



**NEW YORK TELEPHONE
1976
100th BIRTHDAY**

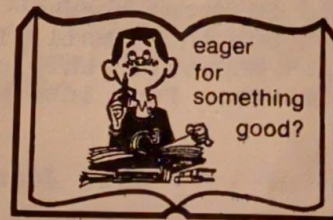


**DIRECTORY DEPARTMENT
COOK BOOK**



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**SALADS,
SOUPS,
DIPS
&
PUDDINGS**



AVOCADO AND CHICKEN SALAD

3 cups diced cooked chicken
1½ cups diced celery
4 hard cooked eggs, diced
¼ cup slivered toasted almonds
¼ cup pineapple tidbits
½ cup Miracle Whip salad dressing
1 tablespoon juice from pineapple
3 California avocados, peeled, seeded & halved
Lettuce Leaves

Mix chicken, celery, eggs, almonds, and pineapple with Miracle Whip which has been thinned with pineapple juice. Heap mixture into avocado halves on lettuce leaves.

Serve as appetizer or luncheon salad.

Janet Smith

CREAM CHEESE SALAD

1 package lime jello
1 cup hot water
1 3oz. package cream
1 small can crushed pineapple
½ pint whipping cream
½ cup broken nuts

Dissolve jello in 1 cup hot water. Let cool. When cool fold in cream cheese which has been cut into small pieces-add pineapple juice and all. Whip cream and fold into jello mixture. Pour into mold and let set until firm.

Mrs. Jeanne Motkowicz

FRUIT SALAD

1 small can tibat pineapple
1 large can fruit cocktail
1 large jar of cherries cut in half
¾ pint of sour cream
1 small can of mandarin oranges
½ bag of miniature marshmallows

Drain liquid off all the fruit - mix fruit and marshmallows. Whip sour cream lightly and mix with the fruits and marshmallows. Save some sour cream to put on top.

Cherries and nuts can be placed on top of fruit salad

Refrigerate 4-8 hours before serving.

Mrs. Edna Burridge

PARTY CHEESE LOG

1 lb. yellow sharp cheddar cheese
2 packages cream cheese (3 oz.)
1 cup of cashews, walnuts or pecans
2 cloves garlic, minced
Paprika

Put yellow cheese through food grinder using fine blade. Soften and whip cream cheese. Put nuts through grinder. Mix all ingredients except paprika well. Shape into roll 1½" diameter then roll in paprika. Wrap in wax paper and store in refrigerator.

Mrs. E. Carroll

HOT GERMAN POTATO SALAD

9 medium potatoes
6 slices of bacon
3/4 cup chopped onion
2 tablespoons flour
2 tablespoons sugar
2 teaspoons salt
1/2 teaspoon celery seed
dash pepper
3/4 cup water
1/3 cup of vinegar

1. Pare potatoes. Cook 30 to 35 minutes, covered. Drain; set aside.
2. In large skillet, fry bacon until crisp; remove and drain. Cook and stir onion in bacon drippings until golden brown. Blend in flour, sugar, salt, celery seed, and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil and stir one minute.
3. Crumble bacon. Thinly slice potatoes. Carefully stir bacon and potatoes into hot mixture. Heat through and stir to coat potatoes. Serve warm.

Mrs. Jean Holloway

HOT GERMAN POTATO SALAD

5 potatoes boiled in jackets
1/2 lb. bacon
1 cup sliced onion
1 cup diced celery
1 tsp. tarragon
1/2 tsp. basil
1/2 cup bacon drippings
1/2 cup vinegar
1/2 cup water
3/4 tablespoon sugar
1 tablespoon flour or cornstarch
1 teaspoon salt
1 teaspoon celery seed
1/4 teaspoon pepper

While potatoes are still warm, peel and slice. Fry bacon until crisp, then drain and crumble. Saute onion, celery, tarragon, and basil in bacon drippings. Add vinegar and water, stirring and bring to a boil. Add sliced potatoes.

Serves 8

Mrs. Judy Fero

LIME SALAD

1 pkg. lime jello 1/2 cup mayonnaise
1 1/2 cups hot water 2 tbsp. horseradish
1 cup cottage cheese Juice of 1 lemon
1/2 cup whipped cream

Mix jello with 1 1/2 cups hot water. When syrupy mix with 1 cup of cottage cheese - 1/2 cup mayonnaise, horseradish, lemon juice. Fold in whipped cream. Refrigerate for several hours. Top with mayonnaise.

Mrs. Judy Fero

WATERGATE SALAD

- 1 Box pistachio instant pudding
- Large container of Cool Whip
- 16 ounce can crushed pineapple
- $\frac{1}{2}$ cup miniature marshmallows
- $\frac{1}{2}$ cup chopped nuts

Put all ingredients in bowl and mix. Do not drain the pineapple. This is added to the dry pudding. Chill before serving.

Mary Young

CRANBERRY CHICKEN SALAD WITH CURRY DRESSING

Serves 6

- 4 cups diced cooked chicken
- 3 bananas, sliced diagonally
- 2 naval oranges, peeled and sectioned
- $\frac{1}{4}$ cup golden seedless raisins
- $\frac{1}{2}$ cup salted peanuts
- Eight size greens
- 1 can (8 oz.) Ocean Spray Jellied Cranberry sauce cut into $\frac{1}{2}$ -inch cubes.
- $\frac{1}{2}$ cup chutney, chopped
- 1 teaspoon curry powder
- 1 cup mayonnaise

Arrange chicken, banana, oranges, raisins, and peanuts in a bowl lined with salad greens. Place cubes of cranberry sauce around the outer edge of the salad bowl. Chill until ready to serve. Combine chutney, curry powder and mayonnaise. Chill. Toss with salad when ready to serve.

Janet Smith

LEMON-LIME SALAD

- 1 cup boiling water
- 1 package (3-oz.) lemon flavored gelatin
- 1 package (3-oz.) lime flavored gelatin
- 1 cup real mayonnaise
- 1 cup dairy sour cream
- 1 cup cottage cheese
- 1 can ($8\frac{1}{2}$ -oz.) crushed pineapple, drained
- 2 teaspoons prepared horseradish
- $\frac{1}{2}$ cup chopped pecans or walnuts

Pour boiling water over gelatin. Stir until gelatin is completely dissolved. Combine remaining ingredients. Stir in hot gelatin, mixing well. Spray inside of $1\frac{1}{2}$ -quart mold with no-stick cooking spray. Pour in gelatin mixture. Chill until set. To unmold, first give mold a gentle shake, then invert mold onto serving plate. Makes 12 ($\frac{1}{2}$ cup) servings.

Janet Smith

JELLO SALAD

- 1 large package of lime jello
- 1 lb. cottage cheese
- 1 can crushed pineapple (303 size)
- 1 large container cool whip or any whipped topping

Drain pineapple well. Mix all ingredients well and chill. (any flavor of jello can be used with other canned fruit)

Marilyn Nash

POTATO SALAD

¼ slices bacon
2 tbsp. flour
1 pkg. Italian dressing mix
1 cup water
1/3 cup vinegar
2 tsp. salt
8 potatoes
2 small onions sliced
¾ cup parsley

Fry bacon crisp and crumble. Pour bacon fat in measuring cup and return 2 tbsp. bacon fat back in frying pan. Combine flour, dressing mix and water, stir until smooth. Stir in vinegar and salt add to frying pan and cook over low heat until thickened. Pour over potatoes, parsley and onions. Chill

Judy Fero

PINEAPPLE CREAM SALAD

3 pkgs. jello - 2 lime, 1 lemon
3½ cups boiling water
8 oz. package cream cheese
¼ cup sour cream
½ pint heavy cream
1 can pineapple, drained

Mix jello in boiling water. Let cool. Cream sour cream and cream cheese together. Whip heavy cream and add to cream cheese mixture. Slowly add jello to cream cheese and mix well. Add pineapple. Pour into mold and let cool.

Mrs. Judy Fero

SHERRY CHEESE SPREAD

1 10-oz. package Wispride Sharp Cheddar, softened
1 3-oz. package cream cheese, softened
½ cup chopped stuffed olives
2 tablespoons minced onion
2 tablespoons sherry
¼ teaspoon cayenne pepper
1/8 teaspoon garlic salt
1/8 teaspoon celery salt

In a small bowl, combine Wispride Sharp Cheddar Cold Pack Cheese Food, cream cheese, chopped olives, onion, sherry, cayenne, garlic salt and celery salt; mix thoroughly. Serve chilled as spread on crackers or toast points. Makes 1 2/3 cups.

Janet Smith

SWEET 'N SOUR CRAN DIP

(Makes about 2½ cups)

1 can (16 ounces) Ocean Spray jellied cranberry sauce
2 tablespoons lime juice
¼ cup honey
Assorted bite-size fruit pieces-grapes, bananas, melon, apples, pears, pineapple, strawberries, etc.

Press cranberry sauce through sieve into a bowl. Stir in lime juice and honey. Place bowl in the center of a large platter and arrange fruit around bowl. Spear fruit with skewers, toothpicks or fondue forks and dunk into cranberry mixture.

Janet Smith

DILLY DIP

- 2 3-oz. packages cream cheese, softened
- 1 10-oz. package Wispride Blue Cold Pack Cheese Food
- 2 tablespoons heavy cream
- 1 tablespoon brandy
- 1 teaspoon dried dill weed

In a small bowl, combine all ingredients and beat until well blended & creamy. Chill until ready to serve. Makes 2 cups.

Janet Smith

DILL DIP

- 1 cup mayonnaise
- 1 cup sour cream
- 1 tablespoon onion flakes (minced onion)
- 2 teaspoons dill weed
- $\frac{1}{2}$ teaspoon accent
- 1 tsp celery salt

Serve with sliced peppers, carrot sticks, califlower.

Mrs. Rita Bedell

CHEDDAR-PIMIENTO DIP

- 1 10-oz. package Wispride Sharp Cheddar, softened
- 1 cup sour cream
- 1 jar 4-ozs. oimientos, drained and chopped
- 2 tsp. dry mustard
- $\frac{1}{2}$ tsp. salt

In a small bowl, combine all ingredients; beat until creamy. Chill and serve with your favorite crackers. Makes about $2\frac{1}{2}$ cups.

Janet Smith

SHRIMP DIP

- 1 8oz. package cream cheese
- 2 tablespoons milk to soften
- 2 or 3 tablespoons chili sauce
- 2 teaspoons lemon juice
- Drop of onion juice
- Drop of Worcestershire sauce
- Drop of tabasco to taste
- 2 teaspoons of horseradish to taste
- 1 can of broken shrimp
- (Drop of pink vegetable coloring) Optional

Mrs. Mary Booth

FRUITED RICE PUDDING

1 cup quick converted rice
1 $\frac{1}{4}$ cups water
 $\frac{1}{4}$ teaspoon salt
2 teaspoons margarine
1/3 cup Golden Seedless raisins
1 can Peach or Pineapple Fruit Float
1 can cold whole milk
 $\frac{1}{2}$ teaspoon almond extract
Canned peach slices or pineapple chunks
and cinnamon, garnish

Stir quick rice, water, salt, margarine and raisins together in saucepan. Bring to vigorous boil. Cover, reduce heat, and simmer 10 minutes or until water is evaporated.* Meanwhile, pour Fruit Float into mixing bowl. Fill can with milk; add milk and almond extract to Fruit Float. Stir until thickened (about 30 seconds). Stir in warm rice and raisins. Turn into 6 dessert dishes. Serve warm or cooled to room temperature with garnish of cinnamon and fruit.

*1 $\frac{1}{2}$ cups any type cooked, unrefrigerated white rice, combined with 1/3 cup raisins may be used. Salt cooking water lightly, $\frac{1}{4}$ teaspoon or less.

Janet Smith

SUTTER'S GOLD BREAD PUDDING

Makes 8 servings

3 cups milk
2 eggs
1/3 cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
3 cups lightly packed stale whitebread cubes*
1 cup seedless raisins
1 tablespoon fresh grated lemon peel

In medium saucepan over medium heat, heat milk until tiny bubbles form around the edge. Meanwhile in 1 $\frac{1}{2}$ quart casserole with wire whisk or fork, beat eggs, sugar, salt and nutmeg until well combined. Gradually beat hot milk into egg mixture. Stir in bread cubes, raisins, and grated peel. Place casserole in shallow baking pan; pour hot water 1 inch deep around dish. Bake at 350 degrees F. for 1 hour or until knife inserted in center comes out clean. Serve pudding warm with Lemon Sauce.

*If you use one of the soft brands of white bread, allow 30 minutes longer for cooking. To dry fresh bread, place in oven at 200 degrees F. for 1 hour.

LEMON SAUCE-For above

1/3 cup sugar	$\frac{1}{2}$ tsp. fresh grated
1 tablespoon cornstarch	lemon peel
1 cup water	2 Tbsps. freshed
2 tablespoons butter	squeezed lemon juice

In a small saucepan thoroughly combine sugar and cornstarch. Add water, stirring until smooth. Bring to boil over medium heat, stirring constantly; cook 1 to 2 minutes. Stir in butter, lemon peel and juice. Serve warm over bread pudding.

Janet Smith

CRANBERRY MOLASSES STEAMED PUDDING

(Makes one 1½-quart mold)

- 3½ cups all-purpose flour
- 2 teaspoons baking powder
- 3 cups Ocean Spray fresh cranberries, rinsed and drained
- 1 cup chopped nuts
- 2 teaspoons nutmeg
- 2 teaspoons cinnamon
- 1 cup light molasses
- 2/3 cup hot water
- 4 teaspoons baking soda

Combine all ingredients except hot water and baking soda in a bowl. Mix hot water and baking soda. Add mixture to bowl and beat until well blended. Spoon mixture into a heavily greased 1½ quart mold. Cover tightly with a piece of greased foil. Bake in a preheated moderate oven (350 degrees F.) for 1½ hours. Uncover and bake another 10 minutes. Unmold and serve warm with frosted cranberries and orange hard sauce or ice cream. Wrap leftover pudding in foil and chill until ready to serve. To reheat place foil wrapped pudding into a preheated moderate oven (360 degrees F.) for 30 minutes or until heated through.

Janet Smith

BORSCHT

- 4 lbs. beets
- vinegar (suit to taste) about 3/4 cup
- Small head cabbage
- 1 onion
- 1 whole potato
- milk & flour

Peel, wash and shred beets. Wash and shred cabbage. Fill large pot with water adding 3/4 cup vinegar, salt, potato and onion. Cook about 3 to 4 hours. Make mixture of flour and milk (1 3/4 cups flour & 1 cup milk). Put thru strainer into borscht.

Sophie Zelenke

CREAM OF ASPARAGUS SOUP

- 2 tablespoons margarine
- 2 tablespoons cornstarch
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon ground nutmeg
- 2 cups milk
- ½ cup asparagus broth
- 1 1/3 cups cooked, chopped asparagus

Melt margarine in 2-quart heavy saucepan. Add cornstarch, salt and pepper and mix well. Remove from heat, gradually add milk and ½ cup of broth left from the cooking asparagus, mixing until smooth. Cook over medium heat, stirring constantly until mixture thickens, comes to boil and boils 1 minute. Stir in asparagus and nutmeg. Makes about 1 quart.

Janet Smith

STUFFED LETTUCE

1 medium-sized head iceberg lettuce

Stuffing:

1 8oz. package cream cheese-softened to room temperature

1 tbsp. mayonnaise

1 tsp. finely grated onion

$\frac{1}{4}$ cup finely grated carrot

$\frac{1}{4}$ cup minced sweet red or green pepper

$\frac{1}{4}$ cup peeled, minced drained tomato

Few drops liquid hot pepper sauce

$\frac{1}{4}$ tsp. salt

Core lettuce and make a hollow. (save scraps for another salad). Mix stuffing ingredients and pack firmly into hollow. Wrap lettuce in foil or plastic wrap and chill well. Slice crosswise about $\frac{3}{4}$ " thick and serve with French or Thousand Island dressing. About 155 calories per serving.

Makes 6 servings

Mrs. Marilyn Nash

MANHATTAN CLAM CHOWDER

3 slices of bacon - diced

1 quart boiling water

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

1 cup diced carrots

1 cup chopped onions

2 cups diced potatoes

1 cup canned tomatoes

$\frac{1}{2}$ teaspoon thyme

$\frac{1}{4}$ teaspoon pepper

1 can clams and juice

Fry bacon until golden but not brown, add water and simmer 5 minutes. Add salt, vegetables except potatoes and tomatoes. Simmer 20 minutes. Add potatoes, tomatoes, thyme and pepper. Cook 20 minutes. Add clams and juice, Cook 20 minutes more.

Mrs. Judy Fero

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BAKED STUFFED MUSHROOMS

Wash fresh mushrooms

Remove stems

Cut stems into small pieces

Mix with:

Italian flavored bread crumbs

Parsley

Garlic Salt

Italian Grated Cheese

Small amount of oil to hold the above together.

Fill mushroom caps with above mixture. Place on oiled baking sheet.

Bake at 350 degrees for 15-20 minutes. Serve hot or cold.

Mrs. Ann Sano

CABBAGE SOUP

1 lb. sour kraut

1 small head cabbage

2 lbs. spare ribs (optional)

1 medium large onion

1 medium small potato

1 small can tomatoes

2 tbsps. salt

Soak spare ribs for a while in cold water. Combine sour kraut, cut onion, grated cabbage in pot and rinse. Add spare ribs. Fill large pot with water to cover completely. Add tomatoes, raw potato and salt. Cook for 2 hours and then thicken soup.

Sophie Zelenke

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HAPPY HOUR MUSHROOMS

36 medium sized Fresh mushrooms
3 tablespoons Melted butter
1 stick butter softened
1 clove garlic, minced or mashed
2/3 cup Grated Monterey Jack cheese
2 tablespoons red wine
2 tablespoons soy sauce
1 package Frito-Lay toasted onion dip mix
1/3 cup Finely crushed Fritos brand corn chips

DIRECTIONS: Remove stems from mushrooms.
Wash caps and brush with melted butter.

Combine softened butter, garlic, and grated cheese; mix well. Add wine, soy sauce, dip mix and crushed corn chips to make a paste.

Fill mushroom caps with mixture. Place on baking sheet and broil for 3 minutes, or until bubbly and lightly browned.

Janet Smith

AVOCADO MUSTARD SAUCE

2 tablespoons prepared mustard
1 cup evaporated milk
1 medium ripe California avocado
1/4 teaspoon salt

Blend mustard and evaporated milk in medium saucepan. Mash avocado, add to milk mixture. Season with salt. Heat sauce to serving temperature but do not boil. Excellent served with frozen fish sticks or broiled fish.

Janet Smith

GRAPE JELLY

2 cups bottled grape juice
3 1/2 cups (1 1/2 lb.) sugar
1/2 bottle liquid fruit pectin

To make the jelly. Measure juice into a large saucepan. Thoroughly mix in sugar. Place over a high heat and bring to a boil, stirring constantly. At once, stir in fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover at once with 1/8 inch hot paraffin.

Makes 3 1/4 cups or about 4 (6-fl. oz.) glasses.

Janet Smith

GRAVY FOR A MOTHER-IN-LAW

2 tablespoons fat drippings
2 cups water, broth or other liquid
2 tablespoons Argo or Kingford cornstarch
1/4 cup cold water
Desired seasonings

Measure fat drippings into roasting pan. Stir in liquid. Cover over medium heat, stirring to loosen browned particles. Remove from heat. Mix cornstarch with cold water; stir into pan. Add seasonings. Bring to boil over medium heat, stirring constantly, and boil 2 minutes. Makes about 2 cups.

Janet Smith

TAKE-HOME CHICKEN SAUCE

Makes about 2 cups

- 1 15-ounce can pineapple chunks
- Syrup from pineapple
- 1 tablespoon cornstarch
- $\frac{1}{4}$ cup brown sugar
- 3 tablespoons vinegar
- 1 medium ripe California avocado, diced

Drain pineapple, reserve syrup. In 1-quart saucepan, add cornstarch to syrup and stir to blend. Stir in brown sugar and vinegar and heat until thickened. Add pineapple chunks and avocado and heat to serving temperature. Serve with prepared chicken pieces.

Janet Smith

FRESH PLUM HONEY SAUCE

- 3 tablespoons butter
- 3 tablespoons cornstarch
- 1 teaspoon salt
- 1 cup water
- $\frac{1}{2}$ cup honey
- 2 cups sliced fresh California plums
- 3 tablespoons lemon juice

In saucepan, melt butter over low heat. Blend in cornstarch, salt, water and honey; add plums. Continue cooking until plums are just tender, about 8 minutes. Serve warm from chafing dish, over ice cream, custard, cake or square of cream cheese.

Makes about 2 cups

Janet Smith

CHICKEN GRAVY

- 2 tablespoons fat drippings
- 2 cups milk
- 3 tablespoons cornstarch
- $\frac{1}{4}$ cup water
- Salt, pepper to taste

Return the fat drippings to skillet in which chicken was fried. Stir in milk. Cook over medium heat stirring and scraping pan to loosen browned meat juices. Mix together cornstarch and water. Stir into milk mixture. Cook, stirring constantly, until gravy comes to a boil. Season to taste with salt and pepper. For thinner gravy, stir in extra milk. Makes about $2\frac{1}{4}$ cups gravy.

Janet Smith

TURKEY GRAVY

- 4 cups turkey broth
- $\frac{1}{4}$ cup fat drippings
- $\frac{1}{4}$ cup corn starch
- 1 cooked turkey liver, chopped
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground thyme
- $\frac{1}{8}$ Teaspoon pepper

Bring broth to broil. Pour off fat drippings from roasting pan, reserving $\frac{1}{4}$ cup. Return this amount to pan. Sprinkle cornstarch into pan and cook over medium heat, stirring constantly, about 5 minutes or until browned. Gradually add broth and bring to boil, stirring constantly, until gravy thickens. Add liver, salt, thyme, and pepper. Simmer a few minutes. Makes 4 cups. For chicken, recipe may be halved.

Janet Smith - 20

MARINADE SAUCE

2/3 cup ketchup
1/2 cup water
1/3 cup lemon juice
1 tsp. celery seed
2 tsp. worstershire sauce
1 bay leaf
pepper to taste
1/2 tsp. basil
dash tobasco

Combine all ingredients and simmer 10 minutes.
Cool to room temperature and cover meat with it.
Best left over night.

Anonymous

BERRY BARBECUE SAUCE

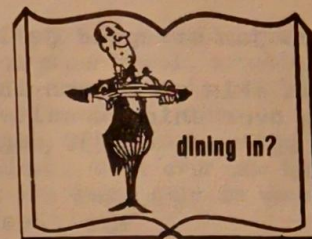
Makes about 3 1/2 cups

1 can (16 ounces) Ocean Spray jellied cranberry
sauce
1/2 cup butter or margarine
1/4 cup frozen concentrated orange or
pineapple juice, thawed
1 cup catsup or chili sauce

Combine all ingredients in a saucepan and
place on the grill while meats are cooking.
Stir until sauce is bubbly and smooth. Spoon
sauce over cooked meat or poultry.

Janet Smith

MAIN DISHES



COD FISH CAKES

$\frac{1}{2}$ lb. dry cod fish
4 or 5 white potatoes
1 tablespoon butter
1 egg
4 or 5 tablespoons crisco
4 or 5 tablespoons flour

Cover cod fish with cold water in a small saucepan and bring to a boil. Repeat this until salt is rendered out of cod. Usually 2 or 3 times. Drain and put aside to cool. Peel potatoes and quarter. Boil potatoes until soft. Drain and mash. Flake cod and mix with potatoes. Add butter and egg and stir until mixed. Melt crisco in a deep fry pan. Drop potato mixture in flour and form into cakes. Drop cakes into fry pan. Brown well on both sides. Serve with ketchup or chili sauce.

Mrs. Joan Renas

BAKED CHICKEN

2 cut up chickens
1 Bottle Wish Bone Russian Dressing
 $\frac{1}{2}$ envelope dry onion soup mix
 $\frac{3}{4}$ cup water
1 cup wine
6 oz. apricot jam or apple jelly
Mix Together
Place chicken skin side down in shallow pan. Pour mixture over chicken-salt-bake uncovered in oven for $1\frac{1}{2}$ hours at 350 degrees. Do not turn chicken.

Mrs. Jeanne Motkowicz

HUNGARIAN GOULASH

$2\frac{1}{2}$ lbs. beef, pork or veal cubed	$\frac{1}{2}$ tsp. salt
1 cup chopped onion	$\frac{1}{4}$ tsp. pepper
1 clove garlic, minced	$1\frac{1}{2}$ tbsp paprika
$\frac{1}{4}$ cup flour	2 bay leaves
1 " $2\frac{1}{2}$ " can tomatoes	$\frac{1}{4}$ tsp. thyme
	1 cup sour cream

Brown meat in small amount of hot fat. Reduce heat, add onion and garlic and cook until onion is tender, but not brown. Blend in flour and seasonings. Add tomatoes. Cover, simmer until meat is tender and sauce is thick about, 1 to $1\frac{1}{4}$ hours. Stir often toward end of cooking. Stir in sour cream. Serve over hot macaroni or noodles.

Judy Fero

SPANISH NOODLES

2 slices bacon
 $\frac{1}{2}$ cup chopped onions
1 lb. ground beef
1 large can tomatoes
1 green pepper
 $\frac{1}{2}$ cup chili sauce
1 tsp. salt
4 ounces (3 cups) medium noodles

In large skillet cook bacon until crisp, remove from skillet & drain on paper towel, crumble and set aside. Add onions to bacon drippings in skillet, cook meat till tender but not browned. Stir in tomatoes, green pepper, chili sauce, salt and a dash of black pepper. Add uncooked noodles. Cook over low heat for 30 minutes or until noodles are done, stir in bacon.

Judy Fero

POTATO PANCAKES

To make 12-14 pancakes

4 good-sized potatoes
1 egg
to 1 teaspoon of salt
to $\frac{1}{2}$ cup of flour
or small whole onion

Medium sized bowl, skillet and crisco or vegetable oil for frying.

Grate potatoes on very fine grate together with onion. When finished grating pour off excessive liquid. Add egg and flour. Mix slightly with spoon. If batter is too thick, add a little water. In pre-heated pan, place spoonfuls of batter. Be sure to have enough grease in the pan to prevent batter from sticking or burning. When browned on one side turn over to complete frying.

Jan White

SALMON LOAF

1 large can salmon
2 tbsp lemon juice
3 eggs
 $\frac{1}{2}$ cup cracker crumbs
onion to taste

$\frac{3}{4}$ cup hot milk or 1 cup
celery soup
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. paprika

Mix together. Bake in greased loaf pan for 1 hour at 375 degrees.

Judy Fero

BACON SKILLET PANCAKE

Makes 3 to 4 servings

6 slices of bacon, diced
1 cup whole wheat pancake mix
1 cup milk
1 egg

Heat oven to hot (425 degrees F.). Fry bacon pieces until crisp in 10-inch oven-proof skillet. Drain off fat until bottom of skillet is just covered.

Place pancake mix, milk and egg in bowl. Stir until fairly smooth. Pour over bacon pieces in skillet. Bake in preheated hot oven (425 degrees F.) 12 to 14 minutes. Serve warm with maple-blended syrup.

Janet Smith

CRANBERRY SPARERIBS

Makes 5 servings spareribs; 2 cups sauce

$1\frac{1}{2}$ cups Ocean Spray cranberry juice cocktail
 $\frac{1}{3}$ cup tomato catsup
3 tablespoon cider vinegar
2 tablespoons olive oil
1 package (7 oz.) garlic salad dressing mix
6 pounds lean spareribs

Combine cranberry juice, catsup, vinegar, olive oil, and salad dressing mix. Stir until well mixed. Place spareribs on a rack in a large flat pan; cook in a preheated hot oven (450 degrees F.) 20 minutes. Reduce heat to 350 degrees F. Remove spareribs from oven and pour off any fat in the pan. Brush generously with cranberry mixture. Return to oven; continue cooking for 1 hour or until ribs are brown and crisp. Baste with cranberry mixture 5 times. Serve hot.

Janet Smith

PANCAKES WITH PLUM SAUCE

Makes 4 servings

1 17-oz. can purple plums in heavy syrup
1 tablespoon cornstarch
 $\frac{1}{2}$ teaspoon cinnamon
 $1\frac{1}{2}$ cups complete pancake mix
 $1\frac{1}{4}$ cups water

Heat griddle to hot (400 Degrees F.).
Drain plums, reserving syrup; pit and cut plums into eighths. Place cornstarch in saucepan. Add enough water to plum syrup to make 1 cup liquid; gradually stir into cornstarch. Cook, stirring constantly over medium heat until sauce thickens and becomes clear. Add plums and cinnamon; heat through.

Meanwhile, place pancake mix and water in bowl; stir until fairly smooth. For each pancake, pour about $\frac{1}{4}$ cup of batter onto hot, lightly greased griddle to make 12 pancakes. Turn pancakes when tops are covered with bubbles and edges look cooked. Turn only once. For each serving, top three pancakes with warm plum sauce and serve at once.

Janet Smith

CHILI

1 can kidney beans	$1\frac{1}{2}$ tsp. salt
1 large onion (chopped fine)	$\frac{1}{8}$ tsp. paprika
1 green pepper	$\frac{1}{8}$ tsp. cayenne pepper
1 lb. hamburger	3 cloves (whole)
1 large can tomatoes	1 bay leaf
	1 to 2 tbsp. Chili Powder

Brown onion, green pepper and hamburger. Add tomatoes and seasonings and simmer 2 hours. Add water if necessary. $\frac{1}{2}$ hour before done, add kidney beans.

Judy Fero

CHICKEN-PINEAPPLE FOLDOVERS

Makes 4 servings

Filling:

1 13- $\frac{1}{4}$ -oz. can pineapple tidbits
2 teaspoons lemon juice
1 tablespoon cornstarch
 $\frac{1}{2}$ teaspoon salt
1 cup chopped, cooked chicken

Pancakes:

1 cup pancake mix
1 cup milk
1 egg
1 tablespoon melted or liquid shortening
 $\frac{1}{4}$ cup sliced almonds

For filling, drain pineapple tidbits, reserving juice. Add lemon juice and enough water to make 1 cup liquid. Combine cornstarch and salt in saucepan. Gradually add pineapple liquid. Cook over medium heat, stirring constantly until thickened and clear. Add pineapple tidbits and chicken. Heat thoroughly.

For pancakes, place mix, milk, egg and shortening in bowl. Stir until batter is fairly smooth. Add almonds. Using $\frac{1}{4}$ cup batter per pancake, pour batter onto hot, lightly greased griddle to make 8 pancakes. Turn pancakes when tops are covered with bubbles and edges look cooked. Turn only once.

To serve, place 1 heaping tablespoonful of filling on one-half of each pancake; fold over. Top with dollops of dairy sour cream and additional sliced almonds.

Janet Smith

GREEK PANCAKE CONES

Makes 6 servings

Filling:

1 lb. ground beef
 $\frac{1}{2}$ lb. ground lamb
1 cup chopped onion
1 tablespoon lemon juice
1 teaspoon salt
 $\frac{1}{4}$ teaspoon crushed oregano
 $\frac{1}{8}$ teaspoon crushed basil
 $\frac{1}{8}$ teaspoon crushed marjoram
 $\frac{1}{8}$ teaspoon garlic powder
 $\frac{1}{8}$ teaspoon pepper

Pancakes:

2 cups complete pancake mix
2 cups water

For filling, combine all ingredients in large skillet. Brown meat over medium-high heat, stirring frequently. Drain off excess fat.

For pancakes, preheat griddle to hot (400 degrees F.). Place water and mix in bowl. Stir until batter is fairly smooth. Pour onto hot, lightly greased griddle. Turn pancakes when tops are covered with bubbles and edges looked cooked. Turn only once.

To serve, fold pancake to form a cone. Fill open end with about $\frac{1}{4}$ cup of the meat mixture. Garnish with tomato wedges and shredded lettuce if desired. To secure pancakes, wrap with strips of waxed paper.

*Note: $\frac{1}{2}$ pound ground beef may be substituted for lamb.

Janet Smith

PEACH PINWHEEL STACK

Makes 4 servings

1 cup whole wheat pancake mix
1 cup milk
1 egg
1 tablespoon shortening
 $\frac{1}{2}$ cup maple-blended syrup
 $\frac{1}{8}$ teaspoon ginger
1 16-oz. can sliced peaches, well-drained
or
1 cup chopped cooked chicken

Heat griddle to hot (400 degrees F.). Place mix, milk, egg and melted or liquid shortening in bowl. Stir until batter is fairly smooth. For each pancake, pour about $\frac{1}{2}$ cup of batter onto hot, lightly greased griddle to make 4 pancakes.

Combine syrup and ginger in small saucepan; warm over low heat. Reserve 4 peach slices; stack three pancakes layering each with $\frac{1}{3}$ of the remaining peach slices or chicken and $\frac{1}{4}$ of the syrup. Top with remaining pancake syrup and reserved peach slices (arranged in a pinwheel pattern). Cut into wedges and serve immediately.

Janet Smith

PINEAPPLE PANCAKE TINGLERS

Pineapple Topping:

- 1 13- $\frac{1}{2}$ -oz. can crushed pineapple in syrup, undrained
- $\frac{1}{4}$ cup maple-blended syrup
- 1 teaspoon cornstarch
- $\frac{1}{8}$ teaspoon ginger
- 1 12-oz. can luncheon meat

Pancakes:

- 1 cup Aunt Jemima Whole Wheat Pancake & Waffle Mix
- 1 cup milk
- 1 egg
- 1 tablespoon melted or liquid shortening

Heat griddle to hot (400 degrees F.). For topping, combine pineapple, syrup, cornstarch, and ginger in small saucepan; mix well. Cook, stirring constantly, over medium heat until mixture thickens slightly and becomes clear. Cut luncheon meat into 8 slices and brown in skillet or on griddle.

For panckaes, place mix, milk, egg, and shortening in bowl. Stir until batter is fairly smooth. Pour about $\frac{1}{3}$ cup batter per pancake onto hot, lightly greased griddle to make 8 panckaes. Turn pancakes when tops are covered with bubbles and edges looked cooked. Turn only once.

To serve, place 2 slices luncheon meat on each of 4 pancakes. Spoon $\frac{1}{2}$ of the pineapple topping over luncheon meat. Top with remaining pancakes then additional pineapple topping

Janet Smith

NIFTY THRIFTY PANCAKES

Makes 4 servings

- 1 cup pancake mix
- 1 cup plus 2 tablespoons milk
- 1 egg
- 1 tablespoon melted or liquid shortening
- 1 cup finely chopped, cooked chicken
- 4 to 5 thin slices cooked beef (slightly warmed)
- 1 cup cut-up cooked ham (slightly warmed)
- 2 cups prepared or homemade barbecue sauce, heated.

Heat griddle to hot (400 degrees F.). Combine pancake mix, milk, egg, and shortening; blend until fairly smooth. Pour a scant $\frac{1}{4}$ cup batter per pancake onto hot, lightly greased griddle to make 4 pancakes. Sprinkle these 4 pancakes with chicken. Bake until edges look cooked. Turn only once. Fold in half immediately. Bake remaining pancakes plain. Fold around beef or ham. Serve choice of pancakes to each person. Top with warmed barbecue sauce.

Janet Smith

CELERY FRANKS

- 4 stalks celery-sliced
- 1 large pepper chopped
- 2 small onions
- Saute in oil

Lightly dust with garlic salt & pepper. Add 1 large can tomato sauce
4 Kosher Franks-sliced
Serve over rice

Bob Doyle

TANGY BEEF STEW

2 lbs. beef chuck, cut in $1\frac{1}{2}$ " cubes
2 tablespoons oil
4 cups boiling water
1 tablespoon lemon juice
1 teaspoon worcestershire sauce
1 whole clove of garlic
1 medium onion, sliced
1 to 2 bay leaves
1 tablespoon salt
1 teaspoon sugar
1 teaspoon pepper
 $\frac{1}{2}$ teaspoon paprika
Dash of allspice or ground cloves
6 carrots, quartered
1 lb. small white onions

Thoroughly brown meat on all sides in hot oil. Add water, lemon juice, Worcestershire sauce, garlic, sliced onion, bay leaves and seasonings. Cover, simmer 2 hours, stir occasionally to keep from sticking. Remove bay leaves and garlic. Add carrots and onions. (Cubed potatoes may be added if desired.) Cover; continue cooking until vegetables are done. Thicken liquid for gravy.

Mrs. Jane Perkinson

BACON YUM YUMS

2 lbs. thickly sliced bacon
 $1\frac{1}{2}$ cups brown sugar
 $1\frac{1}{2}$ tablespoon mustard

Place bacon slices in a single layer in a shallow pan (jelly rollpan). Corn pone brown sugar and mustard, sprinkle mixture over bacon slices.

Bake at 250 degrees for 1 hour.

Drain; cut into desired pieces with kitchen scissors. These may be served for a brunch or as an appetizer.

Sonda Y. Poole

HOT MUSHROOM ROLL UPS

Saute 2 medium onions chopped
 $\frac{1}{2}$ lb. fresh mushrooms (cut small)
Season with salt, pepper & garlic powder

Cut crust off sliced white bread-roll each slice thin. Add small amount of mixture at one end of bread and roll up.

Slice each piece in 4 parts-dab with butter. Place on cookie sheet and brown 350 degrees until HEATED.

Pat Schinnerer

LASAGNA

- 1 lb. bulk sweet Italian sausage
- $\frac{1}{2}$ lb. ground beef
- 1 tablespoon whole basil
- Salt
- 1 can (1 pound) stewed tomatoes
- 2 cans (6 ounces each) tomato paste
- 6 large wide lasagna noodles
- 1 tablespoon olive oil
- Cheese filling
- 1 pound mozzarella cheese, thinly sliced

Brown meats slowly in skillet or saucepan. Add basil, $1-\frac{1}{2}$ teaspoons salt, 1 cup of water and next 2 ingredients. Bring to boil and simmer, stirring occasionally, 30 minutes, or until of desired consistency. Meanwhile, cook noodles in boiling salted water with the olive oil until tender. Drain and arrange half in 13x9x2-inch baking dish. Spread with half the filling, then cover with half the cheese and half the meat sauce. Repeat layers. Bake in preheated 375 degreeF. oven for about 30 minutes. Let stand 10 minutes before cutting into squares. Makes 6 to 8 servings. NOTE: Can be frozen

CHEESE FILLING -

- 2 cups ricotta or creamed cottage cheese
- $\frac{1}{2}$ cup grated Parmesan or Romano cheese
- 2 tablespoons snipped parsley
- 2 eggs, beaten
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper

Mix all ingredients together.

Mrs. Jane Perkinson

SHRIMP "MAISONETTE"

- $1\frac{1}{2}$ lbs. frozen, peeled & deveined shrimp
- $\frac{1}{2}$ cup butter or margarine
- 2 shallots, finely chopped or 1 tablespoon finely chopped onion
- 4 Cloves of garlic chopped
- $\frac{1}{2}$ pound of mushrooms, sliced
- 1 cup dry white wine
- 2 tablespoons chopped parsley
- teaspoon salt
- teaspoon pepper
- 2 tablespoons lemon juice

Hot cooked rice or rice ring

1. Cook shrimp following label directions, being careful not to overcook. Split lengthwise.
2. Melt butter in large skillet. Add shallots cook about 30 seconds until transparent but not brown, add garlic and mushrooms, cook 30 seconds longer, stirring constantly.
3. Add shrimp, cook 30 seconds, stir in wine, cook 2 minutes. Stir in parsley, salt and pepper. Sprinkle lemon juice over shrimp mixing gently. Serve over rice or rice ring.

Mrs. Ruth Ann Carter

SHEIK AL MIHSHEE

(Eggplant Fit For A Sheik)

- 1 large sliced eggplant ($\frac{1}{4}$ -inch unpeeled)
- 1 lb. ground beef or minced lamb (breast or chuck)
- 1 can large size tomatoes minced
- $\frac{1}{4}$ teaspoon cinnamon
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon cloves
- 1 kernel garlic
- 1 medium onion, minced
- 1 tablespoon butter

Cut kernel of garlic in half and brown in butter. Remove garlic. Brown beef or lamb in garlic - flavored butter, add onions and brown lightly. Grease baking dish, lay one layer of eggplant, one layer of meat and onions. Add final eggplant layer on top of meat. Heat tomatoes and sprinkle spices in mixing well, simmer about 5 minutes. Pour evenly over whole casserole of eggplant. Add 1 cup of hot water. Put 1 tablespoon of butter in small pieces over whole mixture. Bake in oven preheated to 450 degrees, 40 minutes, or until eggplant is well done, but firm. When serving, use large pancake spatula to prevent eggplant from breaking.

Served with rice, salad, dessert and beverage.

*For heavy spicing, try marjoram and cloves combination instead of cinnamon and cloves.

Mr. George Saba

NOODLES BLANCO

- 4 coils (12-ozs.) Fettuccini or egg noodles
- 5 to 6 quarts boiling water
- 1 tablespoon salt
- 1 tablespoon oil
- $\frac{1}{2}$ cups liquid carnation Instant Nonfat Milk
- $\frac{1}{2}$ teaspoon seasoned salt
- $\frac{1}{8}$ teaspoon pepper
- 1 egg yolk
- 6 tablespoons butter
- $\frac{3}{4}$ cup (3-ozs.) shredded mozzarella cheese
- $\frac{3}{4}$ cup grated Parmesan cheese

Drop noodles in rapidly boiling water. Stir in salt and oil. Boil rapidly uncovered, 12-13 minutes until noodles are tender but not mushy. Drain well. Do not rinse. Combine liquid instant milk, seasoned salt, pepper and egg yolk. Mix well. Melt butter in skillet over low heat. Add noodles; toss with fork until noodles are coated. Slowly add instant milk mixture, tossing noodles gently, about 1-2 minutes. Stir in mozzarella cheese; toss just until cheese melts. Remove from heat. Sprinkle with Parmesan cheese, stirring gently until mixture is slightly thickened. Serve immediately. Sprinkle with additional pepper if desired.

Janet Smith

OLIVE-FRANKFURTER SKILLET SUPPER

(Makes 4 to 5 servings)

1½ cups canned pitted California ripe olives
1 (1-lb.) package frankfurters
½ cup sliced green onions
2 tablespoons cooking oil
1 (1-lb.) can tomato wedges
1 (10 ¾ oz.) can condensed chicken broth
1 small bay leaf, crumbled
½ teaspoon basil, crumbled
¼ teaspoon salt
1/8 teaspoon pepper
1½ tablespoons cornstarch
Thin spaghetti

Cut olives in wedges, cut franks in 1-inch diagonal slices. Saute olives, wedges, franks and onion in oil slowly for five minutes. Add tomatoes, broth, bay leaf, basil, salt and pepper. Bring to boil, lower heat and simmer, uncovered, five minutes. Blend cornstarch with 2 tablespoons cold water. Stir into the hot mixture and cook, stirring until mixture thickens slightly. Serve with hot spaghetti.

Janet Smith

GREEN BEANS & ONIONS

1 Can Green Beans - French Style
1 Can Onions - (small, whole)
1 Can Mushroom Soup

To soup, add ¼ cup liquid reserved from onions, plus 1 Tsp. worcestershire sauce, 1 tsp. salad mustard, salt and pepper to taste. Pour over vegetables in casserole dish. Sprinkle with bread crumbs or crumbled potato chips.

Bake 1 hour, 325 - 350 degrees

SCALLOPED CORN

1 Can Cream Corn
1 Egg
½ Can of milk (use corn can)

Beat egg, add corn and milk, salt and pepper. Grease casserole dish. Crum ritz crackers fine and put thin layer on bottom. Spoon corn mixture and add dots of butter. Layer top with crumbs.

Bake 45 minutes at 350 degrees.

**Above recipes submitted by the unknown.

SPANISH NOODLES

- 2 slices of bacon
- $\frac{1}{2}$ cup chopped onion
- 1 lb. ground beef
- 1 large (1 lb. 12 oz. can) tomatoes-cut
- 1 green pepper
- $\frac{1}{2}$ cup chili sauce
- 1 teaspoon salt
- 4 ozs. (3 cups) medium noodles

In a large skillet cook bacon until crisp, remove from skillet and drain on paper towel, crumble and set aside. Add onions to bacon drippings in skillet, cook meat till tender but not browned. Stir in tomatoes, green pepper, chili sauce, salt and a dash of black pepper. Add uncooked noodles. Cook over low heat for 30 minutes or until noodles are done, stir in bacon. Makes 4 servings.

Mrs. Judy Fero

RANCHER'S BEAN BAKE

Makes 6 servings

- 1 lb. bulk pork sausage meat
- 1 cup quick or old fashioned oats, uncooked
- $\frac{1}{2}$ cup catsup
- 1 16-oz. can pork and beans in tomato sauce
- 2 tablespoons firmly packed brown sugar
- 1 teaspoon salt
- 1 teaspoon prepared mustard

Heat oven to moderate (350 degrees F.). Combine sausage, oats and $\frac{1}{4}$ cup of the catsup in bowl; mix well. Press mixture evenly into a 9-inch square baking pan. Place in preheated oven (350 degree F.) 35 minutes. Combine beans, brown sugar, salt, mustard and remaining catsup. Pour over top of sausage mixture and continue baking 10 to 15 minutes or until bean topping begins to bubble.

Janet Smith

HUNGARIAN GOULASH

- 2 $\frac{1}{2}$ lbs. beef pork or veal cubed
- 1 cup chopped onion
- 1 clove garlic, minced
- $\frac{1}{4}$ cup flour
- 1 No. 2 $\frac{1}{2}$ can of tomatoes
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper
- 1 $\frac{1}{2}$ tsps. paprika
- 2 bay leaves
- $\frac{1}{4}$ tsp. thyme
- 1 cup sour cream

Brown meat in small amount of hot fat. Reduce heat, add onion and garlic and cook until onion is tender, but not brown. Blend in flour and seasonings. Add tomatoes, cover, simmer until meat is tender and sauce is thick about 1 to 1 $\frac{1}{4}$ hours. Stir often toward end of cooking. Stir in sour cream. Serve over hot macaroni or noodles. Serves 6.

Mrs. Judy Fero

SALMON LOAF

- 1 large can salmon
- 2 tablespoons lemon juice
- 3 eggs
- $\frac{1}{2}$ cup cracker crumbs
- 3/4 cup hot milk or 1 cup celery soup
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. paprika
- onion to taste

Mix all ingredients together. Bake in greased loaf pan for 1 hour at 375 degrees.

Mrs. Judy Fero

SIX LAYER DINNER

- 1 lb. ground chuck
- 1 large can of tomatoes
- 1 lb. bacon
- 3 large potatoes (sliced thin)
- 3 large onions (sliced thin)
- $\frac{1}{2}$ cup rice - not instant

NOTE: Spray casserole with mazola

In a casserole place layer of sliced potatoes, layer of onions, add crushed tomatoes, layer row ground chuck, rice and cover entire casserole with bacon. Season each layer to taste. Cover casserole with water. Bake in a covered casserole at 350 degrees for 2 hours or until done.

Vicki Kuchesky

CHICKEN & RICE

- Chicken parts - legs and thighs
- $\frac{3}{4}$ cups rice - not instant
- 1 package Italian Sausage-sweet or hot
- 1 onion diced
- 1 pepper diced
- 3 stalks celery diced
- 2 packages M B T Instant chicken broth

NOTE: Spray casserole with Mazola

Brown pepper, onion and celery in oil, when tender drain and put in casserole. Brown the chicken in the oil. Add the row rice to the pepper, etc. Slice sausages and put on top of the rice. Dilute the chicken broth according to the instructions on the package. Season to taste. Place chicken on top of rice. Bake at 350 degrees until rice is done. If the mixture is too dry when baking dilute another package of broth add to the mixture and season. Stir the rice mixture so that the sausage, pepper, onions and celery are mixed thoroughly.

Vicki Kuchesky. - 42

HAMBURGER BEAN PIE

- 1 lb. ground beef
- $\frac{1}{4}$ cup chopped onion
- 1 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 1 can 16 oz. green beans, drained or wax beans
- 1 can condensed tomato bisque soup
- 1 cup bisquick baking mix
- $\frac{1}{4}$ cup water

Heat oven 425 degrees

Cook and stir ground beef and onion until meat is brown, and tender. Stir in salt, pepper, bean and soup, heat to boiling, stirring occasionally.

Pour mixture into ungreased $1\frac{1}{2}$ quart casserole. Keep hot in oven while preparing topping.

Stir baking mix and water to a soft dough. Gently smooth dough into a ball on floured board or cloth. Knead 5 times.

Roll dough to fit casserele. Slit top and place dough on hot mixture.

Bake 15 minutes.

Serves 4 to 6.

Mrs. Andrea Freeman

COMPANY BAKED POTATOES

4 med Idaho potatoes (2 lbs.)
1/3 cup butter or margerine
1/2 cup grated sharp cheddar cheese
1/2 cup light cream
2 tablespoons fresh or shredded chives
3/4 teaspoon salt
dash or paprika

Preheat oven to 425 degrees. Scrub potatoes and bake 1 hour or until tender. Cut in half length wise. With a spoon scoop out insides being careful to leave shell in tact. Place potatoes fillings in a large bowl and with portable mixer beat potatoes, butter, cheese, cream, chives, salt until smooth and light. Spoon mixture into potato shell, sprinkle with paprika. Let potatoes cool completely. Freezer wrap with Reynolds and label. Freeze until wanted. To serve preheat oven to 450 degrees, remove potatoes from freezer remove wrapping, bake on ungreased, uncovered cookie sheet for 30 minutes and serve.

Kay Pratt

FRIED PEPPERS

Green Peppers (& red peppers optional)
1 thinly sliced onion
1 can drained tomatoes-or if tomatoes are in season, scald in hot water and cut into quarters.

Combine ingredients in pan and fry in oil or crisco under medium heat for about 10 minutes or until tender. To remove excess liquid, turn heat to high for a few seconds then sprinkle flour lightly on top and stir thoroughly in.

Sophie Zelenke

CHICKEN BOATS

2 cups cooked, cubed chicken
1 4 1/2-oz. package Primula Pasteurized Processed Cheese Spread with Bacon, cubed
1/4 cup chopped onion
2 tablespoons chopped pimiento
1 teaspoon lemon juice
1/4 teaspoon salt
1/4 teaspoon dill weed
1/4 teaspoon paprika
1/8 teaspoon cayenne
4 hot dog buns

In a small bowl, combine chicken, Primula Process Cheese Spread with Bacon, onion, pimiento, lemon juice, salt, dill weed, paprika, and cayenne; mix well. Equally fill 4 hot dog buns. Wrap in aluminum foil. Makes 4 sandwiches.

Janet Smith

PEPPER STEAK AND ONIONS

1 pound round or flank steak
1 tablespoon oil
1 medium onion, sliced
1 box Chun King Pepper Steak Stir-Fry Entree
2 tablespoons A-1 Sauce

Freeze steak slightly; cut into paper-thin slices. In large skillet or wok, heat oil; stir-fry meat over high heat until lightly browned. Add onion; stir-fry 1 minute. Sprinkle sauce mix from entree over steak; stir in 1 1/2 cups water and A-1, stir constantly, over high heat until bubbly and thickened. Drain pepper steak vegetables; stir in. Simmer 2 to 3 minutes or until piping hot. Spoon over hot fluffy rice, garnishing as desired.

Makes 4 servings

Janet Smith

CHILI CON CARNE WITH TOMATOES

- 1 lb. ground beef
- 2 medium onions chopped (1 cup)
- 1 cup chopped green pepper
- 1 can (1 lb. 12 oz.) tomatoes
- 1 can (8oz.) tomato sauce
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1/8 teaspoon cayenne red pepper
- 1/8 teaspoon paprika
- 1 can (15½ oz.) kidney beans, drained

Cook and stir ground beef, onion, and pepper until tender. Drain off fat.

Stir in remaining ingredients. Heat to boiling. Reduce heat. Cover, and simmer 2 hours stirring occasionally or cook uncovered about 45 minutes.

Mrs. Janet Raymond

EGG NOODLES WITH TUNA FISH

- 1 package egg noodles - 8 oz. size
- 1 can tuna fish - 7 oz. size
- 1 can cream of mushroom soup
- 1 cup milk
- ¼ tsp. salt, dash of pepper
- ¼ tsp. paprika

Cook egg noodles according to instructions on package. Separate tuna into flakes - mix with cream of mushroom soup, milk and seasonings. Combine egg noodles and tuna mixture in baking dish. Sprinkle with paprika. Bake at 375 degrees for 25 minutes.

Mrs. Judy Fero

TURKEY A LA KING WITH STUFFING RING

- 1 package 6 oz. chicken flavor stuffing mix
- 1½ cups water
- 2 packages 10-oz. each 5 minute - cook frozen sweet green peas
- 3 cups diced cooked turkey
- 1 can (10 ¾-oz.) condensed cream of mushroom soup
- 2 tablespoons pimiento strips
- 2 tablespoons sherry wine or water

Prepare stuffing mix as directed on package, using 1½ cups water. Gently press into a greased 4-cup ring mold; keep warm. Meanwhile, prepare peas as directed on package; keep warm. Combine turkey, soup, pimiento, wine and ½ cup of the peas in a saucepan. Cook and stir until mixture just comes to a boil. Unmold stuffing onto serving plate; spoon turkey mixture around base and into center of ring. Serve with remaining peas. Makes 6 servings.

Janet Smith

Hungarian Ghoulash

- 4 onions (diced)
- 5 or 6 celery sticks (diced)
- 1½ lbs ground chuck beef
- 2 large cans whole tomatoes
- 2 peppers (diced)
- ½ lb. macaroni

Boil onions, celery, peppers together until tender. Drain. Brown ground beef. Cook macaroni and drain. Combine all the above with tomatoes, pepper, salt & butter (about 1/8 of a stick) and heat thoroughly. Makes 8-10 servings.

Kathy Macpherson

QUICK SAUERBRATEN

Semiboned chuck steak, about 2½ lbs., 1 inch thick

1 tablespoon vegetable oil
¾ cup water
½ cup vinegar
1 tsp. salt
3 tablespoons light brown sugar
¾ tsp. ground ginger
1/8 tsp each ground cloves and allspice
¾ tsp. freshly ground pepper
1 bay leaf
1 tablespoon flour
Cooked noodles

Brown meat in the oil in a heavy skillet, kettle or dutch oven. Combine water, vinegar, salt, sugar, spices and bay leaf and pour over meat. Bring to boil, cover and simmer, turning once or twice, 2 hours or until tender. Remove meat to serving platter, skim off fat and, if necessary, add a little water to drippings to make enough gravy. Thicken with the flour mixed with a little cold water. Simmer a few minutes, then pour over the meat. Serve with noodles. Makes 4 servings.

Mrs. Marilyn Nash

CORNY BAKED BEAN CASSEROLE

1 28-oz. can B & M Brick Oven baked beans
¼ cup corn relish
¼ lb. frankfurts
1 8-oz. jar pasteurized process cheese spread

Preheat oven to 350 degrees F. In a large bowl, combine beans and corn relish. Turn into a 1 quart casserole and top with frankfurts. Bake for 25 minutes. Meanwhile, in a small saucepan, melt cheese until smooth. Remove casserole from oven and pour cheese sauce over frankfurts. Serve immediately. Makes 5 servings.

Quick Tip: To a 28-oz. can of B & M Brick Oven baked beans, add 1 cup coarsely chopped apple, 1/3 cup maple syrup and ¼ teaspoon cinnamon. Bake in 350 degree F. oven for 25 minutes. Makes 5 servings.

Janet Smith

SALMON LOAF

1 can salmon
Milk
1 Egg
1½ cups soft bread cubes
2 teaspoons lemon juice
1 teaspoon chopped onion
¼ tsp. salt
¼ tsp. pepper

Heat oven to 350 degrees. Drain liquid from salmon into measuring cup. Add milk to make ¾ cup. Flake salmon, removing bones and skin. Blend in egg, stir in rest of ingredients, spoon lightly into greased 1 quart baking dish. Bake 45 minutes. Serve with lemon wedges.

Mrs. Mary Lou Race

GRANDMA'S CHILE SAUCE

5 dozen large red tomatoes
6 large onions
5½ cups of sugar
1 tablespoon ginger
1 dozen peppers - red 7 green mixed (sweet peppers
not hot)
5 cups of vinegar
5 tablespoons salt
1 tablespoon ground cloves
1 tablespoon red pepper
1 tablespoon celery seed

Grind up peppers and onions and add spices and vinegar and sugar and cook until thick. Cook very slowly and stir often.

Mary Young

DEVILED EGGS

Boil 10 eggs, cool, peel. Slice in half vertically.

1 tablespoon mayonnaise
1 tsp. mustard
½ tsp. horseradish
1 tablespoon Heinz sweet relish

Mix with yolks of eggs. Extra mayonnaise may be needed. Fill whites. Sprinkle with paprika.

Mary Dillon

GRANDMA McNEILES MEATLOAF

2 lbs ground beef
1 egg
1 medium pepper chopped
1 small onion chopped
1 tsp. worcestershire sauce
½ tsp. salt & pepper
3 tbsp. milk
1 pinch nutmeg
cracker meal
fresh tomatoes

Mix ingredients together. Add cracker meal till firm. Shape into loaf. Put in baking dish, put sliced tomatoes on top. Bake covered at 350 degrees for about 1½ hours. Uncover for last 5 to 10 minutes to brown.

Phyllis Sheehan

SPANISH CHICKEN

2½ lbs chicken
1 cup chopped onions
2 cloves garlic minced
½ cup diced green peppers
½ cup pimento cut in strips
1 cup uncooked rice
1½ cups chicken broth or bouillon
1 tsp turmeric
dash of chili powder
1 tsp salt & pepper

Cut chicken in serving pieces, roll in seasoned flour and brown in hot fat. Remove from skillet. Cook onion, garlic, pepper in remaining hot fat till onions are golden. Add pimento and rice, stir over low heat about 2 minutes. Add remaining ingredients. Heat to boiling. Pour into 2 quart casserole, arrange chicken on top. Bake in moderate oven 350 for 1½ hours.

Debbie De Filippo

BEEF & BEER

2 lbs. lean boneless chuck
(cut into 1 inch cubes)
 $\frac{1}{4}$ cup salad oil
6 medium sized onions, sliced
1 large clove garlic, chopped
12 ozs. beer
1 bay leaf
 $\frac{1}{4}$ tsp. thyme
5 tablespoons flour.
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
2 tablespoons chopped parsley

Combine the salt, pepper & flour; dredge the meat in the seasoned flour.

Heat oil in skillet, add onions, garlic until tender, not brown. Remove and set aside. Brown meat in skillet on both sides, adding more oil if needed.

Remove and combine meat, onions, beer, bay leaf & thyme in casserole, cover. Put in preheated oven at 325 degrees for three hours or until meat is tender.

Remove from oven, remove bay leaf, sprinkle with parsley - serve with hot-boiled potatoes.

Mrs. Marge Smith

EASY LOW-CALORIE COQ AU VIN

Serves 6 - 190 Calories per serving

6 small chicken breasts, split
1 tablespoon oil
8-ounce can small onions plus liquid
8-ounce can sliced mushrooms plus liquid
 $\frac{1}{2}$ cup sherry wine
1 tablespoon dried parsley flakes
 $\frac{1}{4}$ bay leaf
 $\frac{1}{2}$ tsp. garlic powder
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
16 oz. can sliced or whole carrots

Brown the chicken in the oil; drain and blot dry. Place breast skin side up in a flameproof casserole; add all remaining ingredients except carrots. Simmer over low flame 30 minutes or til nearly tender (add water, if necessary). Add drained carrots and cook ten minutes or more. Then uncover and continue cooking until most of the liquid is evaporated or reduced to sauce consistency. Serve.

Mrs. Marilyn Nash

SALMON CASSEROLE

1 large can salmon, drained and boned
2 slices fresh bread, broken
2 eggs, beaten
1 tsp. salt
1 tsp. lemon juice
1 cup sour cream
pepper

Mix and put into greased casserole. Bake about 30 minutes at 350 degree oven.

Mrs. Judy Fero

BAVARIAN POT ROAST

4 to 5 lbs. beef chuck, rump or round roast
2 tablespoons bacon drippings or shortening
1 tablespoon sugar
1 tablespoon vinegar
2 tsps. cinnamon
2 tsps. ginger
1 can (12 ozs.) beer
1 can (8 ozs.) tomato sauce
 $\frac{1}{2}$ cup chopped onion
1 bay leaf
 $1\frac{1}{2}$ tsps. salt
 $\frac{1}{8}$ tsp. pepper

Brown meat on all sides, in bacon drippings. Combine sugar, vinegar, cinnamon, 2 cups water, beer, tomato sauce, onion, bay leaf, salt, and pepper; pour over meat. Cover. Simmer 2 hours or until tender. Thicken gravy if desired. Makes 6 to 8 servings.

Mrs. Marilyn Nash

POTATO FILLING-GOOD WITH POT ROAST

6 medium sized potatoes, boil and then mash add warm milk and beat until light and fluffy.
1 large onion chopped
4 pieces celery chopped with leaves cooked in 2 tablespoons butter until tender & yellow not brown. Add 1 cup bread cubes ($\frac{1}{4}$ " size) allow to absorb all butter left in pan. Add 1 teaspoon parsley (chopped fine) & salt & pepper to taste.

Fold all of the above into the mashed potatoes, place in casserole dish and heat in oven at 350 degrees for 15 minutes. Old Pennsylvania Dutch Recipe.

Mrs. Marilyn Nash

FESTIVE SHRIMP AND CHEESE MOLD

3 cans ($4\frac{1}{2}$ ounces each) shrimp
 $\frac{1}{4}$ pound mild cheddar cheese, grated
 $\frac{1}{4}$ pound Roquefort or Blue cheese, chopped fine
1 8-oz. package cream cheese
1 garlic clove, chopped very fine
1 teaspoon Worcestershire sauce
1 teaspoon prepared horseradish
 $\frac{1}{8}$ teaspoon cayenne pepper
 $\frac{1}{3}$ cup minced fresh parsley

Drain and rinse shrimp. Reserve about 18 for garnish and chop the rest. Combine chopped shrimp with cheese and all remaining ingredients except parsley. Blend thoroughly, press firmly into a quart mixing bowl; let "ripen" in the refrigerator overnight or longer. Unmold on the base of a cake stand or any other suitable high-stemmed dish and press the minced parsley over the surface. Garnish with whole shrimp, using toothpicks to hold them in place. Cut a 2-inch circle of aluminum foil and fit it on top. Place the candle on the foil and gently press it into the mold until it will stand securely. Flatten foil edges to protect against dripping. Garnish candle base with lemon leaves or other greenery. Makes enough spread for 100 or more canapes.

Janet Smith

CHEESE AND BACON QUICHE

$\frac{1}{4}$ pound bacon slices
1 lightly baked 10-inch pie shell
1 cup thinly sliced onions
 $\frac{1}{2}$ cup Post Grape-Nuts Brand Cereal
3 eggs, slightly beaten
1 cup heavy cream
1 cup milk
1 cup grated Swiss Cheese
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper

Fry bacon until crisp, drain on absorbent paper, and crumble into bottom of pie shell. Saute onions in 2 tablespoons of the bacon drippings until tender and lightly browned. Combine cereal, eggs, cream, milk, cheese, salt, and pepper; stir in onions. Pour into pie shell, and bake at 425 degrees for about 30 minutes or until top is browned and puffed. Garnish with curls of additional cooked bacon, and watercress, if desired.

Makes 6 to 8 servings.

Janet Smith

CHICKEN FRICASSEE

1 chicken cut up
1 can cream of chicken soup or mushroom soup
1 can cream of celery soup
Put chicken in casserole dish, add soups, salt and pepper.

Cover dish, bake about 1 hour at 350 degrees.

Serve with biscuits or over mashed potatoes.

Mrs. Marilyn Nash

FILLET OF TURBOT EN PAPILOTE

1 (5 to 8-oz.) frozen skinless turbot fillet, thawed
 $\frac{1}{2}$ tablespoon Chiffon Lite Spread, stick or tub
 $\frac{1}{2}$ teaspoon seasoning salt
 $\frac{1}{4}$ teaspoon dill weed
2 lemon slices, thinly sliced

Place thawed fish fillet on 12-inch square of aluminum foil. Dot with Lite Spread; then sprinkle seasoning salt and dill weed over fish. Add lemon slices. Wrap fish securely. Place on baking sheet and bake at 400 degrees for 10 to 15 minutes or until fish flakes easily with a fork. Length of time will depend on thickness of fillet. Makes 1 serving.

Janet Smith

STEAK AND ZUCCHINI ITALIAN STYLE

1 lb. lean boneless beefsteak, trimmed of fat
2 zucchine sliced
1 bermuda onion, sliced in rings
8 ounces tomato juice
 $\frac{1}{2}$ tsp. oregano
 $\frac{1}{4}$ tsp. garlic powder
2 tbsps. grated Romano Cheese

Cut the steak into 2-inch cubes. Wipe a non-stick skillet with oil (lightly). Brown the meat over high heat. Add the remaining ingredients except cheese. Cover and simmer about three minutes, until onion rings are tender but still crunchy. Uncover and continue to cook over moderate heat until steak and vegetables are coated with sauce. Sprinkle with cheese. Serves four, 230 calories each.

Mrs. Marilyn Nash - 57

CHEESE SOUFFLE

3 tablespoon quick-cooking tapioca
 $\frac{1}{2}$ teaspoon salt
1 cup milk
 $\frac{3}{4}$ cup lightly packed grated cheddar cheese
3 egg yolks, beaten
3 egg whites, stiffly beaten

Combine tapioca, salt and milk in saucepan; let stand 5 minutes. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Add cheese, stirring until melted. Cool slightly and add mixture to beaten egg yolks; mix well. Fold into beaten egg whites. Pour into $1\frac{1}{2}$ -quart baking dish, place dish in pan of hot water. Bake at 350 degrees for 50 minutes or until firm. Makes 4 to 5 servings.

NOTE: To bake in custard cups, bake at 350 degrees for 30 minutes, or until firm.

Janet Smith

POOR MAN'S GOOSE CASSEROLE

Fry 1 slice of bacon, remove and braze liver in drippings $\frac{1}{2}$ minute each side.

Place liver serving piece size in casserole. Sprinkle with salt and pepper. Add onions sliced about $\frac{1}{4}$ inch thick next, then a row of potatoes $\frac{1}{4}$ inch. Then arrange slices of bacon on top. Cover and bake in oven at 350 degrees for 1 hour. Remove cover and bake 10-15 minutes longer.

Mrs. Joan Jackson

OVERNIGHT COFFEE LOAVES

1 package active dry yeast
 $\frac{1}{4}$ cup warm water
4 cups Gold Medal Flour
 $\frac{1}{4}$ cup sugar
1 tsp. salt
1 cup butter or margarine, softened
3 egg yolks, beaten
1 cup lukewarm milk, (scalded then cooled)
2 tbsps. butter or margarine, melted
 $\frac{1}{2}$ cup of sugar
 $1\frac{1}{2}$ tsps. cinnamon

Dissolve yeast in warm water. In large mixing bowl, combine flour, $\frac{1}{4}$ cup sugar and the salt. Cut in one cup of butter until the mixture looks like meal. Mix in yeast, egg yolks, and milk until dough is smooth. Cover; refrigerate at least 8 hours overnight. Grease 2 loaf pans 9"x5"x3". Turn half of dough onto well floured board. Roll into rectangle, 13"x8"; brush with one tablespoon melted butter. Mix $\frac{1}{2}$ cup sugar and the cinnamon; sprinkle half on rectangle. Roll up, beginning at narrow side. Pinch edge of roll into dough to seal. Place seam side down in pan. Repeat with remaining dough.

Cover; let rise in warm place (85 degrees) 2 hrs. (Dough will not double) Heat oven to 375 degrees. Bake 1 hour. If necessary, cover dough during last 20 minutes to prevent excessive browning. Remove from pans. Frost with the Confectioners' Glaze. Cool before slicing. Makes 2 loaves.

*If using self-rising flour, omit salt.
**Recipe for the Confectioners' Glaze on the following page.

Mrs. Cindy Engel

CONFECTIONERS' SUGAR GLAZE

Mix $1\frac{1}{2}$ cups Confectioners' Sugar, 2 tablespoons butter or margarine, softened, 1 to $1\frac{1}{2}$ teaspoons almond extract or $1\frac{1}{2}$ teaspoons vanilla and 1 to 2 tablespoons warm water until smooth.

ALMOND PUFF

$\frac{1}{2}$ cup butter or margarine, softened
1 cup Gold Medal Flour
2 tablespoons water
 $\frac{1}{2}$ cup butter or margarine
1 cup water
1 tsp. almond extract
1 cup Gold Medal Flour
3 eggs
Confectioners' Sugar Glaze (above)
Chopped Nuts

Heat oven to 350 degrees. Cut $\frac{1}{2}$ cup butter into 1 cup of flour. Sprinkle 2 tablespoons of water over mixture, mix with fork. Round into ball; divide in half. On ungreased baking sheet, pat each half into a strip 12"x 3". Strips should be about 3 inches apart.

In medium saucepan, heat $\frac{1}{2}$ cup butter and 1 cup butter to roiling boil. Remove from heat and quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs, all at one time, until smooth. Divide in half; spread each half evenly over strips, covering completely. Bake about 60 minutes or until topping is crisp and brown. Cool. Frost with Glaze and top with nuts. 10-12 servings.

Mrs. Cindy Engel

TURKEY CASSEROLE

5 tablespoons margarine
 $1\frac{1}{2}$ pound mushrooms, sliced
 $\frac{1}{2}$ green pepper, sliced
2 tablespoons Argo cornstarch
 $\frac{1}{2}$ teaspoon paprika
 $1/8$ teaspoon pepper
1 teaspoon salt
2 cups milk
3 cups cooked cubed turkey
 $1/4$ cup sliced olives
2 tablespoons white wine, optional
 $1/2$ cup dry bread crumbs

Melt 3 tablespoons of the margarine in skillet. Add mushrooms and green pepper. Cook slowly, stirring occasionally, until vegetables are tender. Remove from heat and place in a 2-quart casserole. In a saucepan, mix together cornstarch, paprika, pepper and salt. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens, comes to a boil and boils 1 minute. Remove from heat. Add turkey, olives and wine, if desired. Mix well. Pour over vegetables in casserole. Melt remaining 2 tablespoons margarine and mix with bread crumbs. Sprinkle over turkey mixture. Bake in 400 degree F. oven 15 to 20 minutes.

Makes 6 to 8 servings

Janet Smith

CRANBERRY CHILI BOWL

Serves 4 to 6

2 tablespoons salad oil
2 large onions, chopped
2 cloves garlic, chopped
1 pound ground beef round
or chuck
1 cup Ocean Spray fresh cranberries rinsed
and drained
1 tablespoon chili powder
1 can (4 ounces) green chiles, drained and
diced
1 jar (14 ounces) marinara sauce
1 cup shredded cheddar cheese
(14 ounce) package
Salt and pepper to taste

In a 12" skillet heat oil, add onions and
garlic cooking until golden. Add ground
beef and cook until brown. Drain excess fat.
Add remaining ingredients and simmer 10
minutes. Serve in bowls. Sprinkle with
grated cheese, if desired. Serve with
garlic bread and salad.

Janet Smith

COUNTRY PANCAKES

1 egg, slightly beaten
1 $\frac{3}{4}$ cups milk
2 tablespoons liquid shortening
2 cups pancake mix
Maple-blended syrup

Add egg, milk and shortening to pancake mix;
beat until smooth. Bake on hot griddle, or
in lightly greased skillet, turning to
brown both sides. Serve with syrup.
Makes about 20 4-inch pancakes.

Janet Smith

HEARTY ROAST BEEF HASH

6 eggs
6 teaspoons cream
3-11 $\frac{1}{2}$ ounce packages of Stouffer's Frozen
Roast Beef Hash
Dash of Salt

Defrost hash overnight in the refrigerator
or at room temperature for 1-2 hours.
Preheat oven to 350 degrees F. Place
Roast Beef Hash in a shallow baking dish
and bake for 15 minutes. Remove from
oven and make 6 indentations on top with a
tablespoon. Break eggs and place in each
indentation. Sprinkle with salt and pour one
teaspoon of cream over each egg. Return it
to oven for 15-20 minutes or until eggs are set
in desired manner.

Serves 6

Janet Smith

CHICKEN DELIGHT

1 chicken cut up
Brown chicken in butter in electric fry pan
Remove excess fat.
Place chicken on bottom, salt & pepper.
3-4 green peppers sliced or ($\frac{1}{4}$)
3 onions sliced $\frac{1}{4}$ inch
2 stalks celery diced
1 medium sized can tomato sauce

Sprinkle oregano
Salt & pepper

Simmer till tender

Mrs. Joan Jackson

CREAMED CELERY

1 cup water
1 large bunch celery, cut into $\frac{1}{2}$ -inch pieces
(about $6\frac{1}{2}$ cups)
 $\frac{2}{3}$ cup milk
2 tablespoons Argo cornstarch
 $\frac{1}{2}$ teaspoon salt
Dash pepper
Dash of ground nutmeg
3 tablespoons margarine

Bring water to boil in 3-quart saucepan over medium heat. Add celery; cover and cook 10 to 12 minutes or until tender. Stir together milk, cornstarch, salt, pepper and nutmeg until smooth. Stir into celery. Cook over low heat, stirring constantly, until mixture comes to a boil and boils 1 minute. Remove from heat. Stir in margarine until melted.

Makes 8 servings

Janet Smith

NOODLES ZUIDER ZEE

1 lb. bulk sausage
8 cups finely sliced or shredded cabbage
1 red apple, diced (skin on)
 $\frac{1}{2}$ cup water
1 teaspoon salt
Dash pepper
8 ounces (4 to 5 cups) Munchen egg noodles

Brown sausage in skillet, stirring to separate into small pieces. Pour off any drippings in excess of $\frac{1}{4}$ cup. Add cabbage, apple, water, salt and pepper; cover and simmer until cabbage is just crisp-tender, about 10 minutes. Meanwhile, cook noodles as directed on package. Drain. Add noodles to cabbage and sausage; mix well. Yields 4 servings.

Janet Smith - 64

NOODLES SOUTHERN STYLE

1 to 2 cups cooked diced ham
6 tablespoons of butter or margarine
2 packages (10 ounces each) frozen broccoli spears
1 tablespoon salt
3 quarts boiling water
8 ounces (5 cups) klops egg noodles
Pepper
Lemon slices or wedges

Lightly brown ham in butter; set aside. Cook broccoli as directed on package. Meanwhile, add salt to rapidly boiling water. Gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally 7 to 9 minutes until desired tenderness. Drain in colander. Mix immediately with ham and pan drippings. Turn noodle and ham mixture out onto a large platter; arrange broccoli on top at the center. Sprinkle with pepper; garnish with lemon.

NOTE: In place of frozen broccoli; use fresh, if desired.

YIELD: 6 servings

Janet Smith

10-MINUTE SWEET AND SOUR FISH

Makes 4 servings

1 2/3 cups Contadina round peeled tomatoes
1/4 cup cider vinegar
4 teaspoons soy sauce
1 tablespoon cornstarch
1/3 cup sugar
1/2 teaspoon ground ginger
2 tablespoons oil
1 crushed clove garlic
1/4 cup chopped onion
1/2 cup diagonally sliced green onions
1/2 cup diagonally sliced carrots
1 cup (1 medium) green pepper pieces
1 pound well thawed cod, sole or turbot fillets
Hot cooked rice

Drain tomatoes, reserving 2 tablespoons tomato juice. Cut tomatoes into quarters. Mix vinegar, soy sauce, cornstarch, sugar & ginger until smooth. Heat oil in large skillet over medium high heat. Saute garlic, onion, green onions, carrots, and green pepper 1 minute. Stir in vinegar mixture and cut-up tomatoes with reserved juice. Cut fish fillets into 4 portions. Add to skillet. Cover and simmer 5-8 minutes. Remove cover; boil one half minute stirring gently. Serve over hot rice.

Janet Smith

MEATLESS MEATBALLS

1-3/4 cups cooked dry beans or 1 can (15-oz.)
red kidney beans
2 cups quick oats
1/2 cup Skippy creamy peanut butter
1/2 cup finely chopped onion
1/2 cup chopped green pepper
2 tablespoons chopped parsley
2 tablespoons chopped celery tops
1 teaspoon salt
1/4 teaspoon pepper
2 eggs
Peanut Butter Sauce
(below)

Drain beans reserving liquid to use in sauce. Coarsely mash beans. Stir together beans, oats and peanut butter. Stir in onion, green pepper, parsley, celery, salt, pepper and eggs. Form into 1-inch balls. Roll balls in flour. In large skillet, brown half the balls at a time in a small amount of corn oil (about 1/4 cup of corn oil, adding more as needed). Return balls to skillet. Pour on sauce. Cover and simmer 10 minutes or until sauce is bubbly. Stir in additional water, if needed to thin sauce. Makes 8 servings.

Sauce: Measure into 2-quart saucepan 3/4 cup Skippy creamy peanut butter, 2 teaspoons salt, 1 teaspoon paprika, 1/4 teaspoon nutmeg, 1/4 teaspoon pepper. Place over low heat and stir in drained bean liquid plus enough water to make 2 cups. Cook, stirring constantly, until thickened.

Janet Smith

TAMALE PIE

Makes 8 servings

Filling:

1½ lb. ground beef
¼ cup chopped onion
¼ cup chopped green pepper
1 6-oz. can tomato paste
1 8-oz. can tomato sauce
½ cup water
1 16-oz. can pork and beans
1 teaspoon salt
2 teaspoons chili powder
¼ teaspoon pepper
Dash cayenne

Topping:

1 cup enriched corn meal
¼ cup sifted all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
½ teaspoon salt
1 egg, beaten
½ cup milk
2 tablespoons vegetable oil or melted shortening

Heat oven to hot (425 degrees F.) For filling, brown beef in a large fry pan; drain. Add remaining filling ingredients; heat thoroughly. Pour into 2½-quart casserole.

For corn bread topping, sift together corn meal, flour, sugar, baking powder and salt. Add egg, milk and oil; stir just until ingredients are blended. Spoon and spread evenly over hot filling, leaving center open. Bake in preheated oven (425 degrees F.) 20 to 25 minutes.

Janet Smith

CHICKEN PAPRIKA

2 to 2½ lbs. chicken parts
¼ cup flour
¼ cup salad oil
1 can (10-3/4 oz) condensed tomato soup
1 soup can water
1 can (4-oz.) sliced mushrooms, undrained
¼ cup chopped onion
2 teaspoons paprika
¼ teaspoon pepper
1 small bay leaf
½ cup sour cream
1 tablespoon salt
3 quarts boiling water
8 oz. (3 cups) ready-cut macaroni
Minced parsley

Roll chicken in flour. In large skillet, brown chicken in oil; pour off excess drippings. Stir in soup, water, mushrooms and liquid, onion, paprika, pepper and bay leaf. Cover; simmer about 45 minutes or until chicken is tender, stirring now and then. Remove bay leaf. Blend in sour cream; heat a minute or two. Meanwhile, add salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, 9 to 12 minutes until desired tenderness. Drain in colander. Return macaroni to pot and pour in sauce from chicken; mix well. Turn into serving dish; top with chicken; sprinkle with parsley.

Yield: 5 to 6 servings

Jane C Smith

LOUIS & HENRY'S POT ROAST HONG KONG

Serves 6

Boneless pot roast weighing about 3½ lbs.
2 cups very strong black coffee
prepared yellow mustard
Salt, freshly ground black pepper
Vegetable oil
1 onion, peeled, cut in rings
1 can (10½ oz.) condensed beef broth
1 cup water
1 tbsp. aromatic angostura

Choice of vegetables; peeled carrots, cut in pieces; potatoes, peeled, cut in large pieces, celery, chopped; tomatoes, flour.

Marinate roast in coffee 12 hours, turning several times. Drain, reserve marinade. Slather outside of roast with mustard; season generously with salt and pepper. Brown roast quickly on all sides in hot vegetable oil in large Dutch oven. Add onion, beef broth and water; cover, simmer 1½ hours. Remove lid, add angostura, vegetables and enough coffee marinade to cover the vegetables. Cover, cook 45 minutes longer, or until vegetables are tender. Remove roast and vegetables to heated platter. Mix small amount of flour with 2-3 tbsps. warm stock until smooth, add to stock, stirring. Cook over low heat, stirring until to desired thickness. Taste to correct seasonings. Serve gravy on the side.

"THE FONZ!"

DESSERTS

CAKES

COOKIES

PIES

BREADS

ROLLS

& FROSTINGS



HENRY WINKLER'S STEAK IN BEER

Serves 4
2 lbs. top sirloin, cut $1\frac{1}{2}$ inches thick
1 cup beer
12 dashes tabasco
2 tbsps. chopped parsley
2 tbsps. chopped chives, optional
2 tablespoons soft butter or margarine
Salt, freshly ground pepper to taste

Trim excess fat from steak. Combine Beer and Tabasco; marinate steak in beer-tobasco combination in refrigerator 12 to 24 hours, turning several times. Remove from refrigerator allowing steak to warm to room temperature before cooking. Combine parsley, chives, butter, salt and pepper to taste. Smear steak on one side with half the parsley paste. Broil to desired doneness; reverse to cook on second side, coating with remaining paste. Serve at once.

AFTERTHOUGHT -

Terrific with red wine butter sauce: combine 1 tsp. pressed garlic, 2 tbsps. chopped parsley, 2 tbsps. butter, $\frac{1}{2}$ cup dry red wine. Heat and cook to reduce slightly in volume, pour over steaks just before serving.

"THE FONZ!"

CHOCOLATE SNAPPERS

1 $\frac{3}{4}$ cups unsifted flour
2 teaspoons baking soda
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{4}$ cup corn syrup
2 envelopes (2-oz.) Nestle Choco-bake Granulated Sugar

Preheat oven to 350 degrees. In a small bowl, combine flour, baking soda, cinnamon and salt; set aside. In large bowl, combine shortening, 1 cup sugar and egg, beat until creamy. Mix in corn syrup and Nestle Choco-bake. Blend in flour mixture. Shape into balls, using 1 level measuring tablespoonful dough for each, roll in sugar. Placed on ungreased cookie sheet.

Time: 15 minutes
Allow to stand a few minutes before removing from pans. Makes 3 dozen 3-inch cookies.

Janet Smith

CHEESE CAKE

Cream: 1 Stick of butter
1 lb. Cream Cheese
1 lb. Ricotta (Italian) Cheese
1 pint sour cream

Mix Well:
Add 4 eggs
3 tablespoons vanilla
3 tablespoons lemon juice

Mix Well
Add $1\frac{1}{2}$ cups sugar
3 tablespoons flour
3 tablespoons cornstarch

Bake at 350 degrees for 1 hour. Butter pan and coat well with graham cracker crust. After cake is done turn heat off, leave in oven for another hour.

APPLE PUDDING CAKE

2 cups of sugar
 $\frac{1}{2}$ cup chopped nuts
1 tsp vanilla
2 eggs

$\frac{1}{4}$ cup of Wesson oil
 $\frac{1}{4}$ cup of raisins
1 can sliced apple pie
filling (slightly mashed)

Mix well in bowl then add:

2 cups of flour
1 tsp cinnamon
2 tsps baking soda
 $\frac{1}{2}$ tsp salt

Beat well, put in greased 13X9 pan. Bake 45 minutes
at 325 degrees.

Frosting

$1\frac{1}{2}$ cups of milk
1 envelope Dream Whip
1 pkg instant vanilla pudding

Beat all ingredients for 5 minutes. Chill 15 minutes.
Frost cooled cake. Store in refrigerator.

Mary Young

RICE PUDDING (STOVE TOP)

2 eggs (beat very good)
 $\frac{1}{2}$ cup sugar
1 tsp. vanilla
add 2 or 3 drops of yellow coloring (set aside)

Cook on top of stove (stirring often so rice doesn't
stick)

$\frac{1}{2}$ cup rice
 $1\frac{1}{2}$ quarts of milk
dash salt

Cook until rice is soft. The stir in the eggs, sugar
and vanilla and coloring, keep on low heat until it
starts to thicken then put in glass baking pan 13X9
and put in refrigerator to cool.

PEANUT BUTTER MERINGUES

2 egg whites
 $\frac{1}{8}$ teaspoon cream of tartar
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ cup Skippy creamy or super chunk peanut
butter

Turn egg whites and cream of tartar into
small bowl of electric mixer. With mixer at
high speed, beat whites until soft peaks
form. Gradually sprinkle in sugar, 1
tablespoon at a time, beating well after each
addition until sugar is dissolved. Continue
beating until mixture holds very stiff, glossy
peaks. Lightly fold in peanut butter until
mixed. Drop by teaspoonfuls onto greased cookie
sheet. Bake in 300 degree F. oven 25 to 30
minutes or until meringues are lightly
browned and dry. Remove from cookie sheet
immediately and cool on wire rack.
Makes about 2 dozen cookies.

Janet Smith

APPLESAUCE CAKE

Cream $\frac{1}{2}$ cup margerine & 1 cup sugar ---blend. Add
1 egg, 1 tsp. vanilla. Beat by hand.

Add: 1 cup dates
 $1\frac{1}{2}$ cups applesauce
1 cup walnuts
1 cup raisins
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
2 cups flour
1 tsp. salt

Bake in tube pan at 350 degrees for 45 minutes.

Vicki Kuchesky

TOFFEE CRUNCH COOKIES

1½ cups sifted flour
teaspoon baking soda
teaspoon salt
cup butter or margarine
¾ cup brown sugar, packed
1 egg
1 teaspoon vanilla
1 cup *chopped Heath English Toffee candy bars
1/3 cup coarsely chopped pecans

*1 cup chopped candy - 6 ounces in bar form, frozen then chopped in blender.

Combine and mix flour, soda and salt. Cream butter or margarine. Add sugar, egg and vanilla; mix until smooth and creamy. Stir in dry ingredients; blend in chopped candy bars and pecans. Drop tablespoons full 2 inches apart onto greased baking sheet. Bake in moderate oven (350 degrees) 12 to 15 minutes. Remove from baking sheet; cool. Yield: about 3 dozen cookies.

Janet Smith

AUNT JESSIE'S MOLASSES CAKE

1 egg
½ cup sugar
¼ cup of butter or oleo
¼ cup molasses
1 tsp baking soda dissolved in ½ cup boiling water
½ tsp cloves
1½ cups of flour

Bake at 375 degrees until done. Test with a toothpick if toothpick comes out clean cake is done.

Mary Young

CRAZY APPLE PIE

1 can apple pie filling	1 egg
1 tsp cinnamon	1 cup flour
1 tsp baking powder	1 tbsp lemon juice
1 tsp sugar	½ tsp salt
2/3 cup shortening	1/3 water

Place in blender 2 minutes, low speed. Grease and flour pie dish. Bake at 425 degrees for 45 to minutes.

Dottie Mc Dermott

HAWAIIAN DELIGHT

2 pkgs lemon Jello
2 cups hot water
2 cups 7-Up
1 20 oz. can crushed pineapple drained
2 large bananas sliced
1 cup miniature marshmallows

Mix Jello, hot water & 7-Up. When it starts to set add fruits & marshmallows.

Prepare topping
2 tbsp butter
2 tbsp flour
½ cup sugar
1 egg
1 cup pineapple juice

Cook until thick. When cool whip 1 cup cream, add to topping and spread over jello.

CHEESY CORN MUFFINS

Makes about 14 medium-sized muffins

- 1 12-oz. package Flako Corn Muffin Mix
- 1 egg, beaten
- 2/3 cup milk
- 1/4 cup grated sharp Cheddar Cheese
- 1/4 cup finely chopped onion
- 2 teaspoons sesame seed

Heat oven to hot (400 degrees F.) Empty contents of corn muffin mix package into bowl. Add egg, milk, cheese, and onion, blending only until dry ingredients are thoroughly moistened. Fill greased medium-sized muffin cups 1/2 full. Sprinkle sesame seed on each unbaked muffin. Bake in preheated oven (400 degree F.) about 15 minutes or until golden brown.

Janet Smith

BLUSHING PINK COBLER

Filling:

- 2 21-oz. cans cherry pie filling
- 2 medium-sized cooking apples, peeled, cored and sliced

Topping:

- 1 12-oz. package (2 cups) Flako Corn Muffin Mix
- 1 teaspoon cinnamon
- 1 egg
- 2/3 cup milk

Heat oven to hot (400 degrees F.). Mix together filling ingredients in large saucepan; heat until bubbly. Spread in 13x9-inch baking dish. For topping, combine all topping ingredients. Spoon over hot cherry mixture. Bake in preheated oven (400 degrees F.) about 25 minutes. Serve with ice cream, if desired.

Janet Smith

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MILLIONAIRE PIE

- 2 Cups of powdered sugar (Not Sifted)
- 1 Stick margarine (Well Softened)
- 1 Egg
- 1/4 Teaspoon salt
- 1/4 Teaspoon vanilla
- 2 Baked Pie Shells
- 1 Cup of Whipping Cream
- 1 Cup of well drained pineapple (crushed)
- 1/2 Cup chopped pecans

Cream together powdered sugar and margarine. Add egg, salt and vanilla. Mix well until light and fluffy. Spread this on the two crusts. Chill.

Whip cream until stiff, blend in the well drained pineapple and the nuts. Spoon on top of the sugar margarine mixture and chill again.

Sarah Moulton

DROP MOLASSES COOKIES

- 2 eggs
- 2 cups sugar
- 1/2 cup shortening
- 1 cup molasses
- 1 cup cold water
- 5 cups flour
- 1 cup raisins
- 2 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ginger

Combine all of the above ingredients in bowl, mix well. Drop by teaspoons. Bake at 350 degrees. Test for time.

Mrs. Judy Fero

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BANANAS AU RUM - Serves 4

4 Tablespoons butter
6 ripe bananas
 $\frac{1}{4}$ to $\frac{1}{2}$ cup brown sugar
2 tbsps. lemon juice

Preheat oven 450 degrees. In a shallow casserole, melt butter. Cut bananas in half and dip in butter. Coat all over. Bake 15 minutes then sprinkle with brown sugar and lemon juice. Return to oven 3-4 minutes to melt sugar. (Heat) $\frac{1}{4}$ to $\frac{1}{2}$ cup of rum. Take bananas from oven and pour warm rum over - light and carry flaming. Spoon sauce over bananas and serve.

Mrs. Joan Jackson

TEMPURA PLUMS

3 eggs, separated
1 cup milk
1- $\frac{1}{3}$ cups flour
 $\frac{1}{2}$ teaspoon salt
2 tablespoons melted butter
12 fresh California plums, pitted & Quartered
Oil for frying
Powdered sugar

In mixing bowl, beat egg yolks with milk; beat in flour, salt and butter. In separate bowl, beat egg whites until stiff; fold into batter. Dip plums into batter; deep fry in hot oil (375 degrees) 1 or 2 minutes or until golden brown. Drain on absorbent paper. Roll in powdered sugar; serve warm.
Makes 6 servings.

Janet Smith - 79

POPPY SEED CAKE

1 12 oz. Solo poppy filling
1 cp shortening (margarine)
 $1\frac{1}{2}$ cups sugar
4 eggs separated
1 teaspoon vanilla
1 cup sour cream
 $2\frac{1}{2}$ cups sifted flour
1 teaspoon soda
1 teaspoon salt

Cream margarine and sugar until light and fluffy. Add poppy filling. Add egg yolks one at a time, beating each addition. Add gradually vanilla and sour cream. Sift flour, soda, salt. Add gradually to poppy mixture. Fold in stiffly beaten egg whites. Pour into 9. or 10 inch tube pan (greased) which has bottom lined with wax paper. Bake 350 degrees for 1 hour and 15 minutes or until done. Decorate with sifted confectioners sugar.

Mrs. E. Carroll

UNCOOKED FUDGE

4 squares Baker's semi-sweet chocolate melted with $\frac{1}{2}$ cup margarine
1 egg (slightly beaten with fork)
1 lb. confectioners sugar
 $\frac{1}{4}$ cup condensed milk
1 teaspoon vanilla
 $\frac{1}{2}$ cup nuts

PUT EGGS IN BOWL WITH MILK, VANILLA & SUGAR & MIX.
ADD OTHER INGREDIENTS-NUTS LAST
LET SET 1 HOUR---MARK & CUT

Mrs. Margaret Grace - 80

BLACK BOTTOM CAKE

Sift: 3 cups flour
1 tsp. salt
2 tsps. baking soda
 $\frac{1}{2}$ cup cocoa
2 cups granulated sugar

Add To Above:

2 Cups water
 $\frac{2}{3}$ cup cooking oil
2 tablespoons vinegar
2 tsp. vanilla

Beat well and use as bottom layer of cake.

Combine:

2-8 oz. packages cream cheese
2 eggs unbeaten
 $\frac{2}{3}$ cup granulated sugar
 $\frac{1}{8}$ tsp. salt
1 large package chocolate bits

Spoon over chocolate mixture and bake at 350 degrees for 50-60 minutes.

Use 9" x 13" greased and lightly floured pan.

Mrs. Kay Pratt

CHOCOLATE CHIP CAKE

1 cup oatmeal
1 $\frac{3}{4}$ cup boiling water
1 $\frac{3}{4}$ cup flour
1 cup sugar
1 cup brown sugar
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 tbsp. cocoa
1 12oz. package chocolate chips
1 stick margarine softened
1 egg
 $\frac{3}{4}$ cup nuts

Pour water over oatmeal. Let stand 15 mins., add egg, stir sugar and margarine, stir dry ingredients together, and add. Stir in $\frac{1}{2}$ chocolate chips and nuts. Pour into 9"x13" pan. Sprinkle rest of chips and nuts on top. Bake at 350 degrees for 40 minutes.

Mrs. Marlene Maddocks

CHERRY NUT CAKE

1 pkg yellow cake mix
1 pkg vanilla instant pudding
1 cup chopped nuts
1 cup chopped Maraschino cherries
Mix cake according to directions adding instant pudding dry before liquids. Add nuts and cherries; bake as directed. Cool.

Topping

1 pkg vanilla instant pudding
1 envelope whipped topping
Add pudding to whipped topping and prepare according to topping directions. Frost cake and place in refrigerator until ready to serve.

PRETZEL FLAG PIE

2 cups fine pretzel crumbs (use a blender)
 $\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup melted butter or margarine
2 envelopes unflavored gelatin
3 cups pineapple juice
 $\frac{1}{2}$ cup well-drained, crushed pineapple
1 cup ($\frac{1}{2}$ -pint) heavy cream, whipped
pretzel nuggets and pretzel sticks

Mix pretzel crumbs, sugar and butter. Press mixture against sides and bottom of a 1- $\frac{1}{2}$ quart shallow oblong baking dish. Bake 10 minutes at 350 degrees. Soak gelatin in 1 cup of the pineapple juice. Place over low heat and stir until dissolved. Stir remaining pineapple juice into mixture. Pour into baked pie crust. Chill until firm. When ready to serve, place nuggets on pie to resemble stars and pretzel sticks to resemble stripes. Cut into squares and serve.

Janet Smith

CHOCOLATE FROSTING

Cut 2 squares unsweetened chocolate into small pieces. Put into a small saucepan. Add $\frac{1}{2}$ cup sugar & $\frac{3}{4}$ cup milk. Bring to a boil. Mix $1\frac{1}{2}$ tsp cornstarch dissolved in small amount of water to chocolate mixture and cook until thick. Stir constantly. Remove from stove and add 1 tablespoon butter and 1 tsp. vanilla. Let cool.

*Above recipes submitted by the unknown.

MISSIONARY CAKE

1 BOX SEEDED RAISINS - stew 15 minutes
in 2 cups water
Then add 1 cup of cold water and 2 tsps.
baking soda.
Cream 2 cups sugar and $\frac{1}{2}$ cup crisco

Add: 1 tsp. each of cinnamon, cloves and nutmeg.

Pinch of salt

Sift together: $4\frac{1}{2}$ cups of flour and
1 teaspoon baking powder

Add dry ingredients alternately with the stewed raisins.

Bake at 350 degrees for 1 hour.

Mrs. Judy Fero

ORANGE REFRIGERATOR SHEET CAKE

1 pkg orange gelatin (4 serving size)
1 pkg orange Supreme cake mix (Duncan Hines)
Dissolve gelatin in $\frac{3}{4}$ cup boiling water. Add $\frac{1}{2}$ cup cold water; set aside at room temperature. Mix and bake cake as directed in a 13X9X2" pan, cool 20-25 minutes. Poke deep holes through top of cake (still in pan) with a meat fork or toothpick; space holes about 1 inch apart. Refrigerate cake while preparing topping.

Topping

1 pkg vanilla instant pudding
1 envelope whipped topping mix
 $1\frac{1}{2}$ cup cold milk
1 tsp orange extract

In a chilled deep bowl, blend and whip all of the above, until stiff. Immediately frost cake. Cake must be stored in the refrigerator and served chilled. Frosted cake may be frozen for storage.

HAWAIIAN PINEAPPLE PIE

3 eggs
 $\frac{1}{2}$ cup granulated sugar
1 cup firmly packed brown sugar
2 tablespoons butter or margarine, melted
1 teaspoon vanilla
1 cup quick or old fashioned oats, uncooked
 $\frac{1}{2}$ cup shredded or flaked coconut
 $\frac{1}{2}$ cup raisins
1 8-oz. can crushed pineapple, undrained
1 9-inch unbaked pie shell

Heat oven to moderate (350 degree F.). In large mixer bowl, beat eggs at high speed until lemon colored. Gradually blend in sugars, blending well after each addition. Add butter and vanilla; mix well. Stir in oats, coconut, raisins and undrained pineapple; mix well.

Pour mixture into unbaked pie shell. Bake in preheated oven (350 degrees F.) 50 to 55 minutes or until filling is set. Cool on wire rack before serving.

Janet Smith

PEANUT BRITTLE

2 cups sugar
1 cup water
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ lb. shelled peanuts

Combine sugar water and salt in sauce pan stirring until sugar is dissolved. Bring to a boil and cover tightly & boil another 3 minutes; remove cover and continue cooking until syrup takes on a rich caramel color (320 F.). Spread peanuts out on a 12" x 19" buttered shallow enamel ware pan. Pour caramel syrup over peanuts and let cool thoroughly. Break in desired pieces.

Joyce Aunchman - 85

SOUR CREAM COFFEE CAKE

$\frac{1}{4}$ lb. butter
1 cup sugar
2 beaten eggs
1 tsp. vanilla
 $(\frac{1}{2})$ pint of sour cream
1 tsp. baking soda
 $1\frac{1}{4}$ cups flour
 $1\frac{1}{2}$ tsps. baking powder
 $\frac{1}{2}$ tsp. salt

TOPPING

$\frac{1}{4}$ cup of sugar
2 tsps. of cinnamon
 $\frac{1}{4}$ cup chopped nuts

Put baking soda in sour cream, let stand until remaining ingredients are mixed. Cream butter and sugar, and add beaten eggs.

Sift in baking powder, flour, salt and vanilla. Last of all add sour cream mixture. Cut topping through with knife.

Bake 45 minutes at 350 degrees in a greased pan.

Jan White

APPLE CUCHA

$\frac{1}{2}$ cup sugar
3 tablespoons sugar
1 egg
2 cups flour
4 tsps. baking powder
1 cup milk

Mix together. Spread in greased pan. Slice apples and place on top. Sprinkle with sugar cinnamon and nutmeg. Bake at 350 degrees until done.

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CINNAMON CIDER MOLD WITH BARTLETT PEARS

2 cups cider or apple juice
2 tablespoons red cinnamon candies
1 envelope plain gelatin
1/8 teaspoon salt
2 Fresh California Bartlett pears
Parsley

Combine 1 1/2 cups cider with the candies in saucepan; simmer until candies dissolve. Soften gelatin in remaining 1/2 cup cider; stir into hot mixture and continue stirring until dissolved. Add salt. Chill until mixture begins to thicken. Halve, core and cube 1 pear; mix into gelatin and turn into mold. Chill until firm. Invert onto plate and garnish with parsley and the remaining fresh pear, cut into wedges.

Makes 4 servings.

Janet Smith

COFFEE SOUFFLE

1 1/2 cups coffee
1/2 cup milk
2/3 cup sugar
1 tsp. vanilla
1 tablespoon gelatin
1 tsp. salt
3 eggs

Mix coffee, milk and one half sugar and gelatin. Heat in double boiler. Add remaining sugar, salt and yolks of eggs slightly beaten. Remove from stove, add stiffly beaten egg whites and vanilla. Mold and chill. Serve and cream.

Mrs. Judy Fero

PEANUT BUTTER BREAD

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

Stir flour, baking powder, salt and sugar together into a bowl. Add peanut butter and mix in. Add milk and beat. Bake at 350 degrees about 1 hour. Makes 2 small or 1 large loaf.

Mrs. Anne Trianni

POTATO ROLLS

3/4 cup milk or potato water
1 cake yeast or powdered yeast
1/2 cup sugar
1/4 cup melted shortening
1 tsp. salt
1 cup mashed potatoes
About 3 1/2 cups sifted flour
Melted butter or margarine

Heat milk to lukewarm and dissolve yeast in it. Add sugar, shortening and salt-stir until dissolved. Mix in mashed potatoes. Add 1 cup flour and mix well. Cover and let rise in warm place until bubbly, about 1 hour. Mix in remaining flour to make dough stiff enough to knead. Knead 5 mins. on a floured board. Put into greased bowl, cover and let rise for about 1 1/2 hours or until double in bulk. Break off small pieces and shape into 16 rolls to fit loosely into a baking pan or cookie sheet. Cover with a clean cloth and let rise 30 minutes. Bake in a hot oven at 425 degrees about 10 minutes. Brush with melted butter or margarine.

SOFT SPICY HERMITS

1 cup sugar
1/2 cup soft shortening or salad oil
3 cups flour-sifted
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 tsp. soda
1/2 cup milk
1/2 cup molasses
3/4 cup raisins

Cream sugar and shortening. Sift together dry ingredients. Add a little of the flour mixture alternately with milk and molasses. Combine raisins with last of flour and add these together. Spread dough on cookie sheet and bake in a 350 degree oven for 20 to 25 minutes. Sprinkle sugar on top if you wish and cut into squares.

Mrs. Judy Fero

RAISIN-CRISSCROSS COOKIES

1 cup soft butter
1 1/2 cups sugar
2 eggs
2 tbsps. milk
1 tsp. lemon extract
3 1/2 cups sifted flour
1 1/2 tsp. cream of tartar
1 1/2 tsp. soda
1/2 tsp. salt
1 cup raisins

Mix together shortening, sugar and eggs. Stir in milk and lemon extract. Stir in dry ingredients add raisins which have been coarsely ground or chopped. Roll in balls size of small walnuts. Flatten with fork dipped in flour. Bake 8-10 mins. in oven at 400 degrees. Makes 6 dozen.

Mrs. Judy Fero

MAYONNAISE CAKE

Mix:
1 cup sugar
1 tsp. soda
2 cups flour
5 tbsps. cocoa (rounded)
dash of salt

Add:
1 cup cold water
1 cup mayonnaise
1 tsp. vanilla

Bake in 9" square loaf pan at medium heat, for 1 1/2 hours. pan use 1 1/2 batch.

Judy Fero

BUTTER PECAN BREAD

6 tbsps. butter
1 cup brown sugar
2 eggs
2 1/2 cups flour
2 tsp. baking powder
1 cup finely chopped pecans
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 cup buttermilk or sour milk

Cream butter and sugar, beat in eggs one at a time. Sift dry ingredients. Add to cream mixture alternately with buttermilk add pecans. Bake in 9 x 5 x 2 3/4 pan (greased). Bake at 350 degrees for 55 minutes or until done.

Judy Fero

PECAN COOKIES

2 cups flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ lb. butter
2 tsp. vanilla
2 cups nuts

Sift dry ingredients together and work in butter. Add vanilla and then mix in the nuts. Shape into bite sized balls (moisten mixture with 1 Tsblespoon of rum, if too dry) and bake on greased cookie sheets for $\frac{1}{2}$ hour in 350 degrees oven. Roll balls in powdered sugar. Makes about $3\frac{1}{2}$ dozen cookies.

Judy Fero

MOLASSES SUGAR COOKIES

$\frac{3}{4}$ cup shortening
1 cup sugar
 $\frac{1}{2}$ cup molasses
1 egg
2 cups all-purpose flour
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. ginger
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. salt

Melt shortening in saucepan over low heat, and let cool. Add sugar, molasses, and egg. Beat well. Sift together flour, soda, spices and salt. Add to first mixture. Mix well, chill. Form in 1" balls, roll in granulated sugar and place on greased cookie sheet 2 inches apart. Bake in moderately hot oven, 375 degrees for 8 to 10 minutes.

Judy Fero

FRUIT COCKTAIL CAKE

1 #303 can fruit cocktail
1 egg
1 cup sugar
 $1\frac{1}{2}$ cups flour
1 tsp. soda
 $\frac{1}{8}$ tsp. salt
1 cup brown sugar
 $\frac{1}{2}$ cup nuts

Drain fruit from can. Beat egg, $\frac{1}{4}$ cup of juice, sugar, add flour sifted with soda and salt, fold in drained fruit and spread in 9 x 13" pan. Top with brown sugar and nuts. Bake at 350 degrees for 35 minutes. Let stand overnight. Serve with whipped cream.

Judy Fero

DUTCH TEA CAKE

$\frac{1}{4}$ cup butter
 $\frac{2}{3}$ cup sugar
 $1\frac{1}{2}$ cups flour
2 tsp. baking powder
 $\frac{1}{2}$ cup raisins
1 egg
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup sugar
1 egg
1 tsp. cinnamon

Cream $\frac{1}{4}$ cup butter and $\frac{2}{3}$ cup sugar. Add flour and baking powder sifted in. Add raisins and 1 egg and water. Batter will be thick. Bake in 9" pan in 375 degrees for 25 minutes. Take from oven punch holes in top with handle of silver knife. Have ready mixed, 1 egg $\frac{1}{2}$ cup sugar and 1 tsp. cinnamon. Pour quickly over hot cake.

Judy Fero

MAPLE NUT CAKE

1/2 cup butter
3 eggs
2 1/4 cups flour
1/4 tsp. salt
3 tsp. baking powder
1 cup chopped walnuts
1 1/2 cups light brown sugar
3/4 cup milk
1 tsp. walnut flavoring

Cream butter, add sugar gradually then beaten egg yolks. Then add flour mixed with baking powder alternately with milk. Add maple flavoring, salt and nuts. Last fold in beaten egg whites. Bake in a tube pan for 45 minutes at 350 degrees.

Maple Cream Frosting

1 1/2 cup light brown sugar
2 egg whites
2 tbsp. water
1/2 tsp. vanilla

Put in top of double boiler and beat for seven minutes with beater. Remove from heat and beat with spoon until cool. Spread on cake and sprinkle with nuts.

Judy Fero

COCKEYED CAKE

1 1/2 cups sifted flour
3 tbsp. cocoa
1 tsp. soda
1 cup sugar
1/2 tsp. salt
5 tbsp. cooking oil
1 tbsp. vinegar
1 tsp. vanilla
1 cup cold water

Sift all dry ingredients together. Add all other ingredients to those already sifted. Mix and beat with a spoon until nearly smooth and you can't see the flour. Pour into greased pan 9 x 9 x 2". Bake at 350 degrees for 30 minutes.

Judy Fero

ZUCCHINI BREAD

Makes 2 loaves-9x5x2 3/4-inch pans-Can freeze

1 cup walnuts
4 eggs
2 cups sugar
1 cup vegetable oil
3 1/2 cups flour
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
3/4 tsp. baking powder
2 cups grated zucchini
(not pared or seeded)
1 cup raisins
1 tsp. vanilla

Chop nuts. Beat eggs. Gradually add sugar & oil. Combine dry ingredients and add to first mixture alternately with zucchini. Stir in vanilla, nuts and raisins. Turn into greased and floured pans. Bake on lowest rack in oven at 350 degrees for 55 minutes or until done.

Let stand about 10 minutes then turn out on rack to cool. Can be glazed with confectioners sugar icing.

MARGARET SMITH

EASY DOCTOR BIRD CAKE

3 cups flour
2 cups sugar
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking soda
1 1/2 cups Wesson oil
1 1/2 tsp. vanilla
8 ounce can crushed
pineapple with syrup
2 cups diced bananas
3 beaten eggs

In a bowl sift the flour, sugar, cinnamon, salt and baking soda together. Add the crushed pineapple with syrup, vanilla, diced bananas, beaten eggs and Wesson oil. Mix well but do not beat. Pour into 8" round tube pan and bake at 350 degrees for 1 hour and 20 minutes (cake will crack slightly on top). Set aside to cool, then remove from pan and place on cake dish.

Mary Young

APPLESAUCE CAKE

1 cup raisins
1 cup hot, fresh applesauce
1/2 cup shortening
1 cup sugar
1 1/2 cups flour
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. ground cloves
1/2 cup chopped walnuts

Preheat oven to 350 degrees.
Soak raisins in hot water. Pour hot applesauce over shortening and mix thoroughly. Sift together dry ingredients and add to applesauce and shortening. Drain raisins and add. Pour into 9" square greased pan, top with walnuts, and bake for 45 minutes. Serve warm.

For variety, substitute butter for the shortening and use 1/2 cup brown sugar and 1/2 cup white sugar. Top with more hot applesauce.

M & M COOKIES

1/2 cup crisco
1 cup brown sugar
1 cup white sugar
1 tsp. vanilla
1 tsp. water
1 egg
1 cup plus 2 tbsps. flour
1 tsp. salt
1 tsp. soda
3/4 cup M & M Candies

Blend crisco and sugars. Beat in vanilla, water and eggs. Sift & mix dry ingredients. Stir in candies. Drop by tsp. on ungreased sheet. 375 degrees for 10-12 minutes. Makes 3 dozen.

Janet Setzer

CONFETTI COOKIES

1 cup sugar
1/2 cup brown sugar
1 cup butter or crisco
2 eggs
1 tsp. vanilla
2 1/3 cups flour
1 tsp. salt
1 tsp. soda
1 cup cut-up gum drops
1/2 cup nuts chopped

Cream sugar, crisco, eggs & vanilla. Add flour, salt, soda and blend. Stir in candy and nuts. Drop by spoonfuls on greased baking sheet. Bake in 350 degree oven for 15 mins.

Janet Setzer

CHRISTMAS CANDY-HARD

1 1/2 Cup clear Karo syrup
1 cup water
3 3/4 cups granulated sugar

Stir together in saucepan.
Bring to boil.
300 degree, hard-crack candy thermometer

Remove from heat & add
1 tsp. oil flavoring*
1/2 to 1 tsp. food coloring

*Purchase in drug store
Suggested flavors:

peppermint, clove
spearmint, anise
cinnamon, wintergreen

1 box confectioners' sugar
Cover three cookie sheets with confectioners' sugar. Run fingers thru to make gutters.

Pour candy into gutters.

When hard, (about 10 minutes) break candy into pieces.

Mrs. Ann Sano

CRAZY PUMPKIN PIE

2 eggs
1/2 tsp salt
1/2 tsp ginger
1 tsp cinnamon
1/2 tsp cloves
1/4 tsp nutmeg

1 1/2 cups pumpkin
3/4 cup sugar
1/4 stick butter
1/2 cup Bisquick
1 can evaporated milk plus
enough water to make 2 cups
liquid.

Beat 2 minutes in blender, low speed. Grease & flour
pie dish. Bake at 350 degrees for 45 to 50 minutes.

Dottie Mc Dermott

MILLION DOLLAR FUDGE

In large bowl break up
3 bars of German chocolate
1 12 oz. package of chocolate chips
1 jar marshmallow fluff

In sauce pan put
1/2 cups of sugar
2 tablespoons butter
1 large can of evaporated milk

Bring to a boil and boil for 6 minutes. Pour over
chocolate mixture and stir well. Add 2 cups of
chopped nuts and pour in pan to cool.

Mary Young

APPLE PANDOWDY

3 cups sliced apples
1/3 cup packed brown sugar
1/4 tsp. each cinnamon, nutmeg
1/4 cup butter or margarine.
1/3 cup granulated sugar
1 egg
3/4 cup sifted flour
3/4 tsp. baking powder
1/4 tsp. salt
1/3 cup milk

Put apples in 1 quart baking dish. Sprinkle with brown sugar and spices. Bake in 375 degree oven about 30 minutes or until apples are soft.
*Cream butter; gradually add granulated sugar and beat until fluffy. *Add egg; beat well.
*Add dry ingredients alternately with milk, beating until smooth. Spread on cooked apples. Bake 30 minutes. Serve warm with cream. Serves 4.

Kathy Macpherson

ENGLISH CARAMEL FROSTING

2/3 cup butter or margarine
1 cup firmly packed brown sugar
1/2 cup milk
1 lb. confectioners 10-X Powdered sugar
1 tsp. vanilla

Melt butter in saucepan. Add brown sugar and milk and heat to boiling, stirring constantly. Boil gently 5 minutes. Cool 10 minutes. Blend in confectioners sugar, beating until smooth. Add vanilla. Beat until spreading consistency. Will frost 2-9-inch round layers.

Kathy Macpherson

BOILED CHOCOLATE RAISIN CAKE

1 cup sugar
1 cup seedless raisins
1 cup shortening
shake of salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
2 squares Baker's unsweetened chocolate
2 cups water

In a large pan, boil and cool. If mixed up at night, cool overnight, or until a ring from the shortening forms around the pan. When cool, add 2 cups sifted flour & 1/2 tsp. baking soda. Bake in a slow (325 degrees) oven about an hour, or until done. Bake in an 8" or 9" Pyrex dish. For double recipe, double everything, but use a whole box of seedless raisins, and bake in two pyrex dishes or a 13" x 9" pan. Cool & serve.

Kathy Macpherson

MAINE COOKIES

1 cup sugar
1 cup butter
1 cup flour
2 cups quick oats
1 tsp. baking soda

MIX BY HAND, FORM BALLS AND FLATTEN ON UNGREASED PAN. BAKE AT 350 DEGREES.

**DON'T TAKE LIBERTIES. IT DOESN'T NEED EGG, VANILLA, ETC. NOTHING HAS BEEN LEFT OUT!!

Mrs. Anne Trianni

PINEAPPLE UNSIDE DOWN CAKE

$\frac{1}{4}$ lb. butter
1 cup light brown sugar
1 medium can pineapple rings
Maraschino cherries

Batter:

3 eggs
1 cup white sugar
5 tablespoons pineapple juice
1 cup flour
1 teaspoon baking powder

Melt butter in heavy frying pan-8"
Spread over the brown sugar, lay on the
pineapple rings and the cherries.
Beat egg yolks until light, add in sugar, juice,
sifted flour with baking powder.
Beat egg whites and fold into batter.
Pour over first mixture.
Bake 35 minutes in moderate oven. Let cool
slightly and turn onto large plate.
Top with whipped cream when serving.

Mrs. A. W. Hoffman

WATERGATE CAKE

1 box Duncan Hines White Cake Mix
1 box pistachio instant pudding
1 cup oil
1 cup ginger ale
3 eggs
 $\frac{1}{2}$ cup chopped nuts

Mix well and bake at 350 degrees for 35 to 45 minutes in 2 layer pans.

Frosting:

1 box pistachio instant pudding
2 envelopes Dream Whip
1 pinch salt
 $1\frac{1}{2}$ cups milk

Beat until mixture stands in peaks.

Split layers in half. frost 1 layer with jelly (blackberry) the next with frosting and then jelly again. Cover entire cake with the rest of the frosting. Keep refrigerated.

Vicki Kuchesky

SPICE BALLS

1 cup sugar
1 egg
 $\frac{3}{4}$ c. shortening
4 tbsp. molasses
2 tsp. baking soda
1 tsp. ea. cinnamon,
clove & ginger
2 cups flour
Cream shortening, sugar; add eggs, molasses & dry ingredients. Shape in small balls and dip in sugar, place on greased cookie sheet. Bake 10 mins. in oven at 350 degrees.

Mrs. Judy Fero

CHEESY DAPPER APPLE SQUARES

Oven 350 degrees

1½ cups flour
1½ cups Graham Cracker Crumbs
1 cup firmly packed brown sugar
½ tsp. soda
¾ cup butter or margarine, softened

Lightly spoon flour into measuring cup, level off. Combine ingredients in a large bowl, until crumbly. Reserve ½ cup crumbs. Pat remaining crumbs into ungreased 13x9-inch pan.

6 oz. (6 slices or 1½ cups shredded) American or Cheddar cheese. Place over crumbs.

2½ cups (about 3 medium) peeled, sliced cooking apples. ¾ cup sugar. Combine in medium bowl. Sprinkle over cheese.

Reserved crumbs. ½ cup chopped nuts. Sprinkle over apples.

Bake at 350 degrees for 35 to 40 minutes until deep golden brown. Serve warm. Store in the refrigerator.

Joyce Aunchman

"AWARD" WINNING SNACK BREAD

1 (6-oz.) can pitted California ripe olives
1½ cups sliced onions
2 tablespoons butter or margarine
2 cups packaged biscuit mix
1 medium tomato, peeled
1½ cups shredded process Swiss Cheese
3 tablespoons chopped parsley

Preheat oven to 425 degrees F. Drain ripe olives; cut into wedges. Melt butter. Add onions and cook until tender but not browned. Prepare biscuit mix according to package directions. Knead lightly, then roll thin into a 9x12" rectangle on greased baking sheet. Bake 5 minutes. Meanwhile, cut tomato into thin wedges. Remove bread from oven. Spread cooked onions over bread, then sprinkle with ripe olives and cheese. Arrange tomato wedges over top and sprinkle lightly with parsley. Return to oven, and bake about 15 minutes longer. Serve hot, cut into squares. Makes 12 (3-inch) squares.

Janet Smith

VIENNESE APPLE PIE

Pastry for 2-Crust pie

$\frac{1}{2}$ cup sugar
2 tablespoons flour
 $\frac{3}{4}$ teaspoon ground cinnamon
 $\frac{1}{8}$ teaspoon ground nutmeg
 $\frac{1}{8}$ teaspoon ground cloves
1 cup water
1 tablespoon lemon juice
2 teaspoons grated lemon peel
3 cups shredded pared baking apples
1 cup dark seedless raisins
1 cup Fleischmann's margarine
 $\frac{1}{4}$ cup chopped Planter's Cocktail Peanuts
1 tablespoon sugar

Prepare pastry. Roll out $\frac{2}{3}$ dough on floured board to a 12-inch circle; fit into 9-inch pie plate. Set aside with remaining dough.

In a large bowl mix together $\frac{1}{2}$ cup sugar, flour, $\frac{1}{2}$ teaspoon nutmeg, cinnamon and cloves. Stir in water, lemon juice and lemon peel, then stir in apples and raisins. Pour into pastry-lined pie plate. Dot with Fleischmann's Margarine. Roll out remaining pastry and cut into strips. Arrange in criss-cross fashion over apple mixture. Seal to bottom pastry and flute edge.

Mix together Planter's Cocktail Peanuts, remaining 1 tablespoon of sugar and $\frac{1}{4}$ teaspoon cinnamon. Sprinkle over top of pie. Bake in hot oven (400 degrees) about 45 minutes, or until done. Serve warm or cold. Makes 1 9-inch pie.

Janet Smith

COUNTRY RAISIN GINGERSNAPS

$\frac{3}{4}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{4}$ cup molasses
 $2\frac{1}{4}$ cups sifted flour
2 teaspoons soda
1 teaspoon salt
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves
 $1\frac{1}{2}$ cups California raisins, chopped
Sugar

Beat together shortening, sugar and egg. Blend in molasses. Sift together flour, soda, salt and spices; blend into creamed mixture. Mix in raisins. Chill dough. Shape dough into small balls and roll in sugar. Place on lightly greased baking sheet. Bake at 375 degrees 8 to 10 minutes. Remove to cooling rack.

Makes about 3 dozen cookies.

Janet Smith

EASTER BUNNY CUP CAKES

Makes 12 cup cakes

Cup Cakes:

1 11-3/4-oz. package Flako Cup Cake Mix
1 teaspoon cinnamon
 $\frac{3}{4}$ cup milk
1 egg
 $\frac{1}{2}$ cup raisins

Frosting:

1/3 cup butter or margarine
3 cups sifted confectioners sugar
2 to 3 tablespoons milk
1 teaspoon vanilla
Red cinnamon candies
Raisins
Large pink gumdrops

For cup cakes, combine mix and cinnamon.
Add milk and egg; beat 2 minutes. Stir in
raisins. Fill greased and floured muffin
cups $\frac{1}{2}$ full. Bake in preheated moderate oven.
(375 degrees F.) 20 to 25 minutes; cool.

For frosting, beat together butter and sugar.
Add milk and vanilla; Beat until smooth and
of spreading consistency. Frost cup cakes.
For each bunny face, use candies for eyes and
mouth and a raisin for nose. For each set of
bunny ears, roll 2 gumdrops to 1/8-inch
thickness or sugar covered surface; cut into
bunny-shaped ears. Stand ears upright in
frosting to complete bunny face.

Janet Smith

PRISCILLA'S PEAR SQUARE

2 cups biscuit mix
 $\frac{1}{4}$ teaspoon salt
6 tablespoons sugar
 $\frac{1}{2}$ cup butter or margarine
1 package active dry yeast
 $\frac{1}{4}$ cup very warm water
 $\frac{1}{2}$ cup orange juice
4 fresh California Bartlett pears
2 tablespoons cornstarch
 $\frac{1}{2}$ teaspoon cinnamon
1 tablespoon lemon juice
 $\frac{1}{2}$ cup raisins

Combine biscuit mix, salt, and 2 tablespoons
of sugar in bowl; cut in $\frac{1}{4}$ cup butter.
Dissolve yeast in water; add to butter
mixture with $\frac{1}{4}$ cup orange juice. Stir with
fork until ingredients are moistened. Knead
on floured board until dough is smooth and
elastic. Place in bowl; grease top of dough.
Cover; let rise in warm place until light and
almost doubled. Meanwhile, pare, halve, and
core pears, slice lengthwise. Melt remaining
butter in saucepan; stir in cornstarch,
remaining sugar and cinnamon. Heat until
bubbly. Stir in remaining orange and lemon
juice; add pears and raisins. Cook and stir
until mixture thickens. Remove from heat.
Pat dough into greased and floured 8-inch
square dish or pan; turn pear mixture over
dough. Bake at 400 degrees F. 20 minutes,
until golden brown. Cool slightly. Cut
into squares and serve warm.

Makes 9 servings

Janet Smith

PEANUT BUTTER BRUNCH CAKE

3/4 cup sugar
1/3 cup margarine
1 egg
1/3 cup creamy peanut butter
1 1/2 cups unsifted flour
2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
1/2 cup chopped nuts
1/2 cup dairy sour cream
1/4 cup finely packed brown sugar

Grease a 10x6x1-3/4-inch baking dish. In large mixing bowl stir sugar and margarine until blended. Stir in egg and peanut butter. Sift together flour, baking powder and salt. Add to peanut butter mixture alternately with milk, beginning and ending with flour mixture and mixing well after each addition. Mix in nuts. Turn into prepared dish. Stir together sour cream and brown sugar; spread over batter. Bake in 325 degree oven 1 hour or until cake springs back when touched. Serve hot or warm. Makes 9 pieces.

Janet Smith

SUGARPLUM RAISIN SQUARES

1/2 cup butter
1/4 cup brown sugar, firmly packed
1/4 teaspoon salt
1 cup sifted flour
Raisin Filling

Blend butter with sugar and salt until fluffy. Mix in flour. Spread with spatula in 8-inch square. Bake at 325 degrees for 15 minutes. Meanwhile prepare raisin filling. Remove baked crust from oven. Carefully spoon raisin filling over baked crust. Bake 25 to 30 minutes more until filling is set. Cool; cut into squares with sharp knife.

Makes 16 squares

RAISIN FILLING: Beat 2 eggs with 1 cup brown sugar, packed, and 1 teaspoon vanilla. Stir in 1/4 teaspoon salt, 2 tablespoons flour and 1/2 teaspoon baking powder. Add 1 cup chopped California raisins, 3/4 cup flaked coconut, 3/4 cup chopped pecans and 2 tablespoons finely chopped candied ginger.

Janet Smith

STRAWBERRY FLAN

$\frac{1}{4}$ cup butter, softened
2 tablespoons firmly packed brown sugar
1 cup chopped pecans
1 cup graham cracker crumbs
1 cup C&B Pure Raspberry Preserves
1 cup C&B Pure currant Jelly
2 tablespoons raspberry liqueur
1 8-oz. package cream cheese, softened
 $\frac{1}{4}$ cup confectioners' sugar
2 tablespoons milk
1 pint fresh strawberries, hulled and cut in half

Preheat oven to 425 degrees F. In small bowl, combine butter, brown sugar, pecans, graham cracker crumbs; mix well. Press nut mixture into 9" flan pan or pie plate.

BAKE at 425 degrees F. TIME: 10 minutes. Cool. In small saucepan, combine Crosse & Blackwell Pure Raspberry Preserves, Crosse & Blackwell Pure Red Currant Jelly and raspberry liqueur; heat until melted and smooth. Spread half the preserve mixture on bottom of cooled crust. In small bowl, combine cream cheese, confectioners' sugar and milk; blend until creamy. Spoon cream cheese mixture over preserve layer; spread evenly. Arrange strawberries over cream cheese layer. Spoon remaining preserve mixture over top. Chill in refrigerator 2 hours or until set. Makes 8 servings.

Janet Smith

CHOCOLATE MINT DROPS

Makes $4\frac{1}{2}$ dozen

$\frac{1}{2}$ cup shortening, soft
1 cup sugar
 $\frac{1}{4}$ cup finely crushed peppermint candies
2 eggs
2 oz. unsweetened chocolate, melted
 $\frac{1}{4}$ cup milk
1 teaspoon vanilla
2 cups sifted all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup quick or old fashioned oats, uncooked

Beat together shortening and sugar until creamy. Stir in finely crushed peppermint candies. Add eggs; beat well. Blend in chocolate, milk and vanilla. Sift together, flour, baking powder and salt. Stir in oats. Chill dough 1 hour.

Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven (350 degrees F. about 10 minutes. Cool on wire racks. Frost with red and white confectioners sugar frostings.

Janet Smith

APRICOT CRUNCH SQUARES

8 ounces dried apricots
1½ cups water
1/3 cup granulated sugar
1 cup CREAM OF WHEAT Cereal, Regular or Quick
(uncooked)
1 cup sifted all-purpose flour
1 cup finely chopped walnuts
½ cup light brown sugar, firmly packed
1 teaspoon ground cinnamon
½ teaspoon salt
½ cup butter or margarine
Ice Cream, optional

Simmer apricots in water, uncovered, about 20 minutes, or until tender. Mash; then stir in granulated sugar until well blended. In another bowl, combine next 6 ingredients; cut in 6 tablespoons butter or margarine. Press half of cereal mixture firmly into the bottom of a greased 8-inch square baking pan. Top with apricot mixture, spreading evenly. Cover with remaining cereal mixture and press down firmly. Dot with remaining butter or margarine. Bake in a preheated moderate oven (375 degree F.) 40-45 minutes or until lightly browned. Serve warm or cooled with ice cream, if desired.

Makes 16 (about 2-inch) squares.

Janet Smith

PISTACHIO SNACK STACKS

Makes 6 servings

2 cups cold milk
1 3-1/3 ounce package instant pistachio
flavor or vanilla flavor pudding and
pie filling.
½ 10-ounce package (6) frozen waffles
3 milk chocolate candy bars
Whipped Cream
6 maraschino cherries, well drained

For pudding, pour milk and pudding mix into small deep mixing bowl. Using mixer, beat slowly for 2 minutes. Cover and chill at least 30 minutes.

Place waffles on cookie sheet. Heat in preheated hot oven (400 degrees F.) 5 minutes. Place ½ candy bar on each waffle; return to oven about 2½ minutes or until melted. Place each waffle on serving plate. Place 2 tablespoonfuls pudding diagonally on the waffles. Garnish each with a dollop of whipped cream and a maraschino cherry. Serve immediately.

Janet Smith

PEANUT BUTTER OAT MUFFINS

1½ cups quick oats
¾ cup unsifted flour
⅓ cup sugar
2 teaspoons baking powder
¾ teaspoon salt
⅓ cup Skippy creamy peanut butter
¼ cup margarine
2 eggs, slightly beaten
½ cup milk

Grease 2 (2½x1¼-inch) cupcake cups. Stir together 1 cup of the oats, flour, sugar, baking powder and salt. Cut in peanut butter and two tablespoons of the margarine with the pastry blender or 2 knives until fine crumbs form. Mix eggs and milk. Stir into peanut butter mixture just until moistened. Turn into prepared cupcake cups filling each about ½ full. Mix remaining ½ cup of oats with remaining margarine. Sprinkle on top. Bake in 400 degree F. oven 20-25 minutes or until golden brown. Serve warm with jelly or preserves. Makes 12 muffins.

Janet Smith

BIKE HIKE BARS

Makes 24 bars

¾ cup shortening, soft
⅔ cup sugar
2 eggs
1 teaspoon vanilla extract
½ cup sifted all-purpose flour
1 teaspoon cinnamon
½ teaspoon salt
¼ teaspoon cloves
1-½ cups quick or old fashioned oats,
uncooked
1 cup dark seedless raisins
½ cup wheat germ

Heat oven to moderate (375 degree F.). Beat shortening; add sugar, beating until light and fluffy. Blend in eggs and vanilla, sift together flour, cinnamon, salt and cloves. Gradually stir into creamed mixture. Add oats, raisins, and wheat germ; mix well. Spread to cover bottom of a greased and floured 13x9-inch baking pan. Bake in preheated oven (375 degree F.) 35 to 40 minutes. Cool before cutting, serve with cream cheese, if desired.

Janet Smith

BERRY AND CREAM CHEESE RING

2 packages (3-oz. each) lemon flavored gelatin
 $\frac{1}{4}$ cup sugar
2 cups boiling water
 $1\frac{1}{2}$ cups cold water
1 pint strawberries, halved
1 package (8-oz.) cream cheese, softened
1 teaspoon vanilla

Dissolve gelatin and sugar in boiling water. Add cold water. Chill $2\frac{1}{2}$ cups until thickened. Add strawberries and pour into a 6-cup ring mold. Chill until set, but not firmed. Beat cream cheese until smooth; gradually add remaining gelatin and vanilla; blend well. Spoon into mold. Chill until firm - 3 hours. Unmold. Makes about 6 cups or ten to twelve servings.

Janet Smith

PEANUT BUTTER APPLE CRISP

1 cup unsifted flour
1 cup finely packed brown sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{2}$ cup Skippy creamy or super chunk peanut butter
 $\frac{1}{4}$ cup margarine
4 tart apples, pared, cored, and thinly sliced
1 teaspoon grated lemon rind
2 tablespoons lemon juice

Mix together flour, sugar and cinnamon. Cut in peanut butter and margarine with pastry blender or 2 knives until coarse crumbs form. Arrange apples in $11\frac{1}{2} \times 7\frac{1}{2} \times 1\frac{1}{2}$ -inch baking dish. Sprinkle with lemon rind and juice. Cover all with crumb mixture. Bake uncovered in 350 degree F. oven for 30-35 minutes or until apples are tender. Makes 6 servings.

Janet Smith - 117

LEMON CUP CAKES

Cup Cakes:

2 eggs
 $\frac{1}{2}$ cup creamed cottage cheese
 $\frac{1}{2}$ teaspoon grated lemon peel
1 11-3/4-oz. package Flako Cup Cake Mix

Lemon Frosting:

1 cup sifted Confectioners sugar
 $\frac{1}{2}$ teaspoon lemon extract
3 to 4 teaspoons milk

For cup cakes, heat oven to moderate (350 degrees F.). Line muffin cups with paper baking cups or grease and flour them. Combine eggs and cottage cheese in small mixing bowl, beat until fairly smooth. Add lemon peel and cup cake mix. Beat 1 minute; scrape sides of bowl and continue beating for 1 minute.

Fill prepared muffin cups about half full. Bake in preheated oven (350 degrees F.) 20-25 minutes. For easy removal, let stand a few minutes. Loosen cup cakes with knife or spatula. Cool on rack. Ice with lemon frosting made by beating together sugar, lemon extract and milk in small bowl.

Janet Smith

COUNTRY CORN BREAD

Makes 6 servings

Corn Bread:

One 12-oz. package Flako Corn Muffin Mix
2- $\frac{1}{2}$ cups cut-up cooked ham
1 tablespoon sesame seed

Sauce:

2 tablespoons butter or margarine, melted
2 tablespoons all-purpose flour
 $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{2}$ cups milk
2 tablespoons prepared mustard

Heat oven to hot (400 degrees F.). Prepare Corn Muffin Mix according to package directions stir in ham. Pour batter into greased 8-inch square baking pan; sprinkle with sesame seed. Bake in preheated oven (400 degrees F.) 30 minutes. Cut into 6 pieces. Prepare sauce while corn bread is baking.

For sauce, combine butter, flour and salt in small saucepan over medium heat. Gradually stir in milk. Cook, stirring constantly, until mixture thickens. Remove from heat and stir in mustard.

To serve, spoon warm mustard sauce over each corn bread piece; sprinkle with paprika and garnish with sprigs of parsley.

Janet Smith

MOUSSE MARIETTE

Makes 8 servings

2 envelopes (2 tablespoons) unflavored gelatin
1/3 cup water
2 $\frac{1}{4}$ cups milk
6 eggs, separated
1 cup sugar
2 tablespoons cognac
1 teaspoon vanilla
1 cup ground 100% natural cereal
1 cup whipping cream, whipped

Soften gelatin in water. Heat milk in a heavy saucepan and stir in the gelatin until well dissolved. Beat the egg yolks and sugar until light and fluffy and stir into hot milk gradually. Cook over low heat, stirring constantly, until mixture coats a spoon, but do not boil. Remove from heat and stir in cognac, vanilla and ground natural cereal. Chill until partially set.

Beat egg whites until stiff, but not dry and fold into natural cereal mixture. Fold in whipped cream and pour into a 5-cup souffle dish with 4-inch collar of waxed paper tied around outside top. Chill until set. Remove collar and garnish top of mousse with 100% of natural cereal.

Janet Smith

CHOCOLATE COOKIES

1½ cups flour, sifted
¼ tsp. salt
1 tsp. baking powder
2 squares baking chocolate
½ cup milk
½ cup shortening, melted or salad oil
1 cup brown sugar
1 egg
1 tsp. vanilla

Sift together flour, salt and baking powder. Set aside. Melt chocolate in top of the double boiler.

Add melted shortening or salad oil. In mixing bowl add together egg, sugar, milk, vanilla. Combine all ingredients in mixing bowl. Let stand 10 minutes. Drop by teaspoon on greased baking sheet. Bake at 375 degrees for 12-15 minutes. When cool frost with orange butter frosting.

Mrs. Judy Fero

PINEAPPLE COOKIES

1 cup brown sugar
½ cup crisco or butter
1 egg
¾ cup pineapple, crushed & drained
½ cup raisins
2 cups flour
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 tsp. vanilla
Cream butter or crisco and sugar until light; add 1 egg and crushed pineapple, vanilla and raisins. Sift flour, baking powder, baking soda and salt together. Add to sugar and egg mixture. Drop by tsp. on greased cookie sheet. Bake 15 to 20 minutes in oven-375.

PEANUT BUTTER COOKIES

1 cup crunchy peanut butter
1 cup butter or margarine
1 cup granulated sugar
1 cup brown sugar
tsp. salt
tsp. baking soda
1 egg
tsp. vanilla
1 cup flour, sifted

Blend peanut butter and butter. Cream mixture with sugars and salt thoroughly. Beat egg and extract into creamed mixture, until light and fluffy. Sift together flour and soda. Gradually blend into creamed mixture. Form into 1" balls. Place on cookie sheet about 2" apart. Press with fork. Bake in 350 degree oven.

Mrs. Judy Fero

CHOCOLATE DROP COOKIES

1½ cups sugar
½ cup cocoa
¼ cup shortening
1 egg
¾ cup milk with 1 tsp. vinegar added
½ tsp. cream or tartar
½ tsp. soda
1 tsp. salt
2 cups flour-sifted
1 tsp. vanilla

Mix all ingredients together in mixing bowl.
Drop by tsp. on a greased cookie sheet. Bake
12 minutes at 375 degrees.

Mrs. Judy Fero

EASY CHOCOLATE CAKE

3 cups flour
2 cups sugar
6 tablespoons cocoa
2 tsp. soda
1 tsp. salt
12 tablespoons mazola or Wesson oil
2 tablespoons vinegar
2 tsps. vanilla
2 cups water

Put dry ingredients in sifter. Sift directly into
ungreased pan - 8" square pan. Make 3 holes in
mixture. Pour oil in one hole, vinegar in 2nd hole
and vanilla in the third hole. Pour cold water
over all until evenly blended. Bake in a 350
degree oven for 35 to 40 minutes.

SCRUMPTIOUS!!!!!!!!!!!!

Mrs. Judy Fero

CHOCOLATE CREAM PIE

3 squares unsweetened chocolate
2½ cups milk
1 cup sugar
6 tablespoons flour
½ teaspoon salt
2 egg yolks-slightly beaten
2 tablespoons butter
1 teaspoon vanilla
Baked 9-inch pie shell

Add chocolate to milk and heat in double
boiler. When chocolate is melted beat
with rotary beater until blended. Combine
sugar, flour, and salt, add gradually to
chocolate mixture and cook until thickened.
Stir constantly. Cook another 10 minutes,
stirring occasionally. Pour small amount of
mixture over egg yolks, stir and add to
double boiler & mix. Cook 2 minutes. Remove
from boiling water, add butter and vanilla.
Cool. Put into pie shell. Top with
whipped cream.

*Above recipe submitted by the Unknown

PINEAPPLE UPSIDE-DOWN CAKE

1 cup sugar
3 tablespoons cornstarch
1 3/4 cups crushed pineapple
(No. 1 tall tin)
2 tablespoons melted butter
1/2 cup maraschino cherries
1 2/3 cups all-purpose flour
1/2 teaspoon salt
*2 1/4 teaspoons baking powder
1/3 cup shortening
2 eggs, beaten
1/2 teaspoon vanilla
1/2 cup milk

Mix 1/3 cup of the sugar with the cornstarch, add juice drained from the pineapple, and cook over direct heat in heavy 10-inch skillet which has a handle that will not burn in the oven. Stir constantly until sauce boils and becomes clear. Add drained pineapple and butter. Drain cherries thoroughly and arrange in a pattern in the pineapple mixture. Sift flour, measure, and resift three times with salt and baking powder. Cream the 1/3 cup of shortening until soft, add the remaining 2/3 cup of sugar and the eggs, and beat vigorously until smooth and fluffy. Stir in the vanilla. Add flour mixture and add alternately, beginning and ending with flour, and beating well after each addition. Pour batter into skillet over pineapple, and bake in a moderate oven. (350 degrees F.) for 35 to 40 minutes, or until center of cake is springy when pressed lightly with fingertips. Cool in pan on cake rack about 10 minutes; then turn out onto a serving plate. Serve warm with whipped cream if desired. 6 to 8 servings.

Joyce Aunchman

PUMPKIN BREAD

3 1/3 cups sifted flour
3/4 tsp. baking powder
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2/3 cup shortening
2 2/3 cups sugar
1 tsp. vanilla
4 eggs
2 cups canned pumpkin
2/3 cups water
1 cup chopped nuts

Use 3 loaf pans 8 1/2" x 4 1/2" x 2 5/8"

Sift together: Flour, baking powder, soda, salt and spices.

Cream: Shortening, sugar and vanilla

Add: Eggs one at a time, beating each time

Stir: In pumpkin

Stir: In dry ingredients in four additions alternately, with water until smooth

Do Not Overbeat

Fold in nuts

Put in pans and bake at 350 degrees in oven for one hour.

Mrs. Judy Fero

SOUR CREAM POUND CAKE

1 cup soft butter	$\frac{1}{2}$ tsp. salt
2 $\frac{3}{4}$ cup sugar	$\frac{1}{2}$ tsp. soda
6 eggs	1 cup dairy sour cream
3 cup sifted flour	1 tsp. vanilla

Cream butter and sugar together until light. Add eggs one at a time beating thoroughly after each. Sift dry ingredients 3 times and add alternately with sour cream to first mixture, beating until smooth. Add flavoring. Pour into 9" tube pan. lined on bottom with brown paper. Bake in moderate oven 350 degrees for one hour and 20 minutes. Let stand in pan about 10 minutes. Turn out and peel off paper. Frost with thin white sugar glaze.

Judy Fero

JEWISH CRUMB CAKE

1 cup shortening	3 tsp. baking powder
1 cup sugar	$\frac{1}{2}$ tsp. baking soda
3 eggs	$\frac{1}{2}$ tsp. salt
2 $\frac{1}{2}$ cups flour	1 cup sour cream
	1 $\frac{1}{2}$ tsp. vanilla

Topping:

$\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup brown sugar
1 tsp. cinnamon

Bake in tube pan 325 degrees for 50 minutes. Cream shortening and sugar add eggs and beat well. Combine together, flour, baking powder, baking soda and salt. Mix both together add alternately with sour cream. Combine together, nuts, brown sugar and cinnamon. Add $\frac{1}{2}$ topping to middle of batter. Sprinkle top with the rest.

Judy Fero

ORANGE AND RAISIN CAKE

1 cup sugar	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ tsp. baking soda
2 eggs	$\frac{1}{2}$ cup sour milk
1 $\frac{3}{4}$ cup flour	1 orange
	1 cup raisins

Cream sugar, shortening and eggs. Chop orange, rind included and raisins. Add to creamed mixture. Add dry ingredients and milk. Stir until well blended. Bake in oblong pan 35 to 40 minutes at 375 degrees.

Judy Fero

OATMEAL SUGAR CAKE

1 $\frac{1}{2}$ cups boiling water	2 eggs
1 cup quick oats	1 $\frac{1}{2}$ cup sifted flour
1 cup brown sugar	1 tsp. cinnamon
1 cup white sugar	Dash of nutmeg
$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ tsp. soda
	$\frac{1}{2}$ tsp. salt

Pour boiling water over oats and stand 20 minutes. Cream brown and white sugar, butter and 2 eggs. Mix with the oats. In a separate bowl mix flour, spices, soda and salt. Now add this to first mixture. Use a greased 9 x 11 x 2" pan. Bake 30 minutes at 350 degrees.

Judy Fero

ZUCCHINI BREAD

3½ Cups Flour
1 teaspoon cinnamon
1½ teaspoon salt
1½ teaspoon baking soda
¾ teaspoon baking powder

Sift all above ingredients together.

2 Cups chopped zucchini squash (skin & all
no seeds)

2 Cups sugar
1 cup of oil
4 eggs
1 cup raisins
1 cup chopped nuts
1 teaspoon vanilla

Beat eggs, add sugar - beat well. Add oil,
squash and flour alternately and beat well.
Stir in vanilla, nuts and raisins.

Pour into 2 greased and floured 5x9-inch
loaf pans. Bake at 350 degrees for 50
minutes or until done.

Cool ten minutes and remove from tins.

Jan White

FRESH APPLE CAKE FROM APPLELAND FARMS

5 Small chopped apples
2 cups sugar
3 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon salt
1 cup melted shortening
2 eggs

1 cup nuts
1 cup raisins

Put peeled, cut apples into large bowl, Cover
with part of sugar and let stand 10 mins.
Meanwhile sift dry ingredients together.
Blend melted shortening, eggs and remainder
of sugar into apples. Add dry ingredients
stirring into the mix. Add nuts and raisins.
Spread into greased pan-13x9x2-inch.

Bake at 350 degrees for 50 minutes.

Sprinkle top of warm cake with granulated sugar.

Jan White

NO BAKE CHERRIES JUBILEE

- 1 pkg. Keebler's Cinnamon Graham Crackers
- 1 pkg. Dream Whip
- 1 Large pkg. Cream Cheese
- 1 can Comstock cherries
- 3/4 Cup Confectioners sugar
- 1/2 stick margarine

Crush full package graham crackers in a large plastic bag with a rolling pin. Melt margarine and mix with cracker crumbs. Press 3/4 cracker crumbs in an 8" square or round pan & set in refrigerator.

Make Dream Whip according to directions on package. Whip cream cheese with 3/4 cup confectioners sugar and blend the two together.

1. Spread 1/2 Cream Cheese-Dream Whip mixture on top of cracker crumbs.
2. Spread entire can of cherries on top of Cream Cheese-Dream Whip mixture.
3. Spread remaining half of Cream Cheese-Dream Whip mix over layer of cherries.
4. Sprinkle remaining 1/4 cracker crumbs on top, refrigerate.

For best results, make the day before serving.

Mrs. Mary Booth

PUMKIN DATE BREAD

You can also bake this as a one-layer cake in a 13x9x2-inch pan for 35 to 40 minutes--

- 1 package 2-layer-size
spice cake mix
- 1/2 teaspoon baking soda
- 1 cup milk
- 1 cup canned pumpkin
- 1/2 cup chopped walnuts
- 1/2 cup (2 ounces) finely
snipped pitted dates
- 1 tablespoon light molasses
- 1/4 teaspoon ground nutmeg
- 2 cups frozen whipped
dessert topping, thawed

In large mixer bowl, combine cake mix and soda; add milk and pumpkin. Blend at low speed of electric mixer till moistened. Beat at medium speed for 2 minutes. Fold in nuts and dates. Pour into two greased and lightly floured 9x1 1/2-inch round pans. Bake in 350 degree oven for 25 to 30 minutes or till cake tests done. Cool; remove from pans. Cool completely on racks. Gently stir molasses and nutmeg into whipped topping. Spread between layers and over top of cake. Chill cake for several hours before serving.

Susan Stevens

HARVEY WALLBANGER CAKE

1 package yellow or orange cake mix
1 package vanilla instant pudding
1 cup cooking oil
 $\frac{1}{4}$ eggs
 $\frac{1}{4}$ cup vodka
to $\frac{1}{2}$ cup Galliano
 $\frac{1}{2}$ to $\frac{3}{4}$ cup of orange juice

Mix all ingredients together and beat for 4 minutes. Pour batter into well greased and floured BUNDT pan. Bake at 350 degrees for 45-50 minutes.

Dust with Confectioners sugar or frost with orange or wallbanger glaze.

Wallbanger Glaze -

1 cup Confectioners Sugar
1 Tablespoon orange juice
1 Tablespoon Galliano
1 Teaspoon Vodka

Combine all ingredients and enjoy.

Ellie Valigorsky

SPICE 'N EASY APPLE CRUNCH PIE

Measure flour by lightly spooning into cup; level off

Temperature 375 degrees

$1\frac{1}{2}$ Cups flour
2 teaspoons sugar
1 teaspoon salt
 $\frac{1}{2}$ Cup cooking oil.
2 tablespoons milk

9 inch pie

$\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ cup flour
1 teaspoon cinnamon
3 to 4 cups sliced cooking apples
 $\frac{1}{2}$ cup dairy sour cream

Combine in large bowl - mix well

Spoon into unbaked crust

$\frac{1}{2}$ cup grape nut cereal
 $\frac{1}{3}$ cup flour
 $\frac{1}{3}$ cup firmly packed brown sugar
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ cup butter or margarine softened

Combine in small bowl-sprinkle over apples.
Bake at 375 degrees for 40 to 45 mins. until topping is golden brown and apples are tender.

Jan White

PUMPERNICKEL BREAD

3 packages active dry yeast
1½ cups warm water
(105 to 115 degrees)
½ cup molasses
4 teaspoons salt
2 tablespoons shortening
2 tablespoons caraway seed
2 ¾ cups rye flour
2 ¾ to 3¼ cups Gold Medal Flour*
Cornmeal

Dissolve yeast in warm water. Stir in molasses, salt shortening, caraway seed, and rye flour. Beat until smooth. Mix in enough white flour to make dough easy to handle. Turn dough onto lightly floured board. Cover; let rest 10 to 15 minutes. Knead until smooth, about 5 mins. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double; round up, cover and let rise again until double about 40 minutes.

Grease baking sheet, sprinkle with cornmeal. Punch down dough; divide in half. Shape each half into round, slightly flat loaf. Place loaves in opposite corners of baking sheet. Cover; let rise 1 hour.

Heat oven to 375 degrees. Bake 30 to 35 minutes. Makes 2 loaves.

*If using self-rising flour, omit salt.

Mrs. Cindy engel

PORK BALLS WITH CABBAGE

¾ cup water
2 tablespoons plus 2 teaspoons soy sauce
1 teaspoon dry sherry
¼ cup Argo corn starch
1 teaspoon sugar
¼ teaspoon monosodium glutamate
1 pound ground lean pork
2 tablespoons corn oil
1 head celery cabbage, cut into 2-inch pieces
Hot cooked rice

Mix together ¼ cup water, 2 tablespoons soy sauce, sherry, 1 tablespoon corn starch, ½ teaspoon sugar and monosodium glutamate until smooth; stir into ground pork. Let stand 10 minutes. Shape into 12 to 16 meatballs. Roll meatballs in remaining cornstarch. Heat corn oil in large, heavy skillet over medium heat; add meatballs and brown. Remove meatballs from skillet, saving drippings. Place balls in 2-quart saucepan; add remaining ½ cup water, remaining 2 teaspoons soy sauce and remaining ½ teaspoon sugar. Bring to boil; cover, reduce heat and simmer 45 minutes. Reheat drippings; add celery cabbage. Fry, stirring until wilted. Add meatballs and gravy. Cover and simmer about 10 minutes or until cabbage is tender crisp.

Makes 4 servings. Serve with rice.

Janet Smith

CHICKEN WITH WINE AND HERBS

$\frac{1}{4}$ cup olive oil
2 $\frac{1}{2}$ pounds chicken parts
 $\frac{1}{4}$ pound salt pork, cut in strips
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ teaspoon chopped garlic
 $\frac{1}{2}$ cup Marsala wine
2 tablespoons butter or margarine
1 can (35 ounces) Italian-style tomatoes
 $\frac{1}{4}$ teaspoon pepper
1 tablespoon chopped parsley
 $\frac{1}{2}$ teaspoon basil leaves, crushed
1 tablespoon salt
3 quarts boiling water
8 ounces (5 cups) klops egg noodles
Grated Parmesan Cheese

Heat oil in a Dutch Oven or large pan; brown chicken on all sides. Add salt pork, onion, and garlic; cook until lightly browned. Add Marsala and butter. When wine is completely reduced, add tomatoes, pepper, parsley and basil. Simmer uncovered about 25 minutes, stirring occasionally, until sauce begins to thicken. Meanwhile, add salt to rapidly boiling water. Gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally, 7 to 9 minutes until desired tenderness. Drain in colander. Return noodles to pot; pour in sauce from chicken. Mix well; turn into serving dish and top with chicken parts. Sprinkle with Parmesan cheese. Yield: 4 to 6 servings.

Janet Smith

INDIVIDUAL CHEESE CAKES

1 lb. cream cheese
2 eggs
 $\frac{1}{2}$ cup of sugar
1 tsp. vanilla
Vanilla wafers
Pie Filling

Mix first four ingredients together. Place 1 vanilla wafer in the bottom of a cupcake paper then fill with cream cheese mixture-cupcake paper half full. Bake at 350 degrees for twenty minutes. When cool top with your favorite pie filling. Makes 24.

Mrs. Jane Perkinson

CHEESE CAKE

1 8oz. package cheese cream cheese
1 unbaked 9" graham cracker shell
2 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. vanilla
1 cup sour cream

Remove cheese from refrigerator to room temperature. Mix everything together until smooth (can do in blender). Pour into shell. Bake 30 to 45 minutes at 350 degrees (or until done) let cool-garnish with topping.

Jan White

CARROT CAKE

Add
2 cups sugar
4 eggs
1 cup oil
1 small can drained crushed pineapple (1cup)
1 cup chopped walnuts
4 medium sized grated carrots
2 cups flour
 $\frac{1}{2}$ tsp. salt
1 tsp. baking soda
1 tsp. cinnamon

Bake in oblong pan 45 to 50 minutes at 350 degrees.
DO NOT GREASE PAN.

CREAM CHEESE FROSTING

1 tsp. vanilla
 $\frac{1}{4}$ lb. margerine or butter
8 oz. cream cheese
1 box confectionary sugar

Blend together until smooth enough to spread.

Vicki Kuchesky

ELEGANT CHOCOLATE SPICED CAKES

1 6-oz. package (1 cup) Nestle Semi-Sweet
Real Chocolate morsels
2 cups unsifted flour
 $2\frac{1}{2}$ teaspoons baking powder
 $1\frac{1}{2}$ teaspoons allspice
1 teaspoon salt
2 3-oz. packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
2 eggs
1 cup milk
2 cups heavy cream, whipped and sweetened.

CUPCAKES: Preheat oven to 350 degrees.
Melt over hot (not boiling) water, Nestle
Semi-Sweet Real Chocolate morsels: remove
from heat and set aside. In small bowl,
combine flour, baking powder, allspice and
salt, set aside. In a large bowl, combine
cream cheese, sugar and vanilla extract;
beat until creamy. Add eggs, one at a time,
beating well after each addition. Add melted
chocolate; mix well. Alternately blend in
flour mixture with milk. Spoon batter into
paper-lined baking cups.
Bake at 350 degrees
Time: 18-20 minutes
Cool completely; frost tops with dollops of
Whipped Cream Topping or pipe through pastry
tube. Makes 24 cupcakes.

Janet Smith

SAUCY SEASIDE MUFFINS

Makes 6 servings

Muffins:

One 12-oz. package Flako Corn Muffin Mix
1 egg
2/3 cup milk
One 7-oz. can tuna, drained and flaked

Sauce:

Two 10 3/4-oz. cans condensed cream of golden Mushroom Soup.
One 8 1/2-oz. can of peas, drained
2 tablespoons chopped onion
2 tablespoons chopped pimiento

Heat oven to hot-400 degrees F. For muffins, empty contents of package into bowl. Add egg and milk; blend only until dry ingredients are thoroughly moistened. Lightly stir in tuna. Fill greased muffin cups about 2/3 full. Bake in preheated oven 400 degrees F. about 20 minutes or until golden brown.

For sauce, combine all ingredients in saucepan; heat thoroughly. For each serving, top two muffins with warm mushroom sauce.

Janet Smith

"NO DOUGH" PIZZA

Makes 6 servings

1 lb. ground beef
1 cup quick or old fashioned oats, uncooked
1/3 cup chopped onion
1 teaspoon salt
1/4 teaspoon oregano
1/4 teaspoon pepper
1 egg
1 8-oz. can tomato sauce
1 6-oz. package sliced Mozzarella cheese, cut in small triangles

Combine ground beef, oats, onion, salt, oregano, pepper, egg, and half of tomato sauce (reserve remaining sauce for topping). Press meat mixture evenly into bottom of a 12-inch round pizza pan or press to form a 12-inch circle on a cookie sheet. Broil about 5 inches from source of heat about 7 minutes. Spread with remaining sauce and top with cheese triangles; bake until cheese is melted, about 1 minute. If desired, sprinkle lightly with paprika to garnish.

Janet Smith

BRAN GINGERBREAD

1-3/4 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon double-acting baking powder
1/2 teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1/2 cup shortening
1 egg
1 cup molasses
1 cup hot water
2 cups 40% bran flakes

Mix flour with soda, baking powder, salt, and spices. Cream shortening; beat in egg. Add molasses and hot water and blend until smooth. Add flour mixture; beat until smooth. Stir in cereal. Pour into a 9-inch square pan which has been lined on bottom with paper. Bake at 325 degrees for about 45 minutes, or until cake tester inserted in center comes out clean. Cool in pan 5 minutes. Remove from pan and finish cooling on rack.

Serve with warm prepared topping, if desired. Makes 9 servings.

Janet Smith

PISTACHIO MARBLE CAKE

1 pkg. yellow cake mix
1 pkg. (4 svg.-size) JELL-O pistachio pudding
4 eggs
1 cup water
1/2 cup oil
1/2 tsp. almond extract
1/4 cup chocolate syrup

Combine first six items in a large mixer bowl. Blend; then beat at medium speed of electric mixer or 2 minutes. Measure 1 1/2 cups batter, stir in chocolate syrup. Spoon batter alternately into a greased and floured 10-inch BUNDT or tube pan. Zigzag spatula through batter to marble. Bake at 350 degrees for 50 minutes. Cool 15 mins.; remove from pan and finish cooling on rack. Sprinkle with confectioners' sugar, if desired.

Jan White

CATHEDRAL CANDY

MELT: 1 bar german chocolate
1 stick butter or margarine (1/4 lb)
Then let cool.

ADD: 1 beaten egg
1 cup confectionary sugar
1/2 cup chopped nuts

Fold in one bag of miniature marshmallows (colored).

Divide into two parts and roll in waxed paper. Refrigerate for at least 24 hours in foil. Slice thinly.

Mrs. Helen Ryan - 144

COCONUT CUSTARD PIE

$\frac{1}{2}$ Stick margarine or butter
2 cups milk
 $\frac{1}{2}$ cup bisquick
4 eggs
1 cup sugar
1 cup coconut
1 tsp. vanilla

Mix all of above in blender for 2 minutes.
Pour in greased and floured 9" pie plate.
Bake in 350 degree oven for 40 to 50
minutes. Test with toothpick.
Should be brown on top.

Crust goes to bottom and custard on top.

Mrs. Ann Sano

HOT SPICED TEA

$1\frac{1}{2}$ cups (or 1 9-oz. jar) orange flavored
instant breakfast drink
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup instant tea
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon ground cloves
Dash of salt

To prepare hot spiced tea mix; combine
instant breakfast drink, sugar, instant tea,
spices and salt. Store in tightly covered
jar. Makes 2 cups mix.
For each serving Hot Spiced Tea, place one well-
rounded teaspoon of mix in a cup. Add
boiling water; stir until dissolved.

Janet Smith

SCARLET TEA COOLER

2 cups cranberry juice
2 cups water
 $\frac{1}{2}$ cup lime juice
2 1.7-oz. pkgs. ($\frac{1}{2}$ cup) Nestea Iced Tea Mix

In $1\frac{1}{2}$ quart container, combine cranberry
juice, water, lime juice and Nestea Iced Tea Mix
Mix; mix well. Chill in refrigerator until
cold (about 1-2 hours). Makes about 4 cups.

Janet Smith

PURPLE TIGER PUNCH

Mix:
Equal amounts of
Thunderbird wine
Grape juice
Ginger ale
Stir in ice.

Anne Hoffman

THIRST QUENCHERS

TOKAY CORDIAL

- 1 10-oz. package frozen, sliced strawberries
- 1½ cups white Tokay wine
- 4 Cups cold water
- ½ cup Nestea
- ½ cup sugar

In small bowl, combine strawberries and the wine; let stand 1 hour. In large pitcher, combine cold water, Nestea and sugar; mix well. Add strawberries-Tokay mixture. Serve in wine carafe. Garnish glasses with fresh strawberries, if desired. Makes 6 cups.

Janet Smith

BRANDIED PEACH PUNCH

- 2 16-oz. cans sliced peaches packed in their natural juices or
- 2 12-oz. cans peach nectar
- 6 tablespoons Nestea
- ½ cup firmly packed brown sugar
- 4 12-oz. bottles ginger ale, chilled
- 1 cup brandy

In blender container, combine half peaches or peach nectar, Nestea and brown sugar; blend at high speed until smooth. Pour into 4-quart punch bowl. Repeat with remaining half of ingredients except ginger ale and brandy. Gradually stir in ginger ale and brandy. Serve with ice and garnish punch cups with peach slices, if desired. Makes about 20 (4-oz.) servings.

Janet Smith

HAWAIIAN TEA COOLER

1 15 $\frac{1}{4}$ -oz. can sliced pineapple packed in heavy syrup
4 cups water
 $\frac{1}{2}$ cup sugar
3 tablespoons Nestea

Drain syrup from pineapple into 2-quart pitcher. Add water, sugar and Nestea; mix until dissolved. Pour over ice cubes. For a more decorative cooler, skewer together the remaining pineapple with your choice of melon balls, watermelon, strawberries, mint leaves or kumquats. Makes about 40-ozs.

SPICY GARDEN BRACER

1 cup water
 $\frac{3}{4}$ cup sugar
1 teaspoon whole allspice
1 2" cinnamon stick
 $\frac{1}{3}$ cup Nestea
6 cups cold water
 $\frac{3}{4}$ cup orange juice
 $\frac{1}{2}$ cup lemon juice

In small saucepan, combine 1 cup water, sugar, allspice and cinnamon; bring to boil. Continue boiling for 5 minutes. Stir in Nestea until dissolved; remove from heat. Cover and let stand 10 minutes; strain into 2 $\frac{1}{2}$ -quart pitcher. Add 6 cups water, orange juice and lemon juice; mix well. Serve over ice, Garnish glasses with cinnamon sticks and orange twists, if desired. Makes approximately 16 4-oz. servings.

Janet Smith

ORANGE TEA COOLER

4 cups water
1 6-oz. can frozen orange juice concentrate (undiluted)
 $\frac{1}{2}$ cup Nestea with lemon
 $\frac{1}{2}$ cup sugar

In blender container or a large bowl, combine water, orange juice concentrate, Nestea with lemon and sugar; blend at high speed or mix until smooth (about 5 seconds). Pour into thermos; chill in refrigerator with cap off several hours until cold. Shake thermos before serving. Makes about 5 cups.

Janet Smith

ORANGE PINEAPPLE PUNCH

1 large can pineapple juice
1 large package sweetened orange Kool Aid
1 bottle gingerale

Mix Kool-Aid as directed on package, combine all together in punch bowl. Float orange slices. Add vodka if desired.

Marilyn Nash

HAWAIIAN PUNCH

1 46 oz. can apple red hawaiian punch
1 6 oz. can frozen lemonade
1 12 oz. can frozen orange juice
1 qt. gingerale
1 46 oz. can pineapple juice

Add ice and stir

CRANAPPLE FRUIT SHAKE

(Makes 1 serving)

- 1 cup Ocean Spray cranberry-apple drink,
chilled
- $\frac{1}{2}$ cup apricot, peach or pear nectar, chilled
- 1 scoop vanilla ice cream

Combine ingredients, cover tightly and shake until well blended and frothy (or whirl in blender until smooth). Pour into tall glass and serve at once.

Janet Smith

PLANTATION PUNCH

- $2\frac{1}{2}$ cups pineapple-grapefruit juice drink
- 2 cups water
- 1 6 oz. can frozen lemonade concentrate
- 3 1.7 oz. envelopes Nestea Iced Tea Mix
with lemon
- 1 28-oz. bottle ginger ale

IN a 3 quart punch bowl, combine pineapple-grapefruit juice drink, water, lemonade concentrate and Nestea Iced Tea Mix with lemon, mix well. Just before serving, add ginger ale and ice. Garnish glasses with lemon twists, if desired. Makes approximately 12 6-oz. servings.

Janet Smith

NASSAU HAPPY HOUR COCKTAIL

- 1 6 oz. can frozen limeade
- 1 6 oz. can frozen orange juice
- Fill each can with white rum (12oz.)
- Add 1 can water (6oz.)
- 2 Jiggers White Creme de Cocoa
- Mix and shake with crushed ice or cubes

HELPFUL HINTS

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HARD-COOKED EGGS: To remove shells easily from hard-cooked eggs, crack the shells just before they are completely cooked and return them to the water for a second or two.

GARLIC: Crush between pieces of paper toweling-the paper absorbs the "essence of garlic" and helps prevent garlic breath.

NUTS AND DRIED FRUIT: Heat in oven and lightly coat with flour so they won't sink to the bottom of cakes, pancakes or breads.

CHEESE: To keep from getting hard, butter the edges.

BACON: Dip in cold water before frying to prevent from curling.

GUM IN HAIR: 1 teaspoon of peanut butter-work into hair-comb out.

Mrs. Sharon Evanchuk

Try waxing your ashtrays. Ashes won't cling, odors won't linger and then can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

To remove burned food from oven, place small cloth saturated with ammonia in oven overnight, and food can easily be wiped up.

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible.

Sweet potatoes will not turn dark if placed in salted water (5 teaspoons to 1 quart of water) immediately after peeling.

Soak bacon in cold water for a few minutes before placing in skillet. This will lessen the tendency to shrink the curl.

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

Wax the legs of your chairs and they will not mar the waxed floor when moved about.

Cut drinking straws into short length and insert through slits in pie crusts to prevent juice from running over in the oven and permit steam to escape.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

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If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and it will be so strong it will stand the same usage as before.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallow will come to the top.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.

Small amounts of left over corn may be added to pancake batter for variety.

Use a strawberry huller to peel potatoes which have been boiled in their 'jackets'.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the sprout to prevent flying crumbs.

