carrots rather fine. Add some sweet pickles and mix in salad dressing.

HOT CHICKEN SALAD

Esther McDowell

3 C. diced chicken
2 C. diced celery
1 C. Miracle Whip
1½ C. grated cheese
1 C. crushed potato chips
1 can cream of chicken or mushroom soup

Mix everything except potato chips which you use to cover casserole. Use more if needed or desired. Bake at 400° for 30 minutes, turn off heat and leave in oven 10 minutes more.

HOT CHICKEN SALAD

Ruth Ulch

2 C. cooked, chopped chicken
¾ C. mayonnaise
2 tsp. onion flakes
1 can cream of chicken soup
1 C. cooked rice
3 tsp. lemon juice
3 T. chopped green pepper
½ tsp. salt
1 C. chopped celery
1 small can water chestnuts (sliced thin)

Mix and put in 7x10-inch baking dish. Sprinkle crushed Rice Krispies, potato chips or shredded cheddar cheese on top before baking. Bake at 350° for 30 minutes.

ITALIAN PASTA SALAD

Martha Beckman

2 C. spiral pasta (cooked)
1 C. cubed cheddar cheese
4 oz. pepperoni (chopped)
1 C. broccoli flowerettes
1 green pepper (chopped)
1 medium tomato (cut in wedges)
¼ C. black olives (sliced)
½ medium red onion (sliced thin)
¼ tsp. oregano
1 C. Italian salad dressing
Salt and pepper to taste
Parmesan cheese

Mix all together and chill. Sprinkle with parmesan cheese just before serving.

ITALIAN RAINBOW SALAD (Cholesterol Free) *Phyllis Zahradnek*

1 pkg. rotella rainbow twirls
¾-1 C. finely chopped celery
2-3 T. dried minced onion
½-⅓ C. Kraft oil free Italian dressing

Cook twirls according to package directions. Drain and cool. Add all the ingredients. Let stand several hours. Then put in container so can be turned several times in 2-3 hours to marinate or use the next day. Keeps well several days.

LOW-CAL CHICKEN SALAD *Patti Stutzman*

2 C. cooked cubed white chicken
2 small heads broccoli (blanched)
½ C. chopped green onion
½ C. "lite" mayonnaise
½ C. low-fat cottage cheese
1 T. salad oil
Salt and pepper to taste
2 T. vinegar
Garlic salt to taste

In large bowl, mix together chicken, broccoli and onions. Mix remaining ingredients together for dressing, pour over chicken and broccoli. Best when served right away.

MARSHMALLOW CHEESE SALAD *Jan Truelson*

1 lb. marshmallows
½ C. milk
1 pt. creamed cottage cheese
1 (8 oz.) pkg. cream cheese
1 (20 oz.) can drained crushed pineapple
1 C. chopped nuts
1 C. whipped cream

Melt marshmallows in milk. Cream the cheeses and add the sligthly cooled melted marshmallows. Add the pineapple and nuts. Fold in the whipped cream. Pour into 9x13-inch pan and chill. Garnish with grated cheese.

SHRIMP AND CRAB SALAD *Martha Beckman*

12 slices bread
6 hard cooked eggs (mashed)
½ medium onion (chopped fine)
1 can shrimp
1 can crab meat
1 C. chopped celery
2 C. mayonnaise
Little chopped green pepper

Remove crust from bread and cut into cubes. Mix bread, eggs and onion and chill overnight. Mix the rest of the ingredients together with the bread mixture and chill for 4 hours.

SUMMER LUNCH SPECIAL

Marietta Yoder

1 lb. carton cottage cheese
2 hard cooked eggs (chopped)
½ onion (chopped)
⅓ C. green pepper (chopped fine)
1 tomato per serving

Mix a couple of hours before time for the flavors to blend. At serving time quarter a tomato, spread apart a bit and spoon a big serving in the middle. Sprinkle with a dash of seasoned salt. Serve with carrot and celery sticks.

TACO SALAD

Treva Yoder

1 head of lettuce
1 can red beans (drained)
3 tomatoes (chopped)
1 C. grated cheese
1 small onion (diced)
1 pkg. taco flavored tortilla chips
1 lb. hamburger (fried and drained)

Brown hamburger, drain and cool. Break head of lettuce into pieces. Add the drained beans, tomatoes, cheese, onions and chips and toss lightly. Add browned hamburger and French dressing.

FRENCH DRESSING:
1 C. Wesson oil
1 tsp. Worcestershire sauce
½ C. vinegar
1 C. catsup
¾ C. sugar
1 tsp. salt
¼ tsp. garlic salt

Mix well.

SOUTHWESTERN TACO SALAD

Charlene Miller

2 lbs. ground beef
1 (4 oz.) can chopped green chilies
1 qt. canned whole tomatoes
1 head lettuce
Salt and pepper to taste
1 lb. cheddar cheese (grated)
1 (13 oz.) pkg. Fritos
1 small bunch green onions (chopped)
¼-½ tsp. garlic powder

Brown beef in large skillet. Season with salt, pepper and garlic powder. Drain and add tomatoes and green chilies and cook uncovered for 30 minutes. Combine lettuce, green onions, cheese and Fritos. Toss together with meat mixture. Serve at once. Top with 2 fresh tomatoes.

TURKEY SALAD (Hot or Cold)

Ethel Bontrager

2 C. cubed cooked turkey or chicken
2 C. diced celery
1 C. mayonnaise or salad dressing
½ C. chopped toasted almonds
2 T. lemon juice
2 T. grated onion
½ tsp. salt
½ C. grated cheese (cheddar or Velveeta)
1 C. crushed potato chips

Combine ingredients, except cheese and potato chips, and toss. Put into baking dish. Sprinkle with grated cheese, then potato chips. Bake at 450° for 10 minutes. Serves 6.

-VEGETABLE SALADS-

BEAN RELISH/SALAD

Alberta Rinehart

1 can garbanzo or kidney beans (drained)
¼ C. cider vinegar
¼ C. olive oil (or other)
1 tsp. sugar
1 tsp. salt
Dash of soy sauce
Dash of black pepper
½ C. garlic clove (minced)
1 T. chopped parsley
3 T. chopped onion

Let marinate in refrigerator, stir frequently. Can serve "as is" or drain and serve on a lettuce leaf.

MEXICAN SALAD

Beverly Skinner

1 large can kidney beans
2 small cans mandarin oranges (drained & layered around edge of bowl)
½ sweet onion (chopped fine)
¼ C. parsley
½ C. oil
4 T. cider vinegar
2 tsp. salt
Pinch of salt

Mix onion and parsley and place in center of oranges. Place kidney beans over onion and parsley. Mix rest of ingredients and drizzle over all.

BROCCOLI SALAD

Martha Winborn

1 medium head of fresh broccoli
½ C. golden raisins
7 slices bacon

DRESSING:
1 C. mayonnaise
¼ C. minced onion
½ C. sugar
2 T. vinegar

Cut broccoli in flowerettes and 1-inch stem pieces. Brown bacon and cut in ½-inch pieces. Toss in bowl. One-half hour before serving mix dressing until sugar is dissolved. Add to broccoli. Try Gourmet Rice Vinegar in place of plain vinegar.

BROCCOLI-CAULIFLOWER SALAD

Olivia Yoder
Mrs. Omar Swartzendruber

1 head cauliflower
1-2 bunches broccoli
½ lb. bacon or Bacon Bits
⅓ C. onion or 4 green (chopped)
1 pt. Hellmann's mayonnaise
½ C. parmesan cheese (opt.)
⅓ C. sugar
⅓ C. vinegar (opt.)
Salt and pepper to taste

Mix all together early, so sugar can dissolve. Break raw cauliflower bits, raw broccoli flowerettes, bacon (diced and fried crisp), onion, mayonnaise, parmesan cheese and sugar.

BROCCOLI SALAD

Marietta Yoder

2 large bunches of broccoli (chopped)
1 medium purple onion (chopped)
1 C. unsalted sunflower seeds
½ lb. fried bacon (crumbled up)

DRESSING:
1 C. mayonnaise
½ C. sugar
2 T. white vinegar

Mix all except sunflower seeds. Just before serving, add sunflower seeds and toss with dressing.

BROCCOLI-PLUS SALAD

Martha Beckman

4 C. broccoli flowerettes
2 C. cauliflower flowerettes
15 cherry tomatoes (halved)
12 black olives (halved)
½ C. clear Italian dressing

Mix all ingredients together. Chill and serve.

CABBAGE SLAW

Mary Wieland

1½ C. sugar
1 C. vinegar
1 C. oil
1 pkg. Knox gelatin
¼ C. cold water
8 C. cabbage
1 onion (chopped)
2 peppers (chopped)
2 carrots (grated)
1 tsp. salt
1 tsp. celery seed
¼ tsp. pepper

Mix sugar and vinegar, heat and cool. Put in blender with oil and gelatin that has been softened in the cold water. Add this to the other ingredients.

COPPER PENNIES

Dorothy Eash

2 (1 lb. ea.) pkgs. carrots
1 medium onion (sliced)
1 medium green pepper (slivered)
1 can tomato sauce
Salt and pepper
½ C. salad oil
1 C. sugar
1 tsp. dry mustard
1 tsp. Worcestershire sauce

Peel carrots and cut into thin coins. Cook in small amount of salted water until tender, but not soft. Mix together tomato sauce, oil, sugar, mustard, Worcestershire sauce, salt and pepper. Cook about 10 minutes until thick. Mix carrots, onions, and peppers. Pour sauce over vegetables and refrigerate. Makes 1½ qt.

CARROT RAISIN SALAD

Carol Kempf

3 large carrots (grated)
1 C. coconut
2 C. miniature marshmallows
1 can crushed pineapple (drained, reserve juice)
1 C. nuts
1 C. raisins
1 C. sour cream
2 T. sugar

Plump raisins by heating in reserved pineapple juice 2-3 minutes in microwave. Drain juice. Combine all ingredients. Mix well and chill.

CARROT SALAD

Martha Beckman

½ C. grated carrots
½ C. chopped celery
½ C. chopped apple
¼ C. raisins
¼ C. chopped walnuts
3 tsp. mayonnaise
Salt to taste

Mix all together. Chill. Makes 2 C. salad.

CAULIFLOWER-BROCCOLI SALAD

Martha Schlabaugh

1 head cauliflower
1 bunch broccoli
1 onion
1 C. celery (chopped)
1 C. radishes (sliced)
1 C. sour cream
1 C. mayonnaise
½ C. sugar
½ tsp. salt

Slice or break cauliflower and broccoli into bite-size pieces. Slice onion thin. Mix cream, mayonnaise, sugar and salt and pour over vegetables and let marinate for at least 1 hour before serving.

CAULIFLOWER SALAD

Esther McDowell

1 large head cauliflower
½ lb. bacon
6 green onions
5 oz. frozen peas
8 oz. sour cream
8 oz. Miracle Whip

Fry bacon until crisp, drain and crumble. Break cauliflower into small pieces. Chop onion, mix together with peas. Beat sour cream and Miracle Whip together. Add to cauliflower mix and toss gently to coat. Refrigerate 3 hours before serving. Will keep up to 2 weeks.

MARINATED CAULIFLOWER SALAD

Martha Beckman

1 large head cauliflower (sliced)
1 (5½ oz.) can sliced ripe olives
1 medium green pepper (chopped)
⅓ C. salad oil
⅔ C. lemon juice
½ tsp. salt
½ tsp. oregano
½ tsp. basil
½ tsp. garlic salt

Mix together, refrigerate several hours. Toss and serve on lettuce leaves.

CAULIFLOWER-BROCCOLI SALAD

Margaret Holden

1 medium head cauliflower
1 medium bunch broccoli
1 C. celery (diced)
1 small can mushroom pieces
8 radishes (sliced)
8 fresh green onions (sliced)
1 C. salad dressing
1 C. sour cream
1 pkg. Hidden Valley seasoning

Break cauliflower and broccoli into small pieces. Place all vegetables and mushrooms in large bowl. Combine salad dressing, sour cream and seasoning and pour over vegetables. Mix lightly and refrigerate.

COLONEL SANDERS COLE SLAW

Olivia Yoder

6 C. cabbage
¼ C. sugar
1 C. grated carrots
½ C. milk
Salt and pepper
1 C. mayonnaise
½ C. buttermilk
½ tsp. celery seed
3 T. dry onions

Grate cabbage finely, add sugar, grated carrots, salt and pepper to taste, ½ C. milk. Toss and mix well. Refrigerate 15 minutes and add mayonnaise, buttermilk, celery seed and 3 T. dry onions. Good for 24 hours.

CUCUMBER SALAD

Jerylea Kellerhals

1 (3 oz.) pkg. lime Jello
¾ C. hot water
2 (3 oz. ea.) pkgs. cream cheese (softened)
1 C. salad dressing or mayonnaise
1 tsp. prepared horseradish
1 C. drained, shredded, unpared cucumbers
¼ C. finely sliced onions
¼ tsp. salt
2 T. lemon juice

Dissolve Jello in hot water. Add cream cheese, salad dressing, horseradish, and salt. Beat with beater until smooth. Add lemon juice. Chill until partially set, stir in cucumbers and onions. Chill until set.

MARINATED FINGER SALAD

Leona Schlabach

2 C. cauliflower
2 C. broccoli
1 C. fresh mushrooms (washed and sliced)
1 C. pitted ripe whole olives
12 cherry tomatoes
1 (8 oz.) bottle Italian dressing

In large bowl combine all ingredients. Cover and refrigerate several hours. Makes approximately 16 servings.

REFRIGERATED LETTUCE SALAD

Wilma Isabel

1 head lettuce
½ C. chopped celery
½ C. chopped carrots
1¼ C. frozen peas
2 C. mayonnaise
2 T. sugar
4 oz. cheddar cheese
4-8 slices bacon

Tear lettuce. Put lettuce evenly over bottom of 9x13-inch pan. Cover with celery, sprinkle peas evenly over mayonnaise and top with cheese and then bacon. Cover pan with aluminum foil and let set overnight.

DILLED ONION RINGS

Delores Paulsen

1 large onion (sliced)
½ C. sugar
2 tsp. salt
½ tsp. dill weed
½ C. vinegar
¼ C. water

Separate onion rings in a bowl. Boil remaining ingredients. Pour over onion rings and chill overnight.

UNUSUAL PEA SALAD

Verda Miller

2 (16 oz. ea.) cans Lesueur peas (drained)
1 (12 oz.) can white corn (peg leg, drained)
2 C. celery (thinly sliced)
1 C. diced red onion
1 red pepper (diced)
1 green pepper (diced)

DRESSING:
1 tsp. salt
1 tsp. pepper
1 C. sugar
¾ C. vinegar
½ C. salad oil
1 tsp. celery seed (opt.)

Mix vegetables. Mix dressing ingredients together except oil. Bring to a boil. Remove from heat and add oil, stir and pour over vegetables. Toss and refrigerate. (I also use some yellow diced pepper if I have it in the freezer. It makes it very colorful.)

SPRING PEA SALAD

Elvesta Hochstedler

1 qt. peas (fresh or frozen)
2 stalks celery (sliced)
1-2 C. cauliflower (sliced)
1 green onion (sliced)
Fresh mushrooms (opt.)

DRESSING:
1 C. mayonnaise
1 T. milk
1½ tsp. seasoning salt

Combine dressing ingredients and pour over the vegetables. Let set in refrigerate overnight before serving.

PEAS AND RICE SALAD

Blanche Brenneman

1 tsp. dry mustard
½ tsp. salt
1/8 tsp. cayenne (opt.)
3 T. vinegar
½ C. oil
1 T. honey
1-2 C. drained, cooked green peas or garbanzo beans
2 green onions (chopped)
2 hard cooked eggs (diced, opt.)
Minced parsley
4 C. hot cooked brown rice

Blend mustard, salt, cayenne and vinegar until well mixed. Beat in oil and honey. Toss dressing with hot rice. Cover and marinate at room temperature 1-2 hours. Add peas or beans, onions and eggs. Toss lightly to mix, cover and chill 2-3 hours. Dust with minced parsley.

POTATO SALAD

Freda Miller

14 C. potatoes (shredded)
10 hard boiled eggs (chopped)
½ medium onion
2 C. chopped celery
3 C. salad dressing (any kind)
3 T. prepared mustard
¼ C. vinegar
½ C. milk
1½ C. sugar
4 tsp. salt

Mix all ingredients together. Makes almost 5 qts. Cooked beans or macaroni may be used instead of potatoes.

POTATO SALAD

Mrs. Elmer Ropp (Tour Cook)
Dorothy Hershberger (Tour Cook)

12-14 C. potatoes (cooked, diced or shredded)
12 eggs (hard boiled)
½-1½ C. chopped onions
1½ C. chopped celery
3 C. mayonnaise
3 T. vinegar
3 T. prepared mustard
4 tsp. salt
2 C. sugar
½ C. milk

Cook and shred potatoes. Put first 4 ingredients in a large bowl. Mix remaining ingredients and pour over potatoes. Mix well and let set overnight. Serves 20.

POTATO SALAD FOR 50

Maxine Miller

10 lbs. potatoes
¾ C. chopped onions
3 dozen boiled eggs
¼ C. salt
5 C. real mayonnaise
½ C. sweet pickle juice
¼ C. prepared mustard

Cook potatoes and cool. Dice potatoes and boiled eggs. Add chopped onions. Mix well the salt, mayonnaise, sweet pickle juice and mustard. Pour over potato mixture and mix well. Serves 50, ½ C. servings.

SAUERKRAUT SALAD

Marie Snyder

1 large can sauerkraut (drained and rinsed in cold water)
1 C. diced celery
1 small onion
½ C. diced sweet pickles
1 dozen olives (sliced)
1 red pimiento (chopped)

DRESSING:
½ C. vinegar
¼ C. salad oil
1⅓ C. sugar

Drain sauerkraut in colander and rinse with cold water. Drain well again. Add other ingredients. Make dressing. Mix well and pour over other ingredients. Let stand at least 2 hours before eating. Will keep several days in refrigerator.

SILAGE SALAD

Emily Roberts

1 (1 lb. 4 oz.) pkg. frozen chopped broccoli
1 pkg. frozen green peas
4 stalks celery (finely chopped)
2 onions (finely chopped)
1½ C. Miracle Whip or your favorite mayonnaise

Place broccoli in large mixing bowl and break apart while peas are cooking. Cook peas in boiling water until they are just heated through, then drain immediately and pour over the broccoli. The peas will help thaw the broccoli. Toss thoroughly, then add onion, celery and salad dressing and toss thoroughly. Turn into serving bowl and chill until serving time. (HINT: This can be safely stored in plastic container with tight lid. It is nice scooped up with ice cream scoop and planted on a lettuce leaf for individual servings. Chopped hard cooked eggs make a nice garnish.)

HIDDEN VALLEY RANCH SALAD

Esther McDowell

1 head lettuce
½ lb. spinach
2 bunches green onions
1 pkg. frozen peas (not thawed)
7 hard boiled eggs
1 lb. bacon (cooked and broken into 1 pt. salad dressing)
1 C. sour cream
1½ pkgs. Hidden Valley Ranch original salad dressing mix

Wash lettuce and spinach and tear into pieces. Cut onions into bowl. Then spread peas, bacon and sliced eggs in bowl. Then pour dressing, sour cream and dressing mix over top of vegetables. Spread like icing. Seal and refrigerate for several hours or overnight. Toss before serving.

SPINACH SALAD

Jane Miller

Bag of fresh spinach
4 hard cooked eggs
1 can water chestnuts
1 can bean sprouts
½ lb. bacon (fried crisp)

DRESSING:
1 C. Wesson oil
½ C. vinegar
⅓ C. catsup
¾ C. sugar
2 tsp. salt
1 tsp. Worcestershire sauce

Heat dressing, may be served warm over spinach.

ELEGANT SPINACH SALAD

Verda Miller

1 lb. spinach
1 can bean sprouts (well drained)
1 can water chestnuts (drained)
8-10 slices bacon
Some thinly sliced green onions
3 hard cooked eggs

DRESSING:
¾ C. sugar
½ tsp. salt
¼ C. vinegar
⅓ C. catsup
½ sliced onion
¾ C. salad oil

Wash spinach, dry and crisp; slice chestnuts. Fry bacon crisp and break into bits. Thinly slice green onions, dice hard cooked eggs. Mix salad dressing well and just before serving pour dressing over salad and toss well.

SUMMER SPAGHETTI

Martha Beckman

3 C. finely chopped ripe tomatoes
⅓ C. chopped green pepper
¼ C. chopped parsley
Little garlic powder
1 T. red wine vinegar
Salt to taste
Little Tabasco sauce
8 oz. mushrooms (sliced)
12 oz. spaghetti (cooked and drained)

Mix all together, except spaghetti. Cook spaghetti in salted boiling water until tender. Drain, and serve sauce at room temperature over warm spaghetti.

SWEET AND SOUR VEGETABLE SALAD

Linda Kemp

2 (10 oz. ea.) pkgs. frozen mixed vegetables
4 stalks celery (chopped)
1 green pepper (chopped)
1 medium onion (chopped)
¼ C. sugar (or use Equal to sweeten)
1 tsp. mustard seed
¼ C. vinegar

Cook mixed vegetables on high in microwave until barely tender. Cool. Add onion, celery and pepper. Mix sugar, mustard seed and vinegar. Pour over vegetables and chill several hours. Yield: 10 servings. Calories: 75 with sugar.

TOMATO SALAD

Martha Swartzentruber (Tour Cook)

½ of No. 10 can tomatoes (or fresh in season)
2 oz. onions (chopped)
2 oz. green peppers
½ C. sugar (or more)
1 tsp. salt
¼ C. vinegar
½ tsp. mustard seed

Mix all ingredients except tomatoes. Heat to boiling point to dissolve sugar. Cool and pour over tomatoes. Let set overnight. This keeps well in refrigerator.

MIXED SOUR VEGETABLES

Mrs. Sylvia Ropp (Tour Cook)

1 lb. bag mixed frozen vegetables
ADD 1 C. celery

Boil in salt water; drain and cool.

ADD:
1 small green pepper
1 can red kidney beans
1 chopped onion

Mix all together.

DRESSING:
1½ C. sugar
¾ C. water
¾ C. vinegar
3 T. flour
1 tsp. prepared mustard
Pinch of salt

Mix all ingredients and cook until thick. Let cool and pour over cooled vegetables.

VEGETABLE SALAD

1 C. sugar
1 T. flour
½ C. vinegar
1 (20 oz.) pkg. frozen mixed vegetables (without potatoes)
¼ C. chopped onion
1 C. chopped celery
¼ C. chopped green pepper
1 can red kidney beans (well drained)

Combine sugar, flour, vinegar and mustard and a dash of salt. Cook and cool. Cook the frozen mixed vegetables according to package directions. Drain. Combine onion, celery, pepper and kidney beans. Pour dressing over ingredients. Let stand overnight in the refrigerator before serving. Keeps very well, if you have leftovers.

FRESH VEGETABLE SALAD

Francis Nafziger

1 head cauliflower
1 bunch broccoli
1 can mushrooms (drained)
2-3 carrots
1 bottle Wish Bone Italian dressing

Cut vegetables in bite-size pieces. Pour 1 bottle of Wish Bone Italian dressing over all. Let marinade overnight.

-SALAD DRESSINGS-

APPLE SALAD DRESSING

Delores Spitzer

½ C. sugar
1 egg
1 C. boiling water
3 T. flour
¼ C. vinegar

Beat egg slightly, add sugar and flour. Mix well. Add vinegar and boiling water. Boil until thick. Add 1 T. butter. Cool. This is delicious over diced apples, bananas, grapes, pears, and pineapple.

APPLE SALAD DRESSING

Mrs. Perry E. (Gertie) Bontrager

1 C. white sugar
2 T. flour
1 egg (beaten)
1 T. butter
1 C. hot water
1 tsp. vinegar
Pinch of salt

Mix flour and sugar, add beaten egg. Add a little cold water until it forms a paste. Then add hot water. Bring to a good boil, stirring constantly. Take off heat and add butter, vinegar and salt. Cool. Then pour over your fresh raw fruit, like a mixture of apples, bananas, grapes, raisins, celery. (Yummy!)

CABBAGE SALAD DRESSING

Imogene Schlabaugh

1 C. sugar
½ C. white vinegar
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. salt
1 C. oil
1 small onion (cut up)

Put all ingredients into blender and beat until very creamy. Makes 1 pt.

COLE SLAW DRESSING

Alice Patterson Bayne

2 C. sugar
1½ C. mayonnaise
1/8 tsp. salt
½ C. sugar
1 T. celery seed

Beat well. Keeps in refrigerator for weeks.

BLENDER MAYONNAISE (Cholesterol-Free)

Phyllis Zahradnek

½ C. (½ container) Fleishmann's Egg Beaters
¾ tsp. salt
½ tsp. dry mustard
¼ tsp. paprika
2 T. white vinegar
1 C. Sunlite Oil (cholesterol-free)

Combine egg beaters, spices, vinegar, and ¼ C. oil in blender. Cover and whirl on medium high speed just until blended. Without turning off blender, pour ¾ C. oil very slowly in steady stream to blend. If necessary use rubber spatula to keep mixture flowing to blades. Can be stopped and remixed. Can be used on potato salad, macaroni salad, pea salad, and vegetable salads. Cholesterol-free. Will keep 2-3 weeks.

COOKED SALAD DRESSING

Mildred A. Yoder

½ C. sugar
½ C. vinegar
¾ C. water
1 egg or 2 yolks
1 T. cornstarch or flour
1 tsp. dry mustard
1 tsp. salt
1 T. butter

Mix sugar, salt, cornstarch and mustard. Add egg and beat well. Add water and vinegar. Cook in the top of a double boiler until thickened. Add butter. Serve on potato salad, lettuce or cabbage. Makes 1½ C.

FAVORITE SALAD DRESSING

Ida E. Miller

½ C. sugar
¾ C. catsup
½ C. salad oil
3 T. vinegar
1 T. salt
¼ tsp. pepper
1 medium onion (diced)

Put all in blender and mix well. Keep refrigerated and keeps well.

FRENCH DRESSING

Dorothy Eash

1 C. salad oil
⅓ C. vinegar
1 tsp. paprika
1 tsp. salt
¼ tsp. pepper
1 C. sugar
⅓ C. catsup
1 tsp. celery seed
1 T. dry onion

Mix with blender.

FRENCH DRESSING

Mardelle Miller

1 can tomato soup
½ C. vinegar
1 tsp. mustard
1 tsp. salt
1 C. sugar
2 C. peanut oil
1 tsp. paprika
1 onion

Mix well; put in jar with 1 whole onion. Leave onion in, as it adds to the flavor. Store in refrigerator.

GRANDMA MATTHES' SALAD DRESSING

Gladys and Pat Zahs

1 large can tomato soup
plus ½ C. tomato soup
8¾ C. sugar
7½ C. corn oil
3¾ C. vinegar
10 tsp. salt
5 tsp. garlic salt
5 tsp. dry mustard
10 tsp. Worcestershire sauce
3 tsp. black pepper
3 tsp. celery seed

Mix all ingredients together for 20 minutes.

HIDDEN VALLEY DRESSING

Rosella Hershberger

2 tsp. instant minced onion
1/8 tsp. garlic powder
1 C. mayonnaise
½ tsp. salt
1 T. parsley
1 C. milk or buttermilk

Mix dry ingredients together, then add mayonnaise and milk. Mix well. Can also be used on baked potatoes.

HONEY DRESSING

Delores Spitzer

⅔ C. sugar
1 tsp. dry mustard
1 tsp. paprika
¼ tsp. salt
1 tsp. celery seed
⅓ C. strained honey
3 T. vinegar
1 T. lemon juice
1 tsp. grated onion
1 C. salad oil

Mix dry ingredients. Add honey, vinegar, lemon juice, and onion. Pour oil into mixture very slowly, beating constantly with rotary or electric beater, or mix in blender. Makes 2 C. Serve over grapefruit and oranges, or apples, bananas, grapes and pineapple.

DRESSING FOR LETTUCE SALAD

Dorothy Hershberger (Tour Cook)
Mrs. Lydia M. Bontrager (Tour Cook)

1 C. salad dressing
1 C. real cream or Milnot
1 tsp. mustard
½-¾ C. sugar
1 tsp. salt

This makes a fairly thick dressing, but if you use milk it will turn watery or thin after mixed with lettuce. Just before serving, top lettuce with dressing and garnish with 2 hard-boiled eggs (chopped).

LETTUCE DRESSING

Delores Spitzer

(NOTE: This is an old recipe which was made by "dabs" of this and that, but I measured ingredients, and it came out okay.)

MELT:
1 T. (rounded) butter
1 T. (rounded) lard

Add ¼ C. flour. Mix until moistened. Don't let it brown. Add ¼ C. vinegar and ¾ C. water. (I use warm water - speeds up cooking.) Stir until thickened. Take from stove. Add ½ C. sugar, 1 tsp. salt and ½ C. top milk (Mother used cream), ½ tsp. prepared yellow mustard. Good for potato and macaroni salads, too.

MEXICAN OR ITALIAN DRESSING

Ila Jean Miller
Irene Miller

1 medium onion
1 tsp. salt
½ tsp. pepper
1 C. sugar
2 T. salad dressing
1 tsp. celery seed
3 tsp. mustard
⅓ C. vinegar
1 C. salad oil

Blend well in blender and store in refrigerator.

PEANUT DRESSING FOR FRUIT SALAD

Bonnie Tindal

1 C. cocktail peanuts
1 (7 oz.) jar marshmallow creme
½ C. unsweetened pineapple juice
2 T. lemon juice

Place the steel blade in food processor and add peanuts. Turn on and off until chopped, then process until peanuts become a butter. Add marshmallow creme. While machine runs, add liquids through the feed tube. Chill until thick. Delicious spread on bananas or apples. Can be thinned with additional pineapple juice to become a dressing for a fruit bowl served as dessert.

POPPY SEED DRESSING

Anna Yoder

2 C. mayonnaise
8 T. sugar (⅔ C.)
4 T. lemon juice
1½ tsp. poppy seed

Mix and chill.

POTATO SALAD DRESSING

Esther McDowell

¼ C. vinegar
¼ C. water
¼ C. sugar
¼ tsp. salt
2 tsp. prepared yellow mustard
1 C. Miracle Whip
2 eggs (beaten)

Combine vinegar, water, sugar, salt and mustard. Bring to a boil, lower heat gradually and stir the eggs in easy. Cook slowly until slightly thickened, about 3 minutes. Cool. Add Miracle Whip and beat easy with a spoon. Mix with potatoes or other salads.

SALAD DRESSING

Mrs. Eli King

1 C. sugar
3 T. (heaping) flour
1 dessert spoon dry mustard
½ C. vinegar
1 C. sour cream
1 tsp. salt
3 eggs (beaten)
2 C. boiling water

Mix the dry ingredients. Add vinegar and sour cream. Cook until thick. Add the beaten eggs and mix well. Add the boiling water, 1 C. at a time, and boil until thick, stirring constantly. If too thick, add more boiling water. Store in a quart jar in the refrigerator. Will keep for weeks.

TOMATO SOUP DRESSING

Eldon C. Stutsman

1 C. tomato soup (undiluted)
1 C. oil
¾ C. vinegar
1 T. salt
½ C. sugar
1 T. dry mustard
1 T. Worcestershire sauce
1 tsp. pepper
1 tsp. minced onion

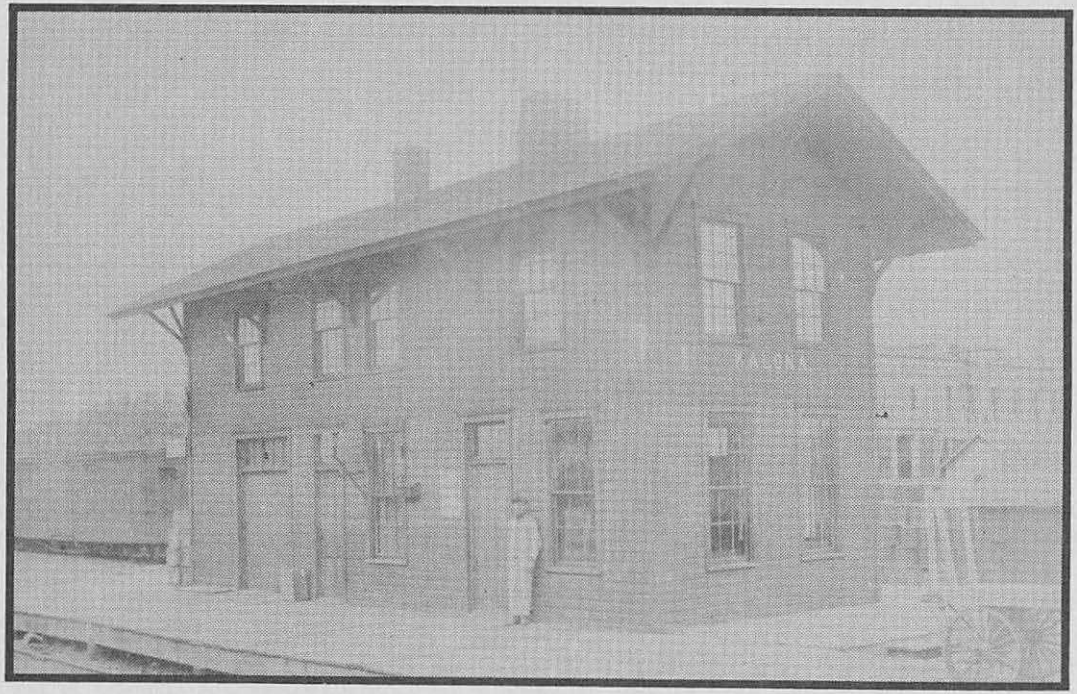
In blender, blend well. Put in ½ pint jars and heat to seal (in water bath). Makes 1 qt. Keeps 4 weeks in ice box without processing. Also good with 2 tsp. poppy seeds added.

ZERO CALORIE SALAD DRESSING

Linda Kemp

½ C. tomato juice
2 T. lemon juice
1 tsp. grated onion
½ tsp. dry mustard
½ tsp. Worcestershire sauce

Combine all ingredients in jar. Shake well. Chill to blend flavors. Shake well before using. Yield: ¾ C.



KALONA DEPOT - BUILT MARCH, 1879
First Building in Kalona
Historical Village - October 14, 1970

Soups and Sandwiches

OLD FASHIONED BEAN SOUP OR SPLIT PEA SOUP

Vera Yoder

1 lb. dry beans (soak overnight)
1 lb. meaty ham bone or pieces
½ tsp. pepper
1 medium onion (chopped)
2 qts. water
Salt to taste
½ C. chopped celery leaves
1 bay leaf

Put in crock pot. Cook on low 10-12 hours; high 5-6 hours. Makes 2½ qts. Substitute beans with 1 lb. dry green split peas. Soak peas before cooking.

BORSCH

Mrs. Omar Swartzendruber

(A Russian dish brought to America by Mennonites)

4-5 medium potatoes (cubed)
1 small onion
Salt to taste
3-4 C. deboned chicken with broth
1½ tsp. dill seed

Place chicken, potatoes and onion in saucepan and cook until half done. Then add cut up cabbage and cook until done. Do Not Overcook. A few minutes before removing from stove, add dill seed. May be served plain or with milk or cream.

BROCCOLI CHEESE SOUP

4 T. oleo
1¼ C. chicken broth
½ C. shredded cheddar cheese
3 slices American cheese
1/8 tsp. pepper
¼ C. flour
1¼ C. milk
¼-⅓ C. broccoli (cooked and chopped)
1/8 tsp. salt

Melt oleo in saucepan. Add flour, stirring until smooth. Cook 1 minute or until thickened and bubbly. Add shredded cheese, broccoli and sliced cheese. Salt and pepper to taste. Stir until cheese is well blended.

BROCCOLI-HAM-CHEESE SOUP

Leona Mandel

¼ C. margarine
4 C. milk
Salt and pepper to taste
3 C. water
4 chicken bouillon cubes
6 T. flour
3 tsp. onion powder
2 C. cheddar cheese soup
1 C. cooked chopped broccoli
3 C. diced, cooked ham

Combine margarine, flour, milk and seasonings. Cook until thick. Add remaining ingredients and cook slowly until hot. Serves 12.

BUSY DAY SOUP

Verda Miller

1 lb. ground beef
5 C. boiling water
1 can (pint) tomatoes
1 can mixed vegetables (Veg-All)
1 onion (diced)
Salt and pepper to taste
1 C. spaghetti macaroni
Parsley flakes (opt.)

Mix ground beef, onion, boiling water and salt and pepper until meat changes color. Add tomatoes and macaroni and cook until tender. Add can of mixed vegetables, and any seasoning desired. Simmer on low heat.

CANTALOUPE SOUP

Bonnie Tindal

1 medium cantaloupe
¼ tsp. ground cinnamon
1 (6 oz.) can frozen orange juice
2 juice cans of water (1½ C.)
1 T. lime juice

Scoop pulp from the cantaloupe (after removing seeds), add cinnamon and process in a food processor until smooth. Remove to a bowl. Process juices until mixed with water added slowly to the feed tube of the processor. Add to melon mixture. Serve cold. Serves 6-8.

CAULIFLOWER CHOWDER

Judy Hostetler

1 medium head cauliflower
2 C. chicken broth or water
½ C. celery
½ C. onion (chopped)

SAUCE:
2½-3 C. milk
3 T. margarine or butter
2 T. flour
Salt and pepper to taste
1 C. Velveeta or cheddar cheese

Break up cauliflower and cook with broth, celery and onions until soft. Make cheese sauce and add to cauliflower; stir until heated through.

CHEDDAR CHOWDER SOUP

Ila Swartzendruber

2 C. water
2 C. diced potatoes
½ C. diced carrots
½ C. diced celery
¼ C. chopped onion
1 tsp. salt
¼ tsp. pepper

WHITE SAUCE:
¼ C. butter
¼ C. flour
1 C. cubed ham
2 C. milk
2 C. grated cheddar cheese

Combine water, potatoes, carrots, celery, onion, salt and pepper in large kettle. Boil 10-12 minutes. Meanwhile in saucepan, make white sauce by melting the butter. Add flour and stir until smooth. Slowly add milk; cook until melted. Add grated cheese to white sauce and stir until thickened. Add white sauce and cubed ham to vegetables that have not been drained. Heat through. Yield: 6 servings.

CHEESE SOUP

Midge Brenneman

4 chicken bouillon cubes
1 C. carrots (chopped)
2½ C. potatoes (chopped)
1 C. shaved ham
6 C. water
1½ C. celery (chopped)
1 onion (chopped)

1 can cream of chicken soup
1 lb. Velveeta cheese
1 can cream of celery soup

Cook the bouillon cubes, water, carrots, celery, potatoes, onion and ham for 20-30 minutes. Add the remaining ingredients. Don't boil after adding cheese.

CHEESE SOUP

Doris Kinney

4 C. chicken broth
1 C. sliced carrots
½ C. chopped green pepper
1 (16 oz.) jar Cheez-Whiz or other process cheese spread
2 cans cream of chicken soup
1½ C. cubed, peeled potatoes
1 C. chopped celery
½ C. chopped onion
1 beer (opt.)

In Dutch oven, combine vegetables and broth. Bring to boil, cover and simmer 15 minutes or until tender. Add cheese spread, cream of chicken soup and beer. Stir until cheese is melted and all ingredients combined. Heat, gently stirring, until hot. Do Not Boil! Serves 8. (NOTE: Shredded American cheese can be used instead of Cheez-Whiz.)

CHEESE SOUP

Ann McAndrew Pianta

1 qt. water
Celery
2 C. cubed potatoes
10 oz. mixed vegetables
½ lb. diced Velveeta cheese
4 cubes or 4 tsp. chicken bouillon
Onion
½ C. water
2 cans creamed chicken soup

Cook the water, chicken bouillon, celery and onions for 20 minutes. Cook the potatoes, water and mixed vegetables for 10 minutes or until done. Put all in blender and blend until smooth.

CHEESE SOUP

Margaret A. Teets

¼ C. margarine
1 C. carrots (diced)
½ C. onion (diced)
2 C. chicken broth
2 C. Velveeta cheese
2 C. milk
1 C. potatoes (diced)
1 C. celery (diced)
1 C. peas (can add other vegetable)
5 T. (heaping) flour
½ C. cheddar cheese

Cook the margarine, potatoes, carrots, celery, onion and vegetables until tender. Cook 2 C. chicken broth and the flour until thick. Add vegetables. Add 2 C. Velveeta cheese (cut up so it melts faster) and ½ C. cheddar cheese. Then add milk. Heat all together. Do Not Boil!

CHEESY VEGETABLE CHOWDER

Allie Guengerich

1 C. chopped potatoes
½ C. chopped celery
3 C. chicken broth
½ C. flour
Salt to taste
3 C. (12 oz.) shredded cheddar cheese
1 T. parsley
1 chicken (cooked and cut into small pieces)
½ C. chopped carrots
½ C. chopped onion
4 T. butter
2 C. milk
Dash of pepper

Cook vegetables in broth over medium heat for 20-30 minutes. In mixer or blender mix milk and flour and stir into vegetables. Add chopped chicken and parsley. A few minutes before serving add cheese and stir until bubbly and thickened over medium to low heat.

POLISH CHICKEN SOUP

Joann Hershberger

Handful snipped parsley
Medium onion (chopped)
5 whole allspice
Chicken (as much as you like)
Salt and pepper to taste
2 stalks celery (sliced)
4-6 carrots (sliced)
1 bay leaf
Large amount of broth
Noodles, thin

Cook chicken with water. Take meat off bones and cook broth, seasonings, carrots, celery and onions. Add noodles that have been cooked.

EVERETT'S CHILI FOR 50

Everett Winborn

15 lbs. hamburger (browned)
1 bunch celery (chopped fine)
2 large green peppers (chopped fine)
8 onions (chopped)
1 (No. 10) can red beans
Black and red pepper to taste
1 (No. 10) can baked pork and beans
5 (46 oz. ea.) cans tomato juice
1 gal. peeled tomatoes
½ can chili powder

Saute meat with chopped celery, green peppers and onions. Add remaining ingredients and simmer.

CHILI

1 lb. ground beef (browned)
1 can red kidney beans
1 can tomatoes (chopped)
1-1½ C. water
Garlic (to taste)
1 onion (chopped)
1 can Mrs. Grimes chili beans with gravy
Chili powder (to taste)

Mix all together in large pan. Simmer on low 1 hour or until ready to eat. Add water or tomato juice if it becomes too thick.

QUICK CHILI SOUP

Verda Miller

1 lb. ground beef (or more)
Salt and pepper to taste
1 can bean and bacon soup
1 can chili style beans
1 medium onion (diced)
1½ C. water
1 can cream of tomato soup
Chili powder to suit your taste

Cook ground beef, onion, salt and pepper and water together. Then add remaining ingredients, simmer 10-15 minutes.

MUCHO HOT CROCK POT CHILI

Sam Williams

2 lbs. meat (ground beef, pork or roast)
½ onion (finely chopped)
1 clove garlic (finely chopped)
6 oz. sliced jalapeno peppers
2 (4 oz. ea.) cans green chilies
1 (15 oz.) can tomato sauce
1 (15 oz.) can pinto beans
1 (15 oz.) can whole tomatoes (drained and chopped)
¼ C. chili powder
2 T. ground cayenne pepper
2 tsp. cumin
2 T. brown sugar
1 (15 oz.) can kidney beans
1 C. water

Cook and drain meat. Chop and mix all ingredients in crock pot except beans. Cook on high for 1 hour. Add beans, cook on low overnight. Smell of cooking chili permeates through house waking people sleeping, very hungry for an early chili breakfast. (CAUTION: This is very hot chili. For a more mild version, use a little less chili powder, ½ the amount of cayenne pepper and omit jalapeno peppers.)

CORN CHOWDER

Virginia Stutsman

5 slices bacon (cut into pieces)
2 C. whole kernel corn
1 can cream of mushroom soup
1 tsp. salt
Pat of butter
1 medium onion
1 C. cooked potatoes (diced)
2½ C. milk
Pepper

Fry bacon until crisp; drain. Brown onion, add all remaining ingredients except butter. Heat to boiling. Simmer, top with pat of butter. (Good hearty soup!)

FRENCH ONION SOUP

Locke Peterseim

4 large onions (sliced thin)
2 cans condensed beef broth
1 tsp. Worcestershire sauce
1 soup can water
4-6 (½-inch ea.) slices Swiss or parmesan cheese
2 T. butter
French bread (sliced)

Cook onions in butter until tender but not brown. Add broth, water and Worcestershire sauce. Cover, simmer 20 minutes. Salt and pepper to taste. Place slice of French bread in bowl and cover with soup. Place one slice of cheese on top, add more soup to partially melt the cheese. Serves 4-6.

GAZPACHO (Cold Soup)

Alberta Jane Rinehart

1 qt. bottled tomato juice
½ C. finely grated bread crumbs
1 T. vinegar
¼ tsp. olive oil
Dash garlic pepper
¼ tsp. salt
1 finely grated, peeled and seeded cucumber
½ finely grated, seeded green pepper
2 tsp. instant minced onion
Dash pepper

Chill well. Add 2 C. crushed ice. Serve with cubed vegetables and bread cubes. (ALTERNATE METHOD: Puree in blender 3 chopped tomatoes (about 4 C.), or you may use 1 can solid-pack tomatoes, 1 peeled, seeded, chopped cucumber (about 1 C.), ½ C. chopped Spanish or yellow onion, 1 seeded and chopped green pepper (about 1 C.) Press through sieve to remove seeds. Puree 1 C. bread crumbs with 1 crushed garlic clove, 4 T. olive oil, 1 T. vinegar, ½ tsp. salt, ¼ tsp. white pepper; blend into vegetable puree. Chill well. Meanwhile, fill sectioned dish with one of the following in each: finely cubed tomato, peeled and seeded cucumber, onion, seeded green pepper and toasted bread cubes. Add 1 qt. crushed ice to soup. Serve soup from chilled tureen into chilled soup bowls. Sprinkle each serving with the cubed vegetables and bread cubes to suit individual tastes. Serves 6.)

HAMBURGER SOUP

Kathy Ulin

1 lb. ground beef
1 small onion (diced)
1 C. narrow noodles
5-6 C. water
4 bouillon cubes
1 C. carrots
1 C. potatoes
1 can cream of mushroom soup
1 tsp. salt
1/8 tsp. pepper
2 tsp. Worcestershire sauce

Brown ground beef and onion. Drain off fat. Add rest of ingredients, except noodles, salt and Worcestershire sauce. Boil until vegetables are done. Then add noodles, salt and Worcestershire sauce.

HAMBURGER SOUP

Mrs. Duane E. (Ellen L.) Yoder

1 lb. hamburger
1 (31 oz.) can pork and beans
4 oz. can tomato sauce
1 can corn
1 tsp. minced onion
2 big potatoes (diced)
Celery, salt and pepper to taste
½ lb. pork sausage
1 large can tomatoes
1 can mixed vegetables
1 pkg. frozen mixed vegetables
2 large carrots
4 oz. can mushrooms (stems and pieces)

Brown beef, sausage and onion; drain grease. Add remaining ingredients. Cook several hours; the longer the better. (I use the crock pot.) This makes a large amount.

OYSTER STEW

Pauline Schlabaugh

1 qt. oysters and liquid
2 C. milk
Salt
Celery salt
2 T. butter
2 C. cream
Pepper

Drain oyster liquid into saucepan and bring to boil. Heat oysters in a separate saucepan with 2 T. of the oyster liquid and butter until oysters are plump and the edges begin to curl. Remove immediately from heat. Scald milk and cream together but do not boil. Combine hot oysters, hot oyster liquid and hot milk and cream. Add salt, pepper and celery salt to taste. Ladle into heated soup bowls and serve with oyster crackers. Serves 6-8.

COUNTRY COUSIN POTATO SOUP

Leona Schlabach

6 medium potatoes (cubed fine)
1½ tsp. salt
1 C. finely cubed ham
⅓ C. flour
Lawry's seasoned salt
Pepper
½ C. onion (chopped fine)
8-10 slices diced bacon (opt.)
1 C. celery (chopped fine)
1½-2 C. rich milk or Half and Half
Dill weed
Parsley flakes (opt.)

Simmer potatoes and onion in large kettle barely covering with water for 15 minutes or until tender. Do Not Overcook. Meanwhile, in frying pan, saute bacon until transparent. Add ham and celery. Stir and cook until done. Don't overdo! Add flour, stir absorbed in bacon fat, then add rich milk, stirring until thickened. Add to potatoes stirring well to mix. Add seasonings to taste. Delicious when a dollop of sour cream is added to soup. If you want "clam chowder", add 2 small cans of chopped clams with liquid. Delicious on a cold winter eve!

POTATO CHEESE SOUP
POTATO CHOWDER SOUP

Mardelle Miller
Joyce Schrock

2 C. diced potatoes
½ C. diced carrots
Salt and pepper to taste
¼ C. oleo
2 C. milk
1 C. cooked, diced ham
½ C. diced celery
¼ C. chopped onion
2 C. water
¼ C. flour
2 C. shredded cheese

Combine potatoes, celery, carrots, onions, seasonings and water. Cook until tender. Combine oleo, flour and milk. Cook until thick. Combine vegetables with white sauce. Add cheese and ham. Heat, but do not boil. Serves 4-6 people.

SALMON CHOWDER

Jan Truelson

½ C. chopped celery
½ C. chopped green pepper
1 C. diced potato
2 C. chicken broth
½ tsp. pepper
1 (13 oz.) can evaporated milk
½ C. chopped onion
3 T. oleo
1 clove garlic (minced)
1 C. shredded carrots
½ tsp. dill weed
1½ tsp. salt
1 (17 oz.) can creamed corn
1 (7½ oz.) can flaked salmon (drained)

Saute in 3 T. oleo, the celery, onion, green pepper and garlic. Add the remaining ingredients. Simmer 20 minutes. Add creamed corn, evaporated milk and salmon.

STRACCIATELLA (Appetizer Soup)

Rita Peachey

¼ C. tiny bow ties
2 (13¾ oz. ea.) cans chicken broth
¼ C. grated Swiss cheese
2 tsp. parsley
1 slightly beaten egg
2 T. grated Italian cheese

In saucepan, stir bow ties into chicken broth; bring to boiling. Reduce heat, simmer, covered 10-15 minutes, until pasta is tender. Mix together egg, parsley and cheese. Gradually pour egg mixture into simmering broth, whipping gently with wire whisk or fork until bended Serve immediately. Serves 6.

GARDEN FRESH TOMATO SOUP

Esther McDowell

2 medium coarsely chopped onions
2 cloves crushed garlic
¼ C. margarine
4 lbs. ripe tomatoes
6 C. chicken broth
4 T. tomato paste
1½ tsp. salt
½ tsp. white pepper
Basil

In large saucepan saute onions and garlic in margarine until onion is tender. Add tomatoes (peeled, seeded and coarsely chopped) along with chicken broth, tomato paste, salt and pepper. Simmer, stirring occasionally for 15 minutes or until slightly thickened. Remove from heat; cool slightly. Puree in blender; return to saucepan. Stir in ⅓ C. chopped fresh or 2 T. dried basil. Heat gently. To freeze: Cool slightly; ladle into containers. Freeze up to 6 months. Makes 12 C.

HEARTY VEGETABLE STEW

Vera Yoder

2 (16 oz. ea.) cans tomatoes
1 (15 oz.) can red kidney beans
1 (15 oz.) can northern beans
1 (15 oz.) can garbanzo beans
3 medium onions (chopped, 1½ C.)
2 stalks celery (sliced, 1 C.)
1 C. sliced zucchini or squash
½ C. water
2 cloves garlic (minced)
2 tsp. chili powder
1½ tsp. dried basil (crushed)
¼ tsp. pepper
1 bay leaf
2 T. cornstarch

Combine all ingredients. Bring to boil, simmer 1 hour or cook in slow cooker 8-10 hours.

WILD RICE BURGER SOUP

Joann Hershberger

½ C. wild rice
½ C. water
1 lb. ground beef
½ tsp. salt
½ tsp. pepper
3 drops Tabasco sauce
2 tsp. beef bouillon (ground)
4 ribs celery (sliced)
2 small onions (chopped)
2 soup cans water
3 cans cream of mushroom soup

Soak wild rice in ½ C. water overnight. Saute ground beef and seasonings; drain fat. Add rice, water and other seasonings and vegetables. Simmer about 30 minutes. Stir in soups and soup cans of water. Simmer 30 minutes. Adjust seasonings to taste. Serves 6-7. Can make in a slow cooker. Simmer longer.

ZUCCHINI SOUP

Ruth Kauffman

4 C. diced zucchini
¼ C. diced celery
½ tsp. nutmeg
¾ C. minced onion
2 C. chicken stock or 3 pkts. instant chicken broth and seasonings
½ C. evaporated milk

Combine all ingredients except milk. Heat to boiling and simmer until zucchini are tender. Cool slightly; puree until smooth in a blender. Keep hot as you stir in milk. Serve. (About 85 calories per serving.)

DRIVE-IN BURGERS

Bonnie Moffit

3 lbs. beef
½ C. chopped onion
1 C. water
1½ C. catsup
4 T. paprika
2 T. chili powder
1½ tsp. salt
1½ tsp. pepper (or less to taste)
1 T. Worcestershire sauce
2 T. brown sugar (opt.)

Brown ground beef with onion and drain. Add remaining ingredients and simmer 20 minutes. Serve in hamburger buns.

LIBERTY BEEF SANDWICHES

Sally Kern

1 large onion (sliced)
2 T. oleo
1 lb. thin sliced roast beef
American cheese slices
French rolls

Saute onions in oleo. Remove onions when tender. Add beef slices and heat until warm. Put meat on sandwiches, top with cheese slice and onions. Microwave 30 seconds.

OPEN FACED HAMBURGER SANDWICHES

Mrs. Ralph Schlabaugh

1 lb. hamburger
8 oz. can tomato sauce
2 tsp. oregano
½ tsp. pepper
1 C. Velveeta cheese (diced fine)
½ C. chopped onion
1 tsp. salt

Mix all together, spread on ½ of bun. Broil under broiler. Eat while still warm. This will keep in refrigerator several days.

SLOPPY JOES

Fannie Edith Christner

Hamburger
Celery salt
Tomato juice (if needed)
5 large onions
1 T. flour
1 C. catsup

TACO BURGERS

Emily Berglund

1 lb. ground beef
1 (8 oz.) can tomatoes
1 tsp. chili powder
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
¼ tsp. garlic salt
½ tsp. sugar
4 large lettuce leaves
8 burger buns (split)
1 C. shredded American or cheddar cheese
Taco sauce

Brown ground beef; drain off fat. Add tomatoes and their liquid, chili powder, Worcestershire sauce, mustard, sugar and garlic salt. Cook on high heat until mixture boils; reduce heat and simmer until thick, about 10 minutes. Serve on buns - top with shredded lettuce and cheese. Makes 8 sandwiches. Use ¼ C. to fill buns.

CARROT SANDWICH FILLING

Linda Miller

1 lb. carrots
1 T. onion
4 oz. soft butter
1 C. mayonnaise
¼ tsp. salt

Shred peeled carrots with a fine shredder. Mince onion very fine. Mix soft butter, mayonnaise and salt. Combine with carrots, onions.

BAKED CHEESE SANDWICHES

Joyce Niffenegger

8 slices bread
Butter
¼ lb. bacon (sliced)
⅓ C. chopped onion
¼ tsp. salt
8 slices cheddar cheese
2 eggs (beaten)
2 T. chopped green pepper
¼ C. chopped celery
½ C. milk
1 tsp. prepared mustard
4 large tomato slices

Spread 4 slices of bread with butter and place in bottom of greased 9-inch square baking dish. Toast lightly in 350° oven for about 10 minutes. While bread is toasting, brown bacon, onion, celery and green pepper. Remove toast from oven and place cheese slices on each piece. Arrange bacon mixture over each and cover with remaining bread slices. Combine eggs, milk, mustard and salt. Pour most of it over the sandwiches. Top each sandwich with a tomato slice and pour the rest of the egg mixture over tomato slices. Bake at 350° oven for about 40 minutes (use foil). Serve hot.

HOT CHICKEN SALAD SANDWICHES

Judy Hostetler

1 C. chopped chicken (cooked)
½ C. chopped celery
1 minced onion
1 C. cheese (diced)
½ C. mayonnaise
2 T. Worcestershire sauce

Mix together, let stand overnight. Fill buns and wrap in foil. Heat in 275° oven for ½ hour or until cheese is melted.

CORNY SANDWICH SQUARES

Helen Harden

1 (10 oz.) pkg. cornbread mix
2 eggs
¾ C. American or cheddar cheese (shredded)
¼ C. catsup
½ C. shredded American cheese
1 (16 oz.) can tomatoes
1 C. cream style corn
2 T. milk
2 C. dried roast beef (hamburger can be used)
2 T. pickle relish
¼ C. grated parmesan cheese
¼ C. water
1 T. cornstarch
1 tsp. Worcestershire sauce

Mix cornbread mix, corn, eggs, milk and ¾ C. shredded cheese. Put ½ in 8-inch square greased pan. Combine the roast beef, catsup and pickle relish together. Pour over batter in pan and sprinkle with ½ C. shredded cheese and parmesan cheese. Top with rest of batter. Bake at 350° for 35 minutes. Cook water, cornstarch, tomatoes and Worcestershire sauce until thick and serve over corn meal squares.

EGG SALAD - CRAB MEAT

Betty Isabel Holt

8 eggs (hard boiled, diced or grated)
1 (1¼ oz.) pkg. prepared onion soup mix
1¼ oz. Baco Bits
1¼ C. mayonnaise
2 T. French dressing
1 can crab meat (opt.)

Boil and dice or grate eggs. Mix all together and refrigerate.

SANDWICH FINGERS

Brenda Brenneman

1 loaf sandwich bread
Bacon
1 can cream of chicken soup

Cut crusts from bread slices. Spread with soup. Roll and wrap with ½ strip of raw bacon. Bake at 200° for 2 hours. Turn over after first hour.

HAM SANDWICHES

Jane Miller

2 C. ham (chopped fine)
⅓ C. green pepper (chopped, opt.)
⅓ C. mayonnaise
1/8 tsp. pepper
1½ C. grated cheddar cheese
¾ C. chopped celery
¼ C. chopped onion
1 T. horseradish
6 hamburger buns

Mix all ingredients together, except the buns and cheese and spread on each half of hamburger bun. Sprinkle with grated cheese. Bake at 450° for 10 minutes. Serve hot.

OMELET SANDWICHES

Mrs. Ralph Schlabaugh

14 slices of bread
8 slices ham or bacon or dried beef
½ C. oleo (melted)
½ tsp. dry mustard
8 slices American cheese
1 C. corn flakes or Rice Krispies
6 eggs
½ tsp. salt

Remove crusts from bread and place 7 slices in bottom of well greased 9x13-inch pan. Top each slice with cheese and meat. Top with 7 slices of remaining bread. Mix eggs (which have been beaten), together with milk, salt and mustard. Pour over sandwiches and refrigerate overnight. Sprinkle with crushed cereal and drip melted oleo over top. Bake 1 hour at 350°.



Vegetables

CHICAGO STORE FIRE - JANUARY 13, 1920

(E.J. Hesselschwerdt, Mgr.)

Second Floor R.H. Peterseim Home & Funeral Service also Destroyed

ASPARAGUS CASSEROLE

Margaret Holden

3 C. asparagus
1 C. grated raw carrots
½ C. minced onion
½ C. sour cream
1 can cream of shrimp soup
1/8 tsp. pepper
1/8 tsp. salt
½ C. buttered bread crumbs

Cook asparagus and drain. Add rest of ingredients, except bread crumbs. Pour into greased casserole. Sprinkle bread crumbs on top. Bake at 350° for 40-45 minutes.

ASPARAGUS CASSEROLE

Esther McDowell

1 can asparagus
1 can cream of mushroom soup
1 egg
Salt and pepper
½ C. sharp cheddar cheese (shredded)
Butter or margarine
½ C. cracker crumbs

Place asparagus on bottom of casserole. Next pour mushroom soup mixed with the egg over asparagus. Sprinkle 1 T. cracker crumbs on casserole, dot with butter and top with salt, pepper and cheese. Again dot with butter and top with remainder of cracker crumbs. Bake about 20 minutes at 350° or until cheese and cracker crumbs brown.

CHUCKWAGON BEANS

Elvesta Hochstedler

2 C. dried pinto beans
3 C. broth or tomato juice
½ lb. bacon (thick, cut in large chunks)
1 large onion (diced)
1 large clove garlic
2½ tsp. chili powder
2 tsp. salt

Soak dried beans in 8 C. water overnight. Cook about 1½ hours until tender or bring beans to boil in 8 C. water and cook 2 minutes. Cover, remove from heat and let stand 1 hour. Then cook about 1½ hours until tender. Drain water from beans (may use as part of the liquid). Add remaining ingredients. Cook in crock pot on low for 8 hours.

CALICO BEAN POT

Wilma Isabel

1 lb. bacon
1 can green beans
1 can lima beans
1 can pork and beans
1 C. chopped onion
1 can kidney beans
¾ C. brown sugar
½ C. vinegar
½ tsp. garlic salt
½ tsp. pepper

Cut bacon in small pieces; cook until crisp. Saute 1 C. chopped onion in bacon fat 3 minutes. Drain each can of beans and combine and stir. Very good in crock pot.

DELICIOUS BAKED BEANS

Judy Hostetler

1 large can pork and beans
1 lb. bacon (cut up and browned with 1 T. onion)
¾ C. brown sugar
3 T. catsup

Mix all ingredients together and bake at 300° for 2-3 hours.

HOT AND SPICY BAKED BEANS

Joyce Mattes

½ lb. bulk pork sausage (hot Italian)
¼ C. chopped onion
¼ C. ketchup
¼ C. brown sugar
½ tsp. Tabasco sauce
2 (1 lb. ea.) cans pork and beans

Brown sausage and drain well. Mix in remaining ingredients and bake in 1½ qt. casserole 30 minutes in 350° oven or 10 minutes in microwave until hot and bubbly.

COLACHE

Alberta Jane Rinehart

1 onion (chopped)
1 T. butter
1 C. cut green beans
1 green pepper (chopped)
Salt and pepper
6 summer squash or zucchini (cut in pieces)
2 large tomatoes (cut in sixths)
3 ears corn (cut in 1-inch pieces)

Cook onion in butter until golden. Add beans and ½ C. water; cover and cook 10 minutes. Add next 4 ingredients and cook, covered, until vegetables are tender.

GREEN BEAN CASSEROLE

Ruth Ann Hershberger

3 T. melted margarine
2 T. flour
1 tsp. salt
1 C. dairy sour cream
¼ tsp. pepper (very scant)
1 tsp. sugar
½ tsp. grated onion
2 (12 oz. ea.) pkgs. frozen French style green beans (I use canned)
½ lb. grated cheddar cheese
½ C. corn flake crumbs
1 T. butter

Combine 3 T. butter and flour; cook gently. Remove from heat. Stir in seasonings and sour cream. Fold in beans. Place in 2 qt. casserole. Cover with cheese, then crumbs mixed with 1 T. butter. Bake at 350° for 30 minutes. Serves 8.

GREEN BEAN CASSEROLE

Martha Beckman

1 pkg. frozen French cut green beans (cooked and drained)
1 can water chestnuts (sliced)
1 can bean sprouts (drained)
4 oz. can mushrooms (drained)
1 C. grated sharp cheddar cheese
1 can cream of mushroom soup
1 can French-fried onion rings

In casserole, layer everything except onion rings. Cook at 350° for 20-25 minutes until bubbly. Add onion rings and bake 5 minutes more.

GREEN BEANS SWISS STYLE

Tina Swartzendruber

2 T. margarine
2 T. flour
½ tsp. salt
½ tsp. pepper
1 tsp. sugar
1 T. onion
1 C. sour cream
4 C. green beans
1 can water chestnuts (sliced)
½ lb. grated Swiss cheese
2 C. corn flakes

Make a sauce with the margarine, flour, salt, pepper, sugar, onion, and sour cream. Add to beans, cheese and water chestnuts. Top with corn flakes and butter. Bake at 350° for 30-40 minutes.

GREEN BEANS SUPREME

Esther McDowell

⅔ C. minced onion
4 T. butter
4 T. flour
2 tsp. salt
½ tsp. pepper
1 pt. sour cream
1 C. grated cheddar cheese
4 (10 oz. ea.) pkgs. frozen green beans (cooked and drained)

Saute onion in butter. Add flour, salt and pepper. Add sour cream and mix well. Blend with beans and pour into 3 qt. rectangular Pyrex dish. Top with grated cheese. Bake at 350° for 30 minutes or until heated through.

BROCCOLI AND BEAN CASSEROLE

Chris Morgan

3 C. Rice Chex
3 T. butter
1/8 tsp. curry powder
1 box frozen broccoli
1 box frozen small lima beans
1 can celery soup
1 can mushroom soup

Brown Rice Chex with butter and curry powder and set aside. Cook broccoli and lima beans separately according to package directions and drain well. Mix the cooked beans with the celery and mushroom soup and half of the Rice Chex mixture. Place cooked broccoli in bottom of baking dish and the bean mixture over it. Sprinkle last half of Rice Chex over the beans and bake at 350° for 30 minutes.

BROCCOLI CASSEROLE

Esther McDowell

¼ C. diced onion
¼ C. butter
1 T. flour
1 tsp. salt
½ C. cold water
1 small jar Cheez-Whiz
2 pkgs. frozen broccoli

Cook onion in butter for 5 minutes; stir in flour, salt and water and cook until thick. Add Cheez-Whiz. Slightly cook the cut-up broccoli and blend in with other ingredients. Put in a casserole dish with buttered crumbs on top and bake at 350° for 45 minutes.

BROCCOLI-CORN BAKE

Martha Schlabaugh
Ila Swartzendruber

1 can cream style corn
1 (10 oz.) pkg. frozen broccoli
1 egg (beaten)
½ C. coarse minced onion
2 T. melted butter
½ tsp. each salt, pepper, paprika
¼ C. coarse cracker crumbs
1 T. melted butter or oleo

Mix all ingredients. Bake in greased baking dish. Top with ¼ C. coarse cracker crumbs (6 crackers) with 1 T. melted butter. Bake for 35-40 minutes. Serves 6.

GOLDENROD BROCCOLI

Ila Swartzendruber

1 (10 oz.) pkg. broccoli
¼ C. onion (chopped)
2 T. margarine
16 oz. can creamed corn
1 can mushroom soup
1 egg
½ C. crushed cracker crumbs
¼-½ tsp. salt
1 C. grated cheese
1 can onion rings

Reserve ¼ C. cheese for topping. In a greased casserole put broccoli, onions, corn, cracker crumbs in layers. Beat the egg and add soup and salt. Pour over corn, broccoli, etc. Dot with margarine. Add grated cheese and onion rings. Bake at 350° for 1 hour.

GOLDEN CRUMB BROCCOLI

Maria Brubacher

1½ lbs. fresh broccoli
1 (10¾ oz.) can cream of mushroom soup
¼ C. mayonnaise
1 T. chopped pimiento
1½ tsp. lemon juice
¼ C. shredded sharp American cheese (1 oz.)
⅓ C. crushed round cheese crackers (about 8)

Cut up broccoli to make 6 C. In saucepan cook broccoli, covered in small amount of salted water for about 10-15 minutes. Drain well. Turn into a 1½ qt. casserole. Mix soup, mayonnaise, cheese, pimiento and lemon juice. Pour over broccoli. Top with crushed crackers. Bake uncovered at 350° for 35 minutes. Serves 6-8.

RICE-BROCCOLI CASSEROLE

Ruth Ulch

1 stick oleo
1 C. diced celery
2 T. diced onion
1 can mushroom soup
1 (8 oz.) jar Cheez-Whiz
1 pkg. frozen chopped broccoli (frozen)
1 C. rice (cooked)
Mushrooms (if desired)

Saute celery and onion in butter, then add the cheese, soup and broccoli. Mix with soup and mushrooms. Place in casserole and bake 45 minutes at 350° or until bubbly. Sprinkle with bacon bits, grated cheese or corn flakes.

CREAM CHEESE SAUCE

Blanche Brenneman

8 oz. cream cheese (softened)
¼ C. milk
1 tsp. lemon rind
1 tsp. lemon juice
1/8 tsp. ginger
¼ tsp. salt

Heat until you can mix with whip until smooth. Put on vegetables and top with toasted almonds. Good on broccoli!

SWEET AND SOUR RED CABBAGE

Maria Brubacher

1 large head cabbage
2 medium apples (chopped)
1 C. water
2 T. butter or margarine
1 T. brown sugar
2 tsp. cider vinegar
1 tsp. salt

Remove the outer leaves and core of cabbage. Finely chop cabbage. Peel, core and cut apples into eighths. In a large saucepan, combine cabbage, apples and other ingredients. Bring to a boil. Cover and simmer slowly for about 45 minutes, stirring occasionally to prevent sticking.

TENNESSEE CABBAGE

Alberta Jane Rinehart

3 T. butter
½ head cabbage (shredded)
½ C. cream or top milk
Salt and pepper

Brown butter in heavy skillet. Add cabbage. Stir well, cover and simmer over low heat 5 minutes. Stir again, cover and simmer 5 minutes more. Add cream and salt and pepper. Cover and simmer another 4 minutes. Do Not Overcook!

CABBAGE AU GRATIN

Wilma Isabel

1 medium head of cabbage
1 green pepper

WHITE SAUCE:
2 C. .milk
3 T. flour
3 T. margarine
⅓ C. grated cheese

Cut medium size head of cabbage into quarters. Cook in salted boiling water until tender. Chop moderately and season with salt and pepper. Add 1 green pepper if you wish, chopped finely. Mix well and put in buttered casserole and cover with white sauce and cover with buttered bread crumbs. Bake until well heated and crumbs are brown.

For White Sauce: Cook until thick, add cheese and it melts. (I like to make white sauce in iron skillet - melt oleo, add flour, then add milk and cheese.)

FIVE MINUTE CABBAGE

Alice H. Rosen

1½ C. finely chopped cabbage
1½ C. milk
½ C. thin cream
2 T. flour
2 T. butter
1 tsp. salt
Ground nutmeg

Cook first 3 ingredients on medium heat for 2 minutes. Cream together flour, butter and salt. Add to cooked cabbage and continue cooking cabbage and thickening for another 3 minutes. Add a dash or two of ground nutmeg and serve at once.

RED CABBAGE WITH HAMBURGER

Maria Brubacher

6 T. butter
6 T. vinegar
1 lb. lean ground beef
1 large head red cabbage (shredded)
2 C. apples (diced)
2 medium onions (chopped)
½ C. water

Brown onion and ground beef in butter. Simmer until tender. Add remaining ingredients. Cover and cook over low heat until the cabbage is tender.

HEAVENLY CARROTS

Anna Stitzell

4 C. cooked sliced carrots
1½ C. plain croutons
1 C. grated sharp cheddar cheese
2 eggs (beaten)
¼ C. light cream
¼ C. melted butter
1½ tsp. Worcestershire sauce
1 tsp. salt

Stir carrots, croutons and cheese in 1½ qt. casserole. Combine remaining ingredeitns and pour over carrots. Bake in 400° oven uncovered for 20 minutes or until brown.

CARROT CASSEROLE

Jane Miller

¼ C. butter
1 small onion (minced)
¼ C. flour
2 C. milk
½ lb. Velveeta cheese
¼ tsp. dry mustard
1 tsp. salt
¼ tsp. celery salt
12 medim sliced carrots (cooked and drained)
3 C. buttered bread crumbs

Cook butter with onion. Add flour, milk, cheese and seasonings to make white sauce. Layer carrots, cheese sauce and bread crumbs in casserole and bake at 350° for 25 minutes.

QUICK CARROTS

6 carrots (washed, scraped and shredded)
1 small finely chopped onion
½ tsp. salt
Dash of pepper
2 T. butter or margarine
¼ C. hot water

Combine all ingredients in saucepan, cover and bring to a boil. Simmer about 10 minutes or until tender.

BAKED CARROTS

Ruth Ulch

3 C. cooked carrots
1 can cream of celery soup
1 C. Velveeta cheese
¼ C. dried bread crumbs
1 T. melted butter

Blend soup and cheese, add to cooked carrots. Mix butter with crumbs and spread on top. Bake at 350° for 30 minutes.

SCALLOPED CARROTS

Audrey Berglund

4 C. sliced, peeled carrots
1 medium onion (chopped)
3 T. butter
1 can condensed cream of celery soup
½ tsp. salt
¼ tsp. pepper
½ C. grated cheddar cheese

Cook carrots in boiling, salted water; drain. Cook onion in butter until soft. Stir in soup, salt, pepper, cheese and carrots. Place in casserole. Mix 1 C. of herbed seasoned bread crumbs or stuffing with ¼ C. melted butter and spoon this over carrots. Bake at 350° about ½ hour or until well heated.

CHEDDAR CHEESE CARROTS

Vivian Fleming

½ C. chopped onions
2 T. oleo
½ tsp. dry mustard
1/8 tsp. pepper
Bread crumbs or crushed croutons
1 can cream of celery soup
¼ C. milk
1 C. shredded cheddar cheese
1-2 lbs. sliced, cooked carrots

Melt oleo in skillet and saute onions with mustard and pepper. Mix with soup, milk and cheese. Place mixture in 2 qt. casserole with cooked carrots. Sprinkle bread crumbs on top. Heat in 350° oven 30-40 minutes or until hot.

CREAMED CAULIFLOWER (Or Broccoli) CASSEROLE *Alice H. Rosen*

1 medium head cauliflower
3 T. butter or margarine
¼ C. flour
2 C. milk
1 (8 oz.) pkg. herb seasoned stuffing mix
1 C. water
½ C. butter or margarine (melted)

Break cauliflower into small pieces and cook until barely tender. Drain and place in shallow 2 qt. casserole. Melt 3 T. butter or margarine in medium saucepan. Stir in ¼ C. flour and cook together for a few minutes, while stirring. Remove from heat and blend in 2 C. milk. Bring to a boil, stirring constantly, and simmer until thickened. Pour over cauliflower in casserole. Combine 1 pkg. herb seasoning stuffing, 1 C. water, ½ C. butter or margarine (melted) and spoon on top, pressing down if necessary. Bake at 350° for 30 minutes. Serves 8-10. Broccoli may be used in place of cauliflower.

CORN FAIRFAX

Erma Ropp

SAUTE 5 MINUTES:
4 T. butter
¼ C. chopped celery
¼ C. chopped onion

THEN ADD:
2 C. cream style corn
⅔ C. French cut green beans
1 T. paprika
1 tsp. salt
2 T. flour
2 eggs (beaten)
1½ C. evaporated milk

TOPPING:
4 T. butter
⅔ C. bread or cracker crumbs
⅔ C. cheddar cheese (grated)

Simmer mixture 5 minutes after corn, beans, flour and seasonings have been added, then add the the eggs which have been blended with milk. Heat just to boiling. Pour into a 2½ qt. casserole and sprinkle with topping. Bake in preheated oven for 15 minutes at 375°. Do not overcook or overbake as this is a custard.

CORN AND NOODLE CASSEROLE

Edith Wade

4 C. cooked noodles
1 can cream style corn
1 beaten egg
½ C. cheese (cut in small pieces)
1 small can mushrooms
½ C. melted butter
Cracker crumbs

Mix noodles, corn, egg, cheese and mushrooms and put into casserole. Crush cracker crumbs on top. Pour melted butter over top and bake at 350° for 30 mintues.

CORN PUDDING

Deb Seward

2 C. corn
2 eggs
2 T. flour
2 T. sugar
2 T. butter

Beat the eggs well. Add to the corn. Beat the flour and sugar into the corn, mixing well. Pour into an 8x8-inch baking dish. Dot with butter. Bake at 350° for 45 minutes. This recipe can be doubled to make an 8x11½-inch baking dish.

CORN CASSEROLE

Marguerite Kinsinger
Gerry Schlabaugh

1 can whole kernel corn (drained)
1 can creamed style corn
8 oz. sour cream
1 stick (¼ lb.) butter (melted)
1 box Jiffy corn muffin mix

Mix and put in 7x9-inch or 8x8-inch ungreased baking pan and bake for 50-60 minutes without cover.

GOLDEN CORN AND MUSHROOM BAKE

Ilah L. Hebner

1 can whole kernel sweet corn
2 eggs (beaten)
1 (4 oz.) can mushrooms
½ tsp. salt
¼ tsp. onion salt
½ C. cracker crumbs
2 T. butter
½ C. milk

Mix drained corn and beaten eggs in buttered 1½ qt. baking dish. Drain mushrooms saving ¼ C. liquid. Stir in drained mushrooms and salts. Sprinkle cracker crumbs on top. Dot with butter. Add mushroom liquid to milk and put over crumbs. Bake uncovered at 350° for 35-40 minutes.

SCALLOPED CORN

Esther Hemphill

2 cans cream style corn
1 can mushroom soup
1 medium green pepper
Onion to taste
2 eggs (beaten)
Salt and pepper
1 T. sugar
1 C. shredded cheese
Enough cracker crumbs to thicken

Mix all ingredients and bake 1 hour at 350°.

SCALLOPED CORN SUPREME

Norma Tilden

1 can cream style corn
1 can whole kernel corn (do not drain)
1 stick oleo
1 C. raw macaroni
1 C. cubed Velveeta cheese
Salt and pepper
3 T. chopped pimiento

Melt oleo. Add other ingredients and bake at 325° for 1 hour.

CORN CASSEROLE

Jane Miller

2 C. chopped celery
1 lb. grated Velveeta cheese
2 C. Minute Rice
1 large can whole kernel corn (drained; I use 1 pt. frozen corn, thawed)
1 tsp. salt and pepper
1 carton Half and Half
1 stick butter
Minced onion to taste
1 can or pkg. slivered almonds

Mix ingredients and sprinkle with paprika. Bake at 350° for 45 minutes.

RICE AND CORN BAKE

3 eggs (separated)
1 (8¾ oz.) can whole kernel corn (drained)
1½ C. cooked rice
1 C. shredded cheese (4 oz.)
½ C. milk
1 tsp. salt
¾ tsp. dry mustard
1/8 tsp. pepper

Mix egg yolks (save the whites) and add remaining ingredients. Beat egg whites until stiff peaks form and fold gently into rice mixture. Pour into greased 1 qt. casserole. Bake at 350° for 40-45 minutes.

COMPANY CORN

Barb Lintz

8 slices bacon
2 (No. 2 ea.) cans cream style corn
2 (No. 2 ea.) cans whole kernel corn
3 T. cornstarch
1 C. evaporated milk
4 eggs (separated)
2 onions (chopped fine)
1 small green pepper
1 small red pepper or pimiento
2 T. bacon pieces
Salt and pepper

Fry bacon slices; drain. Mix 2 kinds of corn in large mixing bowl. Blend cornstarch with milk. Add slightly beaten egg yolks. Mix corn and milk mixture. Combine onions, peppers, bacon grease, chopped bacon, salt and pepper; combine with corn mixture. Beat egg whites until stiff. Fold into vegetable mixture. Spoon into large greased casserole or 9x13-inch baking pan. Bake 45-55 minutes at 350°. Yields 10-12 servings.

SCALLOPED CORN

Fannie Edith Christner
Anna Yoder

2 C. cooked or canned corn
1 C. milk
⅔ C. cracker or bread crumbs
3 T. butter
½ tsp. salt
1/8 tsp. pepper
1 T. sugar
2 eggs
1 tsp. minced onion

Beat the eggs and add milk and crumbs. Add the corn, onion, seasonings and melted butter. Mix together well and pour in a greased casserole. Bake at 350° for 40 minutes.

GOLDEN EGGPLANT CASSEROLE

Marianna Miller

2½ C. peeled, cubed eggplant
18 crackers (crumbled)
½ C. shredded sharp cheese
¼ C. chopped celery
1 C. cream or evaporated milk
2 T. chopped pimiento (opt.)
1 T. melted butter
½ tsp. salt
1/8 tsp. pepper

Cook eggplant in boiling salted water for 10 minutes; drain. Combine with remaining ingredients. Turn into 1 qt. casserole. Bake in moderate oven at 350° for 45 minutes. Serves 6.

BATTER-DIPPED EGGPLANT

Ida E. Miller

½ C. butter or margarine
1 medium eggplant (peeled and cut into ¾-inch slices)
1 egg (slightly beaten)
1 tsp. salt
1/8 tsp. pepper
1 C. potato flakes

Preheat oven at 450°. Melt butter in shallow pan. Dip eggplant in egg, salt and pepper that have been combined. Then dip in potato flakes. Bake 10 minutes, turn over and bake another 5-10 minutes until tender. Easy and very good!

BAKED EGGPLANT (Or Squash or Broccoli)

Alice H. Rosen

1 medium eggplant
2-3 unbeaten eggs
5/8 C. milk
Salt and pepper to taste (I never use salt since the saltines and cheese are enough for me)
1½ C. American cheese (grated)
1½ C. saltines (crushed)
¾ C. margarine (melted)

Peel, slice and boil eggplant until tender. Drain in colander 10 minutes. Pour into a bowl and add eggs, milk, seasoning, and half of cracker crumbs, cheese and margarine. Mix well. Pour into a baking dish, having mixture about 1-inch thick in pan. Sprinkle top with remaining cheese, crumbs and margarine. Bake at 450° for 20 minutes until firm. (Squash or broccoli may be substituted for eggplant.) Recipe serves 6, but may be doubled to serve 12.

MUSHROOM RICE CASSEROLE

Jan Truelson

1 C. regular rice (not instant)
1 can beef broth
1 can French onion soup
1 can mushrooms (drained)
1 stick margarine

Mix together in casserole and bake at 350° for 1 hour.

AMISH FRIED POTATOES

Delores Spitzer

Parboil 6-8 medium sized potatoes. Cool. Remove skins and slice or shred potatoes. Melt 4 T. butter or oleo in skillet, add potatoes. Brown and turn. Brown or heat until thoroughly heated. Just before serving add 4 T. cream and stir. Serves 8.

MASHED POTATO CASSEROLE

Marianna Miller

5 lbs. potatoes (or 1 potato per person)
1 (8 oz.) pkg. cream cheese (softened)
1 C. Half and Half
1 tsp. onion salt
1 tsp. seasoned salt
1 tsp. salt
1 tsp. pepper
1 stick margarine

Peel potatoes, boil and mash. Add all other ingredients and combine thoroughly. Turn mixture into buttered casserole. Brush top with melted butter and sprinkle with paprika. Bake, uncovered at 350° for 30 minutes if potatoes are at room temperature. Cook longer if the casserole has been refrigerated.

HARVEST POTATOES

Delores Spitzer

1 (32 oz.) pkg. frozen hash brown potatoes (thawed)
1 can cream of chicken soup
1 C. sour cream
2 C. shredded cheddar cheese
½ C. buter or margarine (melted)
1½ T. salt
1 medium onion (diced)

TOPPING:
2 C. corn flakes (crushed)
¼ C. margarine (melted)

Combine all ingredients except topping. Spoon in pan. Combine topping and sprinkle over potatoes. Use a 9x13-inch greased pan. Bake 45 minutes in a 350° oven.

PARTY POTATOES

Rita Peachey

2 lbs. frozen hash browns (thawed)
8 oz. sour cream
¼ lb. Velveeta cheese
1 can cream of mushroom soup
1 can cream of celery soup
¼ C. chopped onions
¼ C. melted butter

Mix all ingredients together and place in buttered casserole. Bake at 350° for 25 minutes.

EASY DO COMPANY POTATOES

Katie Ann Miller

Potatoes
Shake and Bake
Shortening or oil

Peel and quarter potatoes and roll in Shake and Bake. Brown in skillet with shortening or oil. Put on lid and simmer 15-20 minutes or until soft. New potatoes are best.

CREAMED POTATOES

Esther McDowell

5-6 strips bacon (cut in pieces)
1 medium onion (minced)
2 C. milk
2 C. cubed potatoes (boiled)
2 T. flour to thicken
Salt and pepper to taste

Brown bacon and onion in a skillet. Add milk. Bring to boil for a minute or two. Then add cooked potatoes. Make thickening of flour and a little milk. Cook until thickened, stirring constantly. Can be garnished with chives, dill or parsley if desired.

PARMESAN BAKED POTATOES

Freda Miller

6 large potatoes (raw)
¼ C. flour
¼ C. grated parmesan cheese
¾ tsp. salt
1/8 tsp. pepper
½ C. oleo

Pare and quarter potatoes. Combine flour, cheese, salt and pepper to bowl. Moisten potatoes and shake in bowl until coated. Melt oleo in pan, add potatoes and bake at 375° for 1 hour or until golden brown.

SOUR CREAM BAKED POTATOES

Erma Ropp

6 large potatoes (cooked)
1 bunch green onions (chopped)
½ C. cheddar cheese
1 pt. sour cream
Salt and pepper to taste

Blend together cooled, peeled and sliced potatoes with remaining ingredients. Top with ½ C. cheddar cheese and paprika. Refrigerate overnight and bake to warm up.

MARGIE'S POTATOES

Margie Oyer

4-5 medium sized potatoes
2-3 T. butter or margarine
Celery salt
Onion or garlic powder
Parmesan cheese (grated)

Wash and slice potatoes about ¼-inch thick (unpeeled) and layer in quart casserole sprinkling the salts on each layer with the parmesan cheese. Melt the butter and drizzle over the final layer (top) of potatoes. Bake at 300°-325°, uncovered, approximately 45 minutes to 1 hour or until tender when fork is stuck through the center of the casserole to the bottom.

CANDIED SWEET POTATOES

Ruth Fountain

2 sliced apples (unpeeled)
⅓ C. chopped pecans
½ C. brown sugar
½ tsp. cinnamon
¼ C. margarine
2 (17 oz. ea.) cans yams (drained)
2 C. miniature marshmallows

Arrange yams and sliced apples alternately in 1½ qt. casserole. Sprinkle with crumbs made with brown sugar, cinnamon and margarine. Top with nuts. Bake at 350°, covered, for 30-40 minutes. Remove cover, top with 2 C. miniature marshmallows and continue baking until marshmallows are browned.

SCALLOPED SWEET POTATOES

Leona Mandel

5-6 sweet potatoes (cooked, peeled and sliced)
1 tsp. salt
3 T. flour
1 C. brown sugar
2 T. butter
8 marshmallows
1 C. cream
½ C. nutmeats

Mix salt, flour and brown sugar and sprinkle over potatoes in baking dish. Dot butter over potatoes. Put marshmallows on top and pour cream over all. Sprinkle with nutmeats. Bake 45 minutes at 350°.

SWEET POTATO CASSEROLE

Eudora Mullet
Alma Beachy

3 C. sweet potatoes
¾ C. brown sugar (or ½ C. sugar)
½ C. butter
2 eggs
1 tsp. vanilla
½ C. milk (opt.)

TOPPING:
¾-1 C. brown sugar
⅓ C. flour
⅓ C. butter
1 C. chopped pecans

Mix sweet potatoes, ¾ C. brown sugar, butter, eggs and vanilla. Pour into buttered 9x12-inch dish. Mix topping ingredients and sprinkle over potatoes. Bake at 350° for 30-60 minutes. This is delicious!

SPINACH CASSEROLE

Esther McDowell

1 pkg. chopped frozen spinach (thawed)
1 C. cottage cheese
3 eggs (unbeaten)
¼ C. oleo
¼ C. flour
⅓ lb. or more cubed American cheese

Combine all ingredients and pour into a greased casserole dish. Bake 15 minutes at 400° and then 45 minutes at 350°. Before baking, you may top with buttered crumbs or crushed bread cubes and sliced ripe olives.

SPINACH CASSEROLE

Mrs. Omar Swartzendruber

1 (10 oz.) pkg. frozen spinach
1 (8 oz.) pkg. cream cheese
1 can cream of mushroom soup
1 can onion rings
¾ stick butter or margarine
Cracker crumbs

Cook spinach and drain well. Heat soup (undiluted) and cream cheese, beating until smooth. Mix spinach into soup and cheese sauce. Add onion rings and pour into buttered casserole. Melt butter and add enough bread crumbs to absorb butter. Put on top casserole and bake at 350° for 20 minutes.

SPINACH SOUFFLE

Alberta Jane Rinehart

2 egg yolks (beaten)
1 can mushroom soup
1 small pkg. cream cheese
½ can French-fried onion rings
Spinach or broccoli (cooked and drained)
2 egg whites

Mix egg yolks, soup, cream cheese and spinach. Fold in the egg whites which have been beaten until they hold a peak. Place in casserole and top with onion rings. Bake at 350° for 30 minutes or until a knife put in center comes out clean and top is brown.

SPINACH LOAF

Mildred A. Yoder

2 C. frozen chopped spinach or 2 qt. saucepan heaping full of fresh spinach
2 T. margarine
3 T. flour
1/8 tsp. pepper
1 tsp. salt
1 C. milk
2 eggs (slightly beaten)

Cook the spinach briefly and drain well. Make a white sauce using margarine, flour, salt, pepper and milk. Mix spinach, white sauce and eggs. Pour into buttered casserole and bake 35-40 minutes at 350° until knife inserted comes out clean. Serves 4-6. (OPTIONS: Saute 1 chopped onion in margarine when making white sauce. Add ¾ C. grated cheese to white sauce.)

SPINACH DEE-LIGHT

Esther McDowell

4 slices bacon (fried until crisp and crumbled)
1 C. cooked ham (diced)
3 T. butter
2 T. flour
1 C. scalded Half and Half
1 pkg. frozen chopped spinach
½ tsp. salt
½ tsp. black pepper

Melt butter in saucepan and add flour. When well blended, add scalded Half and Half gradually. When slightly thickened, add the spinach which has been cooked 5 minutes and well drained. Add ham and seasonings. Pour into greased casserole and bake 20 minutes at 375°. Top with bacon.

BAKED STUFFED MANICOTTI

Martha Beckman

1 (10 oz.) pkg. frozen spinach (chopped)
12 oz. ricotta cheese
1 egg
Parmesan cheese
Manicotti shells
Tomato sauce (homemade or in jar)

Cook spinach, drain and squeeze out excess moisture. Mix with the egg and cheese. Using narrow spoon, fill shells with mixture. Work from both ends to avoid breakage. Cover bottom of 9x13-inch pan with little sauce, put shells on top and cover with remaining sauce. Top with a little parmesan cheese. Cover with foil and bake at 375° for 1 hour.

SPINACH WITH BACON AND ONIONS

Martha Schlabaugh

1 lb. spinach
4 slices bacon
1 large onion
1 T. (heaping) flour
⅔ C. milk

Wash and cook wet spinach leaves (do not add water). Salt lightly. Drain and chop. Brown bacon and onion. Do not drain. Add flour into bacon/onion mix, then add milk. Cook until very thick. Add spinach. Bacon fat and milk may separate, but will become smooth when spinach is added.

GREEN NOODLES MADE IN FOOD PROCESSOR

Bonnie Tindal

2½ C. torn spinach leaves
¼ C. water
2 eggs
1 tsp. salt
2½ C. flour

Cook spinach in the ¼ C. water until very tender (cooks down to about ½ C.). Cool. Place steel blade in food processor and add the undrained spinach, eggs, and salt. Process until smooth. Add flour and process until a ball forms. Roll the dough ½ at a time into a rectangle 18x15-inches. Let stand 20 minutes. Slice into ¼-inch lengths after rolling dough into a loose roll. Cut these long noodles as desired. To use immediately, drop into soup or boiling salted water and cook about 10 minutes. To store, let the cut noodles dry for about 2 hours, then keep covered in the refrigerator. The spinach makes them very moist so use within several days. Makes 1 lb. of delicious green noodles.

CHEESE-FRIED GREEN TOMATOES

Alberta Jane Rinehart

½ C. yellow corn meal
½ C. finely grated Swiss cheese
½ tsp. salt
¼ tsp. pepper
½ C. flour
2 eggs
3 medium-sized green tomatoes (1¼ lbs., cored and cut into ¼-inch slices)
4-6 T. vegetable oil or bacon fat

Combine corn meal, cheese, salt and pepper in shallow dish. Place flour on waxed paper. Beat eggs lightly in a second shallow dish. Dredge tomato slices in flour, shaking off excess. Dip in beaten egg, then in corn meal mixture, lightly pressing corn meal onto both sides. Place on wire rack. (At this point the tomato slices can be set aside for up to several hours or frozen.) Heat 3 T. of the oil in large skillet over moderately high heat until very hot. Add one layer tomato slices to skillet without overcrowding. Fry on both sides until crisp and golden, about 2 minutes per side. Drain on paper toweling; sprinkle with salt. Keep warm. Fry remaining slices, adding more oil as needed. Serve warm. Serve with meats or fish, or with eggs for breakfast. If you can't find green tomatoes, fry the hard, greenish-pink ones. Makes 6 servings.

TOMATO CASSEROLE

Lorna Cox

2 C. canned tomatoes
2 T. chopped onion
4 T. butter
½ C. cracker crumbs
1 T. salt
1 T. sugar
1 egg (beaten)
½ C. small pieces of cheese (cut up)

Mix ingredients together in lightly greased 1½-2 qt. casserole and bake at 350° for 25-30 minutes.

TACO SALSA

Jeff Nisly

1 (28 oz.) can whole tomatoes
1 medium onion
5-6 chili peppers
1-2 tsp. garlic powder
½ tsp. coarse ground pepper
1 tsp. leaf oregano (crushed)

Mix onion and chili peppers and juice from tomatoes in blender. Pour into 2 qt. saucepan. Pour tomatoes into blender, flash blend quickly. Add seasoniongs and simmer 10 minutes. Remove from heat and cool. Store in refrigerator. Use on tacos, nachos, pizza, etc.

TURNIP CASSEROLE

Mrs. Bessie Yoder

3 C. mashed cooked turnips
3 T. butter
4 tsp. sugar
1½ tsp. salt
1/8 tsp. pepper
1¼ C. soft bread crumbs
2 eggs (beaten)
1 T. butter (melted)

Preheat oven to 350°. Combine turnips, 3 T. butter, sugar, salt, pepper and ¾ C. of the crumbs. Add eggs. Mix well and turn into a buttered casserole. Top with the remaining crumbs mixed with 1 T. butter. Bake until the top is browned, about 35 minutes.

MIXED VEGETABLE CASSEROLE

Laurine King

1 pkg. frozen California mixed vegetables
1 can cheese soup
1 can celery soup
1 can mushroom soup
Buttered bread crumbs

Place vegetables in greased 9x12-inch baking dish. Cover with soups and buttered bread crumbs and bake at 350° for 30 minutes until very bubbly.

VEGETABLE CASSEROLE

Anita Sojka

1 large pkg. frozen vegetables
½ pkg. frozen green beans
1 small can mushrooms
1 small can Carnation milk
8 oz. Velveeta cheese
A little cheddar cheese

Mix all ingredients together and bake in buttered casserole at 350° for 45 minutes.

ZUCCHINI PATTIES

Maria Brubacher

1 lb. unpeeled, grated zucchini
½ C. corn flakes
⅔ C. flour
2 well beaten eggs
1 T. parsley
1 T. instant minced onion
1 tsp. salt
1 tsp. dill
¼ tsp. pepper

Mix above ingredients. Drop spoonful in fat and fry until golden brown in electric skillet at 350°. Makes 8-12 patties and 4-6 servings.

PATTY-CAKES

Alberta Jane Rinehart

1½ C. grated, unpeeled zucchini (pressed dry between paper towels)
2 T. grated or finely chopped onion
¼ C. parmesan cheese
¼ C. flour
2 eggs
2 T. mayonnaise
¼ tsp. oregano
Salt and pepper to taste

Mix all ingredients together. Melt 1 T. butter in 8-inch or 10-inch heavy skillet. Spoon batter (2 T., heaping, makes a nice size) into skillet. Flatten with spatula. Cook over medium heat until browned on both sides. Serve plain or top with tomato sauce and grated cheese or sour cream and chives. (Makes a terrific accompaniment for chicken, roasts, or chops). Serves 2-3.

PINEAPPLE CUSTARD DRESSING

Virginia Stutsman

4 C. bread cubes
½ C. oleo (melted)
1½ C. sugar
½ C. evaporated milk
1 C. crushed pineapple (undrained)
3 eggs (beaten)

Melt oleo and pour over bread. Add sugar and mix. Add pineapple, eggs and milk. Mix well. Place in 9-inch square pan. Bake at 350° for 40-60 minutes. Good side dish with ham.

FRIED APPLE SLICES

Alberta Jane Rinehart

2 T. butter or margarine
1 apple
1 T. brown sugar
Dash of cinnamon/nutmeg

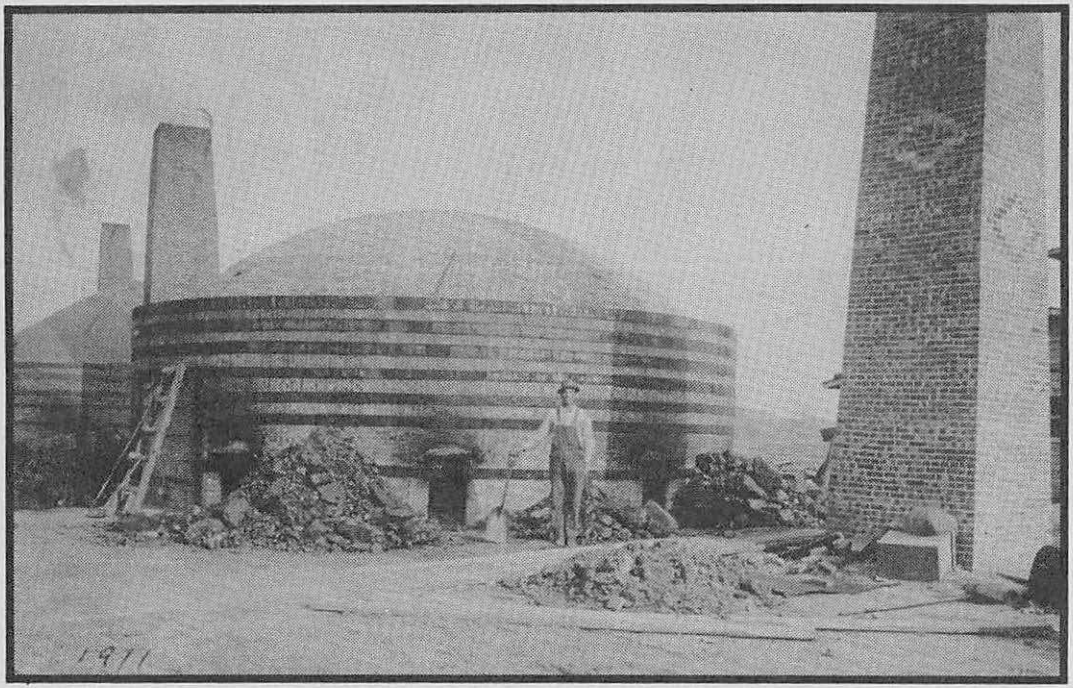
Melt margarine in small skillet. Core the apple and slice it into the skillet. Cook over medium heat until slices are partially cooked and appear slightly transparent. Sprinkle with brown sugar and cinnamon. Serve warm to accompany pork.

BAKED GRITS

Maria Brubacher

1 qt. milk
1 stick butter or margarine
1 tsp. salt
1 C. Quaker quick grits

Bring to a boil the milk, butter and salt. Turn heat to low and add grits, stirring constantly until mixture becomes like mush. Pour in Pyrex dish (10x10-inch) or pie plate. Bake at your convenience at 325° for 1 hour 15 minutes or 350° for 1 hour. Serve with gravy. Excellent with fowl, fish, pork roast and beef steak.



KALONA BRICK AND TILE CO. - 1911

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