

Sims

THE

Family

COOK BOOK

FLUFFY-TOP EGGNOG PUNCH

$\frac{1}{2}$ c. Tang Instant Breakfast drink
2 qt. cold milk 8 eggs
1 envelope Dream Whip Or 1 c. heavy cream
ground nutmeg

Combine Tang, milk, and eggs. Beat with beater or mixer until well blended. Pour into punch bowl. Prepare Dream Whip as directed or whip the cream. Spoon this onto punch and sprinkle with nutmeg. Serve in punch bowl cups. Makes about $2\frac{1}{2}$ qts. or 20 servings.

Mrs. Joe Clark

DOUBLE DAIRY FLOAT

1 bottle (7 oz.) ginger ale, chilled
 $\frac{1}{3}$ c. instant nonfat dry milk
2 large scoops strawberry ice cream
fresh strawberries for garnish

In a tall glass, mix part of the ginger ale with the dry milk until dissolved. Add 1 large scoop ice cream; then pour in remaining ginger ale. Top with other scoop of ice cream and garnish.

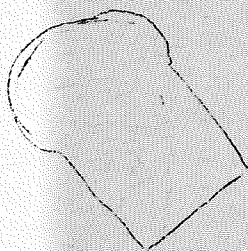
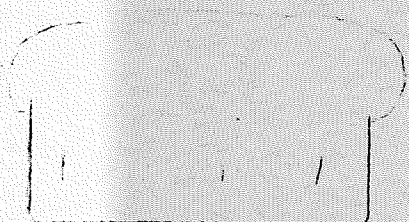
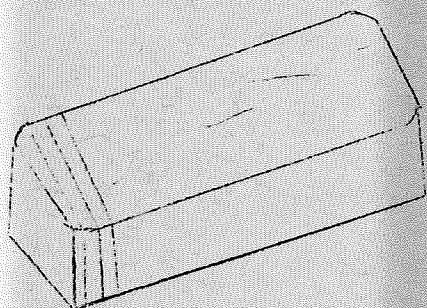
Mrs. Bernard Richardson

SPARKLING PUNCH

$\frac{2}{3}$ c. sugar 2 c. orange juice
2 c. water 1 c. lemon juice
1 pt. grape juice 6 7 oz. bottles 7-Up
2 trays frozen "ice" cubes

Simmer sugar and water 5 min.; then chill along with juices and 7-Up. Pour enough additional 7-Up into cube trays and freeze. Mix chilled syrup and juices; slowly add 7-Up. Add cubes and serve. Serves $2\frac{1}{4}$.

Breads. . .



QUICK ROLLS

2 pkg. yeast, compressed or dry
 $\frac{1}{2}$ c. lukewarm water $\frac{1}{2}$ c. milk
4-5 c. sifted Ranch House flour
 $\frac{1}{4}$ c. sugar 2 tsp. salt
6 tbl. shortening

Soften yeast in lukewarm water. Scald milk. Cool to lukewarm and add to yeast. Sift together dry ingredients and cut in the shortening. Stir into liquid gradually. Turn out on floured board and knead gently. Roll out to $\frac{1}{4}$ inch thick. Cut and shape into Parkerhouse rolls. Place on greased baking sheet and brush with melted butter. Cover and let rise in warm place until doubled in bulk (about 1 hr.). Bake in hot oven (425°) about 15 min.

Mrs. Leota M. Bethel

WATER BUFFALOES

3 c. flour 1 c. sugar
 $\frac{1}{2}$ c. butter 1 tsp. salt

Mix above ingredients like pie dough with your hands. Then add:

2 pkg. yeast, softened in $\frac{1}{4}$ c. warm water
3 eggs $\frac{1}{4}$ c. canned milk 1 tbl. vanilla

Mix well; then put in towel or cloth. Put this in a bowl of cold water and let rise until it comes to top of water (about 25 min.). Take out and spoon off; roll in cinnamon and sugar mixture and twist in long rolls about 2 inches long. Bake until light brown.

Mrs. Alma Salyers

NUT BREAD

3 c. sifted flour	3 tsp. baking powder
1 tsp. salt	2/3 c. sugar
1 c. chopped nuts	1 egg, well beaten
1 c. milk	4 tbl. melted butter

Sift flour once and measure. Add baking powder, salt, and sugar; sift again. Add nuts. Combine egg, milk, and shortening; add to flour mixture, and blend. Bake in greased loaf pan in moderate oven (350°) for 1 hr., or until done. Store overnight before slicing. Raisins may be used instead of nuts.

Betty King

DATE NUT BREAD

1 c. nuts, finely chopped	
1 c. dates, pitted	
1 tsp. baking soda	
3/4 c. boiling water	
1 egg	3/4 c. sugar
1 tbl. soft butter	
1-3/4 c. sifted all-purpose flour	
1/2 tsp. salt	1 tsp. vanilla

Put dates, soda, and boiling water into blender and blend until smooth. Put egg, sugar, and butter in bowl and cream for 2 min., scraping sides of bowl often. Add dates, nuts, flour, salt, and vanilla, and mix at low speed about 30 sec. or until well mixed. Pour into greased loaf pan and bake at 350° about 1 hr.

France McCloud

HOMEMADE CINNAMON BREAD

*This recipe makes 2 loaves of delicious bread. One won't last long, so make two!

$1\frac{1}{2}$ pkg. active dry yeast or compressed
 $\frac{1}{4}$ c. warm water $\frac{1}{4}$ c. sugar
2 tsp. salt
 $2\frac{1}{2}$ tbl. melted shortening or vegetable oil
 $2\frac{1}{2}$ c. water 8-9 c. flour

Sprinkle dry yeast over warm water (110°) or crumble compressed yeast into lukewarm water. Combine sugar, salt, shortening, and water in a large bowl. Stir in 4 c. flour. Add yeast and enough of the remaining flour to make stiff dough that cleans the bowl when you stir. Knead on lightly floured surface until smooth and satiny (5-8 min.). Place in greased bowl; turn to bring greased side up. Cover and let rise in warm place (80-85° F.) until doubled, about $1\frac{1}{2}$ hrs. Punch down dough. Turn out onto floured board.

Divide in half. Knead slightly until the dough forms a smooth ball. Roll dough into rectangle $\frac{1}{4}$ inch thick. Brush with 1-2 tbl. melted margarine. Mix 3 tbl. sugar and $1\frac{1}{2}$ tsp. cinnamon. Sprinkle evenly over dough, reserving 1 tbl. for top of loaf. Roll like jelly roll and seal both ends. Place in greased loaf pan. Brush top with melted butter; sprinkle with remaining sugar mixture. Let rise until a little more than doubled, about $1\frac{1}{4}$ hrs. Bake in 350° oven for 45-60 minutes. Loaf will appear evenly browned and will have a hollow sound when tapped with your fingers.

Mrs. Dan Dailey

PARKERHOUSE ROLL-ETTES

Although shaped like the traditional Parkerhouse yeast rolls, these are an easy-to-make baking powder version. Sift together $2\frac{1}{2}$ c. sifted all-purpose flour, $3\frac{1}{2}$ tsp. baking powder, and 1 tsp. salt. Using 2 knives or pastry blender, cut in 5 tbl. butter until mixture looks like corn meal. Beat 1 egg until light. Pour into a measuring cup and fill with enough milk to make 1 full cup. Add all at once to flour mixture. Stir to make a soft dough. Turn onto a lightly floured board and knead several times. Pat to $\frac{1}{4}$ inch thickness. Cut in rounds about $2\frac{1}{2}$ inches in diameter. Brush with melted butter; then mark deep crease across the center of each with back of a knife. Fold over at crease to form the Parkerhouse half circle shape. Place on greased sheet and bake at 425° 12 min. or until brown. Makes 24.

Mrs. Gard Hawk

CORN BREAD

1 c. corn meal	1 c. sifted flour
3 tsp. baking powder	3 tbl. sugar
5 tbl. shortening, melted	1 tsp. salt
1 egg, well beaten	$1\frac{1}{2}$ c. milk

Mix and sift dry ingredients together. Add milk and shortening to egg; then stir into dry ingredients. Bake in well greased pan at 425° for 25 min.

Margaret E. Magill

OLD FASHION DROP DOUGHNUTS

$\frac{1}{2}$ c. warm, not hot, water
2 pkg. Active Dry Yeast (2 of cake yeast)
 $\frac{1}{2}$ c. sugar 1 tsp. salt
 $\frac{1}{2}$ tsp. nutmeg $\frac{1}{3}$ c. shortening
2 eggs
4 c. sifted All-Purpose flour
 $\frac{3}{4}$ c. lukewarm milk
1 c. raisins

Soak yeast in warm water 5 min.; combine sugar, salt, nutmeg, shortening, eggs, milk, yeast mixture, and 2 c. flour. Beat two minutes with mixer or by hand until smooth. Add remaining flour. Beat 2 min. more. Add raisins and let stand 45 min. Drop spoonfuls of batter into deep hot fat, and turn as soon as they rise to the surface. Turn again when one side is brown. Drain on absorbent paper; then glaze while warm with mixture of 4 c. sifted powdered sugar, $\frac{1}{2}$ c. milk, and 1 tsp. vanilla. Yield: 3-4 doz. doughnuts.

Helen L. Drury

EASY HOT ROLLS

2 tbl. sugar 1 pkg. yeast
1 tsp. salt 2 tbl. melted shortening
1 egg 1 c. lukewarm water
 $3\frac{1}{2}$ c. sifted flour

Mix yeast, sugar, salt, and shortening in bowl. Add water. Beat egg and mix in. Add flour and mix well until dough follows the spoon around the bowl. Let rise until doubled; don't knead. Form rolls and let rise again. Bake in hot oven until brown.

Anna Fields

APRICOT BREAD

2/3 c. dried apricots
1-1/3 c. milk, scalded
2/3 c. grape-nuts
1 egg, well beaten
3 tbl. melted shortening, cooled
2 c. sifted flour
2/3 c. light brown sugar, packed
2 1/2 tsp. baking powder
1 tsp. salt

Cook apricots only half as long as directed on pkg. Drain, cool, and cut in pieces. Pour scalded milk over cereal and add apricots; cool. Stir in egg and shortening. Mix dry ingredients, then add to cereal mixture. Pour into greased 8x4x3 inch pan. Bake in moderate oven (350°) for 1 hr. or until cake tester comes out clean. Cool in pan 10 min. Then cool thoroughly before wrapping. This bread slices better the second day when well chilled. Serve plain or with cream cheese. Yield: 1 loaf.

Mrs. Dale W. Pollock

*Tips on cake baking:

Measure all ingredients accurately. Be sure to use Cake Flour if recipe calls for it.

Use bright, shiny pans. Discolored pans cause uneven browning. Warped pans cause uneven baking.

Do not peek into oven until minimum baking time is up.

GOLDEN PUFFS

(Spicy doughnut balls, cake-like inside and crusty outside.)

Sift together:

- 2 c. sifted Gold Medal Flour
- $\frac{1}{4}$ c. sugar
- 3 tsp. double-acting baking powder
- 1 tsp. salt
- 1 tsp. nutmeg or mace

Add: $\frac{1}{4}$ c. Wesson oil
 $\frac{3}{4}$ c. milk
1 egg

Stir with a fork until thoroughly mixed. Drop by teaspoonfuls into deep hot Wesson oil or fat. Fry until golden brown for about 3 min. Drain on absorbent paper and roll warm puffs in sugar-cinnamon or glaze by dipping into a thin confectioners' sugar icing. Yield: $2\frac{1}{2}$ dozen.

Mrs. Eddie Watters

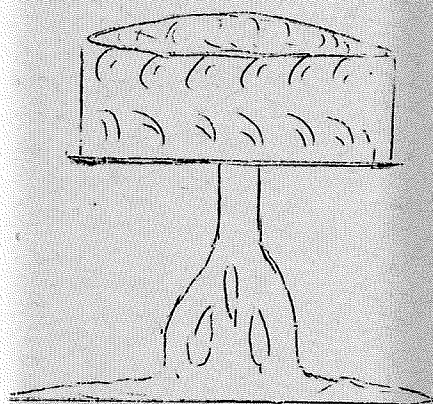
REFRIGERATOR ROLLS

- | | |
|---------------------------------|------------------------|
| 2 c. boiling water | $\frac{1}{2}$ c. sugar |
| 1 tbl. salt | 2 tsp. shortening |
| $\frac{1}{4}$ c. lukewarm water | 2 beaten eggs |
| 8 c. flour | 2 cakes yeast |

Mix boiling water, sugar, salt, and shortening. Cool until lukewarm. Soften yeast in lukewarm water; add 1 tsp. sugar, and stir into first mixture. Add eggs and stir in 4 c. flour, beating well. Stir in other 4 c. flour and mix well. Put in container and brush top with melted butter. Cover tightly and store in refrigerator. Shape and let stand to rise. Bake 15-20 min. at 425° .

Mrs. Myrl Harris

Cakes ;



DEEP FUDGY DEVILS' FOOD CAKE

3 c. flour	1 c. cocoa
2 c. sugar	1 c. shortening
2 eggs	1 c. sour milk
2 tsp. vanilla	2 tsp. baking soda
1 c. hot water	$\frac{1}{2}$ tsp. salt

Put ingredients into bowl in left-right order as given. Do not mix until last item has been added. Then beat well either by hand or mixer. Pour into greased and floured pans and bake at 350° until done. Test by inserting toothpick; if it comes out clean, cake is done. Do not bake too long. Baking time is approximately 25-35 min.

Earl Dee Ratliff

EASY APPLESAUCE CAKE

1 c. sugar	$\frac{1}{2}$ c. lard
$1\frac{1}{2}$ c. applesauce	
2 tsp. soda, dissolved in warm water	
1 tsp. cinnamon	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ tsp. salt	1 tsp. baking powder
2 c. flour	1 c. raisins

Cream sugar and lard. Then add remaining ingredients. Mix well. Bake in moderate oven.

Mrs. Emerson Penwell

Tip: If glass cake pans are used, reduce oven temperature 25° below temperature in the recipe.

LEMON JELLO CAKE

1 pkg. lemon jello
3/4 c. mazola oil
4 eggs, one at a time
1 c. boiling water
1 tsp. lemon extract
1 box yellow cake mix

Mix jello and boiling water; allow to cool. Then combine with other ingredients. Add a few drops of yellow food color. Bake at 350° for 25-30 minutes.

Serve with following topping:
Mix 1 tbl. lemon juice and 2 tbl. water. Add powdered sugar to thicken. Puncture with fork after spreading over cake, and put back in oven for 5 min. or less. * Variation: use orange jello and flavoring may be used instead of lemon.

Mrs. James Michael

PINEAPPLE CHIFFON CAKE

Measure in mixing bowl:

2 c. sifted flour
1 tsp. salt
1 1/2 c. sugar
3 tsp. baking powder

Make a well and add in order:

1/2 c. salad oil
7 unbeaten egg yolks
3/4 c. pineapple juice
2 tsp. vanilla
1/2 c. drained crushed pineapple

Beat 1 c. egg whites and 1/2 tsp. cream of tartar. Add first mixture gradually to egg whites. Bake in tube pan at 325° 60 to 75 minutes.

Hilda Price

OATMEAL CAKE

1½ c. boiling water	1 c. quick cook oats
½ c. shortening	1 c. brown sugar
1 c. white sugar	2 eggs
1 tsp. cinnamon	1 tsp. vanilla
1½ c. flour	1 tsp. soda
1 tsp. salt	

Combine oats and water; set aside to cool. Cream shortening and sugar. Add eggs; beat. Add dry ingredients and mix well; then add oats. Bake in loaf pan or 2 layer pans at 350° about 35-40 min. While cake is still hot, add icing.

Icing:

6 tbl. butter	¼ c. canned milk
2/3 c. brown sugar	1 tsp. vanilla
1 c. coconut	1 c. nuts

Combine butter, cream, and sugar in pan over low heat and bring to a boil. Remove from heat and add vanilla and coconut. Spread on cake and add nuts.

Mrs. William Watters

SEA FOAM FROSTING

2 egg whites, unbeaten	dash of salt
1½ c. firmly packed brown sugar	
1/2 c. water	1 tsp. vanilla

Combine egg white, sugar, salt, and water in top of double boiler. Beat 1 min. or until well mixed. Place over boiling water and beat steadily for 7 min., or until stiff peaks form. Remove top of double boiler and add vanilla and beat 1 min. Spread on cooled cake.

Mrs. Blythe

"HUNTINGTON SPICE CAKE"

Cream:

Add: 1 c. shortening 2 c. sugar

4 egg yolks, saving whites

Beat until fluffy.

Sift together:

3 c. sifted cake flour

$\frac{1}{2}$ tsp. salt

1 tsp. allspice

2 tsp. baking powder

1 tsp. cloves

1 tsp. cinnamon

Add to flour mixture:

1 tbl. finely chopped citron

Combine 1 c. milk with $\frac{1}{4}$ c. orange juice and add alternately with flour mixture to creamed mixture. Stir in 3 l oz. sq. unsweetened chocolate, melted. Fold in 4 stiffly beaten egg whites; pour into a 13x9x2 inch cake pan and bake at 350° 50 min. or until done.

Mary Cottrill

ICE BOX CAKE

Grease bottom only of 9x12 inch pan with butter. With rolling pin, crumble about 12 vanilla wafers and sprinkle over bottom of pan. Cook 3 pkg. of chocolate pudding according to pkg. directions and pour over the crumbs. Allow to cool. Whip 2 pkg. Dream Whip with 1 and $\frac{2}{3}$ c. milk. Spread over pudding and top with crumbs of 6 wafers. Refrigerate over night. Keep pan covered with foil.

Mrs. Wilby Cox

ICE BOX FRUIT CAKE ROLL

$\frac{3}{4}$ c. evaporated milk
 $1\frac{1}{2}$ c. marshmallows (16 cut in $\frac{1}{16}$ ths)
 $\frac{1}{4}$ c. orange juice
 $4\frac{1}{2}$ c. graham cracker crumbs Or vanilla wafers
 $\frac{1}{2}$ tsp. cinnamon $\frac{1}{4}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{3}{4}$ c. dates, finely chopped
 $1\text{--}1\frac{1}{3}$ c. seedless raisins
1 c. chopped nuts
 $\frac{1}{2}$ c. candied pineapple
 $\frac{1}{2}$ c. candied cherries
 $\frac{1}{3}$ c. orange peel

Combine all ingredients. Tear off 14" length of sturdy quilted Kaisers' Heavy Duty Broiling Foil. Place fruit cake on foil and make to suit yourself. Makes 1 or 2 rolls.

Helen DeBord

QUICKIE FRUIT CAKE

4 c. flour	2 c. sugar
2 sticks oleo	1 tbl. baking powder
1 tbl. soda	
$\frac{1}{2}$ tsp. each of cloves, allspice, and cinnamon	
1 c. mixed candied fruit	2 c. chopped nuts
1 box raisins	3 c. water

Bring to a boil, the raisins and water. Add to remaining ingredients and mix well. Bake in a standard tube pan, greased and floured, for $1\frac{1}{2}$ hrs. at 325° . Hint: Use a very large mixing bowl.

Mrs. Paul Vernier

CHOCOLATE CELEBRATION CAKE

2-1/3 c. sifted all-purpose flour
1 pkg. chocolate pie filling mix
1 tsp. salt 1 tsp. soda
1 1/2 c. brown sugar, firmly packed
2/3 c. butter
1 c. buttermilk or sour milk
3 eggs 1 tsp. vanilla
1 6 oz. pkg. semi-sweet chocolate bits
1/4 c. chopped English walnuts, if desired

Sift flour with pie filling, salt, and soda into bowl. Add brown sugar, butter, and milk. Beat 1 1/2 min. at low speed. Add eggs and vanilla; beat 1 1/2 min. more. Put in 3 8" greased and floured round pans. Sprinkle chocolate bits over layers and bake at 350° 30-35 min.

Frosting: Melt 1 c. chocolate bits and 1/4 c. butter in 1/3 c. milk over low heat. Stir in 1 lb. sifted confectioners' sugar and 1 tsp. vanilla. If necessary, thin with a few drops of milk.

Margaret E. Magill

APPLE CUPCAKES

1 c. sugar	1 egg
1/2 c. shortening	1 c. fresh chopped apples
1/2 c. raisins	1/2 c. nuts, chopped
1/2 c. cold coffee	1 tsp. cloves
1 tsp. nutmeg	1/2 tsp. salt & 1 tsp. soda
1 tsp. baking powder	1 1/2 c. flour

Cream sugar and shortening; add other ingredients in order given, left to right. Bake in muffin pans at 350°.

Mrs. Ruth Rinehart

HICKORY NUT CAKE

3/4 c. butter	2 c. sugar
4 eggs, separated	3 c. flour
1/2 c. milk	4 tsp. baking powder
1 c. hickory nut kernels	1 tsp. vanilla

Cream butter; add sugar gradually; then add beaten egg yolks. Beat mixture thoroughly. Sift dry ingredients. Add these alternately with milk. Add the nuts, beating well, and then add the stiffly beaten egg whites. Do not beat after adding egg whites. Bake in a loaf pan 1 hr. or in layer pans for 35 min. Cover with caramel icing with chopped hickory nuts sprinkled over the top and ornamented with the whole kernels.

Mrs. Lola Kellough

CARAMEL ICING

1/2 c. butter	1/4 c. cream
1 c. brown sugar	1 1/2 c. powdered sugar

Heat butter in heavy skillet on low heat. Add cream and brown sugar, stirring constantly. Cook one minute. Remove from heat and cool to lukewarm. Beat in powdered sugar, a little at a time, until of a spreading consistency.

Anna Fields

*Tip: Be certain oven has preheated to correct temperature before putting cakes in to bake. Temperatures too high or too low will spoil the texture.

RAISIN AND WALNUT CAKE

$\frac{2}{3}$ c. butter	1 c. brown sugar
$\frac{1}{2}$ c. molasses	2 eggs
1 c. sour milk	1 tsp. soda
$1\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ tsp. cloves
$2\frac{1}{2}$ c. flour	2 tsp. baking powder
$\frac{1}{2}$ c. walnut kernels	$1\frac{1}{2}$ c. raisins

Cream butter and sugar; add molasses and eggs. Sift dry ingredients and add alternately with the sour milk. Fold in nuts and raisins. Bake in 3 layer pans at 375°.

Janet Johnson

OATMEAL CAKE

2 $\frac{1}{2}$ c. boiling water	2 c. oats
1 c. margarine	2 c. brown sugar
2 c. white sugar	4 eggs
1 tbl. cinnamon	1 tsp. salt
2- $\frac{2}{3}$ c. flour	2 tbl. soda

Cook oats in water and let stand for 20 min. Cream margarine, sugars, and eggs. Add dry ingredients and blend; then mix with cooked oats. Bake 35-40 min. at 350°

Topping:

1 stick of butter	1 c. brown sugar
2 c. coconut	2 tbl. vanilla
$\frac{1}{2}$ c. milk	1 c. nuts

Combine and place on baked cake; then put under broiler until bubbling.

Jessie Wallin

GUM DROP CAKE

3 c. flour	1 tsp. salt
1 tsp. soda	1 tsp. cinnamon
1 c. shortening	2 eggs, well beaten
1 c. brown sugar	1 c. applesauce
2 c. seedless raisins	1 lb. gum drops
1 c. nuts	Mixed fruit

Line 9" tube pan with waxed paper and grease paper.
Preheat oven to 300° F.

Mix together shortening, eggs, sugar, and applesauce. Sift together flour, soda, salt, and cinnamon, and add to the first mixture. Add other ingredients and mix well. Two or three kinds of mixed fruit should be used. If large gumdrops are used, use scissors to cut into small pieces.

Mrs. Ivan Adkins

HUSBAND CAKE

3/4 c. shortening	1 1/2 c. sugar
1 can tomato soup	3/4 c. water
3 c. sifted flour	1 tsp. soda
3/4 tsp. salt	3 tsp. baking powder
2 eggs	1 1/2 tsp. cinnamon
1/2 tsp. cloves	1/2 tsp. nutmeg
3/4 c. raisins	3/4 c. nut meats

Cream shortening and sugar. Combine tomato soup with water and soda. Add to creamed mixture alternately with dry ingredients. Add nuts and raisins. Bake in moderate oven for 1 hr. This is a large cake and will make 3 layers.

OLD KENTUCKY NUT CAKE

2/3 c. shortening
1-2/3 c. sugar 3 eggs
2-2/3 c. Gold Medal flour
2 tsp. baking powder 1 tsp. salt
1 c. milk with 1 tsp. vanilla added
1-1/3 c. walnuts, chopped

Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients and add alternately with milk mixture. Fold in walnuts. Pour into greased and floured 9" pans. Bake in moderate oven and cool. Finish with creamy caramel icing and garnish with walnut halves.

Creamy Caramel Icing:

Heat together 1/3 c. cream and 6 tbl. butter. Meanwhile, caramelize 2 tbl. sugar. Add scalded cream and butter, stirring until lumps are dissolved. Gradually stir in 3 c. sifted confectioners' sugar. Beat until icing is smooth and creamy. Add more cream if icing is too thick.

Mrs. Joan Shoemaker

MAYONNAISE CAKE

3 c. flour 1 1/2 c. sugar
3 tsp. soda 6 tbl. cocoa
dash of salt 1 1/2 c. salad dressing
1 1/2 c. warm water with 1 1/2 tsp. vanilla

Combine above ingredients and bake in moderate oven.

Debra Mendenhall

VANILLA OR LEMON FLUFF CAKE

1½ c. sifted flour	¾ c. sugar
½ tsp. salt	2 tsp. baking powder
6 eggs, separated	½ c. salad oil
1/3 c. water	¾ c. sugar
1 tsp. vanilla or lemon flavoring	
1 tsp. cream of tartar	

Sift together first 4 ingredients, flour, sugar, salt, and baking powder, into large bowl. Make a well in flour and drop in egg yolks, oil, flavoring, and water. Beat until smooth. Beat egg whites and cream of tartar until very stiff. Fold in ¾ c. sugar gradually and very gently. Then fold whites into the batter mixture. Pour into a ten inch tube pan and make cuts in batter to let air bubbles escape. Bake in 325° oven 1 hr. 15 min. or until top springs back at light touch. Invert pan until cake has completely cooled. Frost with seven minute icing.

Mrs. Flossie Blakeman

CHERRY NUT CAKE

½ c. shortening	2 c. sugar
3 c. flour	3 tsp. baking powder
½ tsp. salt	1 c. milk
1 tsp. vanilla	3 egg whites
1 can cherries	1 c. nuts

Cream shortening and sugar. Add dry ingredients alternately with milk, mixing well. Fold in cherries, nuts, and vanilla; then egg whites. Pour into layer pans and bake in moderate oven until done. This makes a large cake.

Janet Johnson

ORANGE GLAZE CAKE

1 pkg. yellow cake mix 3/4 c. salad oil
3/4 c. water 4 eggs
1 box coconut pudding

Mix together yellow cake mix and coconut pudding. Add rest of ingredients and mix. Bake 25-30 min. at 350°. After removing cake from oven, using a fork, make holes over the entire surface of the cake. Then pour icing over it.

Icing for Orange Glaze Cake:

2 c. confectioners' sugar
1/2 c. orange juice (frozen may be used)
1 tbl. butter (melted)

Mix and pour over cake. Serve.

Helen DeBord

OATMEAL CAKE

1 c. quick cooking oats 1 1/2 c. boiling water
1 stick of butter or oleo
1 c. brown sugar and 1 c. white sugar
1 tsp. vanilla
1-1/3 c. flour 1 tsp. soda
1 tsp. salt 2 beaten eggs

Pour water over oats; let stand 20 min. Then add butter and sugars, mixing well. Add eggs and vanilla. Stir dry ingredients and add to mixture. Bake at 350° 30-35 min.

Topping: Mix 1 c. coconut, 1 c. brown sugar, 1/2 c. canned milk, 1/2 c. chopped pecans, and 4 tbl. oleo. Put on warm cake and brown under boiler.

Mrs. William Bethel

SCRIPTURE CAKE

4½ c. of 1st King 4:22	flour
1 c. of Judges 5:25	butter
2 c. of Jeremiah 6:20	sugar
2 c. of 1st Samuel 30:12	raisins
2 c. of Nahum 3:12	figs
2 c. of Numbers 17:8	almonds
2 tbl. 1st Samuel 14:25	honey
a pinch of Leviticus 2:13	salt
6 Jeremiah 17:11	eggs
½ c. Judges 4:19	milk
½ c. of Genesis 24:17	water
2 tbl. Amos 4:5	baking powder
Season to taste with:	
2nd Chronicles 9:9 or	
1st King 10:10	spices

Cream butter; add sugar and eggs and cream. Blend in honey. Add milk and water alternately with dry ingredients. Add spices. Fold in raisins, figs, and almonds. Bake in moderate oven until done. This will make a large cake.

Mrs. Martha DeLong

BLACKBERRY JAM CAKE

4 eggs	3 c. flour
1 c. buttermilk	1 c. butter
1 tsp. baking powder	1 tsp. soda
1 tsp. allspice	1 tsp. cinnamon
1 tsp. nutmeg	1 pint jam (seedless)

Mix all the ingredients together and put in layer pans. Bake at 350° for about 30 min. This cake is good with an easy butter frosting.

Thelma McKeever

BACHELOR'S DATE CAKE

1 c. hot water
1 small box of dates (1 cup)
1 tsp. soda 1 tbl. vanilla
1 tsp. salt 1 tbl. cinnamon
1 egg, whole
 $\frac{3}{4}$ c. shortening (not lard or butter)
2 c. flour (no sifting)
1 c. white sugar $\frac{1}{2}$ c. brown sugar

Mix in one bowl. It is very easy to mix and is very moist. This is my own recipe.

Put water in a large bowl and add the dates. Let set 5 min. Then take hands and mash up. Then add all other ingredients. Beat as vigorously as you can (4 min. by hand or 3 min. by mixer). This makes a large long pan cake, not a layered. Bake in a moderate oven.

Icing for cake:

3 heaping tbl. brown sugar $\frac{1}{2}$ stick butter
5 tbl. milk or cream 1 tsp. vanilla
confectioners' sugar

Bring brown sugar and milk or cream to a boil and remove from stove; add butter and vanilla. Then add about a half box of confectioners' sugar and beat until smooth and creamy. If you eat this cake warm, put this icing over it and it will be thin. However, if you wish to ice it as a regular cake, add more sugar and make a nice frosting.

Mrs. Alma Salyers

JAM CAKE

2 c. sugar
1 c. lard or butter (prefer Crisco)
1 c. jam, seedless
1 tsp. cinnamon
1 tsp. nutmeg
1 c. sour milk and cream
1 tsp. soda
3 c. flour, more if needed

3 eggs
1 tsp. cloves
1 tsp. allspice

Beat eggs. Cream sugar, eggs, lard; add spices. Dissolve soda in cream. Stir in flour. Add jam last and stir well. Bake in a moderate oven. (350°)

*This makes a large cake and stays soft for several days. It is really delicious with butter or caramel icing.

Marie Bennett

POOR MAN'S CAKE

Bring to a good boil:

1 box raisins
1 c. lard
1 tsp. cloves
1 tsp. salt

2 c. white sugar
1 tsp. nutmeg
2 tsp. cinnamon
2 c. hot water

When cool, sift $4\frac{1}{2}$ c. flour with 1 tsp. baking powder and 2 tsp. soda into mixture. Mix well. Bake in 350° oven for about 1 hr. or until light touch leaves no imprint. (Bake in a 13x8x2 inch cake pan.)

Dorothy Dennewitz

PINEAPPLE UPSIDE-DOWN CAKE

- 1 c. brown sugar, firmly packed
- $\frac{1}{3}$ c. butter
- $1\frac{1}{4}$ c. crushed pineapple, drained or 8 slices of
drained pineapple, cut in quarters
- 2 tbl. pineapple syrup
- $\frac{1}{2}$ c. chopped nuts
- 1 cake mix

Melt sugar with butter over low heat; spread in a 13x9x2" pan. Arrange pineapple over sugar mixture. Sprinkle with pineapple syrup and nuts. Prepare cake mix as directed and pour carefully over fruit mixture in pan. Bake in moderate oven (350°) for 55-60 min. Cool cake 5 min.; then invert on serving plate. Let stand 1 min. before removing pan. Serve warm with Dream Whip or sweetened whipped cream.

A Friend

CHOCOLATE CAKE

- | | |
|-------------------------------------|-------------------------|
| 2 c. sifted cake flour | 2 tsp. baking powder |
| $\frac{1}{2}$ tsp. baking soda | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ c. shortening | 2 eggs |
| 2 c. brown sugar, packed | 1 tsp. vanilla |
| 4 sq. unsweetened chocolate, melted | |
| 1 c. plus 2 tbl. milk | |

Mix shortening, eggs, and sugar; then add chocolate and vanilla. Add flour, baking powder, soda, and salt mixture, which has been sifted, alternately with milk. Bake in moderate oven.

A Friend

BUTTERSCOTCH CONFECTION

$\frac{1}{2}$ c. butter	2 c. sifted flour
4 eggs	$\frac{1}{4}$ c. sifted flour
$\frac{1}{2}$ tsp. baking powder	1 tsp. salt
2 c. brown sugar, packed	2 tsp. vanilla
$1\frac{1}{2}$ c. shredded coconut	1 c. chopped nuts

Cream butter until soft and fluffy. Add the two c. of flour and mix well. Spread in a 9x13x2 inch pan. Bake in a moderate oven for 15 min. Beat eggs and $\frac{1}{4}$ c. flour, baking powder, salt, sugar, vanilla, coconut, and nuts. Mix and pour over baked crust. Bake in 350° oven for 30 min. Cool thoroughly before cutting into squares.

Mrs. Iris Hardbarger

BUTTERLESS, EGGLESS, MILKLESS CAKE

2 c. sugar (using brown, if preferred)	
1 tsp. salt	1 tsp. cinnamon
1 tsp. nutmeg	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ tsp. allspice	$\frac{2}{3}$ c. shortening
1 lb. seedless raisins	2 c. water

Boil 3 min. and cool. Add to this cold mixture 4 c. sifted flour with 2 tsp. baking powder and 1 tsp. soda. Bake slowly for $1\frac{1}{2}$ hrs. at 325°.

Mrs. Harold McKee

*Mock Frosting- No frosting is needed if you sprinkle lots of powdered sugar on top of your cake before putting it in the oven to bake.

CHOCOLATE CINNAMON BUNS
(may be made without chocolate)

3/4 c. warm water (110-115°)
1 pkg. active dry yeast
1/4 c. shortening
1 tsp. salt 1/4 c. sugar
1 egg 1/3 c. cocoa
2 1/4 c. sifted enriched flour
1 tbl. soft butter
1 1/2 tsp. cinnamon 3 tbl. sugar
pistachio nuts, almonds, or pecans

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, egg, cocoa, and 1 c. flour. Beat 2 min. at medium speed on mixer or 300 vigorous strokes by hand, scraping sides and bottom of bowl. Stir in remaining flour and blend well. Cover with a cloth and let rise in warm place (85°F.) until double in bulk, about 1 hr. Stir down by beating 25 strokes. Turn soft dough out onto well-floured cloth-covered board. Roll into rectangle 12x9 inches. Spread with butter and sprinkle with a cinnamon-sugar mixture. Roll up, beginning at wide side, and pinch edges into roll. Cut into 12 pieces and place in greased 9" square pan; let rise until double. (about 40 min.) Heat oven to 375° and bake 25 min. Remove from pan and frost top immediately with icing of 1-3/4 c. sifted confectioners' sugar moistened with cream or milk to a spreading consistency. Sprinkle with chopped nuts and serve warm.

Mrs. Leota Bethel

QUICK COFFEE CAKE

2 c. flour	3 tsp. baking powder
3/4 tsp. salt	1/3 c. shortening
1/3 c. sugar	1 egg
2/3 c. milk	

Sift flour and measure; add baking powder and salt; sift again. Cream shortening; add sugar gradually, and continue beating until light and fluffy. Add egg and beat well; then add milk. Add egg and beat well; then add milk. Add sifted flour mixture and stir just enough to moisten the dry ingredients. Do not beat. Top with the following:

Combine $\frac{1}{2}$ c. brown sugar and 1 tsp. cinnamon; blend with 1 tbl. butter or oleo. Sprinkle over the cake and bake in 400° oven for about 20 min. Cut in squares and serve hot.

Patsy Beatty

CINNAMON COFFEE CAKE

3 c. sifted flour	1 c. sour milk
2 c. sugar	2 eggs
1 c. shortening	dash of salt
2 tsp. cinnamon	1 tsp. soda
1 tsp. nutmeg	

Sift flour, sugar, cinnamon, and nutmeg into mixing bowl. Add shortening and mix like pie crust. Take 1 c. out for top. Now add soda, salt, sour milk, and eggs. Mix about 1 min. and pour into a greased pan and sprinkle with crumbs. At 325° F., bake for 35 to 40 min.

Mrs. Carl Cox

OLD FASHIONED RED DEVILS' FOOD CAKE

1-3/4 c. sifted cake flour	
1 1/4 c. granulated sugar	
1/2 c. shortening	2 eggs
1/3 c. cocoa	1 1/4 tsp. soda
1 c. milk	1 tsp. salt
1 tsp. vanilla	

Preheat oven to 350°. Grease the bottoms of two nine inch cake pans. Sift lightly with flour.

Sift together in a large bowl, the flour, sugar, cocoa, soda, and salt. Add shortening and 2/3 c. milk. Mix and then beat for 2 min. Add remaining ingredients and beat 2 min. more. Turn into prepared pans and bake on lower shelf of oven 30-35 min., or until cake bounces back when pressed lightly. Cool pans about 5 min.; then turn out on a rack, and frost as desired.

Creamy Butter Frosting:

2 1/2 c. sifted confectioners' sugar
3 tbl. melted butter or margarine
1/4 c. light cream or milk
1 tsp. vanilla

Blend until smooth. Yield: about 1 1/2 cups.

Variations:

Orange or Lemon Butter- add 2 tbl. grated rind and substitute juice for milk.

Chocolate- add 3-1 oz. sq. melted bitter chocolate.

Peanut Butter- add 1/3 c. peanut butter and extra tbl. of cream. Sprinkle top with 1/4 c. peanuts.

Peggy Rooker

CHOCOLATE CUPCAKES

Measure into a large mixing bowl:

2 c. sifted flour	2 c. sugar
$\frac{1}{2}$ c. shortening	1 tsp. salt
$1\frac{1}{2}$ tsp. soda	$\frac{3}{4}$ c. milk
3 sq. chocolate, melted	

Blend above by hand or mixer for 2 min. Stir in $\frac{3}{4}$ tsp. baking powder. Then add:
 $\frac{1}{2}$ c. milk 1 tsp. vanilla
3 eggs

Blend as above for 2 min. Batter will be thin. Fill paper cups $\frac{1}{2}$ full and bake at 350° for 15-20 min. Yield: 21-24 cupcakes.

Chocolate Icing:

1 tbl. butter	3 c. sifted powdered sugar
3 sq. chocolate, melted	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	6 tbl. hot milk

Cream butter and 1 c. sugar. Add melted chocolate with vanilla and salt. Add remaining sugar alternately with milk until mixture is right for spreading, beating after each addition.

Mrs. Paul Edgington

WHITE CAKE

2 eggs	melted butter
$\frac{1}{2}$ c. milk	1 c. sugar
$1\frac{1}{2}$ c. sifted flour	2 tbl. baking powder

Break eggs in cup; fill $\frac{1}{2}$ full with melted butter; then fill remainder of cup with milk. Sift dry ingredients 3-4 times and mix with liquid. Add some flavoring; beat 5-7 min. Bake at 350° .

Geraldine Bell

SPICE CAKE

2½ c. flour	1 tsp. soda
2 tsp. cloves	2 tsp. allspice
3 tsp. cinnamon	1 tsp. nutmeg
3 eggs	1½ c. sugar
½ c. butter	1 c. buttermilk

Cream sugar and butter; then add eggs. Add dry ingredients and mix alternately with milk. Put into well greased pan and bake about 25-30 min. at 350° F.

Icing:

3 tbl. flour	1 c. sugar
1 c. sweet milk	½ c. butter

Mix flour and sugar. Add milk and butter and cook slowly. Then add vanilla.

Jessie Wallin

BUSY DAY CAKE

Sift together:

2 c. sifted cake flour

½ tsp. salt

2 tsp. baking powder

Combine:

3 tbl. melted butter

¾ tsp. vanilla

½ c. milk

Beat 2 eggs; then add 1 c. sugar. Beat 1 min. longer. Then add flour mixture alternately with milk mixture at slow speed on mixer. Bake in 350° oven in one greased 9 inch layer pan.

Mrs. Gerald Kintner

OLD FASHIONED TEA CAKES

1 stick butter	1 egg
$\frac{1}{2}$ tsp. salt	1 c. sugar
$1\frac{1}{4}$ c. Ranch House flour	
2 tbl. milk	$\frac{1}{2}$ tsp. vanilla
2 tsp. baking powder	

Cream butter, egg, and sugar. Add milk and vanilla and cream. Sift flour, salt, and baking powder. Add to creamed mixture and chill. Roll and cut into shapes desired. Bake in 375° oven for about 8 min.

Mrs. Leota M. Bethel

GOLDEN PUFFS

(Spicy doughnut balls, cake-like inside and crusty on the outside)

Sift together:

- 2 c. sifted Gold Medal flour
- $\frac{1}{4}$ c. sugar
- 3 tsp. double-acting baking powder
- 1 tsp. salt
- 1 tsp. nutmeg or mace

Add:

- $\frac{1}{4}$ c. Wesson oil
- 1 egg
- $\frac{3}{4}$ c. milk

Stir with a fork until thoroughly mixed. Drop by teaspoonfuls into deep hot Wesson oil or fat (375°). Fry until golden brown for about 3 minutes. Drain on absorbent paper and roll warm puffs in cinnamon-sugar or glaze by dipping into a thin confectioners' sugar icing. Yield: $2\frac{1}{2}$ dozen.

Mrs. Eddie Watters

APPLESAUCE LOAF CAKE

$\frac{1}{2}$ c. shortening	1 c. sugar
$1\frac{1}{2}$ c. applesauce	2 c. sifted flour
1 tsp. soda	$\frac{1}{2}$ tsp. salt
1 tsp. cinnamon	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{4}$ tsp. cloves	1 c. raisins
$\frac{1}{2}$ c. chopped nuts	

Cream shortening and sugar together; stir in applesauce. Sift dry ingredients together and add to applesauce mixture. Add raisins and nuts, stirring just until blended. Pour into greased, floured, 9x5x4 loaf pan. Bake in 350° oven 1 hr. Cool. Store overnight before cutting.

Mary Cottrill

CREAM CAKE

1 c. sugar	2 c. flour
2 tsp. baking powder	$\frac{1}{2}$ tsp. vanilla

Break 2 eggs into a cup and fill with cream and mix. Add this to sugar, flour, and baking powder mixture. Then add vanilla. Mix well; pour into greased and floured pan. Bake at 350°.

A Friend

FRUIT TART CAKE

2 c. flour	1 c. sugar
1 tsp. soda	1 tsp. cinnamon
$\frac{1}{4}$ tsp. salt	1 egg
1 can reg. size fruit cocktail	

Mix ingredients well and pour into 9" pan. Sprinkle with $\frac{1}{2}$ c. brown sugar and $\frac{1}{2}$ c. pecan. Bake 1 hr. at 350°. Can be served with whipped cream.

Mrs. Scott Blythe, Jr.

WHITE FRUIT CAKE

1 c. butter
2 c. sugar
4 c. sifted flour with $\frac{2}{3}$ tsp. baking powder
 $\frac{2}{3}$ c. orange juice
grated rind of 1 orange
1 c. seedless raisins
 $\frac{1}{2}$ c. mixed candied peel, shredded
 $\frac{1}{2}$ c. candied cherries, halved
 $\frac{1}{2}$ c. candied pineapple, shredded
 $\frac{2}{3}$ c. blanched almonds, shredded
6 stiffly beaten egg whites

Cream butter and sugar until very light; work in sifted dry ingredients alternately with orange rind and juice. Add fruits and nuts and mix well. Fold in egg whites. Turn into a large greased loaf pan and bake in 350° oven about $1\frac{1}{2}$ hrs.

Janet Johnson

CHEWY DATE CONFECTION

1 pkg. chopped dates	1 egg, well beaten
1 c. white sugar	$\frac{1}{2}$ c. butter
$1\frac{1}{2}$ c. Rice Crispies	2 c. nuts (pecans good)

Combine dates, egg, sugar, and butter in saucepan and cook 10 min. Remove from heat and add Rice Crispies and nuts. Add a tsp. vanilla and put in balls. Roll in coconut. *These are especially tasty at Christmas.

Alice Pritchard

\$50. Fudge Cake

$\frac{1}{4}$ lb. butter	2 c. sifted flour
2 eggs, separated	1 tsp. vanilla
2 sq. melted chocolate	$\frac{1}{4}$ tsp. salt
2 c. Swan's Down Cake Flour	
2 tsp. baking powder	
1- $\frac{1}{3}$ c. minus 2 tbl. milk	

Cream butter and sugar; add egg yolks, vanilla, and melted chocolate. Sift salt, flours, baking powder. Add flour mix alternately with milk. Add stiffly beaten egg whites. Bake in oven at 350°. Makes 2 9" layers.

Mrs. Leedom

PEANUT BUTTER FUDGE

2 c. sugar	$\frac{1}{2}$ c. white Karo
$\frac{1}{2}$ c. water	$\frac{1}{4}$ tsp. salt
1 tbl. vinegar	2 tbl. butter
2 tbl. light cream	$\frac{1}{3}$ c. peanut butter

Combine all ingredients except peanut butter, and cook until soft ball stage, stirring occasionally. Remove from heat and drop in peanut butter and vanilla; then let cool. Beat until thick and pour into square pan. *This is very good!

Mrs. Alma Salyers

CHOCOLATE FROSTING

1 egg	1 lb. conf. sugar, sifted
2 squares bitter chocolate melted	
$\frac{1}{2}$ c. butter	1 tbl. lemon juice
1 tsp. vanilla	1 c. chopped nuts

Cream sugar, butter, and egg. Add lemon juice, chocolate, and vanilla; beat well. Add nuts.

ORANGE KISS-ME CAKE

1 large orange	1 c. seedless raisins
1/3 c. walnuts	
2 c. sifted enriched flour	
1 tsp. baking soda	1 tsp. salt
1 c. sugar	
1/2 c. vegetable shortening	
3/4 c. milk	2 eggs, unbeaten
1/4 c. more milk	

Grind together pulp and rind of orange (reserve juice for topping), raisins, and walnuts; use coarse blade of food chopper. Sift together flour, soda, salt, and sugar. Add shortening and the 3/4 c. milk. Beat for 1 1/2 min. until batter is well blended. Add Eggs and 1/4 c. milk. Beat another 1 1/2 min. Fold orange and raisin mixture into batter. Pour into 12x8x2 or 13x9x2 pan, well greased and floured lightly on the bottom only. Bake in moderate oven (350°) 40-50 min. *Cake may be baked in layer pans if desired.

Bonnie Nolan

SAUSAGE CAKE

1 box raisins	1 lb. sausage
1 lb. nuts	2 c. sugar
3 1/2 c. flour	1 tbl. soda
1 tbl. cinnamon	

Cook raisins in 2 c. water about 8-10 min. Cool. Add soda and stir well. Add other ingredients and bake at 350° for 1 1/2 hrs.

Mary Adkins

COFFEECAKE

2 c. cake flour	$\frac{1}{2}$ tsp. salt
$2\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. margarine	1 beaten egg
$\frac{1}{2}$ c. milk	1 tsp. vanilla
1 tsp. lemon flavoring	2 c. blueberries

Sift flour, salt, and baking powder. Set aside. Cream sugar and margarine until fluffy; beat in egg. Add milk and flavors. Fold in the dry ingredients and blueberries. Pour batter into 9x9" cake pan and cover with the following crumb topping:

$\frac{1}{2}$ c. margarine	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. flour	$\frac{1}{2}$ tsp. cinnamon

Mix in a bowl with fork until crumbly. Bake at 350° for 45 min.

Mrs. Iris Hardbarger

**Something new! Try spiced whipped cream on your apple pie, apple crisp, custards, coffee-cakes, etc. Just add cinnamon, nutmeg, and cloves to your cream along with your vanilla and sugar normally used.

BANANA CREAM FROSTING

Stir $\frac{1}{3}$ c. butter until soft and creamy. Slice in 1 medium size ripe banana; beat until creamy. Mix in 3 c. sifted confectioners' sugar, 1 cup at a time. Beat until smooth and creamy each time. Add $\frac{1}{2}$ tsp. vanilla flavor, if desired.

Mrs. Blythe

ROYAL FROSTING

4 egg whites $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ tsp. cream of tartar
4 to 6 c. confectioners' sugar
1 tsp. vanilla

Beat egg whites until frothy. Add salt and cream of tartar. Beat until stiff, but not dry. Continue beating, adding sugar slowly until frosting is of spreading consistency. Add vanilla.

Helen DeBord

WHIPPED CREAM FROSTING

4 tbl. flour 1 c. milk
 $\frac{1}{2}$ c. butter $\frac{1}{2}$ c. Crisco
1 c. white sugar 2 tsp. vanilla

Cook flour and milk over low flame until smooth. Cool. Beat butter and Crisco 4 min. Add sugar gradually and beat 4 min. more. Add flour-milk paste and beat another 4 min. Add vanilla and beat 2 min. more.

Mrs. Ivan Adkins

COCONUT PECAN FROSTING

1 c. canned milk 1 c. sugar
3 egg yolks $\frac{1}{4}$ lb. oleo
1 tsp. vanilla

Combine and stir over med. heat until thick, about 12 min. Add 1- $\frac{1}{3}$ c. coconut and 1 c. chopped pecans. Beat until thick enough to spread.

Mrs. Donald Chaney

THREE-SIX-NINE FROSTING

3 tbl. butter 6 tbl. cream
9 tbl. brown sugar powdered sugar
Mix butter, cream, and brown sugar. Bring to a
boil and remove from heat. Add powdered sugar
to icing consistency, about 1 pound.

Mrs. Ruth Burns

MILKY WAY ICING

2 c. brown sugar 2 tbl. flour
7 tbl. cream or canned milk 2 tbl. butter
Mix together and cook until boiling. Add 1 tsp.
vanilla and 2 Milky Way candy bars. Beat well.

Mrs. Janet Johnson

CREAMY CHOCOLATE ICING

2 c. white sugar $\frac{1}{2}$ c. milk
 $\frac{1}{4}$ c. corn syrup $\frac{1}{2}$ c. shortening
2 sq. unsweetened $\frac{1}{4}$ tsp. salt
chocolate

Stir combined ingredients over low heat; boil 2 min.
Beat well; add powdered sugar if necessary for de-
sired consistency. (Can thin with milk)

Mrs. Sharon Pritchard

CREAMY FRENCH FROSTING

2 tbl. water $4\frac{1}{2}$ tbl. white sugar
2- $\frac{1}{3}$ c. conf. sugar 1 egg
2/3 c. Crisco 1 tsp. vanilla
Boil water and sugar a few minutes. Mix confec-
tioners' sugar and egg; blend in syrup. Add Crisco
and vanilla. Beat until creamy.

Mrs. Janet Johnson

PEANUT BETTER FUDGE

2 c. sugar	1 c. marshmallow cream
2/3 c. milk	1 c. peanut butter
1 tsp. vanilla	

Boil sugar and milk to 240° F. (Forms a soft ball in cold water.) Remove from heat. Add marshmallow cream, peanut butter, and vanilla; blend well. Pour into lightly buttered pan; let stand a few min. and cut into desired size pieces. Do not let candy get completely cool before cutting. *This candy is very light in color and is a good keeper if covered well.

Mrs. Dan Dailey

PEANUT BETTER FUDGE (No cooking required)

1/4 c. peanut butter	1/2 c. shortening
2 c. confectioners' sugar	
1/4 c. cocoa	3 tbl. hot water
1/2 tsp. vanilla	1/2 c. chopped nuts

Combine peanut better and shortening. Blend in 1 c. of the sugar. Stir cocoa into hot water to make a smooth paste and add to sugar mixture. Add rest of ingredients. Mix until well blended. Spread in a greased 8" pan or shape into 1" balls. Chill at least 1 hr. before serving.

Mrs. Scott Blythe, Jr.

You can live without poetry
Without music or books,
But civilized man
Cannot live without cooks.

MILLION DOLLAR FUDGE

4½ c. sugar 2 tbl. butter
1 can evaporated milk pinch of salt

Mix above together and boil 7 min. Mix the following:

1 jar marshmallow cream (8 oz.)
12 oz. pkg. chocolate chips
4 squares German Chocolate, grated

Pour boiling syrup over chocolate and marshmallows and stir until chocolate melts. Add 2 c. chopped nuts and pour into buttered pan. Let stand a couple of hrs. before cutting.

Mrs. Lola Kellough

QUICK-NUT FUDGE

6 tbl. oleo 1 lb. box conf. sugar
½ c. cocoa 1 tbl. vanilla
4 tbl. milk ¼ tsp. salt
1 c. nuts, chopped

Measure all ingredients, except nuts, into top of double boiler. Stir over low heat until smooth and creamy. Stir in nuts. Pour into buttered pan and cool. Then cut.

Daryel Jean Uhrie

CRACKER JACKS

1 c. light brown sugar 3 tbl. Karo syrup
lump of butter, size of an egg
Pinch of salt

Boil to hard ball stage. Remove from heat and pour over 1 gal. popped corn. Stir until cool.

A Friend

RAISIN PEANUT FUDGE

2 c. sugar	$\frac{3}{4}$ c. milk
1 tbl. dark Karo	$\frac{1}{2}$ c. chopped raisins
$\frac{1}{4}$ c. peanut butter	1 tsp. vanilla

Cook sugar, milk, and syrup to the soft ball stage. Remove from heat and add raisins, peanut butter, and vanilla. Set aside until just warm; then beat until creamy. Pour into buttered pan and cut into squares. Makes about 1 pound.

Betty Hutchison

FUDGE

2 c. brown sugar	2 c. white sugar
4 oz. chocolate squares	2 c. cream or canned milk

Mix ingredients together and cook over med. heat. Boil about 13-15 min. or until a soft ball is formed. Remove from flame and add 2 tbl. butter and 2 tsp. vanilla. Beat until fudge is about stiff; then pour into a buttered pan.

Pat Barnett

PECAN CLUSTERS

put into a heavy saucepan $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ c. evaporated milk, and 1 tbl. corn syrup. Stir over med. heat until mixture boils and is bubbly all over top. Boil and stir 2 min. more. Remove from heat and stir in 1 6 oz. pkg. semi-sweet chocolate morsels until melted. Stir in 1 c. pecans. Drop with 2 teaspoons onto wax paper. Chill until set. Will make about 24.

Betty Hutchison

CHOCOLATE FUDGE

2 c. sugar	$\frac{1}{4}$ c. cocoa
$\frac{2}{3}$ c. milk	2 tbl. corn syrup
$\frac{1}{4}$ tsp. vanilla	2 tbl. butter

Combine sugar, cocoa, milk, syrup, and salt in large saucepan. Bring slowly to boiling point, stirring until ingredients are well blended and continue cooking, without stirring, to the soft ball stage. Add vanilla and cool, without stirring, to lukewarm. Add butter and beat. Turn into buttered pan. When partially cooled, cut into squares.

Mrs. Raymond Miller

CARAMELS

$\frac{1}{2}$ lb. butter	1 box light brown sugar
1 c. corn syrup	1 can Eagle Brand Milk

Mix together and cook until mixture forms a soft ball. Let harden and cut into squares.

Mrs. Janet Johnson

POPCORN BALLS

1 c. white sugar	$\frac{1}{4}$ tsp. salt
1 c. white corn syrup	$\frac{1}{4}$ c. water
3 tbl. butter	1 tsp. vanilla
4 qts. popped corn, unsalted	

Mix sugar, syrup, water, and salt. Cook over med. heat, stirring constantly until mixture boils and candy registers 260° F. or forms a soft ball. Remove and add butter and vanilla. Stir well; pour over popped corn and shape in balls while still warm.

Mrs. Janet Johnson

PEANUT CLUSTERS

1 6oz. pkg. chocolate chips $1\frac{1}{2}$ c. salted peanuts
 $\frac{2}{3}$ c. condensed milk 1 tsp. vanilla

Melt chocolate chips over double boiler; remove from heat and add milk, vanilla, and peanuts. Mix and drop by teaspoon onto a sheet of waxed paper.

Janet Dennewitz

SEA FOAM

2 c. brown sugar, packed $\frac{1}{2}$ c. water
1 egg white $\frac{1}{2}$ c. nuts

Boil sugar and water, stirring until sugar is dissolved and forms a very hard ball. (254°) Remove from heat. Beat egg white in large bowl. Slowly pour in the syrup while beating on high speed. Continue beating until mixture is thick and creamy. Then fold in nuts, and drop by teaspoon onto a waxed paper, or pour into buttered pan. Cool well; cut.

Mrs. Gerald Kintner

UNCOOKED FUDGE

4 sq. chocolate 4 tbl. butter or oleo
1 egg, unbeaten 1 tsp. vanilla
1b. confectioners' sugar 1 c. chopped nuts
tbl. light cream

chocolate and butter together. Combine the vanilla, cream, and sugar. Add chocolate e. Stir in nuts and mix well. Press into red 8x8" pan. Chill.

Mrs. Paul Edgington

CARNATION FIVE MINUTE FUDGE

Combine $2\frac{2}{3}$ c. undiluted Carnation evaporated milk with $1\frac{2}{3}$ c. sugar in saucepan; heat to boiling. Cook 5 min. stirring constantly. Remove from heat. Add $1\frac{1}{2}$ c. (16) diced marshmallows, $\frac{1}{2}$ c. chopped walnuts, $1\frac{1}{2}$ c. semi-sweet chocolate bits, and 1 tsp. vanilla. Stir until marshmallows are melted. Pour into pan and garnish with walnut halves. Cool. Cut into squares.

Mrs. Ernest Judd

DIVINITY CANDY

2 c. sugar	$\frac{1}{2}$ c. corn syrup
$\frac{1}{2}$ c. water	dash of salt
2 stiffly beaten egg whites	1 tsp. vanilla

Mix sugar, syrup, water, and salt. Stir until well dissolved. Boil to soft ball stage. Slowly pour part of syrup mixture over egg whites. Cook remaining syrup until it forms a hard ball. Beat this into other mixture and add vanilla. Drop onto waxed paper.

Vickie Penwell

PEANUT CRUNCHES

- 1 6 oz. pkg. chocolate bits
- 1 6 oz. pkg. butterscotch or caramel bits
- 1 small can Planters peanuts
- 1 can chow mein noodles

Melt the two packages of bits in top of double boiler. Add noodles and peanuts and mix well. Drop onto waxed paper and cool. *Shake salt from peanuts before using.

Mrs. Dale Pollock

POPCORN BALLS

1 c. white corn syrup	$\frac{1}{2}$ c. white sugar
1 tsp. cream of tartar	3 tbl. butter
$\frac{1}{4}$ tsp. soda	2 tsp. vanilla
4 qts. popped corn	

Boil the white corn syrup, sugar, and cream of tartar until it forms a soft ball. Remove from heat and add butter, soda, and vanilla. Stir until the butter is melted. Then pour the syrup over the popped corn and stir until the corn is coated with the syrup. When almost cold, form in balls. Dip hands in cold water to keep from sticking to hands.

Mrs. Pauline Shoemaker

PARTY SNACKS

1 box Wheat Chex	1 box Rice Chex
1 box Cheerios	1 box thin pretzels

Mix above ingredients together in two large pans. Melt 1 lb. oleo; add 1 tbl. garlic salt, 1 tbl. onion salt, and 1 tbl. celery salt. Pour this over cereal mixture. Stir to mix well. Bake 2 hrs. at 200°, stirring every 20 min. About 20 min. before it is done, add 1 lb. mixed nuts.

Kataleen Dennewitz

CANDY APPLES

2 c. sugar	1 c. syrup
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ c. water
$\frac{1}{8}$ tsp. soda	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ tsp. salt	red food coloring

Cook until it forms a hard ball; dip apples in.

R. Freeland

PEANUT BUTTER ROUND-UPS

1 c. shortening	1 c. white sugar
1 c. firmly packed brown sugar	
2 eggs	1 c. peanut butter
2 c. sifted flour	$\frac{1}{2}$ tsp. salt
2 tsp. soda	1 c. uncooked oats

Beat shortening and sugars together until creamy. Add eggs and beat well. Blend in peanut butter. Sift together flour, salt, and soda; add to the creamed mixture, mixing well. Stir in oats.

Roll dough to form 1 inch balls; place on ungreased cookie sheets. With tines of fork, press to make criss-crosses on each. (If dough sticks to fork, dip fork in flour.) Bake in moderate oven (350°) about 12 min. Yield: 6 dozen.

France McCloud

LUNCH BOX COOKIES

1 $\frac{1}{2}$ c. flour	$\frac{3}{4}$ tsp. salt
$\frac{3}{4}$ tsp. baking powder	$\frac{3}{4}$ tsp. soda
$\frac{3}{4}$ c. brown sugar	$\frac{3}{4}$ c. white sugar
$\frac{3}{4}$ c. shortening	2 eggs
2 $\frac{1}{4}$ c. rolled oats	1 tsp. vanilla

Mix ingredients. Make small balls. Put on a greased baking sheet and press a little. Bake 10-12 min. at 375°.

Mildred Harris

BUTTERSCOTCH OATMEAL COOKIES

1½ c. flour	1 tsp. soda
1 c. shortening	¾ c. brown sugar
¾ c. white sugar	2 eggs
1 tbl. hot water	½ c. chopped nuts
1 pkg. butterscotch bits	
2 c. quick oatmeal	1 tsp. vanilla

Cream shortening and sugars. Add beaten eggs; then hot water. Add flour mixed with soda. Add nuts, oatmeal, and vanilla; then add butterscotch bits. Drop by teaspoon onto greased cookie sheet. Bake at 375° for 10-12 min. Makes about 6 dozen.

Mrs. Clayton L. Daniels

CEREAL KISSES

¼ tsp. salt	2 egg whites
1 tsp. vanilla or grated orange rind	
3 c. Post Toasteis, Corn Flakes, 40% Bran Flakes, or Grape-Nut Flakes	
1 c. sugar	

Add salt to egg whites and beat until foamy. Add sugar, 2 tbl. at a time, beating after each addition until sugar is blended. Continue beating until mixture will stand in stiff, shining peaks. Add vanilla and fold in cereal. Drop by teaspoon onto greased baking sheet. Bake at 350° 15 min. or until firm. Yield: 3 dozen.

Mrs. Joe Clark

Hint: If cookie dough is quite rich, it is not necessary to grease cookie sheet.

SAUCEPAN BROWNIES

1/3 c. shortening
2 sq. unsweetened chocolate
1/2 tsp. vanilla
2 eggs
1/4 tsp. salt
1 c. sugar
3/4 c. sifted flour
1/2 c. chopped nuts

Melt shortening and chocolate in saucepan on low heat, stirring constantly. Cool, then beat in flavoring and sugar. Add eggs one at a time; beat well.

Sift flour and salt; add nuts; then combine with first mixture and blend. Turn into greased and wax paper lined 8" sq. pan. Bake at 325° 25 min.

Chocolate sauce for brownies:

1/2 c. cocoa
1/4 tsp. salt
1 1/2 tbl. vanilla
2 c. water
3 c. sugar

Bring cocoa, water, and salt to a boil; remove from heat and add sugar and vanilla. Stir to dissolve.

Mrs. Jack E. Diehl

SNOWBERRY COOKIE

Sift together 3 times: 2 c. flour, 1/2 tsp. soda, and 1 tsp. salt.

Cream: 1 c. brown sugar and 3/4 c. shortening

Add: one egg and 1 tsp. vanilla; beat well.

Add: flour mixture with 2 tbl. milk; mix.

Add last: 3/4 c. chopped nuts, 3/4 c. chopped maraschino cherries, and 1/2 c. coconut.

Drop by teaspoon onto cookie sheet and bake at 375° 8-10 min.

A Friend

SHOOKY COOKIES

$1\frac{1}{2}$ c. soft butter or oleo
 $\frac{3}{4}$ c. sifted confectioners' sugar
 $1\frac{1}{2}$ tsp. vanilla
 $3-1\frac{1}{3}$ c. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ c. finely chopped almonds
Caramels, cut in fourths
German Sweet Chocolate, cut in $\frac{1}{2}$ " squares

Mix butter, sugar, and vanilla well. Work in flour and salt with hands. Mix in nuts. Heat oven to 400° . Roll dough around a piece of caramel or chocolate, forming 1" balls. Place on ungreased baking sheet and bake 10-12 minutes. Cookies should not brown. Cool slightly before removing. Makes about six dozen cookies.

Mrs. Gerald Kintner

PINEAPPLE COOKIES

2 eggs	1 c. brown sugar
1 c. white sugar	$\frac{3}{4}$ c. shortening
1 sm. can crushed pineapple	
1 tsp. soda	1 tsp. baking powder
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla
1 c. nut meats	4 c. flour

Cream shortening and sugar. Sift together dry ingredients and add alternately with pineapple. Fold in nut meats and flavoring. Drop by the teaspoonful on cookie sheet. Bake in 400° oven for 12 min. or until brown. This dough may be kept in the refrigerator and baked as needed.

Mrs. Pauline Shoemaker

FUDGE NUT LAYER BARS

Melt : 1 c. (6 oz. pkg.) semi-sweet chocolate bits
 $\frac{1}{2}$ c. sweetened condensed milk
 1 tbl. butter or margarine
 $\frac{1}{4}$ tsp. salt

After melting in double boiler, remove and add:
 $\frac{1}{2}$ c. walnuts, chopped and 1 tsp. vanilla;
 set aside.

Sift together:

$1\frac{1}{4}$ c. sifted all-purpose flour
 $\frac{1}{2}$ tsp. soda $\frac{1}{2}$ tsp. salt

Cream: $\frac{1}{2}$ c. butter. Gradually add 1 c. brown
 sugar, firmly packed.

Add: 1 unbeaten egg and 1 tsp. vanilla; blend.

Stir in the dry ingredients and $1\frac{1}{2}$ c. quick
 cooking rolled oats.

Press $\frac{2}{3}$ mixture in greased 9" or 11x7" pan.
Spread with chocolate filling made above. Crumble
remaining mixture over filling. Sprinkle with $\frac{1}{4}$
c. chopped walnuts, if desired. Bake at 350° 25-
30 min. until lightly browned. Cool; cut into
bars. Makes 2-3 dozen.

Mrs. Dan Dailey

BAKELESS COOKIES

$3\frac{1}{2}$ c. quick oats $\frac{1}{2}$ c. peanut butter
2 c. sugar 3 tbl. cocoa
1 stick oleo $\frac{1}{2}$ c. milk

Mix oats and peanut butter. Set aside. Boil
other ingredients $\frac{1}{2}$ min. Remove from heat and
beat in oats and peanut butter. Mix and drop
by spoon onto waxed paper.

Minnie Kohn

CHOCOLATE SCOTCHEROOS

1 c. sugar	1 c. light corn syrup
1 c. peanut butter	6 c. Rice Krispies

Bring sugar and syrup to a boil. Remove from heat. Blend in peanut butter; then Rice Krispies. Press into a 13x9" pan. Ice.

Icing for Scotcheroos:

Melt over hot, not boiling, water, one 6 oz. pkg. each of Nestle's Semi-Sweet Morsels and Butter-scotch Morsels. Spread over top and chill 5 min., or until top is firm. Yield: 48 2x1" bars.

Mrs. Eddie Watters

BUTTERSCOTCH OR ICE BOX COOKIES

2 c. brown sugar	$\frac{1}{2}$ c. shortening
2 tbl. boiling water	$\frac{1}{2}$ tbl. soda
$\frac{1}{2}$ tbl. vanilla	$\frac{1}{2}$ tbl. cream of tartar

Flour to mix stiff

Cream sugar and shortening. Add water and vanilla; then add dry ingredients. Mix well. Make into a long roll and allow to stand overnight in refrigerator. Slice thin and bake at 350°.

A Friend

Cookie Tip: After cookie dough is made, place it in the refrigerator for a couple of hours to harden. Then it won't be necessary to use so much flour when rolling the cookies. Too much flour makes the cookies tough.

REFRIGERATOR SUGAR COOKIES

1 lemon, in quarters with seeds removed	
2 eggs	1 c. shortening
2 c. sugar	1 tsp. salt
3 c. ll-purpose flour	$\frac{1}{2}$ tsp. soda
1 tsp. baking powder	$\frac{1}{2}$ tsp. mace

Put one egg in blender; cover. Add lemon through insert opening. Blend until lemon is liquified. This should measure $\frac{1}{2}$ c.

Cream shortening, sugar, and other egg in mixer. Add dry ingredients alternately with egg and lemon mixture. Dough will be stiff. Divide into 3 portions and chill until firm. Then shape each portion into a long roll as thick as you want cookies to be. Wrap each carefully in wax paper and chill overnight. Slice in $\frac{1}{8}$ " slices. Place on cookie sheet and sprinkle with sugar. Bake at 375° about 10 min. or until edges are delicately browned. Yield: 6 dozen.

France McCloud

DROP FRUIT COOKIES

Cook 1 c. raisins or dates and 1 c. water until about $\frac{1}{2}$ c. of the water remains. Add to the following mixture:

Cream $\frac{3}{4}$ c. shortening and 1 c. sugar. Add 1 well beaten egg. Sift together 3 c. flour, 1 tsp. baking powder, 1 tsp. soda, and $\frac{1}{2}$ tsp. salt. Add dry ingredients to creamed mixture and 1 tsp. of vanilla and 1 c. chopped nuts. Drop onto greased sheet and bake at 350° 15 min. Yield: 45 cookies.

Gertie Cline

COCONUT DREAM SQUARES

$1\frac{1}{4}$ c. sifted cake flour
 $1\frac{1}{4}$ c. brown sugar, firmly packed
 $1\frac{1}{2}$ c. butter or margarine
2 eggs, unbeaten $\frac{1}{2}$ tsp. baking powder
1 tsp. vanilla 1- $\frac{1}{3}$ c. coconut
1 c. chopped walnuts

Combine 1 c. of the flour and $\frac{1}{4}$ c. of the sugar. Add butter; mix well until blended and smooth. Press in ungreased 9x9x2" pan and bake in moderate oven 15 min. Meanwhile, beat eggs until light. Add remaining 1 c. sugar gradually, beating constantly until mixture is light and fluffy. Sift remaining $\frac{1}{4}$ c. flour and baking powder together, and fold into egg mixture. Add vanilla, coconut, and nuts and mix well. Spread on top of baked mixture in pan and return to oven. Bake 20-25 min. or until lightly browned. Cut in squares while warm. Yield: about 2 doz. squares.

A Friend

OATMEAL FUDGE COOKIES (No bake)

2 c. sugar $\frac{1}{4}$ c. cocoa
 $\frac{1}{4}$ c. margarine $\frac{1}{2}$ c. milk
pinch of salt
 $\frac{1}{2}$ c. crunchy peanut butter
3 c. quick-cooking rolled oats

Combine first five ingredients and boil for one min. Remove from heat and add peanut butter, stirring until dissolved. Add oats and mix well. Drop by teaspoon onto waxed paper; cool.

Anna Fields

FILLED COOKIES

1 c. sugar	$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ c. sweet milk	1 egg, beaten
3 tsp. baking powder	flour, to mix stiff

Cream sugar and shortening; add milk and egg. Then gradually mix in flour and baking powder mixture. Roll dough very thin. Cut into rounds. Place the filling on bottom round and top with another round. Pinch edges together. Bake at 350° until lightly browned.

Filling:

$\frac{3}{4}$ c. brown sugar	1 tbl. flour
1 c. boiling water	raisins with nuts

Cook until thick; then set to cool before using.

A Friend

PECAN BUTTERBALLS

$\frac{1}{2}$ lb. butter	1 tbl. vanilla
$\frac{3}{4}$ c. confectioners' sugar	
2 c. flour, sifted	2 c. chopped pecans

Cream butter and vanilla; gradually add sugar and flour mixture. Add nuts and work into dough. Chill 2-3 hrs. Roll in balls and bake 10 min. in 325° oven; then bake 10 more min. at 350°. While warm, roll in powdered sugar. Yield: 4 dozen.

Mrs. Sharon Pritchard

CARAMEL CREAM SANDWICH COOKIES

1 c. butter	$\frac{3}{4}$ c. brown sugar
1 unbeaten egg yolk	$2\frac{1}{4}$ c. flour

Cream butter and sugar; blend in egg yolk and add flour gradually until mixture forms a dough. Shape into balls about the size of marbles; then place on ungreased baking sheet. Flatten with heel of hand and mash with tines of a fork. Bake until brown at 325° .

Browned Butter Frosting:

Brown 2 tbl. butter slightly in saucepan. Remove from heat and blend in $1\frac{1}{4}$ c. powdered sugar. Add $\frac{1}{2}$ tsp. vanilla and 4-5 tsp. of cream until of a spreading consistency. Put between smooth side of cookies, making sandwiches.

Kathaleen Dennewitz

SNICKERDOODLES

2- $\frac{3}{4}$ c. flour	2 tsp. cream of tartar
$\frac{1}{2}$ tsp. salt	1 tsp. soda
$1\frac{1}{2}$ c. sugar	2 eggs
1 c. shortening	

Sift dry ingredients together. Blend eggs and sugar; add shortening, and then dry ingredients. Bake 10 min. at 400° after rolling in a mixture of 2 tbl. sugar and 1 tsp. cinnamon.

Mrs. Carl Cox

OLD ENGLISH TEA COOKIES

1 c. butter	2/3 c. white sugar
1 egg yolk	2 1/2 c. flour
1 tsp. grated orange rind	
1/4 tsp. nutmeg	1/4 tsp. salt

Cream butter, sugar, and orange rind. Add egg yolk and mix well. Add flour, salt, and nutmeg. Mix well. Roll and cut into odd shapes. Before baking, put small amount of the following of each:

1 egg white, stiffly beaten
3 tbl. white sugar
1 tsp. rose water
1/4 c. almonds, finely cut

Bake in 375° oven for 12 min, or until lightly browned.

A Friend

MOLASSES COOKIES

1/2 c. white sugar	1/3 c. shortening
1/2 c. molasses	1 egg
1 tsp. soda	2 c. flour
2 tbl. water	1 tbl. vinegar
1 tbl. cinnamon	1/2 tbl. ginger

Cream shortening and sugar until creamy. Add molasses and unbeaten egg. Blens well. Sift dry ingredients and add to creamed mixture alternately with vinegar and water. Drop by teaspoon onto ungreased cookie sheet or add more flour to roll. If rolled, cut to desired shapes. Bake at 375° 10 min. or until brown.

Mrs. James Adkins

FROSTED DATE CREAM COOKIES

$\frac{1}{2}$ c. butter	$1\frac{1}{4}$ c. brown sugar, packed
2 unbeaten eggs	$\frac{1}{2}$ c. sour cream
1 tsp. vanilla	$2\frac{1}{4}$ c. flour
$\frac{1}{2}$ tsp. soda	$\frac{1}{2}$ tsp. salt
1 c. dates	1 c. nuts, chopped

Cream butter; gradually add brown sugar and cream well. Add eggs, sour cream, and vanilla. Beat well. Blend in dry ingredients gradually. Stir in chopped dates and nuts. Drop on baking sheet and bake at 375° for 10-14 min. Ice with the following:

Brown Butter Frosting:

Brown $\frac{1}{4}$ c. butter. Remove from heat and stir in $1\frac{1}{2}$ c. sifted confectioners' sugar. Add 3-4 tbl. hot water and beat.

Mrs. Sharon Pritchard

CHOCOLATE CHIP COOKIES

1 c. butter	$2\frac{1}{2}$ c. sifted flour
$\frac{3}{4}$ c. brown sugar	2 tsp. soda
$\frac{3}{4}$ c. white sugar	1 tsp. vanilla
2 eggs	1 c. pecans
2 tbl. hot water	
1 lb. semi-sweet chocolate, chipped	

Cream butter; add sugar, then beaten eggs. Add dry ingredients and water; then fold in vanilla, nuts, and chocolate.

Mrs. Ruth Burns

RAISIN AND NUT COOKIE

1 c. shortening	1 c. brown sugar
1 c. white sugar	3 eggs, slightly beaten
1 tsp. vanilla	5 c. flour
1 tsp. soda	$\frac{1}{4}$ tsp. salt
1 c. cooked raisins	1 c. nuts
1/3 c. raisin water, drained from raisins	

Cream shortening and sugars. Add eggs, then the vanilla, and mix well. Alternate flour, soda, and salt mixture to cream mixture with the raisin water. Then add cooked raisins and nuts and drop from teaspoon onto ungreased cookie sheet and bake at 350° for 10-12 min. Yield: about 8 dozen.

Mary Bridenbaugh

BUTTER COOKIES

1 c. soft butter	$\frac{1}{2}$ c. sugar
1 egg	3 tsp. flavoring
3 c. flour	$\frac{1}{2}$ tsp. baking powder

Cream butter, sugar, and egg. Stir in flavoring. Add gradually the sifted flour and baking powder mixture. Chill dough. Roll very thin and cut into desired shapes. If glazed cookies are desired, brush mixture of 1 egg yolk and 2 tbl. water over top of cookie before baking. Bake until delicately browned at 425° for 5-7 min. Yield: about 7 doz. 2" cookies.

Mrs. William Ford

CALIFORNIA FIG HOLIDAY WREATHS

$\frac{1}{2}$ c. butter or margarine
1 c. sugar
3 tbl. cream
1 tsp. vanilla
1 egg
 $2\frac{3}{4}$ c. sifted cake flour
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ tsp. baking powder

Cream butter and sugar thoroughly. Add milk, vanilla, and beaten egg. Sift flour with salt and baking powder; then combine with other ingredients. Chill. Roll until $\frac{1}{4}$ inch thick. Cut half the dough in full rounds, the rest in doughnut shapes, the same size. Spread lower layer with fig filling (No. 2 can) and top with doughnut ring. Pinch together and place on baking sheet. Bake at 375° for 12-15 min.

Bonnie Nolan

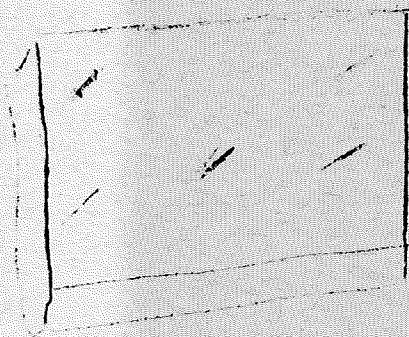
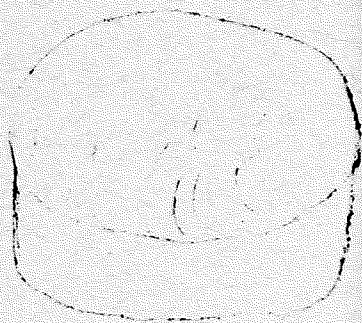
PINEAPPLE COOKIES

1 c. brown sugar	1 c. shortening
1 c. white sugar	$\frac{1}{4}$ tsp. salt
1 c. crushed, drained pineapple	
1 tsp. vanilla	2 eggs
4 c. all-purpose flour	1 tsp. soda

Cream sugars, shortening, salt, pineapple, vanilla, and eggs. Then add flour and soda. Drop by a teaspoon onto greased baking sheet. Bake 13-14 min. at 375° .

Helen DeBord

Desserts . . .



MARSHMALLOW PUDDING

1 c. milk
14 marshmallows, cut in pieces
1 sm. bottle maraschino cherries
1 can pineapple, cut up or crushed
1 c. cream, whipped
Graham Crackers

Heat milk in double boiler and when hot add the marshmallows. After the marshmallows are well dissolved, let cool, stirring frequently. When thick, add cherries cut in pieces and pineapple. Add whipped cream. Roll enough graham crackers to cover the bottom of a flat dish; then add the mixture and sprinkle top with graham crackers. Chill. Additional whipped cream may be added when serving.

Mrs. Myrl Harris

PINEAPPLE DELIGHT

$\frac{1}{4}$ lb. butter or margarine
1- $\frac{3}{4}$ c. vanilla wafers' crumbs
1 $\frac{1}{2}$ c. sifted confectioners' sugar
2 eggs
1 c. chopped pecans
1 can (9 oz.) crushed pineapple, drained
 $\frac{1}{2}$ pt. whipping cream

Put $\frac{1}{2}$ of crumbs on bottom of a 13x9" pan. Cream butter, sugar, and eggs until thick. (This will be creamy.) Spread over crumbs evenly. Sprinkle nuts over egg mixture. Spoon pineapple over nuts. Top with whipped cream. Chill.

Mrs. Janet Johnson

STEAMED CRANBERRY PUDDING

2½ c. sifted flour	4 tsp. baking powder
½ tsp. salt	½ c. shortening
1 c. sugar	2 eggs, well beaten
½ c. milk	1½ c. cranberries
Cranberry sauce	

Mix and sift flour, baking powder, and salt. Cream shortening; add sugar gradually, beating after each addition. Beat in eggs. Add flour alternately with milk, and stir in cranberries. Turn into tube pan. Fill 2/3 full; cover with greased paper. Place on rack in kettle of boiling water; have water coming up half way around pan. Cover kettle and steam for 2-3 hrs. Keep water boiling gently, adding more as needed. Serve with cranberry sauce. Serves 6.

Mrs. Raymond Miller

RAISIN PUDDING

Put 3 c. of brown sugar and 3 c. water on to boil while mixing the following:

1½ tbl. shortening	2/3 c. brown sugar
1½ c. flour	3/4 c. milk
pinch of salt	3 tsp. baking powder
1 c. raisins, floured	

Cream shortening and sugar; add dry ingredients and milk alternately. Fold in raisins and drop by spoonfuls into the syrup. Bake at 375° 30 min.

Mrs. Lola Kellough

**Try spiced whipped cream on the above raisin pudding for something different.

RAISIN PUDDING

2 c. brown sugar	3 c. boiling water
$\frac{1}{2}$ c. butter	1 c. white sugar
2 c. flour	3 tsp. baking powder
1 tsp. cinnamon	1 c. milk
1 c. raisins	

Put brown sugar and boiling water in pan or square casserole you plan to bake this in. Cream butter and sugar. Sift dry ingredients together and add alternately with milk to creamed mixture. Add the raisins and drop by spoonfuls into syrup. Bake in a moderate oven until done.

Mary Rapp

CAKE AND PUDDING

1 c. brown sugar	$\frac{1}{2}$ c. cocoa
2 c. water	12 marshmallows, large
1 pkg. Devil's Food cake mix	
$\frac{1}{2}$ c. chopped nuts	

In an oblong pan (13x9x2), mix brown sugar and cocoa; stir in the water. Snip marshmallows into quarters and scatter over this mixture. Prepare cake mix according to package directions and spoon over the above mixture. Spread nuts over top. Bake according to cake mix directions. This will have a rich pudding under the cake; marshmallows will blend and some will rise to the top. *Have plenty of ice cream or whipped cream to use as a topping.

Mrs. James Michael

FUDGE PUDDING

Mix together thoroughly:

$\frac{3}{4}$ c. sugar	2 tsp. baking powder
1 c. flour	1 tbl. cocoa
2 tbl. butter	

Add:

1 c. nuts	$\frac{1}{2}$ c. sweet milk
1 tsp. salt	

Mix together and put into buttered pan.

Mix the following:

1 c. brown sugar	1 c. white sugar
3 tbl. cocoa	$\frac{1}{4}$ tsp. salt

Sprinkle on top of above mixture. Over this pour $1\frac{3}{4}$ c. boiling water. Bake at 350° for 45 min.

Mrs. Nellie Davis

Chocolate Pudding

$\frac{1}{2}$ c. Bisquick	$\frac{3}{4}$ c. sugar
$\frac{1}{3}$ c. cocoa	1 c. cold water
2 c. milk	1 tsp. vanilla

Mix Bisquick, sugar, and cocoa. Gradually stir in water and milk. Bring to a boil over med. heat; boil 1 min. Add vanilla and pour into sherbet glasses. Sprinkle with sugar and cool. Top with whipped cream. 6 servings.

Mrs. William Watters

CARAMEL SAUCE TOPPING

Melt $\frac{1}{2}$ lb. vanilla caramels (about 36) and 4 tbl. over hot (not boiling) water. Stir to blend.

10

1 can pineapple tidbits 1 lg. can fruit cocktail
1 pkg. min. marshmallows $\frac{1}{2}$ -1 c. nuts

Drain juice from fruit and put in pan. Beat 2 egg yolks, $1\frac{1}{2}$ tbl. flour, and $\frac{1}{4}$ c. sugar. Add to the juice and cook until thick. Pour, when cool, over fruit and mix together. Whip 1 large pkg. Dream Whip and fold into fruit mixture. *This is better if made the night before.

Mrs. James Michael

PINEAPPLE BANANA DELIGHT

Cook together, stirring constantly until smooth and thick;

1 c. sugar 1 $\frac{1}{4}$ c. pineapple juice
2 eggs, beaten 2 tbl. flour
1 tbl. cornstarch

Chill. Just before serving, add the following:

1 No. 2½ can pineapple cubes, drained

4 bananas (optional)

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

10 marshmallows, quartered

Top with meringue or whipped cream.

Marie Bennett

SCALLOPED PINEAPPLE

4. c. fresh bread cubes, packed down
1 c. milk

1 c. milk
2 c. sugar

1 c. butter or oleo, melted

1 can pineapple chunks 2 eggs

Combine all ingred. except bread in bowl. Add bread and pour into dish; bake at 325° about 45 min., or until browned. Serve warm.

Mrs. Alvin S. Wade

APPLE CRISP

3 c. chopped apples	$\frac{1}{2}$ c. dark corn syrup
$\frac{1}{4}$ c. hot water	$\frac{1}{2}$ c. brown sugar
1 c. rolled oats	$\frac{1}{4}$ c. butter
$\frac{1}{4}$ c. flour	$\frac{3}{4}$ tsp. salt

Place apples in buttered baking dish; add corn syrup and hot water combined. Mix butter, brown sugar, flour, salt, and oats until of a crumbly consistency. Sprinkle over top of apples. Bake at 350° for 1 hr.

R. Freeland

APPLE CRISP

4 c. sliced apples	$\frac{1}{4}$ c. water
$\frac{3}{4}$ c. flour	1 c. sugar
1 tsp. cinnamon	$\frac{1}{2}$ tsp. salt

1 stick margarine, direct from refrigerator

Place apples and water in 10x6" pan. Sift dry ingredients together and cut in margarine until crumbly. Sprinkle over apples. Bake at 350° 40 min. or until apples are tender.

Beckie Sims

CURRIED FOUR-FRUIT BAKE

$\frac{1}{3}$ c. butter or oleo	$\frac{3}{4}$ c. brown sugar, packed
4 tsp. curry powder	1 16 oz. can pear halves
5 maraschino cherries (optional)	
1 16 oz. can cling peach or apricot halves	
1 1 lb. 4 oz. can pineapple slices or chunks	

Heat oven to 325°. Melt butter; add sugar and curry powder. Drain and dry fruits; place in $1\frac{1}{2}$ qt. casserole; add butter mixture. Bake 1 hr. uncovered. Serve warm. Serves 12.

Mrs. Lewis Felts

CHERRY DESSERT

2 c. graham cracker crumbs
1 stick margarine
 $\frac{1}{2}$ c. sugar

Mix above ingredients and line bottom of pan;
put in freezer.

Filling:

1 pkg. Dream Whip
 $\frac{1}{2}$ c. cold milk
 $\frac{1}{2}$ c. sugar
1 8 oz. pkg. cream cheese
1 can cherry pie filling

Mix first 3 ingredients and whip; then add the cream cheese and whip again. Add to the crumb crust and spread with the filling. Chill.

Mrs. Donald Chaney
Mrs. Virgie Sammons

BAKED APPLE JACK

Baking apples 1 c. sugar
1 c. sifted all-purpose flour
1 tbl. baking powder 1 tbl. melted butter
 $\frac{1}{2}$ c. milk

Slice a sufficient number of apples to generously cover a 9" baking dish. Sprinkle with sugar and cinnamon. Combine sugar, flour, baking powder, and stir in butter and milk. Pour batter over the apples. Bake 30 min. at 375°. Serves 6-8. May be topped with whipped cream or vanilla ice cream.

Charlotte Mitchell

BISHOPS DELIGHT

Make 1 graham cracker crust. Whip 1 pkg. Dream Whip. Chill. Cream 1 8 oz. pkg. cream cheese and 1 c. pressed powdered sugar. Mix this and Dream Whip with mixer. Put into crust and top with 1 can Thank You pie filling. Refrigerate.

Mrs. James Michael

PINEAPPLE MARSHMALLOW DESSERT

Crush 12 graham crackers and line bottom of tray or dish with half of them. Melt 30 large marshmallows in pan with $\frac{1}{2}$ tbl. water. Remove from heat. Whip $\frac{1}{2}$ pt. whipping cream until stiff; add melted marshmallows, 1 c. drained, crushed pineapple, and 1 tsp. vanilla. Pour into container over the crushed crumbs. Take remaining half of crushed crackers and spread on top of mixture. Refrigerate until set.

Mrs. William Watters

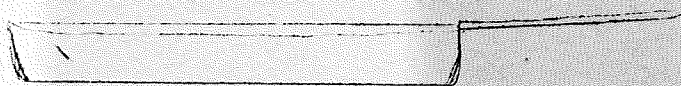
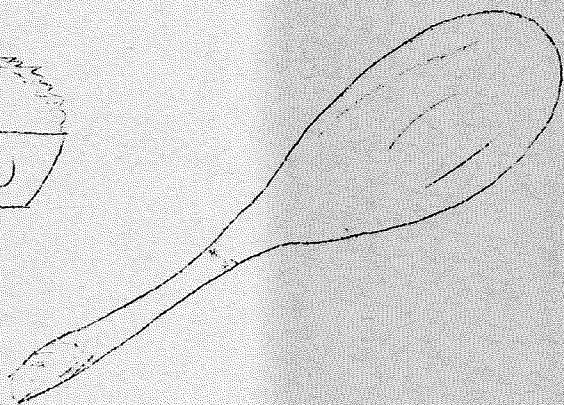
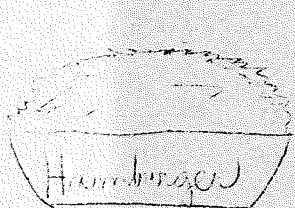
CHERRY DELIGHT

1 stick margarine	1 c. flour
$\frac{3}{4}$ c. oats	1 tsp. salt
1 c. brown sugar	$\frac{1}{2}$ tsp. soda

Mix ingredients together. Put $\frac{1}{2}$ of mixture in bottom of baking dish. Save the remainder of mixture for top. Prepare 2 c. cherries the same as for cherry pie; place in dish. Cover with remaining mixture. Bake at 350° for 45 min. Serve warm.

Betty Clark

Meats . . .



POT ROAST

Roll a 4 to 5 lb. beef chuck in seasoned flour. Brown in hot fat. Then spread with $\frac{1}{4}$ c. horse radish.

Add a little water. Cover kettle and cook very slowly 3 to $3\frac{1}{2}$ hrs. During last hour add:

8 to 10 small onions
8 to 10 med. carrots
8 to 10 sticks celery
8 to 10 peeled potatoes
 $\frac{1}{2}$ tsp. salt

Remove meat and vegetables to platter. Thicken juice for gravy. Serves 8.

Mrs. Joan Shoemaker

MEAT BALL PANCAKES

Blend together:

3 egg yolks, slightly beaten
 $\frac{1}{2}$ lb. ground beef
 $\frac{1}{4}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 tsp. lemon juice
1 tbl. minced parsley
1 tbl. grated onion

dash of pepper

Fold in 3 egg whites, stiffly beaten. Drop by spoonfuls onto greased hot griddle. When puffed and brown, turn and brown other side. Serve at once with mushroom sauce or a creamed vegetable.

Mrs. Joan Shoemaker

EASY STROGANOFF BAKE

1½ lbs. ground beef
2 tbl. onion
¼ tsp. garlic powder
1-2 tbl. parsley
1 tsp. salt
¼-½ tsp. pepper
7 oz. can mushrooms, drained (2/3 cup)
1 can vegetable soup
1 c. sour cream
½ c. milk

Brown meat with onion, garlic powder, and parsley. Stir in salt, pepper, mushrooms, and soup. Then blend in sour cream and milk. Put in a baking dish and top with the following biscuits:

Biscuit Topping:

1½ c. flour	2 tsp. baking powder
1 tsp. paprika	½ tsp. salt
¼ tsp. pepper	½ tsp. celery seed

Sift above ingredients into bowl and cut in ¼ c. shortening. Add ¾ c. milk and stir until particles are moist. Drop by tablespoon onto meat mixture. Sprinkle with a tsp. of poppy seed and bake 15-20 min. at 475°.

Sharon Pritchard

EASY HOT SANDWICH

Brown 1-1½ lbs. hamburger in skillet. Salt and pepper; then add 1 can of cream of chicken soup. Simmer until thick. Place on toasted buns. Yum!

PLANTATION SUPPER

1 lb. ground beef
 $\frac{1}{2}$ c. chopped onion
 $\frac{3}{4}$ c. milk
1 can Cream of Mushroom soup
1 8 oz. pkg. Philadelphi Cream Cheese
 $1\frac{1}{2}$ c. whole kernel corn, drained
 $\frac{1}{4}$ c. chopped pimienta
8 oz. noodles, cooked
 $1\frac{1}{2}$ tsp. salt
Dash of pepper

Brown meat; add onion and cook until tender. Stir in milk, soup, and cheese until well blended. Add remaining ingredients and heat. Yield: about 6 servings.

Sharon Buskirk

SWEDISH MEAT BALLS

$1\frac{1}{2}$ lb. ground beef
2 c. malted whole wheat flakes
1 egg
1 c. water
1 tbl. grated onion
 $2\frac{1}{2}$ tsp. salt
pepper
 $\frac{1}{2}$ tsp. nutmeg

Combine ground beef, cereal, water, egg, onion, salt, pepper, and nutmeg. Mix and shape into 24 meat balls. Brown in butter. Remove from skillet and add flour to make gravy. Return balls to the gravy and simmer for 10 min.

Mrs. Margaret Pollock

QUICK SLOPPY-JOE

1 lb. hamburger
1 can vegetable soup
 $\frac{1}{4}$ c. chopped onions
1 tbl. chili powder
1 tbl. black pepper
Salt to taste
 $\frac{1}{4}$ c. salad mustard
 $\frac{1}{4}$ c. catsup

Brown onions and hamburger in large skillet until hamburger loses its pink color. Add remaining ingredients and simmer on low heat about 30-40 min. You can add water or tomato juice to make it juicier. Lay hamburger buns open on plate, pour sloppy-joe on half and cover with top half.
*Good with buttered potatoes and slaw.

Daryel Jean Uhrig

MEAL IN A SKILLET (my own recipe)

$\frac{1}{2}$ lb. hamburger
1 med. onion
1 can or 1 pint tomatoes
1 tsp. butter
1 small box macaroni, cooked
salt and pepper to taste

While macaroni is cooking, brown hamburger and onion with butter in fry pan. When macaroni is cooked, add it to fry pan along with the tomatoes. Salt and pepper to taste. Heat well and serve.

Mrs. William Watters

BARBECUED SHORT RIBS

- 3 lbs. short ribs
- 1 c. tomato sauce, puree, or ketchup
- 1 c. water $\frac{1}{4}$ c. vinegar
- 1 tbl. sugar
- 1 tbl. prepared horse-radish
- 1 tbl. prepared mustard
- 1 tsp. salt $\frac{1}{4}$ tsp. pepper
- 2 finely chopped onions
- 2 tbl. chopped parsley

Wipe meat with damp cloth; place in deep bowl. Combine remaining ingredients and pour over ribs. Let stand in refrigerator at least 4 hrs. (overnight for best flavor) Place in Dutch oven or shallow baking dish. Cover and cook until tender (about 3 hrs.), adding water as needed. Put meat in serving dish. Skim fat from sauce and put the sauce over the meat.

Mrs. Paul Edgington

MEAT LOAF WITH CHEESE

- 2 lb. hamburger
- $\frac{1}{2}$ lb. longhorn cheese (in small Pieces)
- 1 small onion (diced)
- 5 slices of bread (in small pieces)
- $\frac{1}{2}$ c. ketchup
- salt to taste 1 egg

Combine all ingredients in large dish or pan. Add enough canned cream to make meat loaf hold its shape and look juicy. Bake in a 375° oven for 1-1 $\frac{1}{2}$ hrs. in container that has 2 cups of water in it.

Mrs. Roger Kellough

SPEEDY BARBECUED RIBS

4 lb. spareribs	2 tbl. fat
2 large onions, sliced	
$\frac{1}{2}$ c. catsup	$\frac{1}{4}$ c. vinegar
2 tsp. Worcestershire sauce	
$\frac{1}{4}$ tsp. chili powder	
$\frac{1}{4}$ tsp. celery seed	
2 tsp. salt	$\frac{1}{4}$ tsp. pepper
$\frac{1}{2}$ tsp. paprika	

Cut ribs in serving pieces; brown in hot fat. Add onions. Combine remaining ingredients and pour over meat. Cook at 15 lb. pressure for 15 min. or bake in oven for about 45 min. For an outdoor flavor add a few drops of liquid smoke to the sauce.

Mrs. Iris Hardbarger

FRANKFURTER CROWN CASSEROLD

2 slices bacon	
$\frac{1}{2}$ c. chopped onion	
1 can Cream of Mushroom soup	
$\frac{1}{2}$ c. water	$\frac{1}{2}$ tsp. salt
dash of pepper	
3 c. sliced cooked potatoes	
1 c. cooked cut green beans	
$\frac{1}{2}$ lb. frankfurters, split and cut in half	

In skillet, cook bacon. Remove and crumble. Cook onion in drippings. Stir in soup, water, salt, and pepper. Add potatoes and beans. Pour into $1\frac{1}{2}$ qt. casserole. Stand up frankfurters around edge. Bake at 350° for 30 min. Top with the bacon. Yield: 4 servings.

Mary Chaney

CHICKEN CACCIATORE

1 cut-up fryer chicken
 $\frac{1}{2}$ c. flour 1 tsp. salt
 $\frac{1}{2}$ c. oil or shortening $\frac{1}{8}$ tsp. pepper
2 med. onions, chopped
1 can (2 cups) tomatoes
1 can (1 cup) tomato sauce
 $1\frac{1}{2}$ tsp. oregano
1 tsp. celery flakes or seed
1 tsp. salt $\frac{1}{8}$ tsp. pepper
(4 cloves, garlic crushed, and 15 drops Tabasco
sauce may be added for more spice, if preferred.)

Mix together flour, salt, and pepper. Dip chicken in this and brown lightly on all sides in oil or shortening. Remove chicken. Add onions and cook until soft. Add remaining ingredients, cover, and simmer 30 min. Add chicken and simmer another 30 min. or until chicken is tender, turning occasionally.

Mrs. Jack E. Diehl

CHIPPED BEEF SKILLET

1 jar chipped beef, shredded
5 to 6 large potatoes, sliced
1 large onion, chopped
 $\frac{1}{2}$ c. cheese, diced
pepper to taste (NO salt)

In heavy skillet, place enough shortening to fry potatoes, beef, and onion. Cook over low heat until potatoes are done. Add the cheese and stir lightly until melted. Serves 6.

Mrs. Carl Curtis Black

MEAT LOAF

$\frac{3}{4}$ c. dry bread crumbs	$1\frac{1}{2}$ lb. ground beef
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ lb. ground pork
2 beaten eggs	
$\frac{1}{2}$ c. chopped green peppers	
$1\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ tsp. sage
$\frac{1}{4}$ tsp. pepper	Chili sauce

Soak crumbs in milk; add remaining ingredients except chili sauce. Mix well and pack into 9x5x3" pan to shape. Then invert on shallow baking pan. Score diagonally with handle of wooden spoon. Bake in moderate oven for 1 hr. Fill the scored marks with chili sauce. Bake 15 min. longer. Yield: 6-8 servings.

R. Freeland

HOT POT

3 lbs. hamburger, browned
3 onions
1 or 2 green peppers
2 cans tomato soup
salt and pepper to taste
4 cans No. 2 baked beans

Heat thoroughly and serve. Serves 12.

Minnie Kohn

QUICKIES

Take roll biscuits and flatten. Then wrap your favorite quick cooking meat, such as sausage, bacon, weiners, bologna, hamburger, or cheese. Bake at 400° until brown.

Mrs. Isaac Gray

TASTY BEEF RICE BALLS IN TOMATO SAUCE

1 lb. ground beef	3 tbl. chopped onion
$\frac{1}{4}$ c. uncooked rice	$\frac{1}{8}$ tsp. pepper
$\frac{1}{4}$ c. cracker crumbs	1 tsp. salt
$\frac{1}{3}$ c. milk	2 tbl. fat
1 can Cream of tomato soup	
$\frac{1}{2}$ c. water	
1 c. (sm. can) mushroom pieces	

Mix together beef, onion, rice, crumbs, milk, and seasonings. Shape into 1 inch balls with hands. Fry slowly in fat in heavy skillet. Turn to brown evenly. Add soup mixed with water. Cover and simmer about 1 hour. Remove balls to hot platter. Stir mushrooms and liquid into gravy in pan. Boil; then serve in a bowl with the flavorful meat balls. *Cooking time about $1\frac{1}{4}$ hrs. Serves 4.

Mrs. Lloyd Ratliff

HOT DOG SAUCE OF CHILI

5 lbs. hamburger	2 tsp. paprika
2 tbl. chili powder	$\frac{1}{2}$ tsp. red hot pepper
Add salt to taste	
1 large can Tomato Juice	
1 large can tomatoes	
2 med. size onions	

Mix all ingredients together. Cook one hour or until done, on low heat.

Mrs. Ernest Judd

HAMBURGER GOOP

1 c. onion, chopped
1 c. green pepper, chopped
1 c. celery, chopped
shortening
 $1\frac{1}{2}$ lb. ground beef
1 sm. can tomato sauce or 1 can tomato soup
2 tbl. barbecue sauce
1 tsp. chili powder
2 tsp. salt
 $\frac{1}{2}$ tsp. pepper

Cook onion, green pepper, and celery in small amt. of shortening until limp. Add ground beef and brown. Pour soup or sauce over meat; then stir in barbecue sauce, chili powder, salt, and pepper. Cover and simmer 30 minutes. Spoon over buns. Yield: 8-10 servings.

Mrs. Iris Hardbarger

SLOPPY JOE

1 lb. ground beef
 $\frac{1}{2}$ c. chopped onion
 $\frac{1}{4}$ c. chopped green pepper
 $\frac{1}{4}$ c. chopped celery
1 8 oz. can tomato sauce
 $\frac{1}{4}$ c. catsup
1 tbl. sugar
1 tsp. salt

1 tbl. vinegar
 $1\frac{1}{2}$ tsp. Worcestershire Sauce
 $\frac{1}{4}$ tsp. pepper

Brown meat in hot fat, and add vegetables. Cook until vegetables are very tender. Add the remaining ingredients and mix well. Cover and simmer 20 min. Serve on hamburger buns and garnish with pickles. Serves 5 or 6.

Helen L. Drury

CHUCK BEEF MAKES TASTY SWISS S

1½ to 2 lb. chuck steak
flour, salt, pepper
2 tbl. fat
2 c. canned tomatoes
2 or 3 med. onions
1 tsp. dry mustard
½ tsp. chili powder
2 tsp. Worcestershire sauce

Combine the 2 tbl. flour, 1 tsp. salt, and 1/8 tsp. pepper. Pound it into the meat. Heat fat in a dutch oven and brown meat thoroughly on both sides. Top with sliced onions. Combine the seasonings with tomatoes and pour over and around the steak. Cover and cook slowly over low heat until tender. (1½ to 2 hrs.) Add more tomatoes and a little water if needed.

Ruth E. Oyer

HERB FRIED CHICKEN

2 lb. frying chicken pieces
2 c. prepared Good Seasons Garlic Salad Dressing
1 c. flour
2 c. bread crumbs
1 tsp. salt
¼ tsp. pepper

Marinate chicken in the salad dressing for several hours or overnight. Mix flour, salt, and pepper. Drain chicken; dredge in flour mixture. Then dip in salad dressing and roll in crumbs. Fry in hot deep fat (330°) for 8 to 10 min. Yield: 4 servings.

TUNA CASSEROLE

- 1 can tuna, chunk (7 oz.)
- 1 can mushroom soup
- 1 pkg. egg noodles
- $\frac{1}{2}$ c. bread crumbs
- 2 hard cooked eggs, chopped
- 1 c. grated cheese
- 1 c. milk

Cook noodles in salt water until tender; rinse. Combine soup, cheese, and milk. Heat until cheese melts. Fold in chopped eggs and tuna. Place in a greased baking dish. Top with bread crumbs. Bake at 325° until brown. Serves 8-10.

Janet Shoemaker

HAM LOAF

- $1\frac{1}{2}$ lb. ground smoked ham
- 1 lb. ground lean pork
- 1 c. cracker crumbs
- 2 eggs
- 1 small onion, chopped
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper
- 1 tsp. Worcestershire sauce
- $1\frac{1}{2}$ c. milk

Have the meat ground at the store. Mix in order given, using more milk if necessary. The mixture should not be too solid. Shape into loaf and if desired add two or three slices of pineapple on top and bake at 350 for 45 min. to 1 hr.

Mildred Harris

COLD WEATHER CHOWDER

- 1/8 lb. salt pork (with lean strips)
- 3 med. size onions, chopped
- 4 med. size potatoes, peeled, diced, and boiled
pepper and salt 10 minutes
- 4 c. rich milk
- 2 cans cream style corn

Cut salt pork in small pieces and "fry out". Remove from pan. In the fat, cook the chopped onions until nicely browned. Put the pork pieces, most of the fat, the onions, and the potatoes into a kettle, and season with salt and pepper. Add milk and corn. Heat very slowly, until piping hot; set aside to cool. At mealtime, re-heat. Serves 4 or 5.

*Tastes wonderful on a cold winter evening with plenty of crackers, a piece of apple pie and some good hot coffee.

Mrs. Marguerite Blair

HAMBURGER DISH

- 1 lb. hamburger
- 3 med. potatoes, sliced
- 1 large onion, sliced
- 1 can red kidney beans
- 1 can tomato soup

Place the hamburger in a greased casserole. Top this with a layer of potatoes followed by a layer of onions. Then spread your kidney beans over this, and pour the tomato soup over all. Bake with a cover at 350° for 1 hr. and 15 min. Uncover and brown for 30 min. longer.

Ruth Daniels

LASAGNE CASSEROLE

1 lb. ground beef
2 tbl. salad oil
 $\frac{1}{2}$ tsp. garlic salt
 $\frac{1}{4}$ c. onion, minced
3 cans tomato sauce $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper $1\frac{1}{2}$ tsp. oregano
1 8 oz. pkg. lasagne noodles, cooked
 $\frac{1}{2}$ lb. mozzarella cheese, thinly sliced
 $\frac{1}{2}$ c. grated parmesian cheese

Cook meat, garlic salt, and onion in salad oil until meat is well done. Mix $\frac{1}{4}$ c. tomato sauce with flour; add to meat with remaining tomato sauce, salt, pepper, and oregano. Simmer 10-15 min. or until slightly thickened. Place alternate layers of noodles, cheese, and tomato mixture in casserole. Top with cheese slices; sprinkle with remaining parmesian cheese. Bake at 375° for 20-25 min. Serves 6-8.

Janet Shoemaker

GOLDEN GLAZED HAM

5-6 lb. ham
1 12 oz. jar Kraft Orange Marmalade
 $\frac{1}{2}$ c. orange juice
1 tbl. Kraft prepared mustard
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{4}$ tsp. ginger
 $\frac{1}{2}$ c. raisins

Bake ham at 350°. Combine marmalade, juice, mustard, ground cloves, and ginger. Simmer for 5 min. About $\frac{1}{2}$ hour before ham is done, remove from oven; sprinkle with raisins, and spread with glaze.

Sharon Buskirk

YUM-YUM HAMBURGER CASSEROLE

1 lb. hamburger, browned
1 green pepper, chopped
1 med. onion, chopped
2 tbl. fat
1 box of macaroni rings
1 can chicken rice soup
1 can cream corn
 $\frac{1}{2}$ tsp. pepper salt to taste

Combine and bake at 350° for one hour.

Karen and Beverly

CASSEROLE OF SALMON

2 c. canned salmon, drained and flaked
2 tbl. minute tapioca
 $\frac{1}{4}$ tsp. salt dash of pepper
dash of paprika
1 c. milk 2 tbl. butter

Combine ingredients and pour into greased casserole. Bake at 400° for 25 min., stirring twice during first 10 min. of baking. Note: Small baking powder biscuits may be baked on mixture after it has baked for 10 min.

Jennifer and Candy

POT OF GOLD CHOPS

1 can each of whole kernel and cream style corn
1 large onion, diced salt and pepper to taste

Mix and place in casserole; dot with 1 tbl. butter. Place browned chops on this and bake at 350° 45 min.

Diana and Mary

HAMBURGER AND TOMATO STUFFED PEPPERS

Wash and remove seeds and white membrane from 6 green peppers. Cook in boiling salt water for 5 minutes. Drain well. Combine in skillet:

1 tbl. shortening
1 tbl. chopped onion
1 lb. ground beef

Cook above ingredients for 5 min., stirring with a fork. Remove from heat and add:

3 fresh tomatoes, chopped
 $1\frac{1}{2}$ tsp. salt $\frac{1}{4}$ tsp. pepper
2 tsp. mustard 1 c. soft bread crumbs

Mix well. Fill pepper cases with mixture. Dot tops with butter. Place peppers in a baking dish; add 1 c. water. Bake in moderate oven for 35 min. (375°)

Mrs. David Pritchard

SIX LAYER DINNER

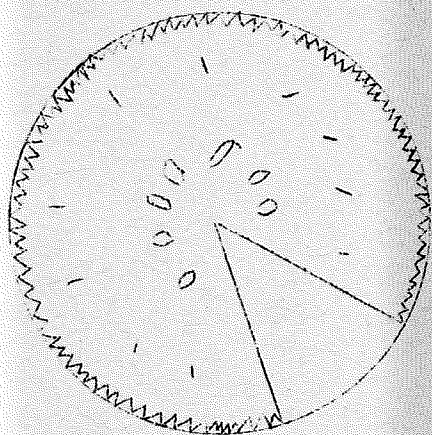
Place in layers in greased 2 qt. casserole:

2 c. sliced raw potatoes
2 c. chopped celery
1 lb. ground beef
1 c. sliced raw onions
1 c. minced green peppers
2 c. cooked tomatoes (No. 1 tall can)

Season layers, using for all layers 2 tsp. salt and $\frac{1}{4}$ tsp. pepper. Bake for 2 hrs. in 350° oven. Serves 6.

Jane Pollock

Pies . . .



FLUFFY STRAWBERRY PIE

Have ready a 9 inch graham cracker or baked pastry crust.

Mix in a saucepan:

10 oz. pkg. frozen strawberries, partly thawed	1 tbl. lemon juice
$\frac{1}{4}$ c. water	$\frac{1}{3}$ c. sugar
$\frac{1}{4}$ tsp. salt	2 egg yolks

Cook and stir over medium heat until mixture comes to a full, all-over boil. Stir in until dissolved 1 pkg. strawberry gelatin. Chill until mixture is very thick, but not set.

Put into small bowl:

2 egg whites	$\frac{1}{2}$ c. water
$\frac{2}{3}$ c. Pet instant milk, in dry form	

Beat until stiff. Fold into chilled strawberry mixture. Let stand a few min., or until just starting to set. Pour into crust and chill until firm. (about 3 hrs.) Serves 6-8.

Diana Hardbarger

CUSTARD PIE

4 eggs	3 c. milk
$\frac{3}{4}$ c. sugar	pinch of salt
nutmeg	vanilla

Mix well and pour into unbaked pie shell. Bake at 450° 10 min.; then at 325° 25 or 30 min.

Mrs. James Michael

CREAM PIE FILLING

2 c. milk	$\frac{1}{2}$ c. sugar
3 tbl. cornstarch	2 beaten egg yolks

Heat milk and sugar. Mix cornstarch with a little cold milk and the egg yolks. Add beaten egg mixture to the hot milk and sugar. Stir until it coats the spoon. Add flavoring and pour into baked crust. Cover with meringue.

*Variations: Use coconut, bananas, or crushed pineapple for different flavors.

Gertie Cline

BANANA PIE SUPREME

6 tbl. cake flour	$\frac{2}{3}$ c. sugar
$\frac{1}{4}$ tsp. salt	$1\text{-}\frac{3}{4}$ c. milk
2 egg yolks, beaten slightly	
$1\frac{1}{4}$ tsp. vanilla	$\frac{1}{2}$ c. cream, whipped
3 bananas	1 baked pie shell

Mix together flour, sugar, and salt in top of double boiler. Add milk and cook over hot water, stirring constantly, until mixture thickens. Then cook 15 min. longer, stirring occasionally. Pour a small amount of mixture over egg yolks, beating vigorously; then return to double boiler and cook 2 min. longer, stirring constantly. Remove from fire. Cool. Add vanilla. Fold in whipped cream. Arrange cream filling and sliced bananas in layers in pie shell. Garnish with whipped cream and banana slices, if desired.

Mrs. William Watters

BROWNIE PECAN PIE

$\frac{1}{2}$ c. Post Grape-Nuts
 $\frac{1}{2}$ c. warm water
 $\frac{2}{3}$ c. sugar 1/8 tsp. salt
1 c. light corn syrup
1 4 oz pkg. Bakers' German Sweet Chocolate
3 tbl. butter
3 eggs, slightly beaten 1 tsp. vanilla
 $\frac{1}{2}$ c. coarsely chopped pecans
1 unbaked 9-inch pie shell

Combine cereal and water; let stand until water is absorbed. Heat sugar, salt, and syrup to a boil over high heat, stirring to dissolve sugar; boil 2 min. Remove from heat and add chocolate and butter; stir until well blended. Slowly pour over eggs, stirring constantly. Add cereal mixture, vanilla, and nuts; mix well. Pour into pie shell and bake at 375° for about 50 min., or until filling puffs and begins to crack around the edges.

Mrs. Gerald Kintner

STRAWBERRY PIE

2 c. water 1 $\frac{1}{2}$ c. sugar
1 box Strawberry Jello 4 tbl. cornstarch
pinch of salt 1 pt. frozen strawberries

Cook water, sugar, salt, and cornstarch until thick. Add jello, and then strawberries. Let cool; pour into baked pie shell. Garnish with whipped cream. Makes 2 pies.

Mrs. Lola Kellough

LEMON FILLING

$\frac{3}{4}$ c. sugar	3 tbl. cornstarch
$\frac{1}{2}$ tsp. salt	1 egg, well beaten
$\frac{1}{3}$ c. lemon juice	$\frac{1}{2}$ c. water
1 tbl. butter	
few drops of yellow food coloring	

Mix sugar, cornstarch, and salt in a small saucepan. Blend in beaten egg, lemon juice, and water. Add the butter. Stir over low heat until clear and thickened, about 10 min. Stir in food coloring, if desired. Cool thoroughly before serving.

Bertha Bushatz

BANANA CREAM PIE

2 c. milk	$\frac{1}{4}$ c. light corn syrup
4 tbl. cornstarch	$\frac{1}{2}$ c. sugar
$\frac{1}{4}$ tsp. salt	3 egg yolks
1 tsp. vanilla	9 inch baked shell

Scald $1\text{-}\frac{3}{4}$ c. milk and syrup in top of double boiler. Mix cornstarch and $\frac{1}{4}$ c. milk. Add sugar, salt, and eggs. Cook until thick, about 7 min. Remove from heat and add vanilla. Cool. Cover pie shell with bananas. Add filling and top with whipped cream.

A Friend

**Too much water, too much handling, or not sifting your flour before measuring may cause tough pie crust.

GREEN TOMATO PIE

Green tomatoes to fill crust

2 tbl. flour

2 tbl. vinegar

1 c. white sugar

a few dots of butter

allspice

Cut tomatoes into squares and mix with flour, sugar, and vinegar. Fill crust; dot with butter and allspice to taste. Top with crust and bake at 425° 45 min.

Mrs. Gard Hawk

NEVER-FAIL CUSTARD PIE

2 eggs

$\frac{1}{2}$ c. sugar

2 c. milk

nutmeg

pinch of salt

Beat eggs; add sugar, salt, and milk. Pour into unbaked shell. Sprinkle with nutmeg. Bake 10 min. at 450°; then finish baking at 350°.

Mrs. Janet Johnson

STRAWBERRY GLAZE PIE

1 qt. fresh halved or whole strawberries

1 baked pie shell

2 tbl. cornstarch

$\frac{1}{4}$ c. water

$1\frac{1}{2}$ c. sugar

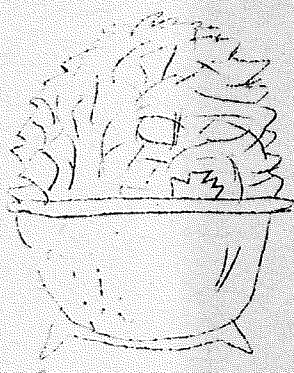
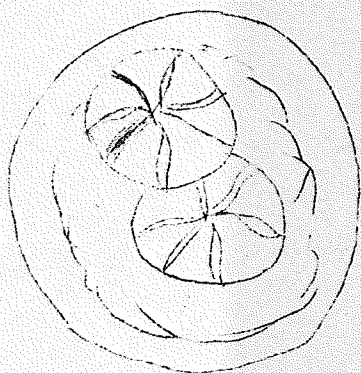
pinch of salt

red food coloring

Combine water, sugar, cornstarch, salt, and food coloring in saucepan; cook slowly until thick and clear. Cool and pour strawberries into baked shell; top with filling. Chill and top with whipped cream when serving.

Mrs. Sharon Pritchard

Salads . . .



JELLIED COLESLAW

1 pkg. lemon gelatin
1 c. hot water
1 sm. onion, finely chopped
1 c. crushed pineapple, with juice
1 chopped pimiento
3 tbl. vinegar
 $\frac{1}{2}$ green pepper, cut finely
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 c. shredded cabbage

Place gelatin in bowl and add hot water. Stir until gelatin dissolves. Mix in remaining ingredients. Pour into long baking dish and chill. Cut into squares and arrange on lettuce.

Felecia Uhrig

NEW NETHERLAND COLE SLAW

Heat to boiling in saucepan:

$\frac{1}{4}$ c. vinegar	$\frac{1}{4}$ tsp. pepper
1 tbl. sugar	$\frac{1}{2}$ tsp. mustard
1 tsp. salt	1 tbl. butter

Add some of hot mixture to 1 egg, slightly beaten. Then stir into the hot vinegar in saucepan. Cook until mixture thickens and boils. Remove from heat and beat in 2 tbl. cream. Pour while hot over 3 c. finely shredded cabbage. Chill and serve cold. Serves 6.

Joan Shoemaker

CHICKEN SALAD

2 $\frac{1}{2}$ -3 c. diced cooked chicken
1 $\frac{1}{2}$ c. diced celery
 $\frac{1}{2}$ c. mayonnaise
3 tbl. lemon juice
 $\frac{1}{2}$ tsp. seasoned salt
1/8 tsp. pepper

Combine chicken and celery. Mix mayonnaise and seasoning. Add to chicken and celery; toss to blend. Chill, and serve in crisp lettuce cups or use as a sandwich filling. Serves 4-6.

Bertha Bushatz

KIDNEY BEAN SALAD

5 hard-cooked eggs
2 c. cooked kidney beans, drained
3/4 c. diced celery
1 onion, sliced
1 c. chopped sweet pickles
1 c. mayonnaise
1 tbl. prepared mustard
2-3 tbl. light cream
Salt

Chop 4 of the hard-cooked eggs and combine with kidney beans, celery, onion, and pickles. Mix mayonnaise with mustard and cream. Pour over salad and mix well. Add salt to taste. Trim with remaining egg cut in wedges. Chill.

Mrs. Mary Adkins

Sour Cream Dressing:

Add $\frac{1}{2}$ c. sour cream to 1 c. mayonnaise; season to taste.

POTATO SALAD

Place in bowl:

3 c. cubed cold boiled potatoes

1 tbl. chopped onion

Sprinkle with:

$\frac{1}{2}$ tsp. salt and dash of pepper

Mix lightly with:

$\frac{1}{4}$ c. French Dressing

Chill an hour or two; then toss lightly with $\frac{3}{4}$ c. salad dressing or mayonnaise. Blend in 2 chopped hard-boiled eggs. Mix in pimienta or parsley for color and add extra seasoning for taste. Serve in bowl with slices of hard-boiled eggs on top. Serves 6.

Joan Shoemaker

TUNA FISH SALAD

1 7 oz. can tuna, flaked

4 hard-cooked eggs

3-4 tiny sweet pickles

$\frac{1}{2}$ c. chopped celery

mayonnaise, salt, and pepper to taste

Pour oil from tuna and scald under hot water; then drain. (If you like tuna oil flavor, do not scald.) Chop eggs, celery, and pickles; combine these with tuna and enough mayonnaise to blend. Add salt, pepper and a little of the pickle juice. Blend well and serve your favorite way.

Mrs. Carl J. Grubb

24 HOUR SALAD

2 eggs
1 tbl. sugar
1 c. whipped cream Or whipped Dream Whip
2 c. white cherries, halved
2 c. pineapple, cut up
2 oranges, cut up
2 c. marshmallows, cut or miniature

1 tbl. vinegar
1 tbl. butter

Beat eggs; then put in saucepan and add vinegar and sugar. Heat and beat until smooth; then add butter. Cool and add the remaining ingredients. Chill in refrigerator 24 hrs. before serving. Serves 10-12.

Mildred Harris

PINEAPPLE-CHEESE SALAD

$1\frac{1}{2}$ -2 c. crushed pineapple
1 pkg. lemon jello
1 tbl. unflavored gelatin
3 tbl. cold water
1 c. miniature marshmallows
2 3 oz. pkg. cream cheese, in pieces
 $1\frac{1}{2}$ -2 c. celery, finely chopped
2 tbl. pimientos, finely chopped
1 pkg. Dream Whip, whipped as directed
 $\frac{1}{2}$ c. chopped nuts, if desired

Drain juice from pineapple and add enough water to make 2 c. liquid; bring to a boil. Then pour over jello and gelatin which has been softened with cold water. Allow to partially set; whip with mixer. Add remaining ingredients, folding in Dream Whip and nuts last. Pour into cold mold and chill.

Sharon Pritchard

CRANBERRY SALAD

1½ c. whole cranberries
1 orange (peeled and seeded) 1 c. boiling water
1 c. sugar 1 pkg. lemon jello

Grind cranberries and orange in food chopper. Add sugar and cook a little. Mix jello with water; then add to the cooked mixture and refrigerate. (1 lb. cranberries makes 2 recipes.)

Mrs. Paul Edgington

PARTY SALAD

Prepare 2 boxes strawberry jello. Chill until slightly thick; then add 1 (No. 2) can of chunk pineapple and 3 bananas. Cook in double boiler:
1 beaten egg, 1 tsp. flour, ¼ c. sugar, and
½ c. pineapple juice

Fold in 1 pkg. prepared Dream Whip; then spread this mixture on jello. Sprinkle with pecan nuts.

Mrs. Roger Kellough

PEACH-PINEAPPLE SALAD

1 large can peaches
1 can pineapple
½ pkg. miniature marshmallows
½ can coconut

Drain the juice from both canned fruits. Toss all ingredients together with a pkg. of sour cream. *This is best if made and allowed to set overnight.

Mrs. Roger Kellough

SLOPPY-HOPPY SALAD

2 c. lettuce, finely chopped
6 green onions, finely chopped
1 med. green pepper, finely chopped
 $\frac{1}{4}$ c. celery, finely chopped
 $\frac{1}{4}$ c. radishes, finely chopped
 $\frac{1}{4}$ c. cucumbers, finely chopped
1 sm. tomato, finely chopped
 $\frac{1}{3}$ c. tart mayonnaise
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. black pepper
 $\frac{1}{4}$ tsp. monosodium glutamate

Combine vegetables and chill well. Add mayonnaise and seasonings just before serving.

Yield: 6-8 servings.

Mrs. Carroll Ingham

KIDNEY BEAN SALAD

2 c. drained cooked kidney beans
 $\frac{1}{4}$ c. diced celery
3 chopped pickles, dill or sweet
1 sm. onion, minced
2 hard-cooked eggs, sliced
 $\frac{1}{2}$ tsp. salt $\frac{1}{8}$ tsp. pepper
 $\frac{1}{4}$ c. mayonnaise

Mix first 4 ingredients; add eggs, salt, and pepper. Mix lightly with mayonnaise. Chill. Serves 6.

Barbara Steele

THOUSAND ISLAND DRESSING

1 c. mayonnaise $\frac{1}{2}$ c. chili sauce
 $\frac{1}{3}$ c. drained pickle relish dash of salt
2 hard-cooked eggs, chopped coarsely

Mix 1st 4 ingred.; add eggs and mix well. Chill. Serve on crisp lettuce wedges.

Mrs. David Pritchard

24 HOUR SALAD

- 2 c. fruit cocktail (No. 303)
- 1 can pineapple
- 3 egg yolks
- 2 tbl. vinegar
- 2 tbl. sugar
- 2 tbl. syrup from drained pineapple
- dash of salt
- 1 tbl. butter or margarine
- 2 c. marshmallows, small or chopped
- 1 c. whipping cream, whipped

Drain fruit. In top of double boiler, beat egg yolks slightly. Add syrup, vinegar, sugar, salt, and butter. Place over hot, not boiling, water. Cook, stirring constantly, until mixture thickens slightly and barely coats a spoon. (about 12 min.) Cool to room temperature. Combine well-drained fruit and marshmallows. Pour custard over mix and fold in whipped cream. Pour in serving bowl, cover, and chill 24 hrs.

Anna Fields

ORIENTAL FRUIT SALAD

- 1 c. mandarin orange slices
- 1 c. chunk pineapple
- 1 c. coconut
- 1 c. miniaturae marshmallows
- 1 c. sour cream

Drain juice from fruit. Combine first four ingredients; then blend in sour cream.

Dorothy Dennewitz

COOK-OUT POTATO SALAD

4 med. size potatoes, cooked and diced
2 hard-cooked eggs, diced
4 sweet pickle gherkins, diced
1 large carrot, chopped or diced
1 c. Hellmann's mayonnaise
 $\frac{1}{2}$ -1 tsp. prepared mustard
 $\frac{1}{4}$ c. pickle juice
Salt and pepper to taste

*This potato salad should be prepared long enough before serving to be completely chilled.

Combine first 4 ingredients in a large bowl. Blend last 3 ingredients well in a separate bowl. Pour over the other ingredients and mix well. If dressing is too thick, add more pickle juice for desired consistency. Serves 6.

Mrs. Roger Allison

BUTTON AND BOW DRESSING (for Potato Salad)

Heat to boiling: 9 tbl. vinegar, 3 tbl. water, and butter (size of an egg).

Mix 1 tbl. flour, 3 tbl. sugar, 1 tsp. salt, and 1 tsp. dry mustard. Add this to 3 eggs, which have been beaten. Stir vinegar into this mixture and cook until it boils and is thick. Thin with cream to use.

Mrs. Roger Kellough

PICCALLI

1 qt. chopped green tomatoes
2 sweet red peppers 2 green peppers
2 large mild onions
1 small head cabbage
 $\frac{1}{2}$ c. salt 3 c. vinegar
1 lb. brown sugar
2 tbl. mixed pickle spices

Chop peppers, onions, and cabbage. Mix all vegetables and add salt. Let stand overnight. Drain and press in several layers of cheesecloth to remove as much liquid as possible. Put spices loosely in thin white bag and tie tightly. Add to vinegar mixture and bring to a boil. Add vegetables and simmer 30 min. Remove spice bag and pack into clean hot jars.

A Friend

TUNA NOODLES

8 oz. pkg. noodles, cooked
 $12\frac{1}{2}$ oz. can chunk style tuna
1 can cream of mushroom soup

Mix well and bake at 350° for 20 min.

Linda and Sue

LUNCH-BOX DEVILED CHEESE

Mix together 1 c. grated American cheese, 4 tbl. condensed tomato soup, 2 tsp. prepared mustard, 2 tsp. vinegar, and dash of pepper. (2-3 sandwiches)

Patsy Beatty

MOLDED BANANA CREAM SALAD

8 oz. cream cheese	2 tbl. mayonnaise
2 tbl. lemon juice	1 tsp. salt
$\frac{1}{2}$ c. crushed pineapple	
$\frac{1}{4}$ c. maraschino cherries, chopped	
$\frac{1}{2}$ c. walnuts, chopped	
3 med. size bananas, diced	
$\frac{3}{4}$ c. heavy cream, whipped	

Soften cream cheese; add mayonnaise, lemon juice, and salt; beat until creamy. Add fruit and nuts; fold in whipped cream. Turn into individual bowls, 1 large bowl, or loaf pan first rinsed in cold water. Chill until firm, but not hard- about 3 hrs. Unmold or slice and serve on a bed of lettuce with pineapple dressing. Garnish with a dash of paprika. Makes 6-8 servings.

Pineapple Dressing:

$\frac{1}{4}$ c. sugar	4 egg yolks, slightly
2 tbl. cornstarch	beaten
dash of celery salt	$\frac{1}{4}$ c. lemon juice
$\frac{1}{4}$ tsp. salt	$1\frac{1}{2}$ c. unsweetened pineapple juice

Mix sugar, cornstarch, celery salt, and salt in top of double boiler; stir in the pineapple juice. Cook over boiling water, stirring constantly, until mixture thickens. Cover and cook 10 min., stirring occasionally. Stir a little of hot mixture into slightly beaten egg yolks; add to remaining hot mixture. Cook over hot water, stirring, for 3 min. Stir in lemon juice and chill. Makes about 2 cups.

*Variation: When the dressing has cooled, fold in one cup whipped cream.

Mrs. Margaret Pollock

CRANBERRY SALAD

1 box black cherry jello
1 can crushed pineapple, small
 $\frac{1}{2}$ c. Tokay grapes
 $\frac{1}{2}$ c. chopped nuts
2 c. cranberries
 $1\frac{1}{2}$ c. water
1 c. sugar

Cook cranberries 5 min. or until they have burst outer skin. Add sugar; then pour over jello and stir. Let cool; add grapes which are cut in halves, nuts, and pineapple. Pour into mold and chill.

Nellie Davis

CRANBERRY SALAD

2 pkg. cherry jello
1 c. hot water (boiling)
1 c. sugar
1 c. pineapple syrup
1 tsp. lemon juice

Mix above ingredients and allow to partially set. Then add the following:

1 c. crushed pineapple, drained
1 c. chopped celery
1 orange (grind all, including rind)
1 c. ground raw cranberries
 $\frac{1}{2}$ c. chopped nut meats

Stir and pour into mold to set. Garnish with parsley.

Mildred Harris

APPLE SALAD

1 sm. pkg. cherry or raspberry jello
1 c. water
 $\frac{1}{4}$ c. red cinnamon candies

Let water and candies heat on low fire until melted. Add to jello mixture. Then add:

1 c. cold water
2 med. size apples, diced with peel on
 $\frac{1}{2}$ c. diced celery
 $\frac{1}{2}$ c. chopped pecans or English walnuts

Chill until firm. Top with Dream Whip or whipped cream and garnish with a few nuts.

Mary Bridenbaugh

WALDORF SALAD MOLD

1 pkg. lemon gelatin
2 c. hot water
1 tbl. vinegar
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ c. diced apples
 $\frac{1}{2}$ c. chopped walnuts
 $\frac{3}{4}$ c. diced celery

Dissolve gelatin in hot water. Add vinegar and salt. Cover bottom of 1 qt. mold with a thin layer of gelatin. Chill until firm. Chill remaining gelatin until slightly thickened. Add apples, nuts, and celery. Put into mold. Chill. Unmold on a platter and surround with lettuce.

Felecia Uhrig

24 HOUR SALAD

- $\frac{1}{4}$ c. nuts
- 2 c. marshmallows
- 1 c. or more grapes
- 1 med. size pineapple, with juice
- 1 pkg. Dream Whip

Mix cream until it stands in peaks, add to remaining ingredients. Let stand for 24 hours.

LIME OR LEMON SALAD

- 1 pkg. lime or lemon jello
- 1 c. hot water
- 1 pkg. cream cheese with 3 tbl. milk to melt cheese
- 1 sm. can crushed pineapple, with juice
- 3 stalks celery
- $\frac{1}{2}$ c. nuts

Mix and put in refrigerator until hard.

Mrs. Blythe

SEA-FOAM SALAD

- 1 c. (No. 2 $\frac{1}{2}$) pears, drained and mashed
- 1 pkg. lime jello
- 6 oz. cream cheese
- 2 tbl. mayonnaise
- $\frac{1}{2}$ pt. whipping cream

Add jello to boiling pear juice; chill until syrupy. Stir in mayonnaise to cream cheese; stir this into jello mixture. Add mashed pears and mix. Fold in whipped cream. Garnish with kumquats and green cherries, if desired. Chill. Serves 8.

Sharon Pritchard

MOCK MINCE MEAT

1 peck green tomatoes	12 sour apples
2 lbs. raisins	5 lb. brown sugar
2 tbl. cinnamon	1 tbl. cloves
2 tbl. nutmeg	2 tbl. salt
2 c. vinegar	2 c. rendered suet

Put apples, raisins, and tomatoes through food chopper using fine blade. Cook thoroughly and add remaining ingredients. Cook slowly about 3 hrs. Can and seal while hot. Yield: about 6 qt.

A Friend

CORN SALAD

10 c. boiled corn	3 c. sugar
10 c. shredded cabbage	3 tbl. flour
3 tbl. salt	3 tbl. mustard
3 cents worth of tumeric	
Cayenne pepper, on end of a knife	
$\frac{1}{2}$ gal. vinegar	

Cook for 30 min; put in cans and seal while hot.

A Friend

CANNED CORN

Cut corn from cob; have amount desired. Heat for 20 min. or until good and hot. Put loosely in cans and fill with hot water and 1 tsp. salt to each quart. Put hot water around this in the boiler and cook 3 hrs.

A Friend

LIME PICKLES

*Do not double this recipe; make each batch separately. Slice no less than $\frac{1}{4}$ " thick, 1 gal. of cucumbers. Soak in 2 c. lime and 1 gal. water for 24 hrs. Stir occasionally or at least 3 or 4 times during the soaking. Drain and wash well, using hands, in clear water. This is very important; wash then 3 or 4 times. Soak in clear water 3 hrs. and wash thoroughly again. Handle easily each washing as the pickles will be very crisp. Make a pickling mixture of 2 qts. vinegar, 8 c. sugar; 1 tsp. celery seed, $\frac{1}{4}$ tsp. alum, 1 tsp. whole cloves, 1 tsp. mixed spices, $\frac{1}{8}$ tsp. cinnamon, 2 tsp. salt, $\frac{1}{8}$ tsp. allspice, and $\frac{3}{4}$ tsp. green food coloring. Let this mixture cool and pour over the cucumbers. Let stand overnight, stirring occasionally. Next morning, bring to a boil and let simmer for 30 min. Seal while hot. Makes approximately 8 pts.

Minnie Kohn

14 DAY PICKLE

Cover 2 gal. of sliced cucumbers with 2 c. salt and 1 gal. boiling water. Let stand 7 days. On the 8th day, drain well, and pour over them 1 gal. boiling water. On the 9th day, drain and pour over them 1 gal. boiling water to which has been added 3 or 4 tbl. of powdered alum. Let stand 24 hrs. The 10th day, drain and make a syrup of 4 qts. sugar, $2\frac{1}{2}$ pts. vinegar, and 1 box pickling spice. Boil 5 min. and pour over pickles. Let stand 24 hrs. Reheat for 4 days; pack in jars and seal.

Mrs. James L. H. Guinn

JELLY WITHOUT COOKING

Fill glasses with, just enough to pour juice in. Boil berries without water and strain. Bring juice to a boil and pour over sugar. Store until sugar dissolves.

Minnie Kohn

PLUM JELLY

Wash plums; cover with cold water and boil until plums are quite soft. Press through a jelly bag or cloth; strain and measure. Bring juice to a boil; add $\frac{3}{4}$ c. sugar for each cup of juice and boil rapidly to jelly stage. Pour into sterilized glasses.

A Friend

APPLE JELLY

Wash apples; cut in eighths, but do not peel, and remove cores. (This may also be made from parings and cores of tart apples used in other canning.) Cover with water and cook until fruit is soft. Press through jelly bag and strain. Add $\frac{3}{4}$ c. sugar to 1 c. boiling juice. Boil quickly to the jelly stage and pour into clean glasses.

A Friend

COLD SOAP RECIPE

Stir together:	$5\frac{1}{2}$ pt. water	2 tbl. Borax
	$4\frac{1}{2}$ pt. lard	1 can of lye

Stir slowly for 20 min. Let stand for 18-24 hrs. Then cut in cakes.

A Friend

