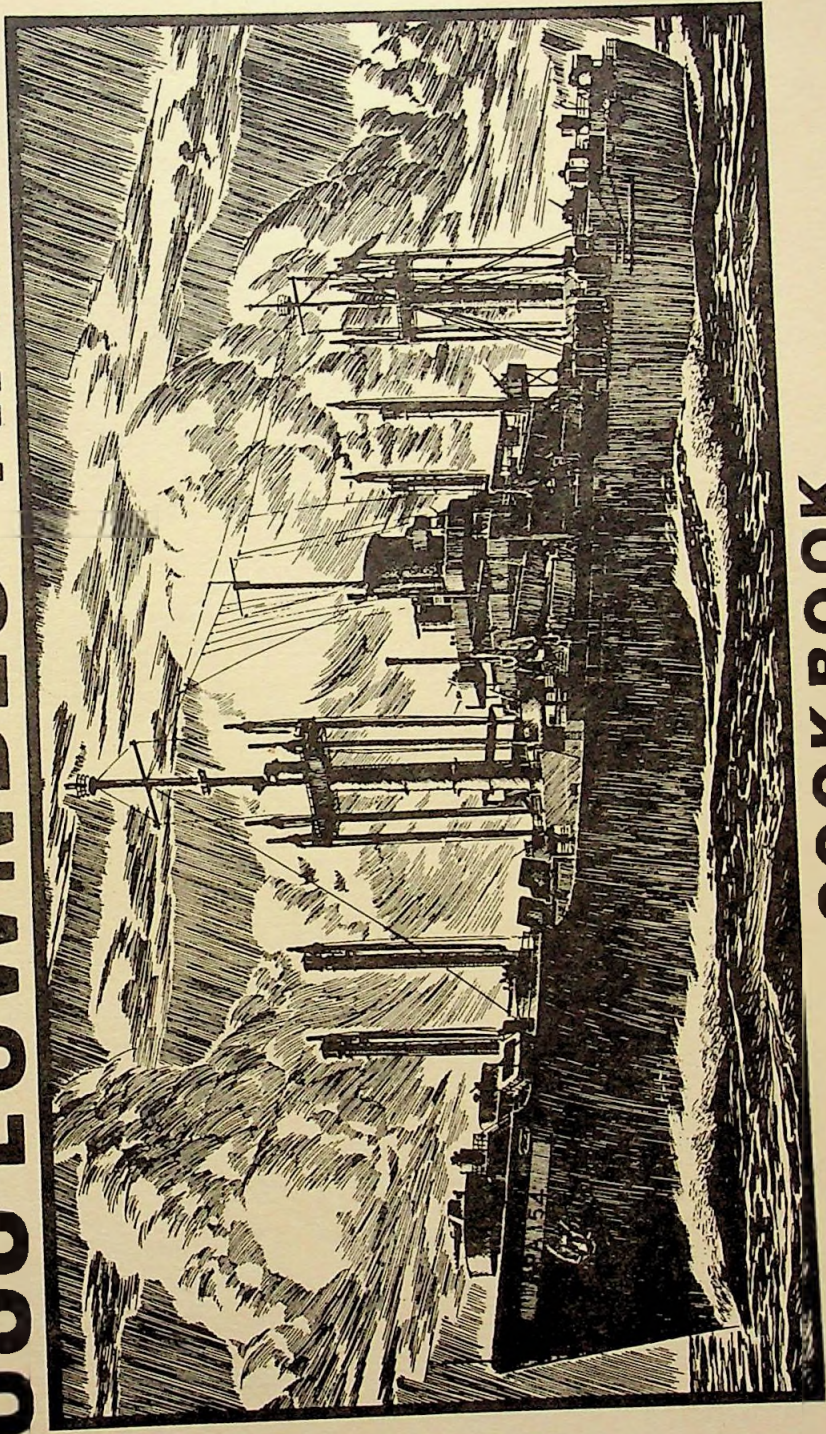


USS LOWNDES APA-154



COOKBOOK

MEATBALLS

Jean Kautz

1 lb. ground beef $\frac{1}{2}$ c. dry bread crumbs
1 med. onion, chopped 1 egg
 $\frac{1}{2}$ c. milk 1 tsp. prepared mustard

Mix all together; shape into small balls & roll in flour. Brown on all sides in hot frying pan.

SAUCE

1 (12 oz) can beer 12 oz. catsup

Mix together & pour over meatballs. Cook on low heat for 20 to 30 minutes.

PIZZA SQUARES

Jerry Michalski

1 lb. lean ground meat
1 lb. hot or regular pork sausage
1 lb. Kraft American cheese
 $1\frac{1}{2}$ loaves Party rye bread
 $\frac{1}{2}$ tsp. oregano
 $\frac{1}{2}$ tsp. garlic powder
 $\frac{1}{2}$ Tbsp. Worchester sauce

In skillet cook beef & Sausage 'til brown. Drain well - add cheese & stir 'til it melts. Add seasonings & mix. While still warm spread on thin slices of party rye. These may be frozen on cookie sheets then stored in plastic bags. TO SERVE: Defrost if frozen & place on cookie sheet & heat under broiler Just 'til heated. Watch 'em so they don't burn.

JACKIE'S APPETIZER

Jean Kautz

1 lb. Velveeta Mexican
1 can (15 oz.) chili - no beans

Mix & heat in microwave 'til melted, stirring occasionally, Serve hot on tortilla chips.

PARTY CHEESE SPREAD

Jerry Michalski

- 16 oz. Philly cream cheese (Room temp.)
- 1 Tbsp. Lawry's seasoned salt
- 1 small white onion chopped fine
- 1 small green bell pepper chopped fine
- 1 small can crushed pineapple well drained

Mix all together -- chill over night before serving. May be served in a lettuce lined bowl garnished with chopped pecans on top & surrounded by various crackers. OR--made-up in sandwiches - using DARK bread--crust removed.

CHEESE BALL

Bud Kautz

- 2 (8oz.) pkgs. cream cheese
- 1 (5oz.) glass Kraft's Old English cheese
- 1 Tbsp. sherry wine or beer
- 1 tsp. Tabasco sauce
- 1/2 tsp. garlic powder
- couple dashes of Worcester sauce

Combine all--easier at room temperature. Roll in chopped pecans. serve with crackers.

PARTY CHEESE BALL

Jerry Michalski

- 8 oz. sharp cheddar cheese
- 8 oz. Philly cream cheese
- 4 oz. grated blue cheese
- 1 clove crushed garlic
- 1 Tbsp. Lea & Perkins sauce
- 2 Tbsp. finely chopped onion

HAVE ALL CHEESE
AT ROOM
TEMPERATURE

Form into ball & roll in 1/2 to 3/4 cup finely chopped pecans. Serve at room temperature

PARMESAN SPINACH BALLS

Jerry Michalski

- 2 10 oz. pkg. frozen chopped spinach - defrosted & well drained
- 3/4 c. oleo
- 2 c. cornbread stuffing mix
- 5 eggs - well beaten
- 1 Tbsp. garlic powder
- 1/2 c. Parmesan cheese
- 1 large onion-chopped

saute onions in the oleo until onions are transparent. Add to stuffing mix; then combine with eggs, spinach, parmesan cheese & garlic powder. Roll into walnut-sized balls & freeze on cookie sheet. Keep frozen in plastic bag until ready to bake. Bake 400° for 15-20 minutes. Watch carefully -they should be firm, not mushy. Serve with the following dip if desired.

DIP FOR SPINACH BALLS

- 1/2 c. dry mustard mixed with 1/2 c. CIDER vinegar - LET THIS MIXTURE "STAND" for 2 hours then add 1 beaten egg & 1-3/4 c. DARK brown sugar. Cook over water 'til thick. Cool & serve with above spinach balls.

CHILI CON QUESO

Jerry Michalski

- 1 pound lean ground beef
- 1 pound regular pork sausage
- 1 large onion - chopped

BROWN ABOVE & DRAIN WELL

- 2 Pounds Velveeta cheese - melted in a large pan over hot water & add; 1 10 oz. can of diced Rotel tomatoes with green chilies, & 1 can cream of mushroom soup (do not dilute) & 1 tsp. garlic powder. Serve warm & with Tortilla chips. FREEZES WELL.

SPINACH BALLS

Isabel Johnson

3 boxes chopped frozen spinach
1 pkg. (8 oz.) Pepperidge Farm
herb stuffing mix
2 onions - chopped fine
9 eggs - beaten
1 c. melted butter
3/4 c. parmesan cheese
3/4 c. grated cheese (optional)

1 Tbsp. garlic salt
1/2 tsp. thyme
1/2 tsp. pepper

Combine all ingredients in large bowl. Mix well. Roll into small balls & place close together on a greased cookie sheet. Bake 20 minutes at 350°.

May be frozen before baking & stored in plastic bags.

1/3 recipe serves 10 people adequately.

HAM BALLS

Mildred Binney

3 pounds prepared ground ham
1 c. crushed graham crackers
1 Tbsp. onion flakes

2 eggs
1 c. milk

Mix & form into balls. Baste with following:

1 c. brown sugar
2 Tbsp. prepared mustard.
1 c. catsup
Bake 1 hour at 350°. Makes 30 balls.

PIZZA SNACK

Frances Robertson

1 loaf party rye
1 pound hot or medium pork sausage
1 pound Velveeta cheese
4 Tbsp. Catsup
Garlic powder & oregano to your taste

Fry pork sausage until well done. (Draw off grease). Add Velveeta cheese in pan & melt. Add catsup & spices. Spread on party rye. Bake at 400° about 10 minutes.

S O U P S



HAMBURGER-VEGETABLE SOUP

Jean Kautz

$\frac{1}{2}$ lb. ground beef
1 c. canned tomatoes 2 Tbsp. fat
 $\frac{1}{2}$ c. diced carrots $\frac{1}{2}$ c. diced celery
 $\frac{1}{4}$ c. chopped dried parsley
1 chopped onion $\frac{1}{2}$ tsp. pepper
1 c. diced potato 1 tsp. salt
 $1\frac{1}{2}$ c. water

Brown ground beef in fat. Add remaining ingredients & simmer until vegetables are tender. Serves 3 to 4.

WILMA'S CHUNKY GAZPACHO

Jean Kautz

Coarsely chop:

3 tomatoes
1 cucumber - peeled
1 green pepper - seeded

Add:

$\frac{3}{4}$ c. tomato juice
 $\frac{1}{4}$ c. vinegar
 $\frac{1}{4}$ c. olive oil
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper

Mix & add any or all of the following:

Garlic, radishes, green onion, etc.

Serve chilled. Eat all you want as the calorie count is negligible.

PLAZA STEAK SOUP

Mildred Binney

Mix 1 stick oleo, 1 c. flour to make a paste, add 2 quarts water to paste. Mix well. Brown 1 lb. hamburger, drain & add to above mixture. Add 1 c. of each chopped celery, onions, carrots. 2 c. mixed frozen vegetables, 1 can tomatoes, 2 Tbsp. Kitchen Bouquet, 2 Tbsp. beef base, 1 tsp. pepper. Cook until vegetables are done.

SEDIMENT SOUP

A. Nonymous

2 c. oil & grease

1 lb. lead

2 oz. arsenic

2 dashes cyanide

1 bit cadmium

1 smdgeon PCB's

1 gram phenols

1 pinch zinc

add a little maganese

(spice it up with any of hundreds of other available chemicals, pesticides or herbicides). Let settle to bottom of Lake Michigan & wait for a storm to dredge it up. OR - you can catch & eat a large salmon or trout that frequents toxic hotspots at harbor mouths & enjoy virtually the same dish, but once removed.

Very low in calories & cholesterol.

LIGHT ITALIAN MINESTRONE

Bill Taylor

1 cup chopped onions

1 clove garlic - minced

1 large stick celery - diced coarsely

$\frac{1}{2}$ cup shredded cabbage

2 medium carrots - diced coarsely

2 medium potatoes - diced

3 cups water

1 8 oz. can peas (reserve juice)

(no salt added)

1 16 oz. can kidney beans (undrained)

1 cup crushed tomatoes (no salt added)

$\frac{1}{2}$ cup chopped fresh parsley

3 Or 4 leaves fresh basil - minced

Optional - salt & pepper to taste

Optional - 1 cup cooked pasta

(small shells or elbows)

Dry - saute onions, garlic, celery, cabbage & carrots in a large soup kettle for 5 minutes. Add potatoes, water & reserved juice from the canned peas. Cover & simmer until vegetables are tender. Add undrained beans, tomatoes, parsley & basil. (Season to taste with salt & pepper) Optional. Cover & bring to boil, then reduce heat & simmer for 30 minutes. Add peas & cook additional 5 minutes. Serve as is or with a cup of cooked pasta added.

This recipe is my favorite of the "Heart Healthy" recipes I received while participating in the Cardiac Rehabilitation program at Lancaster General Hospital, winter of 1991.

Evidently there are many of us out there who could benefit from **BILL'S** experience in the program. He looks to be in excellent condition. (rezeeg dlo na roF)

CORN CHOWDER

Jerry Michalski

$\frac{1}{2}$ c. oleo
 $\frac{1}{4}$ c. chopped celery
 $\frac{1}{4}$ c. plus 3 Tbsp. flour
2 No. 2 cans cream-style corn
2 c. shredded Kraft Old English cheese
1 tsp. salt
 $\frac{1}{2}$ c. chopped onion
1 quart milk
 $\frac{1}{4}$ tsp. white pepper

Melt oleo in saucepan over low heat. Add onion & celery; cook until transparent but not brown. Add flour & blend thoroughly. Add milk slowly, stirring constantly. Cook until smooth & thickened. Stir in cheese, then corn. Heat only 'til hot - **DO NOT BOIL**. Add salt & pepper. Serve sprinkled with chopped fresh parsley. Serves 6.

TACO SOUP

Joyce Hail

2 lbs. ground beef
1 pkg. taco seasoning
1 pkg. Hidden Valley mix
1 large onion - diced
1 can green chili
1 can hominy
1 can pinto beans
1 can Ranch Style beans
3 c. stewed tomatoes
 $\frac{1}{4}$ tsp. chili powder

Brown beef & drain. Add Hidden Valley mix, taco seasoning, onion & chili powder. Do not drain next ingredients - green chili, Ranch beans, pinto beans, hominy & tomatoes - add to meat, along with chili powder. Serve with grated cheese & chips.



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FINGER SALAD

Jackie Umbarger

2 pkg. crescent rolls
(comes in a roll unbaked)
2 (8oz.) pkg. cream cheese
(softened)
1 c. mayonnaise
1 pkg. Hidden Valley
Ranch dressing(orig. mix)

1 c. broccoli
1 c. cauliflower
1 c. green peppers
1 c. carrots
1 c. shredded
cheddar cheese

Place unbaked crescent rolls on cookie sheets or jelly roll pan. Spread them out to form a crust. Bake 350° for 10 minutes or until lightly browned. Cool. Using an electric mixer, mix in cream cheese, mayo, & dressing until smooth. Spread mixture over crust. Finely chop vegetables & sprinkle vegetables & cheese over cream cheese mixture. Refrigerate. Serves 8 or 10. Very attractive.

CAULIFLOWER SALAD

Florence Henkels

1 head cauliflower cut in small pieces
2 c. red or green grapes (halved)
 $\frac{1}{2}$ c. chopped pecans

Mix together the cauliflower, grapes. Stir in the dressing. Just before serving add the chopped pecans.

DRESSING

$\frac{1}{2}$ c. Miracle Whip or mayonnaise
1 tsp. Dijon mustard or grey poupon
1 Tbsp. sugar

WATERGATE SALAD

Jean Kautz

1 Large can crushed pineapple
1 c. miniature marshmallows
 $\frac{1}{2}$ c. chopped walnuts
1 8 oz. carton cool whip
1 small pkg. instant Pistachio pudding

Mix above together. Note: do not drain pineapple completely. Pudding goes in dry. Chill overnight

FRESH SPINACH SALAD

Jerry Michalski

- 1 lb. fresh spinach; washed, drained & torn into bite-size pieces
- 1 lb. can bean sprouts - drained
- 1 can water chestnuts - sliced thin
- 4 hard boiled eggs - chopped
- 14 strips bacon - cooked & crumbled

Toss all above & chill. Dress right before serving.

DRESSING

- $\frac{1}{2}$ c. vegetable oil $\frac{1}{2}$ med. onion chop thick
- $\frac{1}{4}$ c. sugar $\frac{1}{4}$ c. vinegar
- 3 Tbsp. catsup 2 tsp. worchester sauce
- Salt & pepper to taste

Put all ingredients in blender & blend well. I like to serve the dressing separate & let everyone dress their own salad.

CLASSIC WALDORF SALAD

Loreta Freitas

- 3 c. diced, unpared red apples (2 to 3 med)
- $\frac{3}{4}$ c. sliced celery
- $\frac{2}{3}$ c. coarsely chopped DIAMOND* walnuts
- $\frac{1}{2}$ c. mayonnaise
- 1 Tbsp. lemon juice

In mixing bowl combine all ingredients; toss lightly to coat. Spoon into individual lettuce cups or a large lettuce-lined bowl. Makes 6 servings.

* If you don't use DIAMOND the Freitas' will be all over you!

CHICKEN SALAD

Frances Robertson

- 2 c. thinly sliced celery
 - $2\frac{1}{2}$ to 3 c. cooked, diced & julienne chicken
 - 2 tsp. minced onion
 - 1 tsp. finely chopped fresh dill, tarragon or sweet basil (use $\frac{1}{2}$ tsp, dried basil)
 - 1 c. cream - whipped
 - 1 c. mayonnaise (not salad dressing)
 - $\frac{1}{8}$ tsp. pepper
 - 1 tsp. salt
 - 2 tsp. lemon juice
- Peel & core 2 med. apples, finely dice. Drop pieces into cold water or diluted with 1 Tbsp. lemon juice. Combine chicken, celery. Drain & add apples. Add minced onion & chopped dill or basil. Combine cream that has been whipped to mayonnaise. Add salt, pepper & lemon juice. Pour over salad & toss lightly. If necessary, add more salt to taste.

CHICKEN SALAD

Florence Henkels

- 2 c. chicken, cooked & diced
- $\frac{1}{2}$ c. mayonnaise or salad dressing
- 2 Tbsp. lemon juice
- $\frac{1}{2}$ tsp. salt $\frac{1}{8}$ tsp. pepper
- $\frac{1}{2}$ c. green grapes (halved)
- $\frac{1}{2}$ c. red grapes (halved)
- $\frac{1}{2}$ c. celery (chopped)

Combine mayonnaise, lemon juice, salt & pepper. Then fold in chicken, grapes & celery. Refrigerate. Serve on a lettuce leaf. Makes 4 one cup servings.

PEA SALAD

Jean Kautz

- 2 cans (medium) peas - drained
- 1 Medium onion chopped
- 4 Tbsp. Miracle Whip or mayonnaise (heaping)
- $\frac{1}{4}$ c. white vinegar
- 3 dashes garlic powder
- Salt & pepper to taste

Mix all ingredients in large bowl, sprinkle with paprika, cover, chill & serve.

MANDARIN ORANGE SALAD

Frances Robertson

In 2 cups boiling water - add 3-3oz. boxed orange jello. Dissolve & add 1 large (12oz.) can frozen orange juice. add 2 cans Mandarin oranges, juice & all. 1 large can chunk style pineapple, juice & all. Mix thoroughly & refrigerate until set.

GARDEN SALAD WITH ALMONDS & ORANGES

Jerry Michalski

1 head iceberg lettuce
 1 head romaine lettuce
 1 cup sliced or slivered almonds
 1/4 cup sugar
 6 green onion tops, thinly sliced
 2 11 oz cans mandarin oranges
 chilled & drained

Wash & prepare lettuce. Tear into bite-size pieces. Chill. Combine almonds & sugar in a saucepan. Stir over medium heat until sugar melts & is browned. Cool caramelized almonds on a cookie sheet. When ready to serve, combine lettuce, green onions, almonds & oranges. Toss with desired amount of dressing.

DRESSING

1 cup vegetable oil 1 tsp. salt
 1/4 cup vinegar dash black pepper
 1/4 1 cup sugar dash red pepper
 1 Tbsp. parsley flakes

JIM'S TOMATO SALAD

Jim Frieden

6 oz. red wine vinegar 12 tomatoes
 1 T. Lawry's Seasoned salt 3 green peppers
 1 t. black pepper 3 onions
 1 t. Morton seasoned salt 2oz. olive oil
 1 t. Italian seasoning 1 1/4 sweet basil
 1 T. Morton Nature's seasons 1 t. garlic powder
 Seasoning blend 1 T. Mrs. Dash
 1 T. powdered Worcestershire sauce
 1 t. celery salt 1/4 t. paprika
 1 t. garlic salt

SEVEN LAYER SALAD

Jean Kautz

1 small head lettuce 2 c. mayonnaise
 1 cucumber 2 Tbsp. sugar
 4 green onions 8 oz. grated
 1 c. celery - chopped cheddar cheese
 1 box (9-10 oz.) frozen peas
 6 slices bacon,
 fried & crumbled

Layer lettuce on bottom of 9x13 glass casserole. Slice cucumbers, green onions & chopped celery. Top with frozen peas. Mix mayonnaise & sugar very well. Spread on top.

Top with cheese & bacon. Let stand for 8 hours or more before serving.

ENJOY!**SCANDANAVIAN SALAD**

Jerry Michalski

1 can LeSeur peas
 1 can french style green beans
 1 small can diced pimento
 1/2 c. diced celery
 1/4 to 1/2 c. chopped green onion
 Salt & pepper to taste

IN A QUART JAR MIX:

1/2 c. wesson oil
 1-1/3 c. sugar
 1 c. white vinegar
 2 Tbsp. water

Combine all above & pour oil mixture over all.

Marinate 24 hours.

GERMAN POTATO SALAD

Jean Kautz

Combine $\frac{1}{2}$ c. sugar & 1 raw egg - stir vigorously.
Add $\frac{1}{2}$ c. vinegar - mix well. Boil over low heat until thickened.
Add 6 slices bacon which has been fried crisp & broken into small pieces.
Add $\frac{1}{2}$ large onion - chopped.

Pour over about 8 medium- sized potatoes.
Salt & pepper to taste.

Double recipe for LARGE groups. Note: potato may be placed in oven briefly if desired to serve warm.

BROCCOLI-BACON SALAD

Florence Henkels

4-5 c. broccoli-cut in small pieces
1 c. red or white grapes (cut in half)
 $\frac{1}{4}$ to $\frac{1}{2}$ c. diced red sweet onion
1 lb. cooked & diced bacon
1 pkg. sunflower kernels

DRESSING

$\frac{3}{4}$ Tbsp. sugar
 $\frac{1}{2}$ c. mayonnaise
1 Tbsp. red cider vinegar

Don't put dressing on too early.
Chill 1 to 2 hours before serving.

FROZEN FRUIT SALAD

Jean Kautz

2 eggs - beaten 1 can fruit cocktail
4 Tbsp. sugar (drained)
2 Tbsp. vinegar 2 c. marshmallows
2 Tbsp. butter (quartered)
 1 c. cream - whipped

Place beaten eggs in double boiler, add sugar & vinegar, beat constantly with rotary beater until thick & smooth. Remove from heat, add butter & cool. When cold, fold in drained fruit, marshmallows & whipped cream. Turn into mold or Refrigerator pan & chill for 24 hours.



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ZUCCHINI PATTIES

Mildred Binney

3 c. zucchini-grated
1 medium onion
 $\frac{1}{2}$ tsp. garlic powder
1 egg - slightly beaten
1 c. grated cheddar cheese

1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
3 Tbsp. flour
(heaping)

Mix all ingredients except cheese together & fry by teaspoon until browned on both sides. Sprinkle with grated cheese & cover until cheese melts.

CORN PUDDING

Jerry Michalski

1 #2 (1 lb. 1 oz.) can cream style corn
 $\frac{1}{2}$ c. whole kernel corn (drained)
3 heaping Tbsp. flour
1 Tbsp. sugar
1 small can Pet
evaporated milk

$\frac{1}{2}$ tsp. salt
2 Tbsp. melted oleo
2 eggs - beaten

Spray a 9" pie dish or pan with PAM. In small bowl mix milk, eggs, flour, salt & sugar; stir in corn & butter. Pour into dish & bake in 350° oven for 1 to $1\frac{1}{2}$ hours until firmly set.

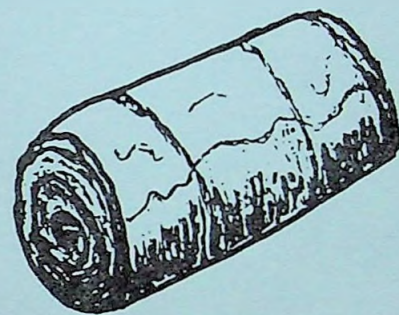
SURPRISE BEETS

Mildred Binney

Serve with pork

1 No. 2 can pineapple chunks or tidbits
reserve juice
2 Tbsp. corn starch
2 c. canned beets (save liquid)
1 Tbsp. vinegar
 $\frac{3}{4}$ tsp. salt
1 Tbsp. oleo

Combine 2 tablespoons pineapple juice with corn starch until smooth, add $\frac{3}{4}$ cup beet juice. Cook slowly until thick. Add vinegar, salt, butter, beets & pineapple. serves 8.



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PORK CHOPS ON SAUERKRAUT Jean Kautz

1 c. chopped onion 1 c. chopped celery

Brown 8 pork chops, saute onions & celery in juices. Add 1 can (large) sauerkraut to onion, mix with 1 grated raw potato & Tbsp. sugar & 1 beef cube softened in 1 cup water & simmer. Put in low casserole & put meat on top of sauerkraut mixture. Cover & bake 1 hour at 325°.

FIVE HOUR STEW

Mildred Binney

2 lbs. beef - cubed
6 carrots 4 medium potatoes
5 stalks celery 1 green pepper
 $\frac{1}{4}$ c. tapioca 2 tsp. salt
1 tsp. sugar 1 can tomatoes

Cover tightly & cook in oven 5 hours @ 250°.
"No peeking"

STUFFED CHICKEN BREASTS

Isabel Johnson

Pound 8 chicken breasts $\frac{1}{4}$ " thick between plastic wrap. Place $1\frac{1}{2}$ Tbsp. filling mixture (below) on each chicken piece. Roll up & put seam side down in large baking dish. Pour sauce over chicken & bake at 375° 30 to 40 minutes. Place sliced mozzarella cheese on top & bake 3 to 5 minutes more.

FILLING

$1\frac{1}{2}$ c. ricotta cheese
 $\frac{1}{2}$ c. parmesan cheese
3 Tbsp. chopped green onions
 $1\frac{1}{2}$ tsp. Italian seasoning

SAUCE:

$1\frac{1}{2}$ c. thinly sliced celery) Saute in
1 c. thinly sliced carrots) 2 Tbsp. hot
1 c. sliced fresh mushrooms) oil until
1 medium onion - sliced) onion is
1 minced clove of garlic) soft
Stir in : $7\frac{1}{2}$ oz. can tomato paste, 1 can undrained & cut up tomatoes, 2 tsp. Italian seasoning & 1 tsp. sugar. Cook for 20 minutes uncovered.

CHICKEN CACCIATORE

Jean Kautz

- 1/3 c. olive or salad oil
- 2 2½-3 lbs. broiler/fryers - cut up
- 1 large onion - diced
- 1 medium green pepper - diced
- 2 garlic cloves - minced
- 1 28 oz. can tomatoes
- 1 8 oz. tomato sauce
- ½ c. chianti or Rose' wine
- 1 Tbsp. salt ½ tsp. pepper
- ½ tsp. ground allspice ½ tsp. thyme leaves

In Dutch oven over medium high heat, in hot oil, cook chicken, a few at a time until brown on all sides; set aside.

In drippings in skillet over medium heat, cook onion, green pepper & garlic, stirring occasionally until vegetables are tender - about 5 minutes. Return chicken to skillet; add tomatoes & their liquid & remaining ingredients; heat to boiling, reduce heat to low. Cover & simmer mixture 40 minutes or until chicken is tender.

Serve over spaghetti. Serves 6.

SHRIMP CREOLE

Jean Kautz

- 1 green pepper - (chopped)
- ½ c. onion - (chopped)
- ½ c. celery - (chopped)
- 1 clove garlic - (minced)
- 1 Tbsp. Wesson oil
- 1 can (6 oz.) Hunts tomato paste
- 1½ c. water 1 tsp. salt 1 bay leaf
- ¼ tsp. thyme ¼ tsp. pepper
- 2 c. shrimp

In skillet, cook pepper, onion, celery & garlic in oil until tender. Stir in tomato paste, salt, bay leaf, thyme & pepper, simmer until 15 minutes, stir occasionally...add shrimp & simmer until shrimp are heated thru, remove bay leaf & serve over rice or noodles. Serves 6.

TARRAGON CHICKEN

Sharon Rauseo

- 2 - boneless, skinless chicken breasts
- 2 - Tbsp. tarragon
- 4 - Tbsp. butter
- ½ c white wine

Saute chicken breasts in skillet with 2 tablespoons butter & taragon over medium heat. Remove chicken & keep warm. Deglaze pan with white wine & whisk over heat until reduced by ½. Add 2 tablespoons butter over low heat to thicken sauce. Pour over chicken. 2 servings.

CHICKEN ENCHILADAS

Jean Kautz

- Chicken boiled & chopped
- Package 10 small flour tortillas
- 8 oz. pkg. monterey jack cheese shredded
- 1 small can diced green chillies
- 1 can cream of chicken soup
- Small or ½ pint sour cream
- ½ to ¾ cup milk

Mix soup, milk, chillies, sour cream & coat lightly in buttered 9x13 pan. Add boiled chicken to sauce, on tortilla place some chicken mixture, sprinkle cheese & roll up tortilla (½ cheese to be wrapped, ½ sprinkled over top), line up in 9x13 pan & set aside a little extra chicken sauce to brush over tortillas. Sprinkle with rest of cheese, dust over with paprika. Bake 30 to 35 minutes at 350°.

"BEEF STEW"

Mildred Binney

It's not wise to gripe & gripe, because you will find it's true that those inclined to beef too much will end up in a stew.

BAKED LASAGNA

Jean Kautz

2 lbs. ground beef 2 tsp. salt
 2 cloves garlic - minced ½ tsp. oregano
 1 tsp. mixed Italian spices
 4 c. (2 #2 cans tomatoes)
 2 cans tomato paste
 (Combine above ingredients & cook as a sauce)

CHEESE MIXTURE

1½ lbs. Ricotti cheese ½ tsp. pepper
 2 Tbsp. parsley flakes 2 tsp. salt
 10 oz. pkg. lasagna noodles 4 eggs

1 lb. mozzarella cheese - grated

Make a layer of noodles - cover with tomato sauce, spread cheese mixture over sauce, then grated mozzarella cheese. Repeat layers. For top layer spread remaining meat sauce & top with 2 Tbsp. parmesan cheese.

Bake @ 375° for 1 hour. Let stand 10 minutes before serving. Cut in serving slices.

ZUCCHINI & SAUSAGE BAKE

Mildred Binney

2 lbs. zucchini cut into 1" pieces
 1 lb. sausage ½ c. chopped onion
 (Cook sausage & onion 'til past red stage)

½ c. fine cracker crumbs ½ tsp. garlic salt
 salt & pepper to taste 2 eggs - beaten

1 c. grated cheese on top
 Combine all ingredients. 350° for 30 min.

SALISBURY STEAK

Mildred Binney

½ c. dry bread crumbs 2 eggs
 ½ c. tomato juice 1 Tbsp. minced onion

Mix above ingredients with:

1½ lbs. ground beef, shape into patties, brown in skillet, pour off grease & add 1 envelope or can of mushroom soup, ½ c. water. Simmer 10 minutes.

CHICKEN SPAGHETTI

Isabel Johnson

5 lbs. chicken (5 - 6 cups) ()
 ½ c. chicken fat (fry)
 1 onion diced (2 cups) ('till)
 1 green pepper diced (1 cup) (soft)
 1 c. celery diced ()

Add:

2 cans mushrooms 1 qt. can tomatoes
 1 tsp. sugar ½ tsp. chili powder
 1 clove garlic minced 1 tsp. Worchester
 salt & pepper sauce
 1 pt. chicken stock thickened with 3
 tablespoons flour. Cook about ¾ pound
 package of spaghetti 15 minutes, drain &
 rinse with hot water. Put all ingredients
 together, cover with grated cheese & bake
 ½ hour at 350°. If prepared ahead of time
 & refrigerated, allow 1 hour baking time.
 Serves 24 people amply.

BAKED CHICKEN IN BUTTER CREAM

Frances Robertson

1 cut up frying chicken
 ½ c. flour)
 1½ tsp. salt)
 ½ tsp. paprika)
 ¼ tsp. pepper) Combine
 ¼ c. butter)
 1½ c. hot water)
 ½ c. non-fat dry milk powder

Drop chicken into water. Coat with mixture of flour & seasonings. Put skin side down on 13x9x2" baking pan, dot with butter. Bake at 350° for 30 minutes. Mix water & milk powder. Pour around chicken. Bake ¼ hours more or until chicken is tender.

VEG-ALL VEGETABLE CASSEROLE Mildred Binney

2 cans mixed vegetables
3/4 c. mayonnaise (not Miracle Whip)
1 can water chestnuts or almonds
1 c. grated cheese
1 large onion (chopped fine)

Melt 1 stick oleo and stir in 1 tube of crushed wheat crackers till coated. Sprinkle over other ingredients. Bake 350° 30 minutes.

EGG CASSEROLE Frances Robertson

8 slices bread (broken in pieces)
1 lb. sausage (fried) 4 eggs
12 oz. cheddar cheese 2 1/2 c. milk
3/4 tsp. mustard

Can also add chopped onions & green peppers.

Arrange bread in greased oblong pan. Then add sausage & cheese. Mix eggs, milk, mustard & pour over top. Put in refrigerator overnight. Bake about 1 hour @ 350°.

* I've made this when we have overnight guests & it's easy to pop into the oven & have a hearty breakfast.

BROCCOLI-CORN CASSEROLE Mildred Binney

1 can cream style corn
1 pkg. (10 oz.) broccoli - cooked
1 egg - beaten
1/2 c. cracker crumbs - crushed
2 Tbsp. minced onions
1/8 c. butter or oleo - melted
1/2 tsp. salt

TOPPING

2 tsp. oleo 1/2 c. crushed crackers

Bake 30 minutes @ 350°.

SPINACH/SPAGHETTI CASSEROLE

Frances Robertson

1 10 oz. pkg. frozen chopped spinach
1 egg - beaten
1/2 c. sour cream
2 Tbsp. parmesan cheese (twice)
2 tsp. salt - dash of pepper
2 c. (8 oz.) shredded Monterey Jack
or mozzarelli cheese
2 c. (4 oz.) spaghetti - cooked & drained

Cook spinach according to package directions. Drain well. Combine beaten egg, sour cream, milk, 2 tablespoons parmesan cheese, onion, salt & pepper. Add shredded cheese & mix well. Add drained spinach & drained spaghetti. Pour mixture in an ungreased 10x6x2" baking dish. Sprinkle with 2 tablespoons parmesan cheese. Bake covered @ 350° for 15 minutes. Bake uncovered 15 to 20 minutes more until heated through.

BROCCOLI CASSEROLE

Mildred Binney

1 pkg. (10 oz.) frozen or fresh broccoli
3/4 c. grated cheese - for topping
1/2 c. mayonnaise 3 Tbsp. flour
1 egg - slightly beaten 1 tsp. salt
2 tsp. onion flakes 1/2 c. cottage cheese

Cook & drain broccoli, combine rest of ingredients. Put in buttered casserole - sprinkle with crumbs & grated cheese.

CREAMED HAMBURGER & CABBAGE

Jean Kautz

Cook 1 lb. ground beef until it loses color add 1 Tbsp. chopped onion, 4 c. chopped cabbage, cook until lightly browned. Add 1/2 tsp. each of celery seed & paprika, 1/4 c. milk, 1 c. cream of celery soup, salt & pepper to taste. Cover & simmer 1 hour.

COMPANY CASSEROLE

Mildred Binney

8 oz. medium or large noodles
 2 Tbsp. butter or margarine
 1½ lbs. ground beef, more if desired
 1 tsp. salt pepper to taste
 ¼ tsp. garlic powder 1 c. cottage cheese
 1 (8 oz.) can tomato sauce
 6 green onions - chopped 1 c. sour cream
 ¾ c. grated sharp cheddar cheese

Cook noodles in boiling water until tender. Drain, rinse. Melt butter in skillet, add meat & cook until loses red color. Drain: add salt, pepper, garlic powder & tomatoes. Simmer 5 minutes. Remove from heat. Combine cottage cheese, sour cream, onions & add to noodles. Alternate noodles & meat 'til all used up. Top with grated cheddar cheese. Cook @ 350° for 30 minutes or until done thru.

HAMBURGER/NOODLE CASSEROLE

Jean Kautz

2 Tbsp. butter	2 (8 oz.) cans
1 lb. ground beef	tomato sauce
¼ tsp. garlic	1 (3 oz.) package
1 tsp. salt	cream cheese
1 tsp. sugar	1 c. sour cream
1 (8 oz) package	1 c. shredded
broad noodles	American cheese

Melt butter, add meat & brown. Add sugar, salt & garlic - then tomato sauce. Cover & cook for 20 minutes. Cook noodles & drain. Combine cream cheese & sour cream, whip until blended. Put 1/3 noodles in casserole, then 1/3 sour cream mixture, then 1/3 meat mixture. Repeat 'til all is used up ending with meat mixture. Top with American cheese. Bake @ 350° for 25 minutes. Let stand for 10 minutes.

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60 MINUTE MINI-WHITE LOAVES Pam Hennessey

3 c. flour	3/4 c. water
1 Tbsp. sugar	1/4 c. milk
1 tsp. salt	2 Tbsp. margarine
1 pkg. fast-rising yeast	

Set aside 1 cup of flour. In large bowl, mix remaining flour, sugar, salt & yeast. Heat water, milk & margarine to 125°; stir into dry mixture. Mix in only enough reserved flour to make soft dough. On floured surface, knead 4 minutes.

Divide dough in half. Roll each to an 8x5" rectangle; shape into loaves. Place in 2 greased 5½x3½x1-¾" loaf pans or on greased baking sheet; cover. Place loaf pans in large shallow pan half-filled with hot tap water or place baking sheet over large shallow pan half-filled with boiling water for 15 minutes to raise dough.

Bake at 400° for 20 to 25 minutes or until done. Remove from pans; cool on wire racks.

REFRIGERATOR CHEESE ROLLS

Joyce Hail

3 cups milk	2 pkg. dry yeast
3/4 cup shortening	3 tsp. salt
3/4 cup sugar	2/3 cup warm water
2 eggs - beaten	8 cups flour

Heat milk, shortening & sugar to boiling. Let cool to lukewarm. Dissolve yeast in warm water & add to cooled milk mixture, along with beaten eggs. Then add 7 cups of flour & salt. Mix well & add remaining cup of flour until dough handles well. Divide in 2 bowls, cover with cloth & let rise until double. Make into rolls by rolling dough into a rectangle- $\frac{1}{2}$ - $\frac{1}{4}$ inch thick. Spread with butter & sprinkle with shredded cheese. Roll dough up jelly roll fashion & cut into 1" slices. Place in greased muffin tins & let rise until double. Bake at 400° 15-20 min. Note: dough may be kept in refrigerator & used as needed up to 10 days. Also makes great cinnamon rolls.

CAKE MIX ROLLS

Lebby Dyer

1 box yellow cake mix	1 tsp. salt
2 pkg. yeast	5 cups flour
2 $\frac{1}{2}$ cups lukewarm water	

$\frac{1}{2}$ stick of butter - To dip rolls in. Knead & let rise 1 hr. covered with handi wrap. Roll out & cut with cutter. Dip in butter, let rise 1 hour. Bake.

HOT ROLLS

Mildred Binney

1 c. water	3/4 c. sugar	3 Tbsp. oleo
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Heat 'til oleo is melted, add $\frac{1}{2}$ c. cold water, 1 pkg. yeast in $\frac{1}{2}$ c. lukewarm water, 2 eggs, $\frac{1}{2}$ tsp. salt, 6 cups flour. Bake 15 or 20 minutes at 350°.

Margaret O'Brien

DATE or BANANA NUT BREAD
DARK BROWN, RICH, FLAVORFUL & MOIST

$\frac{1}{2}$ c. chopped nuts	2 eggs
1 c. finely mashed bananas	3 Tbsp. shortening
1 $\frac{1}{2}$ tsp. baking soda	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 c. sugar
$\frac{1}{4}$ c. boiling water	1 $\frac{1}{2}$ c. sifted flour*
	*all purpose

Mix bananas, nuts, soda & salt. Add shortening & boiling water. Let stand 20 min. to cool. Beat eggs with fork, add vanilla, then sugar & flour. Beat with fork or spoon. Add banana mixture, mixing to just blend. Pour into greased loaf pan. Bake at 350°F. 1 hour or until done. While still warm wrap in wax paper or foil and store overnight before cutting. The crust is softer after storing.

VELVET BANANA BREAD

Mildred Binney

5 large bananas	
4 eggs-well beaten	2 tsp. baking soda
1 cup shortening	1 tsp. baking powder
1 $\frac{1}{2}$ cups white sugar	$\frac{1}{2}$ cup buttermilk
2 $\frac{1}{2}$ cups flour	1 cup English or Black walnuts (optional)

Beat bananas until liquid, combine with eggs. Set aside. Cream shortening & sugar till fluffy, add banana mixture. Blend. Add sifted ingredients, stir well until smooth. Fold in nuts. Put into well greased loaf pans. Bake 350°F 45 - 50 minutes or until done.

BISCUITS

Mildred Binney

2 cups flour	$\frac{1}{2}$ cup shortening
2 tsp. sugar	4 tsp. baking powder
1 egg - unbeaten	2/3 cup milk
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. cream tartar

Sift dry ingredients, cut in shortening, Pour in milk slowly and add egg. Bake on ungreased pan at 450° 10 to 12 minutes. Makes 16 medium sized biscuits.

GRANDMA O'BRIEN'S
IRISH RAISIN BREAD

Margaret O'Brien

4 c. flour
1 c. sugar
4 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ -2 c. milk
1 tsp. vinegar
2 eggs - beaten
3 Tbsp. butter or
margarine (softened
or melted)
2 c. raisins

Bake 325° for 45 minutes.
Caraway seeds optional.

HERB BREAD

Jerry Michalski

One large loaf French bread
(sliced medium thick)
 $\frac{1}{4}$ lb. butter or oleo (room temp)
2 tsp. chopped parsley
2 green onions (tops & all) chopped fine
 $\frac{1}{2}$ tsp. crushed oregano
 $\frac{1}{8}$ tsp. garlic salt 2 Tbsp. parmesan cheese

Cream all ingredients together well. Spread
on one side of bread slices. Put "loaf"
back together in heavy foil & seal well.
Bake 15 minutes at 400°. (A little longer
if bread has been refrigerated.)

BANANA BREAD

Sally Cary

$3\frac{1}{2}$ c. flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{2}{3}$ c. shortening
4 eggs-well beaten
4 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 c. sugar
2 mashed bananas

Sift first 4 ingredients together. Cream
shortening adding sugar gradually, add eggs,
bananas & dry ingredients. Mix until smooth.
Bake in greased loaf pan @ 350° until done.

DATE NUT BREAD

Jean Kautz

1 c. dates - chopped
1 tsp. baking soda
 $\frac{2}{3}$ c. sugar
1 c. boiling water
1 Tbsp. butter

When cool, beat in the following:

1 egg
2 c. flour
1 tsp. baking powder
1 c. nuts - chopped

Bake at 350°

SPICED APPLESAUCE BREAD

Jerry Michalski

$1\frac{1}{4}$ c. applesauce
 $\frac{1}{2}$ c. granulated sugar
 $\frac{1}{2}$ c. cooking oil
2 eggs
3 Tbsp. milk

.....
2 c. sifted all-purpose flour
1 tsp. baking soda
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{2}$ c. chopped pecans

.....
 $\frac{1}{4}$ c. chopped pecans
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ c. brown sugar

In mixer bowl, thoroughly combine applesauce,
granulated sugar, oil, eggs & milk. Sift
together flour, soda, baking powder, the
 $1\text{st}\frac{1}{2}$ tsp. cinnamon, salt, nutmeg & allspice.
Stir into applesauce mixtures; beat well.
Fold in the $\frac{1}{2}$ c. pecans; turn into a well-
greased 9x5x3" loaf pan. Combine the $\frac{1}{4}$ c.
pecans, brown sugar & the remaining $\frac{1}{2}$ tsp.
cinnamon; sprinkle over batter. Bake in
350° oven for 1 hour or until done. Remove
from pan, invert & cool on rack.

GRANDMA'S BANANA BREAD

Jean Kautz

2 c. sifted flour
 $\frac{1}{2}$ tsp. salt
1 c. sugar
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{3}{4}$ tsp. baking soda

.....
 $\frac{1}{2}$ c. oleo
 $\frac{1}{2}$ c. walnuts
1 c. mashed bananas (about 3)
1 tsp. vanilla
2 eggs.

Sift dry ingredients together.

Cream butter & sugar well, add eggs &
vanilla. Add bananas, dry ingredients, &
nuts. Bake 350° for $\frac{1}{2}$ hour.

FRESH APPLE CAKE

Frances Robertson

Combine in a bowl & beat:

1½ c. wesson oil
2 c. sugar
2 eggs
add 2 tsp. vanilla

Combine & add:

3 c. sifted flour
1 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon

Last add:

3 c. chopped apples
(fresh, juicy & not too fine)
1 c. chopped pecans

Bake in a 9x13 greased & floured pan at 300° about 30 or 40 minutes (but could take 60 minutes).

CHOCOLATE MAYONNAISE CAKE

Sally Cary

Sift together: 2 c. flour
1 tsp. baking soda

½ c. cocoa
Then add: ½ c. mayonnaise
1 c. water
1 tsp. vanilla
1 c. sugar

For extra richness add ½ cup cream.

Mix until smooth. Bake 350° for 20 to 30 minutes.

WACKY CAKE

Mildred Binney

Sift 1 c. sugar, 1½ c. flour, 3 Tbsp. cocoa, 1 tsp. soda. Put in 9x9" pan, make 3 holes in dry ingredients. Pour in 1 tsp. vanilla, 5 Tbsp. melted shortening, 1 Tbsp. vinegar, 1 c. cold water. Mix in pan & bake 350° for 25 minutes. (NO EGGS).

COFFEE CAKE

Julia Jurica

2½ c. flour
1 c. oil
1 tsp. cinnamon

1 c. white sugar
1 c. brown sugar

Mix well together, looks like struesel.
Save 1 cupful. Then in rest of the struesel,
Put:

1 c. buttermilk
1 level tsp. baking soda
½ tsp. baking powder
1 c. pecans
1 c. raisins

1 egg
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla

Bake in 9x13" pan. Sprinkle dough in pan with the remaining cup of struesel. Bake at 350°. Can sprinkle powdered sugar icing if desired.

CREAM CHEESE CAKE

Jean Kautz

CRUST: 20 crushed graham crackers
¼ c. sugar
¼ c. melted butter
Bake @ 375° for 8 minutes

Mix together: 1 lb. cream cheese
2/3 c. sugar
3 eggs
3/4 tsp. vanilla

Bake on top of crust @ 375° for 20 minutes

TOPPING: 1 pint sour cream
¼ c. sugar
3/4 tsp. vanilla

Bake at 475° for 10 minutes

MY MOM'S FRIED CAKES (DONUTS)

Sally Cary

4 Tbsp. melted butter
3 tsp. baking powder
1 tsp. nutmeg
1 tsp. salt

1 c. sugar
1 c. milk
3 eggs
flour to roll

Roll out & cut. Drop into deep hot lard.

TOMATO SOUP CAKE

Sally Cary

WITH CREAM CHEESE ICING

1 c. concentrated tomato soup
1½ c. raisins (optional)
3 tsp. baking powder
1½ tsp. cinnamon
3 c. flour
3/4 tsp. salt
1½ tsp. nutmeg

3/4 c. shortening
1½ c. sugar
3/4 c. water
1 tsp. soda
1 tsp. cloves

Cream shortening & sugar. Combine tomato soup with water & baking soda. Add dry ingredients. Then stir in raisins. Bake in long pan @ 350° for about 1 hour.

CHEESE FONDUE ICING

Blend 1 8 oz. package of cream cheese with 1 egg yoke, add 3 cups powder sugar (1 cup at a time) add 1/8 teaspoon salt & 1 teaspoon vanilla.

COCONUT POUND CAKE

Jerry Michalski

2 sticks butter (do not sub.)
2 c. sugar

]
] cream well

Add 6 EGGS, ONE AT A TIME & beat well after each. Add 2 cups flour & blend well; Add 1½ teaspoons vanilla & 1 3½ oz. can coconut & 1 teaspoon lemon flavoring; stir only until blended in.

Pour into a well greased floured bundt pan or 10" tube pan. Bake 1 hour or until tester comes out clean; cool 15 minutes & remove from pan. Invert so cake is sitting top-side up & punch holes in cake with a fork & pour glaze over it. GLAZE: Boil 1 minute

1 c. sugar
½ c. water
1½ tsp. vanilla

POUR HOT GLAZE OVER HOT CAKE

MY FAVORITE WHITE CAKE

Sally Cary

2 $\frac{1}{4}$ c. flour 1 tsp. salt
 1 $\frac{1}{4}$ c. sugar 3 tsp. baking powder
 $\frac{1}{2}$ c. shortening 1 tsp. vanilla
 1 c. & 2 Tbsp. milk 2 eggs

Mix well, bake 325°F until done.

CHOCOLATE SHEET CAKE

Julia Jurica

2 c. flour 2 c. sugar

Melt 1 stick margarine

1 c. water 1 c. oil
 4 Tbsp. cocoa $\frac{1}{2}$ c. buttermilk
 2 eggs 1 tsp. baking soda
 1 tsp. vanilla 1 tsp. cinnamon

Pour over flour & sugar, mix well.

ICING FOR CAKE

Melt 1 stick margarine 4 Tbsp. cocoa
 6 to 12 Tbsp. milk 1 box powder sugar
 1 c. nuts 1 tsp. vanilla

DOUBLE CHOCOLATE POUND CAKE Loretta Freitas

1 pkg. (12 oz.) semisweet chocolate pieces
 1 pkg. (16 oz.) pound cake mix
 2 eggs $\frac{3}{4}$ c. dairy sour cream
 1 c. chopped DIAMOND* walnuts

In small saucepan over simmering water or in 1-cup measuring cup in microwave oven, melt $\frac{1}{2}$ cup of the chocolate pieces; set aside to cool. Prepare cake mix according to pkg. instructions, using 2 eggs & substituting sour cream for the milk. Mix in the melted chocolate, remaining chocolate pieces, & walnuts. Pour into greased 9-cup tube pan. Bake @ 325° for 50-60 min. or until pick inserted into center comes out clean. Cool in pan 10 min., remove to wire rack to cool completely before slicing. Makes one 9" cake.

*Don't forget

HEATH BAR CAKE

Jean Kautz

1 c. brown sugar $\frac{1}{2}$ c. white sugar
 1 stick oleo 2 c. sifted flour

Mix thoroughly & take out $\frac{1}{2}$ cup for topping.

Beat 1 egg & add 1 cup buttermilk & add to other ingredients.
 Also add 1 tsp. each of baking soda & vanilla.

TOPPING

4 Heath bars chopped $\frac{1}{2}$ cup chopped nuts
 Add to $\frac{1}{2}$ cup of dough. Sprinkle over cake dough. Bake at 350° for about 30 minutes in greased 9x13" pan.

MOM TUPPAN'S CHOCOLATE WALNUT CAKE (TORTE)

George Tuppan

5 Tbsp. Giradilla Chocolate 1 $\frac{1}{2}$ c. sugar
 6 eggs - separated 5 Tbsp. water
 1 $\frac{1}{2}$ tsp. baking powder 1 tsp. vanilla
 1 pint or more whipping cream
 1 c. finely ground walnuts 1 c. flour

Separate eggs into 2 bowls. Mix sugar & chocolate together. Beat egg yolks until a lemon color, add chocolate & sugar mix by spoonfuls & mix well, after each addition. use 3-4 spoons of water as you mix, add vanilla. Now add the cup of flour to the well beaten mixture & use the reserve water. Add the ground walnuts & mix well. Beat egg whites with baking powder until stiff. Fold egg whites into batter. Bake 50-60 minutes @ 350° - set tube pan in middle of oven. Cake is done when it pulls from the sides-cool-turn out when cold. Cut for 4-5 layers, frost with whipping cream (whipped). Frost between layers. Sprinkle nuts (extra c. walnuts).

LAZY DAISY CAKE

Jean Kautz

2 eggs beaten until frosty
1 c. sugar
1 c. flour
1 tsp. baking powder
1 tsp. vanilla
Pinch of salt
 $\frac{1}{2}$ c. hot milk
1 Tbsp. butter (put in hot milk)

Beat eggs well & add sugar, beating well-
Add dry ingredients - adding milk & butter
last.

Place in 8x8" pan & bake 20 to 25 minutes
at 350°.

FROSTING

5 Tbsp. brown sugar 3 Tbsp. butter
2 Tbsp. cream $\frac{1}{2}$ c. coconut

Put in small pan & heat until all melted
together, then spread on cake easily & put
under broiler until bubbly & browned, as
you like it.

ENJOY!

CHOCOLATE CREAM CHEESE CUPCAKES

Sally Cary

$1\frac{1}{2}$ c. flour 1 c. sugar
 $\frac{1}{4}$ c. cocoa $\frac{1}{2}$ tsp. salt
1 tsp. baking soda 1 c. water
 $\frac{1}{3}$ c. oil 1 tsp. vinegar

FILLING

8 oz. cream cheese 1 egg
 $\frac{1}{2}$ tsp. salt $\frac{1}{3}$ c. sugar

Combine all ingredients, fill regular size
cup cake papers $\frac{2}{3}$ full. On top of each
drop (1 or 2 tsp.) filling & put a few
chocolate chips on top.

Bake @ 350° for 15-20 min., yields 15-16.

WALNUT CHEESECAKE BROWNIES

Loreta Freitas

1 pkg. (21.5 oz.) fudge brownie mix
1 pkg. (8 oz.) cream cheese, softened
2 eggs $\frac{1}{4}$ c. sugar
 $1\frac{1}{4}$ c. DIAMOND* walnuts

Prepare brownie mix as package directs.
Spread $\frac{1}{2}$ of batter evenly in greased 9"
round cake pan; reserve remaining batter.
In 1 Qt. bowl, beat cream cheese with eggs
& sugar until smooth. Mix in 1 c. walnuts;
pour over brownie batter in pan. Gently
dollop with remaining batter to nearly cover
cheese mixture. Sprinkle top with remaining
walnuts. Bake in 350° oven 55-60 min. or
until top is puffed & edges are lightly
browned. Cool on rack. Serve warm or at
room temperature., cut into wedges. Makes
8 to 10 servings..

STRAWBERRY DELIGHT CAKE

Jerry Michalski

1 pkg. (18 $\frac{1}{2}$ oz.) yellow cake mix
3 Tbsp. unsifted flour
1 pkg. (3 oz.) strawberry jelly
 $\frac{2}{3}$ c. cooking oil 4 eggs
 $1\frac{3}{4}$ c. frozen sliced strawberries, thawed.
(Buy 2 10 oz. pkgs. and use some in your
favorite butter frosting for this cake).

In a large bowl, combine cake mix, flour,
jello, cooking oil & eggs; blend until
moistened. Stir in strawberries. Beat 2
minutes at medium speed. Turn batter into
greased & floured bundt pan or a 13x9x3"
oblong pan. I like the oblong pan. Bake
bundt pan for 55 minutes & oblong pan for
45 minutes. Bake in gas oven at 350°. Cool
in pan for 15 minutes & remove to serving
plate or tray. Frost with butter frosting
using the balance of the frozen strawberries
as your liquid.

*Remember?

CHRISTMAS PECAN DATE CAKE

Jerry Michalski

1 c. flour
 1 c. sugar
 $\frac{1}{2}$ tsp. salt
 2 tsp. baking powder
 4 eggs separated
 1 tsp. vanilla

1 lb. pitted dates -
 use whole dates & -
 cut them in thirds;
 DO NOT USE the pkg.
 ones that are already
 chopped.
 1 lb. (4 c. pecan halves)
 Do not chop.

Sift flour, sugar, salt & baking powder several times into a large mixing bowl. Use kitchen shears & cut dates into flour mixture as you cut the dates & they will not stick together so badly. Then add the pecans & stir well so all dates & pecans are coated with the flour mixture. Beat egg yolks & vanilla until fluffy. Add to above mixture a little at a time & mix thoroughly until all flour is completely taken up. Fold in stiffly beaten egg whites. Line pan or pans with HEAVY DUTY FOIL. Overlap the foil so cakes can be lifted out of pan for cooling. Press cake mixture evenly in pan. Bake in 300° oven. For 10" tube pan - approx. $1\frac{1}{2}$ to 2 hrs. Use own judgement on timing small cakes. Test cake or cakes at shortest time - do not over bake. When cakes are done, lift 'em out of pan - by the foil - place on cake racks & cool 'em in their baking foil. When cool peel baking foil from them & wrap in heavy foil for storage. Freezes great. Makes one 10" tube cake or several small cakes.

CHOCOLATE CAKE

Jean Kautz

$\frac{1}{2}$ c. butter
 2 c. sugar
 $\frac{1}{2}$ c. sour milk
 2 eggs
 2 c. cake flour

3 squares chocolate
 (melted)
 1 tsp. baking soda
 1 tsp. vanilla
 1 c. boiling water

Cream butter & Sugar, add eggs, sour milk & flour, then melted chocolate & 1 cup water (boiling) at the end, Put baking soda into sour milk. Bake 35 or 40 minutes at 350°.

FREEZER FLAKY PIE CRUST MIX Mildred Binney

$12\frac{1}{2}$ c. all-purpose flour
 5 c. vegetable shortening

2 Tbsp. salt

Combine in a large bowl & mix well 'til looks like cornmeal in texture. Put in airtight containers. Label - freeze, will keep 12 months. Makes approx. 15 cups of mix - store $2\frac{1}{2}$ cups each in freezer bags. When ready to use crumble in a bowl & add $\frac{1}{4}$ c. ice water, 1 beaten egg, 1 Tbsp. white vinegar. Mix 'till dough barely clings together, roll out to desired thickness. Makes enough crust for 1 9" double crust or 2 single crust pies.

FRENCH SILK PIE

Jerry Michalski

(Use high speed on electric mixer)

Cream: 1 stick butter (do not sub.) with
 $\frac{3}{4}$ c. super fine granulated sugar - mix well
 Add: $1\frac{1}{2}$ squares melted chocolate
 unsweetened & cooled
 Add: 2 eggs, beating 3 minutes after each
 Add: 1 tsp. vanilla extract

Pour into a BAKED pie shell & chill at least 2 hours before serving.

Top with: $\frac{1}{2}$ pt. whipped cream & sprinkle with toasted slivered almonds or grated milk chocolate.

GOOSEBERRY CREAM PIE

Mildred Binney

1 c. commercial sour cream
 $1\frac{1}{2}$ c. cooked gooseberries
 $\frac{1}{4}$ tsp. cinnamon, dash salt,
 1 unbaked pie shell.

$\frac{3}{4}$ c. sugar
 3 eggs
 $\frac{1}{4}$ tsp. vanilla

Bake @ 350° 'till brown.

PEANUT BUTTER PIE

Mildred Binney

6 oz. cream cheese (softened)
 1/2 c. peanut butter
 1 8 oz. carton cool whip
 3/4 c. powdered sugar
 2 Tbsp. milk
 1 - 8" graham cracker crust

In a small bowl beat together cream cheese & sugar until light & fluffy. Add peanut butter, milk & beat. Fold in cool whip, put into crust. Chill 5 hours. Top with ground peanuts.

ZUCCHINI PIE

Maggie Frieden

1 c. zucchini, peeled, shredded & cooked until tender, drain.

1 c. sugar
 1 c. milnot
 1 1/2 Tbsp. butter
 2 Tbsp. flour

1 egg
 1 tsp. vanilla
 dash of nutmeg

Put all ingredients in a blender & blend until creamy. Pour into unbaked pie shell, Bake @ 425° for 10 minutes, then bake @ 350° for 15 to 20 minutes.

CRUSTLESS CUSTARD PIE

Mildred Binney

Beat 4 eggs well in blender.
 1/2 c. sugar or substitute 2 pkts. sweetner.
 4 level Tbsp. flour, 2 c. milk, 1 tsp. vanilla
 Pour into greased dish pie plate. Sprinkle with nutmeg. Bake @ 350° for 1 hour or until done.

CREME DE MENTHE BROWNIES

Jean Kautz

1 c. sugar
 1c. margarine
 4 eggs
 1 c. flour
 1/2 tsp. salt

1 can (6 oz.) Hershey syrup
 1 tsp. vanilla
 1/2 c. chopped nuts

Put into greased 10x13" pan & Bake @ 350° for 25 to 30 minutes.

TOP WITH:

3 Tbsp. creme de menthe
 2 c. powdered sugar
 1/2 c. margarine
 Whip well & refrigerate until set.

Melt in small pan:

6 oz. semi-sweet chocolate chips
 6 Tbsp. margarine

Let cool - glaze entire top of brownies with cool chocolate mixture & refrierate.

WALNUT APRICOT SQUARES

Loreta Freitas

1/2 c. butter or margarine - softened
 1/4 c. granulated sugar
 1 cup all-purpose flour

FILLING

1/3 c. all-purpose flour
 1/2 tsp. baking powder
 1/4 tsp. salt
 1 c. packed brown sugar
 2 eggs - beaten

1 c. chopped cooked dried apricots
 1 1/2 c. chopped *DIAMOND walnuts
 1 tsp. vanilla

Cream butter with sugar. Mix in flour. Pat mixture out on bottom & part way up the sides of an 8" square pan. (If thinner cookie is desired, use larger pan.) Bake @ 350° for 15 to 20 minutes or until light brown. For the filling, mix together flour, baking powder, salt & brown sugar; blend in eggs; add apricots & walnuts. Stir in vanilla. Spread mixture over the baked layer. Bake @ 350°, 30 min. Cut into squares or bars.

LAYERED DESSERT

Lebby Dyer

2 c. rhubarb)
 1 c. pineapple - crushed) Mix
 1 beaten egg) together
 1 c. sugar) for
 3 Tbsp. flour) 1st. layer

1 box white or yellow dry cake mix
 2 sticks margarine
 (Melt & drizzle over)

1 c. coconut
 1/2 c. nuts

CHEESECAKE DIAMONDS

Jean Kautz

5 tbsp. butter 1/3 c. brown sugar
 1 c. sifted flour 1/4 c. chopped walnuts
 1/2 c. granulated sugar 1 egg
 1 8 oz. cream cheese - softened
 2 Tbsp. milk 1/2 tsp. vanilla

Cream butter & brown sugar, add flour & nuts & mix well. Set aside 1 cup for topping. Press remainder in bottom of 8x8x2" pan. Bake @ 350° for 12 to 15 minutes. Blend granulated sugar & cream cheese until smooth. Add egg, milk & vanilla. Beat well. Spread over bottom crust & sprinkle with the reserved topping. Return to oven & bake 25 minutes more. Cool, then chill. Cut into diamonds. Makes 16.

RICE PUDDING

Mildred Binney

1/2 c. rice)
 3 c. sweet milk) steam

Add 1/2 c. half & half, beat 3 eggs with 5 Tbsp. sugar. Add to rice & cook slowly. Stir in beaten egg whites & cool.

CHOCOLATE MERINGUE STRIPS

Loreta Freitas

1/2 c. butter or 3/4 c. quick-cooking
 margarine rolled oats
 softened 1 6 oz. pkg. (1 c.)
 1 c. packed brown semisweet
 sugar chocolate pieces
 1/2 tsp. vanilla 3/4 c. chopped
 1 egg - separated DIAMOND* walnuts,
 1/2 c. all-purpose divided
 flour

Cream butter. Gradually add 1/2 c. of brown sugar; beat until light. Mix in vanilla, egg yoke, flour & oats. Spread in greased 8" square pan. Beat egg white until stiff; gradually beat in remaining brown sugar & continue beating until stiff peaks form. Mix in chocolate pieces & 1/2 of the walnuts. Spread over oat mixture & sprinkle with remaining walnuts. Bake @ 350° for 35 to 40 minutes or until meringue is light brown. Cool in pan. Cut into 24 (1x2 1/2") strips.

GRAHAM CRACKER BROWNIES

Mildred Binney

Oil a 9x13" pan, lay 1 layer of whole club crackers on bottom of oiled pan. Boil the following for 5 minutes (stir often).

1 c. graham cracker crumbs
 3/4 c. brown sugar
 1/2 c. white sugar
 1/3 c. milk 1/2 c. oleo

Pour this boiled mixture over layer of crackers & spread over all, then add a 2nd. layer of crackers. Melt 2/3 c. peanut butter & 1 c. semi-sweet chocolate chips together & pour over crackers & let set. Cut into bars. They stay crisp & good in plastic containers. They can also be frozen.

DATE PUDDING

Mildred Binney

Make the following sauce in pan to bake pudding in:

- 1 c. brown sugar - heaping
- 1 Tbsp. butter - heaping
- 1 tsp. vanilla
- 2 c. boiling water

Spread the following batter on top & bake in slow oven - 40 minutes.

- $\frac{1}{4}$ c. sugar
- 2 tsp. baking powder
- 1 c. flour - heaping
- $\frac{3}{4}$ c. milk
- $\frac{1}{2}$ c. nutmeat
- 1 c. chopped dates

CHEWY WALNUT SQUARES

Loreta Freitas

- 1 egg - unbeaten
- 1 c. packed brown sugar
- 1 tsp. vanilla
- $\frac{1}{2}$ c. all-purpose flour
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- 1 c. coarsely chopped
- *DIAMOND walnuts

Stir together the egg, brown sugar & vanilla. Quickly mix in the flour, soda & salt. Add walnuts. Spread in greased 8" square pan & bake @ 350° for 18 to 20 minutes. (Cookies should be soft in center when taken from oven.) Cool in pan. Makes 16 (2") squares.

HEPBURN'S BROWNIES

Jean Kautz

- 2 squares unsweetened chocolate
- 1 stick butter
- 1 c. sugar
- 2 eggs
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ c. flour
- $\frac{1}{4}$ tsp. salt
- 1 c. chopped nuts

Melt chocolate & butter in heavy pan. Remove from heat. Stir in sugar. Add eggs & vanilla & beat like mad. Stir in flour, salt & nuts. Mix all ingredients well. Pour into buttered 8x8" pan. Bake 325° for 40 minutes. Let cool - cut into $1\frac{1}{2}$ " squares.



KRISPIES COOKIES

Florence Henkels

1 c. brown sugar	1 tsp. vanilla
1 c. white sugar	1 tsp. salt
1 c. margarine	3½ c. flour
1 c. oil	1 c. oatmeal
1 egg	1 c. rice krispies
1 tsp. cream of tartar	1 c. coconut
1 tsp. soda	1 c. pecans

Blend sugar, margarine, oil, egg & vanilla. Add flour, salt, soda & cream of tartar (that have been mixed together.) Add remaining ingredients. Roll in small balls & flatten with a fork dipped in water. Bake @ 350° until light golden. Makes about 120 cookies.

FROSTED DROP COOKIES

Frances Robertson

Beat 1 egg white until stiff. Set aside.

Cream: 1 c. powdered sugar
3/4 c. butter

Add 1 egg yolk

Sift together: 2 c. flour
1 tsp. baking powder
1/8 tsp. salt

Combine: 2 tsp. vanilla
1/4 c. milk

Add the dry ingredients & the milk mixture to the creamed mixture, beginning & ending with flour mixture. Fold in beaten egg white. Drop by teaspoon on greased cookie sheet. Bake 350° for 10 to 12 minutes.

Ice with: 1½ c. powdered sugar
1/2 tsp. vanilla
3 Tbsp. milk

CAKE MIX COOKIES

Lebby Dyer

1 box cake mix - 8 oz. cool whip - 1 egg

Mix & let cool in refrigerator. Roll into balls & roll in powdered sugar. Bake @ 350° for 10 minutes.

PUMPKIN COOKIES

Sally Cary

Preheat oven to 350° Grease cookie sheet

Cream: $\frac{1}{2}$ c. butter &
 $\frac{3}{4}$ c. honey

Beat in: 1 egg, 1 tsp. vanilla
1 c. cooked or canned pumpkin

Sift together: $2\frac{1}{2}$ c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. nutmeg
1 tsp. cinnamon

Drop by teaspoon onto greased cookie sheet.

Bake for 15 minutes.

When cookies come out of oven, make faces
on them with raisins.

LUSCIOUS APRICOT COOKIES

Jerry Michalski

2 c. flour	$\frac{3}{4}$ c. chopped pecans
$\frac{3}{4}$ c. melted margarine	$\frac{1}{2}$ tsp. baking soda
1 c. sugar	18 oz. jar
$\frac{1}{2}$ c. coconut	apricot preserves

Mix 1st 6 ingredients & spread $\frac{1}{2}$ of mixture
on the bottom of an 8x13" ungreased pan.
Spread apricot preserves over this & crumble
remainder of mixture over the top & gently
pat down. Bake 5 minutes at 400° & then
turn oven down to 350° & bake for 25 minutes
more. Cool - cut into bars - makes 24 bars.

SCOTCH SCONES

Jean Kautz

3 Tbsp. brown sugar-powdered sugar-see below
1 c. butter 2 c. all-purpose flour

Place brown sugar in 1 cup; measure & fill
with powdered sugar. Cream butter, add sugar,
cream well, add flour & mix well. Form into
2 rolls about 5-6" long. Refrigerate
overnite. Slice thin-bake @ 400° 10-12 min.

PRALINE COOKIES

Lebby Dyer

2 sticks butter - melted
1 c. brown sugar
1 c. chopped nuts

Line jelly roll pan with graham crackers.
Cook butter & sugar 1 minute after it comes
to a boil. Add nuts & boil 1 minute longer.
Pour over crackers & bake @ 350° for 10
minutes. Let stand 2 minutes. Remove from
pan.

CHOCOLATE SNOWFLAKE COOKIES

Jerry Michalski

2 c. sugar	2 c. all-purpose
$\frac{1}{2}$ c. vegetable oil	flour
4 (1 oz.) squares	1 tsp. baking powder
unsweetened chocolate	$\frac{1}{2}$ tsp. salt
(melted)	$\frac{3}{4}$ c. sifted
2 tsp. vanilla extract	powdered sugar
4 eggs	

Combine 1st 3 ingredients in a large mixing
bowl; beat at medium speed with electric
mixer until blended. Add eggs & vanilla,
mixing well. Combine flour, baking powder
& salt. Add about $\frac{1}{4}$ of dry mixture at a
time to chocolate mixture, mixing after
each addition. Cover & chill dough at least
2 hours.

Shape dough into 1" balls, & roll in powdered
sugar. Place cookies 2" apart on greased
cookie sheets. Bake 350° for 10 to 12
minutes. Cool on wire racks. Yield - 7 dozen.

MY MOTHER'S WELCH COOKIES

Sally Cary

4 c. flour	1 c. sugar
$\frac{3}{4}$ c. lard	2 tsp. baking powder
1 egg	1 tsp. salt
$\frac{1}{2}$ box raisins	

Mix as you would for pie crust using small
amount of water for moisture. Roll out,
cut & fry in frying pan.

ANISE TOAST COOKIES

Sally Vernale

2 tsp. baking powder 2½ c. flour
½ c. butter or margarine 1 c. sugar
1 Tbsp. anise extract 3 eggs
1 tsp. almond extract ¼ c. sliced almonds
Preheat oven to 350° (optional)

Stir baking powder into flour & set aside. Cream shortening with sugar & add eggs 1 at a time, add anise & almond extracts, then stir in flour mixture & nuts. Divide dough in thirds & spread in 15" long strips on cookie sheet. Bake 20-25 minutes until light brown. Remove from oven & cut into ¾" slices. Turn on their sides. Bake 10-15 minutes until light brown. Turn & brown on the other side. Makes approx. 70 bars.

WALNUT PRUNE DROPS

Loreta Freitas

1½ c. all-purpose flour 1 tsp. grated
2 tsp. baking powder orange peel
¼ tsp. salt 1 Tbsp. orange
1/3 c. shortening juice
1 c. granulated sugar 1 c. chopped
2 eggs pitted prunes
1 c. chopped *DIAMOND walnuts

Sift flour with baking powder & salt. Cream together shortening, sugar & eggs. Blend in flour mixture, orange peel & juice. Mix in prunes & walnuts. Drop by rounded teaspoons onto greased baking sheets, allowing room for spreading. Bake above oven center @ 350° for 12 to 14 minutes or until browned lightly. Remove to wire racks to cool. Makes about 36 cookies.

CHOCOLATE FUDGE

Joyce Hail

Boil:

4½ c. sugar
1 large can Carnation milk to a rolling boil, stirring constantly as mixture scorches easily. Cook to 238° on candy thermometer.

Have ready in a bowl.

¾ lb. oleo
18 oz. chocolate chips
2 c. chopped nuts
2 Tbsp. vanilla

Pour milk & sugar over other ingredients & beat 5 min. with electric mixer. Cool in refrigerator & store there as candy will soften at room temperature. Makes 5 pounds.

ROCKY ROAD

Loreta Freitas

2 bars (8 oz. each)
milk chocolate
3 c. miniature 1¼ c. DIAMOND*
marshmallows walnuts

Melt chocolate bars in top of double boiler over warm water. Stir in marshmallows & walnuts. Spread in buttered 8" square pan. Chill. When firm, cut into squares.

CRUNCHY BALLS

Florence Henkels

4 c. crunchy style peanut butter
2 lbs. powdered sugar
7 c. rice krispies
2 sticks melted oleo

Mix all together in a large bowl & work it well to form in the size of a walnut. Place in refrigerator to firm up. Meanwhile take a large Hershey candy bar & 1 (12oz.) pkg. of chocolate chips & 1 stick of parowax & melt together in a double boiler over hot water. Dip the balls in it. Let harden & store in freezer or refrigerator.

* Remember?

BUCK EYE BALLS

Sally Cary

1½ c. creamy peanut butter
½ c. lightly salted butter (room temp.)
1 tsp. vanilla
1 16 oz. pkg. powdered sugar

Mix all ingredients. Mixture will be very stiff. Shape into balls. Place on waxpapered cookie sheet & put in refrigerator. Then in double boiler over simmer put 1 6oz. pkg. semi-sweet chocolate & 2 Tbsp. vegetable oil, when smooth pour into small bowl. Take balls from refrigerator using toothpicks, dip ¾ of ball & place back onto waxpaper, return to refrigerator for about 30 minutes.

ENGLISH TOFFEE

Jean Kautz

1 c. butter
2 Hershey bars (about 1½ oz. each)
½ c. chopped pecans
1 c. sugar

1. Microcook butter in 4-cup glass measure on high (100% power), 2 minutes or until melted. Stir in sugar. Microcook on high 6 to 6½ minutes, until the mixture becomes a rich caramel color. Pour onto 15x10" jelly roll pan.

2. When toffee is set, but still warm, tilt the pan & drain off any separated butter.

3. Break up chocolate; put chocolate pieces over warm toffee to melt. When softened, spread with small spatula over toffee. Sprinkle with pecans. Chill until set. Break into pieces.

PEANUT BUTTER CREAMS

Bud Kautz

¼ c. confectioners sugar
½ c. sweetened condensed milk
1 c. chocolate chips
1 c. peanut butter

Add chips to confectioners sugar-add milk & then add peanut butter. Stir all together. Drop pieces of candy onto waxpaper. Chill for a short time.



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HOT BUTTERED RUM

Jerry Michalski

1 pound of butter (do not sub.)
 2 pounds brown sugar
 3 beaten eggs
 1 tsp. cinnamon
 1 tsp. ground allspice
 1 tsp. ground nutmeg

Melt butter & add spices & pour over brown sugar. Let cool. Add eggs & beat with electric mixer until well blended -- about 6 to 8 minutes. Store in covered container - air tight in refrig. WILL KEEP INDEFINITELY!!

SERVE:

In a mug put: 1 Tbsp. batter
 1 Jigger dark rum
 Boiling water to fill mug
 Stir & top with cinnamon stick
 MAKES APPROX. 5 3/4 cups of Batter. The batter is nice to divide & give as Christmas Gifts with the recipe.

SPICED CIDER

Jerry Michalski

1 1/4 Gal. cider 1 1/4 Tbsp. whole allspice
 6 oz. brown sugar 1/4 tsp. mace
 5 cinnamon sticks 1/2 tsp. salt
 1 1/4 Tbsp. whole cloves Few grains Cayenne

Add sugar & spices (tied loosely in a cloth bag) to the cider. Bring slowly to the boiling point. Boil about 15 min. Serve hot or cold.

BAILEY'S IRISH CREAM

Jean Kautz

1 14 oz. can sweetned condensed milk
 10 oz. frozen non-dairy creamer
 2 Tbsp. chocolate syrup
 3 eggs
 1 cup bourbon

Combine above ingredients in blender until well mixed. Refrigerate, will keep approximately 2 weeks.

BOURBON SLUSH

Frances Robertson

3 cups water Boil 1 minute and cool
2 cups sugar
Then add:
1 Large frozen orange juice - 12 oz.
1 Large frozen lemonade - 12 oz.
4 cups water
2 cups strong tea - I usually use about 2 Tbsp.
1½ to 2 cups whiskey
You can add a little lemon juice if you want.
Freeze slirring once in a while, as it freezes.
Set out a few minutes before using it.

KAHLUA

Bud Kautz

Combine 4 cups water and 4 cups sugar, bring to fast boil. Dissolve 2 oz. instant coffee in mixture and let cool. pour into glass gallon bottle. Add fifth of Vodka. Slice 2 or 3 vanilla beans lengthwise and put into bottle - cover very loosely and let stand for 3 weeks (lift lid from time to time to release pressure).

Strain through cloth and serve. Enjoy!

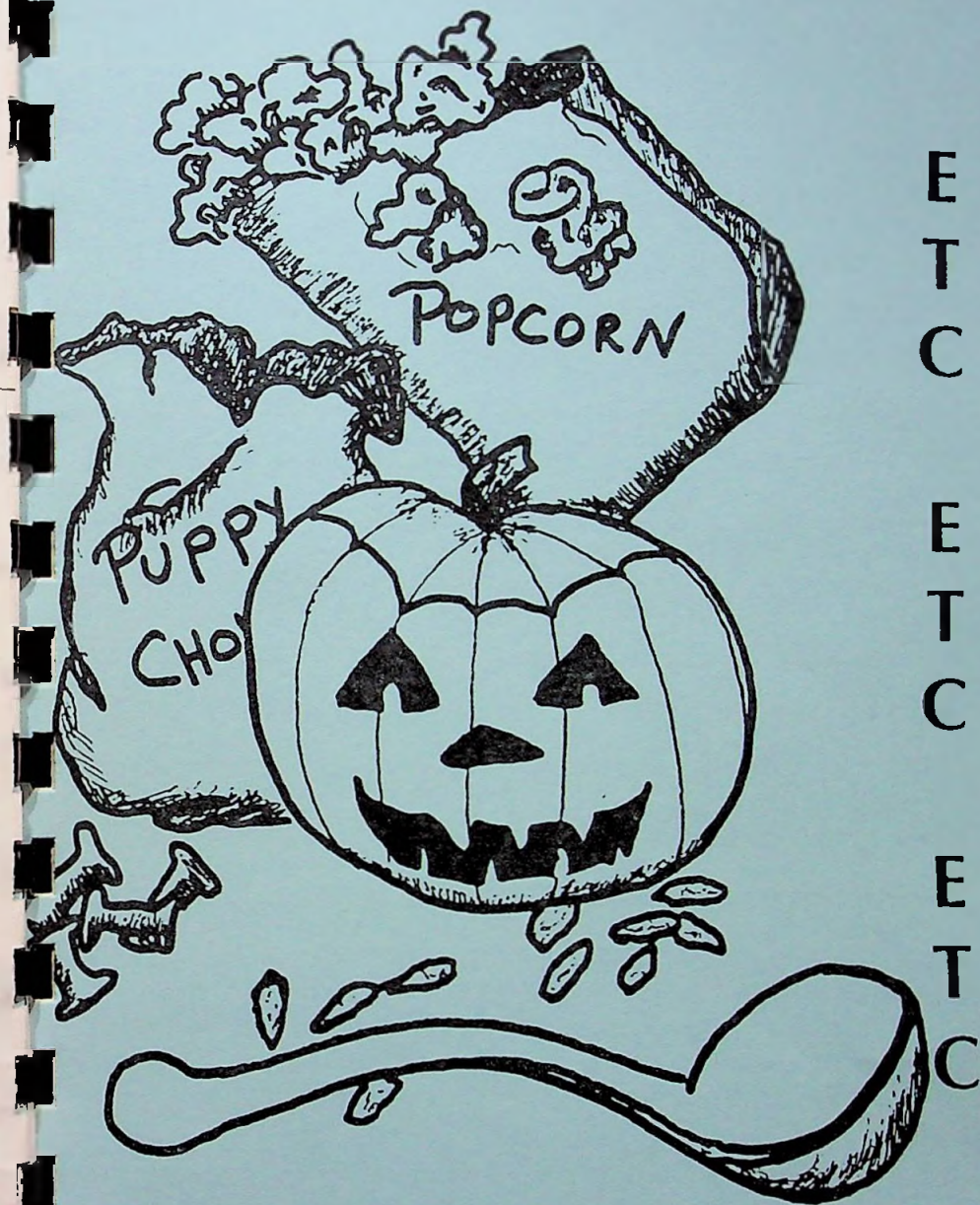
COCKTAIL HOUR SLUSH

Jerry Michalski

2 cups STRONG TEA
12 oz. can frozen orange juice thawed (concentrate). Do not dilute.
12 oz. can frozen lemonade concentrate; thawed, do not dilute.
1 cup sugar
3½ cups water
2¼ cups Vodka liquor

Mix all above and freeze overnight

TO SERVE: Spoon into glass -- about ½ to ¾ full -- add Sprite or 7 UP -- Stir and serve with a straw.



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PANCAKES

Mildred Binney

Sift together:

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

Combine:

- 1 egg - well beaten
- 3/4 c. milk
- 3 Tbsp. melted margarine

Add to dry ingredients gradually & stir.
Drop from spoon onto hot griddle.

Makes 11 4" cakes.

STEAMING PUMPKIN

Sally Cary

Clean the seed & strings out, peel & cut into several pieces. Steam over fairly high heat for 30 to 40 minutes or until soft. Put through food grinder.

RICE PILAF

Jerry Michalski

- | | |
|-----------------------|-------------------|
| 1/4 c. butter or oleo | 1 c. raw rice |
| 1/2 tsp. salt | 1 1/2 tsp. grated |
| 2 c. chicken broth | lemon rind |

Mix all above & cook 20 - 22 minutes covered. Let stand covered for about 10 minutes. Add 1/2 cup chopped green onions, 1/2 cup fresh tomatoes & 2 tablespoons chopped parsley.

MOCK SOUR CREAM

Mildred Binney

- | | |
|---------------------|-------------------|
| 2 Tbsp. lemon juice | 3 Tbsp. skim milk |
| 1 c. cottage cheese | pinch of salt |

Blend well in blender. Yields 2 ounces.

Following is a recipe for "Best Fruitcake Ever", and with the holiday baking coming up, you may want to try this recipe. Even if you don't like fruitcake you may want to try this one.

Be sure to read the instructions CAREFULLY.

1 cup butter
1 cup sugar
4 large eggs
1 cup dried fruit
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
lemon juice
nuts

1 or 2 quarts whiskey

Before you start, sample the whiskey to check quality. Good isn't it? Now go ahead

Select a large mixing bowl, measuring cup, etc. Check the whiskey again as it must be just right. To be sure the whiskey is of the highest quality pour one level cup into a glass and drink it as fast as you can. Repeat. With an electric mixer beat one cup of butter in a large fluffy bowl. Add 1 tsp. of sugar and beat again. Meanwhile, make sure that the whiskey is of the finest quality. Cry another tup. Open second quart of whiskey if necessary. Add 2 large eggs, 2 cups fried fruit and beat till high. If the fruit gets stuck in the beaters, just pry it loose with a drowscriver. Sample the whiskey again, checking for consistency. Then sift 3 cups of salt or anything, it really doesn't matter. Sample whiskey. Sift $\frac{1}{2}$ pintlemon juice. Fold in chopped butter and strained nuts. Add 1 cablespoon of brown sugar, or any color you can find, and mix well. Brease oven and turn the cake pan on to 350°. Now pour the whole mess into the boven and ake. Check the whiskey again, and go bo ted.