Hors d'œuvres, Pickles and Relishes

PARTY CHEESE BALL

Shari Lynn Shireman

1 Tbsp. Worcestershire sauce
1/4 c. diced onions
1/3 diced green pepper
8 oz. cream cheese-room temp.
1 small pkg. cheddar cheese, 1 c.
1 small jar chipped beef or pecans

Mix ingredients. Roll ball in chipped beef or pecans.

SAUSAGE STUFFED MUSHROOMS

Sherry Rumble

1 lb. fresh mushrooms, washed and caps hollowed out
1 lb. fresh pan sausage, uncooked

Put mushroom caps on cookie sheet. Fill each cap with spoonful of sausage. Place under broiler until sausage is done and browned. Delicious and easy. Serve hot.

FROZEN SPINACH BALLS

Janet Jackson

2 pkgs. frozen spinach, thawed drain well-squeeze juice out
2 c. Pepperidge herb dressing
1 c. Parmesan cheese
6 eggs, beaten
3/4 c. soft butter
Salt and pepper to taste

Combine all ingredients. Form into small balls. Place on cookie sheet and freeze. When ready to serve, put on cookie sheet and bake at 375 degrees for 15 minutes.

LIVER PATE — **Sherry Rumble**

1 medium onion
1 c. melted chicken fat
1/2 lb. chicken livers
1 tsp. salt
1/2 tsp. pepper
1 Tbsp. red wine
2 hard cooked eggs

Chop onions, saute with liver in fat, put onion, liver, seasonings and wine and whites of eggs in blender or food processor. Process until smooth. Decorate with sieved egg yolk. Three times this recipe is a nice serving. Very good New Year's Eve.

CUCUMBER CHEESE ROUNDS — **Janet Jackson**

Processed Cheese spread
Cucumber, sliced
Black Olives, pitted
Walnut pieces

Pipe processed cheese spread onto cucumber slices. Top with a small olive stuffed with a walnut piece.

DRIED BEEF ROLL-UPS — **Sherry Rumble**

Dried beef
Softened cream cheese

Lay squares of dried beef on work area, 2 sheets at a time. Spread with cream cheese. Roll up, and cut into pinwheels. Refrigerate until ready to serve. Stick with toothpicks and serve.

BISCUIT SURPRISE — **Janet Jackson**

1 c. biscuit mix
1 c. grated sharp cheddar cheese
2 Tbsp. melted margarine
3 Tbsp. milk
1/4 tsp. thyme
1/4 tsp. oregano
24 pitted ripe olives

Mix all ingredients except olives to make dough. Mold 1 teaspoon dough around each olive. Bake at 400 degrees for 12-15 minutes.

CRUNCHY CHEESE STICKS — **Sherry Rumble**

1/4 c. cornflake crumbs or crushed cornflakes
1/4 c. grated Parmesan
1 Tbsp. parsley flakes
1/2 c. shredded cheddar cheese
1/4 tsp. garlic salt
1/4 tsp. onion salt
1/4 tsp. chili powder
1 can (8oz.) crescent dinner rolls
1/4 c. margarine, melted
1/2 tsp. Worcestershire sauce

Continued.....

CRUNCHY CHEESE STICKS (Continued)

In shallow bowl, combine cornflake crumbs, parmesan, parsley and seasonings. Separate crescent dough into 8 triangles. Sprinkle with cheddar cheese. Cut each triangle in thirds; roll up. Roll and stretch each into a stick, 4 to 5 inches long. Combine margarine and Worcestershire sauce. Roll sticks in this mixture and coat with crumb mixture. Place on ungreased cookie sheet. Bake 325 degrees for 12 to 15 minutes until golden brown.

APPETIZER PUFFS **Janet Jackson**

1/2 c. water
1/4 c. butter
1/2 c. flour
2 eggs

Combine water and butter over heat to boiling. Add flour and stir until forms a ball and follows the spoon around the pan. Add eggs, one at a time. Beat vigorously after each addition. Roll into 18 balls. Drop onto ungreased sheet. Bake at 400 degrees for 30 minutes.

DILL MEATBALLS **Sherry Rumble**

1 1/2 lb. lean hamburger
1 medium onion
1/2 c. soft bread crumbs
1/2 c. bottled dill pickle juice
1 egg
1 1/2 tsp. salt, I omit because of pickle juice and health
1/4 tsp. pepper

Sauce:
1/2 c. chopped dill pickle
1/2 c. ketchup
1/4 c. water
2 Tbsp. sugar
1 tsp. Worcestershire sauce

Mix all ingredients except sauce and form into small balls. Brown, drain on paper towels. Put in electric skillet or pan for oven. Mix sauce ingredients. Pour over meatballs and simmer at 325 degrees for at least one hour. Better if simmered longer. Can be made ahead. Very good appetizer for New Year's Eve.

CRESCENT FRANKS **Janet Jackson**

1 pkg. Italian flavor crescent rolls
Prepared mustard
Sauerkraut, drained
16 cocktail franks

Continued.....

CRESCENT FRANKS (Continued)

Cut each crescent triangle in half. S pread with mustard and sauerkraut. Roll up franks in dough triangles. Bake at 375 degrees for 15 minutes.

RAW VEGETAGLE DIP **Beth Smock**

2/3 - 1 c. mayonnaise
1 Tbsp. dry onion
1 tsp. seasoned salt
2 drops Tabasco
1 tsp. dill weed
2/3 - 1 c. sour cream
1 Tbsp. parsley flakes
2 drops Worcestershire sauce

Mix all ingredients together. Chill 2 hours. Serve with various raw vegetables for dipping.

BEEF CHIP DIP **Annette Lacy**

1 pkg. chipped beef
1 8oz. pkg. cream cheese
1 8oz. carton sour cream
1/4 chopped green pepper medium
2 Tbsp. chopped dill pickle
1 Tbsp. minced onion
1/2 c. nuts

Mix all ingredients except nuts in casserole dish. Bake at 350 degrees for 15 to 20 minutes, until cream cheese is melted. Cover with nuts. Serve with crackers or chips.

HOT CHILI CHEESE DIP **JoAnn Wimmenauer**

1 15oz. can Armour Star Chili-no beans
1 4oz. can chopped green chillies, or to taste
1 lb. processed American cheese, shredded
1 Tbsp. Worcestershire sauce
Corn chips

Combine all ingredients, except chips. Heat, stirring occasionally, over low heat until cheese melts. Serve as a dip with corn chips. Makes 4 cups.

Write An Extra Recipe Here:

SWEET PEPPER RELISH **Janet Jackson**

2 doz. sweet peppers
7 medium onions
2 Tbsp. mustard seed
2 Tbsp. salt
3 c. vinegar
3 c. sugar

Grind peppers and onions. Add other ingredients to ground peppers and onions, juice too. Boil 30 minutes. Pack into hot jars. Seal at once.

Write Extra Recipes Here:

FRENCH ONION SOUP — **Leslie Pfeffer**

2 large onions, sliced
2 c. water
2 Tbsp. butter
2 bouillon cubes
1 tsp. Worcestershire sauce
Optional: French bread, toasted

Saute onions in butter for 20 to 30 minutes. Add water, bouillon and Worcestershire sauce. Boil for 5 minutes. Reduce heat. Simmer for 30 minutes. Pour soup over bread, if desired.

SALAD DRESSING — **JoAnn Wimmenauer**

1 1/4 c. sugar
1/2 c. finely chopped onion
2 tsp. mustard, not dry
2 tsp. salt
2/3 c. wine or salad vinegar
2 c. salad oil
2 tsp. celery seed

Mix sugar and onion together in bowl. Add mustard, salt and 1/3 cup vinegar. Beat with mixer. Add oil to mixture, pouring very slowly and beat while pouring. Add other 1/3 cup vinegar, continue beating. Add celery seed. Makes about 1 quart. Keep refrigerated. Good on just plain lettuce. Keeps for quite awhile.

WILTED SPINACH SALAD — **Jo Meyer**

1 lb. fresh spinach
1/2 c. sliced green onions
Dash pepper
5 slices bacon, diced
2 Tbsp. vinegar
1 Tbsp. Lemon juice
1 tsp. sugar
1/2 tsp. salt
1 hard boiled egg, chopped

Continued.....

WILTED SPINACH SALAD (Continued)

Wash spinach, discarding stems. Pat dry on paper towels; tear into bowl. Add onion and sprinkle with pepper. Chill. At serving time, slowly fry bacon in deep skillet until crisp. Drain grease. Add vinegar, lemon juice, sugar and salt. Gradually add spinach, tossing until leaves just coated and wilted. Sprinkle with egg.

LAYERED LETTUCE SALAD **Janet Jackson**

1 head lettuce, torn in bite size pieces
1/4 c. chopped onion
1 10oz. pkg. frozen peas, uncooked
1/2 c. diced celery
1 can water chestnuts, sliced thin
1 pint Hellmann's Real Mayonnaise or Miracle Whip
3 Tbsp. sugar
3 Tbsp. Romano grated cheese
3 Tbsp. Parmesan cheese
Crumbled bacon
Chopped boiled eggs
Cherry tomatoes, cut
Optional: carrots, radishes

Garnishes:
Crumbled bacon
Chopped boiled eggs

Be sure all vegetables are dry when you layer lettuce, onion, peas, celery, chestnuts, carrots and radishes, into a large bowl. Spread mayonnaise over top, completely covering. Mix sugar, and cheeses in small bowl. Sprinkle mixture on top. Cover tightly and refrigerate overnight. When ready to serve, garnish with bacon, chopped eggs or tomatoes. Do not mix before serving, as dressing will mix with lettuce as people serve themselves.

CARROT SALAD **Shari Shireman**

2 lbs. carrots
1 can tomato soup
1 c. sugar
1/2 c. salad oil
Dash Worcestershire sauce
1/2 tsp. dry mustard
1 medium onion, sliced thin or chopped
1/2 raw green pepper chopped

Cook carrots, sliced, salt, pepper and butter until done, do not over cook. Mix rest of mixture and pour over carrots. Put in refrigerator for at least 24 hours. Stir occasionally. Do not cook the carrots in too much water.

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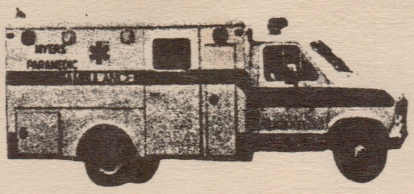

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CORNED BEEF POTATO SALAD — **JoAnn Mueller**

4 c. cubed cooked potatoes
1 can (12oz.) corned beef, cubed
1/2 c. diced dill pickle
1/2 c. chopped celery
1/4 c. chopped onion
1/4 c. salad oil
2 Tbsp. wine vinegar
1/2 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. pepper
2/3 c. sour cream
2 Tbsp. horse radish
Crisp greens
Cherry tomatoes

In large bowl, toss potatoes, meat pickles, celery and onion. In covered jar, shake oil, vinegar, salt, garlic powder and pepper. Pour over meat mixture and toss. Cover, refrigerate at least 2 hours. Just before serving, mix sour cream and horse radish. Pour over meat mixture and toss. Season to taste. Serve on crisp greens and garnish with cherry tomatoes. Serves 4 to 6.

BELGIUM SALAD — **Janet Jackson**

1 can peas
1 can french green beans
1 can shoe peg, small white corn
1 green pepper, diced
1 small onion, diced
1/2 c. celery
1/2 c. carrots or pimentos
1 c. vinegar
1 c. sugar
1 tsp. salt
1 tsp. pepper

Mix vegetables together. Mix vinegar, sugar, salt and pepper together and heat. Pour over vegetable. Set for 24 hours before serving.

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HAM 'n MANDARIN SALAD — **JoAnn Mueller**

1 clove garlic, halved
2 c. finely cubed cooked ham
1 c. thinly sliced celery
1/2 c. chopped walnuts
1/2 c. chopped green onion
1 can (11oz.) mandarin orange sections, drained
1/4 tsp. pepper
1/3 c. salad dressing
2 Tbsp. light cream
1 Tbsp. vinegar
Crisp greens

Rub salad bowl with cut clove of garlic. Combine ham, celery, onion, walnuts and orange sections in bowl. Cover and chill. Just before serving, blend pepper, salad dressing, cream and vinegar. Pour over ham mixture and toss until ingredients are well coated. Serve on crisp greens. Serves 6.

TACO SALAD — **Janet Jackson**

1 head lettuce
1 lb. ground beef
1 pkg. taco seasoning
1 bag corn chips
2 small or 1 large pkg. cheese grated
Chopped onion
Hidden Valley dressing
or
Sour cream thinned with milk
Taco sauce

Brown ground beef. Add taco seasoning and water and cook according to directions. Tear lettuce, while meat mixture cools. Layer lettuce, chips, meat mixture, cheese and onions. Cover until ready to serve. Pour desired dressing over before serving. Stir well.

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SHRIMP AND RICE SALAD — **JoAnn Mueller**

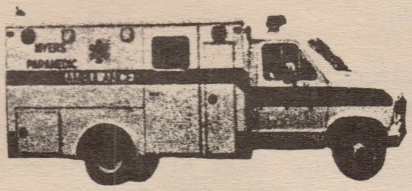
1 c. cleaned, cooked shrimp
3 c. cooked rice
1/4 c. sliced celery
1/4 c. sliced pimento stuffed olives
1/4 c. chopped green pepper
1/4 c. chopped pimento
1/4 c. minced onion
3 Tbsp. salad dressing
Crisp greens
1 lemon, cut in wedges
1/2 tsp. salt
1/4 tsp. pepper
2 tomatoes, cut in wedges
Crabmeat, lobster or a combination can be used

Split each shrimp lengthwise. In large bowl, combine shrimp, rice, celery, olives, green pepper, pimento and onion. Cover and chill. Just before serving, stir together salt, pepper and salad dressing. Toss with shrimp mixture. Spoon shrimp mixture onto crisp greens. Garnish with tomato wedges and, if desire, with whole shrimp. Serve with French dressing and lemon wedges. Serves 6.

PRETZEL SALAD — **Gladys Mason**

2 c. crushed pretzels
1 1/4 c. sugar
1 1/2 sticks butter
1 8oz. pkg. cream cheese
2 c. cool whip
2 10oz. pkg. frozen strawberries
2 c. pineapple juice
2 3oz. pkgs. strawberry jello

First layer - 2 cups crushed pretzels, 1/4 cup sugar, 1 1/2 sticks melted butter. Mix and spread over bottom of greased 13x9-inch pan. Bake at 350 degrees for 10 minutes. Let cool. Second layer - 1 8oz. pkg. cream cheese, 1 cup sugar, 2 cups cool whip. Mix together and spread over pretzel mixture. Third layer - 2 10oz. pkgs. frozen strawberries, 2 cups pineapple juice, 2 3oz. pkgs. strawberry jello. Heat pineapple juice to boiling, add jello and dissolve. Add strawberries and let this mixture cool before spreading on second layer. Chill.



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WATERGARE SALAD — **Betty Meyer**

1 15oz. can crushed pineapple
1 3oz. pistachio instant pudding mix
1 9oz. cool whip
1 c. miniature marshmallows
1/2 c. nuts
1 small jar maraschino cherries cut up
2 bananas, diced

Dissolve pudding. Mix in pineapple and juice. Mix well. Add cool whip. Add other ingredients. Chill

CRANBERRY SALAD — **Karan Pershing**

1 6oz. pkg. cherry jello
1 pkg. Knox gelatin
2 c. sugar
1 lb. cranberries, coarsely ground
2 c. crushed pineapple, drained, save juice
2 oranges, cut fine
2 apples, chopped fine
Saved juice plus enough water to make a 4 c. liquid

Dissolve jello, gelatin and sugar in boiling juice-water mixture. Add fruit. Refrigerate.

FROZEN FRUIT SALAD — **Janet Jackson**

#2 1/2 can fruit cocktail
1 box lemon jello
2 Tbsp. lemon juice
1 8oz. pkg. cream cheese
1/2 c. Miracle whip
1 1/2 c. tiny marshmallows
1/2 c. maraschino cherries
1 envelope Dream whip

Continued.....

FROZEN FRUIT SALAD (Continued)

Prepare dream whip according to directions. Save for later. Drain fruit cocktail, reserving 1 cup juice. Dissolve lemon jello in 1 cup hot water. Add syrup and lemon juice to jello. Chill until partially set. Soften cream cheese and add Miracle whip. Beat with spoon until smooth. Add jello a bit at a time. Beating until smooth after each addition. Stir in marshmallows, cherries, fruit cocktail and fold in prepared Dream whip. Freeze several hours or overnight.

STUFFED PEPPERS **JoAnn Wimmenauer**

1 lb. hamburger
1/3 c. uncooked rice
2/3 c. water
1/2 c. chopped onion
1/2 tsp. salt
1/4 c. catsup
6 small green peppers

Sauce:
1 c. catsup
1/2 c. water

Mix hamburger, rice, 2/3 cup water, onion, salt, pepper and 1/4 cup catsup. Put mixture into cleaned and gutted pepper. Mix 1 cup catsup and 1/2 cup water for sauce. Pour sauce over peppers. Bake at 300 degrees or 325 degrees for 1 hour.

CHICKEN VELVET SOUP **Betty Meyer**

3/4 c. butter
3/4 c. flour
1 c. warm water
6 c. hot chicken stock*
1 c. warm cream
1 1/2 c. chopped cooked chicken
3/4 tsp. salt
Dash pepper

*Made using 2 1/2 quart water and a 5 pound stewing hen.

Blend together butter and flour. Add warm milk, 2 cups hot stock and warm cream. Add 4 cups stock, chicken, salt and pepper and heat.

Write An Extra Recipe Here:

BEEF STEW **Leslie Pfeffer**

2 lb. beef stew meat
1 small onion, chopped
1 lb. carrots, sliced
6 medium potatoes, cubed
4 bouillon cubes
2 tsp. Kitchen Bouquet
4 c. water
Flour
Seasoning salt
Pepper

Season meat with pepper and seasoning salt. Flour meat in bag. Brown meat and onion in Dutch oven in Crisco. Dissolve bouillon cubes in water. Add Kitchen Bouquet. Pour mixture over meat in Dutch oven. Simmer on stove or bake at 350 degrees for 1 hour. Add carrots and potatoes. Simmer or bake another hour. For crock pot: Use 2 cups water instead of 4 cups to dissolve bouillon. Add mixture and all vegetables to browned meat in crock pot. Cook on low 6-8 hours.

STROGANOFF **Janet Jackson**

1 lb. ground beef
1/2 c. onion
1 1/2 Tbsp. flour
3/4 tsp. salt
1/4 tsp. paprika
Dash pepper
1 can cream mushroom soup
1/2 c. sour cream

Brown ground beef and onion. Add flour, salt, paprika, and pepper. Stir in soup. Simmer for 15 minutes. Stir in sour cream and heat. Serve on buns, bread, noodles or rice. Serves 4.

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BARBECUE SANDWICHES — **JoAnn Wimmenauer**

3 lb. beef, may use 1 1/2 lb. beef and 1 1/2 lb. pork
1 quart tomato juice
1/4 c. vinegar
1 Tbsp. salt
3 large diced onions
3 Tbsp. sugar
1 Tbsp. chili powder

Combine all ingredients. Simmer on low heat until meat is tender and begins to shred. Separate meat with fork. Serve hot or cold on buns.

MONTE CRISTO SANDWICH — **Betty Meyer**

3 slices white bread
Mayonnaise
1 slice ham
1 slice Swiss cheese
1 slice turkey
Egg batter
Mustard sauce

Spread mayo on bread. Put ham and cheese on one slice, turkey on second. Top with third. Dip sandwich completely in egg batter. Fry in oil at 350 degrees until golden brown. Cut into quarters and serve with mustard sauce.

BARBEQUED HAMBURGERS — **Sherry Rumble**

1 1/2 lb. lean hamburger
1/2 c. milk
1 c. soft bread crumbs
1 medium onion, chopped
Salt and pepper to taste

Sauce:
1 bottle (14oz.) Heinz Ketchup
2 Tbsp. vinegar
2 Tbsp. Worcestershire sauce
1/4-1/2 c. sugar
2 Tbsp. chopped green pepper
1/2 c. water
2 Tbsp. chopped onion

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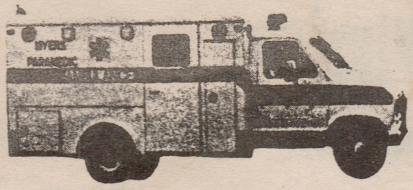

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BARBEQUED HAMBURGERS (Continued)

Mix all ingredients except sauce well. Form into patties for size buns used. Brown in skillet. Drain. Mix sauce ingredients. Pour over patties in electric skillet or oven pan. Simmer at least one hour. The longer these simmer, the better they are. They are good made the day before, refrigerated, and reheated. They also can be frozen ahead of time. This recipe has been multiplied 8 times and been very good. Serve on buns. Makes approximately 10-12 patties.

SAVORY CRESCENT CHICKEN SQUARES **Betty Meyer**

3 oz. pkg. cream cheese
2 Tbsp. (+1 Tbsp.) melted margarine
2 c. cooked, cubed chicken
1/4 tsp. salt
2 Tbsp. milk
1 Tbsp. chopped chives or onion
1 Tbsp. chopped pimento
8 oz. can crescent rolls
3/4 c. crushed seasoned croutons

Preheat over to 350 degrees. Blend softened cream cheese, 2 Tbsp. margarine until smooth. Add chicken, salt, pepper, milk, chives or onion and pimento. Mix well. Separate crescent rolls into 4 rectangles, seal perforations. Spoon 1/2 cup chicken mixture onto center of each rectangle. Pull 4 corners of dough to center of mixture; seal. Brush top with 1 Tbsp. margarine. Dip in croutons. Bake on ungreased cookie sheet 20-25 minutes until golden brown.

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CHICKEN CACCIATORE **Janet Jackson**

2 tsp. salt
1/2 tsp. paprika
1/8 tsp. pepper
1/2 tsp. oregano
1/4 tsp. chili powder
2 oz. chopped onion
1/2 c. green pepper
2 c. tomato juice
1/2 bay leaf, crumbled
1 1/4 lb. skinned chicken

In small bowl, combine 1 tsp. salt, paprika and pepper. Rub mixture into chicken evenly. Place chicken in a hot no-stick skillet. Cook for 10 minutes on each side or until brown. Transfer to a baking dish. Set aside. In same skillet cook green pepper and onion for 5 minutes until soft. Stir in remaining salt and other ingredients. Bring to boil for 15 minutes until reduced by about 1/3. Pour over chicken. Bake at 350 degrees for 30 minutes until done.

BEANIE'S SCALLOP CHICKEN **Karan Pershing**

1 c. rich milk
4 c. chicken broth
1/2 c. butter, if unrich broth
3/4 c. flour
1/4 tsp. nutmeg
1/8 tsp. celery salt
Pinch poultry seasoning
5 c. cold chicken
2 c. toasted bread crumbs

Make a gravy with the milk, flour, butter, broth and seasonings. In a baking dish, put layer of bread crumbs, layer of chicken. Continue until all is used. Then pour gravy over it all. Bake at 350 degrees until thickened.

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CHINESE FRIED RICE **Dane Meyer**

1/2 c. finely diced cooked pork, ham or chicken
2 Tbsp. cooking oil
1 3oz. can sliced mushrooms
1 1/2 Tbsp. finely chopped onion
1 quart cold, cooked rice
2 or more Tbsp. soy sauce
1 well beaten egg

Fry meat lightly in oil. Add mushrooms, onions, and soy sauce. Cook over low heat for 10 minutes. Add well-beaten egg. After the egg is cooked, add rice. Stir frequently while cooking for 5 minutes. If darker color is wanted, add more soy sauce. Makes 6-8 servings.

Write Extra Recipes Here:

WHOLE WHEAT HONEY BREAD **Renee Gavin**

4 c. whole wheat flour
1 Tbsp. salt
1/2 c. nonfat dry milk
2 pkgs. active dry yeast
4-4 1/2 c. all purpose flour
3 c. water
1/2-3/4 honey
2 Tbsp. cooking oil

Heat water, honey and oil in a sauce pan until warm, not hot, not boiling. Mix 3 cups whole wheat flour, dry milk, salt and yeast. Pour warm liquid into flour mixture. Blend one minute or so. By hand, stir in 1 more cup whole wheat flour and all purpose flour. Knead on floured surface 5 minutes or so. Put dough in greased bowl, cover, let rise 45 to 60 minutes until light and approximately doubled in volume. Punch down, divide in half. Shape each half into loaf shape by rolling dough to a roughly 14x7 rectangle. Starting with 7-inch side, roll up like a jelly roll. Place each loaf in greased pan. Cover, let rise 30-45 minutes until light and doubled. Bake at 375 degrees for 40-45 minutes until loaf sounds hollow when tapped. Remove, or serve from pan. Best with butter and honey.

PUMPKIN BREAD **Shirley Jackson**

1/2 stick margarine
3 c. sugar
4 eggs
2 c. pumpkin
3 1/2 c. flour
3/4 c. water
1 tsp. vanilla
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
1 tsp. salt
1 c. raisins
1 c. nuts

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PUMPKIN BREAD (Continued)

Beat margarine, sugar and eggs. Add remaining ingredients. Place dough in 4 greased and floured 1 pound coffee cans. Bake at 350 degrees for 60-90 minutes. Slice thinly when cool.

BANANA BREAD **Renee Gavin**

1 c. sugar
2 eggs
2 ripe bananas
1/2 c. butter
1/3 c. milk
1/2 tsp. salt
2 c. white all-purpose flour
1/2 pkg. (7oz.) crushed walnuts
1 tsp. lemon juice
1 tsp. baking soda
Optional: 1 little box raisins

In one bowl, mix flour, baking soda and salt. In another bowl, cream butter. Slowly mix in sugar. Mix until creamy. Add two eggs. Mash up bananas on plate. Combine bowls 1 and 2, then bananas. Add milk, then lemon juice and raisins. Bake at 350 degrees in 9x5-inch loaf pan for 1 hour.

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SWEET ROLL DOUGH — **Shari Lynn Shireman**

1/2 c. scalded milk
1/4 c. melted lard
1/2 c. sugar
1 1/2 tsp. salt
1/2 c. warm water
2 pkgs. yeast
2 eggs
3 or more cups flour, dough should be a little sticky

Stir water and yeast together. Stir milk, lard, sugar and salt together. Add water, yeast, and eggs. Stir together. Add flour, dough should be sticky. It makes a soft dough. Keep real warm. Let rise once.

MEXICAN WEDDING CAKE — **JoAnn Wimmenauer**

2 sticks soft margarine
4 heaping tsp. powdered sugar
1 tsp. vanilla
2 c. flour
1/2-3/4 c. walnuts
Bag of powdered sugar, to roll balls in

Mix all ingredients until well mixed. Roll dough into balls. Place on cookie sheet. Bake at 325 degrees for about 15 minutes. Cool. Roll in powdered sugar.

EASY TO MAKE CAKE COOKIES — **Annette Lacy**

1 cake mix, any flavor
2 eggs
1/2 c. oil
1/2 c. powdered sugar

With mixer, beat cake mix, oil and eggs. Roll into balls. Roll balls in powdered sugar. Bake at 350 degrees until top cracks, about 7 minutes. You may also add options such as nuts, chocolate chips, etc. Devil's Food Cake mix with peanut butter chips is great!

AGGRESSION COOKIES

Kathy Meyer

3 c. brown sugar
3 c. margarine or butter
6 c. oatmeal
1 Tbsp. soda
3 c. flour

Put all in a large bowl. Knead, mash and squeeze it, the more you do this, the better they taste. Form into small balls, on ungreased cookie sheet. Butter the bottom of a small glass and dip the granulated sugar. Using prepared glass mash balls flat. Bake at 350 degrees for 10-12 minutes. Makes 15 dozen cookies.

CHOCOLATE OATMEAL COOKIES

JoAnn Wimmenauer

1 Stick butter or margarine
2 c. sugar
1/2 c. milk
1 tsp. vanilla
3 c. quick rolled oats
2 Tbsp. cocoa
1/2 c. peanut butter

Mix butter, sugar, milk, vanilla in sauce pan. Stir to boil. Boil 1 minute. Pour into bowl of oats, cocoa and peanut butter. Mix well. Drop by the teaspoon on wax paper. Let set. No bake.

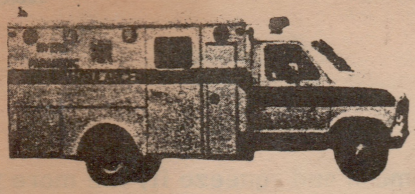
KOFFEE KLATSH BARS

Annette Lacy

1 c. chopped raisins
2/3 c. strong coffee
1/2 tsp. cinnamon
1/2 c. sifted flour
1/2 c. butter
1/2 tsp. soda
1/2 tsp. salt
1 c. sugar
2 eggs

Blend raisins, coffee and cinnamon in blender. Let set while making rest of cake. Sift together flour, salt and soda, set aside. Cream butter and sugar well. Add unbeaten eggs, one at a time, beating until well blended. Stir in sifted dry ingredients, then coffee mixture. Beat well until mixed. Bake in 13x9-inch greased pan at 250 degrees for 25-30 minutes. While baking, blend butter, sugar and coffee for glaze. Ice cooled bars with glaze.

Write An Extra Recipe Here:



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CHERRY COCONUT BARS

Shari Lynn Shireman

Pastry:
2 c. sifted flour
1 c. butter
6 Tbsp. confectioners sugar

Filling:
4 eggs, slightly beaten
2 c. sugar
1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 1/2 c. chopped nuts
1 c. coconut
1 c. maraschino cherries, quartered

Preheat oven to 350 degrees. With hands mix flour, butter, confectioners sugar until smooth. Spread thin with fingers in oblong cake pan. Bake about 25 minutes. Mix filling ingredients. Spread over top of baked pastry, no need to cool. Bake about 25 minutes. Cool, cut into squares and serve as dessert or cut in oblongs and serve as cookies. Serves 16 for dessert or 40 cookies.

BROWNIES

Leslie Pfeffer

2 squares of unsweetened chocolate
1/4 lb. of sweet butter, 1 stick
2 eggs
1/2 tsp. vanilla
1/4 c. flour
1/4 tsp. salt
1 c. chopped walnuts

First melt chocolate and butter in heavy sauce pan. Remove from heat and stir in sugar. Add eggs along with vanilla and beat like mad. Stir in flour, salt and nuts. Now mix all that up. Then you butter a square tin, 8x8-inches, and dump the whole thing quickly into the pan. Stuff this pan into a preheated 325 degree oven for 40 minutes. After that, take out the pan and let it cool for awhile. Then cut into 1 1/2-inch squares and dive right in.

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DOUBLE FROSTED BROWNIES **Betty Meyer**

1 box brownie mix

White Frosting:
1 stick margarine
1 tsp. vanilla
2 c. powdered sugar

Glaze:
1 pkg. (6oz.) chocolate pieces
1 Tbsp. crisco

Bake brownie mix in 9x13-inch pan. Cool. Beat butter and vanilla in bowl until creamy. Add sugar and beat until smooth. Spread white frosting on top. Melt crisco and chocolate over hot water. Put glaze over frosting.

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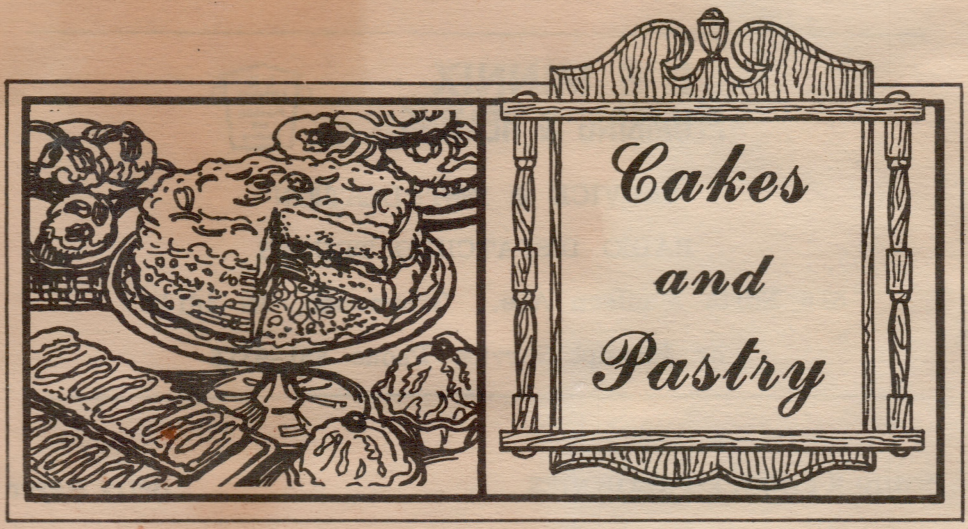

GRANDMA'S CAKE AND CUPCAKES **Thelma Huber**

2 c. sugar
2 heaping Tbsp. butter or Crisco
2 eggs
2 c. milk
1 tsp. vanilla
3 tsp. baking powder
3 c. flour
Optional: 2 Tbsp. cocoa

Cream sugar and butter. Beat in eggs. Add milk, vanilla, baking powder and flour. Beat. For chocolate cake: add 2 Tbsp. cocoa, for deeper chocolate add more cocoa. For marble cake, pour 3/4 batter into cake pan. Add1 Tbsp. cocoa to remaining 1/4 batter. Mix. Swirl chocolate batter through yellow batter. For cupcakes, pour into cupcake tins. Bake in 350 degree oven until done. Prick with toothpick, it's done when the toothpick stays clean. Cakes take about 30 to 35 minutes. Cupcakes take about 15-20 minutes.

TEXAS SHEET CAKE **Sherry Rumble**

2 c. flour
1 1/2 c. sugar
1 stick margarine
1/2 c. shortening
1/4 c. cocoa
1 c. water
1/2 c. buttermilk *
1 tsp. baking soda
2 eggs
1 tsp. vanilla

Icing:
1 stick margarine
5 Tbsp. milk
1/4 c. cocoa
1 box powdered sugar
1 tsp. vanilla

Continued.....

TEXAS SHEET CAKE (Continued)

Mix flour and sugar in bowl. Bring margarine, shortening, cocoa and water to a boil and pour over flour-sugar mixture. Add buttermilk, eggs, soda and vanilla. Mix well until bubbles form. Pour in 10x15-inch jelly roll pan. Bake in hot oven, 400 degrees for 20 minutes. While cake is baking, mix icing in same pan, margarine and cocoa mixture was boiled. Bring all to boil but vanilla and powdered sugar. Add vanilla, then powdered sugar and beat well. Pour over cake while cake is still warm. Nuts may be added to icing if available. If 1 cup miniature marshmallows are also added to icing, it is called Mississippi Mud Cake. *1 Tbsp. vinegar may be added to a cup of whole milk to get the buttermilk. Works well.

GRANNY CAKE **Gladys Mason**

2 c. flour
1 1/2 c. sugar
1 tsp. soda
1 tsp. salt
2 eggs

#2 can crushed pineapple and juice
1/2 c. brown sugar
1/2 c. nuts, chopped

Topping:
1 c. sugar
1 c. Milnot

1 stick margarine
1 Tbsp. vanilla

Mix flour, 1 1/2 cup sugar, soda, salt, eggs and pineapple. Pour into greased 9x13-inch pan. Sprinkle brown sugar and nuts over top. Bake at 350 degrees for 40 minutes or until golden brown. 5 or 10 minutes before cake is done, bring topping ingredients to a boil and pour over warm cake. Do not take out of pan until completely cool. This is a deliciously moist cake.

GOOEY CAKE **Annette Lacy**

1 box yellow cake mix
1 stick melted butter
4 eggs

1 8oz. cream cheese, softened
1 box powdered sugar
1/2 c. chopped pecans or walnuts

With mixer, beat cake mix, butter and 2 eggs. This mixture will be sticky. Spread into greased 13x9-inch pan. Then beat cream cheese, 2 eggs and all but 2 Tbsp. powdered sugar until smooth. Pour sticky mixture and sprinkle with nuts. Bake at 350 degrees for 35-40 minutes. Cook and sprinkle with remaining sugar.

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SOUTHERN NUT CAKE — **Shari Shireman**

2/3 c. oleo
1/2 c. oleo
1 tsp. vanilla
1 2/3 c. sugar
2 2/3 c. sifted cake flour, or
2 1/3 c. regular flour
2 tsp. baking powder
1 tsp. salt
1 c. black walnuts
3 unbeaten eggs
1 c. milk

Icing:
1/2 c. margarine
1 8oz. pkg. cream cheese
1 tsp. vanilla
1 box confectioners sugar

Cream shortening vanilla: Add sugar and beat till fluffy. Add eggs, one at a time; beating well after each addition. Sift dry ingredients together, add alternately with milk to creamed mixture. Fold in nuts. Bake at 325 degrees. While cake is cooling, beat margarine, cream cheese and vanilla together. Add sugar. Beat well and spread on cake.

FRESH APPLE CAKE — **Karan Pershing**

1 1/2 c. oil
2 c. sugar
2 well beaten eggs
3 c. sliced apples
2 tsp. vanilla
3 c. flour
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt

Combined all ingredients. Bake at 350 degrees for 45 minutes. Ice cake when cool.

PINEAPPLE CREAM CHEESE CAKE — **Karan Pershing**

2 c. flour
2 c. sugar
2 eggs
2 tsp. soda
1 lb. 4oz. crushed pineapple, do not drain

Icing:
1/2 c. margarine
1 8oz. pkg. cream cheese
1 tsp. vanilla
1 box powdered sugar

Combine all ingredients. Bake at 350 degrees for 35 minutes. While cake bakes, cream margarine, cream cheese and vanilla together. Add sugar. Beat well and spread on warm cake.

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CREAM CAKE

Shari Lynn Shireman

	1 c. buttermilk
l	2 c. sifted flour
rgarine	1 tsp. baking soda
s	1/2 tsp. salt
es	2 c. coconut
illa	1 c. chopped pecans
rgarine	1 tsp. vanilla
g. cream cheese	1 box powdered sugar
oconut	

r and shortening, oil and butter, until fluffy. Add egg olks gredients and mix. Add buttermilk, vanilla, coconut and d mix thoroughly. Beat egg whites until stiff and fold into Pour into three 9-inch, greased and floured cake pans. Bake s at 350 degrees. While cake cools, beat margarine, cheese a together. Add sugar and coconut. Beat well and spread on ke.

CAKE

Jo Meyer

flour	1 tsp. salt
r	1 1/2 c. oil
king soda	4 eggs
nnamon	3 c. grated carrots
ped nuts	
g. cream cheese	1 box confectioner sugar
tter or margarine	2 tsp. vanilla

Continued.....

CARROT CAKE (Continued)

Sift and mix dry ingredients. Add oil and stir well. Add eggs, time, and mix after each. Add carrots and nuts and blend. Ba greased and floured 9-inch cake pans about 25 minutes at 350 While cake is cooling, cream soft butter and cream cheese. A and vanilla. Spread icing on cooled cake.

MIRACLE WHIP CAKE

Karar

1 c. brown sugar
1 c. Miracle Whip
2 c. flour
2 tsp. soda
4 Tbsp. cocoa
1 c. water
2 tsp. vanilla
1/2 tsp. salt

Icing:
1/2 stick oleo, softened
3/4 box powdered sugar
1/2 tsp. vanilla
1 dash milk
4 Tbsp. cocoa, for choco

Combine all ingredients. Bake at 375 degrees for 30 minutes. cake is cooling, cream sugar and cream cheese together. Add sugar, milk and vanilla. If chocolate icing is desired, add coco thoroughly. Ice cake when cool

TOMATO SOUP CAKE

Be

2 1/4 c. sifted cake flour
1 1/3 c. sugar
4 tsp. baking powder
1 tsp. soda
1 1/2 tsp. ground allspice
1 tsp. ground cloves
1/2 c. shortening
1 can condensed tomato s
2 eggs
1/4 c. water
1 pkg. fluffy white frosti mix

Heat oven to 350 degrees. Grease and flour two 8-9-inch rou pans. Sift together flour, sugar, baking powder, soda, allspice and cloves into large bowl. Add shortening and soup. Beat at speed with mixer, scraping sides of bowl often. Add eggs and beat 2 minutes longer, scraping bowl frequently. Pour into pr pans. Bake 25-30 minutes or until top springs back when light with finger. Let stand in pans for 10 minutes. Remove from p cool on cake racks. Prepare frosting according to package dir Put layers together with some frosting. Frost sides and top o

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PECAN PIE **Shari Shireman**

1/2 c. white sugar
2 Tbsp. soft oleo
2 Tbsp. flour
2 beaten eggs
1 c. white karo
1/2 tsp. vanilla
1/4 tsp. salt
1 c. pecan halves

Mix sugar, oleo, flour in small bowl. Mix in large bowl until blended - eggs, karo, vanilla and salt. Add both mixtures and stir lightly. Place 1 cup pecan on bottom crust and pour batter over pecans. Bake at 350 degrees for 35-45 minutes.

PUMPKIN DELIGHT **Betty Meyer**

1 pkg. yellow cake, divided
3/4 c. buter, divided
4 eggs, divided
2 c. or #303 can pumpkin
1 1/2 c. sugar, divided
1/2 c. brown sugar
1/2 tsp. salt
1/4 tsp. nutmeg
1 c. milk
3 tsp. cinnamon, divided
Nuts

Reserve 1 cup cake mix. Combine remaining mix with 1 cup butter and 1 egg. Press in either long cake pan or 2 small pans. Combine pumpkin, 1 cup sugar, brown sugar, salt, nutmeg, 3 eggs, milk and 2 tsp. cinnamon. Pour over pressed mixture. To reserve cake mix add 1/2 cup sugar, 1 tsp. cinnamon, 1/4 cup butter and nuts. Mix until crumbly. Pour over top of cake. Bake 40-50 minutes at 350 degrees.

SOUR CREAM COFFEE CAKE **Jo Ann Wimmenauer**

2 c. sugar
2 eggs
1/2 pint sour cream, 8oz.
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. salt
2 Tbsp. brown sugar
3/4 c. chopped nuts
1/2 tsp. cinnamon

Mix together sugar, eggs, sour cream and vanilla. Gradually add flour, baking powder and salt. Pour one-half of mixture into a greased and floured 10-inch tube pan. Sprinkle top with brown sugar, cinnamon and nut mixture. Cut mixture in swirls with knife. Pour remaining cake batter into pan. Bake in 350 degree oven for 50-55 minutes. Let cake sit in pan for 20 minutes after removing from oven. Before serving, sprinkle top of cake with powdered sugar.

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PIE WITH NO NAME — **Betty Meyer**

1 unbaked pie shell
1 c. sugar
1/2 c. flour
2 eggs, slightly beaten
1 stick butter, melted and cooled
1 c. chopped nuts
1 c. chocolate chips
1 tsp. vanilla

Melt and cool butter. Mix sugar and flour; add slightly beaten eggs; and butter, nuts, chocolate chips and vanilla. Bake 1 hour at 325 degrees. Serve warm with whipped cream.

CHERRY TOPPED CHEESE PIE — **JoAnn Wimmenauer**

8 oz. softened cream cheese
1/2 c. sugar
2 c. thawed Cool Whip
1 c. canned cherry pie filling
Unbaked 9-inch Graham Cracker crust

Beat together cream cheese and sugar until creamy. Blend in Cool Whip. Pour into crust. Top with cherry pie filling. Chill at least 3 hours before serving.

CREAM PIE — **Betty Meyer**

1 pkg., 3 3/4oz., instant pudding mix:
vanilla-for coconut
banana-for banana
chocolate-for chocolate
1 c. milk
1 c. whipped cream or Dream Whip
1 c. coconut, for coconut
2 bananas, sliced for banana
Curled chocolate, for chocolate
1 9-inch baked pie crust

Bake pie crust and cool. Combine pudding and milk. Let stand a few minutes. Fold in whipped cream. Fold in 1/2 cup shredded coconut, for coconut. Place sliced bananas on bottom of crust, for banana. Pour pudding mixture into baked pie shell. For coconut - top with toasted 1/2 cup coconut. For banana - top with sliced bananas. For chocolate - top with curled chocolate.

Write An Extra Recipe Here:

10 MINUTE GERMAN CHOCOLATE CREAM — **Leslie Pfeffer**

4 oz. sweet chocolate
1/3 c. milk
2 Tbsp. sugar
3 oz. cream cheese, softened
8 oz. Cool Whip, thawed
8-inch graham cracker crumb crust

Heat chocolate and 2 Tbsp. milk in sauce pan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture. Beat until smooth. Spoon into crust. Freeze until firm, about 4 hours. Garnish with chocolate curls, if desired. Store any left over pie in freezer.

STRAWBERRY TARTS — **Betty Meyer**

1 pkg. 3 3/4oz. instant vanilla pudding
1 c. milk
1 c. whipped cream or Dream Whip
1 pkg. strawberry glaze
1 pint strawberries
12 tart shells, baked

Bake tart shells and cool. Combine pudding and milk. Let stand a few minutes. Fold in whipped cream. Pour pudding mixture into tart shells. Top with glaze and strawberries.

ELEPHANT EARS — **Jo Meyer**

1 1/2 c. milk
2 Tbsp. sugar
1 tsp. salt
6 Tbsp. shortening
2 pkg. dry yeast
4 c. flour
Oil for deep frying
Sugar mixture - 1/2 c. sugar with 1 tsp. cinnamon

Heat together, but do not boil, milk, sugar, salt and shortening until shortening is melted. Cool to lukewarm. Add yeast; stir until dissolved. Stir in flour, two cups at a time, beating after each addition, until smooth. Put into a greased bowl; cover with a damp cloth and let rise until double, about 30 minutes. Heat oil to 350 degrees or hot, but not smoking. Dust hands with flour. Pinch off pieces of dough about the size of a golf ball. Stretch dough ball into a thin 6-8-inch circle. Drop stretched dough, one at a time, into hot oil. Fry until it rises to the surface; turn and fry other side until light golden brown. Remove with slotted spoon; drain on absorbent paper. Sprinkle generously with sugar mixture.

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DIRT CAKE **Shari Shireman**

1 large pkg. Oreo cookies
1 stick butter
1 8oz. pkg, cream cheese
1 large tub Cool Whip
1 c. powdered sugar
3 c. cold milk
2 pkg. instant vanilla pudding
1 tsp. vanilla

Crush Oreos. Put 1/2 crumbs in bottom of buttered 13x9x2-inch dish. Mix butter, cream cheese, Cool Whip and powdered sugar and set aside. Mix milk, pudding and vanilla. Combine both mixtures. Beat until smooth. Pour in dish and top with other half of cookie crumbs. Refrigerate 10-12 hours before serving.

BANANA SPLIT CAKE **Sherry Scott**

2 c. sugar
2 8oz. pkg. cream cheese
1 16oz. can drained crushed pineapple
4 or 5 bananas, sliced
9oz. Cool Whip
1 c. nuts
1/2 c. maraschino cherries

Crust:
2 c. graham cracker crumbs
1 stick melted butter
1/4 c. sugar

Mix all ingredients for crust. Press into pan. Bake at 350 degrees for 5 minutes. Cream 2 cups sugar and cream cheese and spread over cooled crust. Layer pineapple , bananas, Cool Whip, nuts and cherries on top. Chill and serve.

CHERRY DELIGHT — **Shari Lynn Shireman**

36 half graham crackers crushed fine
1 tsp. cinnamon
Pinch of salt
1 1/2 sticks butter melted
1/2 c. granulated or powdered sugar

Filling:
1 large pkg. cream cheese
1/2 pint whipping cream, whipped
1/2 c. powdered sugar
1 tsp. vanilla
Pinch of salt
1 can cherry pie filling

Press crackers, cinnamon, salt, butter and sugar into oblong pan and put in freezer and chill for about 10 minutes. Whip the cheese. Add the cream, sugar, vanilla, and salt. Put in crust and spread cherries over the top. Serves 8-12. Dream whip may be used in place of whipping cream. 2 boxes or 2 packets.

LEMON LUSH — **Sherry Scott**

1 1/2 c. flour
1 1/2 stick margarine
1 c. chopped pecans
1 8oz. pkg. softened cream cheese
1 c. sugar
1 tub Cool Whip
1 large or 2 small pkg. lemon instant pudding
3 c. milk

For crust: Mix flour and margarine together. Add 1/2 cup pecans. Press in bottom of pan with fingers. Bake 20 minutes at 350 degrees. Set aside to cool. Mix cream cheese, sugar and 1 cup cool whip until smooth. Spread over cooled crust. Blend pudding and milk with mixer until thick. Spread over other mixture. Add remaining cool whip and nuts to top. Refrigerate.

NEXT BEST THING TO ROBERT REDFORD — **Debby Matthews**

1 c. flour
1 stick, 1/2 c., butter or margarine
1 c. chopped nuts
1 pkg., 8oz., cream cheese
1 c. sugar
1 large, 12oz., frozen non-dairy topping thawed and divided
1 large pkg. instant vanilla pudding
1 large pkg. instant chocolate pudding
3 c. milk
Grated chocolate

Continued.....

NEXT BEST THING TO ROBERT REDFORD (Continued)

Make the day before. Combine flour, butter and nuts. Press into botto of ungreased 9x13x2-inch pan. Bake at 350 degrees for 15-20 minutes. Let cool. Combine cream cheese, sugar and half whipped topping; blend until smooth. Spread over cooked crust. Beat together the two puddings and milk. Whip until well blended. Pour into crust. Spread remainder of whipped topping on top. Grate chocolate over top. Keep refrigerated.

CAROL'S CHEESECAKE **Karan Pershin**

1 pkg. graham cracker
1 stick soft margarine
1 small box any flavor jello
1 8oz. pkg. cream cheese
1 c. hot water
1 c. sugar
1 c. Milnot

Crush crackers into crumbs. Mix with margarine. Line 13x9x2-inch pa with mixture. Mix jello with hot water and set aside to cool a little. Cream the sugar and cream cheese until smooth. Whip the Milnot unti very stiff. Combine jello mixture and cream cheese mixture. Mix wel Then fold mixture into Milnot VERY easy. Pour into crumb crust. Refrigerate.

APPLE CRISP **Janet Jackso**

4 c. sliced apples
2/3-3/4 c. brown sugar
1/2 c. flour
1/2 c. oats
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 c. butter or margarine, softened

Grease square pan. Place apples in pan. Mix remaining ingredients. Sprinkle over apples. Bake in 375 degree oven for 30 minutes.

Write An Extra Recipe Here:

LEMON TORTE **Annette Lacy**

Crust:
2 c. sifted flour
2 1/2 Tbsp. sugar
1 stick butter

Filling:
1 8oz. cream cheese, softened
1 c. powdered sugar
1 large tub cool whip

Flavoring:
2 boxes lemon instant pudding, you may use any instant pudding you desire

Topping:
1 large tub cool whip

Mix all crust ingredients. Press into a 9x13-inch pan. Brown at 350 degrees for 15-18 minutes. Mix all filling ingredients. Spread on cooled crust. For smoother filling mix in a food processor or mixer. Mix all flavoring ingredients. Pour over cream cheese layer. After setting, top with cool whip. This also makes a great chocolate or banana torte.

Write An Extra Recipe Here:

MILLION DOLLAR FUDGE — **Sherry Rumble**

Boil 6 minutes:
4 1/2 c. sugar
Pinch of salt
2 Tbsp. butter or margarine
1 tall can evaporated milk

Put in large bowl:
12 oz. semisweet chocolate bits
12 oz. German sweet chocolate
2 7oz. or 1 13oz. jar marshmallow cream
2 c. nuts
2 tsp. vanilla

Pour boiling syrup over ingredients in bowl. Beat until chocolate is all melted and pour in one very large pan or two or more smaller pans. Let stand a few hours before cutting. Makes two pans 8x8x2-inch. Very good a Christmas time.

OLD FASHIONED FUDGE — **JoAnn Wimmenauer**

2 square, 2oz., unsweetened chocolate, in pieces
2 c. sugar
2 Tbsp. light corn syrup
1/8 tsp. salt
2/3 c. milk
2 Tbsp. butter
1 tsp. vanilla
1 c. nutmeats, coarsely chopped

Scald milk. Add chocolate, sugar,syrup and salt. Cook slowly, stirring until sugar dissolves. Cook to soft ball stage, 238 degrees. Test by dropping few drops in a cup of cold water. Remove from heat. Add butter. Cool to lukewarm, 110 degrees without stirring. Add vanilla. Pour into large bowl. Beat until thick and no longer glossy. Scrape bowl while beating. Do not beat until too thick. Beat in nuts. If mixture becomes too thick, add 1 Tbsp. milk or cream and beat until smooth. Spread at once into buttered pan. When firm cut into squares.

PEANUT BUTTER FUDGE — **Shari Lynn Shireman**

3 c. sugar
3/4 c. oleo
2/3 c. evaporated milk
1 1/2 c. peanut butter
7oz. marshmallow creme
1 tsp. vanilla

Combine sugar, oleo and milk in heavy saucepan, bring to a full rolling boil stirring constantly. Boil 5 minutes over medium heat stirring constantly. Remove from heat. Stir in peanut butter until melted. Add marshmallow cream and vanilla. Pour in buttered 13x9-inch pan. Cool at room temperature and cut into squares.

CHOCOLATE FUDGE — **Bonnie Ross**

5 c. sugar
1 stick butter
1 can evaporated milk
1 large pkg. chocolate chips
1 large jar marshmallow creme
1/2 tsp. vanilla

Mix sugar, butter and milk and bring to boil. Boil until forms soft ball, about 5-8 minutes. Remove from heat and add chocolate chips, marshmallow creme and vanilla. Mix well and pour into a buttered pan. Makes 5 pounds.

TEXAS PEANUT BRITTLE — **Sherry Rumble**

3 c. sugar
1 c. white Karo syrup
1/2 c. water
3 c., 1 lb., raw spinach peanuts, can use regular peanuts
1 Tbsp. butter or margarine
2 tsp. baking soda
1 tsp. salt, don't add if using salted peanuts

Combine sugar, syrup and water. Boil until 230 degrees on candy thermometer. Add peanuts and cook until golden brown and 320 degrees on candy thermometer. Stir constantly. Remove from heat, quickly and butter, baking soda and salt. Mix well until bubbling dies down. Pour on two buttered tins. When cooled, turn sheets of brittle over and tap with knife handle to break into pieces. Store in air-tight container.

MERINGUE KISSES — **JoAnn Wimmenauer**

3 egg whites, at room temperature
1/4 tsp. cream of tartar
2/3 c. sugar
1/4 tsp. vanilla or other flavoring

Continued.....

MERINGUE KISSES (Continued)

Line a cookie sheet with parchment paper or foil. Grease the paper or foil. Heat the oven to 275 degrees. Beat the egg whites until foamy. Add cream of tartar and beat until soft peaks form. Gradually add sugar, beating until stiff peaks form and sugar is dissolved. To test - rub a small amount of meringue between the thumb and forefinger. If it does not feel grainy, the sugar is dissolved. Add the flavoring and beat until mixed. Drop mixture by teaspoonfuls onto prepared sheets. Bake about 20-30 minutes or until they just barely change color and are not sticky inside. Turn off oven and leave kisses to dry. Makes 1 1/2 dozen.

HAYSTACKS **Sherry Rumble**

12oz. butterscotch bits
6oz. semi-sweet chocolate bits
#2 can chinese noodles
1 c. cashews or other nuts

Can reverse recipe and use:
6oz. butterscotch and 12oz. chocolate bits. Can omit nuts altogether and still good

Melt both kind bits over low heat or in double boiler. Add noodles and nuts. Drop by teaspoon onto waxed paper. Let set or put in refrigerator. Delicious and easy. Especially good at Christmas time.

Write An Extra Recipe Here:

BREAKFAST CASSEROLE **Sherry Rumble**

8 slices of bread, cubed
2 c. grated cheddar cheese
1 lb. sausage, brown and crumble
6 eggs
2 1/2 c. milk
3/4 tsp. yellow mustard
1/2 tsp. salt
Pepper to taste
1 can mushroom soup
1/2 c. milk

Variation:
1/2 lb. ham can be used instead of sausage

Arrange bread and sausage in greased casserole. Beat together eggs and 2 1/2 cups milk. Add mustard, salt and pepper to egg mixture. Pour egg mixture over bread and sausage in casserole. Cover with cheese. Let stand over night. Next morning add soup mixed with 1/2 cup milk. Pour over casserole. Bake at 300 degrees for 1 1/2 hours until golden brown and egg is set. Serves 8-10.

TACO CASSEROLE **JoAnn Wimmenauer**

1 3/4oz. envelope French's Chilio Seasoning Mix
1 1/2 c. broken corn/taco chips
1/2 - 1 c. shredded cheddar cheese
1/4 c. sliced pitted ripe olives
1 lb. ground beef
1 lb. can tomatoes
1 lb. can kidney beans
2 c. shredded lettuce
1 tomato , cut up

Continued.....

TACO CASSEROLE (Continued)

Prepare chili according to directions using beef, tomatoes and kidney beans. Spoon into shallow 2 quart casserole. Sprinkle with chips and cheese. Bake at 350 degrees for 15 minutes or until cheese melts and casserole bubbles. Just before serving, top with lettuce, tomato pieces and olive slices. Serves 6.

RICE AND BROCCOLI CASSEROLE **Janet Jackson**

2 pkg. frozen chopped broccoli
2 c. cooked rice, cooled, long grain
1 can cream of chicken soup
1/4 c. milk
1 can water chestnuts, sliced thinly
1/4 c. onion, chopped fine
1/4 c. celery, chopped fine
4 Tbsp. margarine
1 c., 1 small box 8oz., Velvetta Cheese, in small chunks

Saute onion, chestnuts and celery in margarine a few minutes. Add cooked rice and stir often. Place a layer of broccoli in bottom of greased casserole. Then the rice mixture. Then pour cream of chicken soup. Then another layer of broccoli. Last add cheese over the top. Bake 30 minutes in 350 degree oven.

CRUSTY BEEF CASSEROLE **Sherry Rumble**

2 lb. lean hamburger
1 medium onion, chopped
3 cans Chef Boy Arde spagetti sauce
1 lb. shredded cheese, I use colby, any favorite may be used
1 pkg. very,very thin noodles
Lawry's Seasons salt, very important, don't omit

Brown hamburger and onion, add sauce. Boil noodles, drain. Layer in greased baking dish in this order: hamburger, noodles salt and cheese as many times as you want. Best to end with cheese for browned, crusty topping. Bake 350 degrees for one hour. Can be made ahead, frozen and baked at a later date.

SHIRLEY'S CHICKEN CASSEROLE **Karan Pershing**

6-8 chicken breasts
2 tube of Ritz crackers
1 8oz. sour cream
4 Tbsp. poppy seeds
2 cans cream of chicken soup
1 stick melted oleo

Continued.....

SHIRLEY'S CHICKEN CASSEROLE (Continued)

Boil chicken, remove bones and chop into small pieces. Crush 1 tube of crackers. Mix chicken, crackers, sour cream, poppy seeds and soup together. Pour into a well greased 13x9x2-inch dish. Crush other tube of crackers into crumbs. Sprinkle over casserole. Sprinkle remaining poppy seeds over casserole. Bake at 350 degrees for 30 minutes.

REUBEN CASSEROLE **JoAnn Wimmenauer**

2 12oz. cans corned beef
1 1/2 c. caraway rye bread crumbs
1/4 c. creamy Russian dressing
1 1/2 c. grated Swiss cheese
1 egg, beaten
1/2 c. chopped onion
1 Tbsp. Worcestershire sauce
1/4 tsp. pepper
1 can drained sauerkraut
1/4 c. pickle relish

Combine bread crumbs, eggs, onions, relish, dressing and seasonings. Spread half of mixture in 9x13-inch pan. Then spread sauerkraut and half of cheese. Spread remaining mixture over top. Top with remaining cheese. Bake at 325 degrees for 45 minutes. Serves 8.

LASAGNE **Jo Ann Wimmenauer**

1/2 lb. ground beef
1/2 lb. ground pork
1 clove garlic, minced
2 Tbsp. chopped parsley
1 Tbsp. basil
1 1/2 tsp. salt
1 #303 can tomatoes, 1 3/4 c
2 6oz. can tomato paste
2 c. cottage cheese
1/3 c. parmesan cheese
2 eggs, beaten
1 tsp. salt
1/2 tsp. pepper
1 lb. mozzarella cheese
7 lasagne noodles

Brown meat. Drain fat. Add garlic, parsley, basil, 1 1/2 tsp. salt, tomatoes and paste. Simmer over low heat 1/2-1 hour, stir occasionally. Combine cottage cheese and parmesan cheese. Add eggs and 1 tsp. salt and pepper. Set aside. Cook noodles. Pour 1/3 sauce into 13x9x2-inch dish. Cover with 1/2 noodles, then 1/2 cheese mixture, 1/2 mozzarella, etc.... Top with remaining sauce. Cover with foil. Bake 350 degrees for 20 minutes. Uncover, bake 20 more minutes. Then remove from oven. Let set 15 minutes before serving.

PAM'S EGG NOODLES **Karan Pershing**

4 Tbsp. or 1/2 stick melted butter
1 tsp. salt 1 tsp salt
4 egg yolks
5 Tbsp. milk
1 1/2 c. flour

Mix butter, salt, egg yolks and milk together. Add flour. Roll out and cut. Boil in broth. No need to dry.

PIZZA

Candy Scott

Pizza Dough:
4 c. sifted flour
1 cake or pkg. of yeast dissolved in 1 1/3 c. warm, not hot water
2 Tbsp. salad oil
1 tsp. salt

Pizza Sauce:
1 small can tomato sauce
1 small can tomato paste
Oregano
Other spices

2 lbs (2 pounds)

2 lb. sliced cheese
2 lb. sausage
1 pkg. pepperoni

Pizza Toppings
1 can mushrooms
Any other favorites

Mix flour, dissolved yeast, oil and salt. Knead about 10 minutes. Put in a bowl and let rise for 2 hours. After rising, flour board and roll out thin. Shape onto pizza pan. Mix sauce, paste, oregano and other spices. Top rolled and shaped pizza dough with sauce, cheese, mushrooms, cooked sausage, pepperoni and other toppings. Cook at ~~425~~ 450 degrees for 15-20 minutes.

BARBECUE SAUCE

Karan Pershing

2 jars strained baby food, peaches
1/3 c. catsup
1/3 c. vinegar
2 Tbsp. Soy Sauce
1/2 c. brown sugar
1/2 tsp. minced garlic
2 tsp. ground ginger
1 tsp. salt
1 tsp. pepper

Combine all ingredients

Combine all ingredients. Bring to boil, then simmer about 1/2 hour.

HOT CHOCOLATE MIX

Jo Meyer

25.6oz. box non-fat dry milk
6oz. jar non-dairy creamer
16oz. box Quik
2 c. powdered sugar

Mix all ingredients. Use 4 tsp. with 1 cup hot water for Hot Chocolate.

WASSAIL

JoAnn Wimmenauer

2 1/2lb. sugar, 6 c.
1/2 Tbsp. whole cloves
10 allspice berries
2 1/2 quart water
10 cinnamon sticks
5 Tbsp. crystalized ginger
2 quarts, strained, orange juice
5 c. lemon juice
5 quart sweet cider or apple juice

Continued.....

WASSAIL (Continued)

Boil sugar, cloves, berries, water, cinnamon sticks and ginger for 10 minutes. Cover and let sit 1 hour. Strain. Add orange juice, lemon juice and cider or apple juice. Serve cold or reheated. Makes 5 gallons. For punch bowl add lemon and orange slices.

HOT MULLED PUNCH **Beth Smock**

1 1/2 quart bottle cranberry juice
2 quart apple juice
1/2 c. brown sugar
1/2 tsp. salt
4 cinnamon sticks
1 1/2 tsp. whole cloves

Combine juices, sugar and salt in pot, may use crock pot. Tie cinnamon sticks and cloves in cheesecloth and place in pot. Simmer for 2 hours. Remove spice bag and serve hot. Leftovers can be refrigerated and reheated as needed. Serves 28 4oz. servings.

Write Extra Recipes Here:

Crisco ultimate choc. chip cookies

3/4 C. ~~flour~~ Crisco (butter flavor)
1 1/4 C. firm packed lt brown sugar
2 TBSP milk
1 TBSP vanilla
1 egg
1 3/4 C. flour
1 tsp salt
3/4 tsp. baking soda
1 C. semi-sweet choc chips

Heat to 375°
combine Crisco, sugar, salt, vanilla in bowl — Beat until blended — Add egg - beat — Combine dry ingredients mix into blend — bowl - stir in chips BAKE 8-10 min

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375
MISCELLANEOUS		
Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind: Minutes per lb. after searing:
Beef — rare — 10-16 . . . . medium — 17-22 . . . . well done — 23-30
Veal, pork, lamb — well done — 30 . . . . Cured pork — well done — 40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks — 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25

Pork chops, thin — 8-10 . . . . Lamb chops, rib — 6-8 . . . . Loin or shoulder — 8-10
Mutton chops 1-inch thick — 15-20 . . . . Veal cutlets, very thin — 6-8 . . . . Chops — 10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

Vegetable	Minutes Boiled	Minutes Steamed	Minutes Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

MEASUREMENTS, EQUIVALENTS AND METRIC

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118,4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE METRIC CONVERSION

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies
234-236 degrees, soft ball

Fondants (mints, etc.)	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar — 238-242 degrees. soft ball or thread
2 egg whites to 1 c. sugar — 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar — 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . . . . . 275-325 degrees - 40 minutes to 1 hour
Loaf cake. . . . . 325-350 degrees - 40 minutes to 1 hour
Cup cakes . . . . . 350-375 degrees - 15 to 25 minutes
Layer cake . . . . . 375-400 degrees - 20-30 minutes

FOR THE COOKIE JAR

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey . . . . . 3 to 4 hours
8 to 12-lb. turkey . . . . . 4 to 5 hours
12 to 16-lb. turkey . . . . . 5 to 6 hours
16 to 20-lb. turkey . . . . . 6 to 7½ hours
20 to 24-lb. turkey . . . . . 7½ to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time Hours
8 to 10	325 degrees F.	4 to 4½
10 to 12	325 degrees F.	4½ to 5
12 to 14	325 degrees F.	5 to 5¼
14 to 16	325 degrees F.	5¼ to 6
16 to 18	325 degrees F	6 to 6½
18 to 20	325 degrees F	6½ to 7½
20 to 24	325 degrees F	7½ to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3½ to 5	325 degrees F	3 to 3½
5 to 8	325 degrees F	3½ to 4
8 to 12	325 degrees F	4 to 5
(Foil Wrapped Turkeys)·		
8 to 10	450 degrees F	2¼ to 2½
10 to 12	450 degrees F	2½ to 3
12 to 16	450 degrees F	3 to 3¼
16 to 20	450 degrees F	3¼ to 3½
20 to 24	450 degrees F	3½ to 3¾

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1¾ cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1½ cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2½ cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
½ teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equal 1 can (tall)
2½ cups equals No. 2 can
3½ cups equals No. 2½ can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals ½ cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp	teaspoons	3 t.	1 T.
T. or Tbsp	tablespoons	16 T	1 c. (4 T.-¼ c.; 8 T. - ½ c.)
c	cup	2 cups	1 pint
pt	pint	2 pints	1 qt.
qt	quart	4 qt	1 gal.
lb	pound		

MEASURE OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3¼ to 3½ cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

HERB PLANTS FOR FLAVOR AND FRAGRANCE

1. Basil (sweet) - Use with mushrooms, in egg, cheese, and fish dishes.
2. Basil (perennial) - For flavoring eggs, fish, eggs, game, meats, shellfish, salads.
3. Catnip - Leaves used in preparing herb teas. A tidbit for kitty.
4. Chervil - Young leaves, fresh and dried, used for culinary flavoring.
5. Chives - Use where mild onion flavor is required. Cheese, eggs, sauces, and salads.
6. Coriander - Ground seeds used in breads, cookies, cheese.
7. Costmary - Fresh leaves are used in beverages, meats, poultry, and herb teas.
8. Garlic - Used for garlic bread, salads, sauces, soups, spaghetti and meats.
9. Hyssop - Tender young leaves used in flavoring fruit cocktails, pies, salads, soups and stews.
10. Lavender - Flavoring for beverages and jellies. Tips used for perfumes.
11. Sweet Marjoram - For flavoring salads, meats, stuffings, fish and poultry.
12. Orange Bergamont Mint - Use in meat cookery, mint jelly and iced beverages.
13. Peppermint - For a garnish, fruit cocktails, cold beverages, salads. Tea good for digestion.
14. Pineapple Mint - Aromatic, refreshing odor. Used in meat cookery.
15. Spearmint - For flavoring fruit drinks, iced beverages, jellies and meat.
16. Oregano - Spaghetti sauces, Mexican dishes, shellfish, salads, meats.

HERB PLANTS FOR FLAVOR AND FRAGRANCE (continued)

17. Parsley - Salads, meats, soups, garnishings.
18. Pennyroyal - Gives pungency to green salads.
19. Rosemary - Add lightly to meat, poultry, eggs, Flavors jams, jellies.
20. Sage - Sausage, pork, veal, lamb, stuffings. For all poultry. Used in wine cups and summer fruit drinks.
21. Sage (Golden) - Sausage, pork, veal, lamb, for all poultry. Can be added to cream cheese.
22. Sage (Dwarf) - Sausage, pork, veal, lamb. In stuffings for all poultry. Herb butter and pickled cucumbers.
23. Pineapple Sage - Leaves used for seasoning. Rich meats and fish dishes.
24. Variegated Sage - Sausage, pork, veal, lamb, poultry. Tea is generally refreshing.
25. Summer Savory - Traditional flavourer of beans, egg dishes, cream sauces, poultry. Excellent substitute for pepper.
26. Winter Savory - Stronger than Summer Savory. Egg dishes, cream sauces, all poultry, and beans.
27. Shallots - Leaves used like chives. Bulbs have mild onion flavor.
28. French Sorrel - Used in moderation with spinach and lettuce. Salads.
29. Tansy - Tender young leaves used to add interest to baked fish, meat pie, or omelet.
30. Tarragon - For salad dressing, fish, poultry, shell fish. Delicious when used in sauces.
31. Thyme - Use cautiously with all meats, game, fish. Used in teas as a sedative.
32. Pink Yarrow - Herb tea. Dried flower arrangements.

COOKING FOR A CROWD

The season of the year rules the food choices to a degree. Also variety in flavor, texture, color and form. Plan best use of refrigerator space. Decide type of service, buffet, family style or served plates with waitresses.

AMOUNTS OF FOOD NEEDED FOR 25 - 50 - 100

Food	25	50	100
Can Beans, Baked	6-1 lb. cans or 1-10 lb. can	2 #10 cans	4 #10 cans
Plain can beans	Same as above	6 lbs.	12 lbs.
Dried	3 lbs.		
Beans, string fresh	5-6 lbs.	10-12 lbs.	20-24 lbs.
frozen	5-12 oz. pkgs.	3-40 oz. pkgs.	6-40 oz. pkgs.
canned	5 #2 cans or 1 #10 can	2 #10 cans	4 #10 cans
Cabbage shredded for slaw	4 lbs.	8 lbs.	16 lbs.
Corn canned	6-3 oz. cans 1 #10 can	2 #10 cans	4 #10 cans
frozen	5-12 oz. pkgs.	5-40 oz. pkgs.	10-40 oz. pkgs.
Carrots	6 lbs.	12 lbs.	24 lbs.
Fruit Cocktail	1 #10 can	2 #10 cans	4 #10 cans
Ham for Baking	10 lbs.	18-20 lbs.	36-40 lbs.
Meat for Meat Loaf	5 lbs.	9-10 lbs.	18 lbs.
Poultry for Roasting	15 lbs.	30 lbs.	60 lbs.

SLOW CROCKERY COOKING

To convert favorite recipes for slow cookers

REGULAR TIMING	SLOW COOKER
15 to 30 minutes	1½ to 2½ hours on high* or 4 to 8 hours on low*
35 to 45 minutes	3 to 4 hours on high* or 6 to 10 hours on low*
50 minutes to 3 hours	4 to 6 hours on high* or 8 to 16 hours on low*

*High = 275 to 350 degrees F *Low = 180 to 190 degrees F. (pots vary)

TO TEST COOKER TEMPERATURE-TIMING Fill cooker half full of cold tap water. Heat, covered on high for 2½ hours. If water boils in less time reduce recipe cooking time. If it takes more than hours to boil add cooking time.

FOR SAFETY Use pot in a safe place where cord is up out of the way. Never store food in crockery pot. Sudden temperature changes can crack ceramic liners. 180 degrees F. is a minimum safe cooking temperature. Read and use cooker instructions carefully.

TO SERVE CROCKERY COOKING Garnish with parsley, carrot curls, crushed corn chips, tomatoes, sauces, olives, pimentoes, mint leaves, lemon or orange slices.

ADDITIONAL CROCKERY COOKING HINTS Use a timer for starting pot and cooking when you aren't around; Crossed strips of folded aluminum foil under roast will let you lift it quickly and safely to serving dish; Most recipes for low temperature can be prepared in half time on high; A slow pot is excellent for fondues, dips, hot punch, sauces, and as a bun warmer.

MICROWAVE COOKING PRINCIPLES:

1. High water content foods cook more rapidly than those with less.
2. The mass-density of a food is related to cooking time required.
3. "Standing" time is necessary for dense foods as meats. Cakes need rest time, too.
4. Such meats as roasts increase in temperature for a time during "standing".
5. Less leavening is required for some baked items as biscuits, muffins, etc. The "rapid" heat makes rapid expansion.
6. Some foods rise more than in the conventional oven.
7. Foods need rotation by hand or mechanically to avoid the hot spots in the oven cavity. Hot spots can be utilized for some food items.
8. The container shape is more important for some foods than others.
9. Never use metal containers or trim in microwave oven.
10. Never operate an empty oven - it can damage the magnetron.
11. Rapid cooking or expansion causes "eruptions" in certain foods.
12. Coverings during cooking prevents excess moisture loss and spatters.
13. Paper line cake pans to lessen sogginess around the edge. Cakes require "resting" time.
14. One cannot rely on conventional tests for doneness in some foods. Follow oven instructions for time and tests.
15. Use a container that radiation readily penetrates.
16. Time management and temperature for microwave food preparation is different than the traditional ways.

ADDITIONAL USES

1. Warm pancake-waffle syrup
2. Clarify sugared honey.
3. Heat pie and hot ice cream ala mode.
4. Dry herbs - mint, parsley, onion, pepper, sage, etc.
5. Peel tomato or peaches - split skin.
6. Warm citrus fruits for more juice.
7. Melt chocolate, cream cheese, butter.
8. Make jelly, jam, preserves, etc.
9. Heat baby bottle.
10. Reheats leftovers without warmed over flavor.
11. Freshens bread.
12. Baked foods need less leavening.
13. Dries flowers.
14. Dry decoupage - painting.
15. Dry girdle or panty hose.
16. Easy for a child to learn and use.
17. Helps handicapped or elderly.

COOKING TERMS

1. Beat - Vigorously by hand or with an electric beater as indicated.
2. Blend - Stir ingredients lightly until well mixed.
3. Braise - To cook slowly in hot fat until brown, then add liquid and simmer on top of range.
4. Broil - Follow directions for broiling on kitchen range, charcoal or gas grill.
5. Cream - Beat shortening with a spoon or fork until spreadable consistency.
6. Dredge - To coat with flour, cornmeal, bread or cereal crumbs.
7. Fold - Use rubber spatula to lift and fold over ingredients lightly, usually to fold stiffly beaten egg whites into a batter.
8. Fricassee - Steak or chicken rolled in flour and browned in fat in pan or skillet. Add liquid such as water or milk and simmer until meat is tender.
9. Marinate - To allow a food to stand in a liquid such as oil and vinegar, French dressing or seasoned vinegar. This improves flavor and tenderizes meats.
10. Pan-broil - To cook meat, usually steak, in a heavy skillet, without fat added. Pour off all accumulated grease in skillet as it collects. Otherwise the steak is fried, not broiled.
11. Poach - To cook in hot liquid, such as water or milk, being careful that food holds its shape.
12. Saute - To cook slowly in a small amount of fat.
13. Sear - To brown very quickly by intense heat. This increases shrinkage but improves flavor and appearance.
14. Truss - To tie food with metal or wooden skewers to hold its shape during cooking.

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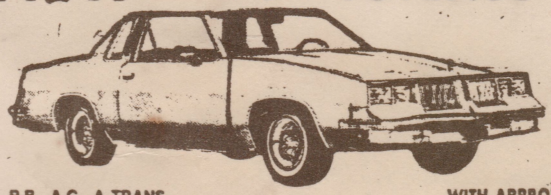

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