

MIDNIGHT IN THE PANTRY

You can boast your round of pleasures, praise the sound of popping corks,
Where the orchestra is playing to the rattle of the forks;
And your after-opera dinner you may think superbly fine,
But that can't compare, I'm certain, to the joy that's always mine,
When I reach my little dwelling—source of all sincere delight,
And I prowl around the pantry in the waning hours of night.

When my business, or my pleasure, has detained me until late,
And it's midnight, say, or after, when I reach my own estate,
Though I'm weary with my toiling I don't hustle up to bed,
for the inner man is hungry and he's anxious to be fed;
Then I feel a thrill of glory from my head down to my feet,
As I prowl around the pantry after something good to eat.

Oft I hear a call above me: "Goodness gracious, come to bed!"
And know that I've disturbed her by my over eager tread,
But I've found a glass of jelly and some bread and butter, too,
And a bit of cold fried chicken and I answer: "When I'm through!"
Oh, there's no café that better serves my precious appetite,
Than the pantry in our kitchen when I get home late at night.

You may boast your shining silver, and the linen and the flowers,
And the music and the laughter and the lights that hang in showers;
You may have your café table with its brilliant array,
But it doesn't charm yours truly when I'm on my homeward way;
For a greater joy awaits me as I hunger for a bite —
Just the joy of pantry-prowling in the middle of the night.

Edgar A. Guest

FOREWORD

In these days of Super-Super Markets, Deluxe Fast-Food Items, TV Dinners, food mixers, and microwave ovens, I feel rather presumptuous in preparing this accumulation of recipes, and would not do so, except at the request of my children. Whether this book will ever prove useful or practical, remains to be seen, and may just be considered an heirloom from Grandma, to be stored away.

My thanks goes to the many relatives and friends whose good recipes I have used and enjoyed so long, that they now seem to be mine. Sometimes I have changed them a little but the credit of most of them belongs to someone else. If I remember who gave them to me, I have made a note of that.

Much appreciation goes to my beloved husband whose gourmet tastes helped me realize the often the difference between an ordinary meal and real good food, is a little planning and in a few shakes of the right seasoning, and whose ultimate desire was, as is mine, to have a good and useful life here, and help provide for the eternal happiness of our children.

I am especially grateful to my granddaughter, Kae Lynn Baugh Beecher, for her willingness to type these pages in readiness for printing.

It is likely these homely recipes will have a hard time competing with the many glamorous ones that appear with such colorful illustrations in most every newspaper, magazine, and in every type of cookbook in every book store. Be that as it may, I am dedicating this book to my children, their children and children's children, with love.

EDITORS NOTE: The above, "foreword", by my Mother contains what I consider to be the understatement of the century. She says, "Whether this book will ever prove useful or practical, remains to be seen, and may just be considered an heirloom from Grandma, to be stored away." I have seen many copies of this book that have been used so much that they are torn and worn to the point of near disintegration. My own copy is torn in a place or two and the corners are dogged. Spills and stains attest to the many times that I have gone back to this book to get me out of trouble when preparing a meal. With this book you do not need any other cookbook.

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**EVERY MORAL OR SOCIAL IDEAL INDICATES THE PRESENCE OF BETTER
CONDITIONS WHICH ARE TRYING TO BREAK THROUGH AND BECOME THE
RULE OF LIFE.**

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EDITOR'S COMMENTS:

Sometime prior to 1981, because of constant nagging from, "us kids", Mother decided to print up a collection of her recipes of the food dishes that we had grown up with and had liked so much. So, she started on what I think of as the most awesome task of all time; that of getting the recipes together and organizing them into what finally became "GRANDMA'S GRACIOUS GOODNESS".

After Mother passed away and I became the, "resident family member", many people have asked me about getting copies of the book or have made other positive comments about the recipes and how much they have enjoyed making and serving the dishes made from her recipes.

During the subsequent years I have used these recipes and served them to friends and family on occasion and I noticed that within the context of the various recipes there were many errors that were caused by the manufacturers and packers changing the sizes of their packaging because of the increased prices caused by inflation. Can sizes, instead of holding 16 ounces were downsized to 14.5 ounces. A package, 1 pound of bacon, became 12 ounces, and an 8 ounce cup of something became a 6 ounce cup of something. So I decided to restore the quantities called for in the original recipe.

To do this, I started by preparing the recipes myself. Many of these I was able to do, and some of them I asked advice about from the people who had donated their recipes. But by the time that I really got into this, many of these donators had died, or moved away and, others, were people whom I did not know, so I went to the manufacturers and asked them how big was a package of their product when they made it in the late 1920's or 1930's and 1940's. Most of them were very helpful in doing the necessary research within their company to get the information to me. To these people I am very grateful.

Another reason I wanted to redo this book was to add some of my own recipes to the collection that I had been given or had developed that I, and my family had thought were special. It came to me that with all the new cooks that had grown up or were in-laws in the family, there had to be a great many more good things to eat that we should know about. So I asked for other special recipes to add. The result is, "GREAT GRANDMA'S GRACIOUS GOODNESS, 2nd EDITION."

I still think of this as a book by my Mother, who is the real talent behind whatever delicious food dishes are concocted from using these basic recipes. If you would like to thank someone, thank her. I am only responsible for the mechanics that were necessary to compile and publish these recipes.

One thing that I didn't count on: by publishing this revision, and correcting the spelling and grammatical errors that were incorporated in the original, I think that some of the character that made the book, "unique", were lost. For this I am sorry.

Frederick Bateman Baugh Sr. and Grace Avelda Howell Baugh
First picture after marriage Sunday 9 June 1929, Logan, Utah



Our last picture together at our family party at Fred's
and Doris' home in Brigham City, Utah 23 December 1976.





July 1941—Mary Alice, Cherrill, Richard Le Moyne, Grace Avelda, Frederick Bateman, Frederick Bateman, Jr.

I baked five loaves of bread today, five fragrant, crusty loaves of bread.
as their aroma filled the room, my heart recalled what I had read,

about a little lad who gave five tiny loaves, unselfishly,
five home-baked loaves—just muffin size, so that a multitude might be,

Relieved of hunger's gnawing pains. I pondered on the bread of life,
Which is my ever-living Lord, and voice my thanks that, as a wife,

I, too, may bake the precious loaves, as did the woman long ago,
The song within my heart spilled forth; "Praise God from whom all blessings flow!"

**One thing we learned in growing old, no doubt you've noticed too.
The kids to whom you gave advice, now give advice to you.**

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**"GOOD FELLOWS ARE A DIME A DOZEN, BUT AN AGGRESSIVE LEADER IS
PRICELESS"**
Winston Churchill

"BAD AS I LIKE YE, IT'S WORSE WITHOUT YE."
Irish proverb

"NO ONE IS RICH ENOUGH TO DO WITHOUT A NEIGHBOR"
Danish Proverb

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NECESSARY EXPLANATIONS

t.....teaspoon

lb.....pound

T.....tablespoon

bkpd....baking powder

C.....cup

pkg.....package

pt.....pint

sq.....square

qt.....quart

deg.....degree

Margarine may be substituted in most recipes.

Some of my long time favorites are marked with a plus sign(+) .

Recipes added to second edition are marked with a double plus sign(++) .

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SUBSTITUTIONS

Food	Amount	Substitution
Baking Powder	1 teaspoon	1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar. Or 1/4 teaspoon soda plus 1/2 cup sour milk.
Butter	1 cup	1 cup margarine Or 1 cup (scant) hydrogenated fat plus 1/2 teaspoon salt. Or 7/8 cup vegetable shortening.
Catsup or chili sauce	1 cup	1 cup tomato sauce plus 1/2 cup sugar plus 2 tablespoons vinegar.
Chocolate, Unsweetened	1 square (1 oz)	3 tablespoons cocoa plus 1 tablespoon vegetable shortening, butter, or margarine.
Cornstarch	1 tablespoon	2 tablespoons flour
Cream, heavy (not for whipping)	1 cup	3/4 cup milk plus 1/3 cup butter
Cream, light	1 cup	7/8 cup sweet milk plus 3 tablespoons butter.
Flour, all-purpose (for thickening)	2 tablespoons	1 tablespoon cornstarch or 1 1/3 tablespoons quick-cooking tapioca. 1 Tablespoon arrowroot
Flour, cake	1 cup sifted	1 cup minus 2 tablespoons (7/8 cup) all-purpose flour, sifted.
Garlic	1 clove fresh	1/8 teaspoon garlic powder
Herb, fresh	1 tablespoon	1 teaspoon dried.
Honey	1 cup	1 to 1 1/4 cups sugar plus 1/4 cup liquid.
Milk, sour	1 cup	1 cup sweet milk plus 1 tablespoon vinegar or lemon juice.
Milk, sweet	1 cup	1/2 cup evaporated milk plus 1/2 cup water Or 1 cup reconstituted nonfat dry milk plus 2 teaspoons butter.
Mustard, dry	1 Teaspoon	1 tablespoon prepared mustard.
Honey	1 cu	7/8 cup buttermilk plus 2 tablespoons melted shortening, whipped.
Syrup, corn	1 cup	1 cup sugar plus 1/4 cup liquid.
Yeast, compressed	1 cake	1 package or 2 1/2 teaspoons active dry yeast.

Self-Rising Flour: 4 cups flour, 2 teaspoons salt, 2 tablespoons double-acting baking powder. Mix all ingredients. Store in tightly covered can and use as soon as possible.

IF YOU DON'T HAVE:

Sweet wine. Use any canned fruit juice designated as heavy syrup.
Dry Wine. Use 1 cup apple cider plus 1 teaspoon vinegar.
1 cup cake flour. Use 1 C minus 2 T all-purpose flour
1 T cornstarch(for thickening.) Use 2 T all-Purpose flour
1 T baking powder. Use 1/4 t baking soda plus 1/2 C buttermilk, or sour milk to replace 1/2 C of the liquid called for in the recipe.
1 pkg active dry yeast. Use 1 cake compressed yeast.
1 C granulated sugar. Use 1 C packed brown sugar or 2 C sifted powdered sugar.
1 C honey. Use 1 1/4 C sugar plus 1/4 C liquid called for in recipe.
1 C corn syrup. Use 1 C sugar plus 1/4 C liquid called for in recipe.
1 C whipping cream. Use 2 C whipped dessert topping.
1 C whole milk. Use 1/2 C evaporated milk plus 1/2 C water or 1 C reconstituted nonfat dry milk, plus 2 t butter or margarine.
1 C light cream. Use 2 T butter or margarine plus 1 C minus 2 T milk.
2 C tomato sauce. Use 3/4 C tomato paste plus 1 C water or tomato juice.
1 C tomato juice. Use 1/2 C tomato sauce plus 1/2 C water.
1 clove garlic. 1/8 t garlic powder or minced dried garlic.
1 small onion. Use 1 t onion powder or 1 T minced dried onion, re-hydrated.
1 t dry mustard. Use 1 T prepared mustard.
1 t finely grated lemon peel. Use 1/2 t lemon extract.

INGREDIENT EQUIVALENTS

Macaroni 1 C(3 1/2 oz) = 2 1/2 C cooked	Noodles 3 C(4 oz) = 3 C cooked
Spaghetti 8 oz = 4 oz cooked	Long grain rice 1 C(7 oz) = 3 C cooked
Instant rice 1 C(3 oz) = 2 C cooked	Popcorn 1/4 C = 5 C popped
Bread 1 slice = 3/4 C soft or 1/4 C dry	Saltines 28 crackers= 1 C crumbs
Ritz 24 crackers = 1 C crumbs	Graham 14 sq = 1 C crumbs
Gingersnaps 14 cookies = 1 C crumbs	Vanilla wafers 22 wafers = 1 C crumbs
1 medium apple = 1 C sliced	1 banana = 1/3 C mashed
1 lemon = 3 T juice-2 t zest	1 lime = 2 T juice-1 1/2 t zest
1 orange = 1/3 C juice-4 t zest	1 peach, pear = 1/2 C sliced
Dried beans 1 lb(2 1/2 C) = 6 C cooked	Cabbage 1 lb = 5 C shredded
Carrots 1 lb = 3 C shreds	Green beans 1 lb(3 C) = 2 1/2 C cooked
1 Green pepper = 1 C chopped	Mushrooms 1 lb = 2 C cooked
1 Onions1/2 C chopped	1 Potato 2/3 C cubed-1/2 C mashed
1 Tomato = 1/2 C cooked	Greens 1 lb(12 C) = 1 1/2 C cooked
Almonds 1 lb = 1 1/4 C shelled	Pecans 1 lb = 2 C shelled
Walnuts 1 lb = 1 1/2 C shelled	Cheese 4 oz = 1 C shredded
Whipping cream 1 C = 2 C whipped	Ground meat 1 lb = 2 C cooked
Cooked meat 1 lb = 3 C chopped	

SIMPLIFIED MEASURES

dash = less than 1/8 t
16 T = 1 C
2 C = 1 pint
4 quarts(liquid) = 1 gallon
4 pecks = 1 bushel

4 T = 1/4 C
8 T = 1/2 C
12 T = 3/4 C

1 # 300 can = 1 3/4 C
1 # 2 can = 2 1/2 C
1 # 3 can = 4 C

3 t = 1 T
1 C = 1/2 pint
2 pints = 1 quart
8 quarts(dry) = 1 peck
16 oz = 1 lb

5 1/3 T = 1/3 C
10 2/3 T = 2/3 C
14 T = 1 C

1 # 303 can = 2 C
1 # 2 1/2 can = 3 1/2 C
1 # 10 can = 12 C

RECOMMENDED MAXIMUM STORAGE TIMES

<u>FOOD</u>	<u>REFRIGERATOR</u>	<u>FREEZER</u>
Beef	2 to 4 days	6 to 12 months
Pork	2 to 4 days	3 to 6 months
Ground meats	1 to 2 days	3 months
Ham	7 days	2 months
Bacon	5 to 7 days	1 month
Hot dogs	4 to 5 days	1 month
Lunch meat	7 days	do not freeze
Lamb	2 to 4 days	6 to 9 months
Veal	2 to 4 days	6 to 9 months
Variety meats	1 to 2 days	3 to 4 months
Cooked meats	4 to 5 days	2 to 3 months
Chicken, whole	1 to 2 days	12 months
Chicken, pieces	1 to 2 days	9 months
Turkey, whole(thawed)	1 to 2 days	12 months
Poultry, cooked	1 to 2 days	1 month
Fat fish	1 to 2 days	4 months
Lean fish	1 to 2 days	8 months
Whole eggs	4 weeks	9 to 12 months
Hard cheese	several months	12 months
Soft cheese	2 weeks	6 months
Cottage cheese	5 days	do not freeze

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HELP YOUR BABY SLEEP BETTER WHEN A COLD SETS IN BY PROPPING THE HEAD END OF THE BED WITH EXTRA PILLOWS UNDER THE MATTRESS. WITH IT'S HEAD ELEVATED IT WILL BREATHE MUCH EASIER.

FREEZING BROWN SUGAR WILL PREVENT IT FROM DRYING OUT AND LUMPING.

SOAK POTATOES IN SALTED WATER FRO 30 MINUTES BEFORE BAKING AND THEY WILL COOK FASTER.

NON-STICK COOK SPRAY ON COOKIE CUTTERS WILL KEEP THEM CLEAN WHILE CUTTING COOKIES.

SQUEEZE PANCAKE BATTER IN A FRYING PAN WITH A TURKEY BASTER TO MAKE PANCAKES THE SAME SIZE.

PUT TWO OR THREE APPLES IN A SACK WITH POTATOES AND THE POTATOES WILL NOT SPROUT.

MINCE GARLIC AND THEN BROWN IN A TABLESPOON OF OIL AND THE GARLIC WILL TASTE MUCH BETTER.

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APPETIZERS, DIPS, DRESSINGS AND SPREADS

TOMATO CUP+

Emma Jean Maughan

1/4 C butter	1/2 t garlic salt
36 oz tomato juice	1 T chopped parsley
3 T grated parmesan cheese	5 t sugar
2 stalks celery, blended	1 bay leaf (optional)
36 oz beef broth	

Cook onion in butter until tender; add other ingredients. Simmer for thirty minutes. Makes about 6 pints. Serve hot.

MULLED TOMATO JUICE COCKTAIL

4 1/4 C tomato juice	1/2 t ground marjoram
1/4 t curry powder	2 t salt
4 t dry mustard	1 dash of cloves (optional)

Blend spices. Mix with a small amount of juice to prevent lumping. Add to remaining tomato juice. Heat to boiling and serve hot.

CRAB, GRAPEFRUIT, AND TOMATO JUICE COCKTAIL

1 15 oz can grapefruit sections drained	4 C tomato juice
1 6 1/2 oz can crab meat, flaked	1 t lemon juice
1 dash tabasco	

Combine and chill grapefruit, tomato juice and crabmeat. Before serving add lemon juice and tabasco, mix and put into serving dishes. Serves 6.

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**"FREEDOM IS NOTHING ELSE BUT A CHANCE TO BE BETTER, WHEREAS
ENSLAVEMENT IS A CERTAINTY OF THE WORST."**

Albert Camus

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GRAPEFRUIT-CRAB COCKTAIL

1 6 1/2 oz can crab meat, flaked	1 T lemon juice
2 C grapefruit segments	1 dash Tabasco sauce
1 C mayonnaise, or salad dressing	8 individual servings torn lettuce
2 T catsup	

Chill all ingredients. Sprinkle crabmeat with lemon juice. Alternate torn lettuce, grapefruit, and crab meat in cocktail glasses. Combine remaining ingredients and mix well. Pour over cocktail in glasses. Serves 8.

SHRIMP COCKTAIL WITH CHILI SAUCE

1/2 C chili sauce	1 C mayonnaise
1/4 C catsup	2 6 1/2 oz cans shrimp
2 t prepared horseradish	1 t minced onion
1 t minced celery	1/2 to 1 t worcestershire sauce
torn lettuce	salt and pepper

Chill vegetables and shrimp. Combine all other ingredients and chill. Mix vegetables, place broken shrimp evenly over vegetables. Add sauce and top with whole shrimp. Serves 10.

COCKTAIL MEATBALLS++

1 lb very lean ground beef	1 t grated lemon rind
1 large egg, beaten	4 t lemon juice
1/4 beef broth	1 t salt
1/4 t nutmeg	1 slice fresh bread, crumbled
1/4 t allspice	2 T chopped onion

Preheat oven to 400 degrees. Prepare a shallow baking pan with vegetable oil coating, set aside. Combine all ingredients, mix well. Form mixture into tiny balls, measuring 1 level teaspoon per ball. Place balls 1 inch apart on prepared pan and bake 10 minutes. Serve on toothpicks.

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HELP KEEP THE KITCHEN CLEAN. EAT OUT.

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WHIPPED COTTAGE CHEESE++

1 C creamed cottage cheese	1/8 t salt
1/4 C water	1 T white vinegar

Combine all ingredients in a blender, blend at slow speed until smooth. Chill and let stand for at least two hours before serving. Serve cold.

This is a very good dip base for commercial salad dressing mixes such as Good Seasons, or Hidden Valley Ranch. If you are going to use this as a base for salad dressing mix, bring to room temperature, mix other dressing powders and chill.

HORSERADISH DIP++

1/8 C whipped cottage cheese	2 T prepared horseradish
2 T chopped green pepper	1/4 t crushed, dried marjoram
1/4 t dried basil	1/4 t salt
1 dash cayenne pepper	

Combine all ingredients and mix well. Chill at least two hours. Serve as a dip for raw vegetables, chips, or cooked ham cubes served on toothpicks.

SEAFOOD COCKTAIL SAUCE

3/4 C catsup	3 T lemon juice
2 T prepared horseradish	1/4 t spiced salt
pepper to taste	

Combine all ingredients, blend thoroughly and chill. Serve cold.

GRAPEFRUIT-PINEAPPLE ICE APPETIZER+

3/4 C sugar	2 C water
1 15 oz can grapefruit sections, cut up	1 15 oz can crushed pineapple

Boil sugar and water for 3 minutes, and cool. Add fruits and mix together with rotary beater. Pour into refrigerator tray and freeze until slushy. Serve with cold 7up poured over the fruit. Slush may need to be beaten smooth before adding 7up. Serves 6.

THERE IS MORE TO LIFE THAN INCREASING ITS SPEED.

FRUIT COCKTAIL+

2 C water
1 C crushed pineapple
3 bananas, mashed
1 pinch salt

2 C sugar
1 C orange juice
juice of 3 lemons

Dissolve sugar and salt in water, then add the remaining ingredients and freeze in trays. When getting ready to serve blend frozen mixture and spoon into sherbet glasses. Top with 7up or ginger ale. Garnish with mint or cherry. This is also delicious served in tall glasses with grape juice poured over it.

CHEESE BALL APPETIZER

1 8 oz pkg cream cheese
1 4 oz pkg blue cheese
1/4 lb butter

1 bunch green onions, chopped
1 small can olives, drained and chopped

Let cheese and butter stand until reaching room temperature. Mix all ingredients and blend using hands if necessary. Form into a ball or long log. Then roll in chopped pecans. Chill and serve.

CHEESE SPREAD

4 oz cream cheese
1 C cottage cheese
3 green onions finely chopped
1 generous pinch of caraway seeds

1 t grated parmesan cheese
1 t paprika
1 t prepared, french mustard

Mash and mix until smooth. Pack well in jar or bowl. Cover and ripen in refrigerator at least 2 days before serving. Serve with crackers or chips, and tomato juice cocktail.

ORTEGA CHILI CHIP DIP

1 lb Velveeta cheese, cubed
1 4 oz can diced chillies, drained

2 15 oz cans tomatoes, drained
1 T minced dry onion

Place all ingredients in microwavable bowl and heat until cheese is melted. Mix well and serve hot with corn chips, potato chips, or crackers.

ONION-MUSHROOM DIP+

1 pkg Lipton Onion-Mushroom Soup mix 2 C dairy sour cream

Mix ingredients well and chill. (Alternates: Dry onion soup mix is very good also. Try adding finely chopped carrots, celery, cucumbers, or a can of clams or well drained shrimp.)

SPINACH DIP

½ pkg frozen spinach	2 C mayonnaise
1 ½ t mono-sodium glutamate (optional)	½ t salt
1/4 C dried chives	½ t pepper

Mix in blender and chill for several hours. This is excellent as a dip for raw carrots, celery, yams, cucumbers, zucchini, green peppers, mushrooms, cauliflower , and parsnips. Also good on crackers and potato chips.

VEGETABLE DIP

1 C evaporated milk	3 T lemon juice
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Combine above ingredients until milk clabbers. Mix with any of the following: 3 T salad dressing, chives, dried onions, parsley, or dried onion soup mix. Stir until blended.

BLUE COTTAGE CHEESE SPREAD+

1 lb creamy cottage cheese	1 C onion mushroom dip (recipe above)
1/4 C blue cheese	

Combine and beat with electric mixer until smooth. Garnish with chopped parsley and paprika. This is very good with crackers, rye crisp or toast rounds.

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A DAY OF FORTUNE IS LIKE A HARVEST DAY; WE MUST BE BUSY WHEN THE CORN IS RIPE.

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CLAMATO DIP+

2 ripe avocados peeled, cut into cubes	1 7 1/2 oz can minced clams, drained
1 T chopped onion	2 T mayonnaise
1/2 t pepper	1 dash garlic salt
1 dash Tabasco sauce	1 T lemon juice

Combine all ingredients and blend until smooth. Chill for several hours. Serve with crackers, chips. Makes 1 1/2 cups.

GUACAMOLE DIP+

3 ripe avocados, mashed	1 T mayonnaise
2 t finely chopped onion	1 large tomato, peeled and cubed
1/2 jalapeno pepper, finely chopped	1/2 sweet pepper, finely chopped
Salt to taste	

Blend all ingredients. Serve with tortilla chips.

COCKTAIL NIBLETS+

1/4 C butter	12 to 14 oz mixed nuts with salted peanuts
1 t tabasco	1 T worcestershire sauce
1 C pretzel sticks	1 1/2 C Wheat Chex
1 1/2 C Corn Chex	1 1/2 C Rice Chex
1 1/2 Cup Cheerios	

In a large pan melt butter with seasonings. Pour over dry ingredients and bake uncovered in 225 degree oven for 25 to 30 minutes, until light cereals start to turn brown. Stir every 10 minutes. Serve warm or cold. Store cooled Niblets in tightly closed container. If snack needs re-crisping, reheat in slow oven for a few minutes.

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IF WE ARE WHAT WE EAT, THEN MOST PEOPLE ARE FAST, EASY, AND CHEAP!

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TOMATILLO SALSA++

2 lb fresh tomatillos	1 C onion, chopped
1 or 2 jalepeno peppers	1 C fresh cilantro, chopped
1/4 C fresh lemon grass base, minced	1/4 C fresh lime juice

Remove husks from tomatillos, wash and dry. Cut in quarters. Combine tomatillos and remaining ingredients in a steel pan. Heat to boiling, stirring frequently. Reduce heat and simmer, uncovered for 20 to 30 minutes.(Tomatillos look like husk covered green tomatoes and can be purchased in nearly every supermarket.)

FIERY CHILI SALSA++

8 C tomatoes, peeled and chopped	1 C Anaheim peppers, roasted and peeled
1 to 4 jalapeno peppers	1 C red bell peppers, roasted and peeled
3 C onions, chopped	1 C vinegar
1 3 oz can tomato paste	3 cloves garlic, minced
1 T salt	1/2 T black pepper, coarsely ground

You'll need a total of 2 lb peppers. Roast by placing on an oven rack, slit them first to allow the steam to escape. Broil, turning occasionally for 25 minutes or until the skins darken & blister. Remove from oven, cover with a damp cloth and allow to cool. Peel off skin and discard with the seeds.

In a large pot, combine tomatoes, peppers with the rest of the ingredients. Heat to boiling over high heat, uncovered, then simmer until desired thickness is reached.

This can be bottled by processing in boiling water bath according to USDA directions. The latest USDA directions can be obtained from your county extension office.

FIVE ALARM SALSA++

1- 28 oz can whole tomatoes	2 jalapeno peppers, seeded and chopped
1/2 C onion, chopped	2 cloves garlic, minced
2 T fresh lime juice	1/4 C cilantro, chopped
1/4 t black pepper	

In a medium saucepan, bring all ingredients to a boil and then simmer for 15 minutes. This recipe can be multiplied and bottled according to USDA directions. The latest USDA directions can be obtained from your county extension office.

MICHELLE'S SALSA++

Michelle Baugh

4 quarts tomatoes	1 T salt
2 T sugar	1 C vinegar
1 T cumin(Michelle hates cumin, so, she doesn't add it)	
2 large onions, chopped	8 buds garlic, minced
2 serrano peppers, chopped	3 green peppers, seeded and chopped
8 jalapeno peppers, chopped	10 mild cherry peppers
2 yellow bell peppers or 2 Anaheim peppers seeded and chopped.	

Combine all ingredients and bring to a boil. Reduce heat and simmer for approximately 4 hours or until desired consistency is reached. Waterbath according to USDA directions for salsa. The latest USDA directions can be obtained from your county extension office.

PAISANO CHICKEN MARINADE++

1 C pineapple juice	1/3 C soy sauce
1 clove garlic, minced	1/3 C Italian salad dressing

Combine all ingredients and blend. Pour over chicken that has been cut into pieces, cover and allow to marinate for 2 to 8 hours. Turn frequently. Cook chicken as you want.

TERIYAKI STEAK MARINADE++

1 C dark soy sauce	½ C sake(1/4 C ea rice, apple vinegar)
1/4 C sugar	4 cloves garlic, minced

Mix all ingredients and pour over steaks, making sure they are coated completely. Allow to stand at least 2 hours. Longer is better.

ORIENTAL MARINADE FOR CHICKEN OR PORK ++

½ C soy sauce	1/4 C Hoi Sin sauce
1/4 C rice wine	6 cloves garlic, minced
2 T sugar	3 green onions, sliced(include green part)
1 t crushed hot red pepper	1 T sesame oil

Mix all ingredients and pour over meat. Make certain that all is coated. Marinate several hours, turning frequently. Hoi Sin Sauce can be purchased in oriental markets.

COOKED SALAD DRESSING+

4 T sugar	2 t salt
4 T flour	1 ½ C milk
½ C mild vinegar	1 t dry mustard
4 slightly beaten egg yolks or 2 eggs	

Mix dry ingredients, add egg yolks and milk. Cook in double boiler until thick, stirring constantly. Add vinegar and 1 T butter. Mix well and cool.

BARBARA BINDRUPS SALAD DRESSING+

1 C salad oil	1/3 C sugar
1 t salt	½ C grated cheese
½ C vinegar	½ C catsup
1 t dry mustard	2 t grated onion

Mix dry ingredients. Place all ingredients in shaker and shake until well blended. Makes about 1 pint.

SARGENT MOANEY'S SALAD DRESSING+

I don't know who the Sargent is, but he makes a good dressing. I copied this from a recipe page in a newspaper.

9 T salad oil	3/4 t salt
1 1/2 t sugar	3 T catsup
1 ½ T vinegar	1/4 t pepper

Put all ingredients in shaker and shake until blended.

FRENCH DRESSING+

1 clove garlic crushed	½ C vinegar
½ C catsup	½ t dry mustard
1 T sugar	

Mix ingredients in a shaker, shake until blended. Chill. Good on salads, mixed greens, vegetables, meat or fish. Shake well before using. Makes 1 pint. For creamy dressing add 1/4 C evaporated milk. For thicker dressing, add 1/4 C sour cream.

NO-CAL DRESSING++

1/2 C water	1/8 t pepper
1/2 C white vinegar	1/16 t paprika
1/2 t salt	Sweet and Low enough for 4 t sugar

Combine all ingredients in shaker. Shake vigorously until blended. Store in refrigerator. Shake well before using.

MADDOX THOUSAND ISLAND DRESSING+

Vernetta Earl

1/2 C Campbells Tomato Soup	1/4 C sugar
1 t onion juice	1/4 C vinegar
1 t paprika	2 1/2 t salt
3/4 C salad oil	1 T worcestershire sauce
1/2 t dry mustard	1 1/3 C Miracle Whip

Mix dry ingredients first. Then add everything but the Miracle Whip. Beat until smooth. Then Blend in the Miracle Whip.

MAYONNAISE+

This recipe and the others made with a mayonnaise base were given by *Winnifred Jardine*, Food editor for the Deseret News. She says: "Making mayonnaise isn't difficult, just requires a little patience. The oil must be added VERY slowly to the other ingredients to allow the egg yolks to absorb it." This gives the mayonnaise its thick consistency. Should the mayonnaise turn out thin or curdled, it is easy to correct. Beat 1 egg well; VERY slowly add to the thin or curdled mixture beating well after each addition.

HOMEMADE MAYONNAISE+

2 egg yolks or 1 whole egg	2 T lemon juice or vinegar, divided
1 t sugar	1 t salt
1 t dry mustard	1 C salad oil, divided

Blend egg yolks, 2 T vinegar, sugar, mustard, salt and pepper on medium speed for 5 seconds. On high speed, add remaining salad oil very slowly until thick and smooth. (If necessary, turn off blender occasionally and clean sides of bowl with rubber scraper.) Store in refrigerator.

ROQUEFORT OIL DRESSING

1 C olive or salad oil
1/3 C white vinegar
salt and pepper to taste

2 oz Roquefort cheese
1 clove garlic minced

Crumble cheese and mix with all other ingredients. Store in refrigerator. Serve with tossed green salad.

MOCK ROQUEFORT DRESSING

Vernetta Earl

1 small block Bleu cheese
1 pint buttermilk

1 quart mayonnaise
garlic salt to taste

Mash cheese and mix with other ingredients. Add garlic salt to taste.

SALAD DRESSING

Barbara Bradley

1 C vinegar
1 C sugar
 $\frac{1}{2}$ t salt

1 C water
4 T flour
1 egg

Bring water and vinegar to a boil and pour over a mixture sugar, flour, and salt. Stir until smooth. Allow to cool. Add egg and heat again until mixture thickens. Add a little butter or cream and mix well. Store in refrigerator.

SALAD DRESSING

Martha Hug

$\frac{1}{2}$ C tomato soup
1/4 C vinegar
1 t worcestershire sauce
1/4 C sugar
1 1/3 C salad dressing

3/4 C salad oil
1 t onion juice
3/4 t salt
 $\frac{1}{2}$ t dry mustard

Mix all ingredients. Store in refrigerator.

LOWELL INN HONEY DRESSING

Louise Baugh

1/3 C sugar	1 t paprika
1/4 t salt	1/3 C honey
3/4 to 1 C salad oil	5 T vinegar
1 t dry mustard	1 T lemon juice
1 t celery seed	

Mix in blender adding oil very slowly. This is very good over grapefruit and orange sections, or any fruit combination. Makes 1 pint.

HONEY BUTTER+

1/4 lb butter	1 egg yolk
1/2 C honey	1 drop vanilla

Beat honey and egg yolk. Add honey slowly while beating then add vanilla. Continue beating until well blended.

HONEY BUTTER SPREADS

3 T honey	1 T soft butter
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Mix until blended and smooth. Larger amounts can be made with multiples of the above ingredients. Peanut butter and cream cheese can be added for variation.

PUMPKIN BUTTER++

Tracey Baugh Wright

4 C cooked pumpkin puree	3 1/2 C sugar
1 1/2 C honey	1 1/2 t cinnamon
1/4 t allspice	1/2 t salt
1 C orange juice	

Combine all ingredients and cook until thickened to desired consistency. Can be bottled in water-bath for fifteen minutes. Freezes well in margarine tubs.

THE GREATEST GIFT ONE COULD RECEIVE IS THE GIFT OF THE HOLY GHOST!

WHIPPED CREAM SUBSTITUTE

1 C nonfat milk powder
1 C cold water
1 T lemon juice

½ C sugar or honey
½ t vanilla

Mix all ingredients and whip until stiff. Chill and if desired whip again before using.
Mixture stiffens when cooled.

SOUR CREAM SUBSTITUTE

1/4 C nonfat milk powder
½ C cold water
2 T lemon juice

8 oz cottage cheese
1/4 t salt

Blend all ingredients and chill before serving. Store in refrigerator. Makes 1 3/4 to 2 cups.

TARTER SAUCE

1 1/4 mayonnaise
1 T chopped parsley
2 T chopped chives

1 t prepared mustard
1 ½ T chopped fresh, or 1 t onion flakes
3 T finely chopped sweet pickle

Combine all ingredients and chill. Store in refrigerator. Makes 1 3/4 to 2 cups.

EASY COUNTRY SAUCE

1 T butter
½ t salt
1 C milk

½ C American cheese, shredded
1/4 t Tabasco sauce
2 slices bacon, fried and crumbled

Melt butter and blend in flour, add milk and heat until boiling and thick stirring constantly.
Add remaining ingredients and cook for one more minute. Serve immediately on onions,
cauliflower, green beans, potatoes, broccoli, peas, or carrots. Serves 4 to 6.

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IT IS BETTER TO HAVE BREAD AND AN ONION WITH PEACE THAN STUFFED FOWL WITH STRIFE.

Arab proverb

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MUSHROOM SAUCE

1 C sliced mushrooms (4 oz can)	1 t worcestershire sauce
2 T butter	1/4 t salt
1/2 t paprika	1/2 C milk
1/2 C dairy sour cream	2 T flour

Saute mushrooms in butter for 3 minutes and stir in flour and seasonings. Add milk and worcestershire sauce. Cook stirring until thick. Add cream and heat again just before serving over hot cooked vegetables. Makes 1 1/3 cup.

HORSERADISH SAUCE FOR HAM+

1/2 C cream, whipped	1/2 t sugar
1 T vinegar	1/4 C drained horseradish
1 pinch salt	

Mix all ingredients together. Store in refrigerator

MUSTARD SAUCE

6 T prepared mustard	3/4 C sugar
1 t beef bouillon	1/2 C vinegar
1 T flour	1/4 C butter
1 C water	

Mix all ingredients together and cook until thickened. Serve with ham or ham loaf. Store in refrigerator.

DICK'S HOT MUSTARD SAUCE++

Richard Baugh

1/2 C white vinegar	1/4 C sugar
1/2 C dry mustard	1 egg
1 C mayonnaise	1 dash salt

Mix vinegar and mustard, cover and let stand overnight. In a saucepan beat egg and then stir in sugar, salt and mustard mixture. Cook, stirring constantly until mixture thickens slightly and coats spoon. Cool. Blend mayonnaise into cooled mixture. Store in refrigerator. Makes about 2 cups.

BAUGH MUSTARD++

Ardella Baugh

5 t dry mustard	scant 1/4 t tumeric
5 t flour	1/4 C vinegar
1 t salt	1 1/2 t sugar
warm water	

Mix dry ingredients and add enough warm water to make paste. Add vinegar and cook until thickened. After cooking allow to cool and store in refrigerator. Keep adding water to maintain desired consistency.

ORANGE SAUCE FOR SPONGE OR ANGEL FOOD CAKE+

1 C sugar rubbed well into grated rind of 1 orange. Add juice of 2 oranges and 4 beaten egg yolks. Cook in double boiler for thirty minutes, stirring frequently. Cool and add 1 pint whipped cream. Add equal parts of whipped cream to amount used each time.

MODIFIED MAYONNAISE+

1 egg	1 C water
1 1/2 t salt	2 t prepared mustard
3/4 C salad oil	1/4 C vinegar
2 T sugar	1/4 C cornstarch
1/8 t paprika	

Put egg, sugar, seasonings, vinegar and oil into mixing bowl, but do not stir. Make a paste of cornstarch and water. Cook over low heat until it boils and clears up. Add hot cornstarch mixture gradually to ingredients in mixing bowl, beating briskly. Cool before using. Makes 1 pint.

THOUSAND ISLAND DRESSING

1 to 1 1/4 C mayonnaise	1/2 t paprika
2 hard boiled eggs, chopped	1 dash pepper
2 1/2 T green olive pimento, chopped	1 1/2 t minced onion or 1/2 t onion flakes
1/4 C chili sauce	1 t salt

Combine all ingredients, mix well. Store in refrigerator.

GREEN GODDESS DRESSING

1 1/4 C mayonnaise	2 T lemon juice or tarragon vinegar
4 sprigs parsley, snipped.	1/2 clove garlic, minced
2 green onions, including tops minced	1/2 C sour cream
1 dash pepper	

Combine all ingredients, mix well. Store in refrigerator. This is very good on tossed salad and cooked green vegetables.

ROQUEFORT OR BLEU CHEESE SALAD DRESSING+

1 T chopped onion	1/4 C sour cream
1/2 C mayonnaise	2 T chopped parsley
2 T vinegar	2 oz Bleu or Roquefort cheese
1/2 clove garlic, minced	salt and pepper to taste

Combine vegetables and sour cream, mixing well. Stir in vinegar and lemon juice. Crumble cheese and stir into dressing. Mix well. Add salt and pepper. Roquefort cheese makes the better dressing.

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**FRUIT COCKTAIL OR FRUIT JUICES CAN BE THICKENED WITH CORNSTARCH OR
TAPIOCA.**

**NEVER WORK BEFORE BREAKFAST; IF YOU HAVE TO WORK BEFORE
BREAKFAST, EAT YOUR BREAKFAST FIRST.**

**OPEN YOUR COOKBOOK TO THE DESIRED PAGE AND THEN PLACE IT IN A
PLASTIC BAG. THIS KEEPS IT CLEAN AND KEEPS THE PAGES FROM TURNING.**

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BREADS ROLLS AND GRIDDLE CAKES

This recipe was demonstrated in Relief Society about 30 years ago. It originated in the extension office at Utah State University. I usually get good results with this recipe.

MY USUAL BREAD+

5 1/3 C milk, scalded	14 C flour
1/3 C sugar	1/2 C warm water
1 T softened yeast	2 T salt
6 T shortening	

Add shortening to scalded milk and cool. It is not necessary to scald milk if it is homogenized. Set aside 1 C flour. Mix dry ingredients, add to milk and stir until smooth. Let stand 10 minutes covered. Turn dough out onto a floured, cloth covered board and carefully knead, adding flour as necessary to keep the dough from sticking. Knead 10-15 minutes until dough looks smooth and blistered. Place in oiled bowl or crock and cover tightly. Let stand in a warm place until almost tripled in bulk and gives the "ripe" test. (Put floured finger into dough up to the first knuckle. If the dough is ripe it will leave a hole, and bubbles will form around the hole.) This will take about 1 hour and 50 minutes. Punch down and let it rise 40 minutes. Punch down again and let rise 20 minutes. Punch down again and let rise 10 minutes. Divide the dough into 4 loaves. Pat each loaf into a rectangle and pat out all the air bubbles you can. Fold over the short way and pat or knead it together again. Then fold ends to meet the center, keeping it in a rectangular shape. Roll from the sides pressing the rolled edges down firmly sealing the edges. Place formed loaf upside down in a well greased loaf pan greasing the top. Then turn the loaf right side up. Be certain the top of the loaf is nicely oiled. Let rise until double in bulk and bake at 425 degrees for 15 minutes. Lower heat and bake at 350 for 25 minutes longer. Remove from oven and grease tops with butter or bacon drippings. Cool on rack.

For whole wheat bread, use same ingredients except use 10 C whole wheat flour and 4 C white flour. Let stand 1 1/2 hours. Punch down and let rise 30 minutes, punch down and let stand 20 minutes, Punch down and let stand 10 minutes. Don't let it get too light or it will be crumbly.

With all the new bread mixers in use not, my methods of mixing are really outmoded. Anyway, you can say, "That was the way it was done in the olden days."

**"IT TAKES A LOT OF THINGS TO PROVE YOU ARE SMART, BUT ONLY ONE THING
TO PROVE YOU ARE IGNORANT."**

NO-KNEAD RAISIN BREAD

½ C sugar	1 C evaporated milk
1/3 C soft margarine	1 pkg dry yeast
1 t salt	½ C warm water
½ C boiling water	2 eggs, beaten
1 t cinnamon	4 to 4 ½ C sifted wheat flour
1 C seedless raisins	1 T sugar

Mix sugar, margarine and salt in large bowl. Add boiling water and stir until margarine is melted. Add milk. Dissolve yeast in warm water and add to first mixture. Stir in eggs and raisins. Add flour one cup at a time, beating until smooth after addition. Cover and let rise until double in bulk. Beat down batter for two minutes. Turn into a well greased 10 inch tube pan, smoothing evenly with a spoon. Let rise until double in bulk, about 40 minutes. Sprinkle top with cinnamon and sugar. Bake at 350 degrees about 55 minutes.

NUT BREAD

Elizabeth Thorpe

1 T butter	1 ½ t baking soda
3 C wheat flour	1 ½ t salt
1 C sour milk	1 C chopped nuts
½ C sugar	

Mix all ingredients together and then add 1 more C sour milk. Shape into loaves and bake in greased coffee cans, filling cans ½ full. Bake with lids on at 350 degrees for 1 hour.

FRENCH BREAD #1

1 pkg or 1 T dry yeast	1 ½ C very warm water, divided
1 T sugar	1 ½ t salt
1 T soft shortening	4 C sifted flour

Sprinkle yeast into ½ cup warm water and stir until dissolved. In a large bowl dissolve sugar and salt in remaining 1 C warm water. Add shortening and yeast, mixing well. Add flour and mix well. Work through dough at 10 minute intervals for five consecutive times. Turn dough on lightly floured surface and divide in half. Shape into two balls. Let dough rest 10 minutes. Roll each ball into a 12 x 9 inch rectangle then roll firmly as for jelly roll, starting with the long side. Seal edges. Place long rolls on greased baking sheet. Score top diagonally 6 times. Cover with towel and let rise 1 ½ hours. Bake at 400 degrees for 30 to 35 minutes. Brush each baked loaf with melted butter while warm. Makes two loaves.

FRENCH BREAD #2

½ C warm water
1 T salt
6 C flour
1/3 C shortening

2 C hot water
2 pkg dry yeast
3 T sugar

Dissolve yeast in warm water. Combine remaining ingredients, using only 3 C flour and beat until smooth. Add balance of flour to make a soft dough that can still be mixed with a spoon. Allow batter to rest 10 minutes. Stir batter down at 10 minute intervals, five times. Follow directions as in Recipe # 1. Brush tops of loaves with beaten egg white and sprinkle with sesame seeds. Slash diagonally, let rise about 30 minutes, or until double in bulk. Bake at 400 degrees about 35 minutes. Makes two loaves. (I like both recipes.)

WHITE BREAD+

This recipe, although not my Mother's, is like the recipe I learned to make as I grew up at home. My husband was very surprised when the first bread I made after our marriage was, according to him, "as good as mother's". I was very complimented.

2 pkg dry yeast
4 C warm water
1 T sugar

1 t salt
2 T melted shortening
12 C sifted flour

Dissolve yeast and sugar in warm water. Add shortening and half the flour. Beat until smooth. Add salt and balance of flour, or enough to make dough smooth and elastic after kneading. When all the flour is added, mix well with hands spread, until dough is in a ball. Remove from mixing bowl and strike it against the lightly floured bread board, taking care not to tear the texture of the dough. Repeat until dough is smooth. Place in a greased bowl, upside down first, then turn and top will be oiled. Set in a warm place, about 80 degrees for about 1 ½ hours. Divide into 3 or 4 and press all bubbles out, using the palms of the hands. Roll like a jelly roll and seal ends. Place in well greased pans, filling them ½ full. Be sure to turn loaves over so the tops are well greased. Let rise 40 to 60 minutes. Bake for 35 to 45 minutes at 425 degrees. Bread should be done when a hollow sound is made when tapping loaf with fingers. Cool on rack. Top may be spread with butter. To make a richer loaf, use all or part milk instead of water.

COUNTLESS NUMBERS OF PEOPLE HAVE EATEN IN MY KITCHEN AND HAVE GONE ON TO LEAD NORMAL LIVES!

BASIC WHOLE WHEAT BREAD

I like this whole wheat recipe. It was taken from a nice recipe book given to us by the Don Rigby's, at a Christmas party for the Logan Stake Presidency and High Council. Along with the book they gave each couple 10 lbs of wheat. (The Rigby's have an enormous wheat farm in Idaho.)

6 C milk(fresh, diluted canned, or powdered, or water or potato water)	
2 pkg dry yeast	2 T salt
½ C sugar, honey or molasses	11 to 12 C unsifted whole wheat flour
½ C salad oil	

Mix together liquid, yeast, oil, sugar and salt. Add flour gradually and mix well. This dough should be more moist than ordinary bread dough. Cover tightly and refrigerate immediately. For best results leave overnight. If warm liquid is used dough can be worked after three hours. If left overnight use cool liquid so dough won't rise too much.

Remove from refrigerator and let stand at room temperature about 30 minutes. Turn out on greased or floured board and knead for 10 minutes. Divide into 3 or 4, according to pan size. Mold loaves following directions for white bread. Place in greased loaf pans, upside down first, then turning. Let rise in a warm place until almost double in bulk. Bake at 325 Degrees for 70 to 80 minutes. Butter tops of loaves and cool on rack.

VARIATIONS: Raisin or nuts may be added to the dough of one of the loaves. Add 1 ½ C raisins, or ½ lb chopped dates and ½ to 1 C chopped nuts plus 3 T sugar. Bake in 2 loaf pans or 2 46 oz juice cans.

Add a cooked cereal such as cracked wheat or wheat germ which has been cooked in milk for 5 minutes to the dough. This produces a more moist bread.

NINETY MINUTE WHOLE WHEAT BREAD

Mix 1 C warm water, 2 pkg dry yeast, 2 T brown sugar. Let stand 5 minutes. Mix with 1/3 C honey, 1 T salt, 3 C warm water, 1 C powdered milk, or ½ C non-instant powdered milk mixed with flour to avoid lumping. Add yeast mixture to 2nd mixture. Add 8 C wheat flour and stir well. Grease 3-46 oz juice cans with one end removed. Divide the batter evenly into cans. Place cans standing up in oven. Turn oven on to 350 degrees for one minute. Turn oven off. Let bread rise in the oven for 15 minutes. Turn oven to 350 degrees and bake 50 minutes. Remove from oven and let cool in cans 10 minutes. Turn out on rack to cool. This can be baked in loaf pans and this recipe can be doubled. Electric knife cuts this bread nicely.

APPLESAUCE, HONEY, BRAN QUICK BREAD

Beatrice Sorenson

½ C shortening	1/4 t ground cloves
1 2/3 C flour	1/4 t baking powder
1 C raisins	2 eggs
½ t salt	1 t cinnamon
1 C applesauce	1 t baking soda
3/4 C honey or sugar	1 C shredded All Bran cereal
Nuts if desired	

Preheat oven to 350 degrees and grease a 9 x 5 x 3 inch loaf pan. In a large bowl beat shortening, spices and honey together until light and fluffy. (Spices are optional.) With mixer at medium high speed beat in eggs. Combine dry ingredients. In a small mixing bowl mix applesauce and cereal; stir in raisins. Blend flour mixture into cream mixture, alternately with applesauce mixture. Turn batter into prepared pan, spreading evenly. Bake 55 to 60 minutes or until tester comes out clean. Cool in pan 10 minutes. Turn out and cool on rack. Wrap in plastic or foil and store in refrigerator. May be frozen.

OATMEAL LOAVES ARE LITTLE HONEYS

Both in home and in good restaurants, today, little loaves of bread are increasingly popular. They seem quite in keeping with the mini-vogue. I learned to make these long after the children left home.

2 pkg dry yeast	1/3 C honey
½ C warm water	1 T salt
1 1/4 C milk, scalded	1 C rolled oats, uncooked
4 ½ to 5 C sifted flour	2 T melted shortening

Soften yeast in warm water, (lukewarm for cake yeast). Pour scalded milk over honey, shortening and salt. Stir until shortening melts. Cool to lukewarm. Stir in 1 C flour and add softened yeast and oats. Stir in more flour to make a soft dough. Turn out on lightly floured board or canvas. Knead into a ball. Place in greased bowl, and brush lightly with shortening. Cover and let rise in warm place until double in size, or about 1 hour. Punch down, cover, and let rise again 10 minutes. Divide dough into 6 parts. Shape each part to form a small loaf. Place in greased 4 ½ X 1 3/4 X 2 inch loaf tins. Brush with melted shortening. Cover and let rise until nearly double in size, about 30 minutes. Bake in preheated oven at 350 degrees. **EDITOR'S NOTE:** As the baking time was left out of the recipe in the original book, you will have to watch the loaves closely to make certain they are baked through, and not burned.

BANANA LOAF+

La Vera Coombs

½ C shortening	1 C mashed bananas
2 t baking powder	1/4 t baking soda
1 C sugar	2 eggs, beaten
2 C sifted flour	½ t salt
½ C Chopped nuts	

Cream together shortening and sugar. Add beaten eggs, bananas, and sifted dry ingredients. Add nuts and mix well. Bake in greased loaf pan 45 minutes at 375 degrees. Let stand in pan for a few minutes before taking out and cooling on a rack. Makes 1 large loaf.

La Vera Coombs gave me this recipe, which I have enjoyed these many years. It is also a pleasure to look back on the 10 years I served as her 1st counselor in the Logan Stake Relief Society Presidency.

MOLASSES CORNBREAD+

1 C wheat flour	1 C milk
1 C yellow cornmeal	1 egg, slightly beaten
½ t salt	1/4 C melted shortening
3 t baking powder	½ C molasses

Combine dry ingredients and mix together. Combine milk, egg, shortening and molasses and blend. Stir into dry ingredients until just moist. Pour into 9 X 9 X 2 inch square pan, (or equivalent). Bake at 425 degrees for 25 to 30 minutes or until done. Serves 12 easily.

ZUCCHINI BREAD # 1

Cherrill Nielsen

2 C peeled and grated zucchini	1 t baking soda
3 eggs, beaten	1 t baking powder
1 C oil	2 t cinnamon
2 C sugar	1 t ground cloves
1 T vinegar	1 t ground nutmeg
3 C flour	½ C chopped nuts
1 t salt	

Mix all ingredients, bake in loaf tins lined with a strip of greased wax paper over ends and bottom to make it easier to remove after baking. Bake at 325 degrees for 60 minutes. Run knife along sides to loosen. Cool on rack.

ZUCCHINI BREAD # 2

Ida Harris

This is a good variation.

2 C peeled and grated zucchini
5 eggs, beaten
3 C sugar
1 ½ t salt
2 t baking soda
3 to 4 t cinnamon
3 t vanilla

1 C crushed pineapple, drained
1 ½ C oil
4 C flour, sifted with dry ingredients
2 t baking powder
1 t nutmeg
½ to 1 C chopped nuts

Mix all ingredients together, grease pans and fill ½ full. Bake at 325 degrees for 60 minutes.

APPLE BREAD+

Pearl Rice gift wraps these loaves for gifts at Christmas time.

Cream together:
2 C sugar
1 1/4 C salad oil
3 eggs
2 t vanilla

Sift together:
3 C flour
1 ½ t baking soda
1 t salt
2 t cinnamon

Add flour mixture to creamed mixture alternately with 3 C thinly sliced apples. (Use medium shredder). Bake in 3 small loaf pans that are well greased and floured at 325 degrees, for 50 to 60 minutes. Fill pans 2/3 full. Double recipe makes 7 small loaves.

TEXAS CORNBREAD

1 C yellow cornmeal
1 t baking powder
1 egg

½ C flour
½ t salt
½ C milk

Mix all ingredients until batter is smooth. Pour into 9 inch, deep dish pie pan. Preheat oven to 450 degrees, place into oven and turn temperature to 475 degrees. Bake for 15 to 20 minutes until golden brown. Serve hot with butter and honey.

++++++
“KINDNESS BEGETS KINDNESS.”
Sophocles
++++++

DILLY CASSEROLE BREAD

Ida Harris

1 pkg dry yeast	2 t dill seed
1/4 C warm water	1 t salt
1 C creamed cottage cheese	1/4 t baking soda
1 T instant minced onion	1 egg, unbeaten
2 T sugar	2 1/4 C all purpose flour
1 T melted butter	

Softens yeast in warm water. Combine cottage cheese, sugar, onion, butter, dill seed, salt, egg and softened yeast. Add flour to form a stiff dough, beating well. Let rise in a warm place until double in bulk, 50 to 60 minutes. Stir down and turn into a well greased round casserole. Let rise until light, 30 to 40 minutes. Bake at 350 degrees for 40 to 50 minutes, until golden brown. Brush with soft butter and sprinkle with salt. (This may be baked in two loaf pans.) Slice, butter and wrap in foil and heat as needed.

RAISED MUFFINS

1 C milk	3/4 t salt
1 C boiling water	1/4 yeast cake
2 T butter	1 egg, well beaten
1/4 C sugar	4 C flour

Add butter, sugar, and salt to milk and water; cool to lukewarm and add yeast. When yeast is soft add egg and flour stir thoroughly. Cover and let rise over night. In the morning, fill buttered muffin tins two thirds full; let rise until rings are full, and bake at 400 degrees for thirty minutes or until golden brown.

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THE FOUR MODERN FOOD GROUPS ARE; DINE IN, TAKE OUT, DRIVE UP AND DELIVER!

IN THE OLD DAYS A MAN WHO SAVED HIS MONEY WAS A MISER. TODAY HE IS A WONDER.

+++++

HUNGARIAN COFFEE CAKE

1 C scalded milk	3 eggs, well beaten
½ C sugar	1/3 C shortening
4 ½ C sifted flour	2 t salt
2 pkg yeast in 1/4 C warm water	1 t grated lemon peel (Optional)

Combine milk, shortening, sugar and salt, cool to lukewarm. Stir in 2 C flour and lemon peel and beat until smooth. Add yeast, eggs and mix well. Add remaining flour and mix to soft dough. Knead on lightly floured surface about 6 to 8 minutes. Place in greased bowl and let rise in a warm place, covered, until double in bulk. Punch down. After 2nd rising cut dough into pieces the size of large walnuts. Form into balls and roll in ½ C melted butter. Then in a mixture of 3/4 C sugar, 1 t Cinnamon and ½ C finely chopped nuts. Place one layer in the bottom of a greased tube pan barely touching. Sprinkle with a few raisins, coarsely chopped nuts, and candied cherry halves if desired. Add another layer of balls, pressing them slightly. Sprinkle with more fruits and nuts. Repeat until all dough is used. Let rise 45 minutes. Top with the rest of the butter. Bake 35 to 40 minutes at 375 degrees. Loosen while hot. Invert pan so sugar-butter mix runs down over cake. Pull apart with fork and eat with plenty of butter.

BUTTERFLAKE ROLLS+

2 pkg dry yeast	1/3 C sugar
1/4 C warm water	1 C hot water
12 eggs	1 T salt
1 1/4 C evaporated milk	5 to 6 C flour

Soften yeast in warm water; beat eggs, add sugar, salt and hot water, beating well after each addition. Add yeast, and up to 5 C flour, gradually. Turn onto floured board and knead until smooth and elastic, adding flour as necessary. Roll out to ½ inch thickness and spread with soft butter or margarine. Fold half dough over the other half, rolling lightly and spread with shortening. Fold again, spread with butter. After the 5th time, roll out to 3/4 inch thickness and cut with biscuit cutter and put into well greased muffin pans. Let rise 2-4 hours. Bake at 425 degrees for 8-10 minutes. Makes 32 large rolls. (I mix one square butter with ½ C vegetable shortening before spreading on the dough. Seems easier.)

These rolls make entertaining simpler, as they can be made days before, put in plastic bags and stored in freezer until about 4 hours before they are to be baked. Your guests will think you are magic.

IDA'S ROLLS

Ida Harris

2 pkg dry yeast	1/4 C sugar
1/4 C warm water	1 C warm water
1/2 C melted margarine	1 t salt
3 eggs, beaten	3 3/4 C flour(approximate)

Soften yeast in 1/4 C warm water. Beat eggs and sugar together, add yeast and margarine, then the flour sifted with salt. Use only enough flour to make handling easy. Let rise until double in bulk in a warm place. Shape into rolls and let rise until doubled in bulk again. Bake at 425 degrees about 10 minutes. Dough may be refrigerated overnight and shaped and baked the next day.

For speed, spread rolled out dough with soft butter, roll up like jelly roll and cut into 1 inch slices with scissors, placing cut side down in greased muffin pans. These look very pretty and taste great. Makes 2 1/2 to 3 dozen rolls. 1/2 C whole wheat flour may be substituted for same amount of white flour.

ORANGE ROLLS

Pearl Rice

3 pkg dry yeast	6 C flour
1/2 C warm water	6 T sugar
2 C milk	1 T salt
3 eggs, beaten	1 1/2 sticks butter

Scald milk and cool. Add eggs and 2 C flour, sifted with dry ingredients. Add yeast softened in warm water. Mix well and let stand 30 minutes. Add the rest of the flour, mix well and let rise until double in bulk. Roll out on floured board and spread with softened butter, then add the filling. Roll up as jelly roll and cut off in 1/2 inch pieces with scissors. Place cut side down in well greased muffing pans. Bake at 435 degrees about 10 minutes.

FILLING FOR ROLLS: Mix juice and grated rind of 1 orange, 2 T butter, 1 C powdered sugar or enough to make filling thick enough to spread.

BLESSED ARE THEY THAT CAN LAUGH AT THEMSELVES, FOR THEY WILL NEVER CEASE TO BE AMUSED.

PARKER HOUSE ROLLS+
(My husband's favorites)

2 C hot milk or water
3 T melted shortening
2 T sugar
4 to 5 C flour, divided

1 t salt
1 pkg dry yeast
1/4 C warm water

Soften yeast in warm water. Using 3 C flour and the rest of the ingredients make soft sponge; let rise until light. Add enough flour to knead, 1 to 2 C, gradually. Keep dough soft. Knead, cover and let rise until double in bulk. Knead again lightly and roll out on a floured board until $\frac{1}{2}$ inch thick. Cut in rounds. Put a bit of butter near center of biscuit, fold, and press the edges together. Place in oiled pan, oiling top of biscuit first, then turning over in pan. For crusty rolls, place 3/4 inch apart. Allow room for spreading. Place closer together for higher rolls. Place in warm place and let rise until doubled in bulk. Bake at 425 degrees for 20 to 30 minutes.

BAKING POWDER BISCUITS+

None of our family seems to know exactly how our mother made baking powder biscuits, but we all knew she used thick "separated" cream for the shortening liquid, and made feather-light, tender biscuits. The best I can come up with, is the following recipe, altered to use 1 C whipping cream instead of the shortening and liquid. Handle lightly, and don't over knead.

2 C flour 3/4 C milk
3 t baking powder 6 T shortening (bacon drippings are good.)
3/4 t salt

Sift flour, measure, add baking powder and salt and sift into bowl. Cut in shortening, using pastry blender or two knives, until mixture looks like coarse cornmeal. Add milk and stir until dough forms, about 20 strokes. Turn onto lightly floured board and knead. (20 kneading turns.)

For high fluffy biscuits, pat or roll dough $\frac{1}{2}$ inch thick and cut with floured cutter. For thinner, crustier biscuits, roll to 1/4 inch thick. Place on well greased baking sheet, turning biscuits over so tops are greased. Bake at 450 degrees 12 to 15 minutes. Makes 14 biscuits.

HOUSEWORK, DONE PROPERLY, CAN KILL YOU!

CLOUD BISCUITS

2 C sifted flour	½ t salt
1 T sugar	4 t baking powder
½ C shortening	2/3 C milk
1 egg, beaten	

Sift together dry ingredients and cut in shortening until mixture resembles coarse crumbs. Combing egg and milk; add to flour mixture all at once. Stir until dough follows fork around the bowl.

Turn out on lightly floured board and knead gently about 20 strokes. Roll dough to ½ to ¾ inch thickness. Dip 2 inch cutter in flour and cut straight down through dough, no twisting. Place on ungreased baking sheet.(¾ inch apart for crusty biscuits, close together for soft sides.) Chill 1 to 3 hours if desired. Bake in hot oven at 450 degrees 10 to 14 minutes or until golden brown.

FOR DROP BISCUITS: Increase milk top ¾ C and omit kneading. Drop dough from tablespoon onto greased baking sheet and then proceed as above. These can be made ahead and baked at the last minute. Add ½ C grated cheese to dry ingredients for cheese biscuits.

CINNAMON ROLLS+

Leatha Lundahl

3 eggs, beaten	6 C flour
2 C milk, scalded and cooled	1 t salt
2 pkg dry yeast	½ C warm water
1 C sugar	½ lb butter, softened
1 C raisins, washed and dried	½ C chopped nuts
½ C sugar	cinnamon

Mix all ingredients and let rise quite high. Pour out on well floured board(lots of flour). Roll dough and spread with softened butter. Fold dough 3 times. Spread nuts, raisins, cinnamon, and ½ C sugar on after the last fold. Roll up as a jelly roll and cut in ½ to ¾ inch pieces. Placed in greased pans or muffin tins and let rise about 1 ½ hours, or until double in bulk. Bake 7 to 10 minutes at 400 degrees. Ice with powdered sugar icing when cool.

Leatha put a box of these rolls and some sliced cheese in our car the day of my father's funeral here in Logan. After the burial, which took place in Portage, Utah, and most of the day was gone, we drove home mighty hungry. Not having had anything to eat all day those rolls were very much appreciated. A pan of these rolls entered in our ward fair won 1st place honors.

THIRTY DAY BRAN MUFFINS+

Cherrill Nielsen

2 C boiling water	1 quart buttermilk
2 C all bran or 40% bran	5 C flour
1 C oil or melted shortening	5 t baking soda
3 C white sugar	1 T salt
4 eggs, beaten	4 C bran buds

Soak all bran in boiling water. Mix oil and sugar and add to bran mix. Fold in other ingredients and mix until moistened well. Spoon into paper cups, filling $\frac{1}{2}$ full. Bake in microwave 2 $\frac{1}{2}$ minutes for 3 muffins. Add $\frac{1}{2}$ minute for each additional muffin. You can bake in traditional oven at 400 degrees for 15 to 20 minutes. Add nuts, raisins or chopped dates for variety. This batter can be kept in a closed container, refrigerated, for up to 30 days.

REFRIGERATOR ROLLS

Mary Alice Anderson

1 C hot water	1 pkg dry yeast
1 t salt	2 T warm water
1 T shortening	1 egg, well beaten
1/4 C sugar	3 $\frac{1}{2}$ to 4 C flour

Combine hot water, sugar and shortening in a bowl big enough to allow for rising during storage. Cool to lukewarm and add yeast softened in warm water. Add egg and half the flour and beat well. Stir in more flour, enough to make a soft dough. Grease top of dough and store covered in refrigerator. It will keep 4 or 5 days. Cut off dough as needed. Shape and let rise in a warm place (80+ degrees) for about 1 $\frac{1}{2}$ hours. Bake at 425 degrees 12 to 15 minutes. Brush with oil or butter.

CHEESE BREAD

Winner in, "queen of the cooks", contest

2 C milk	2 T butter
3 C grated cheese	1/4 C warm water
1/4 C sugar	5 $\frac{1}{2}$ C flour
1 t salt	1 pkg dry yeast, or 1 yeast cake

Scald milk, add 2 C cheese, sugar and salt. Cool. Add butter, yeast and flour, then remaining cheese. Let rise; punch down and let rise again. Mold in 2 pans, and let rise. Bake 15 minutes at 400 degrees and 25 minutes at 350 degrees or until done.

FRENCH CARAWAY RYE BREAD

Ida Harris

2 C warm water	½ to 1 C light molasses
2 pkg dry yeast (2 T)	3 to 3 ½ C all purpose flour
1 to 2 T caraway seed	2 T soft butter
1 T salt	2 C rye flour

Sprinkle yeast into warm water; let stand until dissolved. Add salt, molasses, butter, caraway, rye and 1 ½ C flour. Beat until smooth(2 minutes). Add the balance of the flour and knead to stiff dough. Let rise until double in bulk. Form into loaves and let rise on cookie sheet until doubled. Can glaze top and slit cross-wise. Bake at 375 degrees 30 minutes. Serve with honey butter.

EDITORS NOTE: While working night shift at Utapao Air Force Base in Thailand, I purchased some pastrami, some dijon mustard and a loaf of rye bread from the P X. I returned home thinking that I would have a "pastrami on rye," sandwich for lunch. At home I took a shower and lay down for a nap. When I woke up, I went to make a sandwich and found a plate full of bread crumbs. Lynn's Mother had seen the bread and thought that the caraway seeds were insects and she had picked them all out.

WHOLE WHEAT BREAD

Ida Harris

8 C whole wheat flour	5 T molasses
2 T salt	5 T oil
1 quart warm water	1 to 2 T yeast
1 C powdered milk	

Soften yeast in ½ C of the water. Dissolve powdered milk in remaining water. Mix all ingredients and knead well. Shape into 3 loaves and let rise in well greased pans to not quite double in bulk. Bake 10 minutes at 425 degrees, then lower heat to 350 degrees and bake 30 to 35 minutes longer. Cool on rack and butter tops.

To clean oven racks and out door grilling racks put ½ to 1 C automatic dishwasher detergent in the bath tub and run enough very hot water to cover the racks. Allow them to soak for 1 or two hours. You will be amazed at how easy the baked on grease comes off.

BEATEN BATTER ROLLS

2 C scalded milk

1 t salt

1/4 C sugar

6 C flour

1/2 C shortening

3 eggs, well beaten

Dissolve 3 yeast cakes or 3 pkg dry yeast in 1/2 C warm water with 1 t sugar. Combine remaining ingredients. Stir in yeast and mix well. Let rise twice. Spoon into well greased muffin tins. Let rise. Bake at 375 degrees 12 to 15 minutes. These rolls can be made and baked in about 1 1/2 hours. Makes 3 dozen large rolls.

HOMEMADE NOODLES

1 C flour

1/2 t salt

1 egg, beaten

Mix flour and salt, add egg and stir with a fork until all flour is dampened. Mix with hands until a smooth ball is formed. Place dough on floured board, not cloth covered and roll with bare, floured rolling pin. Add flour to board as necessary turning dough over to keep it from getting sticky. Continue working in as much flour as possible until dough is paper thin and in a smooth edged circle about 12 to 14 inches in diameter. Keep well floured on both sides. Roll up loosely. With sharp knife begin one end cutting off thin diagonal slices, alternating direction of cuts, to keep slices short. Shake slices apart and add more flour if needed to keep from sticking together.

When ready to use, drop by handfuls full slowly into boiling, seasoned chicken or beef stock, stirring to keep noodles separated. Reduce heat and cook covered for 1/2 to 3/4 hour, stirring often. Be careful not to mash noodles.

To store uncooked noodles, spread on floured surface, mixing and separating a few times until dry. Put in moisture proof bags and keep in refrigerator or freezer.

CORN PONE

1 C corn meal

1/8 t baking soda

1 T salad oil

1/2 t salt

1/2 C boiling water

1/3 C sour milk or buttermilk

Sift the corn meal with salt and baking soda. Add the water, oil and the sour milk to make a soft dough that can be molded with your hands. Shape into 8 flat round cakes and place on well-greased baking sheet. Bake 20 minutes in moderate oven at 350 degrees until golden brown on the bottom. Yield 8.

GRIDDLE CAKES

Mary Alice Anderson

2 C sifted flour	2 eggs, well beaten
4 t baking soda	½ C melted shortening(bacon fat is very good)
½ t soda	1 3/4 C milk or buttermilk
3/4 T salt	1 T sugar

Sift dry ingredients into bowl. Combine milk, egg, and shortening, add gradually to flour, mixing only enough to dampen flour. Batter will be lumpy, but do not over-mix. 1 1/4 C chopped nuts makes a nice variation. If all sweet milk is used, omit soda. Drop by spoons full on hot griddle. When cakes puff and bubble, turn once to brown the other side. Serve hot with maple syrup, fresh strawberry, or raspberry jam, butter and sugar, or blueberry sauce. Without the shortening it makes a good deep fry batter.

BLUEBERRY SAUCE: Cook and stir 1 lb can blueberries and 2 t cornstarch until thick. Add 1 t lemon juice.

WHOLE WHEAT HOT CAKES OR WAFFLES

Elizabeth Thorpe

2 C wheat flour	1 C milk, or more
4 t baking powder	2 T sugar
2 eggs	1/4 C melted fat
1 t salt	

Separate eggs, add beaten egg whites after all other ingredients have been mixed. (For sour milk or buttermilk, use 1 t baking powder and 1 t baking soda.

GERMAN PANCAKES

Cherrill Nielsen

Melt 5 T butter in 9 x 13 pan

Whip ingredients and pour into melted butter and bake at 450 degrees for 15 minutes.

6 eggs, beaten	1 C milk
1 C flour	½ t salt

Serve with jam or syrup. Serves 3 to 4.

HERE'S A QUARTER. CALL ALL YOUR FRIENDS.

YORKSHIRE SAUSAGE++

Richard Baugh

1 lb pork links	1 C flour
2 eggs	½ t salt
1 C milk	

Place the sausages in a 9 x 13 x 2 inch pan. Bake at 475 degrees for 15 minutes. While sausages are baking, prepare the batter. Beat the eggs thoroughly until thick and lemon colored. Add the milk, flour and salt. Continue beating with a rotary beater for 2 minutes more. Remove the sausages from the oven. Pour off all but 1/8 inch of sausage fat. Arrange sausages evenly in the pan. Pour batter over sausages and return immediately to the oven so pan won't cool too much. Bake 10 minutes more. Reduce heat to 350 degrees and continue baking for 25 more minutes, or until golden brown. Serves 4. Very good with Dicks Hot Mustard Sauce.

YORKSHIRE PUDDING

Never having seen a Yorkshire Pudding made, nor even tasted one, and with no recipe from my mother-in-law whose puddings were a delight to my husband, I have formulated this one from suggestions given me by Mae Taylor, and from descriptions and tips from my husband. He preferred a true custard-like Yorkshire Pudding without baking powder over the Americanized type using baking powder, which is more like bread.

To any meal with roast beef, the addition of Yorkshire Pudding made it a special occasion to Fred. If you have any English blood, you may like this.

½ C flour sifted with ½ t salt	3 eggs, beaten until thick
2 C milk	

Add ½ of the milk to the beaten eggs, then add dry ingredients. Beat until smooth. Add remaining milk and beat again.

Put at least ½ C meat drippings in a 9 x 9 pan. Add Butter to make at least 1/8 inch deep in pan. Have pan very hot. Set it in heated oven while finishing the mixing. Be careful not to splash when pouring into the hot drippings. Bake at 450 degrees for 10 minutes, then lower heat to 400 degrees for 15 to 20 minutes. When done the pudding should be light brown and crusty on top. More meat drippings or butter may be poured over the top before serving. Makes 9 servings. This is served with the main part of the meal, with gravy or with butter and sugar. Fred liked it with butter and sugar best.

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**PUT EGG YOLKS IN A LITTLE WATER IN THE REFRIGERATOR TO KEEP THEM
FROM DRYING OUT.**

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YORKSHIRE PUDDING PAN RECIPE++

Tony Calvert

Tony Calvert is convert to the church and was born in England. He was kind enough to donate this and the next recipe for Yorkshire pudding when I asked him if he knew how to make it. He is the president of the 6th ward High Priest Quorum.

1 C flour	½ t salt
2 eggs	½ C milk
½ C water	beef drippings

Mix salt and flour, add milk and eggs and beat until fluffy. Add water and beat again until fluffy. Pour beef drippings into a 10 inch square pan, heat very hot, and then pour in the batter. Bake at 400 degrees for 20 minutes and then at 250 degrees for 15 minutes. Serve with hot gravy.

YORKSHIRE PUDDING MUFFINS++

Tony Calvert

1 C milk	1 t salt
2 eggs, well beaten	1 C flour
drippings from roast beef	Hot gravy

Mix milk and eggs, beating with rotary mixer and add salt and flour. Beat until smooth. Put 1 t beef drippings into each cup of muffin tin. Fill each cup with batter until about ½ full. Bake for twenty minutes in 350 degree oven. Serve with hot gravy.

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**"NO PERSON WAS EVER HONORED FOR WHAT HE RECEIVED; HONOR HAS
BEEN THE REWARD FOR WHAT HE GAVE."**

Calvin Coolidge

**"I HAVE NEVER UNDERSTOOD WHY IT SHOULD BE CONSIDERED DEROGATORY
TO THE CREATOR TO SUPPOSE THAT HE HAS A SENSE OF HUMOR."**

William R. Inge

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CAKES, FILLINGS, AND FROSTINGS

ANGEL FOOD CAKE+

Pre-heat oven to 375 degrees. Have egg whites at room temperature. Sift an ample amount of cake flour onto a square of paper or paper plate.

STEP 1: Measure and sift together 3 times 1 C cake flour and 3/4 C +2 T sugar.

STEP 2: Measure into a large mixing bowl:

1 1/2 C egg whites (12)	1 1/2 t cream of tarter
1/4 t salt	1 1/2 t vanilla
1/2 t almond extract	

Beat on medium speed until foamy throughout.

Add gradually 2 T at a time	3/4 C sugar
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Beat about 10 seconds after each addition. Turn to highest speed. Continue beating until meringue is firm and holds stiff straight peaks. Scrape sides of bowl constantly with rubber scraper.

STEP 3: Place flour-sugar mixture in sifter and sift about 3 T over the entire surface of meringue. Fold gently by hand with rubber scraper or wire whip until flour-sugar mixture disappears, making sure to bring scraper or whip down through dent of batter and up at the side, turning the bowl a quarter turn with each stroke. This will insure thorough blending. This mixture will be very thick. **PUSH** the batter carefully with a rubber scraper into an ungreased 10 x 4 inch tube pan being careful not to stir it. **CUT** carefully through the batter going around the tube 5 or 6 times with a knife or steel spatula to break large air bubbles. Be sure to level up batter and be certain it touches sides of pan. **BAKE** 30 to 35 minutes at 375 degrees or until top springs back when lightly touched. Deep cracks in the top are typical of this cake. **TURN PAN** immediately upside down, placing tube part over neck of a funnel or bottle. Let cake hang in pan until cold. **TO REMOVE CAKE**. Loosen from sides and tube with rigid spatula or knife close against pan. Turn pan over and hit edge sharply on table to loosen.

ALTITUDE ADJUSTMENTS FOR ANGEL FOOD CAKE: For all altitudes over 3500 ft., beat meringue until firm, with peaks just barely straight. Add flour-sugar mixture in four additions and increase flour as directed here: 3500 to 5000 ft., increase flour 1 T; 5000 to 6500 ft., increase flour 2 T; 6500 to 8000 ft., increase flour 3 T; over 8000 ft., increase flour 4 T. (Continued on following page.)

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**MIX WATER AND FLOUR AND YOU MAKE GLUE. ADD EGGS AND SUGAR AND
YOU GET CAKE. WHERE DID THE GLUE GO?**

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(Continued from preceding page.)

FILLING FOR ANGEL FOOD CAKE

1 C sugar	1 C crushed pineapple, drained
2 C milk	3 egg yolks
3 egg whites, beaten stiff	2 C whipping cream, shipped
2 T gelatin softened in ½ C cold water	1 C chopped nuts

Beat yolks, add sugar and milk, cook until it coats a spoon. Add softened gelatin and stir until dissolved. Cool; add pineapple, cream, nuts and egg whites. Slice cake into 3 layers. Spread filling between layers and on outside of cake. Chill until set.

LEMON BUTTER ICING

Cream 3 T butter, blend in 2 egg yolks. Stir in 2 ½ to 3 C sifted powdered sugar, 1 t grated lemon rind, and 2 T lemon juice. Orange rind and juice may be used.

GOLDEN "CHIFFON" CAKE

HEAT oven to 325 degrees. Sift an ample amount of good quality bread flour onto square of paper or paper plate. STEP 1 Measure and sift together into mixing bowl: 2 C flour, 1 ½ C sugar, 3 t baking powder, 1 t salt. Make a well and add in order: ½ C salad oil, 7 medium egg yolks, ¾ C cold water, 2 t vanilla, 2 t grated lemon rind. Beat with spoon until smooth. STEP 2: Measure into large mixing bowl, 1 C egg whites (7 to 8) and ½ t cream of tarter. Whip until whites form very stiff peaks. They should be much stiffer than for angel food or meringue. DO NOT UNDER-BEAT. STEP 3: Pour egg yolk mixture gradually over whipped egg whites, gently folding with rubber scraper just until blended. DO NOT STIR. POUR into ungreased 10 x 4 inch tube pan at once. BAKE at 325 degrees for 55 minutes, then increase heat to 350 degrees for 10 minutes.

IMMEDIATELY turn pan upside down and place tube over neck of funnel or bottle, or rest edges of square pan on 2 other pans. Let hang free of table until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply to loosen. Delicious un-iced or serve with whipped cream and berries.

**KEEP YOUR CAKES HOLE FREE BY RUNNING A KNIFE THROUGH THE BATTER.
IT'LL TAKE OUT ANY AIR HOLES AND MAKE SURE YOU'RE NOT EMBARRASSED
BY ANY HOLES IN THE FINISHED CAKE THAT COULD CAUSE IT TO COLLAPSE.**

CHOCOLATE CHIP CHIFFON CAKE

1 ½ T baking powder	1 C egg whites (7 to 8)
7 egg yolks, beaten	½ C salad oil
2 C sifted all purpose flour	3 C cold water
2 t vanilla	½ t cream of tarter
1 ½ C sugar	3 squares un-sweetened chocolate, grated
1 t salt	

Sift together into mixing bowl dry ingredients. Make well and add in order, oil, egg yolks, water and vanilla. Beat at medium speed until satiny smooth and glossy. DO NOT UNDER-BEAT. Pour egg yolk mixture gradually over whites, gently folding in with rubber scraper just until blended. Sprinkle grated chocolate over batter and fold in carefully with a few strokes. Pour into ungreased 10 inch tube pan. Bake at 350 degrees for 55 minutes then increase temperature to 375 degrees and bake for 10 to 15 minutes longer. When cake tests done, invert and let hang until cold. Frost with creamy chocolate icing if desired.

CREAMY CHOCOLATE ICING

Mix 3/4 C sugar and 3/4 C cream. Cook over low heat just until it boils. Pour slowly over 1 ½ C shaved chocolate in a bowl (4 oz German Sweet Chocolate, or 3 oz (3 squares) of unsweetened chocolate). Beat until chocolate is melted and mixture is smooth. If too thick for spreading add a little more cream.

SPONGE CAKE

Pearl Rice

Beat 6 egg yolks until thick. Add 1 C sugar, 1 T water, 1 T lemon juice, 1 T grated lemon rind. Beat well. Add 1 C sifted cake flour, ½ t salt. Beat 6 egg whites until stiff. Fold carefully into yolk mixture. Bake in ungreased tube pan at 325 degrees for 45 to 50 minutes.

FILLING

To 1 ½ C scalded milk, add 3 T flour mixed with ½ C sugar and a little salt. Cook 20 minutes stirring often, then add to 2 eggs, beaten. Cook a few minutes longer. When about warm add 1 C mashed peanut brittle. Cool. Add sweetened whipped cream as desired when ready to serve. Spoon over sliced sponge cake. The brittle may be sprinkled over mixture when it is put over the cake.

JELLY ROLL OR SHORT-CAKE

<u>small</u>	<u>large</u>	<u>small</u>	<u>large</u>
3	5 eggs	1/4	1/2 t salt
1	1 1/2 C sugar	1	1 1/2 t flavoring
5	7 1/2 T water	1	1 1/2 C flour
1	1 1/2 t baking powder	1/2	3/4 C jelly

Beat eggs until very light, about 5 minutes. Add sugar beating constantly with rotary beater. Add water and beat well. Sift flour before measuring and sift again with baking powder. Add salt, and add all to egg mixture a little at a time. Add flavoring and pour into shallow pan. FOR JELLY ROLL: Line greased pan with paper, add batter and bake for 25 minutes at 375 degrees. Turn out quickly onto damp cloth and sprinkle with powdered sugar. Trim edges of crusty materiel if necessary. When cool, unroll, remove paper and spread cake with jelly. Re-roll. Dust with powdered sugar. FOR SHORT CAKE: Bake on ungreased 9 x 13 inch pan for 15 to 20 minutes. Invert pan to cool. This is an inexpensive cake and can be made into many kinds of desserts.

SWEDISH JELLY ROLL

4 eggs	2 t baking powder
1/4 t salt	1 C boiling water
1 1/2 C sugar	2 C sifted flour
1 t flavoring	

Beat eggs until thick, add sugar gradually, beating all the time. Add flour, baking powder and salt and beat well. Then add boiling water and beat well. Bake in large paper lined, 15 x 18 inch pan for 10 minutes at 375 degrees. Remove paper, trim edges, and dust with powdered sugar and roll up in damp cloth. When cool, unroll, remove cloth, spread with jelly and roll up again. This may be spread with ice cream softened and put into freezer. Slice off as jelly roll and serve with chocolate sauce.

CHOCOLATE SAUCE

Cherrill Nielsen

2 C sugar, 4 T cocoa, stir over low heat for 4 minutes. Add: 1 can evaporated milk, 2 t vanilla, 4 T butter. Boil for 3 minutes. This is very good served hot over ice cream balls rolled in coconut, or other cake desserts.

EVERY WOMAN KNOWS THAT IT IS NOT WHAT A WOMAN DOES IN A HOME THAT SHOWS, BUT WHAT SHE DOESN'T DO!

GOLDEN SPONGE LOAF

1 1/4 C sifted cake flour	1/4 t salt
1 1/4 t baking powder	1 t grated lemon rind
9 egg yolks, beaten thick and yellow	1 C + 2 T sugar
6 T cold water	

Sift flour, measure, add baking powder and salt and sift 3 more times. Add lemon rind, and then sugar gradually to beaten yolks, beating with rotary beater after each addition until thick and light. Fold in half of the flour thoroughly. Add half of the water, then fold in remaining flour and remaining water. Bake in ungreased 15 x 9 x 2 inch pan about 30 minutes at 350 degrees, or until done. Remove from oven and invert for 1 hour, or until cold. Remove cake and trim edges. Cut crosswise in thirds; put together in 3 layered loaf, spreading rich lemon filling between layers and Luscious Lemon Frosting on top and sides of cake. This cake may be baked in 2 ungreased 9 inch layer pans at 350 degrees for 30 minutes or in ungreased tube pan at 325 degrees for 1 hour.

TEXAS CAKE+

Louise Baugh

Sift together 2 C flour and 2 C sugar. Bring to a boil, 1 C margarine, 1/4 C cocoa, and 1 C water. Pour over flour and sugar mixture. Add 1/2 C sour cream, 1 t soda, 1/2 t salt, 2 eggs, beaten, and 1 t vanilla. Bake at 400 degrees 20 minutes. Frost while warm. EDITORS
NOTE: The instructions for this cake seem vague and leave a lot to the imagination. But with the ingredients listed it sounds pretty good.

FROSTING FOR TEXAS CAKE+

Mix and bring to a boil 1/2 C margarine, 6 T canned milk, and 1/4 C cocoa. Cool slightly and add 1 t vanilla, 2 C powdered sugar, and 1 C chopped nuts. For less rich cake, 1/2 C buttermilk may be substituted for 1/2 C sour cream.

RICH LEMON FILLING

3/4 C sugar	1 egg, well beaten
4 T flour	2 T butter
1 dash of salt	1/4 C lemon juice
1/2 C water	1/2 t grated lemon rind

Combine sugar, flour and salt in top of double boiler; add water and egg, mixing thoroughly. Place over boiling water and cook stirring 10 minutes, or until thickened. Add butter, lemon juice and rind. Cool. Makes 1 3/4 C.

SWEET CREAM CAKE+

2 eggs	1 2/4 t baking powder
1 C sugar	1/2 C chopped nuts
1 t vanilla	1/4 t salt
1 3/4 sifted cake flour	1 C whipping cream

Beat eggs until very thick, about 5 minutes. Gradually beat in sugar. Sift together dry ingredients and stir in alternately with cream. Add nuts. Fill greased muffin tins, or cups half full. Bake at 350 degrees 25 to 30 minutes. Makes 24 cup cakes, or 2 8 inch layers. I like to omit nuts in batter and sprinkle over top of batter when put in oblong pan.

VARIATION: Add 2 t cinnamon, 1 t ground cloves, 1/4 t allspice, and 1/2 C chopped raisins to the batter and bake in paper cups. Always our favorite

SOUR CREAM CAKE+ (5000 ft altitude)

1 1/2 C sifted cake flour	1 C thin sour cream
1 t baking soda	1 C minus 2 T sugar
1/2 t baking powder	2 eggs, well beaten
1/2 t salt	1 t vanilla

Sift flour with soda, baking powder and salt 3 times. Beat cream until frothy, add sugar gradually, then eggs and vanilla. Fold in flour, a small amount at a time. Beat after each addition until smooth. Bake in 2 greased 8 inch layer pans at 350 degrees for 25 minutes. When cool, spread Fudge Frosting between layers and on top and sides of cake. While frosting is still soft, chopped nuts or coconut may be sprinkled over top and sides of cake, or decorated with walnut halves. (For 3000 ft. altitude, change sugar amount to 1 C. For 7500 Ft. altitude, change sugar to 3/4 C.) Fudge frosting recipe on page 56.

BROWNED BUTTER ICING

Heat 1/3 C butter until browned. Add 2 to 3 T cream or top milk, 1 t vanilla and enough powdered sugar to make enough thin icing to cover cake or cupcakes. Add more cream or sugar as needed. NOTE: For much of my life, we have had a cow to give us plenty of milk and cream, so the preceding recipes have been used often in our home. EDITORS NOTE: "Topmilk", comes from the top of the bottle of raw milk after it has been sitting for a few hours. Half and half would be a good substitute. I would venture a guess that many in the younger generation have never seen or tasted "topmilk."

COCONUT LAYER CAKE (5000 FT ALTITUDE)

3 C sifted cake flour	1 1/4 C sugar
2 t baking powder	3 eggs, well beaten
1/4 t salt	3/4 C milk
3/4 C butter or shortening	1 t vanilla

Sift flour with baking powder and salt 3 times. Cream butter, sugar, and eggs, then flour. Then milk a small amount at a time, beating after each addition until smooth. Add Vanilla and mix well. Bake in 2 9 inch, or 3 8 inch greased layer pans at 375 degrees for 25 to 30 minutes. When cool, spread Seven Minute frosting between layers, on top and sides of cake, sprinkling on coconut as desired. (For 3000 ft. altitude change amount of sugar to 1 1/2 C. For 7500 ft. altitude, change sugar amount to 1 C plus 2 T.)

COCONUT PECAN ICING

Combine 1 C evaporated milk, 1 C sugar, 4 egg yolks or two eggs, 1/2 C butter, 1 t vanilla. Cook over medium heat until mixture thickens, about 12 minutes. Add 1 1/3 C flaked coconut, 1 C chopped pecans or walnuts. Beat until frosting is cool and thick. Makes 2 2/3 C.

HOT WATER CAKE+

Add 2 C boiling water to 2 C ground raisins. Then add 1 t baking soda dissolved in 2 T cold water. Make a batter of: 1/2 C butter, 2 C sugar, 4 eggs beaten. Add to raisin mixture. Sift together 4 C flour, 1 t salt, 2 t baking powder, 1 t vanilla and 2/3 C chopped nuts. Mix thoroughly. Pour batter into a large greased pan and bake at 350 degrees for 30 minutes. When cool, ice with your favorite icing. Makes 1 large dripped cake, or 3 9 inch layers.

EDITORS NOTE: Mother made a note that this was my favorite kind of a cake when I was a boy. I only remember that every kind of cake she baked was my favorite. Somehow, however, over the years, I have lost my taste for sweets and eat very little cake.

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THE FELLOW WHO OWNS HIS OWN HOME IS ALWAYS JUST COMING OUT OF A HARDWARE STORE!

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APRICOT POUND CAKE (BUNDT)

Cherrill Nielsen

1 C butter or margarine	½ t lemon extract
3 C sugar	1 t orange extract
6 eggs	1/4 t almond extract
3 C flour	1 t rum extract
1 t salt	1 t vanilla
1/4 t baking soda	1 C bottled apricots, blended
1 C sour cream	

Cream butter and sugar until light. Add eggs one at a time, beating well after each one. Beat 3 minutes after last egg. Sift flour and measure for accuracy. Sift again with salt and baking soda. Combine sour cream and extracts and add alternately with the flour to the batter. Blend well and add apricots. Bake in well greased 10 inch tube or bundt pan at 375 degrees for 70 minutes. ICING: mix together 4 C sifted powdered sugar, 6 T melted butter, 1 t vanilla, and 1/4 C apricot juice. Blend well and pour over cake. This cake is also very good without icing.

GERMANS CHOCOLATE CAKE+

1 C butter or margarine	2 C sugar
4 egg yolks, unbeaten	1 t vanilla
2 ½ C sifted cake flour	4 egg whites
½ C boiling water	½ t salt
1 pkg German's sweet chocolate	1 t baking soda
1 C buttermilk	

Melt chocolate in boiling water and cool. Cream butter and sugar, add egg yolks one at a time and beat well after each addition. Add melted chocolate and vanilla. Mix well. Sift together the dry ingredients and add alternately with buttermilk, then mix until smooth. Beat egg whites until stiff peaks form. Fold into batter. Pour into 3 8 inch or 2 9 inch layer pans lined in the bottom with paper that has been well greased. Bake at 350 degrees for 35 to 40 minutes. Frost tops with coconut-pecan icing, or serve with whipped cream or other icing. This can be baked in a large dripper pan. Coconut-pecan icing recipe on page 40.

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FREEDOM IS THE RIGHT TO BE WRONG, NOT TO DO WRONG!

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PRIZE WINNING CHOCOLATE CAKE+

When Richard was 13, he made a cake to be entered in a baking contest sponsored by the 6th Ward Relief Society. Lucinda Larsen was the Judge. These are her words: "When judging the cake contest, I awarded the second place in the chocolate cake division to the maker of this very moist, fine-textured cake. It would have placed first if the frosting had been of a better quality. After judging all the entries by numbers and not names, I was happy to learn that this cake had been baked by a 13 year old Boy Scout, and that his mother had hurriedly made the frosting. This even really raised quite an ovation from the audience." This recipe was printed in her cookbook called, PARTY FOODS.

2 C sifted cake flour	1 C + 2 T milk if using shortening. If cream is used, add 1/3 to 1/2 C milk
1 t soda	2 eggs un-beaten
3/4 t salt	2 or 3 squares bitter chocolate, melted; or
1 1/4 C brown sugar, packed	1 cup cocoa
1/2 t vanilla	
1/2 C shortening or 1 C whipping cream	

Sift together the dry ingredients 3 times. Cream shortening and gradually add sugar and beat until fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Bake in 2- 8 or 9 inch layer pans at 350 degrees for 25 to 30 minutes.

EASY CHOCOLATE FROSTING

Melt 3 or 4 squares of bitter chocolate and 3 T butter over hot water. Measure 3 C sifted powdered sugar, 1/8 t salt, 7 T milk and 1 t vanilla. Blend. Add hot chocolate mixture and mix well. Let stand, stirring occasionally until right consistency. Then spread on cake.

"THAT GOOD CAKE"

Ida Harris

Cut up 1 #2 1/2 can (3 1/2 C) of sliced peaches and place in an ungreased, 3 quart, oblong, Pyrex dish, juice included. Sprinkle a pkg of white cake mix over the fruit to cover. Cube 1/4 lb butter and sprinkle over the cake. Top with 1 C chopped nuts. Do not mix. Bake at 350 degrees about 70 minutes. Serve warm or cold with ice cream or whipped cream. Just plain cake is very good, too.

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"AMERICAN YOUTH ATTRIBUTES MUCH MORE IMPORTANCE TO ARRIVING AT DRIVER'S LICENSE AGE THAN AT VOTING AGE."

Marshall McLuhan

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BANANA SPICE LAYER CAKE

2 1/2 C sifted cake flour	2 eggs
1/2 t baking soda	1 t vanilla
1/8 t ground cloves	1/2 C shortening
1 1/4 t cinnamon	1/2 t nutmeg
1 1/4 C sugar	1 1/2 C mashed bananas (4 to 5)

Sift together dry ingredients and spices. Cream shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Add flour mixture alternately with bananas, a small amount at a time, beating well after each addition. Turn into two well greased 9 inch layer pans. Bake at 375 degrees about 25 minutes, or until cake is done. (Ice with fluffy frosting, below.)

BANANA NUT CAKE+

3/4 C shortening	1 1/2 C sugar
1 C mashed bananas	1 t vanilla
1/2 C chopped nuts	3 egg yolks, unbeaten
3 C cake flour, sifted	3 t baking powder
1 1/2 C milk	2 t vinegar
1 t baking soda	3 egg whites, stiffly beaten
3/4 t salt	

Combine shortening, sugar, bananas, vanilla, nuts and cream until fluffy. Add egg yolks and continue beating until light. Sift together flour and baking powder 3 times. Combine milk, vinegar and baking soda. Add flour and liquid alternately to shortening mixture and mix well. Fold in stiffly beaten egg whites. Pour into two 9 inch or three 8 inch well greased layer pans. Bake at 375 degrees about 30 minutes or until done. Cool and ice with fluffy frosting.

FLUFFY FROSTING

Add 1/2 C milk to 1 pkg vanilla pudding, (not instant) and cook and stir over medium heat in double boiler until thick and smooth. Cool. Add 6 T butter, 2 C powdered sugar, sifted, and 1 t vanilla. Beat together until fluffy and smooth. If necessary, add more sugar to get desired consistency. Cocoa may be added, and nuts sprinkled on top is very delicious.

A GENERATION WITHOUT A CAUSE IN ITS YOUTH HAS NO LEGACY IN ITS OLD AGE.

Edward M. Kennedy

MELTAWAY CHOCOLATE CREAM CAKE+

Sift together and set aside: 2 C sifted cake flour, ½ C cocoa, ½ t salt, 1 ½ C sugar, and 1 T baking powder. Mix and set aside: ½ C milk, 2 t vanilla, ½ t red food coloring. Using a chilled bowl and beater, beat 1 C whipping cream, until cream stands in peaks when beater is slowly lifted. Using a clean beater, beat 3 egg whites until rounded peaks are formed. Gently but thoroughly, fold together the whipped cream and the beaten egg whites. Fold into this mixture alternately the dry ingredients in fourths, and the milk mixture in thirds. After each addition fold only until ingredients are blended. Do not over beat. Bake in two greased and paper-lined layer pans at 350 degrees for 25 to 30 minutes or until tester comes out clean, or when cake springs back when touched lightly in center. Cool cake on rack 10 minutes. Cover cakes with cooling racks after loosening layers around sides with spatula, then invert pans, leaving cake on rack. Remove paper from cake and turn layers right side up. Cool before icing. This cake has very good flavor and fine texture.

FIG VELVET CAKE

1 ½ C dried figs	2 ¾ C flour
1 C sugar	1 t salt
3/4 C shortening	1 t baking soda
3/4 t maple flavoring	2 t baking powder
3 eggs	½ C sugar for egg whites
1 C milk	

Separate eggs. Boil figs in water enough to cover; drain, clip stems and chop. Cream sugar and shortening ; add flavoring and beaten egg yolks, stir to blend. Add milk alternately with flour sifted with salt, baking soda and baking powder, and mix well. Beat egg whites stiff, add sugar in small portions, beating well after each addition, and fold into batter. Pour into 3 greased 8 inch layer pans. Bake at 375 degrees 25 to 30 minutes. Put layers together and frost with boiled icing. Serves 10 to 12. This is especially good served warm with whipped cream, not served in layers.

DATE CAKE

Elizabeth Thorpe

1 lb dates, cut up	1 t baking powder
1 lb nuts, chopped	4 eggs
1 C sugar	1 t vanilla
½ t salt	maraschino cherries
1 C flour	

Beat eggs until very thick, add sugar gradually. Blend in sifted dry ingredients and vanilla. Spread over dates, nuts and cherries in greased pan. Bake at 300 degrees for 1 hour and 10 minutes or until done.

SPANISH BUNS (CAKE) +

3 eggs, (save 2 whites for icing), 1 C brown sugar, $\frac{1}{2}$ C melted shortening, 1 C sour milk, (put 1 T vinegar or lemon juice in bottom of cup and add milk. Allow to stand a few minutes and stir). 2 1/4 C flour, cake flour is best, but bread flour is good), 1 t baking soda, mixed in milk when ready to use, 1/4 t salt, 1 t vanilla. Mix as a cake and spread very thin a large pan. It should be 1 inch thick when done. Spread icing over top before baking. Bake 30 to 45 minutes at 350 degrees.

ICING

1 C nuts, coarsely chopped	2 egg whites beaten
1 C brown sugar, firmly packed	$\frac{1}{2}$ t vanilla

Beat egg whites stiff, but not dry and gradually add brown sugar and vanilla. Stir in nuts and spread on un-baked cake.

DATE BARS+

Leatha Lundahl

She made these for me to serve at both my daughters' weddings.

3 eggs	1/8 t salt
1 C sugar	1 lb dates, cut fine
1 C walnuts, chopped	2 t vanilla
1 1/2 C flour	2 t baking powder

Beat eggs very well, add sugar gradually, then vanilla, dates and nuts, before adding dry ingredients. Spread out in large baking pan well oiled. Bake at 350 degrees for 30 minutes, or until top springs back when pressed lightly. Cut in bars while warm. May be rolled in powdered sugar.

DATE NUT CAKE

Edna Speth

1 C dates chopped	1 C boiling water
1 t baking soda	

Pour boiling water over dates and soda and let stand while mixing the following:
3 T butter creamed with 1 C sugar, and 1 egg beaten. Add 1 1/2 C flour, $\frac{1}{2}$ C chopped nuts and 1 t vanilla. Bake at 325 degrees until toothpick inserted in center comes out clean.

YUM YUM CAKE++

1 yellow or white cake, baked and cooled	8 oz Cool Whip, room temperature
1 pkg vanilla instant pudding mixed and cooled	1 large can crushed pineapple, drained
8 oz cream cheese, warmed and whipped	1/4 C coconut, roasted
	1/4 C pecans, chopped

ICING:

Mix Cool Whip, vanilla pudding, and cream cheese until smooth and blended. Fold in pineapple. Do not stir. Spread on cake and sprinkle with coconut and nuts. Chill.

EDITORS NOTE: Prakong thinks this is the greatest.

CHEESECAKE

1 C coconut, or vanilla cookie crumbs	1/2 t salt
2 T butter, melted	1 lemon rind grated
2 T sugar	Juice of 1 lemon
1/4 t cinnamon	5 egg yolks
16 oz cream cheese	1 C sour cream
1/2 C sugar	1/2 t vanilla
2 T flour	5 egg whites

Mix crumbs, melted butter, sugar and cinnamon. Line bottom of 9 inch spring-form pan with 1/4 C crumbs, saving remaining crumbs for top. Preheat oven to 325 degrees. Beat cheese until soft. Mix in sugar, flour and salt. Stir in lemon rind and juice. Add yolks one at a time, beating after each addition. Add sour cream and vanilla. Mix well. Beat egg whites until stiff. Fold egg whites into cheese mixture and pour mixture into pan. Cover with remaining crumbs. Bake one hour or until set. Cool on cake rack. Refrigerate. Makes one 9 inch cake. 12 servings. 305 calories per serving.

LEMON CHEESE CAKE WITH RASPBERRY TOPPING

Make a graham cracker crust using 20 crackers, or 1 1/2 C crumbs. 1/4 C butter(1/2 cube), and 1/4 C sugar. Line a 9 X 13 inch pan. Bake 5 minutes at 375 degrees. Dissolve 1 pkg lemon Jell-o in 1 C boiling water. Add 3 T lemon juice. Cool until syrupy and then beat until light. Cream 8 oz cream cheese with 1 C sugar and 1 t vanilla. Add to Jell-o mixture. Whip large can evaporated milk, well chilled. Blend with above and pour into crust. Top with 1 pkg raspberry Danish Dessert cooked with one cup water until thick, then add 1 pkg frozen raspberries. This is better when made a day before serving.

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**GOOD FELLOWS ARE A DIME A DOZEN, BUT AN AGGRESSIVE LEADER IS
PRICELESS**

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CHOCOLATE CHEESECAKE

1 pkg cheesecake mix	3 T sugar
1 ½ C cold milk	1 T sugar
1 oz envelope no-melt, chocolate	
4 T butter (½ C sour or sweet cream, whipped, may be substituted.)	

Combine crumbs from the cheesecake mix, the 3 T sugar and the melted butter. Press mixture on the bottom and 2 inch up sides of 7 ½ inch spring-form pan. Chill. In mixer bowl, combine milk, the pkg cake mix, and 1 T sugar. Beat at low speed of electric mixer till blended; beat at medium speed for 3 minutes. Add chocolate; beat at low speed 1 minute more. Pour into curls; spread cream over top. Chill at least 2 hours. Garnish with chocolate curls or chopped nuts. Serves 6 to 8

NO BAKE CHEESE CAKE

2 envelopes unflavored gelatin	1 C sugar
2 eggs, separated	1 T melted butter
1 C cream, whipped	1/4 t salt
1 can orange juice concentrate, thawed	3 C creamed cottage cheese
½ C chocolate cookie crumbs	

Mix together 1/4 C sugar, gelatin and salt in top of double boiler. Beat together egg yolks and orange juice; add to gelatin mixture. Cook over boiling water until gelatin dissolves and mixture thickens, about 10 minutes. Remove from heat; cool. Stir in cottage cheese. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry. Gradually add remaining 1/4 C sugar and beat until very stiff. Fold into gelatin cheese mixture with whipped cream. Turn into an 8 inch spring form pan. Combine butter and cookie crumbs; sprinkle over top of cake. Chill until firm.. Make 10 to 12 servings. NOTE: Milk may be used instead of orange juice. 1 t grated lemon rind, 1 T lemon juice, and 1 t vanilla for flavoring. Crumbs from ginger snaps, vanilla wafers, or graham crackers may be used for variety. If desired, use 8 to 9 inch square pan or 9 x 5 inch loaf pan. Line with wax paper and press crumb mixture in bottom of pan. Turn gelatin mixture over crumbs. Chill until firm. Un-mold. For 5 or 6 servings, use ½ gelatin recipe, put full amount of crumb mixture in a layer pan.

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**A LAWYER IS A GENTLEMAN WHO RESCUES YOUR ESTATE FROM YOUR
ENEMIES AND KEEPS IT FOR HIMSELF.**

Lord Brougham

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ARDELLA'S CHOCOLATE CAKE+

Ardella Baugh

2 C cake flour	1 t vanilla
1 1/4 t baking soda	1/3 C boiling water
1/4 t salt	1/2 C shortening
3/4 C sour milk, or buttermilk	1 C sugar
2 sq melted chocolate (1/4 C cocoa)	2 eggs

Sift dry ingredients 3 times. Cream butter and sugar. Add eggs, beaten until thick. Blend in chocolate alternately with flour and milk. Last, add boiling water. Beat well and pour into a well greased 8 X 10 inch pan and bake 45 minutes at 350 degrees.

ORANGE CAKE

My Husband's Favorite

2 1/4 C cake flour	3 egg whites, beaten very stiff
1/2 t salt	3 egg yolks, well beaten
1/2 C butter	1/2 C orange juice, pulp, grated rind
1 C sugar	1/2 C evaporated, condensed milk

Sift flour before measuring, sift again with dry ingredients. Cream butter and sugar, mix well with egg yolks. Add flour mixture in thirds, alternately with orange juice and water. Fold in stiffly beaten egg whites. For MARBLE CAKE add 1/8 t soda, 1 T milk and 3 squares melted chocolate to half of batter. Bake in two greased layer pans at 350 degrees for 25 to 30 minutes

OATMEAL CAKE

Cherrill Nielsen

1 1/2 C boiling water	1 C quick oats
1/4 lb butter	2 eggs, beaten
1 C brown sugar, packed	1 t vanilla
Pour water over oats, add butter and let stand until butter is melted. Add eggs, vanilla and brown sugar.	

Sift together:

1 t cinnamon	1/4 t salt
1 C sugar	1 1/3 C flour
1 t baking soda	1 t nutmeg

Combine all ingredients and bake in 8 X 11inch, well greased pan at 350 degrees for 35 minutes. Add TOPPING. (Continued on following page)

(Continued from preceding page)

TOPPING FOR OATMEAL CAKE

3 T melted butter	1 C chopped nuts
½ C evaporated, condensed milk	½ C brown sugar
1 t vanilla	1 C shredded coconut

Mix together, pour over hot cake and broil until light brown, about 8 minutes.

CHERRY SURPRISE CAKE

Cherrill Nielsen

For Cake, mix together:

1 C oil	1 C sugar
4 eggs	1 t vanilla
2 C flour	1 t baking powder
1 can cherry pie filling	

For Topping, mix together:

½ C sugar	1 t cinnamon
1 pinch salt	

Pour half the cake mixture into greased 9 X 12 inch pan; sprinkle ½ of topping mixture and spread over cake mixture. Pour in the remainder of the cake mixture and sprinkle the balance of the topping mixture on top. Bake at 325 degrees for 50 minutes.

EDITORS NOTE: In the original book the directions were vague to the point that I didn't understand how this cake was made. I called Cherrill, who was given credit for this recipe and asked her about it. She claims that this was not her recipe and she has wondered about it since the book was published. Anyway, we think that we have the directions right, now. If we have missed giving credit for this recipe to the right person and you recognize it, I would appreciate it if you would tell me so we can give credit where credit is due.

**IF YOU WANT TO LEAVE YOUR FOOTPRINTS IN THE SANDS OF TIME, WEAR
YOUR WORK SHOES!**

APPLESAUCE CAKE

Cherrill Nielsen

3 C sugar	2 C chopped nuts
1 ½ C shortening, part butter	5 C flour
1 ½ t salt	1 ½ t allspice
3 eggs	3 t baking powder
½ C cocoa (or less)	3 C seedless raisins, steamed and drained
3 C applesauce	2 t cinnamon
1 t nutmeg	3 t baking soda
1 t ground cloves	

Mix butter and sugar. Add applesauce, sifted dry ingredients, and then the raisins and nuts. Turn into 3 well greased loaf pans. Bake at 350 degrees for one hour, or until done. My original recipe from cooking class at Malad High School was for one loaf, and did not call for cocoa or baking powder but added 1/8 t cloves. Raisins were chopped and not cooked. Everything else was the same. I am surprised the two recipes are so alike, both very good. Included in my school recipe was a suggestion for a variation: omit the raisins in the mixture and bake in two layers. When cake is cool add raisin filling to bottom layer and place the other layer on top.

RAISIN FILLING

½ C corn syrup	1 C chopped, seedless raisins
1 t salt	1/4 C chopped nuts.

Mix together all ingredients and cook until thickened. Pour into 1 egg, well beaten and blend. Cool until warm before filling between layers.

PUMPKIN CAKE

Luna Berntson

½ C shortening	½ t ginger
½ t salt	½ C chopped nuts
3/4 C milk	2 1/4 C flour
1 1/4 C sugar	½ t nutmeg
½ t cinnamon	½ C raisins
½ t baking soda	3 t baking powder
2 eggs	1 C pumpkin

Cream shortening and sugar. Blend in well beaten eggs. Sift dry ingredients together, except baking soda. Mix pumpkin and milk, stir in baking soda. Add flour and pumpkin mixture to the creamed mixture. Fold in nuts and raisins. Pour into well greased pans and bake 50 minutes at 350 degrees. Ice with brown sugar, double boiled icing, page 52.

BROWN SUGAR, DOUBLE BOILED ICING

1 Large egg white	3 T water
1 C brown sugar	1/4 C raisins, chopped

Combine egg white, sugar and water in double boiler. Stir just enough to mix well. Place over rapidly boiling water and beat with rotary beater until it will hold shape, about 5 minutes. Remove from heat, fold in raisins carefully. Raisins thin icing, so be sure the mix is cooked enough before adding raisins.

FAVORITE FRUIT CAKE+

Lucinda Larsen

This was the recipe for the cake at Mary Alice and Clark Anderson's wedding reception

EDITORS NOTE: I am not certain what size packages are called for in this recipe. I guessed 1 lb. This recipe makes a very large batch and will make many loaves.

Boil the following ingredients for 5 minutes in a large container: Cool thoroughly before adding the other ingredients.

2 C grape juice	2 pkg(1 lb) seedless raisins
1 pkg (1 lb) seeded raisins	1 pkg(1 lb) currants
1 1/2 pkg(1 Lb) brown sugar	1 3/4 C butter or margarine
2 T vinegar	

Sift together and add carefully to cooled fruit. Do not mash. Batter should be firm, not sticky. Add more flour if necessary.

1 t baking soda	1 t salt
8 C flour (approximate)	8 eggs, beaten
1 t each cinnamon, allspice, cloves, ginger	2 T mixed fruit flavoring

Carefully add the following ingredients and pour into well greased and floured pans. Level tops with a spatula and brush lightly with a mixture of molasses and cherry juice to make a pretty glazed effect when baked. Melted honey may also be used to glaze the top. Whole nuts and candied cherries may be placed on top for decoration.

1 lb chopped dates	1 lb candied fruit
1 lb broken nuts	1 lb tiny gum drops
1 pint maraschino cherries	

Bake at 300 degrees for 1 to 3 hours according to size of pans used. A pan of water may be placed on the lower rack during baking to keep the cakes moist. Test the cakes in the center with the tip of a finger to be sure of enough baking. The sides of the cakes will bake more quickly than the centers. When done the center will be as firm as the sides. Cool the cakes on wire racks and then wrap in aluminum foil and place in jars or cake savers for ageing. Fruit cakes are better after ageing.

WHITE FRUIT CAKE

Lucinda Larsen

Cream together, 1 C sugar, 1 C shortening, and 4 eggs. Add 1 T lemon juice, $\frac{1}{2}$ C pineapple jam. (Cook equal parts of pineapple and sugar until thick), and 1 T fruit flavoring. Sift together 2 C flour, $\frac{1}{4}$ t salt, and 1 t baking powder. Add to creamed mixture. Then add 1 C dried candied pineapple, $1\frac{1}{2}$ C candied cherries, 1 C blanched, chopped almonds, 1 C coconut (optional), 1 C candied orange pieces. Place in well greased, paper lined loaf pans and bake at 275 degrees for 2 hours, or until firm. This cake will keep for months.

BOILED FRUIT CAKE

Lucinda Larsen

Boil the following for 10 minutes then cool thoroughly:

1 C shortening	2 C sugar
2 C cold water	1 pkg (1 lb) seedless raisins
$\frac{1}{2}$ t salt	1 pkg (1 lb) seeded raisins, currants or dates
$\frac{1}{2}$ t allspice	1 t ground cloves
1 t cinnamon	

When cool add 2 t baking powder and 1 t baking soda. Then add enough flour to make a stiff batter. Add 1 C walnut pieces and bake in greased and floured loaf tins at 300 degrees for 1 hour or until firm.

WHITE FRUIT CAKE+

Mae Baugh

4 C flour	1 t baking powder
$\frac{1}{2}$ t baking soda	$\frac{1}{2}$ t salt
$\frac{1}{2}$ lb candied lemon peel finely cut	$\frac{1}{2}$ lb candied pineapple, finely cut
$\frac{1}{2}$ lb candied cherries cut fine	1 lb almonds, blanched
$\frac{1}{2}$ lb pecans	1 C butter
1 $\frac{1}{2}$ C sugar	1 T lemon juice
1 lb white raisins	10 egg whites, or 5 whole eggs

Sift flour and measure. Add dry ingredients and sift 3 additional times. Cream butter and sugar, then add dry ingredients, then fruit and nuts. Add stiffly beaten eggs or whites last. Bake in greased and floured loaf pans, half full, at 250 degrees for 2 $\frac{1}{2}$ hours. (Approximate) Makes 4 lbs. In place of pineapple and lemon peel, use fruit mix. Colored gum drops may be added. Be sure there is no mint flavor.

(Continued on following page)

(Continued from preceding page)

The first time I made this cake, Fred Jr., then about 9 months old, was in front of me sitting in his walker watching. Unexpectedly he took hold of the bowl and pulled it onto the floor. The bowl broke directly down the middle, dividing the dough and keeping it all in the broken halves. It frightened Fred and he cried, but I was so relieved to see the cake mix not spoiled, that I rejoiced. It turned out very good.

DARK FRUIT CAKE

1 lb butter	2 C sugar
12 eggs, separated	1 t baking soda
2 t cinnamon	2 t nutmeg
4 C flour	2/3 C molasses
2 pkg (1 lb) seeded raisins	2 pkg (1 lb) currants
1 lb walnuts	1 lb almonds or pecans
1 lb candied pineapple candied orange or citron peel, optional	1 pint maraschino cherries

Cream butter and sugar, add egg yolks, well beaten, then the cherry juice. Add soda to the molasses and beat until thick. Add to 1st mixture. Add flour and spices sifted together. Separate raisins and wash and dry thoroughly. Add blanched and split almonds, other nuts and fruits. Then add stiffly beaten egg whites. Bake in greased, paper lined loaf pans. (Three thicknesses of paper) Bake at 250 degrees for about 3 hours. Makes 10 lbs.

UN-BAKED FRUIT CAKE

Louise Baugh

Line bottom and sides of a 5 C loaf or tube pan with waxed paper. Put ½ C evaporated milk, 16 finely cut marshmallows, and 3 T orange juice into a bowl and let stand until needed. Roll 4 dozen 2 ½ inch graham crackers into fine crumbs. Put crumbs into a large bowl with 1/4 t cinnamon, 1/4 t nutmeg, 1/8 t cloves, 1 C seedless raisins, ½ C finely cut dates, 3/4 C broken walnuts, 3/4 ready mixed or cut up fruit, (1/3 C each candied pineapple, cherries, and 2 T finely cut candied orange peel). Mix all together, first with spoon, then with hands until crumbs are moistened. Press firmly into pan. Top with fruit and nuts. Cover tightly, chill for two days before slicing. Keep refrigerated.

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**"LEISURE ONLY MEANS A CHANCE TO DO OTHER JOBS THAT DEMAND
ATTENTION."**

Oliver Wendell Holmes, Jr.

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ORANGE FROSTING+

Grated rind and juice of 1 orange
3 T butter
1 egg yolk slightly beaten

1 t lemon juice
2 C powdered sugar sifted with 1/8 t salt

Blend butter and sugar thoroughly. Mix juices and egg yolk and add to creamed mixture, beat until light and fluffy. Spread over orange cake or white cake.

FLUFFY WHITE FROSTING+

Dana Briton

1 egg white
1/4 C light corn syrup
1/4 t salt
1 t vanilla

2/3 C sugar
2 T water
1/8 t cream of tarter

Cook over boiling water beating with rotary beater until mixture stands in peaks. Remove from heat. Add vanilla and continue beating until thick enough to spread. (This is like 7 minute frosting, but a smaller amount.)

NEVER FAIL FROSTING+

(This frosting keeps its nice texture longer than any 7 minute icing.)

2 egg whites
1/4 t salt
1/2 t vanilla

1 C sugar
3 T water
2 t white corn syrup

Combine all ingredients except vanilla in top of double boiler. Cook and beat as for 7 minute icing, but allow about only 3 minutes for it to reach the soft peak stage. When it reaches the desired stiffness, remove from heat, stir in vanilla and spread on cake. Enough for 2 8 or 9 inch layers.

BUTTERFLY FROSTING+

2 T butter
1 T cream (approximate)
3/4 t vanilla

1 egg white, un-beaten
1/8 t salt
2 1/2 C powdered sugar, sifted

Cream butter and gradually add part of sugar. Add remaining sugar alternately with the egg white, then the cream until it is the right consistency to spread. Beat well after each addition. Add vanilla and salt. This may be tinted or melted chocolate added. Add more cream if necessary. Good for cake decorating also. Does not become hard.

FUDGE FROSTING

2 C sugar	2 T cocoa
1 C cream	1 t butter
1 t vanilla	

Mix sugar and cocoa, add cream. Heat to soft ball stage. Pour onto greased slab or platter. Place butter and vanilla on top. Cool. Whip by hand until fudge starts to turn light brown. If fudge starts to thicken quickly, thin down gradually with 2 T cream, to spreading consistency. Nuts may be added or sprinkled on after spreading. Very good on brownies.

CARMEL FROSTING

½ C sugar	1 C evaporated, condensed milk
2 C sugar	1 T butter
½ C water	1 T white corn syrup

Melt ½ C sugar in a heavy pan to a nut brown. Add water and stir until all sugar is dissolved. Add remaining ingredients. Stir constantly over medium heat until it comes to a boil. Cook with lid on for 5 minutes, remove lid and cook to soft ball stage. Cool and beat until caramelize. Let stand for 5 minutes, then stir in enough cream to make it of spreading consistency.

HAZARDS OF CAKE BAKING

Light oven, get out bowl, spoons, and ingredients. Grease pan, crack nuts, remove 18 blocks and 7 toy autos from the kitchen table. Measure 2 cups of flour. Remove Johnnie's hands from flour; wash Johnnie. Put flour, salt and baking powder in sifter. Get dust pan and brush up pieces of bowl that Johnnie just knocked on the floor. Get another bowl; answer the doorbell.

Return to kitchen, remove Johnnie's hands from the bowl; wash Johnnie. Get out eggs. Answer phone; return, take out greased pan. Remove 1/4 inch of salt from pan. Look for Johnnie.

Return to kitchen, remove Johnnie's hands from the bowl, wash shortening, etc. off him. Take up greased pan, find 1/4 inch nut shells in it. Head for Johnnie, who flees, knocking bowl off table.

Wash kitchen floor, wash table, wash walls, wash dishes. Call up the baker,

LIE DOWN!

CANDY

INEXPENSIVE CARAMELS+

Veda Misner (she made candy for Winget's Candy Factory)

2 C sugar
1 t vanilla
½ C butter
Nuts

dash salt
2 C white corn syrup
2 C cream evaporated milk

In a deep, heavy saucepan cook sugar, syrup and salt to hard ball stage. Add butter. (It may start to change color.) Slowly add scalded milk or cream. This should take quite a while. Cook over medium heat to a hard ball stage or 232 degrees. Add nuts and flavoring. (Stir continually while cooking.) Pour in waxed paper. Keep tightly covered.

CARAMELS

Lucinda Larsen

2 C sugar
4 T butter
1 large can condensed milk
1 t vanilla

1 ½ C glucose or 1 ¾ C white corn syrup
1 pint cream
½ t salt

In a small kettle heat glucose to boiling. Put sugar and heavy cream into a heavy kettle and bring to a boil. Wash down sides of kettle with pastry brush, and stir constantly. Add milk slowly and then the hot glucose, salt and butter. Continue cooking to a firm ball stage when tested in cold water. Remove from heat, add vanilla and pour into greased pan to cool. Cut when cold. A little melted chocolate may be added just before pouring out. Cooking time is about 1 ¼ hours.

QUICK AND SPICY HOLIDAY NUTS++

Tracey Baugh Wright

1 egg white	2 T cold water
2/3 C ea raw walnuts, pecans, almonds	½ C sugar
1 1/2 t cinnamon	1/4 t ea ginger, nutmeg

Beat egg white and water until frothy. Stir nuts into mixture to coat, then drain slightly in colander, 3 to 4 minutes. Mix sugar and spices in a plastic bag. Add nuts and shake to coat. Spread wet nut mixture in a single layer on a microwave-safe plate; Cook on high for 1 ½ minutes or until mixture is bubbly. Stir. Microwave another 1 ½ minutes. Remove from oven and stir to separate. Cool. Store in a sealed container. Makes about 2 C.

CHOCOLATE FUDGE+

Elizabeth Thorpe

2 C sugar	3/4 C condensed milk
4 T cold water	2 T white corn syrup
12 marshmallows, cut up	2 squares bitter chocolate
1 t vanilla	1/4 t salt
1 drop peppermint flavor	1 C broken nuts
1 T butter	

Cook milk, sugar, syrup, water, chocolate and salt very slowly to the soft ball stage or 222 degrees. Wash crystals down from sides of pan or put lid on for a few minutes. Stir constantly. When done pour on marble slab or platter. When cool add butter and flavorings, and beat until it almost sets. Beat in cut marshmallows and nuts. Pour out or make into a long roll. Cut when cold. Cover tightly.

WHITE FUDGE+

Elizabeth Thorpe

4 C sugar	1/2 cube butter
1 C cream or 1 C canned milk plus 1/4 C water	
2 T white corn syrup	1 C nuts
1/2 t salt	1 t vanilla

Cook sugar, syrup, butter and cream to 224 degrees or soft ball stage. Wash down sides of kettle at first until all crystals are gone. Stir all the while. Pour on greased slab or platter to cool. Then beat until stiff enough to set. Add vanilla and nuts. Pour into greased mold. Cut when cold. Takes about 10 minutes to cook and 20 minutes to beat.

SCOUT FUDGE IN A BAG++

Tracey Baugh Wright

1 lb powdered sugar	2 T cocoa
1/4 lb butter or margarine	1/2 t vanilla
3 oz cream cheese	

Combine all ingredients in zip lock bag. Seal with air out. Squeeze bag to combine ingredients. When completely combined, cut a corner of the bag and squeeze into cups or pan. Marshmallows and nuts may be added, or applied after mixing. This is a great activity for a bunch of scouts or a group, having everyone take turns mixing.

LUETTA'S TOFFEE+

Luetta Baugh

For 9 x 12 pan

1 C sugar
5 T water
 $\frac{1}{2}$ lb butter
1 t vanilla

For 10 X 14 pan

1 $\frac{1}{2}$ C sugar
7 T water
3/4 lb butter
1 $\frac{1}{2}$ t vanilla

Cover bottom of dripper with coarsely broken nuts before starting to cook candy. Put sugar in heavy kettle and keep sugar moving until it feels warm. Then add water and butter. Stir and boil hard until mixture caramelize and real dark streaks show as it is stirred. It takes about 10 minutes. Add vanilla. Pour and spread over nuts. When a little cool put chocolate chips or semi-sweet chocolate over top, spreading as it melts. Put on as much as you like. Break in pieces when cold. Or while candy is still soft mark it into squares. It will break evenly when cold. Looks better that way.

LOYE ROBERTS' CANDY

Loye Roberts

2 C sugar	1 C brown sugar
1 C rich milk (2/3 C condensed milk plus 1/3 C water)	
1 T butter	1 t vanilla
dash salt	

Mix all ingredients and cook to soft ball stage. Pour onto greased platter to cool. Beat until the right consistency to form into walnut sized balls. It will be like soft cookie dough. Chill and then dip in melted chocolate and roll in chopped nuts. Cooking time about 10 minutes after it starts to boil to get to soft ball stage. These keep well in a covered container. I make these nearly every Christmas.

FONDANT

USU Extension Service

4 C sugar	1 C water
$\frac{1}{2}$ C glucose or 2/3 C corn syrup	

Combine ingredients and stir until dissolved. Bring to a boil and wash sides of kettle down by placing cover on kettle for a few seconds. Cook to 232 degrees and pour on cold slab or plate. Cool slightly and beat slowly until grain forms and it gets hard. Place in covered jar or crock to age for a few days. Without a thermometer, cook fondant to a firm ball stage. When ready to use, knead fondant with hands until soft and dough-like. Use as cream centers, or wrap drained cherries to be dipped in dipping chocolate, or melt over hot water to dip caramels for, "Merry Widows."

PENUCHE

Phyllis Baugh

2 C white sugar	1 C brown sugar
2/3 C glucose (1 scant C corn syrup)	1 C cream (1 C condensed milk, add 1 t butter)

Mix in kettle and bring to a boil. Wash sides of kettle until all sugar is dissolved. Stir to keep from curdling or burning. Cook to soft ball or about 224 degrees. Remove from heat and add ½ oz melted milk chocolate. Stir until it shows signs of grain. Add ½ t salt, 1 t vanilla and 1 C walnuts broken or chopped. When it begins to thicken pour into greased pan or on waxed paper. Cut when cool, not cold.

CREAMY PULLED MINTS

Nina Blazzard

2 C sugar	2 T light corn syrup
1/4 C butter	3/4 C water
3/4 t peppermint concentrate	1 lb powdered sugar

Thoroughly blend sugar, water, butter and syrup. On low heat, stir until sugar is dissolved and mixture boils. Wash down sides of kettle. Put on lid and wash sides down. Boil without stirring to hard ball stage, 250 degrees. Remove from heat and pour on marble slab or pan. Add flavoring. Do not stir. When cool enough to handle, pull until light and fluffy. Stretch in long ropes then cut in pieces with scissors or sharp knife. Place on waxed paper until dry. Dust with powdered sugar. Pack in closed container in layers with powdered sugar between. They mellow as they age.

PULLED BUTTER MINTS

3 C sugar	1/4 lb butter
1 C cold water.	

Mix ingredients in heavy kettle, cover and leave on high heat until it boils. Remove cover and wash down sides. Insert thermometer and cook without stirring to 252 degrees. Pour out on greased marble slab or cold cookie sheet. Wait 1 to 2 minutes and then fold in hardened edges, not disturbing the center. When candy is cool enough to handle, sprinkle with 1 ½ t peppermint flavoring. Form into a ball and pull until porous and satiny. Pull candy into a long rope and cut into small pieces with scissors. Store in tightly sealed can for 24 hours. May be dusted with powdered sugar to store.

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LIFE IS EASIER THAN YOU'D THINK; ALL THAT IS NECESSARY IS TO ACCEPT THE IMPOSSIBLE, DO WITH THE INDISPENSABLE, AND BEAR THE INTOLERABLE.

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ICE CREAM TAFFY

3 C sugar
2 T vinegar
2 T butter

1/4 C white corn syrup
1 C boiling water
1 t vanilla or other flavoring

Mix sugar, water, syrup and vinegar. Wipe down sides of kettle. Cover and bring slowly to a boil. Remove cover and cook to crack stage, 290 degrees. Cool on buttered platter or marble slab. Flavor and pull until satiny. Pull into ropes and cut into desired sized pieces. Nuts may be added if desired before pulling.

MARSHMALLOWS (for Easter Eggs)

1 t vanilla
3 pkg unflavored gelatin
1 C water

2 C sugar
1/8 t salt

Boil sugar, gelatin, salt and water until it foams full in the pan. Pour into a large mixing bowl and let stand 5 minutes. Add vanilla and beat at high speed until thick, yet still able to pour. It takes about 10 minutes or longer. Pour into molds. Let stand 15 to 30 minutes or until set enough to handle. Chill and dip in dipping chocolate. Makes about 10 large eggs.

MOLDS

Molds are made of flour. Put about 1 inch of flour over bottom of dripping pan. With a real egg, make imprints in the flour about 1 inch apart. Carefully pour cooked mixture into these molds. When set, lift eggs from flour and shake off flour. Stick two of these halves together with icing. Dip into chocolate and decorate as desired.

ANGEL SWEETS

1 lb chocolate chips
1 egg
2 C small marshmallows
(colored ones are pretty)

2 T butter
1 C walnuts
1/2 C flaked coconut

melt chocolate and butter over low heat. Remove from heat and blend in beaten egg. Stir in remaining ingredients and mix well. Shape into 1 inch balls or form into log. Roll in coconut. Wrap log in wax paper. Makes 48 balls.

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“GIVING IS THE HIGHEST EXPRESSION OF POTENCY.”
Erich Fromm

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MARSHMALLOW TREATS ON PICKS+

Judy Johnson

Melt 1 small pkg Kraft caramels in double boiler with 1 can Eagle brand milk. When smooth, dip large marshmallows held by round toothpicks into mixture using spoon or knife to hurriedly cover. Then roll into Rice Krispies until coated. Cool on wax paper. Be sure caramel is kept warm over hot water while dipping. Makes about 36.

I served these treats to the Relief Society Spiritual Living Class after using them as visual aids to emphasize the importance of being staunch in living the gospel, and not being soft centered like the marshmallow. I don't know how well it put over my point, but the members liked the treats. Judy Johnson had first served them to class leaders at Stake Preparation Meeting.

STUFFED DATES

Stuff pitted dates with any of the following: broken walnuts, pecans, salted almonds, skinned brazil nuts, fondant with a nut on top, peanut butter mixed with orange juice, marshmallows, quartered, and topped with coconut, or cream cheese mixed with walnuts.

DATE NUT BALLS+

Lucille Hansen

In a heavy skillet melt 1 C butter, 1 ½ C sugar, and cook until it looks creamy. (Just a few minutes) Add 2 C chopped dates and cook for a few more minutes. Add some of the hot mixture to 2 eggs beaten with 2 T milk. Then add all the cooked mixture and cook 3 minutes more. Take off heat and cool about 5 to 6 minutes. Add 4 C Rice Krispies, ½ C chopped nuts and 1 t vanilla. When cool enough to handle, dip hands in cold water. Form into balls and roll in coconut. It takes about ½ pkg coconut. Makes many.

DATE ROLL

Leda Peterson

2 C sugar	1 T butter
1 ½ C pitted dates cut into thirds	1 T vanilla
1 C milk	1 C chopped dates

Cook sugar and milk to soft ball stage. Add dates and cook until they seem to melt. (About 5 minutes) Remove from heat, add butter, vanilla and nuts. Cool slightly. Beat while warm until creamy. Pour into wet cloth and roll up into a sausage shape, about 1 ½ inch in diameter. Tie each end and hang until cold. Cut into slices.

SPANISH SWEETS+

This is an oldie that I used when I was first married. The writing in my old cookbook is very dim now. We liked this recipe.

Put through food chopper; 2 C seeded dates, 1 C dried figs, 3/4 C raisins. Add 1/3 C candied cherries cut up, 1/3 C candied pineapple shredded, 1/2 C chopped pecans or walnuts, 2 T (or more) orange juice, and 1/8 t salt. Work into a solid mass and then press into a wax paper lined pan. Refrigerate for at least 24 hours before slicing.

GUM DROPS

Gwen Miner

2 T gelatin	1/2 C cold water
2 C sugar	3/4 C boiling water

Soften gelatin in cold water. Add sugar to boiling water and boil 5 minutes. Add gelatin and stir until dissolved and continue to boil slowly for 15 minutes. Divide into 3 portions. Flavor each portion and tint with food color if desired. Pour into shallow pans which have been dipped in cold water. Let stand over night. Turn out and cut into squares. Roll in powdered sugar. Let stand until firm.

CRUNCHY GRANOLA

3 C quick oats	1/2 C flaked coconut, or sunflower seeds
1 C un-sweetened wheat germ	1 C nuts coarsely chopped
1 C raisins	1 C oil
1/2 C honey	2 t vanilla

Mix oil, honey and vanilla and pour over other ingredients. Mix well. Spread on a 15 X 10 inch shallow baking pan. Bake 1 hour @ 275 degrees stirring every 15 minutes. Cool and break up any large lumps. Store in air-tight container. Makes 15 servings, about 1/2 C each. About 280 calories per serving with coconut, 290 with sunflower seeds.

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**THE FIRST HALF OF OUR LIVES IS RUINED BY OUR PARENTS AND THE SECOND
HALF BY OUR CHILDREN!**

Clarence Darrow

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SOUR CREAM CANDIED NUTS

Leatha Lundahl

1 C white sugar
1/4 t salt
1 1/2 t vanilla

1 C brown sugar
1/2 C sour cream

Sweet cream or condensed milk can be used by adding 1 t vinegar. If canned milk is used add a little butter. Cook, stirring constantly, to firm -soft ball stage. Store until creamy. Pour over 2 to 3 cups shelled nuts. Stir to coat. Turn out onto waxed paper and separate with 2 forks. Cool and store in tightly covered container.

PEANUT BRITTLE

Phyllis Baugh

3 C sugar
1 C water
1/2 t salt
1 t soda

1 C glucose or 1 1/4 C corn syrup
1/4 cube butter
2 3/4 C raw spanish peanuts
1 t vanilla

Measure and prepare all ingredients before starting to cook. If you use a slab, it should be warm. A cold slab hardens the brittle too quickly and it can't be stretched. Let hot water run over it. Dry thoroughly and brush with mineral oil or butter.

Put sugar, water, and glucose into a 3 quart, straight side, heavy kettle. Stir until dissolved. Bring to a boil and wash the sides down with a small wet pastry brush, starting at the top, until no granulated sugar remains. Cover kettle for a minute after boiling begins will also steam the crystals off.

Put a thermometer in the batch, and while it is cooking mix the salt, soda and vanilla in a small dish to be used at the end of the cook. Cook to 231 degrees and add the peanuts. Do not stir until it begins to boil again or it may start a grain. Stir to keep the peanuts from burning. Do not touch the sides of the kettle above the surface of the batch. Cook to 311 degrees. Add butter and move off the heat. Add salt and vanilla mixture, stirring well. Pour as thin as possible on greased slab. Quickly run a spatula or knife under the batch to let the air underneath. As soon as candy is hard enough to handle, (I use gloves to do this) turn the edge on the far side back a little. Take hold of the bottom part thus turned up and raise it to see if it will hold together. If it does turn the batch over. Stretch it in all directions. The thinner the brittle, the better it eats. Break into pieces when cold. Store in air-tight container to keep it from getting sticky.

HE, WHO BRINGS A TALE, TAKES TWO AWAY

POPCORN CRISP+

Luetta Baugh

1 C white sugar
1 ½ C raw peanuts (optional)
1 ½ C brown sugar
3/4 C water
1 t salt

½ C glucose or 2/3 C corn syrup
4 T butter (more is good)
1 t vanilla
1 t soda

Measure all ingredients before beginning to cook. Mix and cook sugars, glucose, and water to soft ball stage or 240 degrees. Add raw peanuts if desired and cook to 290 degrees, stirring constantly. Add salt and cook to 300 degrees. Add butter and mix well before taking from heat. Add soda and vanilla. Stir well. Pour syrup over corn, coating it well. Pour onto flat surface to harden. For variation add 1 C small, salted peanuts or 1 C walnuts or 1 C shredded or flaked coconut to the popcorn before pouring on syrup. If roasted peanuts are used instead of raw peanuts, add at the time the salt is added or mix with corn before adding syrup. Use about 1 ½ C un-popped corn. Makes much.

PUFFED RICE OR POPCORN BALLS+

Although I don't know who gave me this recipe we have used it for many years. The original recipe was written on the back of a tithe receipt for Fred Jr., in 1939. It was kept in my first cookbook.

½ C corn syrup ½ C water
3/4 C sugar ½ t salt

Boil to firm ball stage. Add 1 T butter and 1 t vanilla. Boil to firm ball stage again. Pour over popcorn or a 6 to 8 oz pkg of puffed rice. Stir and shape quickly into balls.

CARAMEL POPCORN BALLS

Cherrill Nielsen

2 C brown sugar 1/4 lb butter or margarine
½ C white corn syrup ¾ C water

Boil to soft ball stage and then add 12 large marshmallows. Beat and pour over popped corn. Form into balls. 1 2/3 C un popped corn makes about the right amount of popped corn.

"TO BE IGNORANT TO ONE'S IGNORANCE IS THE MALADY OF IGNORANCE."

Bronson Alcott

CORN PUFFS

Arlene Anderson

3 bags Corn Puffs	1 lb butter
2 C sugar	4 T water

Boil together 6 minutes. Pour over Corn Puffs. If it seems too sticky, place on a cookie sheet and cook in a very slow oven for a few minutes.

CRACKER JACK CARAMEL CORN

Sylvester Anderson

3 to 7 quarts popped corn	2 T molasses
1 lb brown sugar	1/4 lb butter or margarine

Cook to soft ball stage and add 1 t vinegar and 1 t soda. Stir to foam. Pour over popped corn. Mix well and then put on 2 cookie sheets and bake at 200 degrees for 5 to 15 minutes. Watch carefully and stir a few times. As it cools separate kernels, or leave in small clusters. Cool thoroughly before storing in air-tight containers.

HOPSCOTCH CANDY

Gwen Miner

½ C peanut butter	1 C butterscotch morsels
2 C chow mein noodles	

Combine first two ingredients in double boiler and cook over hot water, not boiling, until morsels melt. Add noodles and stir until well coated. Drop spoon-size onto cookie sheet and cool.

RICE CRISPIE BALLS

Leatha Lundahl

3 C Rice Crispies	12 large marshmallows
1 C sugar, caramelize	½ C condensed milk
1 C coconut	1 t vanilla
1 C chopped nuts	

Add milk and vanilla to caramelize sugar and stir until all lumps are melted. Boil slightly and pour over remaining ingredients. Form into balls.

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WHEN ONE DOOR SHUTS, ANOTHER OPENS!

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DIVINITY+

Phyllis Baugh

2 ½ C sugar
2/3 C water
1 t vanilla
2 egg whites

½ C glucose (½ C plus 2 T corn syrup)
½ t salt
1 C walnuts

Put sugar, water and glucose in kettle. Wash down sides and cook to 232 degrees. While it is cooking put egg whites into a warmed bowl. Beat until stiff but not dry. When the batch reaches 232 degrees add 1/3 of it to beaten egg whites. Pour very slowly and beat as you pour. Put the rest of the batch on the heat and cook to 248 degrees. Continue beating as the syrup cooks. Be sure the egg whites and the 1/3 of the syrup mixture is very stiff before adding the rest of the 248 degree syrup. Pour very slowly into the batch beating continuously, but not vigorously until the batch begins to set and pile up in the bowl. Then add nuts, vanilla and 2 oz of cocoa butter if desired. (Cocoa butter keeps candy from drying out). While it is still shiny and will hold its shape, drop by spoons full on waxed paper or pour out on a greased platter to be cut up later. Store in tightly covered container.

CARMEL APPLES ON A STICK

Heat 1 lb (56) vanilla caramels and 2 T water over low heat until melted. Stir until smooth. Put sticks or wooden skewers into blossom ends of 6 crisp, medium apples. Dip each apple into caramel syrup and turn until surface is completely coated. (If syrup is too stiff add a few drops of water) At once roll bottom half each apple in ½ C chopped walnuts (approximate). Set on wax paper covered cookie sheet and refrigerate until coating is firm.

QUICK FUDGE

Ruth Baugh

Cut up and mix 3/4 lb marshmallows, 3 1/4 lb Almond Hershey bars, and 1 C walnuts. Boil 4 ½ C sugar and 1 large can condensed milk for 5 minutes. Pour hot mixture over the first mixture and stir quickly until smooth. Pour into greased pan. Cool and cut. Makes a large amount. Quick handling is necessary and the fewest strokes in stirring.

SWEDISH NUTS

1 C whole almonds
1 C pecan halves

1 C walnut halves
(Can be any combination of 3 cups nuts)

Beat 1 C sugar and a dash of salt into 2 stiffly beaten egg whites. Fold in nuts. Melt ½ C butter in 15 x 10 inch pan. Spread mixture over butter. Bake at 325 degrees 30 minutes, stirring until nuts are coated and a little brown and butter is absorbed.

CANNING AND PRESERVING

RECIPES FOR CURING MEATS

USU Extension Service

We have been using these recipes since 1942 and all have been very good.

BRINE CURE

For 100 pounds of meat:

6 gallons water	12 lbs salt
3 lbs sugar	3 oz saltpeter

Dissolve the curing mixture in water and bring to a boil. This should be done on the day the hog is killed. Allow brine to get thoroughly cold. Never put warm brine on the meat.

Pack the meat in a clean oak barrel or stone crock. (We used to use the barrel until we found a crock large enough. Both were equally good, but the crock is easier to use). Rub a little salt on each piece as it is packed down. Let the meat stand 24 hours and then remove it and pour out the accumulated liquid. re-pack the meat, putting the hams in first, then the shoulder, then the bacon last. Pack all the pieces with the skin side down, except the last piece, which should be packed with the skin side up. Weigh the meat down so that it will not float, using a hard flinty rock for this purpose or a jar filled with water. Now pour the brine you made yesterday over the meat. Be sure all meat is covered. Keep the barrel in a cool, well ventilated place. After 7 days the meat should be re-packed to insure a uniform cure. If ropiness of the brine is noticed at any time, remove the meat, wash it, scald the barrel with BOILING water, boil and skim the brine, cool, and re-pack the meat.

The bacon should remain in the cure 1½ days per pound, and the hams and shoulders, 3 days per pound.

PORK SAUSAGE

5 lbs meat	2 t pepper
5 t salt	2 t sage
add other seasonings to taste	

All lean trimmings should be used for sausage. It should not contain more than ¼ fat. Cut the meat into proper sized pieces to go through the mill; spread it on a flat surface, sprinkle seasonings over it, mix well and put through grinder again. (Grandpa, Frank Baugh, himself being an experienced butcher, liked adding 1 part lean beef to 3 parts pork sausage. Use like sausage).

CORNING BEEF+

For 100 lbs meat: 6 gallons water 12 lbs salt 4 lbs sugar 6 oz salt peter

The brisket and plate are the cuts most commonly used for this purpose, although other pieces may be used. The meat is cut into 4 to 5 lb pieces. Pack the meat and apply the brine as for pork. The meat will be ready to use in about 10 days. Meat may be left in brine until used, but if left in much longer it will need to be parboiled.

PICKLED PIG'S FEET

Clean the pig's feet thoroughly and boil for 4 to 6 hours, depending on size and age. Salt when about half done. Pack in crock or glass jar and cover with hot, spiced vinegar. Let stand a few hours or overnight in refrigerator.

½ C vinegar	¼ C water
¼ t salt	¼ t sugar
1 t mixed pickling spices.	

PORK AND BEANS+

50 lbs Great Northern beans, cleaned, and soaked 12 to 18 hours in lukewarm water.	
25 lbs ham, un-boned	12 ½ C brown sugar
1 1/4 C dry mustard	12 ½ C catsup
1 3/4 C salt (approximate)	6 onions, chopped (if desired)

Cook ham with above ingredients, except salt, until done. Add salt to taste. Remove ham from bone and dice. Mix with beans and put in cans. Process and seal.

We did our canning at the Regional storehouse; ham, beans and seasonings were mixed together put in prepared cans and processed according to regulations. If canning at home, it would be necessary to consult the County Extension Office for the most up-to-date pressure canning procedures. It is not difficult after ingredients are prepared.

CHILI FOR CANNING+

40 lbs chili beans cleaned and washed	20 pints Heinz catsup
20 quarts tomato juice	20 T or 1½ C chili powder
60 lbs coarsely ground beef	60 sections garlic chopped
80 chopped onions	1¼ C salt
10 T cumin	

Beans need to be cooked partially. Meat needs to be browned and fat drained off. Mix ingredients and cook together so it can be put in cans or bottles while hot. Prepare and pressure according to latest Extension Service Canning instructions. Makes about 144 #2½ (3 ½ C) cans.

HOT SAUCE+

3 large red sweet peppers ground	20 C ground, ripe tomatoes
3 large onions ground	1/4 to 1/2 C red peppers, ground
1/3 C salt	6 C sugar
1 pint white vinegar	
3 t cinnamon	3 t cloves
3 t nutmeg	3 t ginger

Tie spices in cheesecloth bag and cook in above mixture until thick, about 1½ hours. Bottle and seal while hot. Makes 7 pints.

DILL PICKLE+

Ardella Baugh

1 cellophane bag of dill weed is enough for 4-6 quart bottles of pickles. Put 2 T sugar in each quart bottle. Add some garlic and dill as cucumbers are put in. Boil together: 5 C water, 3 C vinegar, 6 T salt (not iodized). Put 2 garlic buds, sliced in each quart bottle. Pour boiling liquid over cucumbers in bottles. Green coloring added to boiling liquid gives good color to cured pickles. Seal jars while hot. For sure sealing, place jars in cold pack canner and boil for 10 minutes. Store in cool dark place. Pickles are ready to use in about 3 weeks.

PICKLED BEETS+

Mother Alice Baugh

3 C vinegar	2 C water
1 C sugar	

Skin cooked beets cut into desired size pieces. Put into warm jars. Boil ingredients and pour over bottled beets. Seal in hot water bath for 10 minutes. Store in cool, dry, dark place. Needs at least three weeks curing time.

SOUR PICKLES

C vinegar	2 C water
2 T salt	green color.

Boil together and pour over bottled small cucumbers. Seal. Allow 3 to 4 weeks for pickling to cure.

INTELLIGENCE IS QUICKNESS IN SEEING THINGS AS THEY ARE.

SPANISH RELISH

Mother Baugh

Fred's father used to grind the vegetables for this relish in the evening after dinner, counting the number of "measures" needed as he emptied the little pan into a large crock to "settle" over night. In the morning Mother Baugh would dip off some of the excess liquid, so the cooking time would be less, as the liquid had to boil away. I borrowed the little pan she measured with and found it held about 1 quart, then with Mother Baugh's guesses she came up with the following recipe.

Coarse-grind the following before measuring.

3 quarts green tomatoes 2 quarts cucumbers

1 quart onions

Add: 2 quarts vinegar or enough to cover

4 C sugar 1/3 C salt.

Cook 2 to 3 hours, then add:

1 t tumeric 1 t pepper
1/4 t cinnamon 1/4 t allspice
1/4 t cloves 3 T mustard.

Stir as it thickens and cook a few minutes. Bottle while hot. Makes about 15 pints.

CHILI SAUCE+

Mother Baugh

12 large ripe tomatoes

1 C vinegar

3 green peppers

a little cayenne

4 large onions

1 C sugar

1 to 2 T salt

1 T cinnamon (cook in bag)

Put vegetables through chopper, add other ingredients boil 4 hours, or until thick as you desire. Makes about 6 pints.

PICKLED ONIONS

Virginia Tims

Put pickling onions into boiling water for a few minutes to make peeling easier. Put peeled onions into crock or enameled pan and add 1/4 C salt to each quart of water it takes to cover them. Mix with hands until all salt is dissolved. In the morning drain and rinse. Add enough water to cover onions and cook for 10 minutes uncovered. Put into hot sterilized 1/2 pint jars and add a boiling hot liquid made of 1 C sugar, 2 C vinegar, and 1 C water. Seal immediately.

MUSTARD PICKLES+

3½ quarts pickling onions (7 lbs)	3 quarts cauliflower florets (2 heads)
6 quarts cucumbers, Cut bite size	2 C salt
Cover with cold water and let stand overnight, then drain and rinse.	
2 quarts vinegar	1 quart water
1½ C flour	3/4 C dry mustard
3 T tumeric	1 t ginger
4 C sugar	3 pimentos, or red peppers, diced

Add vinegar and water to vegetables; heat to boiling. Mix dry ingredients and make a thin paste with some of the liquid from pickles add slowly and boil 15 minutes stirring to keep from sticking. Add 2 bottles Cross and Blackwell Chow Chow. Mix well. Cook until Chow Chow is heated through. Bottle while hot. Makes about 19 pints.

ZUCCHINI RELISH

Cherrill Nielsen

5 C coarsely ground un-peeled zucchini. Mix well and let stand overnight. Next morning wash, rinse and drain. Add:

1 1/8 C vinegar	1 t celery seed
2 C sugar	1/4 t black pepper
1/2 t mustard seed	2 C ground onion
2 1/2 T salt	1/2 T cornstarch
1/2 t tumeric	1/2 diced green pepper
1/2 diced red pepper	

Simmer 30 minutes. Use "hotseal" lids, but no processing needed. Makes 4 pints.
store in cool, dark area.

TOMATO SOUP

10 whole cloves	7 bay leaves
14 quarts peeled, sliced tomatoes	14 finely cut celery stalks
7 medium onions cut fine	10 sprigs parsley chopped
Boil together for 30 minutes or until tender. Add:	
3/4 C sugar	1/4 C salt.

Thicken with 14 T flour mixed with water. Cook all together and seal while hot. Process at 15 lbs for 25 minutes. Makes 18 #2 cans or 10 quart jars. Add butter to soup when heating to use.

SAUERKRAUT+

Choose firm mature heads of cabbage and make certain it is clean. Cut into halves or quarters and remove the core. Cut the cabbage into thin shreds. Thoroughly mix 3 T of salt (not iodized) with 5 lbs shredded cabbage. Allow to stand and wilt slightly. This enables packing without breaking or bruising of the shreds.

Pack the salted cabbage firmly and evenly into a large clean crock or jar. After each 5 lbs cabbage, use wooden masher and press down firmly until juice comes to the surface. Repeat the shredding, salting and packing until crock is filled within 3 or 4 inches of the top. Cover the cabbage with a thin white cloth and tuck the edges down against the inside of the container. Cover with a plate or a round waxed board that fits the inside of the container so that the cabbage is not exposed to the air. Put a weight on top of the cover so the brine comes to the cover, but not over it. A glass jar filled with water makes a good weight. Rinse cloth and board every few days, removing any scum that might develop.

A newer method of covering cabbage during fermentation consists of placing a plastic bag filled with water on top of the fermenting cabbage. The water-filled bag seals the surface from exposure to air, and prevents the growth of film yeast or molds. It also serves as a weight. For extra protection, the bag with the water in it can be placed inside another plastic bag. Any bag used should be of heavyweight, watertight plastic and intended for use with foods. The amount of water in the plastic bag can be adjusted to give just enough pressure to keep the fermenting cabbage covered with brine. Formation of gas bubbles indicates fermentation is taking place. A room temperature of 68 to 72 degrees is best for fermenting cabbage. Fermentation is usually completed in 5 to 6 weeks.

TO STORE: Heat sauerkraut to simmering (185 to 210 degrees.) Do not boil. Pack hot sauerkraut into clean, hot jars and cover with hot juice to $\frac{1}{2}$ inch of top of jar. Process in boiling water bath, 20 minutes for pints, and 25 minutes for quarts. (This for 5000 ft altitude.) Sea level is 15 minutes processing time. Add 1 minute for each 1000 feet additional altitude). Count processing time when water begins to boil. Remove jars and complete seals if necessary. Set jars upright, several inches apart to cool. Store in cool dark place.

Fred always added the salt when we made sauerkraut, sprinkling a handful over pressed down cabbage, not measured or weighed. His guess was excellent, always giving us well-cured, but not too salty kraut. The proportions given in the foregoing recipe are from the USU Extension Service. It is very good, but makes a little saltier kraut than Fred made. Because of the salt content in sauerkraut, it is advisable to use fresh pork with it. Those who have had much experience, say, long cooking sauerkraut with fresh bacon or pork shoulder pieces will insure finest flavor and texture. (Long cooking, like 3 to 4 hours). Reheating the second day is good. Many choose to heat wieners in the kraut the last $\frac{1}{2}$ hour of cooking.

SWEET PICKLES

Elizabeth Thorpe

Wash 25 dill size cucumbers, or about the same bulk of small ones. Put in brine using about 1 1/2 C salt to 1 gallon water. Be sure salt is dissolved, and all cucumbers are covered with brine. Let stand 2 weeks. Take out of the brine, remove stems and cut large cucumbers in pieces. Put in crock and cover with cold water in which alum the size of a walnut is dissolved. Let stand over-night. Drain and wash off. Bring to a good boil in clear water and drain. Boil together 1 quart vinegar, 2 quarts sugar, 2 sticks cinnamon and 1 T whole cloves and pour over cucumbers. Drain and re-heat liquid and pour over cucumbers every morning for 3 mornings. The 4th morning, put cucumbers in jars. Fill jars with boiling liquid and make sure some of the spices are in each jar. Process in hot water bath for 10 minutes. Cool and store in cool, dark area.

GWEN'S TOMATO VEGETABLE SOUP

Gwen Miner

1 big celery stalk with leaves, cut up	½ bushel tomatoes peeled and quartered
1 big bunch parsley chopped	2 T rice or pearl barley
½ C salt	20 large carrots cup up
8 large onions chopped	2 green peppers cut fine
3/4 C sugar	

Cover vegetables with water and cook 10 minutes, then add tomatoes and other ingredients. Boil 10 minutes and put in jars. Seal and pressure at 15 lbs for 25 minutes. Makes 7 quarts or 16 pints. Adding fried hamburger or leftover cooked meat makes a good meal.

CREAMED CORN TO FREEZE

4 quarts raw corn cut off cob	1/3 C sugar
1½ C half and half	4 T salt

Mix together. Put in shallow pan; place in 350 degree oven. Cook until thick, stirring often. Put in bags or containers, cool and put in freezer. Be sure to allow head space with no air.

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"IF YOU DOUBT YOU CAN ACCOMPLISH SOMETHING, THEN YOU CAN'T ACCOMPLISH IT."

Rosalynn Carter

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MY FAVORITE CORN FREEZING METHOD+

Put about 6 to 8 cleaned ears of corn into a large amount of boiling water. Blanch 3 minutes after water resumes boiling. Take ears out of hot water and put into very cold running water. Cool as quickly as possible.

With sharp knife cut about $\frac{1}{2}$ way through kernels, scraping remaining corn from cob. This gets the corn without the rough kernel. Put into desired size bags pressing air out. Twist tops and put wire tie on bags about $\frac{1}{2}$ inch above corn, to allow head space for freezing. Freeze as quickly as possible. Repeat procedure.

To cook: Empty bag into a small amount of salted boiling water, cooking it as fast as possible without burning. Stir often. Add cream or butter and sugar if desired.

FROZEN BERRY JAM

Doris Baugh & Cherrill Nielsen

Mix 3 $\frac{1}{2}$ C mashed berries with 6 C sugar. Boil 3/4 C cold water and 1 pkg pectin. Boil 1 minute. Pour in jam and sugar; mix, and let rest for 2 to 3 hours, stirring occasionally. Put in sterile jars and let rest on cabinet overnight (24 hours). Put in freezer.

STRAWBERRY OR RASPBERRY JAM

Leatha Lundahl

2 C mashed, cut or whole berries	2 C water
1 3 $\frac{1}{2}$ oz pkg pectin	6 C sugar
1 pkg strawberry or raspberry punch powder like Kool Aid, etc.	

Combine fruit, water, punch and pectin and bring to a boil. Add sugar, and bring to a boil again stirring constantly. Continue boiling 4 minutes. Remove from heat and stir a few minutes to reduce foam and to keep fruit from floating. Pour into sterile glasses, cover with paraffin wax. Makes 7 to 8 glasses.

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BE CAREFUL NOT TO ACT LIKE YOU HAVE BEEN WORKING WITH GLUE TOO MUCH.

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MARASCHINO CHERRIES

Grandma Katherine S. Baugh

6 lbs Royal Ann cherries
1 oz red coloring
juice of 1 lemon

4½ lbs sugar
1 oz almond extract
3 C water

Wash and stem cherries; place in brine made of 4 T salt, 2 t alum, 2 quarts warm water. Allow to soak for 24 hours and then drain brine. Wash thoroughly and remove pits. Add to them the syrup made of sugar, water and coloring, and bring to a boil. Let cool. Repeat this for 3 mornings, then add lemon juice and extract, and bottle while hot. Makes 6 pints.

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IF YOU ARE BAKING AND YOU NEED JUST ONE MORE EGG AND DON'T HAVE IT, DON'T PANIC. THIS IS EGGS-ACTLY WHAT TO DO. SUBSTITUTE 2 TABLESPOONS OF REAL MAYONNAISE. YOU WILL BE THE ONLY ONE TO KNOW.

HAVE YOU OR YOU KIDS GOT A PROBLEM WITH SMELLY TENNIS SHOES? TRY SOAKING THEM IN A SOLUTION OF ½ C BAKING SODA TO A GALLON OF WATER. AFTER SOAKING HANG THEM TOE UP TO DRY.

CLEAN CANVAS SANDALS AND SHOES BY SPRAYING WITH CARPET CLEANER AND SCRUBBING WITH A BRISTLE SCRUBBING BRUSH. ALLOW TO DRY AND BRUSH AGAIN.

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CREATIVE CHILDREN'S RECIPES

COLORED MACARONI

1. Pour into jar, a small amount of rubbing alcohol.
2. Add food coloring to desired shade.
3. Add elbow macaroni and shake well.
4. String onto bright yarn or string.

SOAP SUDS PAINT

1 C detergent
4 T liquid starch
food coloring

Stir and beat with rotary beater until mixture is like frosting. Color may be added. Use a popsicle stick to spread. (It lasts all day.)

POMANDER BALLS

Wash thick-skinned lime, lemon or orange. Using a skewer to start holes, insert whole cloves in skins, covering the entire surface. Combine cinnamon and orrisroot. Put a heaping teaspoon in a small bag along with one of the fruits. Shake bag to coat fruit well. Repeat with the remaining fruit. Wrap loosely or put on a tray and store in a dry place until fruit shrinks and hardens. (3 to 4 weeks). Tie pomander balls with colored ribbon or macrame and hang in room or closet for fragrance.

DON'T BURN YOUR FINGERS ON A SHORT MATCH WHEN YOU NEED A LONG ONE. LIGHT A PIECE OF UN-COOKED SPAGHETTI. IT MAKES A GREAT "MATCH", IS CHEAP, AND BEST OF ALL, NO BURNT FINGERS.

PLAY DOUGH
(YOU CAN EAT IT)

1. Sprinkle 1 package of dry yeast into 1½ C of very warm water. Stir until yeast is dissolved.
2. Mix in: 1 egg, ¼ C honey, ¼ C shortening, 1 t salt.
3. Stir in flour, a little at a time, until you have a ball of dough that is not too sticky (about 5 cups of flour).
4. Knead dough 5 minutes. on waxed paper.
5. Make figures on a cookie sheet. Make only flat figures as the dough will rise.
6. Cover the figure with a towel and let rise in a warm place for about 25 minutes.
7. Bake about 20 minutes at 350 degrees.
8. If you don't want to eat the sculpture, you can shellac it when it cools and it will keep for a long time.

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IF YOU HAVE A PROBLEM OF DEER OR OTHER WILDLIFE EATING YOUR SHRUBS AND TREES, TAKE A NYLON STOCKING TO YOUR BARBER SHOP AND PUT SOME OF THE CUT HAIR IN IT. TIE THIS IN YOUR SHRUBS AND TREES. THE SCENT OF HUMANS FROM THE HAIR WILL KEEP THE WILDLIFE AWAY.

TAKE MISFORTUNE LIKE A MAN. BLAME IT ON YOUR WIFE!

WINNING ISN'T EVERYTHING, BUT LOSING SUCKS.

IT IS STRANGE HOW MUCH YOU'VE GOT TO KNOW BEFORE YOU REALIZE HOW MUCH THERE IS TO LEARN!

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COOKIES

OLD FASHIONED SUGAR COOKIES+

2 1/4 C sifted flour	1 1/2 t baking powder
1/4 t salt	1/2 t nutmeg
1 1/2 t grated lemon rind	2 beaten eggs
1/2 C butter	1 C sugar
1 t cream	

Mix sifted dry ingredients with creamed butter, lemon rind and sugar, blending well. Beat in eggs and cream. Gradually blend in dry ingredients; beat well. Chill until firm enough to roll. Roll 1/8-inch thick on floured board. Cut 3 1/2 inch cookies; sprinkle with sugar. Bake on ungreased baking sheet at 400 degrees for 10 minutes. Makes 3 dozen. Dough can be made into a roll, wrapped in wax paper and refrigerated until well set, then sliced off in 1/8-inch slices. Dip in sugar or a mixture of sugar and cinnamon and bake.

STIR AND DROP SUGAR COOKIES+

Mary Alice Anderson

4 eggs beaten	1 1/3 C salad oil
2 t grated lemon rind	1 1/2 C sugar
4 C sifted flour	4 t baking powder
1 t salt	4 t vanilla

Stir oil, vanilla, lemon rind and sugar into eggs; Blend until mixture thickens. Stir in sifted dry ingredients. Drop by teaspoons full onto greased baking sheet, shaping carefully. Dip oiled bottom of glass into sugar and press onto each cookie, putting sugar on top. Bake at 400 degrees about 8 minutes. They should not brown. Makes 95.

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**THE PERSON WHO GETS AHEAD, IS THE ONE WHO DOES MORE THAN IS
NECESSARY, AND KEEPS ON DOING IT!**

A BALANCED DIET IS A COOKIE IN EACH HAND!

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SUGAR COOKIES

Mix together:

1 t salt	1½ C sugar
4 C flour	1 t soda
1½ C shortening	1 t baking powder

Beat together and add to dry mixture:

½ C milk	2 beaten eggs
1 t vanilla	

Flour hands, roll into balls, roll in mixture of:

4 T sugar	2 t cinnamon.
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Bake at 375 degrees for 10 minutes. Instead of using sugar mixture, cookies may be frosted.

GINGERBREAD MEN OR COOKIES

Tracey Baugh Wright

Sift together:

2 C flour	¼ t soda
1 t cinnamon	1 t baking powder
1/3 C sugar	½ to 1 t ginger

Heat: ½ C butter, ½ C molasses in large saucepan over low heat until butter melts. Add: dry ingredients and 2 T hot tap water. Stir well. Chill 1 to 2 hours. Knead or work chilled dough into a ball on lightly floured board. Roll out to 1/8 inch thickness; cut into shapes desired. Bake at 400 degrees 8 to 10 minutes. Makes 2½ doz 2-inch cookies or 1 doz 6-inch men.

GINGERBREAD BOYS

1 C molasses	1 T soda
½ t nutmeg	1 beaten egg
1 C brown sugar	4½ to 5 C flour
1 t ginger	½ t salt
1 C shortening	1 t cinnamon

Heat molasses, sugar, shortening and soda in heavy kettle until shortening melts and sugar dissolves. Cool thoroughly. Add egg then sifted dry ingredients. Mix well and chill. Roll out to ¼ inch thickness; cut out and place on greased sheet. Bake at 375 degrees for 4 to 5 minutes. Decorate as desired. Makes 4 doz cookies.

GINGER SNAPS

Elna Miller USU Extension Service

3/4 C shortening
1/4 C light molasses
2 1/4 C sifted flour
1 t cinnamon
1/2 t cloves

1 C brown sugar
1 beaten egg
1 t ginger
1/4 t salt
2 t soda

Add molasses and egg to creamed shortening and sugar. Add sifted dry ingredients; mix well. Roll into small balls; place 2 1/2 inches apart on greased cookie sheet. Flatten slightly. Bake at 350 degrees 12 to 15 minutes. Makes 2 dozen large cookies.

PEANUT BUTTER COOKIES

Elizabeth Thorpe

1 1/2 C shortening
2 t baking powder
1 C brown sugar
1/2 t salt
1 C white sugar
1 C coconut

3/4 C peanut butter
2 t vanilla
3 eggs beaten
3 C flour
1 t soda

Mix together then put on floured board and knead in more flour (about 1/2 C) so it isn't sticky. Roll into balls the size of a walnut. Put on greased sheet and press flat with fork. Bake 10 minutes at 400 degrees. Makes 4 doz cookies.

SOUR CREAM RAISIN COOKIES

1 C shortening
1/2 t nutmeg
4 eggs
1 t soda
2 C sugar
2 t salt

1 C dairy sour cream
2 t vanilla
2 C raisins
1/2 t cinnamon
4 C sifted flour

Beat sugar, fat, vanilla and eggs together; Stir in sour cream and raisins. Mix in sifted dry ingredients. Spoon onto ungreased baking sheet. Bake at 375 degrees 10 to 12 minutes, until edges are slightly brown and top springs back when touched. Makes 5 dozen cookies. If dairy sour cream is not used, add 3/4 C more flour.

SOUR CREAM COOKIES+

1 C sour cream (to make sour cream, add enough undiluted evaporated milk to 1 tbsp lemon juice or vinegar to make 1 C. Let stand 10 to 15 minutes. Stir.)

1 C shortening	3 beaten eggs
5 C flour	1 t salt
2 C sugar	1 t vanilla
½ t soda	3 t baking powder
1½ C chopped nuts	

Mix together. Roll dough into balls like small walnuts, roll in 3 T sugar and 1 t cinnamon. Place on greased cookie sheet and press down with fork, making criss-cross on each cookie. Bake at 350 degrees 15 minutes. Makes 100 cookies. Plain sugar may be used to roll cookies in and nuts may be added to batter.

RAISIN NUT NIBBLES+

Boil together for 5 minutes 1 C water and 2 C raisins. Cool and add 1 t soda.

1 C shortening	2 C sugar
1 t vanilla	3 beaten eggs
4 C sifted flour	1 t baking powder
1 t cinnamon	½ t nutmeg
1 t salt	½ to 1 C nuts chopped

Add eggs and vanilla to creamed sugar and shortening. Add cooled raisins. Mix in sifted dry ingredients. Add nuts. Drop by teaspoons full on greased baking sheet, allowing room for cookies to spread. Bake at 400 degrees 10 to 12 minutes. Chocolate chips may be added. Makes 6 dozen.

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**NO WOMAN CAN LIVE LONG ENOUGH TO TRY ALL OF THE RECIPES SHE CLIPS
FROM THE NEWSPAPER**

WHEN YOU OPEN YOUR MOUTH, IS IT TO CHANGE FEET?

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SO-MANY-COOKIES+

5 C flour	1 t soda
1 t salt	1 t allspice
1 t cloves	1 t cinnamon
3 C sugar	6 eggs
2½ C lard	1 C chopped raisins
1 C chopped nuts	½ t soda
1 C buttermilk or sour milk	1 C shredded coconut
1 C chopped dates	

(Sour milk can be made using 1 T vinegar in 1 C evaporated milk, stir and let stand a few minutes). Sift dry ingredients. Cream lard and sugar; add eggs, one at a time, beating well after each. Add flour alternately with the milk in which the ½ t soda has been dissolved. Add fruit, nut mixture blending well. Drop by spoons full on well greased baking sheet; or chill dough and roll dough in small balls. This makes better looking cookies. Bake at 350 degrees about 8 minutes. (Only 3 eggs may be used if 6½ C flour are used instead of 5 C). Makes many cookies and freezes well.

BOSTON COOKIES

1 C shortening	1½ C sugar
3 eggs beaten	3¼ C flour
1 t soda	½ t salt
1½ t hot water	1 t cinnamon
½ C currants	½ C chopped or ground raisins
1 C chopped nuts	

Dissolve soda in hot water and add to creamed butter, sugar and eggs. Add ½ of flour sifted with salt and cinnamon, then add fruit and remaining flour. Drop by spoons full 1-inch apart on greased cookie sheet. Bake 375 degrees 12 to 15 minutes. Makes about 108 cookies.

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"EVERY DAY HOLDS THE POSSIBILITY OF MIRACLES" - MAKE YOUR OWN.

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FAIRY SUGAR COOKIES++

Tracey Baugh Wright

1 C margarine	1 C salad oil
1 C sugar	1 C powdered sugar
2 eggs	1 t baking soda
1 t salt	1 t vanilla
4 C flour	

Mix margarine, oil and sugars until fluffy. Add eggs and vanilla. Combine dry ingredients and stir into sugar mixture. Mixture will be light. Roll dough into balls and then roll balls into sugar. Place on ungreased baking sheet and bake for 10 to 12 minutes at 350 degrees.

PUMPKIN COOKIES+

Augusta Bailey

½ C shortening	1½ C pumpkin
4 t baking powder	½ t cinnamon
1¼ C brown sugar	2¼ C sifted flour
¼ t ginger	½ t lemon extract
2 eggs beaten	½ t salt
¼ t nutmeg	1 C raisins nuts

Cook 1 C raisins 3 minutes in enough water to cover; drain. Sift dry ingredients, add to creamed fat, sugar, eggs, pumpkin and lemon. Add nuts and raisins. Make balls of dough or drop by spoons full on greased baking sheet and bake 15 minutes at 375 degrees. **VARIATION:** Omit raisins, and nuts; add 3/4 C coconut and 6 oz pkg butterscotch chips. Orange flavoring in icing is good.

M & M PARTY COOKIES

1 C butter	1 C brown sugar
½ C white sugar	2 eggs beaten
1 t vanilla	2¼ C sifted flour
1 t soda	1 t salt
1½ C M & Ms	1 C nuts

Add sifted dry ingredients to creamed fat, sugars, vanilla and eggs. Add nuts and ½ C M & Ms. Drop by spoons full on oiled baking sheet. Bake at 350 degrees for 12 minutes. Decorate tops with remaining M & Ms. (Nice for special occasions like Halloween or Christmas).

WALNUT COOKIE BALLS

½ C finely chopped walnuts
1 C sifted flour
1 t vanilla

1/3 C sugar
½ C butter creamed
¼ t salt

Mix all together thoroughly, adding walnuts last. Roll into 1 inch balls and place 2 inches apart on ungreased sheet. Bake at 350 degrees 18 to 20 minutes. Cool on rack and sprinkle with powdered sugar. Makes 3 doz balls.

RUSSIAN BALLS

1 C butter
2½ C sifted flour
1 t vanilla

½ C powdered sugar
¼ t salt

Mix; mold into 1 inch balls and bake on ungreased sheet at 325 degrees for 15 to 20 minutes, or until lightly browned on top. Roll in sifted powdered sugar while hot. Makes 24 cookies. 1 C chopped pecans or other nuts may be added.

SPRITZ COOKIES+

Martha Hug

1 C butter
2¼ C flour
3/4 C sugar
¼ t salt

1 egg beaten
½ t vanilla
½ t lemon extract
½ t baking powder

Have butter soft before creaming with sugar; add egg and flavorings. Add sifted dry ingredients in 3 additions, beating after each addition. Put through cookie press on to ungreased sheet. Bake 8 to 10 minutes at 400 degrees. Makes 7 dozen.

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IS THERE ANY INHERITANCE BETTER THAN A GOOD NAME?

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BUTTER COOKIES+

Olga Knapp

2 C sugar	1 lb butter
2 t vanilla	1 C shortening
4 eggs beaten	8 C flour
1/8 t soda	

Mix and put through a press. Bake on ungreased sheet at 350 degrees for 8 minutes. Recipe can be cut in half or fourths.

In the mission field, my companion and I met Mrs. Olga Knapp who became a very dear friend. Although she nor her husband joined the church, they often invited us to their home for dinner. Mrs. Knapp was like a mother to us. She gave me this cookie recipe--one of her specialties.

MELTAWAYS

Cherrill Nielsen

1/2 lb soft butter	3/4 C cornstarch
1/3 C powdered sugar	1 C flour

Mix; roll in 1-inch balls. Bake on ungreased sheet 12 minutes at 350 degrees. When cool, ice with 3 oz cream cheese, 1 t vanilla, 1 C powdered sugar. Makes 1 doz cookies. Make double batch. (Delicious but expensive.)

OATMEAL COOKIES

Ida Harris

FIRST DISH:

2 C rolled oats	2 C flour
1 t cinnamon	1 C nuts
1 1/2 C sugar	1 t salt
1 pkg chocolate chips (optional)	

SECOND DISH:

2 beaten eggs	1 C raisins cooked a little
1 C butter or margarine melted	1 t soda
5 T hot raisin water	

Mix first dish ingredients; combine 2nd dish ingredients, beat and add to first dish. Drop from spoon on to greased baking sheet. Bake at 375 degrees 8 minutes. For variation, add 1 T grated orange rind; substitute 2 T orange juice for part of raisin water.

OATMEAL CRISPIES

1½ C flour	1 t soda
3/4 t salt	1 C shortening
1 C white sugar	1 C brown sugar
2 beaten eggs	1 t vanilla
1 C nuts (optional)	3 C quick-cooking rolled oats
1 C chocolate chips (optional)	1 C raisins washed and dried

Cream shortening and sugars; add eggs and vanilla; blend well. Add sifted dry ingredients, then remaining ingredients. Form into rolls, wrap in waxed paper. Chill thoroughly. Slice ¼ inch thick and bake on ungreased sheet at 375 degrees for 8 to 10 minutes.

SELF FROSTED OATMEAL COOKIES+

Elizabeth Thorpe

1¼ C sifted flour	3/4 t soda
½ t salt	½ C soft shortening
3/4 C brown sugar	1 beaten egg
2 T milk	½ C chopped nuts
1 t vanilla	1½ C oatmeal

TOPPING:

4 1 oz milk chocolate bars	pecan or walnut halves
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Sift dry ingredients into bowl; Add shortening, sugar, egg, milk and vanilla. Beat until smooth, about 2 minutes. Mix in rolled oats. Mixture will be stiff. Form into small balls. Place 2 inches apart on greased cookie sheet. Flatten each with bottom of glass covered with wax paper or damp cloth. Bake at 350 degrees for 12 to 14 minutes. Remove cookies immediately, place a small square of chocolate on each cookie. Remove cookies from sheet and press nut into soft chocolate. Makes 3½ dozen cookies.

"HE WHO WAITS TO DO A GREAT DEAL OF GOOD AT ONCE, WILL NEVER DO ANYTHING."

Samuel Johnson

BUTTERSCOTCH OATMEAL COOKIES+

Sift together and Set aside

1½ C flour

1 t salt

3/4 t soda

1 t cinnamon

1/3 C milk

Combine in bowl:

1 C sugar

3/4 C soft butter

2 eggs beaten until creamy

1½ C oatmeal

1 C butterscotch chips

1 C raisins

½ C chopped nuts

Gradually add flour mixture, alternately with milk. Stir in oatmeal, butterscotch chips, raisins, and chopped nuts. Spoon on greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes. Makes 4 dozen. Chocolate chips may be substituted.

DATE COOKIES+

Joyce Niederhauser

2 C brown sugar

3 beaten eggs

½ t salt

½ t soda

1 C shortening

4 C flour

1 t cinnamon or 1 t vanilla

Boil together until thick: ½ C nuts, 1 lb dates cup up, ½ C sugar, 1 C water. Make dough in roll and put in refrigerator over night. Slice very thin and put a spoonful of date mix on top. Lay another slice on top, or lay two criss-cross strips over top. Do not press down. Bake at 375 degrees for about 15 minutes. Roll dough very thin, lay on greased pan and press thinner by hand. Thick jam or other fruit may be substituted for date filling.

DATE DROP COOKIES

FILLING: Cook until thick, then cool.

2 C chopped dates

3/4 C sugar

3/4 C water

½ C nuts.

1 C shortening

2 beaten eggs

12 C water

1 t soda

2 C brown sugar

1 t vanilla

3½ C stirred flour

½ t salt

¼ t cinnamon

(Continued on following page.)

(Continued from previous page.)

Cream shortening, sugar and eggs. Sift dry ingredients together and add alternately with water. Drop by spoons full onto un-greased baking sheet; put $\frac{1}{2}$ t filling on top of each cookie, depressing dough a little. Cover with a spoonful of dough. Dough is quite soft. Bake at 375 degrees for 10 to 12 minutes. Makes about 3 dozen cookies.

DATE PINWHEELS+

Mrs. Mary Windley

2½ C dates chopped 1 C sugar, white or brown

1 C water

Cook until thick then add 1 C chopped nuts when cool.

1 C shortening 1 C white sugar

4 C flour

1 C brown sugar

1 t salt

1 t soda

3 beaten eggs

3 t orange juice

Mix eggs with creamed sugar and shortening. Add sifted dry ingredients. Divide dough and roll out. Spread on half the filling; roll up like jelly roll. Chill for at least 2 hours. Slice $\frac{1}{4}$ inch slices and bake 12 to 15 minutes at 400 degrees.

CHOCOLATE PINWHEELS

1½ C sifted flour 1/8 t salt

½ C butter

½ t baking powder

1 egg yolk beaten

1 t vanilla

3 T milk

¾ C sugar

1 square melted chocolate

Mix egg yolk with creamed butter and sugar. Add sifted dry ingredients. Mix well and divide into two parts. To one add the chocolate. Chill. Roll each half into rectangular sheet 1/8-inch thick. Place chocolate sheet on top. Roll as for jelly roll. Chill thoroughly. Cut into 1/8-inch slices. Bake on ungreased sheet at 400 degrees 5 minutes. Makes 3½ dozen.

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**GOSSIP IS THE ART OF SAYING NOTHING IN A WAY THAT LEAVES
PRACTICALLY NOTHING UNSAID.**

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RAISIN FILLED COOKIES+

1C brown sugar	2 C white sugar
6 C flour	2 t salt
4 eggs beaten	2 C shortening
1 t vanilla	2 t soda
2 T water or milk	

Cream shortening and sugar; mix well with eggs, water and vanilla. Add sifted dry ingredients. Make 2 long rolls of dough. Wrap in waxed paper and refrigerate overnight.
FILLING: 2 C seeded raisins chopped or blended, 1 C water, 3/4 C sugar, and 2 T flour. Cook together until thick; cool and add 1 t vanilla, 1/2 to 1 C nuts. Cut dough in very thin slices and put filling between layers. (Don't need to press sides together). Bake at 350 degrees about 20 minutes. These freeze well.

ZUCCHINI COOKIES

Cherrill Nielsen

1/2 C shortening	1/2 C sugar
1 C brown sugar	2 eggs beaten
1 t vanilla	1 t soda
1 t baking powder	1 t cinnamon
1/2 t salt	3 C flour
3 C grated zucchini	

Mix as for cookies and add more flour as needed. Add chocolate chips, nuts or raisins. Bake at 375 degrees for 8 to 10 minutes. Makes a real soft cookie.

MINT SURPRISE COOKIES

3 C flour sifted	1 t soda
1/2 t salt	1 C butter
1 C sugar	1/2 C brown sugar
2 eggs beaten	2 T water
1 t vanilla	mint wafers

Cream butter and sugar, blend in eggs, water and vanilla. Add dry ingredients and mix well. Cover and refrigerate for 2 hours. Enclose a mint in 1 T of the chilled dough and bake at 350 degrees for about 10 minutes.

PINEAPPLE COOKIES+

Mary Hansen

1 C brown sugar	2 beaten eggs
1 C crushed pineapple, drained	2 t baking powder
1 C white sugar	1 t vanilla
½ t baking soda	1 C butter
4 C un-sifted flour	½ t salt
1 C chopped walnuts	

Cream butter and sugar, mix with eggs and vanilla. Add sifted dry ingredients. Dough will be very stiff. Chill. Drop by spoons full on oiled baking sheet. Bake at 350 degrees for 10 to 15 minutes. Frost if desired.

CHOCOLATE COOKIES

Cherrill Nielsen

4½ C flour	1 C shortening
1 C sugar	1 C walnuts
1 t salt	2 eggs beaten
1 C canned milk	1 C Nestle's Instant chocolate drink mix

Mix milk, chocolate and nuts together in small bowl. Cream butter, sugar and eggs; add chocolate mixture. Mix in salt and flour. (Will be a real stiff dough). Line 2 ice cube trays with foil. Press dough in pans and freeze. Slice off and bake at 350 degrees for about 10 minutes. Cool and ice with chocolate icing.

CHOCOLATE DROP COOKIES+

½ C shortening	1 t vanilla
3/4 C white sugar	2 square chocolate, melted
3/4 C brown sugar, packed	3 C sifted flour
2 eggs beaten	1 t soda
½ t baking powder	½ t salt
1 C sour cream*	

*For best results, put 1 T lemon juice or vinegar into a measuring cup, then fill to 1 cup measurement with undiluted evaporated milk. Stir and let stand about 15 minutes, then stir again and use as directed.

Cream butter and sugars; add eggs, vanilla and melted chocolate. If using an electric mixer, add sifted dry ingredients alternately with sour cream, blending well. Drop from spoon onto greased cookie sheet, allowing room to spread. Bake at 350 for about 10 minutes.

CHOCOLATE ICING:

Melt 2/3 T (1/3 stick) butter, (no substitute) in small saucepan and continue cooking over medium heat until bubbling stops and butter is light brown. Blend with 1 square unsweetened chocolate, melted. Combine with powdered sugar and enough hot water too spreading consistency. Makes and ices 85 cookies.

ANGEL'S THUMB PRINT COOKIES

1/2 C soft butter	2/3 C brown sugar, packed
1/2 t salt	1/2 t almond
1/2 C shortening	2 egg whites, unbeaten
2 egg yolks	2 C sifted flour
1 t vanilla	1 C chopped nuts (very fine)
jelly or jam	

Beat butter, sugar, yolks, salt and flavoring together until light and fluffy. Add sifted flour and mix to moderately stiff dough. Use one spoon of dough for each cookie. Roll into small balls, dip into egg white and roll in nuts. Place about 2 inches apart on un-greased baking sheet. Using thumb, make a depression in center of each ball. Fill with jam or jelly. Bake at 325 degrees for 20 to 25 minutes. Cool thoroughly before storing. Makes 3½ doz. Very pretty and good.

COCONUT COOKIES

LaVera Coombs

Blend:

1/2 C shortening	1/2 C white sugar
1/2 C brown sugar	1/2 t vanilla

Then add sifted dry ingredients.

1 C flour	1/2 t soda
1/2 t baking powder	1/2 t salt.

Add 1 egg unbeaten, then add 1 C coconut and 1 C quick cooking oatmeal. Mix well. Flour hands and roll into small balls, place on ungreased sheet and flatten a little. Bake at 350 degrees for about 8 minutes. Chopped nuts may be added. VARIATION: add 1/2 t orange rind, grated.

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**IT ISN'T SO MUCH THE GREATNESS OF OUR TROUBLE, AS THE LITTLENESSE
OF OUR SPIRITS THAT MAKE US COMPLAIN**

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CHOCOLATE CHIP COOKIES+

Norma Luce

1½ C white sugar	3/4 C brown sugar, packed
1½ C shortening	3 beaten eggs
1½ t vanilla	1½ t soda
½ t salt	4 C flour
12 oz. chocolate or butterscotch chips	1 C chopped nuts

Cream butter and sugar, add egg and beat well. Sift dry ingredients and add with remaining ingredients, mix well. Drop by spoons full on greased cookie sheet and bake at 350 degrees for 12 to 15 minutes. Makes 115 cookies.

CINNAMON JUMBO COOKIES

Bonnie Taylor Watkins

1½ C sugar	3½ C flour
½ t baking powder	2 eggs beaten
½ C butter	1 t soda
1 C sour cream	½ t salt
1 t vanilla	

Mix; Form in balls and roll in a mixture of ½ C sugar and 1 t cinnamon, or chopped nuts or coconut. Bake 375 degrees for 15 to 20 minutes.

REFRIGERATOR COOKIES

Winifred Jardine

½ C butter	½ C powdered sugar
½ t almond flavoring	½ C margarine
½ t vanilla	2 C flour

Cream butter and margarine; add remaining ingredients, and mix well. Shape in roll and wrap in waxed paper. Chill overnight. Slice ½ inch thick and bake on ungreased sheet, 12 minutes at 400 degrees.

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NO ONE CAN DISGRACE US BUT OURSELVES

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REFRIGERATOR COOKIES+

La Vera Coombs

½ C shortening
3/4 C white sugar
1 t vanilla
2 C flour
2 t baking powder

½ C brown sugar
1 beaten egg
½ C chopped nuts
½ t salt

Sift flour with salt. Cream shortening and sugars, add eggs and vanilla, then dry ingredients and nuts. Mix well. Shape into a 1½ inch roll; cover with waxpaper Chill. Slice thin. Bake on ungreased sheet at 400 degrees for about 10 minutes.
Makes 68 cookies.

APPLESAUCE REFRIGERATOR COOKIES+

2 C shortening
2 eggs, beaten
1 t soda
1 t cinnamon
½ C finely chopped nuts

3 C sugar
6½ C flour (about)
¼ t salt
1 C thick applesauce
½ t cloves

Add eggs to creamed shortening and sugar. Add dry ingredients alternately with applesauce. Add nuts and mix well. Form into logs and wrap in waxed paper. Chill overnight. Slice thin and bake on ungreased sheet 10 to 15 minutes at 375 degrees. Makes 14 dozen.

SNICKERDOODLES+

1 C shortening
2 eggs
2 t cream of tartar
½ t salt

1½ C sugar
2 3/4 C sifted flour
1 t soda

Cream shortening, add sugar and eggs; beat well. Add sifted dry ingredients. CHILL DOUGH. Roll into balls the size of small walnuts. Roll in a mixture of 2 T sugar and 2 t cinnamon. Place about 2 inches apart on ungreased sheet. Bake at 400 degrees for 8 to 10 minutes, until lightly browned, but still soft. These cookies puff up at first, then flatten out with crinkled tops. Makes 75.

MAY THE DEVIL CHASE YOU EVERY DAY OF YOUR LIFE, BUT NEVER CATCH YOU.

Irish Toast

LEMON CRISPS

Cherrill Nielsen

1 C shortening	½ C brown sugar
1 T lemon juice	1 egg
2½ C sifted flour	1 t salt
1 t lemon rind	¼ t soda

Cream shortening and sugars together. Add lemon juice, rind and egg; beat well. Add sifted dry ingredients. Mix well. Fill cookie press and form cookies on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Makes 7 dozen.

CHOCOLATE FUDGE COOKIES

2 squares un-sweetened chocolate	20 marshmallows
1 C milk	6 T sugar
3½ C graham cracker crumbs	1 C walnuts, chopped
2 C sugar	1 t vanilla

Boil milk and chocolate together for 1 minute; Add sugar and boil to soft ball stage (slightly softer than candy test;) be sure not to cook it too long. Remove from heat; add butter and marshmallows and beat until dissolved. Add nuts, crumbs and vanilla. Mix well. Drop by spoons full onto waxed paper. Do this as rapidly as possible, as it sets up quickly. Makes about 4 dozen cookies.

SKILLET COOKIES

Emma Jean Maughan

Melt 1 C butter in electric fry-pan with 1½ C brown sugar and 2 C pitted dates. Cook until the mixture falls away from edges of pan, stirring constantly. Cool slightly. Mix 2 beaten eggs with 2 T milk; add carefully to first mix. Add 1 t vanilla. Cook 2 minutes. Pour over 6 C Rice Crispies and ½ to 1 C chopped nuts; stir lightly. Form into small balls and roll in Angel Flake Coconut. Makes 90 1¼ inch balls.

UNBAKED COOKIES

Emma Godfrey

3 8 oz chocolate bars	13 Oz Cool Whip
1 t vanilla	Walnuts, chopped

Melt chocolate over warm water; cool and add to Cool Whip. Add nuts and vanilla. Drop by spoon to any shape desired. Dip each one in vanilla wafer crumbs. Makes 50 pieces. Fun and easy.

COCOROONS

1 C sugar
2 egg whites, stiffly beaten
 $\frac{1}{2}$ t salt
 $\frac{1}{4}$ t almond extract

2 C cornflakes
 $\frac{1}{2}$ C flaked coconut
 $\frac{1}{2}$ C chopped nuts

Fold sugar and salt gradually into egg whites, carefully adding other ingredients. Drop from teaspoon on greased baking sheet. Bake at 350 degrees for 10 to 12 minutes. Makes 65. 1 t vanilla or other flavoring may be substituted for almond.

MACAROONIES

2 eggs
 $\frac{1}{2}$ C flour
1 t vanilla
1 6 oz pkg chocolate chips
2 C flaked coconut, chopped

3/4 C sugar
 $\frac{1}{2}$ t salt
1 T melted butter
1 t grated lemon rind

Beat eggs until foamy, gradually add sugar; continue beating until thick, about 5 to 7 minutes. Fold in flour and butter and remaining ingredients. Mix well. Bake at 325 degrees for 10 to 12 minutes or until light brown. Cool 1 minute. Remove from sheet.

COCONUT MACAROONS+

1 $\frac{1}{4}$ C shortening
1 C white sugar
2 t baking powder
 $\frac{1}{2}$ t salt
2 C flaked coconut
1 C chopped nuts

2 $\frac{1}{4}$ C sifted flour
1 C brown sugar, packed
1/3 t soda
2 eggs, beaten
1 C oatmeal (quick)

Combine shortening and sugars; Add eggs. Mix in dry ingredients. Add oatmeal, nuts and coconut and mix this stiff batter with hands. Roll into small balls, place on un-greased sheet about 3 inches apart. Bake 12 to 15 minutes at 350 degrees. Remove from cookie sheet when slightly cool; place on wire rack. Makes 8 dozen.

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HAPPINESS ADDS AND MULTIPLIES AS WE DIVIDE IT WITH OTHERS!

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CHOCOLATE CRUNCH COOKIES

2 C sifted flour	1 C shortening
1 t vanilla	½ C chopped nuts
3 t baking powder	1 C brown sugar
½ C milk	1 C chocolate chips
½ t salt	1 egg, beaten
2 C crushed cornflakes	

Add sifted dry ingredients to creamed fat and sugar and remaining ingredients. Drop by spoons full on greased sheet. Bake at 375 degrees for about 12 minutes. Makes 5 dozen. 2 sq melted unsweetened chocolate may be substituted for chocolate chips.

CHOCOLATE MARSHMALLOW COOKIES

1 3/4 C sifted flour	½ t salt
½ C shortening	2 C chopped nuts
½ C cocoa	½ C milk
1 t vanilla	1 egg, beaten
½ t soda	1 C sugar
36 marshmallows, cut in half (or small)	

Add sifted dry ingredients to creamed fat and sugar, then add other ingredients, except marshmallows. Drop by level spoons full about 2 inches apart on greased baking sheet. Bake at 350 degrees for 8 minutes. Remove from oven and top with marshmallows. Return to oven to soften. Cool and frost with cocoa frosting or browned butter icing. Top each cookie with half a nut. Makes 6 dozen cookies.

COCOA FROSTING: Sift 2 C powdered sugar with 5 T cocoa and a dash of salt. Add 3 T melted butter, 4 T light cream or canned milk and ½ t vanilla. Beat until smooth and creamy. Spread on cookies.

**IT ISN'T SO MUCH THE GREATNESS OF OUR TROUBLE, AS THE LITTLENESS
OF OUR SPIRITS THAT MAKE US COMPLAIN.**

EACH GENERATION MAKES IT'S OWN FRONTIERS!

TOASTED COCONUT DROPS

1 C undiluted evaporated milk mixed with 1 T vinegar; set aside to sour. Brown 1½ C coconut in 375 degree oven about 5 to 7 minutes, stirring often.

Sift together:

2 3/4 C flour	1 t soda
1/2 t baking powder	1/2 t salt

Cream together:

3/4 C butter	1½ C brown sugar, packed
2 unbeaten eggs	1 t vanilla
1/4 t almond extract	

Beat well. Blend in alternately the soured milk and dry ingredients. Add ½ C un-blanced chopped almonds and toasted coconut. Chill 15 minutes. Drop by spoons full on greased baking sheet. Bake at 375 degrees for 10 to 12 minutes. Cool. Dip tops of cookies in butter frosting. Sprinkle with chopped almonds, about ½ C. Makes 5 dozen cookies.

BUTTER FROSTING: Add 1/3 C melted butter to 2 C powdered sugar. Blend in ¼ C boiling water and 1/4 t almond extract. Other nuts and flavors may be substituted.

RAISIN COOKIE BARS+

Ruth Anderson

Boil 1 C raisins 5 minutes in enough water to have 1 C liquid to drain off to save. Cool. Blend together ½ C shortening, 1 C sugar and 2 eggs. Beat well. Add 1 t soda and 1 t vanilla to raisin liquid, and add alternately with 2 C flour sifted with 3/4 t salt. Add raisins and ½ to 1 C chopped nuts. Bake in 17 x 11 inch greased pan at 350 degrees for about 20 minutes. While still warm ice with thin icing made with powdered sugar butter and evaporated milk. Sprinkle with finely chopped nuts if desired. Cut into bars when cold. Freezes very well.

RANCHO VERDE BARS+

1 C water	1 C raisins
1 C sugar	1/3 C shortening
½ C grated carrot	1/2 t nutmeg
1 t cinnamon	1 t soda
2 C sifted flour	1/2 C nuts

Cook raisins in water until soft. Cream sugar and shortening. Stir in grated carrot, then sifted dry ingredients along with raisins and water. Bake in greased 9 x 12 inch pan at 350 degrees for 15 minutes. Frost with powdered sugar icing.

WALNUT STRIPS

CRUST: Cream together $\frac{1}{4}$ C butter, $\frac{1}{2}$ C flour (scant), $\frac{1}{4}$ C brown sugar. Spread in 8 x 8 inch pan. Bake for 12 to 15 minutes at 350 degrees, or until lightly browned.

FILLING:

Beat 1 egg until thick and lemon colored, add $\frac{3}{4}$ C brown sugar and $\frac{1}{4}$ t vanilla. Combine $1\frac{1}{4}$ T flour, $\frac{1}{4}$ t salt and $1/8$ t baking powder. Sift over $\frac{1}{2}$ C chopped nuts and $\frac{3}{4}$ C coconut. Combine with egg mixture. Pour over baked crust and bake at 325 degrees for 15 to 25 minutes or until crusty on top.

FROSTING: Cream together 1 T butter, $\frac{3}{4}$ C powdered sugar, and 1 T warm orange juice. Add drop by drop $\frac{1}{2}$ t warm lemon juice. Spread on warm cookies and sprinkle with finely chopped nuts. Cut into 1 inch squares.

LEMON BARS

Gayle Burtenshaw

1 C margarine or butter	$\frac{1}{2}$ C powdered sugar
2 C flour	

Mix together and press into 9 x 13 pan. Bake for 15 minutes at 350 degrees.

4 eggs beaten	2 C sugar
$\frac{1}{2}$ C flour	4 to 6 T lemon juice
1 t baking powder	

Mix dry ingredients then add to eggs and juice. Pour over slightly cooled crust. Bake at 350 degrees for 25 minutes. When cool sprinkle with powdered sugar and cut.

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GOD DELAYS BUT DOESN'T FORGET.

**"THINGS OF THE SPIRIT DIFFER FROM THINGS MATERIAL IN THAT THE MORE
YOU GIVE THE MORE YOU HAVE."**

Christopher Morely

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LEMON SQUARES

Doris Baugh

1½ C flour

½ C soft butter

½ C brown sugar.

Mix together; pat down in buttered 9 x 13 inch pan. Bake at 275 degrees about 10 minutes. Don't brown.

2 eggs, beaten

2 T flour

¼ t salt

1½ C coconut

1 C brown sugar

½ t baking powder

½ t vanilla

1 C chopped nuts

Mix dry ingredients; add to other ingredients. Spread CAREFULLY on top of crust. Bake for 20 minutes at 350 degrees. While warm spread with frosting: Mix together, 1 C powdered sugar, 1 T melted butter, and juice of 1 lemon. This will soak in and disappear. Cut when cold.

LUSCIOUS LEMON BARS+

1 C flour

¼ C powdered sugar

½ C butter.

Blend well and press evenly into a 9 inch square pan. Bake at 350 degrees for 15 minutes.

3 eggs (2/3 C)

1 C sugar

2 T flour

½ t baking powder

½ C lemon juice

Mix sifted dry ingredients with well beaten eggs and add lemon juice. Pour over crust and return to oven and bake 25 minutes. Cool on rack. Spread on icing when cold, and top with toasted sliced nuts. Cut into 2½ x 1 inch bars.

ICING:

Blend ½ C sifted powdered sugar, 1½ t cream and ¼ t vanilla extract until smooth.

These lemon recipes are very similar, but the variations in ingredients give interesting and delightful results. Try them all.

**THE PERSON WHO GETS AHEAD, IS THE ONE WHO DOES MORE THAN IS
NECESSARY, AND KEEPS ON DOING IT!**

FUDGE BARS

Mix together:

1 C butter	½ t salt
1 t soda	3 C quick oats
2 C brown sugar	1 t vanilla
1 ¾ C flour	oatmeal

In double boiler melt 12 oz chocolate chips, 1 T butter, 1 can Eagle Brand Milk. Whip chocolate mixture thoroughly. Put 2/3 of dough mixture into greased dripping pan. Spread on chocolate mixture. Dab on the rest of the dough. Bake at 350 degrees for 20 minutes. Cool well; Frost if desired. Cut into bars.

PHILLY CHIPPERS

1 C margarine	1 egg, beaten
½ t salt	8 oz pkg cream cheese
1 t vanilla	12 oz chocolate chips
3/4 C white sugar	2½ C flour
½ C chopped nuts	3/4 C brown sugar, packed
1 t baking powder	

Combine margarine, cheese and sugar. Mix well. Blend in egg and vanilla. Add dry ingredients. Mix well. Add chocolate chips and nuts. Drop on greased baking sheet. Bake at 375 degrees for 12 to 15 minutes. Makes 5½ dozen.

CONGO BARS+

Cherrill Nielsen

2¼ C brown sugar	2/3 C oil or melted shortening
2½ C sifted flour	3 eggs
1 t vanilla	2½ t baking powder
½ t salt	6 oz chocolate chips
1 C chopped nuts	

Beat eggs and vanilla with creamed oil and sugar. Sift dry ingredients and add with chocolate chips and nuts. Spread this stiff dough out in a well greased 17 x 12 inch pan. You may have to hand press it. Bake at 350 degrees for 25 to 30 minutes. Cut while warm. May be dusted with powdered sugar after cutting into bars.

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WITHOUT INEQUALITY THERE IS NO JOY!
++++++

MAGIC COOKIE BARS OR HELLO DOLLIES

Bobbie Baugh

½ C (1 stick) butter or margarine	1½ C graham cracker crumbs
1 C chopped nuts	1 C chocolate chips
1 can Eagle Brand Milk	1 1/3 C flaked coconut

Melt butter in 13 x 9 inch pan; sprinkle crumbs evenly over pan. Add in order, and sprinkle evenly in layers, nuts, chocolate chips and coconut. Pour milk all over. Bake in 350 degree oven for about 25 minutes, or until lightly browned. Cool in pan 15 minutes. Cut into bars. Makes 24 1½ inch x 3 inch bars. Fine cornflake crumbs may be substituted for graham cracker crumbs.

BUTTERSCOTCH NUT BARS

¼ C butter (½ stick), melted	1 egg beaten
3/4 C sifted flour	¼ t salt
1 C packed brown sugar	¼ t vanilla
1 t baking powder	½ C chopped nuts

Mix together; Bake in foil-lined, 8 inch square pan 20 to 25 minutes. Cut while warm; Cool, then lift block of cookies and over wrap with foil. Makes 24.

NANIMO BARS

Doris Baugh

2 C graham cracker crumbs	1 C coconut
1 C chopped nuts	

Mix with the following, which has been mixed and melted in double boiler (just melted):

½ C butter	¼ C sugar
1 t vanilla	1 beaten egg
5 T cocoa	

Press firmly into buttered 8 x 11 inch pan.

ICING:

½ C butter (not melted)	2 C powdered sugar
3 T milk mixed with 2 T instant pudding, vanilla flavor.	
Spread on top: 4 squares semi-sweet chocolate melted with 1 T butter. Refrigerate.	

WALNUT DIAGONALS

3/4 C butter or margarine	1 t vanilla
1/4 t salt	1 C chopped nuts
1/2 C sugar	2 egg yolks
2 C sifted flour	1/2 C packed brown sugar
1/4 C dairy sour cream	1/8 t nutmeg

Beat egg yolks into creamed butter and sugar. Add flour in thirds, blending well. Chill about 30 minutes. Meanwhile mix brown sugar, sour cream, nutmeg and nuts. Set aside.

Divide chilled dough into halves. Roll one half into 15 x 6 in rectangle on lightly floured canvas. Cut lengthwise into 3- 2 inch strips, and place on an ungreased baking sheet. Fill a cookie press, fitted with a star plate, with remaining dough. Press out strips along sides and ends at edge onto dough strips. Spoon walnut mixture along center of strips. Bake at 350 degrees for about 20 minutes, or until lightly browned. Cool on wire racks. Cut into diagonal slices.

NOTE: Add 1 t vinegar to sweet cream to substitute for sour cream. If cookie press is not available, shape dough into strips about the diameter of a pencil; place along sides and ends of dough. With the back of a knife make a line down the center of each pencil-like roll, or press with a fork to make decorative edges.

PEANUT BUTTER DREAMS

1/4 C butter or margarine	1/2 C peanut butter
1/2 C brown sugar, packed	1 C sifted flour
2 eggs, well beaten	1 t vanilla
3/4 C flaked coconut	1 C brown sugar, packed
1/3 C sifted flour	1/2 t baking powder
1 pkg (6 oz) chocolate chips	

Add the flour to creamed butter, peanut butter and 1/2 C brown sugar; beat well. Press evenly into a greased 9 inch sq pan. Bake at 350 degrees for 10 minutes or until lightly browned. Remove from oven. Meanwhile, beat eggs, extract and 1 C brown sugar together, add 1/3 C flour and baking powder. Stir in coconut and chocolate. Spread mixture onto hot, partially baked layer in pan. Return to oven and bake about 20 minutes more. Cool completely in pan on rack. Cut into squares. Makes 2 dozen.

THE LOWEST EBB IS AT THE TURN OF THE TIDE

TOFFEE BARS+

Cherrill Nielsen

Combine 1 C brown sugar, $\frac{1}{2}$ C soft butter or margarine, 1 C flour, pinch of salt; Press out in bottom of 9 x 13 inch pan. Bake 10 minutes at 350 degrees.

Mix:

2 beaten eggs	1 C coconut
2 T flour	1 t vanilla
1 C brown sugar	$\frac{1}{2}$ t salt
1 t baking powder	1 C chopped nuts

Spread over baked crust and bake for 25 minutes at 350 degrees, until golden and bubbly. Frost if desired. Cut into squares.

BROWNIES

Ida Harris

1/3 C butter	3/4 C sugar
1/4 C Karo syrup	2 beaten eggs
1 C flour	1/3 C cocoa
1/2 t salt	nuts
vanilla	

Add syrup and eggs to creamed butter and sugar. Blend in sifted dry ingredients. Add nuts and flavoring. Bake in 8 x 8 inch greased pan for about 18 minutes at 375 degrees.

DOUBLE-FUDGE BROWNIES+

Norma Bishop

1/2 C shortening	2 squares bitter chocolate
3/4 C flour	1/2 t baking powder
1/8 t salt	1 C sugar
2 eggs	3/4 C chopped nuts
12 oz chocolate chips	2 T butter
1 1/3 C small marshmallows	1/2 C chopped nuts

Melt chocolate and shortening over simmering water and cool. Beat eggs and sugar until thick and softly piled. Blend in cooled chocolate mixture. Add sifted dry ingredients and mix well. Stir in 3/4 C nuts. Turn batter into greased 9 x 9 inch pan; spread evenly into corners. Bake for 35 to 40 minutes at 350 degrees. Cool. Melt chocolate chips and butter; stir in marshmallows and nuts. Spread over brownies. Cut into squares.

VARIATION: When brownies are done, turn off heat. Top brownies with a layer of miniature marshmallows and return to oven for 3 to 5 minutes. Cool thoroughly. Frost with powdered sugar icing.

COCONUT-TOPPED BROWNIES

4 oz Baker's German's Sweet Chocolate	
2/3 C sifted flour	2 beaten eggs
1/4 t salt	1/2 C sugar
1/2 t baking powder	1 t vanilla
1/3 C butter	1/2 C chopped nuts
1 1/3 C flaked coconut	1/4 C brown sugar, packed
2 T cream	

Melt chocolate and butter; Cool. Beat eggs, sugar and chocolate well. Add sifted dry ingredients; then nuts and vanilla. Spread in greased 8 inch pan. Mix cream, coconut and brown sugar and spread over dough. Bake at 350 degrees for 25 to 30 minutes. Makes 30.

TWINKIES

Cherrill Nielsen

Prepare according to pkg directions:

1 lemon cake mix, and 1 pineapple cake mix prepared as directed and baked into cup cakes. Cool.

FILLING:

Mix until smooth and cook until thick:

5 T flour	5 T sugar,
1 C milk	

Refrigerate and then add 1/2 C soft margarine, 1/2 C Crisco, 3/4 C sugar, 1 t vanilla and a few grains salt. Beat until smooth. To fill cakes: poke toothpick through hole in bottom of each cake. Put filling in WITH a decorator tube. (variation: Beat together until fluffy: 1 C powdered sugar, 4 T butter softened, 1 1/2 T milk, 1/2 t vanilla, dash salt. Fill chocolate or white cup cakes from bottom, or spread between split layers of a flat cake. Can be frozen.)

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AN OBSTACLE IS SOMETHING YOU SEE WHEN YOU TAKE YOUR EYES OFF THE GOAL YOU ARE TRYING TO REACH.

HAPPY IS THE MAN WHO DOES ALL THE GOOD HE TALKS OF!

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RIBBON BROWNIES+

Louise Baugh

1 C butter	2 squares chocolate
2 C sugar	1 3/4 C flour
1 C chopped nuts	4 eggs, beaten
2 t vanilla	1 t baking powder

Melt butter and chocolate over hot water. Mix with sugar, eggs, sifted flour and baking powder. Add vanilla and nuts. Blend. Layer half the mixture in a greased 14 x 9 inch pan. Spread filling on and put the rest of chocolate mixture on top. Bake at 350 degrees for 40 minutes. Don't over bake. Frost when cool. Use larger pan for thinner brownies.

FILLING:

2 T soft butter	8 oz cream cheese softened
1 egg beaten	3 T milk
1/4 C sugar	1 T cornstarch
1/2 vanilla	

Mix until smooth.

FROSTING:

Melt 3 T butter with 1½ squares bitter chocolate or 2 sq semi-sweet chocolate. Blend in 2 C powdered sugar alternately with 1/3 C condensed milk and 1 t vanilla. Add more milk if needed to make the right consistency to spread.

EASY CHOCOLATE LOG

Alice Hillyard

1. Line a 15 x 10 inch jelly roll pan with foil. (I use a regular cookie sheet with sides).
2. Melt in the pan, 1/4 C butter or margarine. (Set pan in oven long enough to melt).
3. Sprinkle over the butter, 1 C chopped pecans, 1 1/3 C flaked coconut, 1 15 oz can sweetened condensed milk. (Spread over all).
4. In a mixing bowl, beat at high speed 2 minutes or until fluffy, 3 eggs (room temp)
5. Gradually add 1 C sugar and continue beating 2 more minutes.
6. Sift together and add 3/4 C un-sifted flour, 1/3 C cocoa, 1/4 t salt, 1/4 t soda; Add 1/3 C water and 1 t vanilla and beat at low speed for 1 minute.
7. Pour evenly over pan and bake at 375 degrees for 15 to 20 minutes. Sprinkle small towel with powdered sugar; cover cake and tip out on table.
8. Remove foil and roll up cake without the towel, and cover WITH towel if you are going to serve it that day; or put in plastic or saran wrap when cool. It freezes well. Slice in ½ to 3/4 inch slices. Serve with or without whipped cream or ice cream. Best served warm or at room temperature. Very rich and sweet. Serves 12 to 14 generously.

CREME WAFERS

Thoroughly mix 1 C butter and 2 C flour; add 1/3 C whipping cream. Chill 1 hour. Roll dough 1/8 inch thick on floured board. Cut into 1½ inch rounds. Coat both sides with granulated sugar. Place on cookie sheet and prick each cookie 4 times with a fork. Bake for 7 to 9 minutes at 375 degrees. Put 2 cooled cookies together.

FILLING:

1/4 C soft butter	3/4 C powdered sugar
1/2 egg yolk	1 t vanilla

Mix all together and tint if desired. Makes about 5 dozen.

HOW BEAUTIFUL A DAY CAN BE WHEN KINDNESS TOUCHES IT!

**ONE CAN PAY BACK A LOAN OF GOLD, BUT ONE DIES FOREVER IN DEBT TO
THOSE WHO ARE KIND.**

Malayan proverb

**NOBODY IS KIND ONLY TO ONE PERSON AT ONCE, BUT TO MANY PERSONS IN
ONE.**

"CORN CAN'T EXPECT JUSTICE FROM A COURT COMPOSED OF CHICKENS."
African proverb

DRINKS

DRY ICE ROOT BEER+

1 bottle root beer extract
5 lbs dry ice (or more)

5 lbs sugar
5 gallons water

Mix water, extract and sugar thoroughly. Add dry ice $\frac{1}{2}$ to 1 hour before using. For $\frac{1}{2}$ recipe, 20 minutes to $\frac{1}{2}$ hour is long enough for the ice to work, but much longer is better.

ROOT BEER+

Thelma Hunsaker

1 gallon warm water
2 $\frac{1}{2}$ T root beer extract
2 $\frac{1}{2}$ C sugar

1 $\frac{1}{2}$ t yeast (level)
1 T vanilla

Dissolve yeast in $\frac{1}{2}$ C warm water. Let stand about 5 minutes. Dissolve sugar in 2 quarts very warm water, then add cooler water to make it lukewarm, before adding other ingredients.

Use gallon vinegar jar, not plastic. Fill jug within $\frac{1}{2}$ inch of top. Close lid tightly; set in warm room 6 to 8 hours, then refrigerate. It is best the second day. There will be a scant quart more liquid than will go in the gallon jug. Do not leave more than $\frac{1}{2}$ inch head space in container, or it will go flat.

HOT SPICED CIDER

2 gallons apple cider
 $\frac{1}{2}$ C brown sugar
juice of 1 to 2 lemons

10 whole cloves
10 1 inch pieces stick cinnamon

Tie spices in a bag; add with sugar to cider and simmer 20 to 30 minutes. Do not boil. Serve hot. Makes 2 gallons.

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THE, "ABSENT", ARE ALWAYS IN THE WRONG!
Philippe Nericault Des Touches

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SPICED FRUIT DRINK+

Ruth Watkins Benson

I served this at a Literary Club luncheon, Jan 31, 1979. It was very good.

1 46 oz can each of apple juice	1 46 oz can pineapple juice
1 46 oz can grapefruit pineapple juice	

Boil cinnamon sticks and cloves in 1 C water for 10 minutes. Strain and add to mixed juices. Heat; add sugar to taste.

HOT SPICED PUNCH

2 C sugar	1 t whole cloves
2 quarts water	1 stick cinnamon
1 6 oz can each frozen orange juice	1 6 oz frozen lemon juice
1 6 oz can frozen pineapple juice	

Mix juices as directed on can. Boil together sugar, water and spices. Strain. Add frozen juices and water. Heat and serve. Makes 10 servings.

ALMOND PUNCH

Mary Alice Anderson

This was served at Tracey's open house July 26, 1980.

10 C water	1 t vanilla
1½ C sugar	½ t almond flavoring
1 can frozen orange	1 can frozen lemon juice
1 quart 7-Up	

Add 7-Up just before serving. Makes 2 gallons.

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**PUNCTUALITY IS ONE OF THE CARDINAL VIRTUES. ALWAYS INSIST ON IT IN
YOUR SUBORDINATES AND DEPENDENTS.**

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SUGAR SYRUP

Keep a jar of sugar syrup in your refrigerator during the fruit drink season. Use this instead of the dry sugar and water in making fruit drinks. A good proportion for the sugar syrup is one part water and two parts sugar. Use about $\frac{1}{4}$ C for each quart of un-sweetened juice.

You may want to substitute frozen concentrated orange or lemon juice in place of fresh juice. Two T of the concentrate will give about the content of one large orange or lemon.

LIME PUNCH

Ida Harris

2 large cans frozen limeade	2 C sugar
1 C water	7-Up
lime juice	

Boil sugar and water until sugar is dissolved. Allow to cool. Add juice of $\frac{1}{2}$ lime per cup. Add 7-Up. Use peel for garnish.

LIME SHERBET PUNCH OR BASE FOR FRUIT COCKTAIL

1 scant C sugar	1 C water
1 $\frac{1}{2}$ pkg lime flavored gelatin	2 large lemons juiced
1 quart milk	ginger ale chilled

Boil sugar and water; add gelatin and stir until dissolved. Add lemon juice and cool, but do not set. Add milk slowly and beat well. Pour into trays and freeze to a slush. Beat with rotary beater until smooth and fluffy. Put back into trays and freeze. When ready to serve, pile into goblets and fill with ginger ale; or mix with ginger ale to desired consistency and put into goblets.

SPARKLE PUNCH

2/3 C sugar	4 C water
2/3 C lemon juice	1 6 oz cans frozen orange juice
1 6 oz frozen pineapple juice	1 6 oz can frozen lime juice
1 bottle ginger ale	

Boil sugar and water; cool by adding ice cubes. Dilute frozen juices according to directions; add with lemon juice to syrup. Chill. When ready to serve, add ginger ale. Makes about 1 gallon.

CRANBERRY PUNCH

2 quarts cranberry juice	2 quarts apple juice or cider
1 T grated orange peel	1 T grated lemon peel
2 trays ice cubes	12 whole cloves
1/4 C lemon juice	2 C sugar

Heat cranberry juice, cloves, sugar and grated peels; simmer 5 minutes. Cool and strain. Add remaining ingredients. Serve cold.

FRUITY PUNCH

1 can (6 oz) each of frozen orange	2 cans (6 oz) frozen limeade
1 pint cranberry juice cocktail	2 quarts ginger ale chilled
fruit or mint for garnish	frozen lemonade
1 can (32 oz) pineapple juice	2 to 4 C cold water
1 quart plain soda water chilled	

Empty juices and water into punch bowl; Thaw. Stir well. Add ice cubes early enough to chill well before serving. When ready to serve add ginger ale and soda water carefully. Top with fruit or mint garnish or fruit ice ring. Makes 30 servings.

FRUIT ICE RING: Use any combination of lime, lemon or orange slices. Arrange in a pattern in the bottom of an 8-inch ring mold. Add water to cover fruit. Freeze. To un-mold, loosen ring by dipping bottom of mold into warm water. Tip frozen ring on top of punch. Garnish with fresh mint leaves or fresh strawberry slices.

TROPICAL PUNCH+

After our new house was built and we moved back into the 6th ward, we had an open house for ward members, family and friends. The date was January 2, 1977. Fred and I planned it, and our children did the work. Delicious refreshments were served. We hope our guests enjoyed it as much as we did. The following punch was served at the open house. I named it TROPICAL PUNCH.

1 can (46 oz) pineapple juice	2/3 C lemon juice
2 quarts cold water	1 quart pineapple sherbet
1 can (46 oz) pineapple grapefruit juice	1/4 C lemon-lime drink mix powder
1 1/2 to 2 C sugar	1 quart carbonated lemon-lime beverage, chilled

Dissolve sugar and drink mix in the cold water; add juices and mix well. Pour over ice in punch bowl. When ready to serve partially mix in sherbet, and carefully add carbonated drink. Be sure some sherbet gets into each serving. Lemon or lime sherbet may be substituted, and the punch is very good without the carbonated drink. Makes 1 1/2 gallon.

RASPBERRY PINEAPPLE PUNCH

After about 20 of my piano students performed in a recital for families and friends in the 6th Ward Relief Society room, a few years ago, I served this punch with cookies and candy.

2 46 oz cans pineapple juice
2 gallons water
4 C sugar

2 small cans M.C.P. lemon juice
2 pkg raspberry Kool Aid

Combine and chill. Serves 50.

FROSTY ORANGE NOG

Combine and beat with rotary beater:

3 C orange juice chilled
1/4 t cinnamon
1/4 C lemon juice chilled
1/4 t ginger

1/4 C sugar
1/4 t cloves
6 eggs

Stir in 5 C orange juice chilled. Just before serving, spoon in 1 quart vanilla ice cream and 1 quart ginger ale, chilled. Blend with rotary beater. Garnish with nutmeg. Makes 1 gallon (Plain egg nog: Combine 1 well beaten egg, 1 pint milk, sugar to taste, and vanilla. Serve cold).

GLENDAS DRINK+

Michelle Baugh

2 C sugar
2 lemons
1 15 oz can crushed pineapple

2 C water
2 oranges
1 diced or mashed banana

Boil sugar and water; cool. Add juice of lemons and oranges. Freeze. When ready to serve, beat well and pour 7-Up over each serving. Make it thin enough to drink.

**WITH THE FEARFUL STRAIN THAT IS ON ME NIGHT AND DAY, IF I DID NOT
LAUGH I SHOULD DIE.**

Abraham Lincoln

EMMA GODFREY' S DRINK

6 oranges juiced	5 mashed bananas
7 C water	4 C sugar
6 lemons juiced	1 quart can crushed pineapple
7-Up	

Dissolve sugar in water; add remaining ingredients. Freeze to a slush. When ready to serve fill each glass 3/4 full of punch and then 7-Up to the top.

REFRESHING DRINK+

This good drink was served at a shower for Alicia Niederhausern Porras' wedding.

Dissolve 4 C sugar in 6 C water. Cool. Add juice and pulp of 5 oranges and 2 lemons. Add 5 mashed bananas, and 1 46 oz can pineapple juice. Freeze until slushy. Put in blender if desired to get the right smoothness. Add 7-Up or carbonated orange juice to make the right consistency. It should be thick like frappe. (My preference is the carbonated orange. It needs to be carbonated.) Frozen mixture can be kept in refrigerator a long time and used as needed.

PINEAPPLE COOLER

1 46 oz can pineapple juice	2 T lemon juice
1 6 oz can frozen orange juice	1 10 oz bottle club soda or 7-Up

Mix juices and concentrate. Add chilled soda just before serving over ice in tall glasses with straws. Makes 2 quarts.

CHOCOLATE

4 quarts fresh milk (or reconstituted)	2 cans evaporated milk
10 squares unsweetened chocolate	1½ C cold water
¼ t salt	1¼ C sugar
2 t vanilla to taste	

Combine chocolate, sugar and water; cook over low heat until blended. Stir in evaporated milk and vanilla. Heat to serving temperature. Do not boil. Pour into hot milk. Keeping at low temperature for a few minutes improves the flavor. Allow ½ squares chocolate for each serving (approx.). If syrup is made ahead of time, be sure it is heated again before pouring into hot milk (Serves 20 to 24).

FRENCH CHOCOLATE+

2½ squares un-sweetened chocolate	3/4 C sugar
6 C hot milk	½ C cold water
salt - vanilla	½ C cream whipped

Grate chocolate into water and place over low heat, stirring until warm and blended. Add sugar and salt and boil 4 minutes. Fold into whipped cream. Pour 1 rounded T syrup into each serving cup and pour scalded milk over it, filling the cup. Stir to blend and serve at once. Makes 8 to 10 cups. Syrup recipe can be doubled, and refrigerated. Add hot milk when needed.

FRENCH CHOCOLATE(Variation)

3 squares unsweetened chocolate or 3 oz chocolate flavor ingredient	
2 tall cans evaporated milk	2/3 C sugar
2 C water	1 t vanilla

Slowly cook, chocolate, sugar and water, stirring until well blended. Add vanilla and milk. Heat to serving temperature. Do not boil. Makes 6 servings.

DUTCH COCOA

½ C cocoa	2/3 C sugar
1/8 t salt	3/4 C water
2 C water	2 tall cans evaporated milk
1 t vanilla	

Heat together sugar, cocoa, salt and 3/4 C water over medium heat, stirring constantly; boil 2 minutes. Add 2 C water, evaporated milk and vanilla. Heat to serving temperature. Do not boil. Makes 6 servings.

**IT IS ONLY WITH THE HEART THAT ONE CAN SEE RIGHTLY, WHAT IS
ESSENTIAL IS INVISIBLE TO THE EYE.**

RICH HOT CHOCOLATE

1 6 oz. pkg (1 C) semi-sweet chocolate pieces	
1½ C heavy cream	1 C water
dash salt	1½ C milk

Heat chocolate, water and salt in top of double boiler, (moderate heat), until melted and well blended. Bring to a boil stirring constantly. Place over hot water. Add cream and milk; heat to scalding. Beat with rotary beater until foamy. Serve at once. Makes 6 servings.

COCOA SYRUP

½ C cocoa	1½ C sugar
1 C water	dash salt
1 t vanilla	

Slowly cook first four ingredients for 5 minutes. Add vanilla and cool. Store in covered jar in refrigerator.

CHOCOLATE SYRUP

4 squares un-sweetened chocolate	1¼ C water
1 C sugar	1/4 t salt
½ t vanilla	

Melt chocolate in hot water over low heat. Blend in sugar and salt. Boil 2 minutes, stirring constantly. Add vanilla and cool. Store covered in fridge. Makes 2 cups.

TO MAKE HOT CHOCOLATE: Mix 2 T chocolate or cocoa syrup with 1 C hot milk. Use syrups hot or cold as toppings, plain or mixed with whipped cream.

TO SUBSTITUTE COCOA FOR CHOCOLATE: 3 T cocoa mixed with 1 T shortening or oil equal 1 sq baking chocolate.

TO USE CHOCOLATE INSTEAD OF COCOA: Omit 1 T shortening from the amount prescribed in the recipe. Mix cocoa with dry ingredients, or with some of the liquid.

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KNOWLEDGE RESTS NOT UPON TRUTH ALONE, BUT UPON ERROR ALSO.
Carl G. Jung

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SWEETENED CONDENSED MILK

2 C sugar
½ C margarine

1 C boiling water
3½ C dry milk solids

Dissolve sugar in boiling water. Remove from heat and add margarine. Stir until melted. Add dry milk gradually, beating with electric beater. Store in covered container in refrigerator up to 4 weeks. Makes 3 cups.

PEANUT BUTTER MILK

3/4 C water
1/3 C instant dry milk
1/8 t vanilla

2 T creamy peanut butter
1 T sugar
small pinch salt

Blend until smooth. Serve cold. 1 serving.

MILK AND HONEY

4 eggs
1 C instant dry milk
3 C apricot nectar. Chilled

1/3 C chilled orange juice
3 T lemon juice

Beat eggs until thick and piled softly; add honey gradually, beating constantly until blended. Stir the dry milk into a mixture of apricot nectar and juices until dissolved. Add gradually to egg-honey mixture; beat until foamy. Chill and beat again before serving. Makes about 1 ½ quarts.

BANANA-LIME ECSTACY

1/3 C fresh lime juice
3 T confectioners sugar

½ large ripe banana
2 ice cubes

Put all ingredients into a chilled electric blender container. Cover and blend on high speed about 1 minute. Pour into an ice-filled glass. 1 serving. Increase or decrease sugar according to taste.

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IT IS NOT THE NEUTRALS OR THE LUKEWARM WHO MAKE HISTORY.
Adolf Hitler

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STRAWBERRY SMOOTHIE

1 carton(8 oz) plain yogurt	1/4 C skim milk
3 packets Equal sweetener	3 C frozen strawberries
1 C ice cubes	

Combine yogurt, milk, and Equal, in blender. With blender running, add berries, a few at a time. Blend until smooth. Continue blending and add ice cubes, one at a time, until slushy. Serves 4.

IMPERIAL PUNCH

1 ½ C orange juice	3/4 C un-sweetened pineapple juice
3/4 C lemon juice	1/4 C lime juice
½ C sugar	3 C ginger ale
1 C club soda	3/4 C lemon-lime soda

Combine the fruit juices and sugar and stir until sugar is completely dissolved. Chill thoroughly.

When ready to serve, pour fruit juice mixture into a chilled punch bowl. Add the chilled carbonated beverages and stir, gently, until blended. The less stirring the better. Garnish with sliced orange and strawberries.

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**THE ONLY TIME YOU REALIZE YOU HAVE A REPUTATION IS WHEN YOU'RE NOT
LIVING UP TO IT!**

Jose Iturbi

**A NEW POSITION OF RESPONSIBILITY WILL USUALLY SHOW A MAN TO BE A
FAR STRONGER CREATURE THAN WAS SUPPOSED!**

William James

**THERE IS JUST ENOUGH RELIGION IN THE WORLD TO MAKE US HATE, BUT
NOT ENOUGH TO MAKE US LOVE ONE ANOTHER!**

Jonathan Swift

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ICE CREAM, PUDDINGS AND DESSERTS

VANILLA ICE CREAM+

Scald 4 T flour with 1 C sugar. Mix well and add 1 t salt, 4 T flour, 2 C sugar. Cook $\frac{1}{2}$ hour in double boiler, stirring occasionally. Pour into 4 beaten egg yolks and cook 5 minutes longer. Cool and add 6 C milk, 4 egg whites beaten, 1 T vanilla, 1 T lemon extract, 3 C whipping cream, and 12 oz can evaporated milk. Freeze in mechanical freezer. Makes 6 quarts.

CHOCOLATE ICE CREAM

Cherrill Nielsen

3 to 4 squares bitter chocolate, melted	5 C milk
2 $\frac{1}{2}$ C sugar	5 T flour
4 eggs, lightly beaten	5 C cream
3/4 t salt	2 t vanilla

Scald milk over low heat. Add chocolate. Combine dry ingredients and add to scalded milk. Cook until thickened. Pour into beaten eggs and cook a few minutes more, stirring constantly. Cool and add cream and vanilla. Freeze.

Several years ago, Mary Alice came with a group of women from Lyman, Wyoming once a week to take a 6 week class given at the Dairy Science Dept. at U.S.U., in cheese making. I joined the class. Other dairy related subjects were treated and we received many recipes for everything, but made only this one basic ice cream recipe. It was good:

BASIC VANILLA ICE CREAM+

6 eggs	3/4 t salt
1 T vanilla	3 C sugar
6 C milk	3 or 4 C cream

Separate eggs. Make sauce of egg yolks and milk. Bring to a boil, stirring continuously. Beat egg whites and pour into warm sauce. Add vanilla and salt. Cool and add heavy cream. Freeze. Makes 5 quarts.

(Continued on following page.)

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**SET UP AS AN IDEAL THE FACING OF REALITY AS HONESTLY AND AS
CHEERFULLY AS POSSIBLE.**

Dr. Karl A. Menninger

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(Continued from preceding page.)

A FEW VARIATIONS:

APRICOT, PEACHES OR NECTARINES: 1 C puree, 1 T lemon juice, 1/8 t almond flavoring.
STRAWBERRY, RASPBERRY: 1 to 2 C mashed fruit, 1 t lemon juice, food coloring.
MAPLE NUT: 1 t maple flavor, 1 C chopped nuts, 1 t vanilla.
CHOCOLATE CHIP: 1 C sweet or semi-sweet chocolate bits finely chopped, 1 T vanilla.
DUTCH CHOCOLATE: 4 square un-sweetened chocolate melted with 1 C cream, 1/2 C toasted, slivered almonds, and 1 t vanilla.
PINK LEMONADE: 1/3 C lemon juice, 1 T grated rind, food color.
BANANA: 1 to 2 C mashed bananas, 1/4 C lemon juice.
CHERRY NUT: 1/3 C chopped nuts, 1/3 C chopped maraschino cherries, 1 T cherry juice.
LEMON: 1 1/2 t juice, 1 t vanilla, 1 T grated rind.
PINEAPPLE: 1 can crushed pineapple, 1 can flaked coconut.

ORANGE SHERBET

U.S.U. Dairy

6 egg whites	3 C light corn syrup
2 C orange juice	3/4 C sugar
1 T grated orange rind	6 C milk

Beat egg whites until stiff. Gradually beat in sugar, syrup, milk, orange rind, and juice. Chill and freeze. Makes 4 quarts.

DIRECTIONS FOR FREEZING AND RIPENING ICE CREAM

1. Pour chilled mixture into freezing can, fill it 2/3 to 3/4 full to allow for expansion.
2. Put can into freezer; pack crushed ice, and rock salt around the can, using 8 to 10 parts ice to 1 part salt. Turn dasher slowly until ice forms a brine. Add more ice and salt in proper proportions to maintain ice level during freezing.

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**WHEN USING AN ELECTRIC FREEZER, FOLLOW
DIRECTIONS OF THE MANUFACTURERS, ABOUT ICE,
SALT PROPORTIONS!**

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PEACH ICE CREAM+

3 C peaches, sieved or put in a blender; add sugar to sweeten and let stand 1 hour. Blend together in freezer can:

3½ C sugar	9 T lemon juice
juice of 1 orange	3 C whipping cream
3 C whipping cream	2 cans condensed milk
½ t almond extract	1 t vanilla

Add fruit and enough milk to fill freezer can 3/4 full. Cover tightly and freeze. Use 8 parts crushed ice and 1 part rock salt and replace as it melts.

HINT: Fill empty quart milk cartons with water and freeze. Smash cartons on cement. The crushed ice is perfect for freezing ice cream.

DR. HALES ICE CREAM+

Juice of 3 oranges and 3 lemons	3 C sugar
2 cans milk	3 bananas, mashed
1 pint Half & Half	a little salt
1 small can crushed pineapple	Add milk to fill can 3/4 full

Freeze in 6 quart freezer

PINEAPPLE ICE CREAM+

Alice Summerill Baugh (My beloved mother-in-law)

1 quart milk	½ pint cream
1 can evaporated milk	3 C sugar
dash salt	

Mix together, freeze to a slush, then add 1 13 oz can crushed pineapple and the juice of one lemon. Finish freezing. Makes 4 quarts.

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ALL MEN HAVE A REASON, BUT NOT ALL MEN CAN GIVE A REASON!

John Henry Cardinal Newman

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ORANGE CREAM SHERBET

Vera Pulsipher

Juice of 4 oranges,
grated rind of 1 orange
2 quart milk

2 lemons
3 C sugar
1 pint or more of cream

Freeze in 4 quart freezer.

ICE CREAM TO FREEZE IN REFRIGERATOR

4 egg yolks
1/8 t salt
½ pint cream, whipped
16 marshmallows (large)

1/3 C sugar
1 t vanilla
2 C milk

Melt marshmallows in hot milk and make a custard with eggs, milk, sugar and salt. Cool. Add whipped cream, flavoring, and crushed sweetened fruit, if desired. Freeze in tray, stirring several times during the first hour of freezing. Makes 1 quart.

ORANGE BANANA ICE CREAM

Boil 2 C sugar and 2 C water for 5 minutes. Gradually add syrup to well beaten egg yolks. Return to heat and cook, stirring, for 2 to 3 minutes. Add juice of 3 oranges and grated rind of 1. Mash 1 banana and add juice of 1 large or 2 small lemons. Mix well and add to first mixture. Put into freezing tray and freeze until thick. Beat until smooth and add 2 beaten egg whites, and 2 C whipped cream. Finish freezing.

EASY VANILLA ICE CREAM

1 banana
3 C sugar
2 C milk

1 egg
3 T vanilla
5 C whipping cream

Put all but the cream into blender and whirl until sugar is dissolved. Place in 6 quart freezer. Add the cream and enough milk to fill freezer 2/3 full. Do not put cream in the blender. Freeze as usual.

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A WOMAN SHOULD SOFTEN, BUT NOT WEAKEN A MAN!

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GOOD JUNKET ICE CREAM+

Heat until warm, 5 C thin cream or whole milk. Add 1 1/3 C sugar and stir until dissolved. Add 2 Junket Rennet tablets softened in 2 T water. Stir not more than 1 minute. Pour into ice cream tray and let set for 10 minutes. Freeze until firm.

Make a pudding with Jell-o Vanilla Pudding (5 1/4 oz). Pour into freezer tray and freeze. Break both frozen mixtures into a large beater bowl and beat until smooth. Return to freezer trays and continue freezing or serve immediately.

LEMON SHERBET

3/4 C sugar	1 C water
1/2 C top milk	1/2 C lemon juice
1/4 C sugar	salt
2 egg whites, stiffly beaten	

Cook 3/4 C sugar, salt and water 5 minutes. Cool. Add milk and lemon juice. Freeze until firm. Gradually add 1/4 C sugar to egg whites beating until stiff and sugar is dissolved. Turn frozen mixture into chilled bowl; break into chunks; beat until smooth. Fold beaten egg whites into frozen mixture. Return quickly to cold tray and freeze until firm. Makes 6 servings. (Use less lemon juice for more milk flavor).

EASY FRUIT SHERBET

1 C mashed strawberries, peaches, pineapple, plums, apricots, or papaya	
1 medium banana, mashed	1 C sugar
4 T lemon juice	4 T orange juice
1 C light cream	

Combine all ingredients; beat with electric mixer until blended. Pour into tray and freeze 1 hour or until partially frozen. Beat lightly and quickly. Continue freezing until firm. Makes about 3 cups.

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**IF YOU GET AN OPPORTUNITY TO DRINK FROM THE FOUNTAIN OF
KNOWLEDGE, DON'T JUST GARGLE!**

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PEPPERMINT STICK ICE CREAM

One of Fred's favorites

3/4 C sugar	½ C light corn syrup
1 t vanilla	1/8 t salt
2 C heavy cream,	1 C light cream
½ C crushed peppermint stick candy	

Mix all together; stir until sugar dissolves. Freeze in 2 quart electric or hand crank freezer following manufacturers directions. Makes 2 quarts.

CHERRY TORTE

1½ C sugar	1 t melted butter
2 C drained pie cherries	½ C chopped nuts
1 C sifted flour	¼ t salt
1 egg, well beaten	1 t cinnamon
1 t soda	

Combine sugar, flour, soda, cinnamon, salt and nuts. In another bowl mix together egg, cherries and butter. Combine the 2 mixes and stir until smooth and moist. Bake in buttered 8 inch square pan at 350 degrees for 35 to 40 minutes. Garnish with whipped cream sweetened. Makes 8 servings.

DATE-NUT TORTE

4 eggs, beaten	1 C dry bread crumbs
½ t salt	12 oz dates, chopped
1 C sugar	1 t baking powder
1 t vanilla	1 C walnuts, chopped

Slowly add sugar to eggs and beat until thick and lemon colored. Mix bread crumbs with baking powder and salt. Carefully fold into egg mixture. Add vanilla and spread in a well greased and floured pan. Sprinkle with dates and walnuts. Bake in 350 degree oven 45 to 60 minutes. Serve warm or cold topped with whipped cream.

NO HUSBAND HAS EVER BEEN SHOT WHILE DOING THE DISHES.

RASPBERRY PECAN TORTE+

1 yellow cake mix	1 C chopped pecans
2 C whipped cream, sweetened	12 oz frozen raspberries, partially defrosted

Make mix according to directions using 4 egg yolks in place of egg, save the whites. Spoon batter into 2 greased and floured 9- inch cake pans. Beat egg whites stiff with 3/4 C sugar. Divide and spread over cake batter in two pans. Sprinkle meringue with chopped pecans. Bake in 350 degree oven 30 to 35 minutes or until done. Cool 10 minutes, then turn out and immediately turn right side up. Cool thoroughly. To serve, spread one layer with half the whipped cream and half the partially thawed raspberries. Top with 2nd layer, then spread with remaining raspberries and whipped cream. Garnish with pecan halves. Makes 12 to 16 servings.

BLACK FOREST TORTE

Heat oven to 350 degrees. Grease bottom and sides of 4 9 inch round layer pans.

1 3/4 C flour	1 3/4 C sugar
1 1/4 t soda	1 t salt
1/4 t baking powder	2/3 C shortening
1 1/4 C water	1 t vanilla
4 oz unsweetened chocolate, melted and cooled	

Beat at low speed to blend, then beat 2 minutes at medium speed, scraping sides and bottom of bowl frequently. Add 3 eggs, beat 2 minutes more. Pour 1/4 of batter (about 1 C) into each pan. Layers will be thin. Bake 15 to 18 minutes, or until done. Cool slightly and remove from pan. Cool thoroughly.

CHOCOLATE FILLING

Melt 6 oz German's Sweet Chocolate over hot water. Cool and blend in 3/4 C butter or margarine. Stir in 1/2 C chopped toasted almonds.

CREAM FILLING: Beat 2 C whipping cream with 1 T sugar and 1 t vanilla. Whip until stiff; do not over beat.

To finish torte: Place bottom layer of cake on serving plate. Spread with 1/2 of chocolate filling. Next layer will be 1/2 of cream filling. Repeat layers having cream filling on top. Make chocolate curls with remaining 1/2 bar. Wrap and refrigerate until ready to serve. Freezes nicely.

EASY RASPBERRY SUNSHINE TORTE+

1 1/4 C coconut bar cookie crumbs	1/4 C butter, melted
1 quart vanilla ice cream, softened	1 can (8 1/2 oz) crushed pineapple, drained
1/2 C raspberry preserves	1 quart lemon or lime sherbet

Combine cookie crumbs and butter; press into bottom of 9 inch spring form pan. Bake at 350 degrees for 10 minutes. Chill. Carefully spread combined ice cream and pineapple over crust. Top with preserves. Freeze. Spread softened sherbet over preserves. Wrap securely. Freeze. Place dessert in refrigerator 10 minutes before serving. Remove from pan. Place on serving platter. Garnish with raspberries and mint if desired. Serves 12.

PINK CAMELLIA TORTE

1 can (17 oz) fruit cocktail	1 pkg (15 3/4 oz) chiffon cake mix
1/4 C small marshmallows	1 C dairy sour cream
2 t lemon juice	1/4 C powdered sugar
1/2 C flaked coconut	1 pint cream, whipped
pink coconut for top	

Drain fruit cocktail reserving syrup. Prepare cake mix according to pkg directions, using reserved syrup as part of liquid. Bake in tube pan, 10 x 4 inches. Combine 1 C drained fruit with marshmallows, lemon juice, sour cream, powdered sugar and coconut. Let stand while cake cools. Cut cake into three layers with serrated knife. Spread filling between layers. Frost top and sides with whipped cream. Sprinkle with pink coconut. Refrigerate until time to serve. Garnish top with reserved fruit cocktail just before serving. Makes 12 to 16 servings. (Instead of coloring coconut, add a few drops of coloring to whipped cream).

**A MAN WHO FINDS NO SATISFACTION IN HIMSELF, SEEKS FOR IT IN VAIN
ELSEWHERE!**

La Fochefoucauld

CHOCO-MINT FREEZE+

1 1/4 C crushed vanilla wafers (28)	4 T butter, melted
1 quart peppermint stick ice cream	2 oz unsweetened chocolate
3 well beaten egg yolks	1 1/2 C powdered sugar
1/2 C chopped pecans or walnuts	1 t vanilla
3 egg whites	

Toss together crumbs and melted butter; reserve 1/4 C crumbs. Press remaining crumb mixture in 9 x 9 x 2 inch (or larger) pan. Spread with ice cream; freeze. Gradually stir sugar, nuts and vanilla into egg yolks, with melted chocolate and 1/2 C butter melted. Cool thoroughly. Beat egg whites until stiff peaks form. Beat chocolate mixture until smooth; fold in egg whites. Spread chocolate mixture over ice cream; top with reserved crumb mixture; freeze. Makes 8 servings. (If vanilla ice cream is used, add a few drops of peppermint flavor to chocolate).

ICE CREAM TORTONI

1/3 C chopped toasted almonds	3 T melted butter
1 t almond extract	1 C fine vanilla wafer crumbs
3 pints vanilla ice cream, softened	1 jar (12 oz) apricot preserves

Combine almonds, butter, crumbs and extract and mix well. Set aside 1/4 C crumbs for top. Sprinkle half the remaining crumb mixture on the bottom of an 8-inch square pan that has been lined with aluminum foil. Spoon half the ice cream over crumbs. Drizzle with half the preserves and sprinkle with the remaining crumb mixture. Repeat using the remaining ice cream and preserves. Sprinkle with reserved 1/4 C crumb mixture on top. Store in freezer until ready to serve. Cut into 9 servings. (Peach, strawberry or raspberry preserves may be used).

PEACH COBBLER+

Combine the following and pour into a 2 quart greased baking dish or 9 x 12 inch pan.

1 quart sliced peaches, un-drained	3 t quick cooked tapioca
1/2 t cinnamon	1/4 C sugar
BATTER:	
1/4 C shortening	1 1/2 t baking powder
1/2 t vanilla	1 C flour
1/2 C sugar	1 beaten egg
1/3 C milk	1/8 t salt

Cream shortening and sugar. Add egg and beat well. Add sifted dry ingredients alternately with the milk and vanilla. Pour batter over peach mixture. Bake at 350 degrees for 25 minutes. Cool. Serve in baking dish if desired. Whipped or plain sweetened cream, may be served with it.

FRUIT COCKTAIL PUDDING CAKE

½ C chopped nuts	½ C brown sugar
1 C flour	1 t soda
2 t salt	1 C sugar
1 beaten egg	1 #2 can fruit cocktail, drained

Mix nuts and brown sugar together and set aside. Add egg to the dry ingredients, then blend in fruit cocktail until well mixed. Put into a greased 9 inch baking dish and spread the sugar-nut mixture on the top. Bake at 350 degrees 35 to 40 minutes. When cake is slightly warm add a mix of 3/4 C sugar, ½ C canned milk, and 1 cube butter. Broil for 2 minutes. Serve with whipped cream or ice cream. Serves 8 to 10.

PRUNE PUDDING+

This is a hold-over from my high school Domestic Science cooking class.

1 C cooked prunes, chopped	½ C sugar
1 C chopped nuts	1 t baking powder
½ C milk or prune water	1 T butter, melted
1 t vanilla	½ C fine cracker or bread crumbs
salt	

Mix all ingredients. Pour into a buttered baking dish. Place dish in a pan of hot water. Bake at 350 degrees for about 20 minutes or until mixture is firm. Serve hot or cold with plain or whipped cream.

SEVEN-MINUTE PRUNE WHIP

4 egg whites	½ t grated lemon rind
4 t lemon juice	2/3 C sugar
2 jars prune baby food	

Combine egg whites, lemon rind and juice with sugar in a double boiler and while it heats, beat steadily with a rotary beater until the mixture fluffs up and holds its shape when you lift the beater out of the mixture. Fold in the prunes, cool and serve. This is good with cream or custard sauce.

A MAN IS SO IMPORTANT FOR A WOMAN; HE CHANGES HER LIFE.

Sophia Loren

SUET PUDDING+

Fred's favorite

½ C sugar	1 C raisins
1 C currants	½ C nuts (optional)
1 t salt	2 C flour
½ t soda	1 C suet

Chop suet very fine and dust with flour so it doesn't stick together. Add other ingredients and enough water to make a stiff dough. Sew in sacks or put in cans and steam 1½ hours. Nuts, grated lemon peel, citron or candied fruits may be added. Serve hot with sauce and whipped cream.

SAUCE

½ C brown sugar	½ t salt
2 C boiling water	3 rounded T flour
2 C white sugar	Juice and grated rind of 1 orange

Add boiling water to mixed dry ingredients. Mix and add orange juice and rind. Cook over boiling water for ½ hour or over direct heat 10 minutes, stirring constantly. (Sauce given for cherry nut pudding also is very good).

CRUNCHY APPLE BAKE+

6 medium sized apples	1 T sugar
1 t cinnamon	1 t baking powder
1 egg, beaten	1 C flour
2/3 C sugar	¼ t nutmeg
1 t salt	

Pare and slice apples thin; arrange in shallow baking dish. Combine spices and 1 T sugar, and sprinkle over apples. Sift together flour, 2/3 C sugar, salt and baking powder. Add egg and mix in with a fork. Mixture will be crumbly. Sprinkle over apples. Bake at 400 degrees until apples are tender and top is brown, about 40 to 45 minutes. Serve warm with Creamy Sauce. Makes 6 servings.

CREAMY SAUCE

½ C butter or margarine	1 C powdered sugar
6 T warm milk	½ t vanilla

Cook and stir over hot (not boiling) water to a creamy consistency. Serve hot.

KNOWLEDGE RESTS NOT UPON TRUTH ALONE, BUT UPON ERROR ALSO!

BROWN BETTY+

6 C peeled sliced apples

1 C brown sugar, packed down

½ t cinnamon

Mix together:

1/4 pound butter, melted

4 C soft bread crumbs

Place a layer of apples in bottom of 2 quart buttered baking dish. Add a layer of crumb mix; repeat for two more layers of each, ending with crumbs. Add ½ C water. Cover and bake about 1 hour at 375 degrees. Remove cover for last half hour. Serve hot or cold, with hard sauce, whipped or plain cream or ice cream. (This was one of our first preferred desserts when the children were growing up.)

APPLE DUMPLINGS

2 C sugar

¼ t nutmeg

2 C flour

3/4 C shortening

2 C water

¼ C butter

1 t salt

½ C milk

¼ t cinnamon

6 apples, quartered, pared, and cored

2 t baking powder

Make syrup of sugar, water and spices; add butter.

Sift dry ingredients together. Cut in shortening. Add milk all at once and stir until moistened. Roll out ¼ inch thick. Cut in 5 inch squares. Arrange 4 pieces of apple on each square; sprinkle generously with additional sugar, cinnamon and nutmeg; dot with butter.

Fold corners of dough to center; pinch edges together. Place 1 inch apart in greased baking pan. Pour syrup over. Baste twice with syrup during the baking. Bake at 375 degrees for 35 minutes. Serve hot or warm with cream or ice cream. They are delicious served warm and can be reheated the next day.

APPLE FLIP

6 medium apples, peeled and chopped fine; 1 C sugar dissolved in 2 C water. Let boil while mixing the dough: Sift together 2 C flour, 2 T baking powder and ½ C sugar. Cut in 2 T butter. Mix with milk to make soft dough. Roll out on floured board to ¼ inch thick. Spread with apples, sprinkle with cinnamon, dot with butter and roll up like a cinnamon roll. Cut in 1 inch pieces; place in hot syrup in flat baking pan on end, ½ inch a part. Bake at 350 degrees for about 40 minutes or until nicely browned. Serve hot or warm with whipped or plain cream and sugar.

BANANA PUDDING

Louise Baugh

1 T gelatin	juice of one orange, and grated rind
1 C sugar	$\frac{1}{2}$ C water
juice of $\frac{1}{2}$ lemon and grated rind	$\frac{1}{2}$ pint cream, whipped and sweetened
3 bananas or more	

Soak gelatin in 1 T water. Add remaining water to sugar and cook to a syrup. Add gelatin mixture to syrup and dissolve. Mash bananas and mix with juices and grated rinds. Add to cooled gelatin mixture and continue cooling, then fold in whipped cream. Pour into mold and chill until set. Serve with banana slices and whipped cream. ($\frac{1}{2}$ C reconstituted frozen orange juice and 1 T lemon juice may be substituted for fresh juices and no rinds need to be used. Very good.) Serves 6.

CHERRY NUT PUDDING+

1C canned cherries, pitted and cut up	1 C flour
1 egg, beaten	1 C sugar
$\frac{1}{4}$ t salt	2 T melted butter
1C nuts, coarsely broken	1 t soda
1 T cherry juice	

Beat together at medium speed, flour, egg, soda, salt, butter and cherry juice. Stir in cherries and nuts. Bake in buttered $1\frac{1}{2}$ quart casserole or 9 x 13 inch pan for 45 minutes at 350 degrees.

During baking time prepare sauce: Melt 1 T butter, blend in 1 T flour, then add 1 C hot water; stir until blended. Add 1 C brown sugar, $\frac{1}{4}$ t salt, and 1 t vanilla. Bring to a boil stirring constantly. When cake has baked 45 minutes, take out of oven and pour sauce over it. Return to oven and bake 15 minutes longer. Serve cold with whipped cream. Serves 10. This is even better the second day.

(I submitted this recipe in a 6th ward food fair, many years ago, and won 1st place.)

**IF I DESPISED MYSELF, IT WOULD BE NO COMPENSATION IF EVERYONE
SALUTED ME, AND IF I RESPECT MYSELF, IT DOES NOT TROUBLE ME IF
OTHERS HOLD ME LIGHTLY.**

Max Nordau

APPLE PUDDING+

Cherrill Nielsen

1 C sugar	1 C sifted flour
1/3 C butter	1 t soda
1 egg	1/2 t salt
1 t cinnamon	1/2 t nutmeg
1/2 C chopped nuts	2 C shredded apples
1 t vanilla	

Cream together butter and sugar; add egg and beat well. Add sifted dry ingredients to first mixture. Add apples, nuts and vanilla. Bake in buttered 8 x 8 inch pan for single recipe or 9 x 13 inch pan for double recipe, about 45 minutes at 350 degrees. Serve with sauce or whipped cream or ice cream. Especially good served hot. Serves 8 or 9.

PUDDING SAUCE+

1 C sugar	1 C boiling water or evaporated milk
1/4 t salt	1/2 C butter
1 t vanilla	1/2 t nutmeg
1/2 t lemon zest(optional)	

Mix together; simmer slowly. If milk is used do not boil. Serve hot. Also very good over plain cake. Makes 1 1/4 C.

APPLE CRISP

Put 6 C peeled apple slices into a buttered baking dish. Sprinkle with cinnamon and 1/4 C water. In a bowl combine 1 C brown sugar, 3/4 C sifted flour and 1/3 C butter. Cut butter into mixed dry ingredients until it looks like coarse meal. Sprinkle over apples. Bake at 350 degrees for 40 to 50 minutes. Especially good served warm with homemade ice cream. Serves 6.

RELIEF SOCIETY PUDDING+

2 C seedless raisins	4 C dry bread crumbs
2 C seeded raisins	1 C nuts
2 C grated carrots	2 C white sugar
2 C grated potatoes	2 t soda
2 C grated apples	1 t salt
1 1/2 C suet	2 t cinnamon
1 t nutmeg	1 t cloves

Mix ingredients. Steam 3 hours in bags or cans. For preserving, pressure in #2 1/2, (2/3 full) cans, exhausting for 15 minutes, then pressure 1 hour and 10 minutes at 10 lbs.

LUETTA'S PUDDING+

Luetta Baugh

1½ C butter	3 C sugar
3 C carrots, grated	3 C apples, grated
4½ C flour	2 T soda
3½ T baking powder	1½ t cinnamon
1½ t nutmeg	1½ t allspice
1 T cocoa	1½ C seedless raisins or dates
1½ C seeded raisins	1½ C nuts
1½ C milk	1 T vanilla
6 eggs	1 pkg fruit cake mix

Cream butter and sugar. Sift all dry ingredients together 5 times. Beat eggs and mix altogether. Fill #2½ cans about 2/3 full. Seal once; steam cook 75 minutes. Seal 2nd time; Pressure cook 1 hour and 10 minutes at 10 lbs.

APPLE-COCONUT DESSERT SQUARES+

¼ C packed brown sugar	1/3 C soft butter
3/4 C packed brown sugar	1 C sifted flour
2 eggs	¼ C sifted flour
½ t baking powder	½ t salt
½ t cinnamon	2 C diced, peeled apples
1 1/3 C flaked coconut	½ C chopped pecans
1 t vanilla	

Mix 1 C flour and ¼ C sugar. Add butter; mix until smooth. Press firmly into an ungreased 9 x 9 inch pan. Bake at 350 degrees for about 20 minutes or until browned. Beat eggs until thick and light in color. Add 3/4 C sugar 1 T at a time, beating after each addition. Sift 1 C flour with baking powder, salt and cinnamon. Fold into egg mixture. Add remaining ingredients and mix thoroughly. Spread on top of baked mixture in pan. Bake 30 to 45 minutes or until a cake tester inserted in center comes out clean. While warm cut into squares and serve with ice cream, prepared whipped topping or cream, or warm lemon sauce. Serves 9.

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A WORD FROM THE HEART GOES STRAIGHT TO THE HEART!

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CHERRY CHEESE DESSERT+

CRUST: Beat 3 egg whites while adding very slowly 1 C sugar and 1 t vinegar, 1 t vanilla and 1 t baking powder. Beat until very stiff. Roll 18 small soda crackers and fold into egg whites with 1 C broken walnuts. Pour mixture into buttered 9 x 13 inch pan. Bake at 350 degrees for 15 to 20 minutes until light gold in color. When cool spread with filling.

FILLING: 8 oz cream cheese at room temperature. $\frac{1}{2}$ pint whipping cream or Cool Whip, $\frac{1}{2}$ C powdered sugar, and $1\frac{1}{2}$ t vanilla. Whip together until thick. Spread over the crust, and top with 1 can cherry pie filling. Serves 12.

BAKED CUSTARD+

Scald 4 C milk with 3/4 C sugar and 2 T butter. Pour slowly into 5 beaten eggs. Add 1/8 t salt, $\frac{1}{2}$ t vanilla and $\frac{1}{2}$ t lemon extract. Pour into baking dish and sprinkle a little nutmeg on top (if desired). Set in a pan with enough hot water to come up half way on baking dish. Bake at 325 to 350 degrees for 30 to 40 minutes, or until a knife inserted in center comes out clean. Do not over bake. Serve plain or with cream or marshmallow sauce. Adding 1 C cooked rice before baking makes good rice custard. Good without butter.

FLUFFY TAPIOCA PUDDING+

3 T Minute Brand Tapioca	3 T sugar
1 egg yolk	2 C milk
1/8 t salt	2 T sugar
1 egg white	3/4 t vanilla

Mix tapioca, salt, 4 T sugar, milk and yolk in pan. Let stand 5 minutes. Beat egg white until foamy. Gradually add 2 T sugar, beating to soft peaks; set aside. Cook tapioca mixture over medium heat to a full boil, stirring for 6 to 8 minutes. Gradually add to beaten egg white, stirring quickly until blended. Stir in vanilla. Cool 20 minutes. Stir. Serve warm or chilled, plain or with whipped or plain cream and sugar. Is good with many sauces. (I double this amount, it goes fast).

NO ONE REMEMBERS WHO CAME IN SECOND!

RICE PUDDING

½ C rice	5 C milk (1 C may be evaporated milk)
½ C sugar	½ C seedless raisins (optional)
dash of nutmeg	¼ t salt

Mix all ingredients together. Put in baking dish and bake at 300 degrees, stirring occasionally until all milk is absorbed, about 1½ hours. Serves 8. Serve with cream and sugar or whipped cream or preferred sauce or topping.

BREAD PUDDING+

Prepare ingredients as for baked custard and put in baking dish. Butter, enough bread slices or pieces to cover entire surface of custard. Press bread into custard, so it becomes saturated. Sprinkle cinnamon on top. Bake at 325 degrees for about 40 to 45 minutes, or until custard is set. Serve with cream or milk and sugar.
(This is a good way to use stale bread).

ORANGE CREAM RICE

½ C rice	2 C boiling water
½ t salt	½ C cream, whipped
1 C orange juice	3/4 C sugar
1 T grated orange rind	2 large oranges

Cook rice in boiling salted water. Drain and rinse several times in cold water. Drain on soft towel, then put in large bowl. Sprinkle with orange rind and fold in whipped cream. Mix sugar and orange juice and stir until sugar is dissolved. Pour over rice and chill 1 hour or longer. Arrange circles of orange segments on individual serving plates, and fill with the rice.

LEMON DELICACY

2 T butter	2 eggs, separated
juice of 1 lemon	½ lemon rind, grated
3/4 C sugar	3 T flour
1 C milk	

Cream together butter and sugar and well beaten egg yolks. Add flour, lemon juice and rind. Add milk, and gently fold in stiffly beaten egg whites. Pour mixture into buttered baking dish and set in a pan of hot water. Bake at 350 degrees for 45 minutes. Serves 4.

LEMON ICEBOX DESSERT

2 egg yolks	1 grated lemon rind
5 T lemon juice	½ C sugar
1 C cream, whipped	8 graham crackers
2 egg whites, whipped, with 2 T sugar	

Combine yolks, sugar, juice and rind; cook until thick, stirring constantly. Beat egg whites and fold into whipped cream and add to cooled lemon mixture. Line freezer tray with finely rolled cracker or vanilla wafer crumbs. Pour in mixture and cover with remaining crumbs. Cover with waxed paper or foil and freeze for at least 2 hours.

GONE WITH THE WIND+

1 envelope Knox gelatin	1 C sugar
1 C cream	1 egg
1 C milk, scalded	1 orange
pinch of salt	

Dissolve gelatin in small amount of cold milk. Add hot milk, egg yolk, salt and orange juice. Cool. Whip egg whites and cream and add to gelatin mixture. Pour into refrigerator trays and cover with 1 C graham or vanilla wafer crumbs mixed with 3 T melted butter and 3/4 T brown sugar. Chill about 2 hours. Serves 8.

CHOCOLATE DESSERT+

Ruth Gibbons

Melt ½ lb marshmallows in double boiler. Add a dash of salt, some green coloring, and 3/4 t almond flavoring. Cool. When it starts to stiffen, fold in 1 pint whipped cream. Line 9 x 13 inch pan with waxed paper. Pat in 1 pkg crushed chocolate wafers. Pour in filling. Grate bitter chocolate over top and sprinkle on chopped, un-salted pistachio nuts. Serves 10.

**THE REASON THEY'RE CALLED THE OPPOSITE SEX IS BECAUSE EVERY TIME
YOU THINK YOU HAVE YOUR WIFE FOOLED-IT IS JUST THE OPPOSITE!**

Walter Winchell

CHOCOLATE DESSERT

½ C butter	1 C powdered sugar
3 eggs, separated	2 oz unsweetened chocolate
1 C crushed vanilla wafers	1 C salad marshmallows
1 C nuts, broken	1 C cream, whipped and sweetened

Cream butter and sugar until fluffy. Add egg yolks and beat. Gradually beat in melted chocolate. Add nuts. Fold in beaten egg whites. Beat again. Put ½ C crushed wafers in 9 x 9 inch pan. Carefully spoon mixture over crumbs. Set in refrigerator. Combine whipped cream with remaining ingredients. Spread over top of chocolate mixture. Top with remaining crumbs. Refrigerate several hours. Serves 9.

ORANGE ANGEL DESSERT

1 pkg orange gelatin	½ C sugar
1 2/3 C whipping cream	1 C boiling water
2 t grated orange rind	1/3 C orange juice, add lemon to make ½ C
12 oz angel food cake in small pieces	

Mix gelatin and sugar in large mixing bowl. Add boiling water and stir until dissolved. Add orange rind and juice. Chill until mixture begins to thicken. Whip. Whip cream until stiff. Fold in gelatin mixture lightly but thoroughly. Fold in cake pieces. Turn into a 9 inch spring form pan. Chill until set. Makes 8 servings.

ANGEL FOOD DESSERT

1 angel food cake in small pieces	1 pkg lemon Jell-o
½ C boiling water	2 C warm milk
2 eggs	1 C sugar
1 C crushed pineapple	½ pint whipped cream
maraschino cherries, chopped	

Dissolve Jell-o in boiling water. Set aside. Beat 2 eggs with 1 C sugar and stir into milk. Stir until thickened. Add gelatin and set to cool, then fold in the pineapple, and whipped cream. Pour over cake pieces. Top with cut maraschino cherries. Refrigerate until ready to serve. Serves 12 to 16.

MAN IS HARDER THAN A ROCK, AND MORE FRAGILE THAN AN EGG!

Yugoslav Proverb

ANGEL DESSERT+

Vera Pulsipher

Crush 10 oz of vanilla wafers and generously line a 12 x 14 pan with crumbs.

3 C powdered sugar	1 C soft butter
4 un-beaten eggs	2 C cream, whipped and sweetened
8 oz maraschino cherries, cut small	½ to 1 C chopped nuts

Add sugar gradually to softened butter. Beat well. Add eggs and beat until fluffy. Spread this mixture over crumbs. and. Spread whipped cream on butter mixture and sprinkle nuts on top. Freeze at least eight hours. Can be made several days ahead. (Pineapple, strawberries, raspberries or other fruit, or fruit cocktail drained may be used in place of cherries. Cut strawberries and pineapple in small pieces).

OLD ENGLISH TOFFEE DESSERT

Ardella Baugh

1 square butter	2 C powdered sugar
1 heaping T cocoa	1 C chopped nuts
2 eggs	1 t vanilla
medium sized box vanilla wafers	

Cream butter, sugar, and cocoa. Add eggs one at a time beating well. Add nuts and vanilla. The longer you beat it the better it is. Put half of wafer crumbs in bottom of freezing tray and add the mixture. Put remaining crumbs on top. Freeze. Serve with whipped cream. Very rich but very good.

CARAMEL CUSTARD

Emma Jean Maughan

Caramelize $\frac{1}{4}$ to $\frac{1}{3}$ C sugar in top of double boiler. When melted, roll pan to cover with the caramel, as much of the pan to the level the custard will cover. Mix 3 beaten eggs, $\frac{1}{2}$ C sugar, $1\frac{1}{2}$ C milk, $1\frac{1}{2}$ C canned milk, dash of salt, and $\frac{1}{2}$ t vanilla. Pour into prepared double boiler. Bake slowly over hot water as for regular custard. Cool. Invert on serving tray, garnish with whipped cream, etc., as desired. Serves 4 to 5.

THE WISDOM OF THE WISE IS AN UNCOMMON DEGREE OF COMMON SENSE.

William R. Inge

PINEAPPLE PUDDING

Valera Pond

1 pkg banana cream pudding	1½ C milk
1 C cream, whipped and sweetened	8 oz pineapple tidbits, drained
8 oz crushed pineapple, drained	1 large banana, sliced
½ C small marshmallows	1/4 C maraschino cherries, cut up

Cook pudding and milk according to pkg directions. Pour into bowl; cover tightly and chill. Remove cover and beat until smooth. Add whipped cream, fruit and marshmallows. Chill. Serve in sherbet glasses.

SNOWBALLS

½ C sugar	6 T butter
1 egg yolk, beaten	1 egg white, stiffly beaten
1 C drained crushed pineapple	½ C chopped nuts
6 large vanilla wafers	whipping cream-coconut, vanilla
pinch salt	

Cream butter and sugar, add egg yolk, pineapple and nuts. Fold in egg white and salt. For each snowball take 3 vanilla wafers, spread mixture between but not on top, stacking them together. Refrigerate 4 hours or over night. Spread sweetened cream and vanilla over each snowball. Sprinkle generously with coconut and refrigerate 3 to 4 hours longer, until ready to serve. Makes 20.

EMERALD ISLE FLUFF+

Dessert or pie

½ lb marshmallows	2 T lime juice
2 T water	1/3 C evaporated milk
1 C evaporated milk, chilled until icy	½ C coconut
½ C grated lime peel	½ C toasted coconut

Melt marshmallows with 1/3 C evaporated milk over hot water. Stir to blend. Cool; add lime juice, peel, water and coconut; chill till thick. Whip evaporated milk and fold into marshmallow mixture. Tint pale green with food coloring. Pour into wafer crust. Top with ½ C toasted coconut. Chill until set, about 3 to 4 hours. Makes 9 servings.

WAFER CRUST+

Combine 1 1/3 C vanilla wafer crumbs with 1/3 C melted butter or margarine. Press in bottom of 8 x 8 x 2 inch pan. Chill thoroughly.

BLUEBERRY DESSERT

Thelma Hunsaker

½ lb vanilla wafers (3 C crushed)	3 T melted butter
1 C softened butter	1 C whipped cream, sweetened
2 C powdered sugar	1 can blueberry pie filling
1 C chopped nuts	3 eggs

Mix half the vanilla wafer crumbs with 3 T butter. Pack into 9 x 12 inch pan. Set aside. Cream softened butter with sugar; beat in eggs one at a time by hand, at least 60 times for each egg. Spread over crumbs in pan. Sprinkle on nuts, then pour the pie filling over the top. Cover with the whipped cream and top with remaining crumbs. Refrigerate at least 4 hours or overnight before serving. Serves 12 to 15.

SWEET POTATO SURPRISE

4 C yams or sweet potatos, mashed	3 eggs
2 t cinnamon	1 t salt
1 can evaporated milk	1 t ginger
1 C brown sugar	1/4 C butter
1 butter recipe yellow cake mix	3/4 C butter
1 C chopped nuts	

Mix first 8 ingredients and pour in 9 x 13 inch pan. Sprinkle cake mix on top. Melt 3/4 C butter and drizzle over cake mix. Bake at 350 degrees for 45 minutes.

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**THERE ARE 4 MODERN DAY FOOD GROUPS:
DINE IN, TAKE OUT, DRIVE UP, AND DELIVER.**

WHEN LOVE AND SKILL WORK TOGETHER, EXPECT A MASTERPIECE.
John Ruskin

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MEAT DISHES AND CASSEROLES

PRIME RIB ROAST

Doris Baugh

(Made from pot roast)

Choose a 3 lb chuck roast or larger, warm to room temperature. Wipe with oil. Do not season in any way. Set meat on rack in pan, and roast at 300 degrees for 1 hour (to kill bacteria). Then lower temperature to 175 degrees. The longer this cooks the more tender this cut of meat becomes.

Roasting: Rare roast - 2 hours 15 minutes per lb. Medium roast - 3 hours per lb.
Well done roast - 3½ hours per lb.

POT ROAST+

Put 3 to 4 lb pot roast in large kettle. Add hot water to almost cover. 2 T vinegar may be added. Bring to a boil and dip off scum that forms on top of water. Add 1 large garlic bud cut in two, and a little salt. Cover and cook slowly about 2 hours, or until tender, turning the meat several times. When the water is boiled away, remove the garlic and allow the meat to brown, turning it several times, being careful not to let it burn. If the meat is not done, add a little water to keep it from burning and cook longer.

For a good variation in flavor, cook in less water adding: 2 chopped onions, 1 T brown sugar, 1 T Worcestershire sauce, 1 8 oz can tomato sauce, ½ t dry mustard.

TENDERLOIN OR RIB EYE BEEF ROAST+

7 to 10 lb beef roast, rolled and tied with string at 1½ to 2 inch intervals. Rub with pressed garlic. Salt and pepper entire outside. Put fat side up on rack in roasting pan. Insert meat thermometer with tip in middle of thickest part, as near the center as possible, and not resting on fat. Set marker on thermometer at desired doneness. Bake at 325 degrees. Allow 20 minutes per pound for rare. (140 degrees), 25 minutes for medium, (150 to 160 degrees), and 30 minutes for well done. (170 degrees.)

Allow meat to stand about ½ hour for best slicing, and remember meat continues to cook after it is removed from the oven, and can become more done than desired. Working and planning with Mahlon and Pearl Rice, Fred and I have served an annual dinner built around this kind of roast beef, to all the Baugh family since 1943, when we served 41 people. Now our guests total upwards of 100, and we cook 50 lbs of meat.

(Continued on following page)

(Continued from preceding page)

Although our menu never varies, no one seems to want us to change from the "traditional" roast beef, mint sauce, mustard, new potatoes cooked with mint, and new peas cooked with mint and simmered in cream. Also, fresh spring vegetables, many from our own gardens, sliced cucumbers and red onions in seasoned vinegar, home made root beer, home made bread and butter, cakes and ice cream. There is always enough of everything for seconds and thirds.

BAUGH PARTY (continued)

This dinner began and is perpetuated in honor of Mother, Alice Summerill Baugh, whose birthday is July 16. We still try to have our dinner on the Saturday nearest that date, each July. This seems to be a happy time for eating and visiting, and building family togetherness.

EDITORS NOTE: Although this annual dinner is no longer served we still try to hold the Baugh Family Reunion as near to July 16th as possible. Many people still comment on how good the, "Baugh Roast Beef," was.

TENDERLOIN, T-BONE OR SIRLOIN STEAK+

Cut steak 3/4 to 1 inch thick. Squeeze garlic bud through press, and put juice on both sides of meat. Salt and pepper the side that goes in the pan first. Fry fat trimmed off the steak before adding the steak, then add steak while pan is very hot. If juices make liquid in pan, the pan is not hot enough, and meat will not be tender. Allow to cook uncovered about 7 minutes; add salt and pepper and turn steak over. Cook about 5 minutes more until browned nicely. Transfer to hot serving plate. This steak will be rare. Allow 2 to 3 minutes more on each side for well done.

ROUND STEAK IN MUSHROOM GRAVY+

Cut round steak in serving size pieces. Trim off fat and brown lightly on both sides. Place in casserole. Heat 1 can mushroom soup in the skillet that the meat was browned in. Add 3/4 to 1 can water and stir to loosen browning from bottom of skillet. Pour over meat. Cover and bake in 300 degree oven for 2½ to 3 hours. Add a little more water if needed while roasting. Cooking at a low heat makes the meat very tender.

CASEY STENGAL SAID, "ABILITY IS THE ART OF GETTING CREDIT FOR ALL THE HOME RUNS SOMEBODY ELSE HITS."

PRESIDENT CLINTON HAS BEEN A MASTER AT THIS.

SWISS STEAK-HERB GRAVY

beef round steak 1 inch thick	3 T lard
1/4 C flour	1 can mushroom pieces
3 t salt	1 t Worcestershire
1/8 t pepper	3/4 C water
1 medium onion sliced	1 clove garlic minced
1/8 t rosemary	1/8 t cayenne
1 6 oz can tomato paste	1/4 C catsup
1/4 t oregano	

Cut meat into 4 to 6 servings. Combine flour, salt and pepper. Dredge meat in seasoned flour. Brown steak, onion and garlic in fat or drippings. Pour off drippings. Combine mushrooms, worcestershire sauce, water, oregano, rosemary and cayenne pepper and add to steak. Cover tightly and cook slowly 2 hours. Combine tomato paste and catsup; add to steak and continue cooking 30 minutes more, or until steak is tender. Serve gravy with steak. Serves 4 to 6. This may be baked in the oven. A little more liquid may be needed as it cooks.

BARBECUED RIBS

8 or 10 country style spare ribs	1 C catsup
1 C water	2 T prepared mustard
1/4 C lemon juice	1 t celery salt
1/2 t nutmeg	2 T brown sugar
2 T vinegar	4 T Worcestershire sauce

Brown the ribs and place in a casserole or baking dish. Mix other ingredients; heat and pour over ribs. Bake at 325 degrees for 3 hours. This is also good prepared in a slow cooker.

SALISBURY STEAK+

1 lb hamburger	1 egg
1/4 C chopped onion	1/3 C milk
1 can cream of mushroom soup	2/3 C crushed cornflakes or bread crumbs
1 t salt	dash pepper, flour, fat

Combine all but the soup; form into patties; roll in flour, brown in fat. Drain off extra fat. Cover with soup. Cover and simmer 10 minutes or until ready to serve.

IT IS NOT ENOUGH TO AIM, YOU MUST HIT!

PRESIDENT EISENHOWER'S OLD FASHIONED BEEF STEW+

Soon after President Eisenhower occupied the White House, he offered his favorite stew recipe to anyone who would write for it. The following recipes came in answer to my stew request. We have liked them very much. We even put this in cans.

For 60 persons use the following ingredients:

20 lbs stew meat	15 fresh tomatoes or 3 quarts canned
8 lbs small Irish potatoes(we used red)	12½ lbs small carrots
5 lbs small onions	3 gallons beef stock
1 bunch bouquet garniture (thyme, garlic bay leaves, etc. in cloth bag).	
salt, pepper, accent(MSG)	

Stew meat until tender. Add vegetables and seasonings. When vegetables are done, strain off 2 gallons stock, and thicken slightly with beef roux. Pour back into stew and simmer ½ hour longer. Beef bones cooked with meat enhance flavor of stock.

For 6 persons:

2 lbs stewing meat	1 lb potatoes
2½ pints beef stock	1¼ lbs carrots
3/4 lb small onions	1 C tomatoes
Salt, pepper	2 bay leaves
½ t thyme	½ t Accent
1 clove garlic	

Cook as in above recipe, and thickening it with 6 T flour. Simmer ½ hour longer.

ELIZABETH THORPE'S BEEF STEW

2 lbs stew meat	3 medium carrots, sliced bite size
1 onion chopped	3 potatoes
1 bay leaf	1 can peas(add at last part of cooking)
1 can water	¼ C pickle juice
1 t salt	pepper

Put in casserole or covered pan and cook 5 hours in 275 degree oven.

TO ACHIEVE GREAT THINGS WE MUST LIVE AS IF WE ARE NEVER GOING TO DIE!

BEEF WITH VEGETABLES-FAMILY STYLE

2 lbs beef stew meat	1/3 C flour
2 t salt	1/4 t pepper
1 clove garlic chopped	1/4 C lard or drippings
1 quart tomatoes	1 T Worcestershire sauce
1/4 t cloves	6 carrots cut up
4 onions quartered	1 can peas
2 C cut up cabbage	

Combine flour, salt and pepper, and dredge meat. Brown meat on all sides in lard. Pour off drippings. Drain tomatoes, reserving juice. Add tomato juice, Worcestershire sauce, cloves and garlic. Cover tightly and simmer 1½ hours. Add carrots, cabbage and onions and continue cooking 1 hour. Add tomatoes and peas. Cook 15 minutes more or until meat is tender and vegetables are done. Serves 6 to 8.

NUA (BEEF) SATAY++

Prakong "Lynn" Baugh

2 lbs extra-lean beef fillet	1/4 C Hoisin sauce
3 T plum sauce	2 T rice vinegar
1 T honey	1 T sake or white cooking wine
1/2 t hot Thai chili sauce	1 T fresh cilantro, chopped
3 cloves garlic, minced	

Trim any fat from the meat and cut against the grain into ribbon strips, about 4 inches long, ½ inch wide and 1/8 inch thick. Combine ingredients and mix with meat. Allow to marinate at least two hours. Thread meat on skewers leaving 1 inch of the skewer uncovered at each end. Pour remaining marinade over meat. Refrigerate until ready to cook. Brown each skewer over charcoal or under broiler in oven. Rotate skewers often. Serve with peanut butter sauce.

PEANUT BUTTER SAUCE:++

1 C peanut butter	1 C coconut milk
1 T lime juice	4 T soy sauce
1 T worcestershire sauce	6 to 10 drops Tabasco
1/4 t salt	

Mix all ingredients and refrigerate. Allow to stand long enough for flavors to blend. Warm before serving. Sauce may be thinned with lime juice, coconut milk, or water.

FIERY BEEF SATAY SKEWERS++

Richard Baugh

1 ½ lbs boneless beef, 1 ½ inch thick
cherry tomatoes, green onions, potatoes, green pepper or other vegetables cut into 1 inch squares and pre-cooked until nearly done.

MARINADE:

½ C Dijon Mustard	½ C soy sauce
1/4 C honey	2 T fresh lime juice
4 t minced garlic	1 T ground Thai chili pepper

In a large bowl, combine marinade ingredients. Remove and reserve ½ C for basting. Trim fat from beef and cut into 1 to 1 ½ inch cubes. Add beef to remaining marinade and toss to coat. Cover and marinate in refrigerator for several hours.

Remove beef from marinade and discard marinade. Alternately thread an equal amount of vegetables and beef onto skewers. Place skewers on grid over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes for medium doneness, basting frequently with reserved ½ C marinade and turning occasionally. Serves 4.

MOO (PORK) SATAY++

Prakong "lynn" Baugh

2 lbs very lean pork loin	3 T curry powder
½ t ground, hot chilies	2 cloves garlic, minced
2 large onions, minced	4 T lime juice
1 T honey	

Slice the meat into thin strips, no more than 1/4 inch thick and about 1 inch wide. Make strips paper-thin if possible. Mix curry powder, chilies, garlic onions, salt, lime juice and honey in a large bowl. Add the meat strips and toss well to cover with marinade. Marinate for at least two hours. Thread meat strips on bamboo skewers, enough to cover entire skewer. Make sure that plenty of onion and garlic bits cling to the meat. Arrange skewers of meat in a dish, cover with remaining marinade and refrigerate while making the sauce. Brown or grill the meat skewers and serve with the warmed peanut butter sauce(page 145) for dipping.

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**THUNDER IS GOOD, THUNDER IS IMPRESSIVE; BUT IT IS THE LIGHTNING THAT
DOES THE WORK.**

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BAKED PORK CHOPS+

6 thick center cut pork chops

2 cans condensed mushroom soup

Trim fat from chops and brown quickly in frying pan. Put in shallow baking dish and pour the undiluted soup over them. Bake at 325 degrees for 45 minutes or until tender. Add more soup if necessary, or a little water to keep chops from getting dry. Soup makes delicious gravy. Very good with baked potatoes. Serves 6.

THAI-STYLE BARBECUED RIBS++

Richard Baugh

THAI MARINADE

1/4 C Thai fish sauce(nam pla)
2 T peanut oil
2 T fresh lime juice
2 T sugar
1 T fresh ginger, minced
2 to 4 lbs pork spare ribs

1/2 C fresh cilantro, chopped
2 T soy sauce
2 T minced garlic
2 stalks lemon grass, thinly sliced
2 t sesame oil

Combine all ingredients and marinate in refrigerator turning occasionally. After at least 8 hours remove ribs from refrigerator and let stand for 1 hour. Arrange oven racks in the bottom and upper third of oven. Heat oven to 300 degrees.

Fill a roasting pan 1/2 full of water and put on bottom rack of oven. Remove ribs from marinade and arrange on two racks in a shallow roasting pan. Place pan on upper oven rack and bake for 45 to 60 minutes, basting often, until meat is very tender. Do not baste for the last 20 minutes of cooking. Discard remaining marinade. Transfer ribs to cutting board, cover with foil and let stand 5 to 10 minutes before cutting into serving size pieces.

THAI DIPPING SAUCE++

2 t fresh lime juice
1 T soy sauce
1 t minced garlic
3/4 T sugar

2 t rice wine vinegar
1 T Hot Thai Chili Sauce or 1 t red pepper
1/2 t sesame oil

Combine all ingredients and stir until sugar dissolves. Serve with Thai-Style spare ribs.

**EVERY MAN HAS IT IN HIS POWER TO MAKE ONE WOMAN HAPPY BY
REMAINING A BACHELOR.**

PIZZA BURGERS++

Richard Baugh

1 lb lean ground beef	1/3 C grated parmesan cheese
1 T chopped onion	1 T tomato paste
1 t dried oregano	1/2 t salt
1/4 t black pepper	4 English muffins, split
8 tomato slices	8 mozzarella cheese slices

In a bowl, mix beef, Parmesan cheese, onion, tomato paste, oregano, salt and pepper just until combined. Toast the muffins in a broiler until lightly browned. Divide meat mixture among muffins. Broil 4 inches from the heat for 8 to 10 minutes or until meat is cooked. Top with tomato and cheese slices. Return to broiler until cheese is melted. If desired, sprinkle with oregano. Serve immediately. Serves 4.

BARBECUE MUFFINS++

Richard Baugh

1 tube(10 oz) buttermilk biscuits	1 lb ground beef
1/2 C ketchup	3 T brown sugar
1 T cider vinegar	1/2 t chili powder
1 C (4 oz) shredded, cheddar cheese	

Separate dough into 10 biscuits; flatten into 5 inch circles. Press each into the bottom and up the sides of a greased muffin cup; set aside. In a skillet, brown ground beef and drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder and stir until smooth. Add to meat and mix well. Divide the meat mixture among biscuit-lined muffin cups, using about 1/4 C for each. Sprinkle with cheese. Bake at 375 degrees for 18 to 20 minutes or until golden brown. Cool for 5 minutes before removing from tin. 10 servings.

WHY CAN'T LIFE'S PROBLEMS HIT US WHEN WE'RE SEVENTEEN AND KNOW EVERYTHING?

OVEN SPAGHETTI

Richard Baugh

1 C onion, chopped	1 C green pepper, chopped
1 T butter or margarine	28 oz canned tomatoes, cut up
4 oz canned mushrooms	2 1/4 oz canned, sliced olives
2 t oregano	1 lb ground beef, browned and drained
12 oz spaghetti, cooked and drained	2 C shredded cheddar cheese(8 oz)
1 can cream of mushroom soup	1/4 C water
1/4 C grated Parmesan cheese	

Saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives, oregano, and ground beef. Simmer un-covered for 15 minutes. Place half of the spaghetti in a greased 13 x 9 x 2 inch baking dish. Top with half of the vegetable mixture. Sprinkle with 1 C cheese. Repeat layers. Mix the soup and water until smooth and pour over the casserole. Sprinkle with parmesan cheese and bake uncovered, at 350 degrees, 30 to 35 minutes or until heated through. Serves 12.

SPAGHETTI AND MEATBALLS

2 lbs ground beef	2 t salt
1/2 C bread crumbs	2 eggs
1/4 C catsup	1 1/4 C nonfat dry milk
1/4 t pepper	1/2 C chopped onion

Mix all ingredients. Shape with wet hand into about 30 meatballs, about 1 1/2 in. Put into 2 9 inch pans or equivalent. Brown in 400 degree oven about 20 to 25 minutes or until done. Drain well. Put all ingredients for sauce into a 4 quart saucepan. Cover and cook over low heat about 8 minutes. Stir often. Add meatballs. Cover and simmer gently 5 to 8 minutes. Pour over cooked hot spaghetti. Sprinkle with Parmesan cheese. Serves 6 to 8.

SAUCE FOR MEATBALLS:

3 8 oz cans tomato sauce	1/2 t oregano
2 t garlic salt	1 6 oz can tomato paste
1/2 t marjoram	1/2 t dry mustard
3/4 C water	1/4 t pepper
1/2 t celery seed	

6 C cooked spaghetti or macaroni.(about 3 C un-cooked). Mix and cook over low heat for about 8 minutes. Stir occasionally. Add meatballs, and heat.

WESTERN HOSPITALITY

Kae Lynn Beecher

1 large can pork and beans	1 can tomato sauce (small)
1 lb ground beef	$\frac{1}{2}$ C brown sugar
2 T onions (minced)	1 C chopped carrots

Cook carrots and brown ground beef. Combine all ingredients in a large casserole dish and bake 30 to 45 minutes at 350 degrees.

HAMBURGER- MUSHROOM LASAGNE++

Richard Baugh

9 spinach lasagna cooked as directed	1 lb hamburger, browned and drained
1/4 C butter	1 lb fresh mushrooms, sliced
2 cloves garlic, minced	$\frac{1}{2}$ t salt
1 t lemon juice	1/4 C flour
3 C milk	$\frac{1}{2}$ C fresh parsley, chopped
$\frac{1}{2}$ C parmesan cheese, grated	15 oz Ricotta or small curd cottage cheese
2 C (8 oz) mozzarella cheese, shredded	

In a large saucepan, melt butter, add mushrooms, garlic, salt and lemon juice. Saute mushrooms until tender. Add hamburger, stir in flour and blend. Add milk and cook over medium high heat until mixture thickens and boils, stirring constantly. Stir in 1/3 C parsley. Line baking dish with 1/2 C sauce, 3 lasagne noodles, 1/3 of the Ricotta or cottage cheese, 1/3 of the mozzarella, 1/3 of the remaining sauce and 1/3 of the parmesan cheese. Repeat layers ending with parmesan cheese on top. Sprinkle with remaining parsley. Bake at 325 degrees for 45 minutes or until bubbly. Let stand 15 minutes before serving. Serves 8.

TAMALE PIE++

Richard Baugh

2 lbs hamburger	2 cans (16 oz) whole kernel corn
2 cans (26 oz) diced tomatoes	1 green bell pepper
1 can (4) beef tamales, sliced	1 t chili powder
$\frac{1}{2}$ t cumin	$\frac{1}{2}$ C sliced olives
1 C cheddar cheese, grated and divided	

Brown and drain hamburger, add chili powder and cumin; set aside. Clean green pepper and slice into 1/8 inch ring slices. Mix corn and tomatoes in a colander, allow to drain. In a large dutch oven, (approximately 13 x 8 inches) layer ingredients as follows: tamale slices, corn and tomatoes, and ground beef. Repeat until ingredients are gone. End with tamale slices. (additional tamales may need to be sliced.) Garnish with additional green pepper rings filled with black olive slices and topped with remaining cheese. Bake at 375 degrees for approximately one hour or until the cheese is bubbly. Serve with Guacamole, salsa, and sour cream. Refrigerate leftovers.

BEEF ENCHILADAS++

1 lb lean ground beef	1/2 lb ground turkey
1 1/2 C (6 oz) Jack cheese, shredded	3/4 C sour cream
1/2 C chopped green chilies, drained	1/2 C green onions, chopped
1 can (4oz) mushrooms, drained	1 T instant beef bouillon
1/2 t Tabasco	1/2 t garlic powder
3 cans (8 oz) tomato sauce	1/3 C green pepper, chopped
2 t chili powder	1 t sugar
1/4 t ground cumin	10 8 inch flour tortilla or 12 6 inch corn tortilla

Preheat oven to 325 degrees. In a large skillet, brown meat and pour off fat. Stir in 1 C cheese, sour cream, onions, half of the chilies and 1 t bouillon; set aside. In medium saucepan, combine pepper, remaining bouillon, chili powder, sugar and cumin; simmer 10 minutes or until bouillon dissolves. Soften tortillas according to package directions and fill each with equal portions of meat mixture. Roll up. Arrange in greased 3 quart 13 x 9 inch baking dish. Spoon tomato sauce over and cover. Bake 20 minutes. Uncover and sprinkle with remaining cheese. Bake 5 minutes longer, un-covered, or until cheese is melted. Garnish as desired. Serve with additional sour cream. Refrigerate leftovers. 6 to 8 servings. These are much better re-heated and served the 2nd day.

CHEESEBURGER PIE++

1 lb ground beef	1 large onion, chopped
1/2 t salt	1 C(4 oz) cheddar cheese, shredded
1/2 C Bisquick baking mix	1 C milk
2 eggs	

Pre-heat oven to 400 degrees. Grease 9 inch pie plate. Saute ground beef and onion until beef is brown and onion tender. Drain. Stir in salt and sprinkle with cheese. Pour into pie plate. Mix remaining ingredients until smooth and pour over meat mixture. Bake for approximately 25 minutes or until a knife inserted in center comes out clean. Serves 6.

HAMBURGER GRAVY++

Richard Baugh

1 lb hamburger	1 med onion, chopped
1/4 t salt	1/8 t pepper
1/8 t garlic powder	4 T flour

Brown hamburger and drain. Add onion, salt, pepper and garlic. Saute until onion is tender. Stir in flour until blended. Add milk or water to desired thickness. (approximately 1 quart. Serve with mashed or boiled potatoes and cabbage. Very good with baking powder biscuits, or rice.

BEEF RAGU BRINDISI++

Tracey Baugh Wright

1 to 2 lbs beef chuck or stew meat	4 to 5 oz olive oil
1 onion, chopped	1 liter tomato sauce
1 liter water	1 bay leaf
2 to 8 dried, hot red peppers	13 to 17 Roma tomatoes
fresh Romano or parmesan Cheese	penne or mostaccioli pasta

Using a large pot, brown meat in hot olive oil until half cooked. Add chopped onion, bay leaf, dried red peppers, tomato sauce, water and tomatoes. Bring to boil and then reduce heat and simmer until meat is tender and tomatoes and onions have cooked down. This may take two to three hours depending on the temperature you are using. Remove bay leaf and hot peppers before serving unless you like a hot bite now and then. Include more peppers if you like spicier sauce, or just one or two for flavor. Prepare pasta according to directions making certain that you do not over-cook. Sprinkle with freshly shredded cheese and then top with Ragu.

EDITOR'S NOTE: Tracey and her husband, Gerald Wright, were stationed in Southern Italy while doing a tour with the USAF. While there, her neighbor taught her how to make several Italian dishes and recipes. This is her all time favorite.

MY FIRST MEATLOAF+

1 lb ground beef	2 slices bread crumbed
½ onion chopped fine	1 tsp salt
¼ t pepper	1 egg
¼ C chili sauce	

Mix together and put in greased loaf pan. Bake 1 hour at 400 degrees.

MEATLOAF WITH PIQUANT SAUCE

2/3 C dry bread crumbs(2 slices bread)	1 C milk
1½ lbs ground beef	2 slightly beaten eggs
¼ C chopped onion	1 t salt
1/8 t pepper	½ t sage
1 Can cream of mushroom soup	

Soak bread crumbs in milk; add other ingredients and mix well. Form in loaf and cover with sauce. Bake at 350 degrees for 1 hour. Serves 6.(Continued on following page)

**DISCUSSION IS AN EXCHANGE OF KNOWLEDGE; ARGUMENT IS AN EXCHANGE
OF IGNORANCE.**

(Continued from preceding page)

PIQUANT SAUCE

4 T brown sugar
1 t dry mustard

$\frac{1}{4}$ t nutmeg
1 C catsup

Mix well and pour over meatloaf.

ITALIAN MEATLOAF

2 lbs hamburger
1 medium onion
5 slices dry bread
1 $\frac{1}{2}$ t salt
sliced ham

1 C tomato sauce
1 beaten egg
1 t oregano
1 lb Mozzarella cheese, grated

Crumb the bread and mix with hamburger. Add egg, tomato sauce, salt and oregano and mix into meat mixture with your hands. Flatten the meat mixture onto a cookie sheet and spread with catsup or Italian meat sauce. Place 3 or 4 slices of ham on half the meat and cover with grated cheese. With the help of a spatula fold half the meat mixture over the side with the ham and cheese and seal the edges. Lift the loaf onto the rack of a roasting pan and spread catsup or meat sauce over the top. Bake at 350 degrees for 45 to 50 minutes. Serves 6 to 8. Preparing the meat on foil makes it easier.

LUMBERJACK MACARONI+

$\frac{1}{2}$ lb macaroni
2 to 4 T worcestershire sauce
 $\frac{1}{2}$ C melted butter

2 C cheese grated ($\frac{1}{2}$ lb)
 $\frac{1}{4}$ C chili sauce
 $\frac{1}{4}$ C Half and Half, heated

Cook macaroni as instructed. Drain. Heat large platter very hot. Spread macaroni on platter, sprinkle with cheese and other ingredients. Mix with two forks until sauce is creamy. Serve at once on hot plates. Serves 6.

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WHATEVER POET, ORATOR, OR SAGE MAY SAY OF IT, OLD AGE IS STILL OLD AGE.

Henry Wadsworth Longfellow

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SPAGHETTI CASSEROLE+

Our children used to call this "Mixture".

½ lb spaghetti cooked in salted water	1 medium green pepper
2 t salt	2 T butter
1 lb ground beef	1 T sugar
1 large onion	½ can corn (optional)
1 quart tomatoes	grated cheese

Cook sliced onions and pepper in butter until glazed. Add beef and fry until brown. Add other ingredients and put into casserole and cover with grated cheese. Bake at 350 degrees 45 to 60 minutes. Serves 10. (When our children were growing up, this and Lumberjack macaroni were money saving favorite meals).

HAMBURGER STROGANOFF+

This was the main dish I served at our 5th South neighborhood party, many years ago. It rained until nearly time for the guests to arrive, then the sun came out and everything was warm. The lawns were still wet, so we mopped the driveway dry, and set up tables there. The party was a big success.

½ C minced onion	1 clove garlic minced
2 T butter	1 lb ground beef
2 T flour	2 T minced parsley
1 T salt-pepper	1 can cream of chicken soup
4 8 oz cans mushrooms undrained	1 C sour cream (use canned milk and 2 T vinegar)

Fry onion and garlic in butter; add meat and brown. Add salt, pepper, flour, mushrooms and cook 5 minutes. Stir in sour cream, heat thoroughly, but do not boil. Serve immediately. Serve over parsley noodles. Serves 4 to 6. For variety, fry 3 slices bacon with the hamburger.

SLOPPY JOES++

2 lbs hamburger, browned	2 C onion, chopped
1 C celery, chopped	2 cloves garlic, minced
½ C ketchup	½ C chili sauce

Put all ingredients in a large casserole and bake at 325 degrees for 2 hours. Serve on hamburger buns.

SPAGHETTI SAUCE

2 lbs ground beef	1 C chopped onion
2 T lard or drippings	3- 8oz cans tomato sauce
1 6 oz can tomato paste	1½ t salt
1/8 t pepper	1 t paprika
1 t basil	¼ t marjoram
½ t garlic salt	1/8 t celery salt
¼ t dry mustard	¼ t parsley flakes
2 t Worcestershire sauce	1 pkg (7 oz) spaghetti, cooked

Brown ground beef and onion in drippings and pour off drippings. Add tomato sauce and remaining ingredients. Cover tightly and simmer slowly 2 hours; occasionally. Serve over hot, cooked spaghetti. Serves 6.

ENCHILADAS

Bobbie Baugh

In a well greased, 10 inch flat baking dish, put
1 layer crumbled Fritos 1 layer chili without beans
1 layer finely chopped onions, pre-fried 1 layer shredded cheese

Repeat; Bake at 325 degrees 45 minutes to 1 hour, covered. Do not brown or cook hard.

HAMBURGER OVER RICE

Cherrill Nielsen

1½ lbs hamburger fried	1 clove garlic crushed
½ t salt	¼ t pepper
¼ t oregano	½ to 1 t Tabasco sauce
1 t sugar	a few shakes cayenne
¼ t chili powder	1 can tomato soup
¼ C water	

Simmer together for 10 minutes.

Boil 1 C rice in 8 C salted water, un-covered. Drain. Serve rice on individual plates. Pass and add in order, hot meat sauce, then sprinkle with grated or shredded cheese, chopped lettuce, fresh diced tomatoes, raw chopped onion; top with more grated cheese. 4 medium servings.

HAMBURGER TORTILLAS+

Cherrill Nielsen

Fry together, 2 lbs hamburger and 1 large onion chopped. Add, 2 small cans tomato sauce, 1 pkg dry taco or enchilada mix. Simmer together a few minutes. Add 1 large can pork and beans, heat through. Fry 12 tortillas a few minutes in hot grease on both sides. Put 6 tortillas in the bottom of a 9 x 13 pan. Add half of the meat mixture, then 6 tortillas, then the rest of the meat mixture. Top with thin slices of cheddar cheese, Monterey Jack cheese or Mozzarella cheese. Bake at 325 degrees for 20 minutes.

HAMBURGER ZUCCHINI CASSEROLE

Ardella Baugh

1 onion cut fine-fry in margarine until glossy. 2 to 3 C sliced zucchini - boil in small amount of water. Drain. 12 slices day old bread, or toasted, crumbed and mixed with 1 t poultry seasoning and a little sage. ½ lb hamburger fried lightly

Mix seasoned bread with melted margarine. Put a layer of crumbs in bottom of a 2 quart casserole, add a layer of drained zucchini, then a layer of hamburger. Repeat. Save enough crumbs for top. Mix 1 can chicken soup with 1 C milk and pour over all. Put crumbs on top. Bake 30 minutes at 350 degrees.

BARBEQUED GROUND BEEF FOR 40 PEOPLE

12 lbs ground beef	2 T salt
2 C catsup	8 large onions
2 cans tomato soup	2 C flour
2 quarts tomatoes	2 bay leaves
2 T chili powder	2 T mustard
2 T sage	½ C vinegar
2 t curry	

Brown meat and cook onions together. Mix the rest of the ingredients and simmer 1 hour. Serve on hamburger buns.

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ONE CANNOT HELP GETTING OLD, BUT ONE CAN RESIST BEING AGED.
Lord Samuel

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BARBECUE+

Elizabeth Thorpe

1 lb hamburger
1 T vinegar
1 T flour
1 C tomatoes
½ t curry
1 t sage

5 bay leaves
1 large onion chopped
½ t chili powder
½ C catsup
2 t Worcestershire sauce
½ t dry mustard, salt-pepper

Cook meat with onions; add other ingredients and simmer ½ hour, stirring as needed to keep from sticking. Standing improves flavor. Enough for 12 to 14 buns.

BAR B QUE SAUCE+

2 onions chopped
1 t chili powder
2 T vinegar
1 t salt

2 T Worcestershire sauce
3/4 C catsup
3/4 C water

Mix together in heavy skillet. Cover and simmer 45 minutes. Makes 1 pint. Cook franks in this sauce, serve over rice or add ground beef to serve on buns.

APRON BAR B QUE SAUCE+

This recipe was printed on an apron I bought for Fred. I tried it and we liked it very much. It has been a favorite since. I added "Apron" to the title.

2 C catsup
2 T dry mustard
1 T salt
1 clove garlic minced
1 t accent
2 t pepper
½ t thyme
1 T liquid smoke

2 C tomato juice
2 T sugar
1 T chili powder
¼ to 1/3 C vinegar
1 T Worcestershire sauce
½ t rosemary or sage
1 medium onion chopped

Mix together and simmer in heavy pot for 30 minutes. Use this sauce for barbecue basting of all meats, fish or foul. Good for marinade for beef or lamb.

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**MIDDLE AGE IS THE TIME WHEN YOU'LL DO ANYTHING TO FEEL BETTER,
EXCEPT GIVE UP WHAT IS HURTING YOU!**

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MEATBALLS WITH SPAGHETTI

½ C chopped onion	3 T fat
2½ C tomatoes	2 6 oz cans tomato paste
2 C water	8 oz spaghetti, cooked as instructed
½ t pepper	1 lb hamburger
¼ t garlic powder or	½ t salt
1 clove garlic minced	½ to 1 C dry bread crumbs
1 t sugar	½ C milk
1 t salt	½ C grated parmesan cheese

Brown onion in hot fat; add tomatoes, tomato paste, water and seasonings. Simmer 1 hour. Combine remaining ingredients except spaghetti and cheese. Form in balls, roll in flour and brown in hot fat. Add balls to sauce and cook over low heat 15 to 30 minutes. Serve sauce over hot spaghetti, sprinkle cheese on top. Makes 6 to 8 servings. ¼ C sliced mushrooms and/or a little chopped green pepper make good additions to the sauce.

EASY MEATBALLS AND SPAGHETTI!

1 lb ground beef	½ C chopped onion
½ lb sliced mushrooms	¼ t pepper
1 t salt (to taste)	1 # 2½ can(3 ½ C) tomatoes
1 clove minced garlic	1 t meat extract (optional)
¼ C salad oil	8 oz spaghetti
½ C grated cheese	

Add salt and pepper to meat and form into small balls. Brown in oil. Add other ingredients except spaghetti and cheese. Cover and simmer 1 hour. Cook spaghetti according to pkg directions. To serve, transfer drained spaghetti to large, hot platter, pouring meat sauce over spaghetti. Sprinkle with Italian-style grated cheese. Garnish with green pepper rings. Makes 5 to 6 servings.

HAMBURGER BEAN CASSEROLE

May Pedersen

1 lb hamburger	1 large can pork & beans
1 chopped onion	1 t chili powder
1 scant C milk	2 stalks celery chopped
1 C mushroom soup	1 C catsup
salt-pepper	

Bake covered at 350 degrees for 1 hour.

BELGIAN MEATBALLS+

1 lb hamburger	2 T chopped onion
2 T chopped green pepper	1/4 C cornmeal
1 1/2 C cooked tomatoes	1 t chili powder
1 1/2 t dry mustard	1/8 t pepper
1 t salt	1/2 C milk
1 egg 1/4 C flour	1/4 C shortening

Combine all but fat, flour and tomatoes. Form 12 balls; roll in flour and brown in hot fat. Add remaining flour and tomatoes. Cover and bake in 450 degree oven for 35 to 45 minutes. Remove meat, pour off fat, and add 1/2 C catsup, 1/2 C hot water, 2 T Worcestershire sauce, and 1/2 t salt. Bring to a boil and serve over meatballs. Serves 6.

LITTLE PORCUPINES+

1 lb hamburger	2 T chopped onion
2 T chopped green pepper	1 clove garlic chopped
1/2 C raw rice	1 t salt
1/2 t celery salt	1/2 t cinnamon
2 C tomato juice	1 egg
2 T sugar	1 T Worcestershire sauce

Heat together tomato juice, sugar, cinnamon and Worcestershire sauce. Combine other ingredients and form into balls. Pour the hot sauce over balls. Cover tightly and simmer about 50 minutes. (1 can of tomato soup is good in place of part of the tomato juice). Serves 5 to 6.

SPICY BEEF SHORT RIBS

2 lbs beef short ribs	3 T fat or drippings
1 medium onion sliced	2 T butter
2 T vinegar	1 T brown sugar
1/2 C catsup	1 T Worcestershire sauce
1 t prepared mustard	1/2 C water
1/2 C chopped celery	1 t salt and pepper

Brown short ribs in fat. Brown sliced onion in butter. Add all ingredients except short ribs and simmer until slightly thickened, about 30 minutes. Pour off drippings from short ribs. Pour the sauce over the short ribs. Cover and simmer about 2 hours or until meat is tender. 4 to 6 servings.

HAM LOAF

1 lb ham ground
1 t baking powder
2 lbs veal ground
2 beaten eggs

4 slices white bread
2 onions finely chopped
1 pint milk

Soak bread in milk; add other ingredients; salt and pepper to taste, and bake in loaf pan at 350 degrees 1½ to 2 hours. Serve with mustard sauce or horseradish sauce. Beef or lean pork may be substituted for veal. Tomato juice or diluted tomato soup may be substituted for milk.

MUSTARD RING

4 eggs well beaten
3 t dry mustard
3/4 C sugar

3/4 C water
1 C weak vinegar
1 envelope unflavored gelatin dissolved in 1/4 C water

Combine all ingredients and cook in double boiler until creamy and smooth. Cool and fold in 1 C whipped cream. Pour into ring mold and refrigerate until set.

GLAZED HAM LOAVES

1 lb ground ham
1/3 C cracker crumbs
1 T green pepper, chopped
3/4 C apple juice or milk
½ t dry mustard

1 lb pork sausage
1½ T onion, chopped
1 T parsley, chopped
1 beaten egg
1 t brown sugar

Season with salt, pepper, thyme & nutmeg to taste. Mix well and form into 6 equal loaves, placing 3 stuffed olives in center of each. Place loaves on baking sheet, sprinkle each with a little flour and bake at 350 degrees for 25 to 35 minutes or until done and are firm on top.

BOIL: 1 C brown sugar with 3 T vinegar and 1 T prepared mustard for 1 minute. Quickly pour some of this mixture over each loaf. Return to oven and bake until tops are glazed, basting with the syrup until all is all used.

GLAZE FOR HAM

2/3 C brown sugar
1 t vinegar

2 t dry mustard
2 t water

Mix and spread over ham when about done. Return to oven for about ½ hour. If gravy is to be made from drippings, put glazed ham into another container for remaining oven period. Glaze makes drippings too sweet for gravy.

PORK RIBS AND KRAUT

Bobbie Baugh

16 oz sauerkraut	2 t caraway seed
1 medium onion sliced or chopped	1 to 2 t sugar
1 quart canned tomatoes, chopped use juice to make consistency you want	

Put kraut in a 2 quart casserole, cover with onions, and sprinkle on caraway seed. Pour tomatoes on top. Sprinkle with sugar. Cut pork ribs or pork chops into serving pieces and salt and pepper both sides. Lay on top of casserole. Cover and bake 1 hour at 350 degrees. Uncover and bake 1 hour longer. Serves 4. (Use lean meat).

SAUERKRAUT AND SAUSAGES ALSATIAN+

Many years ago, when \$10.00 was \$10.00, Fred bought a "GOURMET" cookbook that cost that much. Most of the recipes read like the kind only a professional chef would prepare and serve guests at the Waldorf Astoria or Antoine's. The few we used were very good, and this kraut recipe alone, was worth the price of the book to 'Fred'. It's GOURMET title is, "CHAUCROUTE GARNIE".

Line the bottom of an ample casserole with 8 thick slices of fat bacon. Place over them 2 quarts sauerkraut. On the sauerkraut place 6 smoked pork loin cutlets, 3 onions, each stuck with a clove, and 10 smoked, spiced or fresh sausages. Cover with another 8 to 10 thick slices bacon and pour in 4 C meat stock. Cover tightly and simmer 1 3/4 hours. Uncover, add 8 to 10 frankfurters, and cook for 15 minutes without boiling.

On a heated large platter, arrange the sauerkraut surrounded by the bacon, cutlets, sausages and frankfurters, and garnish with thin slices of boiled or baked ham. Serve with potatoes boiled in their jackets. (I fried the bacon more before placing on the serving platter, to brown it).

SAUSAGE AND RICE CASSEROLE+

Eva Blanche

Boil 6 C water; add 2 pkg Lipton Chicken Noodle soup and add 3/4 C quick rice (Uncle Ben's) or regular rice may be used. Cook until tender. Saute 1 1/2 to 2 lbs link sausages cut in pieces until brown Pour off half the grease. Saute in the sausage grease 6 large stalks celery, sliced, 1 onion chopped, and 1 green pepper julienne, until tender. Add 1 #2 can drained bean sprouts, 1 can mushrooms, and 1 can water chestnuts, drained. Season with salt and pepper. Put all together with slivered almonds on top. Bake uncovered in 350 degree oven 40 to 50 minutes. Can be doubled. Serves about 12. (Decrease water and use mushroom liquid).

CURRY+

Luna Berntson

4 lbs hamburger	1 1/2 t A1 sauce
5 large onions, chopped	1 C catsup
juice of 1 lemon	1 1/2 t curry powder
1 can mushrooms	1 1/2 t worcestershire sauce
2 bunches celery; slice diagonally	salt and pepper to taste

Brown onions in butter. Add 3 C water and cook all above ingredients for 1/2 hour. Wash 1 C rice until water is clear. Cook in salted water, about 5 minutes, boiling hard, then cover and cook slowly 15 minutes until all water is absorbed, and rice is tender, but not mushy. Serve curry over hot rice.

LASAGNA

Leona Harris

1 lb ground beef or pork sausage	1 clove garlic minced
1 chopped onion (optional)	1 T parsley flakes
1 T basil or basil & oregano	1 1/2 t salt
1/4 t pepper	1 lb can tomatoes
2 T parsley flakes	2 cans tomato paste
9 lasagna noodles	3 C cream style cottage cheese
2 beaten eggs	1/2 C grated Parmesan cheese
1 lb Mozzarella or jack cheese sliced	

Slowly brown meat and drain fat. Add next 7 ingredients. Simmer uncovered about 30 minutes or longer to blend flavors, stirring occasionally. Add water if needed. Cook noodles in boiling salted water until tender. Drain and rinse in cold water. Combine eggs, cottage cheese, pepper and 2 T parsley flakes. Place 3 cooked noodles in 9 x 13 pan, spreading a little sauce on bottom first. Spread 1/3 the cottage cheese mixture over noodles. Add 1/3 of the sliced cheese and 1/3 of the meat sauce. Repeat layers. Bake at 375 degrees for 30 minutes. Let stand 10 to 15 minutes before cutting in squares.

GROUND BEEF CASSEROLE+

Mildred Child

1 lb noodles cooked	1 chopped onion
1 green pepper chopped	1/2 to 1 C sliced stuffed olives
2 t salt-pepper	2 lbs ground beef
2 C tomato paste	1 can tomato soup
1 can mushroom soup	1 t sugar

Break up beef as it is fried; add onion and green pepper. Cook a little longer. Simmer all ingredients together about 10 minutes. Put into a greased baking dish, sprinkle with grated cheese. Bake 30 minutes at 350 degrees. Can be frozen and heated up weeks later. Serves 10 or 12.

MEAT BALLS OR MEAT LOAF

Elizabeth Thorpe

1 lb ground beef	1 egg unbeaten
½ C cracker or bread crumbs	1 medium onion
1 can tomato soup or 8 oz tomato sauce	¼ C milk
3 T chopped onions	½ t salt
¼ t sage	dash of oregano
1 t garlic salt	butter

Combine meat, egg, crumbs, onion and milk. Form into loaf. Cook onions in butter until soft. Add soup and ¼ C water and 2 T chopped parsley. Heat together and pour over meat. Bake at 350 degrees for 45 minutes. Put cheese triangles on top and bake until cheese melts. Slice and serve

SPEEDY TACO BAKE

1 lb ground beef	½ cup chopped onion
1 envelope taco seasoning mix	1 15 oz can tomato sauce
1 15 oz can whole kernel corn, drained	2 C + shredded cheese
2 C Bisquick Baking Mix	1 C milk
2 eggs	

Cook ground beef until nearly brown, drain. Add onion and saute five minutes longer. Spoon into 13 x 9 x 2 inch baking dish. Stir in taco seasoning mix(dry), tomato sauce and corn. Sprinkle with cheese. Stir remaining ingredients until blended and smooth; pour over beef mixture. Bake 35 minutes at 350 degrees or until a knife inserted near center comes out clean. Serve with sour cream, chopped tomato, and shredded lettuce if desired. Serves 8 to 10.

**“DON’T BE A FOOL AND DIE FOR YOUR COUNTRY. LET THE OTHER
@#\$%&%@ DIE FOR HIS.”**
George S. Patton

**“OFTEN, THE SUREST WAY TO CONVEY MISINFORMATION IS TO TELL THE
STRICT TRUTH.”**
Mark Twain

SHEPHERDS PIE++

Jackson Hole Cowbelles

1 lb ground beef	2 T fat
1 C onion, chopped	½ C green pepper, diced
1 Can, cream of mushroom soup	2 C canned peas and carrots, drained
2 C mashed potatoes, seasoned melted butter	parsley flakes

Brown beef in hot fat; add onion and green pepper; cook until tender, but not brown. Stir in soup; place in greased 1 ½ quart casserole; sprinkle peas and carrots over soup; arrange mashed potatoes in ring on top; drizzle melted butter over top. Bake uncovered in 350 degree oven for 25 minutes or until heated through. (String beans may be substituted for peas and carrots).

POULTRY AND EGG DISHES

ROAST TURKEY

IN OPEN PAN: Place turkey on rack in roasting pan breast side down. Do not cover pan or add water. Cover turkey loosely with foil, then press foil tightly at ends of drumsticks and neck; do not let foil touch top or sides of bird. Turn bird breast side up when about 2/3 done and lay a cloth moistened with melted butter over the breast; lay foil loosely over turkey. If thermometer is used, insert it now. Cut tie if drumsticks are tied and insert thermometer into thickest part of inside thigh muscle. Do not touch bone. Continue roasting. (See tests for doneness and roasting guide, below).

IN FOIL: This is a good way to cook large turkeys, 16 to 20 lbs.; smaller birds cook well this way too. The high temperature shortens cooking time.

Season thawed, prepared turkey with salt, pepper, and accent in cavity before adding dressing. Shake dressing down, but do not pack. Close opening. Grease breast and legs. Place turkey breast side up in center of wide, heavy foil that's at least 12" longer than the bird; put two widths together with drug-store fold for big bird, and press to make a leakproof seal. Bring one end of foil up over the turkey; then bring up other end, lapping it over first end by 2 to 3 inches. Fold tightly. Fold foil down snugly over greased breast and legs. Press remaining sides up to hold drippings. Package will not be air tight. Place wrapped turkey in shallow pan, with or without rack. Roast in very hot oven (450 degrees.) Remove pan from oven 30 to 40 minutes before turkey should be done (see roasting guide). Open foil and fold away from turkey to edge of pan. Insert meat thermometer, if you use one. Return to oven until done, leave bird uncovered for the last 20 minutes to brown.

TESTS FOR DONENESS: (1) Always make the pinch test; Protecting your thumb and forefinger with paper or cloth, pinch thickest part of drumstick. Turkey is done if meat feels soft. (2) Turkey should be done when thermometer reads 185 to 195 degrees.

ROASTING GUIDE:

Ready to cook weight - In pan at 325 degrees stuffed - in foil at 450 degrees empty

6 to 8 lbs	3 to 4 hours	1 1/2 to 2 hours
8 to 12 lbs	4 to 4 1/2 hours	2 to 2 1/2 hours
12 to 16 lbs	4 1/2 to 5 1/2 hours	2 1/2 to 3 hours
16 to 20 lbs	5 1/2 to 7 hours	3 to 3 1/2 hours
20 to 24 lbs	7 to 8 1/2 hours	3 1/2 to 4 hours

Add 20 to 30 minutes additional roasting time for heavy stuffed turkeys over 10 lbs.

**DO NOT FREEZE AN UNCOOKED STUFFED TURKEY
OR A COOKED STUFFED TURKEY.**

These suggestions, taken from various good cooks, have proved successful for me.

The best turkey I ever ate was cooked to that perfection by accident, many years ago. Planning to use the slow method of roasting, and allowing 10 to 12 hours cooking time, I put the turkey in the oven at 11:00 pm, the night before Thanksgiving Day. About 4:30 a.m. I awakened to smell the delicious aroma of roast turkey, and hastened to check on it. To my surprise, I discovered the oven thermostat was not working and the oven heat was as high as it would go. Taking the turkey out, I was amazed to find it beautifully browned and cooked through. By this time, Fred got up to see what was going on, and as you might guess, couldn't resist cutting off a couple of slices, which the two of us enjoyed along with a helping of dressing. Fred called it a Thanksgiving dinner preview, and said it was the best turkey he had ever eaten. I agreed with him. Anyway, we were appropriately dressed for the occasion.

EDITORS NOTE: My favorite way to cook a turkey is using Reynolds Oven Bags. These are plastic bags big enough to hold a huge turkey, but can be tied small enough to hold a small turkey or chicken. Directions for preparing the bird, and the bags, are included in the package. The bag facilitates faster cooking and much easier clean up. Also, the turkey browns itself and the bag keeps the turkey from drying out during cooking. Liquid from the turkey is captured by the bag and can be used in the gravy. I recommend this method. Your favorite recipes for dressing and seasonings are not changed.

CHICKEN NOODLE CASSEROLE+

Ida Harris

1 chicken cooked, cut into pieces	
1 can chunk tuna	1 can cream of chicken soup
2½ C top milk	1 can cream of mushroom soup
2 T flour	¼ C chopped pimento
6 T butter	½ Green pepper, chopped
1 C chopped celery	1 C chopped onion
2 T chopped parsley	½ lb cooked, drained noodles

Cook onion, celery and green pepper in butter until partly cooked. Stir in flour and milk; heat to boiling. Mix all other ingredients and add to chicken and tuna. Add milk and vegetable mixture. Mix well and put into buttered 2 quart casserole. Top with buttered bread crumbs. Bake for 35 minutes at 350 degrees, or until hot through.

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THE BEST GIFTS ARE ALWAYS TIED WITH HEART STRINGS!

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NOODLE LOAF+

Linda Benson

1 C grated cheese	3 T chopped parsley
3 T butter	2 eggs, well beaten
1 C soft bread crumbs	3 T pimento
2 T minced onion	1 C scalded milk
2 C cooked fine cut noodles	½ to ¾ t salt and pepper

Mix together and bake in a greased loaf pan set in hot water for 35 minutes at 350 degrees. Serve with creamed chicken or creamed veal. (1 lb noodles makes about 10 C cooked noodles). 1 noodle loaf makes about 8 slices.

CHICKEN CONTINENTAL

Elizabeth Thorpe

8 half chicken breasts, boned	¼ C butter
1 can cream of chicken soup	2½ T grated onion
1 t salt	1 T chopped parsley
1 t celery flakes	1/8 t thyme
3/4 C rice	1 1/3 C water
pepper to taste	

Coat chicken in 1/3 C flour seasoned with ½ t salt, ½ t dry mustard and a little pepper. Mix other ingredients together and put in dripper pan. Lay coated chicken on top. Sprinkle with accent and drizzle melted butter over chicken. Cover and cook 1½ hours at 350 degrees. Do not over cook or breasts will become dry. (If pre-cooked rice is used, use 1 1/3 C). Other chicken parts can be used.

CHICKEN BAKED IN CREAM+

1 cut up chicken coated with seasoned flour or shake and bake. Place cut side down in well buttered drippinr pan. Pour 1 C cream over all. Cover and bake at 350 degrees for 1 to 1½ hours or until done. Remove cover the last 15 minutes to allow for browning. For variation substitute evaporated milk or diluted cream of chicken or mushroom or celery soup for cream. Chicken may be dipped in evaporated milk then in crushed cornflakes or Rice Crispies before putting in dripper to bake.

IN THESE TIMES THE ONLY CERTAINTY IS THAT NOTHING IS CERTAIN!

MOIST DRESSING FOR CHICKEN OR TURKEY+

1 loaf or 8 C stale bread crumbs
1 lb butter
2 t baking powder (optional)

1½ to 2 T sage
8 C chopped onions, cooked slightly
1 T salt

Mix together and add enough water to make it quite moist, but not dripping. Salt and pepper inside cavity of chicken or turkey and add dressing, not packing in tightly. Close opening by sewing or with skewers. Tie legs together. Brush turkey with butter. Roast by preferred method.

CHICKEN SUPREME

Luetta Baugh

8 half chicken breasts boned, skinned if desired. Chicken may be cut into small pieces. Dip in flour and salt. Place in baking dish and add slivered almonds and mushrooms. Pour sauce over all:

SAUCE: 1 can chicken soup, add a little water to make a smooth paste if it is too thick. Sprinkle with chopped parsley, ¼ t thyme, a shake of oregano and rosemary. Cover and bake for 1½ hours at 325 degrees. Serve with seasoned rice, or fruit salad. Serves 8.

SEASONED RICE

Dice 2 medium onions and 1 small green pepper. Cook in 1 T butter until tender. Add:
1 C quick rice* 1 can chicken consomme
1 can mushroom, un-drained 1 can cream of mushroom soup
1 pkg slivered almonds (don't add if almonds are cooked with chicken)

Mix and put in buttered casserole with lid on. Bake 1½ hours, stirring once during baking, at 375 degrees. Serves 10. Good cooked in electric fry pan.

*Any quick rice may be used. If regular rice is used it needs to be cooked longer and may take more liquid, but works very well. Cook until liquid is absorbed.

**LIFE IS LIKE AN ONION, YOU PEEL IT OFF ONE LAYER AT A TIME, AND
SOMETIMES YOU WEEP.**

CHICKEN AND RICE

3 lb chicken, cut up	1/4 t each, savory, rosemary and tarragon
2 T lemon juice	1 1/2 C rice (1/2 C is enough for us)
1/4 C chopped peanuts (optional)	1 1/2 C diced celery
1/2 C melted butter or margarine	3 C hot chicken broth
1 4 oz can mushrooms	salt and pepper

Season chicken pieces with salt and pepper. Mix other seasonings with lemon juice and butter. Dip chicken in seasoned butter & place in baking pan. Bake at 400 degrees for 35 to 40 minutes or until tender.

Meanwhile cook rice and celery in remaining seasoned butter until rice is golden. Add broth. Heat to boiling. Stir once, then reduce heat and simmer 15 minutes, covered, until all liquid is absorbed. Remove from heat and toss lightly with peanuts and mushrooms. Serve with chicken. Makes 6 servings.

OVEN BARBECUED CHICKEN

1/2 C tomato juice	1/2 C cider vinegar
1/4 t Tabasco sauce	2 T brown sugar
2 t salt	1 to 2 cloves garlic
2 onions, sliced	1 C chili sauce
1/4 C worcestershire sauce	1/4 C butter
1/4 t dry mustard	1/4 t black pepper
2 cut up fryers	

Combine all but chicken and onions in saucepan. Simmer 30 minutes. The sauce improves with standing, so make it the day before. Put chicken, cut side up in a single layer in roasting pan. Season lightly with salt and pepper. Put onion slices around and on top of chicken. Pour in enough water to cover bottom of pan. Brush with barbecue sauce. Bake uncovered at 350 for 15 minutes. Turn pieces, add barbecue sauce and bake another 15 minutes. Pour off part of liquid, leaving at least 1/2 C in bottom of pan. Turn chicken again so skin side is up. Pour or brush on barbecue sauce. Bake 1/2 to 1 hour longer at 350 degrees, basting frequently with the sauce in pan. Serves 6.

A SHADY BUSINESS NEVER YIELDS A SUNNY LIFE!

J. F. Newton

FRENCH CHICKEN BAKE

2/3 C butter or margarine	1 lb mushrooms, sliced
1 C chopped celery	1 C dry or soft bread crumbs
1/4 C flour	2 t salt
1/4 t pepper	3/4 t dried thyme leaves
2 1/4 C broth	2 C milk
4 C diced cooked chicken	8 oz pkg noodles, cooked and drained

Saute mushrooms and celery in 6 T of the butter 5 minutes. Strain and set aside, reserving juices. In sauce pan mix flour, salt, pepper, and thyme. Stir in vegetable juices and milk until smooth. Bring to boil over medium heat and stir constantly; boil 1 minute, adding broth. Remove from heat; carefully stir in chicken, noodles, mushrooms and celery. Pour into shallow, 3 quart baking dish. Melt remaining butter, stirring in bread crumbs. Sprinkle over top. Bake in 400 degree oven for 20 minutes. Makes 12 servings. (Less noodles might be used).

CHICKEN DIVAN+

Louise Baugh

6 chicken breasts or 2 chickens, boiled	2 cans cream of chicken soup
1T lemon juice	2 pkg frozen or fresh broccoli
1/4 C chopped onion, cooked in butter	1/4 to 1/2 t curry powder
1 C sharp yellow cheese, grated	1 C mayonnaise

Place cooked broccoli in buttered 9 x 12 inch baking dish. Lay boned chicken on top of broccoli. Mix soup, mayonnaise, lemon juice, curry powder, and 1/2 the cheese. Pour over chicken. Mix 1 C soft bread crumbs with 4 T melted butter and sprinkle over chicken. Top with remaining cheese. Bake at 350 degrees for 1/2 hour. (A layer of Stove Top Stuffing may be placed over chicken before sauce etc., is put on). Serves 6 to 8. Sprinkle with sliced almonds if desired. Boil a bud of garlic with chicken.

CHICKEN CASSEROLE+

Mabel Murray

2 C diced chicken	1 C diced celery
2 C cooked rice	1 T lemon juice
1 C mushrooms, canned or fresh	1 can cream of chicken or mushroom soup
1 C sliced water chestnuts	1 T chopped onion
1/2 t salt	3/4 C real mayonnaise

Mix all together and put into buttered casserole. Top with buttered crushed cornflakes and slivered almonds. Bake 35 minutes at 350 degrees. Serves 12. Add 1/2 C canned milk if it seems too dry.

SCALLOPED CHICKEN+

USU Extension

4½ lb chicken or turkey
½ C chicken fat or butter
1 diced onion
½ t pepper
1 t sage or poultry seasoning

1 loaf day old bread, crumbled
2 t salt
½ C stock
2 stalks celery finely sliced

Grind skin and giblets of chicken; add to bread crumbs. Cook celery and onion in fat for 5 minutes. Add salt, sage, pepper and stock.

SAUCE:

4 C stock
1 t salt (to taste)
1 C flour

1 C chicken fat or butter
2 C milk
4 eggs, slightly beaten

Pour cooked, thickened mixture carefully into beaten eggs, and cook 1 minute. Put dressing in bottom of large oblong baking dish well buttered. Pour half the sauce over this. Place boned chicken or turkey on top; add remaining sauce. Mix 1 C dry or soft bread crumbs with ¼ C butter and put on top of casserole. Bake 20 to 30 minutes in 350 degree oven. Serves 16 to 20.

CHICKEN FILLED CREPES

Chemill Nielsen

Combine in blender or mixer:

1¼ C flour	1 C milk
3 eggs	¼ C water
refrigerate 2 hours	
½ t salt	3 T melted butter

Heat a 6 inch skillet or pan, brush lightly with butter or oil. Pour about 2 T batter into pan and quickly tip so batter covers bottom of pan. Cook for 1 minute, until browned. Turn with spatula. Cook other side the same. (It should be very light brown on both sides). Cool on rack and stack on waxed paper so they do not dry out. Yield: 12 to 16 crepes. (Mixture should be a little thinner than pancakes). These crepes with wax paper between them may be wrapped in wax paper and frozen for several days.
(Continued on following page)

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NO MAN HAS EVER BECOME A FAILURE WITHOUT HIS OWN CONSENT!

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(Continued from preceding page)

FILLING: Combine the following:

1 4 oz can of mushrooms	1 can mushroom or cream of chicken soup
1 t instant or fresh onion, minced	2 C chopped chicken (1 big chicken)

Heat and spread each crepe with 2 T of filling. Roll and place seam down in 13 x 9 x 2 inch pan. (When cooking chicken, add sage, salt, pepper, onion, garlic and bay leaf to give it a good flavor. Cut or pull the chicken into small pieces. When rolling the crepes with filling inside, be sure to roll it twice and lay fold side down in pan).

TOPPING: Combine the following:

1 can cream of mushroom soup	½ C shredded American or cheddar cheese
1 can cream of chicken soup	2 C dairy sour cream (IMO is good)

Heat soup and sour cream to warm. Pour about half of this mixture over the crepes and sprinkle with shredded cheese. Bake 20 minutes at 375 degrees or until hot. Heat reserved topping and put 1 to 2 T over each serving.

These crepes can be made hours before use and set aside until you are ready for them. They may even be frozen. Allow time for thawing and slow reheating.

CREPES

2 eggs	2/3 C milk
3 T oil	½ C flour
1/4 t salt	

In a medium bowl lightly beat eggs. Stir in milk and 1 T oil. Gradually stir in flour and salt; beat until smooth. Cover and refrigerate for 2 hours. Lightly brush a 6 to 7 inch crepe pan or skillet with some of the remaining oil. Heat until hot. Stir batter. Add a scant 2 T batter to the hot pan. Tilt so pan is completely covered. Cook, turning once, until light brown on each side. Repeat until all batter is used, brushing pan with oil as necessary. Makes 12 crepes. Cool and store with wax paper between cakes. May be wrapped and frozen.

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COURAGE IS FEAR THAT HAS SAID IT'S PRAYERS

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ARROZ VALENCIANO

1 cut up stewing chicken	1 T salt
6 C boiling water	1 clove garlic, minced
3 pimentos, sliced	1/4 C salad oil
4 link sausages, sliced	1 C chopped onions
1 C chopped green pepper	4 hard boiled eggs sliced
2 1/4 C canned tomatoes	8 stuffed olives, sliced
1 1/2 C uncooked rice	1/8 t saffron (optional)

Cook chicken in salted boiling water until tender about 2 1/2 hours. Drain stock, reserving liquid. Add water to make 4 C.. Slowly fry sausages, onions, green pepper, garlic, tomatoes and olives in oil until brown and tender. Wash rice and add to mixture. Then add chicken stock, saffron and pimentos. Stir a few minutes, cover tightly and simmer about 25 minutes or until rice is soft but not mushy. Place chicken on top of rice. Cover and cook about 5 minutes longer or until chicken is thoroughly heated. Serve on large hot platter. Arrange egg slices around edge of platter. Garnish with additional strips of pimento and sliced olives if desired. Serves 6.

MUSHROOM AND CHICKEN STUFFED CREPES

12 oz canned,(1 lb fresh mushrooms	6 T butter
1/3 C flour	1 1/2 C boiling water
2 egg yolks	1/2 t salt
1/4 t pepper	2 chicken bouillon cubes
1 C light cream or Half and Half	1/2 t nutmeg
4 C diced cooked chicken (crab meat may be used in place of chicken. Both go well with mushrooms.)	

Rinse, pat dry and slice fresh mushrooms or drain canned mushrooms. Set aside. In medium saucepan melt 4 T butter. Add half of the mushrooms; saute for 2 minutes. Stir in flour; stir and cook for 1 minute. Dissolve bouillon cubes in hot water. Blend into flour mixture. Cook and stir until mixture thickens. Lightly beat egg yolks with cream, salt and pepper, Stir into mixture in saucepan; cook and stir over low heat until hot, do not boil. Remove from heat and pour half the sauce into medium bowl. Stir in chicken and nutmeg. Spoon 1/2 C of the chicken mixture onto each crepe; roll up crepes and place, seam side down in a 13 x 9 x 2 inch baking pan. In small skillet melt remaining 2 T butter. Add remaining mushrooms and saute for 2 minutes. Stir into sauce left in saucepan. Spoon over crepes. Cover and bake at 375 degrees until hot, about 20 minutes. Makes 6 servings, or 12 crepes.

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IF YOU WANT TO MAKE ENEMIES, TRY TO CHANGE SOMETHING!

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CHICKEN PIES POLENTA

½ C chopped onion	10 oz frozen peas, partially thawed
2 T vegetable oil	16 oz tomato sauce
½ t salt	3 C cubed, cooked chicken
1 t chili powder	¼ C mayonnaise
1 (15 oz) box cornbread mix	2 T chopped chives

Saute onion in oil in skillet. Add chicken, peas, tomato sauce, olives, chili powder and salt; combine thoroughly. Put into 6 10 oz individual casseroles or 1 2 quart baking dish. Prepare cornbread batter as directed. Fold in mayonnaise and chopped chives. Top each casserole with cornbread batter. Bake at 400 degrees for 30 minutes or until topping is golden brown. (I have never used this cornbread mix, but is very good with my cornmeal muffin batter or spoon bread for topping.)

HOT CHICKEN DINNER

Ruby Lundberg

2½ C soft bread crumbs	1 large egg or 2 medium eggs
1¼ C evaporated milk	2¼ C cheese potato chips broken
1 large onion, chopped	3 lb C cut up chicken
1½ C chicken broth	Salt-pepper to taste

Mix together and bake at 350 degrees for 40 to 50 minutes. Serves 8.

CHICKEN CORDON BLEU

Isobel Nelson

4 chicken breasts (bone, skin, pound)	1 C flour
2 eggs, beaten	4 slices thin boiled ham
1 can cream of chicken soup	4 slices Swiss cheese
½ pint sour cream (not IMO)	

Mix together:	1 pkg chicken Shake and Bake
1 pkg bleu cheese dressing (dry)	¼ C grated parmesan cheese

Roll boned, skinned and pounded chicken breasts and ham and Swiss cheese in 4 rolls. Use 2 toothpicks to hold each roll. Dip each in flour then in beaten egg, then in Shake and Bake mix. Fry in ample oil until light brown. Place in baking dish. Pour 1 can cream of chicken soup over this, then put sour cream on each roll. Sprinkle with parsley flakes. Cover with foil or lid and bake at 325 degrees for 1½ hours. Serves 4.

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ONLY THE SUPPRESSED WORD IS DANGEROUS

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CHICKEN AND HAM SUPREME

12 half chicken breasts, boned	1/4 C oil or margarine
2 C chopped onions	1/4 C cornstarch or flour
1/2 t salt	1/4 t pepper
4 C milk	3 C water
1 C cider or other fruit juice	12 chicken bouillon cubes
1 1/2 lbs cooked, drained spaghetti	12 slices Swiss cheese
12 slices boiled ham	

In heavy skilled brown chicken in oil about 15 minutes until tender. Remove chicken. Add onions; cook 5 minutes. Mix starch, salt and pepper. Gradually stir in cider until smooth. Add onions with next 3 ingredients; stirring constantly and bring to a boil over medium heat. Boil 1 minute. Grease 6 quart shallow baking pan or 2 3 quart casseroles. Add spaghetti, pour on sauce and toss. Roll cheese inside ham. Arrange with chicken over spaghetti. Bake tightly covered in 325 degree oven for 45 to 60 minutes or until hot. Makes 12 servings. (Or prepare the day before but do not bake. Cover, refrigerate. To serve bake 1 1/2 to 1 3/4 hours).

INDONESIAN DINNER

1 casserole or ring of hot seasoned rice 1 large can Chinese noodles warmed.
8 boned breasts of chicken cut into serving pieces and baked 45 minutes to 1 hour at 350 degrees in a casserole with 2 cans of cream of chicken soup. Serve together or separately.

CHICKEN MANDARIN STYLE

Elizabeth Thorpe

1 broiler-fryer, cut into serving pieces	2 T soy sauce
1 t ginger	1/3 C oil
1/2 t salt, pepper	1 medium onion, minced
Mandarin oranges	flour

Spread chicken in shallow pan. Mix soy sauce, 3 T oil, seasonings and onion. Pour over chicken and marinate about 2 hours. Flour chicken and brown in remaining oil. Combine juice from oranges and marinade and pour over chicken. Cover and bake at 350 degrees for 30 minutes. Remove cover, add orange segments and bake 15 to 30 minutes longer or until done.

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A BEAUTY IS A WOMAN YOU NOTICE; A CHARMER IS ONE WHO NOTICES YOU!

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CHICKEN CASSEROLE

Myrtle Jacques was over-all winner of the 6th ward fair with this recipe.

1 large spring chicken	4 eggs, lightly beaten
1 can mushrooms	4 C chicken stock
1 can cream of chicken soup	4 slices brown bread, broken into small pieces
sage and salt to taste	a little minced onion

Stew chicken until tender. Remove meat from bones and cut into small pieces. Mix remaining ingredients and put into greased baking dish. Top with slivered almonds. Bake at 300 degrees for about 1½ hours.

CHICKEN AND RICE

1 can beef broth, add water to make 3 C	1 C quick rice (Uncle Ben's)
½ square butter	½ t salt
¼ t oregano	1 C celery, sliced
1 can cream of celery soup	1 small can mushrooms
1 medium chicken, cut up	½ pkg slivered almonds
¼ t curry powder	

Put butter, rice, liquid and seasonings in heavy skillet. Bring to a boil. Place rice mixture in casserole and bake 45 minutes at 300 degrees. Remove from oven. In another casserole put a layer of rice mixture, half of the celery, half of the mushrooms and half of the nuts. Cover with a layer of chicken. Repeat procedure, ending with a layer of rice. Dilute cream of celery soup by ½. Add salt, pepper and paprika to cornflake topping. Bake 30 minutes at 300 degrees until heated through. Celery and nuts should be slightly crisp.

BRAN PARMESAN CHICKEN

1½ C wheat bran flakes cereal (I used Wheaties) crushed to make about 3/4 C	
1 egg, beaten	¼ C milk
1/8 t salt	1/8 t sage
1 T butter	¼ C flour
3 T grated Parmesan cheese	5 chicken pieces, washed and patted dry
pepper	

In shallow pan or dish mix egg and milk; add flour, seasonings and cheese, stirring until smooth. Dip chicken pieces in egg mixture, coat with cereal and place in single layer, skin side up in greased or foil-lined pan. Drizzle with butter. Bake in oven at 350 degrees for about 45 minutes. Uncover last 15 minutes. 2 to 3 servings. Pre-boiling chicken cuts down baking time. Double batter covers 14 pieces very well.

OVEN FRIED CHICKEN+

Dip chicken pieces in 1 beaten egg and ½ C condensed milk. Then roll in the following mixture:

1 C flour	2 t salt
1 t paprika	1 t baking powder
¼ t pepper.	

In greased cookie sheet or shallow pan, melt 3/4 stick margarine. Place chicken pieces in pan. Bake ½ hour at 370 degrees. Turn and bake ½ hour more. It's very close to real fried chicken.

SOUTHERN FRIED CHICKEN

4 to 5 lb chicken, cut up	3/4 C light cream or evaporated milk
½ t baking powder	¼ t pepper
3/4 C flour	3/4 t salt
½ t paprika	3/4 C shortening or oil

Combine dry ingredients. Dip chicken in cream then in flour mixture. Fry in pre-heated pan with oil at 400 degrees. Brown chicken, then cover and finish cooking at 350 degrees, about 45 minutes in the oven.

FRIED CHICKEN

Prakong Baugh

2 3 lb chickens cut up.. Rub well with a mixture of	
2½ T salt	2 T sugar
1 t pepper	½ clove garlic minced or 1/8 t garlic powder

Cover and refrigerate overnight. When ready to use, completely coat individual pieces with the following mixture:

2 beaten eggs	1¼ C water
2 C flour	1¼ t black pepper
1 t baking powder	1½ t sugar
1 t salt	

Deep fry in medium hot oil until done and well browned.

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**CHILDREN ARE NATURAL MIMICS—THEY ACT LIKE THEIR PARENTS IN SPITE OF
EVERY ATTEMPT TO TEACH THEM GOOD MANNERS**

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BARBECUED SPARE RIBS OR CHICKEN

Prakong Baugh

1 T sugar	1 T salt
1/4 T black pepper	Ribs or chicken pieces

Mix and coat all pieces and then steam for 30 minutes. Let cool; cover and refrigerate 24 hours. Then coat all pieces with THAI BARBEQUE SAUCE and bake 30 to 40 minutes in 350 degree oven or until done and browned. Serve hot.

THAI BARBEQUE SAUCE

Prakong Baugh

1 large onion, chopped and browned in butter	1 T prepared mustard
1 8 oz can tomato sauce, diluted with 1/2 can water	1 1/2 T brown sugar
2 T Worcestershire	1 T vinegar
1 T lime juice	

Mix together and simmer 20 minutes.

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TO DESTROY WEEVILS: THROW AWAY ALL INFESTED FOODS INCLUDING FLOUR, CAKE FLOUR, RICE, AND OTHER GRAINS AND PUT DRY ICE IN CLOSED CUPBOARDS. ALLOW DRY ICE TO DISSIPATE BEFORE AIRING THEM OUT. THE CO₂ WILL KILL ALL WEEVIL LARVAE.

VEGETABLE SOUP IN MEAT LOAF ADDS A NICE FLAVOR.

ROLL DRY BREAD OR CRACKERS IN A PLASTIC BAG WHEN MAKING CRUMBS. PREVENTS A MESS.

BAKE MEAT LOAF IN A CUPCAKE PAN AND THEY WILL BAKE FASTER AND THEY ARE EASILY SERVED AND LOOK VERY NICE.

FROZEN CASSEROLE CAN BE PLACED IN OVEN AT LOW TEMPERATURE UNTIL THAWED AND THEN THE TEMPERATURE CAN BE TURNED UP TO FINISH BAKING.

USE CREAM OF CHICKEN SOUP AND CHEESE FOR CHEESE SAUCE. (3 OR FOUR SLICES PER CAN.)

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KANOM JEAP

Achara Anukularamphai

1 t vinegar	1 C fresh ground pork
3 mushrooms, finely chopped	$\frac{1}{4}$ t MSG
1 green onion finely chopped	1 T soy sauce
2 t sugar	$\frac{1}{4}$ t pepper
2 T water	1 T chopped parsley
1 T cornstarch	$\frac{1}{4}$ t season all
1 egg white	1 t cooking oil
20 to 25 wanton Skins	salt to taste

Mix all ingredients except wanton skins. Put about 1 rounded T of the mixture on each wanton skin and wrap well. Steam about 20 minutes. Grease steaming plate with vegetable oil. Fry fresh chopped garlic in vegetable oil and sprinkle over each cooked wonton. Dip or pour Worcestershire sauce over each Kanom Jeap as it is eaten.

STUFFED PORK CHOPS

Cut along bone about $\frac{1}{2}$ way through, then toward outside to make a pocket in 6 pork chops 1 inch thick or two thin chops may be held together with toothpicks.

2 T butter or margarine, melted	2 T chopped onion
$\frac{1}{4}$ t sage	$\frac{1}{4}$ t crushed basil leaves
1 T parsley flakes	salt-pepper

Saute until onion is golden. Toss with 1 $\frac{1}{2}$ C small dry bread cubes. Stuff mixture into pork chop pockets. Brown in a small amount of fat, then place in a 13 x 9 x 2 inch baking pan or casserole. Sprinkle with $\frac{1}{4}$ C onion soup mix. Pour $\frac{1}{2}$ C water over chops, cover and bake at 325 degrees about 1 hour or until tender. Do not over-bake, or it will be dry. Makes 6 servings.

HAMBURGER CASSEROLE FOR CROCKPOT

2 large potatoes, sliced	3 medium carrots, sliced
1 #2 can peas, drained	3 medium onions, sliced
1 $\frac{1}{2}$ lbs ground beef, browned	2 stalks celery, sliced
1 10 oz can tomato soup	1 can water

Place layers in the crockpot and season each layer of vegetables with salt and pepper. Put the browned meat on top of the celery. Mix the soup with the water and pour into the pot. Cover and set at low for 6 to 8 hours or high for 2 to 4 hours, stirring occasionally. Ingredients may be increased by half for the 4 $\frac{1}{2}$ quart model crockpot.

TEMPURA

1 C flour	1 beaten egg
1½ C water	½ C cornstarch
1 t baking powder	dash salt
¼ t Accent(MSG)	at least 1 inch oil in frying pan

Mix in order and stir lightly. Almost any type of seafood can be dipped in this batter deep and fried in 375 degree oil. Vegetables may also be cooked in this manner. Cut crosswise: eggplant, carrots, green beans, mushrooms, water cress, green onions, dry onions, sweet potatoes, asparagus, bell peppers, and zucchini. Fry until lightly browned. Try to cut into the same size pieces so they will cook evenly.

RICE PILAFF

Janice Nielsen

1 C long grain rice	1 stick butter
3 medium onions, chopped	2 cans beef consomme
1 can sliced mushrooms	

Brown rice and onions in butter, slowly and lightly. Add beef broth and mushrooms. Salt to taste. Cover and bake in 1½ quart casserole until liquid is absorbed, about 1 hour at 350 degrees. Serves 8 to 10.

KRAUT ROUND RUEBENS

2 C well drained sauerkraut	½ C Russian dressing
1 t grated onion	8 slices round, white bread
1 5 oz jar sharp cheese	2 T soft butter or margarine
½ lb thinly sliced, cooked corned beef	¼ t dill seed
¼ t seasoned salt	1/16 t garlic powder

Toss kraut with dressing. Beat cheese spread with 2 T butter, onion, dill and seasonings until well blended. Spread about 1½ T on one side of each bread slice.

Cover four slices of bread with corned beef and then the kraut mixture. Top with remaining bread slices, cheese side down. Brush outside surfaces of the sandwiches (top and bottom) generously with melted butter. Grill both sides until sandwiches are toasted and thoroughly heated. Serves 4.

RUDENESS IS THE WEAK MAN'S IMITATION OF STRENGTH.

Eric Hoffer

HOMEMADE NOODLES+

Add 1 t salt to one unbeaten egg. Gradually stir in flour with a fork until too stiff to mix. Then continue to knead, adding flour until it is no longer sticky, and very stiff. On a well floured board, roll out as thin as possible, adding flour as needed. Form into a roll starting from the longest side. With a sharp knife slice off in alternating diagonal thin slices. Break up, and add more flour to keep noodles from sticking together. (Some recipes add a little milk to the egg, before adding flour.) These may be added as they are made to boiling soup, or may be dried thoroughly, and stored in plastic bags or tight containers.

This is one of the few recipes I learned from my mother, as I watched her, fascinated, as she deftly diagonally sliced the dough to make the noodles short. Her chicken soup with noodles was a great favorite with our family.

DEVILED EGGS+

6 hard cooked eggs, halved lengthwise	$\frac{1}{4}$ C mayonnaise with $\frac{1}{4}$ t salt
1 T finely chopped celery (optional)	2 t prepared mustard
1 T minced onion	1 T minced stuffed or ripe olives
dash pepper	1 t salt

Remove egg yolks. Mash and combine with remaining ingredients. Refill egg whites, using a pastry tube if desired. Chill. Notch egg whites, trim tops with pimento or paprika. (Substitute crumbled bacon, chopped pimento, chives, sweet pickle, or parsley, for variation.)

TIPS FOR COOKING EGGS FOR SALADS, ETC.

Place eggs in saucepan and cover with cold water (at least 1 inch above eggs). Bring to boiling, cover and turn off heat. Leave in water 15 to 20 minutes. Cool eggs promptly in cold water to stop cooking and make shelling easier. For uniform slices, use an egg slicer or a wire cheese slicer. For wedges, use cheese slicer.

TINTING

Make pretty holiday time salad garnishes by tinting shelled, hard-cooked eggs with summer-drink powder. Dissolve each envelope of the flavored drink powder in 1 C water. Make enough to cover eggs. Put in peeled hard-cooked eggs; let stand till desired color. Dry tinted eggs on a rack.

PICKLED EGGS

In 1975, Fred became interested in a Continuing Education Class offered at U.S.A.C., and enrolled in a food preservation and preparation class during the winter quarter, taught by Dr. V.Y. Mendenhall. This turned out to be one of the highlights of his life. Training was given on various methods and principles of preservation: freezing, canning, drying and curing of meats, vegetables and fruits. This included the making of beef jerky, corned beef, pork sausage, curing of hams and bacon, and even pickling eggs. He enjoyed it all. Some of the meat recipes will be included in the Canning and Preserving section of this book. Here are some PICKLED EGG RECIPES:

DILLED EGGS+

1½ C white vinegar	1 C water
3/4 t dill	¼ t white pepper
3 tsp salt	¼ t mustard seed
½ t onion juice	½ t minced garlic

Bring the mixture to near boiling and simmer for 5 minutes. POUR over peeled, hard boiled eggs in a jar; seal and refrigerate to season.

SWEET AND SOUR EGGS

1½ C apple cider	½ C white vinegar
1 pkg (14 oz) red hots	1 T pickling spice
1 t garlic salt	2 t salt

Proceed as in above recipe.

KANSAS SPICY EGGS

1½ C apple cider	1 C white vinegar
2 t salt	1 t pickling spice
1 clove garlic, peeled	½ onion, sliced
2 t mustard seed	

Proceed as in Dilled Eggs.

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TO AVOID CRITICISM, DO NOTHING, SAY NOTHING, BE NOTHING!

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PICKLED EGGS

Cherrill Nielsen

1 t salt	1 t mixed spices
2 T sugar	2 C vinegar
12 to 16 hard boiled eggs peeled	

Add sugar, spices and salt to vinegar (dilute 1/3 with water if strong). Simmer about 8 minutes. Strain and pour over eggs arranged in a quart jar. Seal and refrigerate 2 days before eating.

PICKLED EGGS

3/4 C drained juice from canned beets	3/4 C vinegar
1/4 C brown sugar	1/2 t salt
12 whole cloves (or less)	6 hard boiled eggs, peeled

Boil liquids and seasonings. Cool. Pour over eggs in a quart jar. Refrigerate. For optimum eating quality, use within 2 days after preparation.

PICKLED EGGS

Richard Baugh

Adding hard cooked eggs to the heated juice of canned, pickled beets, or the vinegar from dill or sweet pickles, produces a good cure and delicious pickled eggs. Let stand in closed container in refrigerator for a few days to absorb flavors. Will keep a long time refrigerated.

PICKLED RED ONIONS

2 large red onions, sliced (about 2 C) Place in a small bowl. Add 1/2 C water and enough vinegar to cover. Sprinkle on 1 T sugar; cover and chill 3 to 4 hours. Drain. Mix onions with 1/4 C mayonnaise, 1 t celery seed and salt to taste. Serve as an accompaniment to beef. If too sour add a little more sugar to taste.

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"THE MINUTE A MAN IS CONVINCED HE IS INTERESTING, HE ISN'T."

Stephen Leacock

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CUCUMBERS AND ONIONS+

This has been a Baugh family favorite long before I came into the family.

Peel and slice about 2 C cucumbers and 1 C red or white onions. Mix together and sprinkle with a little salt. In a measuring cup put 1/3 C sugar; fill to 1/2 with white vinegar, and to 3/4 full with water. Pour over cucumbers and onions. Let stand a few minutes before serving.

MINT SAUCE+

Chop fresh mint leaves very fine. Using the same solution as for cucumbers and onions, put about 1/3 part chopped mint to 2/3 vinegar solution. Let stand at least an hour before serving. Very good on roast beef or lamb.

HORSERADISH SAUCE+

Use the same vinegar solution as for cucumbers and onions, to dilute fresh grated horseradish. You may want to use a little less sugar. Keep tightly covered in refrigerator.

HORSERADISH SAUCE+

1/2 C heavy cream 1/4 C horseradish drained

Whip cream as stiff as possible. Fold in horseradish. Serve with ham, boiled beef or tongue. Makes about 1 cup.

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“I LIKE NOT ONLY TO BE LOVED, BUT TO BE TOLD THAT I AM LOVED.”
George Eliot

“MEN HAVE MORE PROBLEMS THAN WOMEN. IN THE FIRST PLACE THEY HAVE TO PUT UP WITH WOMEN.”
F. Sagan

“THE CHAIN OF WEDLOCK IS SO HEAVY THAT IT TAKES TWO TO CARRY IT.”
Alexander Dumas

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FISH AND SEAFOOD

BRATTEN'S BOSTON CLAM CHOWDER

Ida Harris

2 6½ oz cans minced clams	3/4 C flour
1½ t salt	1 C onions, chopped
3/4 C butter	½ t sugar
2 C finely diced potatoes	1 quart milk or half and half
dash pepper	

Drain juice from clams and pour over vegetables in saucepan; add enough water to cover. Simmer, covered until tender, about 20 minutes. Make a white sauce of butter, flour and milk. Cook until smooth and thick.

Add undrained vegetables and clams and heat through. Then season to taste. (Also add 1 to 2 T vinegar to seasoning.) Serves 8. (Leftover chowder may be sealed in cooking bag and frozen, then reheated in bag).

CLAM CHOWDER+

6 medium potatoes, peeled and cubed	2 T dried onions (½ C diced fresh)
4 strips bacon, crisply fried, crumbled	1 carrot, grated
1 can minced clams	1 C evaporated milk
pepper	salt

Cook potatoes and carrots in water to cover until tender. Remove about 1 C of potatoes and blend till smooth; add again to soup. After frying bacon, drain off some of the fat and then cook onion in same pan, until transparent. Add clams and evaporated milk and heat, then add to soup. Heat just to boiling. Garnish with bacon bits. Serve hot.

OYSTERS IN BATTER+

Fred's favorite

1 quart oysters	2 eggs
2/3 C milk	1 C sifted flour
1 t salt pepper	

Drain oysters thoroughly and blot between paper towels. Beat eggs, stir in milk and add to flour and seasonings. Beat until smooth. Dip oysters in batter and drop in deep fat heated to 365 degrees. Fry 3 to 5 minutes to desired brownness. Drain on absorbent paper. Serve with tartar or chili sauce. This batter is very good for any fish deep fried, or pan fried. Serves 5.

IMPOSSIBLE SEAFOOD PIE++

6 oz crabmeat or shrimp	4 oz sharp cheese, shredded
3 oz cream cheese	1/4 C sliced green onions
1 or two cloves garlic, minced	2 oz chopped pimento
2 C milk	1 C Bisquick baking mix
4 eggs	3/4 t salt
dash of nutmeg	

Pre-heat oven to 400 degrees. Grease 10 inch deep dish pie plate. Break up crabmeat and cut cream cheese into 1/4 inch cubes. Mix seafood, cheeses, garlic, onions, and pimento in plate. Beat remaining ingredients until smooth(one minute with a hand beater.) Pour over other ingredients in pie plate. Bake until knife inserted between center and edge comes out clean.(35 to 50 minutes) This recipe can be doubled. It is also good with ham cubes and different kinds of cheeses. Imitation crab is very good.

FRENCH FRIED SHRIMP

1½ lbs shelled shrimp (about 30)	2 C fine cracker crumbs
¼ C flour	2 eggs plus 2 T water
½ t garlic salt	1 t salt

Peel and de-vein shrimp. Leave raw, or if preferred, boil shrimp in salted water until pink. Do not over cook. Drain well. Combine crumbs, salt and flour. Dip shrimp in beaten eggs, then in crumbs. Place one layer deep in frying basket; Fry raw shrimp until golden brown. Drain on absorbent paper. Serve with tartar, chili or cocktail sauce. Serves 4 or 5.

FORREST'S FRENCH FRIED SHRIMP++

The Bubba-Gump Shrimp Company

2 lbs fresh shrimp	1 C all purpose flour
1 ½ t baking powder	½ t salt
2/3 C water	3 T lemon juice
1 T vegetable oil	1 large egg, lightly beaten

Peel and de-vein shrimp, leaving tails intact. Combine flour, baking powder, and salt in a medium bowl. Add water, lemon juice and vegetable oil. Stir until smooth. Dip shrimp into batter, let excess drip off and fry, a few at a time, until golden. Drain on paper towels.

FOR EXTRA SPECIAL FISH AND CHIPS

Cut partially thawed halibut into serving pieces. Soak a few minutes in buttermilk. Coat in flour and let dry a few minutes; or dip in batter made of pancake mix and club soda. Fry in deep oil, 4 to 6 minutes at 425 degrees. Drain on absorbent paper.

FRIED OYSTERS+

Fred liked oysters cooked any way.

1 pint fresh oysters	1 egg slightly beaten with 1 T water
½ C flour	½ t paprika
1 C sifted bread crumbs	½ t salt

Dip oysters in flour which has been mixed with salt and paprika. Then dip in egg, then in crumbs. Fry in hot oil (375 degrees) until golden brown. Drain on absorbent paper. Serves 6.

CHICKEN-CRAB CASSEROLE+

½ C butter	3/4 t salt
2 T finely chopped onion	3/4 t paprika
7 T flour	½ t rosemary, crushed
1 7 oz can flaked crabmeat	2 C chicken broth
2 C dairy sour cream	3 C cooked chicken pieces

Cook onion in butter until golden. Blend in flour and seasonings and cook until bubbly. Remove from heat and stir in chicken broth. Return to heat and bring to a boil, stirring constantly, for 1 to 2 minutes. Remove from heat and blend in sour cream little by little. Add chicken and crab meat. Turn into a greased, 2 quart baking dish. Top with bread crumbs that have been mixed with 2 T melted butter. Bake at 350 degrees 25 to 30 minutes or until topping is golden brown. Serves 10 to 12.

This won first place in the "Queen of the Cooks" contest at the Dairy Festival.

SENSATIONAL SEAFOOD STROGANOFF++

1 package Hamburger Helper for Stroganoff	
2 ½ C hot water	1 C milk
6 to 8 oz flaked crabmeat	6 to 8 oz cooked shrimp
2 T milk	2 green onions, thinly sliced, include green part

Mix Hamburger Helper with 1 C milk, hot water and heat to boiling, stirring often. Stir in pasta; reduce heat. Cover and simmer 7 to 9 minutes, stirring occasionally. Stir in crab and shrimp. Cook uncovered, stirring occasionally, until heated through. Mix sour cream and 2 T milk until smooth and stir into pasta mixture. Sprinkle with green onions. Serves 5. (235 calories, 5 grams fat, 930 milligrams sodium, 30 grams carbohydrate.)

MARYLAND CRAB SHELLS ++

Rita Phelps won \$1000 in a prizewinning Pasta Contest by, Family Circle Magazine

40 Jumbo pasta shells(1 lb)	2 T green pepper, chopped
1 T red onion, chopped	1/4 C (1/2 stick) butter
1 1/2 lbs imitation crab meat	1/2 t black pepper
1 t Old Bay Seasoning	1 egg, slightly beaten
2 1/2 C milk	1 C mayonnaise
3 T all-purpose flour	2 oz grated parmesan cheese

Pre-heat oven to 350 degrees. Cook shells according to directions on package. Rinse and cool. Saute green pepper and onion in 1 T butter until softened, 3 to 5 minutes. Combine crabmeat, sauteed vegetables, black pepper, 1/2 t Old Bay Seasoning, egg, 1/2 C milk and mayonnaise in a large bowl. Melt 1/2 T butter in each of two 11 x 7 x 2 inch baking dishes. Spoon filling into shells. Arrange filled shells in each baking dish. Melt remaining 2 T butter in a saucepan over medium-low heat. Whisk in flour; gradually whisk in remaining milk; cook until slightly thickened. Stir in parmesan cheese and drizzle sauce evenly over shells. Serves 8. (659 calories, 35 grams fat, 53 grams carbohydrate, 687 milligrams sodium.)

CRAB CASSEROLE+

Elizabeth Thorpe

1 can crab meat	6 boiled eggs, diced
1 C fresh bread crumbs	1 C mayonnaise
1/2 t dried parsley (1 T minced parsley)	2 t minced onion
1 pint canned milk or half and half	1/2 C buttered bread crumbs for top

Combine ingredients and put into buttered 1 1/2 quart casserole. Top with buttered crumbs. Bake 20 to 30 minutes at 375 degrees. Serves 8.

TUNA FISH CASSEROLE+

1/2 C chopped onion	1 can tuna
1 can water	1 C chopped celery
1 can cream of mushroom soup	1 #2 can Chinese noodles
1/3 C cashews (optional)	

Mix all together and bake 1 hour at 325 degrees.

TUNA CASSEROLE+

Loye Roberts

1 pkg Lipton Noodle Soup Mix (crumble seasonings)	
½ can mushroom soup	½ C un-cooked rice
1 T chopped onion	2½ C milk
1 can tuna	1 T chopped pimento (optional)
crushed potato chips for toping	

Mix and put in buttered baking dish. Bake 1 hour at 325 degrees.

SALMON LOAF+

Salmon used to be fairly cheap, so in the depression days we had this often, and one can made two recipes!

1 C flaked cooked salmon	1 C dried bread crumbs,
1 C scalded milk	1 t salt
2 egg yolks beaten	2 egg whites, beaten stiff
1 T butter	1 T minced onion
1 t lemon juice	

Combine ingredients, folding in egg whites last. Place in well greased casserole or loaf pan. Bake in 350 degree oven for 45 minutes. Serve with sauce:

SAUCE

2 T butter	1½ C milk, scalded
1 egg, beaten	2 T flour
½ C liquid from fish	2 T lemon juice

Mix butter and flour, add milk gradually and cook until thick. Add other liquids and pour into egg yolk. Cook again a few minutes. Add salt and pepper.

SALMON PATTIES

16 oz canned salmon	1 T minced onion
1 egg white un-beaten	2/3 C evaporated milk
1 T lemon juice	1/3 finely chopped celery
3 T butter	1 C saltine cracker crumbs (about 18)

Drain salmon, reserving liquid. Remove skin and bones and discard. Flake salmon in its liquid in a medium sized bowl. Mix with remaining ingredients; let stand 5 minutes to let crumbs absorb moisture. Divide into 8 equal portions and shape into patties.
(Continued on following page.)

(Continued from preceding page.)

Melt butter in large skillet. Add patties and cook over low heat until golden brown, about 5 minutes on each side, turning just once. Serve with dill sauce.

DILL SAUCE:

2 T butter	2 T flour
1 C evaporated milk	1/3 C water
1 egg yolk, beaten	1 t dill weed
1/4 t salt pepper to taste	

Melt butter in small saucepan. Blend in flour until smooth. Slowly stir in evaporated milk and water. Cook over low heat, stirring, until sauce thickens and boils. Stir a little into the beaten egg yolk, carefully, and continue cooking and stirring until it comes to a boil. Add seasonings. Makes 1½ Cups.

COLORFUL CRAB MOUSSE

1 envelope gelatin	1 lb crab meat boned and flaked
1 C thinly sliced celery	2 hard cooked eggs chopped
1/4 C lemon juice	1 T chopped pimento
1/2 C cold water	1/4 C chopped green pepper
1/2 C mayonnaise	1/4 C chopped green olives
Salt-pepper	curley endive

Soften gelatin in cold water and dissolve over hot water. Mix remaining ingredients, adding gelatin last. Mix well. Season to taste. Pour into 1½ quart greased mold; chill until firm. Un-mold and surround with endive. Serve with mayonnaise. Serves 8 to 10.

SHRIMP AND CRAB CASSEROLE+

Louise Baugh

1 can crab	1 can shrimp
1 C chopped celery	1/2 medium green pepper, chopped
1/4 C chopped onion	3 hard boiled eggs
1 C mayonnaise	slivered almonds
water chestnuts (optional)	

Mix together; cover with 1 C buttered bread crumbs. Bake 30 minutes at 350 degrees.

SEAFOOD ROMANOFF

8 oz noodles, cooked and drained	1½ C cottage cheese
½ C chopped onions	1½ C sour cream
½ t salt-pepper	1 lb halibut fillet
½ C shredded sharp cheese	1 clove garlic, crushed
1½ t worcestershire sauce	

Heat oven to 325 degrees. Place halibut on rack in foil covered shallow pan. Bake until halibut flakes easily with a fork, about 15 to 20 minutes. Mix noodles, cottage cheese, sour cream, onion, garlic, Worcestershire sauce, salt and pepper. Remove halibut from oven and flake with a fork; add to noodle mixture. Pour into greased 2 quart casserole. Sprinkle with cheese. Bake 40 minutes at 350 degrees. Serves 4 to 6. (You can substitute 1 can salmon, or 2 cans tuna, drained).

HALIBUT CASSEROLE

2 C cubed halibut or turbot	½ C chopped green pepper
1 C chopped celery	1/8 t paprika
2 hard boiled eggs, chopped	1 C cooked noodles
3/4 C shredded sharp cheese	½ C mayonnaise
3 T butter	3 T flour
1½ C milk	1 t salt

Saute green pepper and celery in butter until soft. Add halibut (about 1 lb, may still be frozen), chopped eggs and cooked noodles. Melt butter, add flour and blend in milk, stirring while cooking until smooth. Stir in salt, pepper, paprika, mayonnaise, and cheese. Blend well. Add sauce to halibut mixture. Place in buttered casserole and cover with buttered crumbs. Bake for 45 minutes at 350 degrees.

SWEET AND SOUR SHRIMP WITH NOODLES++

3 C uncooked wide egg noodles	2 T margarine, melted
1 C sliced celery	1 C thin sliced carrots
1 medium green pepper, julienne	1 T oil
20 oz pineapple chunks	1/4 C cider vinegar
2 T sugar	2 T cornstarch
2 T soy sauce	16 oz cooked shrimp

Cook noodles according to directions. Drain and rinse. Saute celery, carrots and green pepper until crisp-tender. Remove from heat. Combine reserved pineapple liquid, vinegar, sugar, cornstarch and soy sauce. Add to vegetables. Cook over low heat about 3 minutes or until thickened. Stir in pineapple chunks and shrimp. Heat through. Serves 6.

SALMON AND CHEESE PIE

2 C biscuit mix	1 egg, separated
6 T milk can	1 can (7 3/4 oz) salmon
1/4 C chopped green onions	1/4 C chopped green pepper
2 T butter	1 T flour
1/2 t celery salt	1 whole egg
1 C large curd cottage cheese	2 T minced parsley
2 T grated Parmesan cheese	

Combine biscuit mix, egg yolk and milk and mix with fork until it forms a soft dough. Roll out on a lightly floured surface to an 11 inch circle. Fit into a 9 inch pie pan; trim and flute edge reserving trimmings. Drain and flake salmon, reserving liquid. Saute onions and pepper in butter until tender. Blend in flour and celery salt. Gradually add salmon liquid, cooking and stirring until thickened. Stir in flaked salmon. With electric mixer, beat whole egg, egg white, cottage cheese, Parmesan cheese and parsley until blended. Spoon over salmon mixture. Cut 6 diamond shapes or make strips from pastry trimmings. Arrange on top of pie. Bake at 375 degrees 25 to 30 minutes, or until top is set. Serves 6.

HUSHPUPPIES AND CATFISH++

CATFISH:

2 lbs catfish fillets	Louisiana Hot Sauce
1 C flour	1 1/2 C cornmeal
2 t garlic powder	oil for frying

HUSHPUPPIES:

1 medium onion	1 egg, slightly beaten
1/2 C milk	3 to 4 t Old Bay Seasoning
1 t baking powder	salt and pepper to taste

Place fish in shallow pan and pour on Louisiana Hot Sauce to coat well. Chill for 30+ minutes, turning once or twice. In a large bowl add flour, garlic powder, and corn meal; mix well. Dredge each piece of fish in flour mixture, pressing firmly. Be certain each piece is coated completely. Return to refrigerator for 30+ minutes more. This helps the batter mixture to stick to the fish during frying.

To the left-over batter mixture add onion, baking powder, egg, milk, salt and pepper, and some of the left-over fish marinade. Mix well. It should be thick.

Heat oil to 375 degrees and fry fish until each piece is golden brown. Turn the fish once during cooking. After the fish are done, using 2 spoons, drop Hushpuppies carefully into oil. Use 1 spoon to scoop mixture and the other spoon to push mixture into oil. Fry till golden brown turning once. Serve.

CRAB CAKES++

8 oz fresh or imitation crab meat	salt and pepper to taste
1 egg	1 to 2 cloves fresh garlic
1 T mayonnaise	2 t Dijon mustard
1 T fresh cilantro, finely chopped	4 green onions finely sliced, include green part
2 to 3 oz dried bread crumbs(set aside)	

Put all ingredients in a bowl and mix until blended. Add enough breadcrumbs to bind. Quarter the mixture and pat each one into a flat cake about 3/4 inch thick. Fry the cakes in a little oil until browned on both sides. Serve with lemon wedges and a green or tomato salad.

CHA GIO(CHA YAW)++

Ted Nguyen, submitted by Michelle Baugh.

EDITORS NOTE: I copied this recipe out of the Food Section of The Salt Lake Tribune which Michelle sent to me and suggested I add it. She works with the author. I included it in the Seafood section because of the fish sauce in the recipe. The Sauce is called Nuoc Mam in Viet Nam, and Nam Pla in Thailand. It can be purchased in any Asian Market. The more expensive varieties are the best, and smell the least.

2 oz rice vermicelli, chopped	2 T dried tree ears,(wood fungus)
3 Chinese mushroom caps	6 oz minced pork
4 oz water chestnuts, chopped	2 green onions, chopped, including green part
2 T Nuoc Mam	1 t pepper(white pepper is preferred)
1 egg lightly beaten	12 to 14 sheets bahn trang(rice paper)
Cornstarch(optional)	

Soak vermicelli, dried tree ears, and mushroom caps in water and soak until soft. Use separate bowls. Set aside rice papers. In a large mixing bowl add the remaining ingredients and blend . Adding a table spoon of cornstarch will give the mixture a smooth texture. To adjust seasoning, boil a small nugget of mixture and taste. Adjust seasoning if necessary. You only have to do this once if you write down the measurements in the ingredient list. In a bowl of warm water, carefully lower each sheet of rice paper and soak until soft. (Lynn likes to spray warm water on the rice paper while laying on a plate. This saves a lot of torn sheets. They are very fragile.) Place a heaping tablespoon of the mixture in the center of the rice paper. Fold over in half. Fold ends into center. Roll over once more and pat the ends down. Fry until light brown and crisp. For variation use 6 oz chopped shrimp or imitation crab in place of pork. Serve with fresh lettuce and mint leaves. Dip in Nuoc Cham.
(Continued on following page)

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WHAT IS THE WORLD TO MAN WHEN HIS WIFE IS A WIDOW.
Irish Proverb

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(Continued from preceding page)

NUOC CHAM: Chiles, garlic, and lime juice, blended with Nuoc Mam. Viet Namese style.

4 red chiles	2 cloves garlic
1 t sugar	2 limes, peeled and chopped
1 T hot water	1 T vinegar
5 T Nuoc Mam	

Remove stalks from chiles and remove seeds if you want a milder sauce. Pound garlic in a pestle and add chilies one by one, processing until you get a fine paste. Add sugar and lime pieces and pound to a pulp. Remove to a small sauce bowl and add water, vinegar and fish sauce. Mix well and serve. Variations on the sauce can include chopped coriander, chopped ginger, pineapple and other fresh herbs.

PREEK NAM PLA: Hot and spicy dipping sauce, Thai style.

1 t fresh ginger, minced	2 cloves garlic, minced
1 T shallots, minced(green onions OK)	1/2 t sugar
juice of 1 lime	4 to 5 T fish sauce(Nam Pla)
3 T water	2 to 4 Thai chiles(very, very hot)
1 Kaffir lime leaf	1/4 C cilantro, chopped

In a small bowl, blend sugar, garlic, shallot, lime juice, fish sauce and water. Slice chiles very thin. Roll lime leaf and cut into very thin strips. Chop cilantro. Mix into sauce and allow to stand overnight. Thai people use this sauce on many dishes.

**IF YOU DON'T GET EVERYTHING THAT YOU WANT, THINK OF THE THINGS YOU
DON'T GET THAT YOU DON'T WANT!**

Oscar Wilde

**DIETITIANS ARE THE WORST ENEMY OF THE GREAT CUISINE. IT IS
IMPOSSIBLE TO HAVE LOW CALORIES IN EXCELLENT FOOD.**

Louis Vaudable

PIES AND DOUGHNUTS

NEVER FAIL PIE CRUST

Ida Harris

2 C sifted flour
1 C shortening

1 t salt
1/4 C cold water

In small bowl mix 1/3 C flour and 1/4 C water to make paste. In large bowl, put remaining flour and salt. Add shortening and cut into small pieces. Add paste; stir to blend, just until mixture holds together. Don't over handle. Makes 2 9 inch crusts.

MY FIRST PIE CRUST

14 T lard and butter mixed
1 t salt

2 C flour
6 to 8 T ice water

Sift flour and salt. Cut in lard with fork or pastry blender, until size of small peas, if flaky pastry is desired; cut finer for mealy pastry. Add water gradually, using just enough to hold ingredients together. Work lightly; Do not handle more than necessary. Roll out, prick and bake at 425 degrees for 10 to 15 minutes. Makes 2 8 inch crusts.

GOOD AND EASY PIE CRUST+

for 3 9 inch crusts

2 1/2 C flour
1 t salt
1/2 t sugar(optional)
1/2 t baking powder
1 C shortening
add:
1 egg, beaten
1/4 C water
1 T vinegar

for 4 9 inch crusts

3 C flour
1 1/2 t salt
1/2 t sugar(optional)
1/2 t baking powder
1 1/3 C shortening
add:
1 large egg, beaten
7 T water
1 T vinegar

Mix with a fork. Roll into a log and divide into 3 or 4 equal parts. Roll out on floured, cloth covered board. If baking single crusts, prick with fork and bake in 425 degree oven for 10 to 12 minutes. Milk may be used instead of water. Part or all of sifted whole wheat flour may be used instead of white flour. Baking powder may be omitted in whole wheat crust. Takes less time to bake whole wheat.

WHOLE WHEAT PIE CRUST

2 C whole wheat flour	1/4 t baking powder
2 t salt	1 C shortening
8 T ice water (about)	1 t ginger (optional)

Combine dry ingredients. Cut in shortening (lard preferred) with pastry blender or two knives until mixture is size of peas. Add enough ice water to hold dough together when pressed gently with a fork. Dough should not be sticky. Form in two balls. Roll out and put in pans. Prick single crust before baking at 425 degrees for 8 to 10 minutes.

RICH WHOLE WHEAT PIE CRUST

1 1/2 C whole wheat flour	1 t baking powder
1/4 t salt	1/2 C sugar
4 T thick cream	1/2 stick soft butter
1 beaten egg	

Mix well and form into balls. Chill before rolling out. Bake as above.

RULES FOR FLAKY CRUST:

1. Fat must be chilled. Natural lard makes the flakiest crust. Chilled butter, vegetable shortening or margarine may be used satisfactorily.
2. Cut fat into flour only until pieces are the size of large peas; smaller for mealy crust.
3. Bake at 425 degrees for 8 to 10 minutes. Chill or freeze crust before baking to obtain still better results.

SPECIAL TOPPING FOR 2 CRUST PIES

Bake extra single crust; crumble fine and add 1/3 as much brown sugar as crust. Spread evenly on top of pie to take the place of the usual top crust. (Very good).

APPLE PIE+

2 1/2 to 3 C peeled, sliced, tart apples	3/4 C sugar
1/4 t cinnamon	2 to 4 T butter
1/2 t salt	

Mix dry ingredients; pour over apples in pastry lined pan. Dot generously with butter. Wet edges of under crust; Cover with upper crust which has small openings cut in it, or make slashes after covering pie. Press edges together and flute edges if desired. Sprinkle a little sugar on top crust. Bake at 425 degrees for 35 to 40 minutes.

RHUBARB PIE+

2 C rhubarb
2 T flour
1 beaten egg

1 C sugar
1/4 t salt
butter

Wash and dry rhubarb; cut into $\frac{1}{2}$ inch pieces. Mix with other ingredients. Pour into 8 inch pastry lined pie pan. Dot generously with butter. Put on top crust, sealing moistened edges, and making a few small openings for steam to escape. Sprinkle with sugar. Bake 30 to 35 minutes at 425 degrees.

RHUBARB OR APPLE PIE

Cherrill Nielsen

CRUST: 2 $\frac{1}{2}$ C flour mixed with 1 T sugar and 1 t salt; cut in 1 C shortening. Mix 1 egg yolk with enough milk to make 2/3 C. Stir into flour mix with fork and mold with hands. Roll crust into rectangle and put in rectangle pan. Add filling, dot with butter and cover with crust. Make no holes in crust. Beat 1 egg white until frothy; spread over top crust. Bake 40 minutes at 425 degrees. This makes enough crust for 15 x 11 inch pan.

FILLING: 2/3 C crushed cornflakes, 4 T flour, 1 $\frac{1}{2}$ C sugar, salt, 5 C rhubarb. Mix together and put into bottom crust; dot with butter. Put on top crust and meringue. Bake as above. After taking from the oven, while still hot, drizzle icing over top. May be served with ice cream or whipped cream.

PUMPKIN PIE (or squash)+

for 2 8 inch pies

1 egg	1/2 t salt
1/8 t ginger	3/4 C sugar
1/4 t cinnamon	1 1/2 C strained pumpkin(more if you want)
1 T flour	1/8 t allspice
1 1/4 C scalded milk(homogenized milk need not be scalded)	

for 2 9 inch pies

3 eggs	1/4 t allspice(scant)
1/4 t ginger	1 1/8 C sugar
3/4 t salt	2 1/4 C pumpkin(more if you want)
1 1/2 T flour	1/2 t cinnamon(scant)
2 C scalded milk(homogenized milk need not be scalded)	

Add sugar sifted with dry ingredients to beaten eggs. Add pumpkin and scalded milk. Pour into pastry lined pie pan. Bake at 450 degrees for 10 minutes, then reduce heat to 325 degrees and bake 30 minutes more or until set in center.

PUMPKIN CHIFFON PIE+

Soak 2 envelopes gelatin in $\frac{1}{4}$ C water

Mix together:

5 egg yolks, beaten	$\frac{1}{2}$ t salt
$\frac{1}{2}$ t cinnamon	1 C milk
$\frac{1}{4}$ t ginger	2 C pumpkin
3/4 C sugar	$\frac{1}{2}$ t nutmeg
1 T butter	5 egg whites
5/8 C sugar	

Cook over hot water until of custard consistency. Add the soaked gelatin and cook a few minutes more. Remove from heat and cool a little. Beat egg whites and sugar together until very stiff. Add to pumpkin mixture as it begins to congeal. Pour into 2 8 or 9 inch baked pie shells. Refrigerate. Top with sweetened whipped cream.

ORANGE CHIFFON PIE

2 C chocolate wafer crumbs	3 egg yolks
$\frac{1}{4}$ C melted butter	3/4 C sugar
1 envelope gelatin, unflavored	1 6 oz can frozen orange juice, thawed
1 C water	$\frac{1}{2}$ C semi-sweet chocolate pieces, melted
2 T lemon juice	3 egg whites, stiffly beaten
1 C heavy cream, whipped	

Mix crumbs with butter. Press evenly over bottom and sides of a 9 inch pie pan. Chill. Soak gelatin in $\frac{1}{2}$ C water for 5 minutes. Combine egg yolks, sugar, orange juice, lemon juice and remaining $\frac{1}{2}$ C water. Cook over low heat stirring constantly, until mixture coats a spoon. Do not boil. Add softened gelatin, and stir until gelatin is dissolved. Chill until slightly thickened. Fold in beaten egg whites and whipped cream. Add half the melted chocolate, and stir only until chocolate is swirled evenly through mixture. Pour into crumb-lined pie pan. Using a large spoon, drizzle remaining melted chocolate in fine lines from center of pie to outside edges. Chill until firm.

CHOCOLATE PIE

Line a 9 inch pie pan with your favorite pie crust. Prick generously with a fork. Bake at 450 degrees for about 10 minutes or until golden brown. Beat together until stiff, but not dry, 2 egg whites, $\frac{1}{4}$ t cinnamon (optional) and $\frac{1}{2}$ t vinegar. Gradually add $\frac{1}{2}$ C sugar and beat until very stiff. Spread meringue over bottom and sides of baked pie shell. Bake at 325 degrees for 15 to 18 minutes, until lightly browned. Cool.

Melt 1 C semi-sweet chocolate bits or grated sweet chocolate over hot water(not boiling). Blend in 2 beaten egg yolks, and $\frac{1}{4}$ C water until smooth. Spread 3 T of chocolate mixture over cooled meringue and cool. Chill. (Continued on following page.)

(Continued from preceding page)

FILLING:

1/4 C sugar	1 T butter
2 egg yolks	1/4 t salt
1/4 C sugar	2 C milk
6 T flour	2 egg whites
1 1/2 t vanilla	

Combine 1/4 C sugar with flour and salt in double boiler. Add milk and cook 10 to 15 minutes, stirring until smooth. Pour into lightly beaten egg yolks and cook and stir about 10 minutes longer, until thick and smooth. Remove from heat; add vanilla and butter. Beat egg whites until foamy; add 1/4 C sugar gradually; beat until stiff. Fold in the hot mixture. Cool and pour over chocolate covered meringue. Chill while whipping 1/4 C cream, (prepared topping may be substituted for cream), with 1/4 t cinnamon, until very thick, then fold in remaining cooled chocolate mixture into whipped cream saving out 1 T chocolate mix to be warmed and drizzled over top of whipped cream on pie. Chill until served. (This meringue, baked pie shell is delicious with other fillings, cherry pie filling, and any cream type filling).

CREAM PIE SUPREME+

3 C milk	2/3 C sugar
3 T flour	3 T cornstarch
1/4 t salt	3 eggs
1 T butter	1/2 t vanilla
1 t banana extract	10 drops of yellow coloring

Combine 1/2 sugar, salt, flour and cornstarch in double boiler. Add 2 C milk, stirring until smooth. Cook over boiling water until thick and clear, about 15 minutes, stirring constantly. Add remaining milk to slightly beaten egg yolks. Pour some of the hot mixture into milk and egg yolks, then return to double boiler and cook a few minutes until thickened again. Remove from heat add flavorings, butter and coloring. Beat egg whites until foamy, add remaining sugar and beat until stiff. Fold into hot mixture. Cool Turn into cold pie shell and chill. Plain or toasted coconut may be added. Bananas are very good sliced in bottom of crust and placed on top of filling. Well drained pineapple makes a good addition. Top with whipped cream.

WHEN IT COMES TO GIVING, SOME PEOPLE STOP AT NOTHING.

CREAM STACK PIE+

1 recipe of **CREAM PIE** filling chilled 3 single, baked pie shells

Slice bananas over bottom of one pie shell; add 1/3 of the filling, and more sliced bananas. Place 2nd pie shell on top; Add 1/2 of remaining filling mixed with 1/2 C well drained crushed pineapple. Place 3rd shell on top. Sprinkle plain or toasted coconut on crust and add remaining filling. Sprinkle more coconut if desired. Top with sweetened whipped cream and chill. Cut into small wedges to serve.

RASPBERRY PIE

To 3 beaten eggs, add 3/4 C sugar gradually. Fold in 1 C chopped pecans and 10 rolled soda crackers. Pour into a greased 9 inch pan and bake at 350 degrees for 30 to 35 minutes.

FILLING: 20 marshmallows dissolved in 1/2 C hot orange juice. Stir well and cool. Add 1 pkg frozen raspberries, thawed and well drained. Fill pie shell and refrigerate.

RAISIN PIE

Mother Alice Baugh

Cook 2 C seedless raisins in 2 C water for 10 to 15 minutes. Stir in a mixture of 1/2 C sugar, 2 T flour and a pinch of salt. Cook until thick and clear stirring constantly. Remove from heat, add 1 T butter, and 1 T lemon juice. Cool a little and pour into an 8 inch un-baked pie shell. Cover with top crust, making steam vents. Sprinkle with sugar. Bake at 425 degrees about 25 minutes or until browned.

PECAN PIE+

1/3 C butter, mix with 1/2 C brown sugar and 3 beaten eggs. Add 1/2 C milk, 1 C corn syrup, 1/2 t vanilla, 1/2 t salt and 1 C chopped pecans. Blend; pour into un-baked pie shell. Bake at 425 degrees for 10 minutes, then at 350 degrees for about 25 minutes.

CHERRY PIE+

2 1/2 t Minute Tapioca
3 C drained sour cherries
6 drops red coloring
1/4 t almond extract

1 C sugar
1/8 t salt
1/2 C cherry juice

Mix together and let stand 15 minutes. Pour into 9 inch pie shell; dot with 1 t butter. Add top crust. Bake at 425 degrees for about 50 minutes.

CHERRY PIE ELEGANT

Prepare and bake single pie shell at 425 degrees for 10 minutes. Remove from oven. Reduce heat to 350 degrees. Beat egg whites with salt and vinegar until foamy. Gradually add sugar and beat until stiff peaks form when beater is raised. Spread meringue over bottom and sides of baked pie shell, sealing to edge of crust. Return to oven; bake for 10 to 12 minutes or until meringue is golden brown. Cool. Spoon 1 can cherry pie filling into meringue pastry shell. Before serving, top with whipped cream. Serves 6 to 8.

WASHINGTON CHERRY CREAM PIE

GRAHAM CRACKER CRUST: Blend together 1 1/3 C of graham cracker crumbs (abt 16), 1/4 C softened butter and 1/4 C sugar. Pour mixture into 9 inch pie plate. Firmly press into an even layer on bottom and sides of plate. Bake at 375 degrees about 8 minutes. Cool.

CREAM FILLING:

2 C milk	2 T cornstarch
3 egg yolks, beaten	1/4 C sugar
1/4 t salt	1 t vanilla

Scald milk in top of double boiler over boiling water. Mix together sugar, salt and cornstarch. Add to scalded milk and stir until mixture thickens and is smooth. Continue cooking about 10 minutes. Blend a small amount of mixture with egg yolks, return to double boiler and cook 2 minutes longer. Cool. Add vanilla. Pour into cracker crumb shell.

CHERRY TOPPING:

1/2 C sugar	1/4 t nutmeg
2 T cornstarch	1/2 t cinnamon
1 #2 can tart cherries	

Thoroughly mix together the sugar, cornstarch and spices in saucepan. Drain and measure juice from cherries and add water if necessary to make 1 C juice. Add cherry juice to first mixture, blending well. Cook over medium heat, stirring constantly, until mixture thickens and clears. Add cherries to thickened sauce and cool. Spread over cream filling, chill until firm. Top with whipped cream. 1 can cherry pie filling may be used instead of cherry topping.

SEVEN PRAYER-LESS DAYS MAKES ONE WEAK!

CHERRY-O CREAM CHEESE PIE

Lucy Ellis

1 9 inch crumb crust
1 t vanilla
1/3 (EXACTLY) C lemon juice

1 can sweetened condensed milk
8 oz cream cheese, softened
1 can (1 lb 5 oz) cold cherry pie filling

In medium sized bowl beat cream cheese until light and fluffy. Gradually add sweetened condensed milk. Stir until well blended. Stir in lemon juice and vanilla. Turn into crust. Refrigerate (not freeze) 2 to 3 hours. Garnish with cherry pie filling before serving.

STRAWBERRY CHIFFON PIE WITH CORNFLAKE PASTRY

1 T gelatin
1 1/2 C sugar
1/2 C water
1 pint strawberries, crushed

3 eggs, separated
1/2 t salt
1 T lemon juice

Soak gelatin in half the water and set aside. Combine the egg yolks, lemon juice, the rest of the water, half the sugar and salt in a double boiler and cook until of custard consistency. Stir in soaked gelatin and remove from heat. Cool; add strawberries and egg whites beaten with the remaining sugar. Spread mixture into cornflake crust. Chill. Top with whipped cream.

LEMON PIE+

1/2 C sugar
1/4 t salt
3 egg yolks or 2 eggs
2 T butter
grated rind of 1 lemon
6 T sugar

4 to 5 T cornstarch
1 1/2 C water
1/2 C sugar
1/3 C lemon juice
3 egg whites

Combine 1/2 C sugar, cornstarch and salt in double boiler. Gradually blend in water. Cook over boiling water, stirring constantly until thickened. Cover, cook 10 minutes longer, stirring occasionally. Beat together egg yolks and 1/2 C sugar. Blend a little hot mixture into egg yolks mixture, then stir all into mixture in double boiler. Cook 2 minutes stirring constantly. Remove from heat, add butter, lemon juice and rind. Cool. Pour into baked 9 inch pie shell. Top with sweetened whipped cream or MERINGUE. Beat egg whites until foamy. Add sugar 1 T at a time beating well after each addition. Continue beating until stiff peaks form when beater is raised. Spread meringue over top of pie, making sure that it touches crust all around. Bake until lightly browned, 15 to 20 minutes in 350 degree oven. Cool at room temperature away from drafts.

LEMON JELL-O PIE

1 3 oz pkg lemon Jell-o
1/4 C lemon juice

1 C hot water
3/4 C sugar

Mix Jell-o and put aside until it starts to set. Whip Jell-o and add 1 C canned milk which has been chilled and whipped. Pour into a chilled graham cracker crust and sprinkle a layer of crumbs on top of the pie. Chill. (This was Trudy Fehlman's prize winner at a 6th ward food fair).

CRUMB PIE PASTRY+

Mix together: 1½ C fine cookie crumbs, ¼ C brown sugar, ½ C melted butter. Press in 8 or 9 inch pie pan, sides and bottom. Bake 6 minutes in 400 degree oven then chill, or bake in 350 degree oven 10 to 15 minutes. Use crumbs from the following: chocolate cookies, graham crackers, Zwiebacks, cereal flakes, vanilla wafers, coconut cookies or macaroon wafers.

LEMON-PINEAPPLE PIE

1 3 oz pkg lemon pudding and pie filling (not instant)	
2/3 C sugar, divided	1 small can crushed pineapple, drained
1/4 C water	1 C pineapple juice
2 eggs	1 C water

Mix 1/3 C sugar and ¼ C water to pudding mix in double boiler. Cook and stir until smooth. Add 1 whole egg, and 1 egg yolk beaten mixed with the 2 cups juice and water. Cook until thickened, stirring constantly. Add the drained pineapple. Bring up to heat again.

In separate container beat 1 egg white until peaks form. Add 1/3 C sugar gradually. Fold this meringue into hot lemon-pineapple mixture. Fold several times. Cool and spoon into baked pie shell. Chill. Top with sweetened whipped cream.

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FEED YOUR FAITH AND YOUR DOUBTS WILL STARVE TO DEATH!

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TROPICAL ICE CREAM PIE

1/3 C coconut bar cookie crumbs	15 to 16 coconut bar cookies
2 T melted butter	1/2 C broken pecans
3 pints vanilla ice cream	1/2 C drained crushed pineapple
1/2 C caramel or butterscotch ice cream topping	

Combine cookie crumbs and butter. Press mixture evenly over bottom of 9 inch buttered pie pan. Stand whole cookies up around the edge. (Cookies may have to be trimmed if too long). Chill.

Combine pecans and ice cream topping. Chill. Spoon 1 pint ice cream into cookie shell. Top with 1/2 ice cream sauce, then 1/2 C crushed pineapple. Add additional 1 pint ice cream, then remaining sauce and pineapple. Top with remaining ice cream. Freeze until serving time. Makes 6 to 8 servings.

BAKED ALASKA PIE: Cover hard ice cream filling, with meringue as made for top of any pie, making sure to seal meringue to crust all around. This can be kept in freezer until time to serve. Then remove from freezer, place on wooden board and bake 4 to 5 minutes in 500 degree oven, or until meringue is lightly browned. Serve immediately.

AMISH VANILLA PIE+

1/2 C brown sugar, packed	1 T flour
1/4 C dark corn syrup	1 1/2 t vanilla
1 egg, beaten	1 C water
1 C un-sifted flour	1/2 C brown sugar, packed
2 t cream of tartar	1/2 t baking soda
1/8 t salt	1/4 C butter

Combine 1/2 C brown sugar, 1 T flour, syrup, vanilla and egg in 2 quart saucepan. Slowly stir in water. Cook over medium heat, stirring, until mixture comes to a boil. Cool.

Combine 1 C flour, 1/2 C brown sugar, cream of tartar, soda, salt and butter; Mix until crumbly. Pour cooled mixture into 9 inch pie shell; top with crumbs. Bake at 350 degrees for 40 minutes or until golden brown.

**I WILL STAND AS TALL AS I CAN TO BETTER SEE WHAT GOD'S PLAN IS FOR
ME AND OTHERS!**

CUSTARD PIE+

Beat 4 eggs until light, and slowly add $\frac{1}{2}$ C sugar. Add 2 C warm milk, $\frac{1}{2}$ t vanilla, $\frac{1}{2}$ t lemon, and $\frac{1}{4}$ t salt. Cover an 8 or 9 inch pie pan with rich pastry. Brush egg white over bottom or spread soft butter over pastry. Add custard filling and bake slowly at 325 degrees for 40 to 50 minutes. (This is one of the favorite pies I remember my mother making).

PEANUT BUTTER PIE++

Richard Baugh

CRUST:

20 chocolate cookies, crumbled	1/4 C sugar
1/4 C melted butter or margarine	

FILLING:

8 oz cream cheese, softened	1 C creamy peanut butter
1 C sugar	1 T butter or margarine, softened
1 t vanilla	1 C heavy cream, whipped
grated chocolate or cookie crumbs	

Combine crust ingredients; press into a 9 inch pie plate. Bake at 375 degrees for 10 minutes. Cool. In a mixing bowl, beat cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs if desired. Chill. Serves 8 to 10.

TEA TASSIES+ (Pecan Tarts)

Louise Baugh

CRUST:

12 oz cream cheese, softened	3 sticks butter
4 C flour	

Blend butter and cream cheese. Add flour a little at a time until all is mixed in. Roll a small amount of dough into ball the size of a walnut. Press dough into slightly greased tiny cup cake tins. Cover sides to top; make bottoms flat. (This is more dough than needed for the amount of filling)

(Continued on following page.)

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"NEVER STEP OVER ONE DUTY TO PERFORM ANOTHER."

Benjamin Franklin

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(Continued from preceding page.)

FILLING:

1 Stick butter	1/3 C brown sugar
4 eggs	2 C chopped pecans

Mix butter and brown sugar together. Add eggs one at a time, beating well after each. Add pecans. Fill shells with about 2 t filling. Bake at 350 degrees for 20 to 25 minutes. Add whipped cream or commercial topping when ready to serve. (These freeze very well.)

CREAM PUFFS

1 1/4 C water	1/2 C butter
1 1/4 C sifted flour	1/2 t salt
4 eggs	

Sift flour and salt. Combine butter and water in saucepan and bring to a boil. Add flour mixture all at once and stir vigorously for 2 to 3 minutes, cooking over low heat until mixture forms a ball and leaves the sides of the pan. Remove from heat and cool slightly. Add eggs one at a time beating thoroughly after each addition. Continue beating until thick dough is formed. Drop by spoons-full on greased baking sheet, about 2 inches apart. Bake in a 425 degree oven for 15 minutes. Lower heat to 325 degrees and bake 25 to 30 minutes longer, until shells are thoroughly dry. Makes 24 small puffs. When cool, slit and fill with desired filling. Choose a sauce to put over top just before serving.

CUSTARD FILLING: Add 1 C sweetened whipped cream to any custard type pudding or pie filling, and add to puffs just before serving. If puffs are iced, use same flavor as filling.

CHOCOLATE SAUCE:

1 can sweetened condensed Milk	1/2 to 1 C water
2 squares un-sweetened chocolate	1 t vanilla
1/8 t salt	

In top of double boiler put milk, chocolate and salt. Cook over boiling water, stirring often until thickened. Remove from heat. Slowly stir in hot water until sauce is of desirable thickness. Stir in vanilla extract. Serve hot or cold.

(Continued on following page.)

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HUMOR IS A POTENT SALVE.
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(Continued from preceding page)

LEMON SAUCE:

½ C sugar	1 T cornstarch
1 C boiling water	2 T butter
1 T grated lemon rind	5 T lemon juice or to taste
1/8 t salt.	

Combine sugar and cornstarch. Dissolve in boiling water. Cook slowly, stirring constantly until thickened and clear. Remove from heat and add lemon juice and rind. Stir. Makes 1½ C.

CARAMEL SAUCE:

2 C water	1 C brown sugar
pinch salt	2 T cornstarch

Mix water, sugar, and salt. Bring to boil and thicken with 2 T cornstarch. Boil 2 to 3 minutes. Remove from heat and add ½ t vanilla and ½ square of butter. For richer sauce, cool and add 1 C sweetened, whipped cream.

QUICK CHOCOLATE SAUCE:

2 squares un-sweetened chocolate	1 C light corn syrup
½ t vanilla	1 T butter

Melt chocolate in syrup over low heat. Add vanilla and butter. Makes 1 cup.

DOUGHNUTS

4 C sifted flour	½ t nutmeg
¼ t cinnamon	1 t salt
3/4 t soda	½ t cream of tartar
1 C thick sour milk or buttermilk	2 T shortening
3/4 C sugar	4 egg yolks or 2 eggs and 1 yolk

Sift dry ingredients. Cream shortening and sugar. Add egg yolks and beat till light and fluffy. Add milk and dry ingredients. Mix until smooth. With as little handling as possible, roll dough on floured board to ¼ inch thickness. Let dough stand 20 minutes. Cut with floured cutter. Fry in deep fat or oil 375 degrees, until brown, turning when first crack appears. Drain on absorbent paper. Makes 3 dozen. (If sweet milk is used instead of sour milk, reduce milk to 3/4 C, omit soda and cream of tartar, and use 3½ t baking powder. Egg yolks make more tender doughnuts than whole eggs.)

For orange doughnuts substitute juice of 2 oranges and 3½ t grated orange rind for the milk. When cooled roll in ½ C sugar and 2 t grated orange rind.

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"LAWYERS EARN THEIR LIVING BY THE SWEAT OF THEIR BROWBEATING."

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SPUDNUTS WITH BAKING POWDER

1 3/4 C milk	1 pkg dry yeast
6 1/2 to 7 C sifted flour	1/2 C shortening
1/2 C warm water	1 t baking powder
1/2 C sugar	2 beaten eggs
2 t salt	1/2 C mashed potatoes
1/2 t vanilla	

Scald milk, stir in sugar, fat and potatoes. Cool to warm. Stir in beaten eggs and vanilla. Sift 6 1/2 C flour with baking powder and salt, add gradually to liquid, mixing well after each addition. This is a soft dough, but add 1/2 C flour if needed. Put in greased bowl, let rise until double in bulk, 1 1/2 hours. On a well floured board, roll out 1/2 inch thick. Place cut Spudnuts on waxed paper; let rise until double, about 1/2 hour. Fry in deep oil at 425 degrees turning once, until brown. Drain on paper towel or rack. Glaze if desired.

GLAZE:

Melt 1 T butter in 2 T hot water and 1/2 t vanilla. Add enough powdered sugar to make a thin frosting. Add more hot water or more sugar as needed. Dip each doughnut in just enough to cover it. Place on waxed paper or rack to dry. A thin mixture of fruit juice and powdered sugar is good glaze.

Try splitting a hot or cool doughnut, filling the center with vanilla ice cream then adding your favorite ice cream topping. You may like it.

OLD-FASHIONED SPUDNUTS

2 pkg dry yeast dissolved in 1/2 C warm potato water	
1/2 C shortening	1/2 C sugar
3 eggs	1/2 t lemon rind
2 t lemon juice	1/2 t nutmeg
Mix together:	
1/2 t cinnamon	1 C mashed potatoes
1 1/2 C scalded milk, cooled	7 C flour

Mix all ingredients except flour and add yeast mixture. Gradually add flour and mix until smooth. Cover and let rise until double in bulk. Roll out on floured board to 1/2 inch thickness. Cut Spudnuts and place on floured surface to rise until light. Fry in deep oil at 375 to 400 degrees until brown, turning once. Drain on paper or rack. Glaze or ice, or dip in powdered sugar.

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CHARITY BEGINS AT HOME--BUT IT DOESN'T STAY THERE.

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SALADS

PISTACHIO-CREAM SALAD

1 8 oz Kool Whip	1 pkg instant pistachio pudding
½ C cut up maraschino cherries	1 to 2 C small marshmallows
1 #2 can crushed pineapple, un-drained	

Mix pudding with whipped topping; add other ingredients. Mix well. Let stand several hours before serving. Serves 12. Serve on pineapple ring or pear half.

FRUIT-COTTAGE CHEESE SALAD+

Doris Baugh

8 oz cottage cheese	1 3 oz pkg orange jell-o (or your favorite)
15 oz can fruit cocktail, drained	15 oz can pineapple chunks, drained
1 can mandarin oranges or other canned or fresh fruit can be used. If you use bananas, add just before serving.	

Mix together and top with Kool Whip or other cream topping.. Can be made the day before and kept in refrigerator until used. Can be doubled. Serves 12.

LEMON FRUIT SALAD+

Cherrill Nielsen

4½ oz pkg lemon Pudding (not instant)	1 13½ oz tub whipped topping
110½ oz pkg small marshmallows	2 30 oz cans fruit cocktail drained

Make the pudding according to the directions on the box. Cool in refrigerator about 3 hours. Using a large bowl, beat cooled lemon filling with electric beater until creamy. Fold in topping and mix until well blended. Fold in marshmallows, drained fruit and 4 sliced bananas, if desired. Yields 20 ½ C servings.

SOUR CREAM FRUIT SALAD

2 4 oz cans mandarin oranges	15 oz can pineapple tidbits
2 C small marshmallows	1 C halved maraschino cherries
1 C coconut	2 C dairy sour cream

Drain fruit well; combine with other ingredients. Refrigerate 12 hours before serving.

FRUIT SALAD WITH DRESSING

1 pkg small marshmallows	15 oz can crushed pineapple
2 C grapefruit, cut up	1 C grated sharp cheese
2 eggs	3 T vinegar
3 T sugar	1 C whipped cream, sweetened

Drain fruit and combine with cheese. Beat eggs, add vinegar and sugar; cook until thick. Cool, fold in whipped cream and fruit and cheese. Allow to stand in refrigerator at least 1 hour before serving. Serves 6 to 8. Good variation: add 1 mashed banana and 1/4 C chopped pecans.

CHICKEN-FRUIT SALAD

3 C cooked chicken chunks	3/4 C red or green grapes
1 1/2 oz can mandarin oranges, drained	1/4 C salad dressing
3/4 C chopped celery	20 oz can drained pineapple chunks
1/4 C chopped pecans	1/8 t salt

Gently mix all ingredients. Chill. Serve on lettuce leaves. Garnish as desired.

7-UP PARTY SALAD+

7 oz 7-Up	1/4 lb marshmallows
1 3 oz pkg lime Jell-o	2 3 oz pkg cream cheese
2 1/2 C crushed pineapple, un-drained	1 C cream, whipped, or 2 C whipped topping
2/3 C mayonnaise	

Heat 7-Up and marshmallows in saucepan until marshmallows are melted. Add Jell-o, stirring until dissolved. Add hot mixture to warm cream cheese and beat until smooth. Add pineapple and walnuts. Chill until partially set. Fold in whipped cream and mayonnaise. Blend thoroughly. Pour into lightly oiled 2 quart mold. Refrigerate until firm. Garnish with sugar-frosted grapes and slices of pineapple if desired. Serves 12.

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THE GREATEST DECISIONS IN LIFE ARE BETWEEN GOOD AND EVIL!

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CRANBERRY SALAD+

Lucy Ellis

1 3 oz pkg cherry Jell-o	1 C sugar
1 C pineapple juice	1 ground orange
1 C crushed pineapple	1 C chopped celery
1 C hot water	1 T lemon juice
1 C raw cranberries, ground up	

Dissolve Jell-o and sugar in hot water; add lemon and pineapple juice. Cool until syrupy. Add remaining ingredients, mixing well. Pour into mold and set until firm. Serve with mayonnaise or mayonnaise mixed with whipped cream.

24 HOUR FRUIT SALAD+

3 eggs, beaten	2 to 4 T vinegar
1/4 C sugar	2 C small marshmallows
2 T butter	1 C whipping cream
2 C mandarin oranges	2 C pineapple chunks
1 large can fruit cocktail	maraschino cherries

Mix eggs, sugar and vinegar in double boiler and cook until thick, stirring constantly. Add butter and chill. Add whipped cream and pour over well drained fruit and marshmallows. Mix lightly. Place cut cherries on top and refrigerate 24 hours. Do not freeze.

FROZEN FRUIT SALAD

2 T light cream	1 3 oz pkg cream cheese
1 1/2 C small marshmallows	1/3 C salad dressing or mayonnaise
1/2 C maraschino cherries, cut up	1 C crushed pineapple
1 C mandarin oranges	1 C cream, whipped
1/4 C sugar	1/3 t salt
1 T lemon juice	

Drain fruit. Mix all ingredients, add whipped cream last. Put in tray and freeze. Serves 8 to 10.

WE HAVE COMMITTED THE GOLDEN RULE TO MEMORY: LET US NOW COMMIT IT TO LIFE!

FROZEN FRUIT SALAD OR DESSERT

1 3 oz pkg mixed fruit Jell-o	1 C boiling water
1/4 C lemon juice	1 banana diced
dash of salt	1/3 C mayonnaise
1/2 C seeded halved grapes	1 8 1/2 oz can pineapple tidbits
1 C whipping cream or 2 C sour cream	1 C diced maraschino cherries
1/4 C chopped nuts	

Mix Jell-o according to instructions. Drain pineapple, measuring syrup; add extra water to make 1/2 C. Stir into gelatin with lemon juice. Blend in mayonnaise. Chill until very thick. Fold fruit, nuts and whipped cream into Jello. Pour into two freezing trays or a 9 x 5 x 3 inch loaf pan. Freeze until firm, about 3 to 4 hours. To serve, cut into squares or slices. Serves 8. (Other drained fruits may be used, totaling 2 C).

CABBAGE SLAW+

Shred a large head of cabbage. Put into a large bowl alternately with slices of Bermuda onion. (1 or 2 onions). Sprinkle top with 7/8 C sugar. Set aside.

Mix together:

2 t sugar	1/2 t celery
1 T salt	1 C white vinegar
3/4 C Mazola oil	1 t dry mustard

Bring to a boil and pour over cabbage. Cover quickly. Refrigerate 4 hours. Stir several times before using. Will keep a long time refrigerated.

COLORFUL CABBAGE SLAW

2 C shredded cabbage (red and/or green)	
1 medium onion sliced very thin	3 T sugar
1 t salt	2 t salad oil
1/2 C chopped green pepper	3 T white vinegar
Pimento if desired	

Toss vegetables together. In a small jar combine remaining ingredients and shake well. Pour over slaw and mix well. Garnish with pimento strips if desired. Serves 6.

A SMILE IS A WINDOW OF THE SOUL INDICATING THE HEART IS HOME.

CABBAGE SALAD+

3 C shredded cabbage
1/4 t Accent(MSG)
3 T sugar
2 T oil

1/4 C fresh chopped parsley
2 T chopped onion
3 T vinegar
1 t salt

Combine all ingredients; toss together. Chill and serve.

OLD FASHIONED CABBAGE SALAD+

4 C shredded cabbage
2 T sugar
1/2 t prepared mustard
1/2 t salt

2 T vinegar
1/2 C salad dressing or mayonnaise
1/4 C whipped cream

Mix together and chill until served. Serves 6. (Although this is the kind of salad my husband preferred, I never used a recipe, but added things "to taste", so I have estimated the amounts in this recipe, and hope you like it). Drained pineapple may be added just before serving.

A sharp knife will make thin, even shreds of cabbage. For a juicy slaw, use a fine shredder then chop if desired. A sharp knife does not bruise the cabbage, so juice is not pressed out so much.

POTATO SALAD

3 C cubed cooked potatoes
3/4 to 1 C mayonnaise
1 1/2 t salt
1 T vinegar

1/2 C chopped onion
1 t sugar
3 hard boiled eggs, sliced
2 T cream or evaporated milk

Sprinkle potatoes with sugar and vinegar. Add other ingredients. Carefully "fold in" egg slices, saving part for trim on top. Garnish with pimento strips and paprika. Serves 5 or 6. For variation add 1/2 C chopped celery, 1/4 C chopped sweet pickles; cucumber or radish slices. Additional mayonnaise and seasonings may be needed.

HINTS:

Cook potatoes in boiling salted water until just tender. Start fork testing after 25 minutes cooking. Drain. Peel potatoes while hot, holding on a long fork or paper towel. Mix salad while potatoes are still hot. Chill after mixing. Potatoes cut when cold hold shape better. Hot potatoes absorb seasonings and ripen faster.

Plain water boils faster than salted water. So allow your water to boil before adding salt.

QUILTER'S POTATO SALAD

3 large potatoes	4 T minced onion
3 hard boiled eggs, chopped	salt-pepper to taste
DRESSING:	
1 t dry mustard	3 T sugar
1 C whipped cream	1 t salt
3 T melted butter	½ C hot vinegar
2 eggs, hard boiled	

Cook potatoes with jackets on. Skin and dice. Add chopped eggs, onion and seasonings. Set aside a few minutes before adding dressing.

For dressing, mix mustard, salt and sugar. Beat eggs with melted butter, and hot vinegar. Cook over boiling water, or low heat until thick. Cool; combine with cream and mix with potatoes. Part Miracle Whip is good with the dressing.

MACARONI SALAD+

½ lb macaroni cooked in boiling salted water, drained and cooled.	
½ C carrots, cooked	½ C chopped celery
8 oz peas, drained	2 T sliced green onions
1 can flaked tuna, drained (optional)	

DRESSING:

3/4 C mayonnaise	1 t dill weed
1 T vinegar or lemon juice	1 t salt
1/8 t pepper	2 t sugar
¼ t paprika	½ t dry mustard

Blend and pour over macaroni; garnish with hard boiled eggs.

SHRIMP SALAD+

Ida Harris

1 C un-cooked salad macaroni	2 small stalks celery, sliced fine
1 small green onion, sliced fine	1 can broken shrimp
1 small green pepper, sliced fine	½ can pimento, cut up
¼ C diced cucumber	

Cook macaroni in boiling salted water; rinse, drain and cool. Mix all ingredients with Miracle Whip diluted with evaporated milk. Serve in tomato cups with top edges made into petals or points. Garnish with stuffed olives.

MOLDED SHRIMP SALAD

1 pkg lemon Jell-o	½ C mayonnaise
½ C cream or chilled evaporated milk	3 hard cooked eggs, chopped
1 T green pepper, chopped	1 can medium sized salad shrimp
1 C boiling water	1 C grated cheese
½ C chopped celery	1 to 2 T chopped onion

Dissolve Jell-o in hot water and cool. Combine remaining ingredients and stir into cooled Jell-o. When syrupy pour into salad molds and chill until set. Un-mold on salad greens and serve. Serves 8.

SHRIMP SOUFFLE SALAD

1 pkg lime Jell-o	1 C hot water
2 C cold water	1 1/4 t vinegar
1/4 t salt	1/3 C diced celery
1 C diced avocado	1 T finely chopped onion
1/4 C mayonnaise	3/4 C diced, cooked shrimp, (7 oz can)

Chill Jell-o in freezing unit about 20 minutes or until firm about 1 inch from the edge, but soft in center. Put in bowl and beat with rotary beater until fluffy. Fold in shrimp, avocado and onion. Pour into 1 Quart loaf pan. Chill until firm. Serve on salad greens and garnish with whole shrimp or sliced stuffed olives. Serves 4 to 6.

SHRIMP SALAD

Ruth Baugh

2 pkg lemon Jell-o	2 C boiling water
8 oz cream cheese	½ C light cream
1 C chopped olives	1 C celery, finely chopped
1 C whipping cream	½ C mayonnaise
½ C Miracle Whip	2 t lemon juice
1 ½ t chopped green onion	4 T chopped pimento
1 ½ C (2 cans) broken shrimp	

Prepare Jell-o as directed in boiling water. Cool until syrupy. Mix cream cheese and light cream and add to Jell-o. Fold in olives, celery, and whipped cream. Pour into dripper pan. Chill until firm. Mix all other ingredients and allow to marinate in refrigerator for several hours before topping salad mixture. Serve cold.

VIRGINIA TIM'S SALAD+

Virginia Tims

3 pkg lemon Jell-o	2 C boiling water
2 cans chicken noodle soup	1 ½ C diced celery
2 cans chunk tuna fish, drained	1 C salad dressing
1 C cream, whipped	stuffed olives, sliced

Prepare Jell-o in boiling water as directed. Drain broth from noodle soup and add to Jell-o mixture. Chill until syrupy. Chop noodles and add to Jell-o mixture with diced celery and tuna. Combine whipped cream and salad dressing and fold into Jell-o. Garnish with stuffed olives. Chill until firm. Serves 15.

TOMATO ASPIC SALAD

2 C tomato juice	1 small bay leaf
2 whole cloves	2 slices onion
1 t lemon juice	1 envelope gelatin (1 T)
¼ C cold water	1 C finely cut celery
1 T brown sugar	salt and pepper to taste

Simmer tomato juice, bay leaf, cloves and onion for 15 minutes. Strain. Add seasonings and lemon juice. Measure 1 ¾ C liquid. Add gelatin softened in cold water; stir until dissolved. Chill until partially set. Add celery and turn into salad molds. Chill until firm. Un-mold on lettuce leaf and serve with mayonnaise. Serves 6.

TOMATO SEAFOOD SALAD

1 6 oz pkg lemon Jell-o	1 t grated onion
1 t vinegar	2 C tomato juice
1 C finely chopped celery	½ t salt
2 small cans tomato sauce	1 can shrimp, crab or tuna
1 t sugar	½ t monosodium glutamate

Boil tomato juice and sauce and stir into Jell-o. Cool until partially set and add remaining ingredients. Pour into individual molds or one large mold. Serve on salad greens with a dressing of your choice.

EVERYDAY IS PART OF ETERNITY, SO START PLANNING FOR IT NOW!

CHICKEN SALAD

Doris Baugh

1 pkg lemon Jell-o,
1 C cold water
Chill until syrupy.

3/4 C mayonnaise or Miracle Whip
2 hard boiled eggs, sliced
1/4 C finely chopped onion
Optional: 1 can water chestnuts
green grapes

3/4 C hot water
1 T vinegar and a little sugar.

1 1/2 C diced celery
1 to 2 C chicken, cut fine
1 3 3/4 oz can pineapple tidbits
sliced cucumber

Mix together and fold into Jell-o mixture. Chill until firm. Serves 12.

LAYERED FRESH VEGETABLE SALAD

Cherrill Nielsen

1 large head lettuce, chopped fine
3 stalks celery, chopped fine
1 lb cooked bacon, crumbled, divided
1 pint light mayonnaise

1/2 C finely chopped onion
1 pkg uncooked, frozen peas
1 lb sharp cheese, grated
2 T evaporated milk

Layer lettuce, onion, celery, and peas in 15 X 11 inch serving dish. Sprinkle with part of crumbled bacon and cheese. Thin mayonnaise with milk and very carefully spread on top.(very difficult) Garnish with Shillings Salad Topping and balance of crumbled bacon. Serves 12 to 14. Chill overnight. This will keep several days, covered, and refrigerated.

FOUR BEAN SALAD

1 can green beans, cut or long	1 can wax beans
1 can kidney beans	1 can garbanzo beans
1/2 C onion, chopped	1/2 C salad oil
1/2 C vinegar	1/2 C sugar
1 t salt	1 t pepper
1/2 C green pepper or 1 small jar pimento, chopped	

Mix all ingredients. Cover and chill 24 hours.

**LET US NEVER NEGOTIATE OUT OF FEAR. BUT LET US NEVER FEAR TO
NEGOTIATE!**

John F. Kennedy

PINEAPPLE CREAM CHEESE SALAD+

Veda Winget

1 6 oz pkg lemon or lime Jell-o	1 large can crushed pineapple
1 8 oz pkg cream cheese	1½ C diced celery
1/8 t salt	½ C mayonnaise
1 small can pimento	1 C chopped walnuts
1 pint whipped cream	

Drain pineapple and add enough water to juice to make 4 C liquid. Heat and dissolve Jell-o. Cool until thick, beat slightly and fold in other ingredients. Break cheese and blend until smooth, mixing with a little of the Jell-o. Chill until set. Serves 14. (For variety add ½ to 1 C maraschino cherries cut up).

FRUIT SALAD+

Barbara Bradley

1 6 oz pkg lemon Jell-o	2 C boiling water and 1½ C cold water
1½ C small marshmallows	1 C drained crushed pineapple
3 cubed bananas	

Dissolve Jell-o in hot water and add cold water. Chill until slightly thick. Stir in marshmallows, bananas, and pineapple. Pour into 7½ x 11½ inch pan and chill until firm. Cover with sauce and sprinkle with grated cheese and nuts if desired.

SAUCE:

1 beaten egg	2 T butter
3 T flour	¼ t salt
½ C sugar	1 C pineapple juice and water
1 C whipped cream or evaporated milk, chilled, or 2 C Cool Whip	

Mix flour, sugar and salt. Heat juice and pour into dry ingredients, stirring carefully until smooth. Cook until thick, then pour slowly into beaten egg. Mix well and cook a few minutes longer. Add butter. Chill and fold in whipped cream. Spread on set Jell-o. (This is good on other Jell-o and fruit mixtures).

FRUIT SALAD

Ellen Everton

1 3 oz pkg lemon or lime Jell-o	1 C boiling water
1 Can frozen limeade	1 C ice milk
drained pineapple, cubed banana, and or fruit cocktail	

Dissolve Jell-o in hot water. Add limeade and ice milk to hot mixture and dissolve. Add drained pineapple, cubed banana or fruit cocktail. Refrigerate and allow to set. Cover with sauce given in the above fruit salad and chill again.

LAYERED HOLIDAY SALAD+

1 3 oz pkg lime Jell-o	2 C boiling water
1 3 oz pkg lemon Jell-o	1 3 oz pkg cherry or raspberry Jell-o
2 C boiling water and juice	1 3 oz pkg cream cheese
½ lb marshmallows	½ C mayonnaise or salad dressing
1 can crushed pineapple	1 C cream, whipped

Dissolve lime Jell-o in 2 C boiling water pour into a large dripper. Drain juice from pineapple and add enough water to make 2 C. Heat and add lemon Jell-o. Stir in marshmallows while mixture is hot, then cool. Mix softened cream cheese with mayonnaise and whipped cream. Stir into lemon Jell-o along with drained pineapple. Pour this mixture over set lime jell-o and allow to set. Dissolve cherry Jell-o in 2 C boiling water and cool until syrupy. Pour very carefully over set lemon Jell-o. Chill until firm. Serves 10 to 12.

STRAWBERRY JELL-O SALAD+

1 6 oz pkg strawberry Jell-o	8 oz frozen strawberries or 1 C sliced fresh
1 small can crushed pineapple	2 or 3 bananas sliced
1 C sour cream or IMO	

Dissolve Jell-o in 1 3/4 C boiling water. Add strawberries and stir until thawed. Add pineapple. Pour ½ mixture into 13 x 8 inch pan and chill until set. Spread sliced bananas on top and cover with sour cream or IMO. Pour remainder of Jell-o fruit mixture over this. Chill until firm. Makes 12 servings. GOOD VARIATION: set all fruit and jell-o together. Serve with whipped cream or a mixture of whipped cream and salad dressing.

EMERALD SALAD RING+

1 3 oz pkg lemon Jell-o	1 small pkg lime Jell-o
2 C juice and liquid	1 C mayonnaise
1 C crushed pineapple, drained	1 C cottage cheese
1 C cream or evaporated milk, whipped or equivalent in Cool Whip. about 2 C	
1 C chopped nuts (optional)	

Dissolve Jell-o in hot liquid and let partially set. Whip Jell-o and fold in remaining ingredients. Set in ring mold if desired. Serves 12. Good variation, add chopped celery and pimento).

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NO ONE HAS EVER CLIMBED THE LADDER OF SUCCESS WITH HIS HANDS IN HIS POCKETS!

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LAYERED ORANGE TREAT+

2 3 oz pkg orange Jell-o	1 pint orange sherbet
2 C boiling water	1 can (11 oz) mandarin orange sections
(1 C diced fresh oranges and 1 C water can be substituted)	

Dissolve 1 pkg jell-o in 1 C boiling water. Blend in sherbet. Pour into 1½ quart mold and freeze until firm. Dissolve remaining Jell-o in 1 C boiling water. Drain orange sections, measure syrup and cold water to make 1 C. Add this and orange sections to Jell-o. Pour over frozen layer. Chill until firm at least 30 minutes. Un-mold on lettuce if desired. Makes 8 to 10 servings. (The frozen layer may be made ahead and stored in freezer a week or two. Then add 2nd layer at least 30 minutes before serving time.

LIME TREAT: Substitute lime Jell-o and lime sherbet and grapes for the orange sections.

BING CHERRY SALAD

1 3 oz pkg cherry Jell-o	1 C boiling water
1 3 oz pkg cream cheese	2½ C pitted cherries

Dissolve Jell-o in hot water and cool. Mix cream cheese and ½ C cherry juice until smooth. Add to Jell-o, and pour over cherries in mold. Chill. Serves 6 to 8.

A HAPPY HOME IS BUILT FROM BLOCKS OF PATIENCE!

WEDDINGS ARE ALWAYS THE SAME, BUT DIVORCES ARE NEVER ALIKE!

WE NEED TO RESTORE THE FULL MEANING OF THAT OLD WORD, DUTY. IT IS THE OTHER SIDE OF RIGHTS.

SEEING'S BELIEVING, BUT FEELING IS GODS OWN TRUTH!

ENJOY WHEN YOU CAN, AND ENDURE WHEN YOU MUST!

SOUP AND VEGETABLES

CAULIFLOWER SOUP+

Cherrill Nielsen

1 head cauliflower	1/4 C butter
2/3 C chopped onion	2 T flour
2 C chicken broth	2 C light cream(half and Half)
1/2 t worcestershire sauce	3/4 t salt
1 C grated cheddar cheese	chopped chives or parsley

Cut cauliflower into florets and cook in boiling, salted water, drain and reserve liquid. Melt butter in a 3 quart saucepan; add chopped onion and cook until soft. Blend in flour. Add chicken broth and cook until mixture boils, stirring constantly. Add water to reserved liquid to make 1 C. Blend in light cream, Worcestershire sauce, salt and cauliflower. Bring to boil. Stir in grated cheddar cheese and stir until melted. Serve sprinkled with chopped chives or parsley. Yield: 2 quarts.

CREAM OF POTATO SOUP+

4 medium potatoes, cubed	1 medium onion, sliced
1 t salt	1/8 t pepper
2 T butter or bacon drippings	2 T flour
1 quart milk	grated cheese
parsley	

Cook potatoes, onion, salt and pepper in just enough water to cover, until soft. Drain off water and save. Melt fat in kettle, add flour. Stir in milk and potato water, stirring constantly until it comes to a boil and thickens a little. Add potatoes and onions. Heat and serve. Sprinkle each serving generously with grated cheese, or parsley. This recipe makes an excellent base for other soups and flavorings.

SUPERFINE POTATO SOUP+

3 medium sized potatoes, sliced	1 small onion, sliced
4 C hot water	1 C canned tomatoes
salt and pepper	2 T butter
3 T meat drippings	

Cover and cook onions, potatoes and meat drippings with salt and pepper about 5 minutes. Add hot water; finish cooking. Add tomatoes and butter; boil up once and serve.

VEGETABLE LAMB NECK STEW

(Beef can be substituted)

1 can (13 3/4 oz) chicken broth	1/2 t thyme leaves
2 C water	2 t salt
1/4 t pepper	2 t oregano leaves
1/2 t nutmeg	1 clove garlic, minced
12 small white onions	1 can (8 oz) whole kernel corn, undrained
1 green pepper, cut in 1 inch strips	C sliced carrots
12 C diced turnips (optional)	2 T flour
1/4 C water	chopped chives

Brown meat in hot oil in Dutch oven or heavy kettle; pour off fat; add broth, water and seasonings. Cover and simmer about 45 minutes. Add vegetables and cook covered about 20 minutes or until vegetables are almost tender. Blend water and flour and add with corn to stew and cook uncovered about 10 minutes longer. Sprinkle with chives. Serves 6.

CREAM OF TOMATO SOUP+

1 pint tomatoes or juice	1/4 t soda
1 small onion, diced	1 t salt
2 t sugar	pepper
1 quart milk	1/4 C flour
1/4 C butter	

Cook tomatoes, onion and sugar together for about 10 minutes; strain if desired. Add soda and seasonings. Add flour well blended with butter. Stir while cooking a few minutes. Scald milk in double boiler. Slowly add tomato mixture to milk. Serve at once in a hot dish.

SPLIT PEA SOUP+

2 C green or yellow split peas	3 quarts water
1 ham bone, diced ham, or bacon bits	salt-pepper-season taste
1 large onion, sliced	1 to 2 C milk
1 C cream or evaporated milk	

Soaking peas overnight cuts down cooking time. If soaked, cook in soaking water, about an hour before adding ham bone. Continue to simmer with onion for 2 to 3 hours longer, or until peas are soft. Add water as necessary, but don't make it too thin. Remove ham bone and rub peas through sieve or put in blender. Trim ham from bone and add to pureed peas, or if no ham bone, add diced ham or bacon bits and simmer a little longer. Fried sausage balls make a delicious flavor. Now add 1 to 2 cups milk (according to how thin the soup is) and 1 C cream or evaporated milk. Season with salt, pepper and seasoned salt. Do not boil. Flavor is much improved the second day.

CREAMY ONION SOUP+

2 medium sweet Spanish onions	1/4 C butter or margarine
2 T flour	1 C water
1 beef bouillon cube	4 C milk
1 t salt	1/2 t Worcestershire sauce
dash nutmeg	grated cheese, croutons
condiments; chopped parsley,	

Peel and thinly slice onions to make 5 cups. Saute onion slowly in butter until transparent. Blend in flour. Add water, bouillon cube, milk and seasonings. Heat gently just to boiling. Serve in heated mugs. Top with parsley, cheese and croutons. Makes 4 to 6 servings.

FRENCH ONION SOUP+

Richard Baugh

4 large yellow onions	2 T butter
1 T flour	6 C hot beef broth
6 slices French bread	3/4 C Gruyere or Mozzarella
3/4 C Swiss cheese	3/4 C Parmasan cheese

Peel onions, slice thinly and separate into rings. Saute in hot butter until soft. Stir in flour. Add onions to hot broth. Cover and simmer about 20 minutes. Salt and pepper to taste. Ladle broth into individual oven-proof soup dishes. Place a round of bread in each bowl. Sprinkle with combined grated cheeses. Brown cheese under preheated broiler until cheese is bubbly. Serve immediately. Other cheese may be substituted. Broth can be made from beef bouillon cubes. At times, when I needed bed rest, this soup made by Richard, tasted Heavenly, and was a real spirit lifter.

SCALLOPED POTATOES+

4 C thinly sliced potatoes	1 C thinly sliced onions
hot milk	bacon slices

Mix and put into shallow baking dish 9 x 13 inches. Season with salt and pepper. Pour hot milk over all, but not enough to cover. Cover all with uncooked slices of bacon or pork chops, seasoned. Bake at 350 degrees for 1 to 1½ hours. As soon as meat is browned, turn it over. When both sides are browned, push bacon or chops well down into vegetables, and finish baking. Serves 6.

In my growing up years on the farm, this was called "Wash Day Dinner". With it was served rice pudding, bread pudding, custard or baked apples, all baked in the coal stove oven, because the top of the stove was utilized by the wash-boiler, and the making of starch etc., washday necessities. This special dinner somewhat compensated for the long hours of turning the washer, rinsing and wringing the clothes twice by hand and hanging them on the outside clothes lines.

POTATO QUICHE+

4 medium potatoes, diced
4 slices bacon, crumbled
1 C Half and Half, or milk
shredded cheese

1 large onion
3 T bacon fat
pepper

Cook potatoes and onion in salted water until done. There should be about 1 C water left on them after cooking. Add and heat together bacon bits, 3 T bacon fat and milk. Serve hot in soup dishes sprinkled with pepper and topped with generous amounts of shredded cheese.

POTATOES AUGRATIN+

6 cooked potatoes cubed
1/4 C butter

2 onions, sliced

Mix together in 9 x 13 inch baking dish.

SAUCE:

4 T butter
1/4 t salt
1 1/2 C shredded cheese

4 T flour
2 C milk. When thick add
buttered bread crumbs (optional)

Heat butter, flour, salt and milk in saucepan. Add 1 C cheese and stir until melted. Pour over potatoes. Top with 1/2 C or more shredded cheese and Bake at 350 degrees 3/4 to 1 hour or until heated through and bubbly.

HASH BROWNS AUGRATIN

Gayle Burtenshaw

6 or 7 large potatoes
1 1/2 to 2 C grated cheese
1/2 to 1 pint sour cream
2 T melted butter

1 cube butter or margarine
2 cans cream of chicken soup
1/3 C grated onion
1 C crushed cornflakes

Boil potatoes, grate or cube into 9 x 13 inch pan. Slowly cook onion in butter for 5 minutes. Sprinkle 1/2 C cheese over potatoes. Heat other ingredients. Pour over potatoes and mix lightly with fork. Mix melted butter with crushed cornflakes. Sprinkle on top. Bake 1 hour or until bubbly' at 375 degrees.

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"THE TWO MOST ABUNDANT THINGS IN THE UNIVERSE ARE HYDROGEN AND STUPIDITY."
Harlan Ellison

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STUFFED BAKED POTATOES WITH SAUSAGE

Wash and dry potatoes. Brush skins with melted fat. Bake at 450 degrees until tender. Cut in halves lengthwise and scoop out insides. Mash potatoes with butter, salt, pepper, hot milk and cooked sausage. Whip well. Refill shells with mixture and put grated cheese on top. Reheat under broiler until light brown. For variation omit sausage and add a little chopped onion.

CHEESE SEASONING FOR BAKED POTATOES

½ C butter, softened	1 C shredded cheddar cheese (4 oz)
4 slices bacon, cooked and crumbled	2 T sliced green onion
1 t Worcestershire sauce	6 medium sized potatoes, baked

Combine all seasonings. Carefully remove potatoes from skins; mash potatoes until smooth. Add seasonings and mix well. Refill skins, topping each potato with buttered bread crumbs. Reheat for a few minutes.

GREEN BEAN CASSEROLE+

4 C green beans, cooked or canned	1 can mushroom soup, diluted a little
1 C soft bread crumbs	3 T melted butter
2 C french fried onion rings	

Combine and pour into shallow casserole and top with bread crumbs mixed with 3 melted butter. After baking 20 minutes at 350 degrees, top casserole with 2 C French fried onions. Bake 5 minutes more.

VARIATIONS: Add 1 to 2 C fried onions to the casserole, top with buttered crumbs and bake the last 5 minutes with grated cheese on top. Add 1 small can water chestnuts sliced to bean, onion mixture. Add crumb topping. Bake 20 minutes. 8 servings.

GREEN BEANS WITH BACON

1 quart green beans	6 to 8 slices bacon, crumbled
½ C tomato juice	½ C grated cheese

Heat beans and drain. Add bacon bits, and tomato juice. Simmer in frying pan after bacon grease is partly drained out. Add ½ C grated cheese; stir until melted. Serve immediately. Variation: Omit tomato juice, add 2 T dried onion soup mix and 2 T butter. Or ½ can chicken soup diluted a little with bean juice and 2 T finely chopped onions.

WHOEVER CARES TO LEARN WILL ALWAYS FIND A TEACHER.

ORANGE YAMS

1 lb yams	$\frac{1}{4}$ C butter
$\frac{1}{2}$ C brown sugar	$\frac{1}{2}$ C walnuts
juice and grated rind of 1 orange	

Cook yams in boiling salted water until almost tender. Peel and cut into desired pieces. Melt butter and blend with brown sugar, juice and rind. Place yams in buttered 2 quart casserole in layers, pouring juice mixture over layers. Sprinkle with nuts. Bake at 350 degrees for 45 minutes. Serves 8.

CANDIED YAMS OR SWEET POTATOES+

6 medium boiled yams peeled and sliced. Place in shallow baking dish; sprinkle with broken nuts and small marshmallows.

SAUCE: Cook together:

1 C brown sugar, packed	$\frac{1}{4}$ C butter
$\frac{1}{4}$ C water	$\frac{1}{2}$ t salt
2 whole cloves(optional)	

Baste often as it bakes for $\frac{1}{2}$ hour at 325 degrees.

BUTTERED CARROTS+

Cook peeled sliced carrots, about 4 C in small amount of salted water until tender with $\frac{1}{4}$ C butter. Add only enough water during cooking to keep carrots from sticking. Carefully turn carrots around in butter as they cook. They should be almost frying when done. Be sure to stir them around in kettle before serving.

COPPER CARROTS

Arlene Anderson

5 C carrots, sliced crosswise	2 stalks celery, diced
1 C chopped onions	$\frac{1}{4}$ C chopped green pepper
1 C sugar	1 t Worcestershire
1 can tomato soup	$\frac{1}{4}$ C vinegar
1 T prepared mustard	$\frac{1}{4}$ C cooking oil
$\frac{1}{2}$ t grated lemon peel	1 C crushed pineapple (tidbits are OK)

Boil carrots and celery together for 15 minutes, drain. Combine remaining ingredients and bring to a boil. Pour over vegetables while hot and let stand for 8 hours or more. Then add 1 C crushed or tidbit pineapple, drained, and salt to taste. Add some juice if desired. Serve hot or cold. Keeps a long time.

GREEN BEANS SUPREME+

½ C sliced onions	1 T minced parsley
2 T butter	½ C grated American cheese
2 T melted butter	2 T flour
½ t grated lemon peel	1 t salt
1 C commercial sour cream	¼ t pepper
5 C canned green beans	½ C dry bread crumbs

Cook onions and parsley in butter until tender but not brown. Add flour, salt, pepper and lemon peel. Add sour cream and mix well. Stir in beans; heat and stir. Turn into 10 x 6 x 1½ inch baking dish. Top with grated cheese and the buttered bread crumbs. Broil at low heat until cheese melts and crumbs are brown. Serves 8. (Sweet cream or evaporated milk may be substituted for the sour cream. Use ¼ C less).

MUSHROOM AND CHEESE PUFF

(Fred liked everything with mushrooms)

1 lb fresh mushrooms	4 T oil, divided
½ C chopped onion	6 eggs, separated
1½ C grated cheddar cheese	2 T grated Parmesan cheese
2 T flour	1 t salt
1/8 t pepper	

Rinse, pat dry and slice mushrooms, about 5 C. Cook half the mushrooms in 2 T oil until golden. Remove and set aside. In the same skillet add onions, remaining mushrooms and oil. Saute until golden about 5 minutes. Spread evenly on bottom of oven proof skillet or baking dish.; set aside. To egg yolks, add cheeses, and seasonings. Beat whites until stiff peaks form when beaters are raised. Fold whites into cheese mixture. Spread on top of mushrooms and onions. Top with reserved sauteed mushrooms. Bake until puffy and firm, about 20 minutes at 350 degrees. Serves 4 to 6.

BAKED CLAM STUFFED MUSHROOMS

1 lb medium sized mushrooms	¼ C butter, melted
1 C soft bread crumbs	2 eggs lightly, beaten
2 T chopped onions	6 T mayonnaise, divided
2 t lemon juice, divided	1/8 t pepper
1 8 oz can minced clams, drained	

Rinse, pat dry and remove stems from mushrooms. Brush caps with butter. Arrange in greased baking pan. In a medium bowl combine clams, eggs, crumbs, onions, 4 T mayonnaise, 1 t lemon juice and pepper. Fill each cap with some of the mixture. Combine remaining 2 T mayonnaise and 1 t lemon juice. Spoon a little on top of each stuffed mushroom. Bake at 375 degrees until hot, (about 15 minutes.) Makes about 20 hors d'oeuvres.

LIVER PATE STUFFED MUSHROOMS+

1 lb medium sized mushrooms	2 T butter
1/4 C minced onion	1/2 lb chicken livers
1 1/2 t Worcestershire sauce	3 oz pkg cream cheese softened
1/4 C minced parsley	1/4 t salt
pepper	

Rinse, pat dry and remove stems from mushrooms; set aside. Chop stems. Makes about 1 C. In medium skillet melt butter, add onions and chopped stems; saute for 2 minutes. Add chicken livers and saute until just barely firm, about 6 to 8 minutes. Stir in seasonings. Place half the liver mixture at a time in an electric blender, and blend until smooth. Cool. Beat cream cheese until fluffy; beat in liver mixture and parsley. Place in pastry bag with star tube. Pipe high into reserved mushroom caps, or spoon liver mixture into caps. Garnish with parsley, sesame seed or chopped nuts. Makes about 20 hors d'oeuvres.

Whenever I served these to guests, the party was made for Fred.

EGGPLANT PARMIGIANA

1 medium eggplant	3 eggs beaten with a little milk
dried bread crumbs or cracker meal	1 C grated Parmesan cheese
1/2 lb sliced Swiss or Mozzarella cheese	6 oz tomato paste
1 clove garlic	pinch of oregano
salt and pepper	

Wash eggplant and slice without peeling about 3/4 inch thick. Dip slices first into flour, then into the egg beaten with a little milk, then into the bread crumbs, so they are well coated. Saute them a little in vegetable oil, a few at a time, until they are nicely browned on both sides. Add more oil if needed.

When they are crisp and brown arrange them in a low baking dish, and put a slice or two of the cheese on each one. Make a thick tomato sauce by diluting the tomato paste with a little tomato juice, or water. Mix in seasonings and the crushed garlic, and spread 2 or 3 T on each slice. Sprinkle the Parmesan on top and bake at 400 degrees for about 15 minutes. Serves 4 to 6.

**EVERY GREAT AND COMMANDING MOMENT IN THE ANNALS OF THE WORLD IS
THE TRIUMPH OF SOME ENTHUSIASM!**

ZUCCHINI QUICHE

Pie crust for single crust pie

½ C dry bread crumbs
1/8 t cream of tartar
¼ C grated cheddar cheese
salt-pepper
1½ C sour cream
butter

1½ to 2 lbs fresh zucchini
¼ C grated Parmesan cheese
2 T chopped chives
2 eggs, separated
2 T flour

Whole wheat pie crust

2½ C whole wheat flour
1 C shortening

1 t salt
1 egg, beaten with cold water to make ½ C

Cut shortening into flour and salt until the mixture looks like corn meal. Combine the 2 cheeses and add ½ C of the mixture to the dough. Add the water and egg and chill the dough. Press the dough into a 10 inch pie dish and chill again. Mix the rest of the cheese with the breadcrumbs and set aside.

Wash zucchini and cut into ¼ inch slices. Drop them into salted boiling water; cook for 5 minutes and drain. Beat together the egg yolks and sour cream; add chives, flour, salt and pepper. Beat the egg whites and the cream of tartar until they are stiff but not dry, and fold into the sour cream mixture.

Arrange a layer of zucchini in bottom of the pie crust, placing them edge to edge, and cover them with a small amount of sour cream mixture. Continue making 2 or 3 more layers until both are used up. Cover the top with the sour cream mixture and sprinkle with the cheese and crumb mixture. Dot with slivers of butter. Bake for 10 minutes in a 450 degree oven. Reduce heat to 325 degrees and bake for 40 minutes. Makes 6 to 8 servings.

CORN CUSTARD+

1 can corn
2 T butter
1 C milk

2 T flour
2 beaten eggs
1 t salt

Heat butter and flour together, add milk and salt; cook until thick; add corn and beaten eggs. Do not cook. Turn mixture into buttered baking dish and place dish in a pan of hot water. Bake at 350 degrees ½ to ¾ hour or until firm. Serve hot. Makes 8 servings.

MIRACLES HAPPEN ONLY TO THOSE WHO BELIEVE IN THEM

French proverb

CORN SPOON

3 eggs, separated	3/4 C cornmeal
2 T butter	3/4 t baking powder
1 1/4 C milk, scalded	3/4 t salt
1 can cream style corn	

Beat yolks until thick. Stir cornmeal and salt into scalded milk, beating hard. Cook a few seconds over low heat, stirring until thick mush. Blend in butter and corn, then baking powder. Fold in yolks, then beaten whites. Pour into 2 quart greased baking dish. Bake at 375 degrees about 35 minutes or till puffy, golden-brown. (Knife inserted comes out clean). Serve hot with butter or gravy, ham, or chicken. Serves 5 to 6.

TOMATO SCALLOP+

4 or 5 large onions	3 T butter
1 quart cooked tomatoes	salt to taste
1/4 C sugar	4 drops Tabasco sauce(more or less)
1/4 t chili powder.	

Peel and slice onions and saute in butter until lightly browned. Add tomatoes, salt, sugar, Tabasco, and chili powder. Cook until thick. Serve as a vegetable, or over buttered slices of bread. Especially good as a filling for Spanish omelette.

Fred Sr. liked this very much, even with more Tabasco and chili powder. Lear Baugh used to say, "That is just out of this world."

BROCCOLI ONION DELUXE+

2 10 oz pkg frozen cut broccoli or 2 lbs fresh cooked broccoli, cut up	
2 C whole small onions (sliced onions in same amount are very good)	
4 T butter or margarine	2 T flour
1 C milk	1/4 t salt
1/4 C grated Parmesan cheese	1 C soft bread crumbs
1 3 oz pkg cream cheese, cubed	dash pepper

Cook broccoli, drain. Cook onions in boiling salted water till tender, about 10 minutes. Drain. In saucepan, melt 2 T of the butter; blend in flour, salt and pepper. Add milk all at once; cook until thick and bubbly. Reduce heat and blend in cream cheese till smooth. Stir in vegetables. Turn into 1 1/2 quart casserole. Bake in 350 degree oven for 20 minutes. Melt remaining butter; toss with bread crumbs and Parmesan cheese. Sprinkle over casserole. Bake 15 to 20 minutes longer. Makes 10 servings. (I like 1 C partly diluted cream of mushroom soup in place of white sauce, made with milk and flour. Use the butter).

BROCCOLI CASSEROLE+

Alice Hillyard

2 pkg frozen, chopped broccoli
slivered almonds
french fried onion rings

2 cans cream of mushroom soup, un-diluted
2 C grated cheddar cheese

Cook broccoli until almost done, drain and put in greased 9 x 9 inch casserole. Add cream of mushroom soup un-diluted. Sprinkle slivered almonds and grated cheddar cheese on top. Bake at 350 degrees for 35 to 40 minutes. The last 5 minutes of baking time, add French fried onion rings on top. Serves 8.

BROCCOLI PARMESAN

2 pkg frozen or 2 lbs fresh broccoli
1 C chopped onion
2/3 C milk

2 T butter
1 can chicken soup, undiluted
1/3 C grated Parmesan cheese

Cook broccoli in boiling salted water till tender; drain well. Melt butter in saucepan. Add onion and cook till tender but not brown. Blend in soup, milk and cheese. Heat thoroughly. Serve hot over hot broccoli. Makes 6 servings.

CREAMED ONIONS SUPREME+

6 large sweet type onions
2/3 C cream
1 C water
2 egg yolks

2 T butter
1/2 t salt
2 T flour
pepper

Peel and cut onions in 1/8 inch slices. Cook slowly in 1 C water until tender, but not mushy. Drain off liquid and save. Place onions in shallow baking dish. Slowly cook the butter, flour and seasonings. Add 1 C onion liquid, adding water to make that amount if necessary. Stir constantly as sauce thickens, stir in egg yolks mixed with cream. When thick, pour over onions. Sprinkle with buttered crumbs, shredded blanched almonds and or Parmesan cheese. Place under broiler to brown lightly. Heat more if needed to serve hot. Serves 4. May be made in the morning and reheated later.

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CHARITY SUFFERETH LONG AND IS KIND

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CREAMED ONIONS

2 C small onions, peeled and trimmed. (Sliced, larger onions are also very good). Simmer in small amount of water until just tender. Drain.

WHITE SAUCE:

2 T flour	2 T fat
1 C milk	1 t salt
pepper to taste	

Blend flour and fat in heavy pan; add milk and stir while cooking until thick and smooth. Season to taste. Add cooked onions to sauce. If desired, creamed onions may be put into a greased casserole and topped with $\frac{1}{2}$ C buttered soft bread crumbs, and browned in 370 degree oven for 15 to 20 minutes.

STUFFED ONIONS

4 large onions	1 $\frac{1}{2}$ T chopped parsley
2 T butter	$\frac{1}{2}$ t salt pepper
1 1/3 C fine dry bread crumbs	1/3 C chopped celery

Peel onions and cut in half crosswise. Simmer in salted water until almost tender; drain. Remove centers without disturbing outer 2 layers. Chop centers fine. Cook parsley, celery and chopped onion in butter until lightly softened. Add crumbs and seasonings and heat thoroughly. Stuff onion shells with hot mixture. Place in baking pan; add water to cover bottom of pan. Cover pan. Bake at 350 degrees about 30 minutes or until onions are tender. Brown under broiler after baking if desired. Serves 4.

STUFFED PEPPERS

1 lb ground beef	1 C chopped onion
1 clove garlic	2 t chili powder
1 t salt	$\frac{1}{2}$ t pepper
2 cans tomato soup	$\frac{1}{2}$ lb sharp cheese, shredded
1 $\frac{1}{2}$ C cooked rice or 3/4 C cracker crumbs	
8 green peppers	

Cook beef, onion and garlic in skillet until meat is browned. Add seasonings and soup. Simmer covered for 10 minutes. Add cheese and cook over low heat until cheese melts, stirring occasionally. Stir in rice and cool. Blanch peppers in salted boiling water for 3 minutes. Drain and cool. Stuff with mixture. Bake at 350 degrees until hot through, about 20 to 30 minutes, or freeze to use later.

OUR AGE WILL BECOME KNOWN AS THE AGE OF COMMITTEES.

Sir Ernest Benn

GOURMET STUFFED PEPPERS

1 7 oz can de-veined shrimp	2 T chopped parsley
1½ C cooked rice	1 T chopped pimento
¼ C mayonnaise	1 T chopped onion
½ t salt-pepper	1 8 oz can tomato sauce
3 hard cooked eggs to be sliced for garnish	
2 green peppers, halved, and parboiled for 3 minutes	

Mix together and spoon into pepper halves. Place in baking dish, pour sauce over peppers. Bake uncovered at 350 degrees for 15 minutes or until well heated. Serves 4.

CHILI+

Ida Harris

4 C chili beans, washed	2 lbs coarsely ground beef
Handful of chopped garlic	1 pint catsup
1 quart tomato juice	1 T salt
2 t chili powder	½ to 1 t cumin
1 chopped onion	

Cook beef, garlic and onion and add to beans when about done. Add other ingredients and cook until done. Chili has best flavor if made the day before it is to be used.

\$50 PRIZE CHILI (DESERET NEWS) +

3 C chili beans	pinch of bay leaf
2 lbs ground beef	½ lb pork sausage (bulk)
cayenne pepper to taste	3 sections of garlic
4 chopped onions	1 T chili powder
3/4 t curry powder	1 T cumin
1 T salt	3 cans hot sauce or 1 quart tomatoes or juice

Cooked washed beans with bay leaf until tender. Fry meat, onions and garlic until browned and add to the beans along with the remaining ingredients. Simmer 1 hour. Chili is better if used the second day.

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KINDNESS IS THE OIL THAT TAKES FRICTION OUT OF LIFE

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IDAHO BUCKAROO BEANS

2 C pinto or red beans	6 C water
1 chopped onion	2 C cooked tomatoes
2 T brown sugar	2 t salt (unless ham or pork is salted)
2 fat cloves garlic, sliced	1/2 lb smoked ham, bacon or salt pork
2 t chili powder	1/4 t oregano leaves or cumin

Add the water to the washed beans and stand overnight. In the morning heat the full amount of water, bring rapidly to the boiling point. Gradually add beans so that the water does not stop boiling. Boil 2 minutes only. Remove from heat and let stand one hour. Use the soaking water for cooking the beans. Put in heavy kettle or dutch oven with tight fitting lid. Add onion, garlic and a little salt if salt pork is not used. Cut ham in cubes, or slice bacon. When boiling, reduce heat and simmer for 1½ hours. (A T butter added at first will reduce foaming). Add remaining ingredients and simmer for 2 hours longer. Salt to taste. Serve with a crisp salad, hot corn bread and sherbet for dessert.

BAKED BEANS+

Mildred Child

2 2½ cans pork and beans	1/4 C brown sugar
2 strips bacon	1 large onion
2 T mustard	1 C Heinz catsup

Mix catsup, mustard and sugar with beans. Cut onions in quite large pieces and put into middle of beans. Place two strips bacon over beans and bake 20 minutes at 350 degrees, then mix bacon in the beans. Cover and bake 4 hours at 250 degrees. A bean pot is best, but any heavy pot will do.

NEW ENGLAND BAKED BEANS+

The Saints "down in Maine" traditionally served baked beans, cabbage slaw, and chocolate cake, to their families and friends every Saturday night, even if Christmas came on Saturday. Fred especially liked the beans. He brought this recipe home from his mission, and it has been our favorite ever since.

1 quart dry, white beans	1/2 t baking soda
3/4 to 1 lb pork fat	2 t salt
4 T molasses	1 t dry mustard

Soak beans overnight in warm water. In the morning, bring to a boil in the same water and add soda. Boil 15 minutes. Put pork fat in bottom of bean pot or deep baking dish. Add beans, salt, molasses, dry mustard and enough water to cover. Bake all day in 350 to 400 degree oven. Add water as needed to keep beans covered. This makes one gallon of cooked beans. Refrigerated they keep a long time. Flavor is improved when reheated. Be sure to allow enough soaking water to allow for beans to swell.

BAKED BEANS

1 large green pepper, chopped	3 large onions, chopped
4 slices bacon, diced	1 15 oz can tomato sauce
1 can spam, cubed	3 T brown sugar
1 large can pork and beans	1 T Worcestershire Sauce

Fry bacon until crisp. Add onions and peppers and cook until clear. Mix the rest of the ingredients and add onion mixture. Bake in bean pot or large casserole for 1 hour at 350 degrees.

BAKED BEANS

1 quart pork and beans	1 onion diced
4 slices bacon diced	1/3 C brown sugar

Simmer 2 to 3 hours, in slow oven. Stir occasionally

CAULIFLOWER AU GRATIN+

11th Ward Relief Society

1/3 bottle catsup	1/2 T Hickory Smoke (optional)
1 1/2 t mustard	1 head cauliflower
1 t salt	1 C evaporated milk or light cream
2 T butter	1/8 t paprika
3/4 C grated cheese	2 T flour

Soak cauliflower in salt water 1/2 hour and then drain. Boil in salted water until tender. Heat butter, flour and seasonings; add milk and cook, stirring, until thick and smooth. Separate cauliflower into pieces and put into greased baking dish. Pour sauce over and sprinkle with cheese. Bake at 350 degrees about 20 minutes. Serves 6.

CAULIFLOWER WITH CHEESE+

Cook whole head of cauliflower until tender but not soft. Drain off the salted water. Place cauliflower in serving bowl. Cut through head like a pie. Pour hot butter over all and sprinkle generously with grated cheese. Serve at once.

FOR EVERY MINUTE OF ANGRINESS, YOU LOSE 60 SECONDS OF HAPPINESS!

ASPARAGUS WITH CHEESE SAUCE+

Cut tough ends off asparagus. Tie tips together in bundles of 4 to 6. Cook standing upright in salted boiling water until tender. Remove to hot platter. Dip in hot cheese sauce down to the middle of each bundle. Sprinkle with buttered bread crumbs and chopped hard cooked eggs. Serve with extra sauce.

SAUCE: Heat together 3 T butter, 3 T flour, add 1½ C milk and stir while thickening. Stir in ½ C shredded cheese and salt and pepper to taste. Adding cheese to cream of chicken soup, diluted a little, makes a very good sauce.

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HEAT PINE NUTS AND THEN TAKE THEM OUT IN THE COLD AIR. BURR WILL POP OPEN. IF PINE NUTS ARE PLACED IN THE OVEN, PUT THEM ON FOIL OR DISPOSABLE MATERIAL BECAUSE OF THE DIFFICULTY IN REMOVING PINE RESIN THAT DRIPS FROM THE NUTS.

BEFORE JUICING CITRUS FRUITS SUCH AS LEMONS AND LIMES, WARM THEM IN HOT WATER. THE YIELD WILL BE GREATER.

TIE A PLASTIC BAG OVER THE END OF THE GRINDER WHEN GRINDING HORSERADISH OR ONIONS. IT WILL PREVENT A LOT OF TEARS AND A LOT OF DRIPPING.

BOIL POTATOES 5 MINUTES BEFORE PUTTING IN THE OVEN TO BAKE. THEY WILL BAKE IN ABOUT HALF THE TIME.

COOK CAULIFLOWER WITH 1 T SUGAR IN THE WATER AND IT WILL KEEP IT FROM DISCOLORING AND MAKE IT MORE FLAVORFUL.

ADD A TABLESPOON OF OIL TO THE WATER BEFORE BOILING YAMS. IT WILL KEEP THE RESIN RING FROM FORMING ON THE PAN.

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MISCELLANEOUS

SOAP - LOTION - SHAMPOO

Late summer was soap making time at home when I was growing up. It took most of a day to make one batch, which was a wash tub nearly full. All meat fryings, as well as fat trimmings from all meat was used, not rendered out. It was a steady stirring of the thick lava-like solution in the soap tub, which was kept boiling over a wood fire encircled by large rocks that the tub set on. I took my turn keeping the fire replenished, and stood ready with a dipper of cold water to be stirred into the soap, if needed to keep it from boiling over.

It was a relief when Mother announced it was done, and the tub was carefully lifted off the heat. It was covered well and left to set up (harden). In a few days it was ready to be cut up. We always carried~it up to the attic where we carefully placed in on paper laid over the lath of the ceiling below. Here it was kept, and we brought it down as we needed it. Somehow, I always thought that was what attics were made for. (It was exceptionally good soap.)

Early in my married life, I learned to make soap at Relief Society in the Logan 6th Ward. A Mrs. Pond from Lewiston, demonstrated it first, and I have used her recipe and instructions ever since. However, now I find the same recipe and directions on most brands of lye.

I have made most of the laundry soap used in our home, and think I have enough to last many years yet. I have about 27 lbs soap now, waiting to be cut up and shredded. I still save soap grease

TO CLARIFY USED FAT FOR RE-USE IN COOKING

2 C fat	2 quart cold water
2 C potato peelings	½ C egg shells

Boil all ingredients together for two hours. Add more water as needed to keep the quantity the same. Strain through cheese cloth. Cool, then chill until hard. Remove the cake of fat that forms on top and wipe with a dry cloth. When fat is clarified by this method, it will be hard and smooth and can be used even for pastry.

WE ARE DOOMED TO BE MORAL AND CANNOT HELP OURSELVES!

John Haynes Holmes

TO CLARIFY USED FAT FOR SOAP MAKING

Melt fat and strain through cheese cloth or old nylon stocking, into a large kettle. When cool add about the same amount of water as fat, and boil for a few minutes. Remove from heat, add 1 qt cold water and stir well. Cover and put in a safe place to cool overnight or until fat is hard. Then lift the fat off the water. If the underneath part is discolored, scrape that off and discard. Try to eliminate any water staying on the hard fat. Now it is ready to melt and measure for soap making.

GOOD HAND LOTION

Mother used to make hand lotion at home, from a recipe something like this:

1 dram gum of tragacanth soaked in 1 pint boiled water for 24 hours. Add 2 ounces each of glycerine, rose water and bay rum. Mix well. Put in small bottles and keep tightly covered. Effective and lasts a long time.

SHAMPOO

These two inexpensive recipes, one larger than the other, were given on a TV program. They are approved by the *United States Pharmaceutical Agency*.

4 oz soft soap 12 oz distilled water.

Stir and boil together until melted and well blended. When cool, it is ready for use.

1 lb soft soap 3 pints distilled water.

Heat water and soap in aluminum or stainless steel pan over moderate heat until melted. Cool; put into covered containers. Very inexpensive, and good for all kinds of hair, dry or oily.

HOME-MADE FURNITURE POLISH

Mix equal parts of boiled linseed oil, turpentine and vinegar. Voila! What a luster.

THE BUCK STOPS WITH THE MAN WHO SIGNS THE CHECKS!

Rupert Murdoch

HOMEMADE GRANULATED SOAP

Another Relief Society recipe

Dissolve 1 can lye in 5½ pints cold water. Add 3/4 C borax and ¼ C liquid bleach. When dissolved, slowly add 9 C melted fat. Stir constantly for 10 to 15 minutes. Stir occasionally for about 24 to 36 hours. Lots of stirring whitens the soap. Be careful, and wear rubber gloves.

Be sure to use a large granite or enameled pan and a wooden stick or spoon. **DO NOT USE ALUMINUM!!!** Grease should only be warm. Just strain bacon fat or other used grease (no oils). Fat does not have to be salt free to make this soap.

The more you stir for the first few hours, the finer the granules. It has to set at least 1 week before it can be stored. Preferably, after two weeks it can be stored in air tight containers.

This makes good soap, but the long stirring is tedious.

HOMEMADE SOAP+

6 lbs fat	2½ pints water
1 can lye	2 T borax
¼ C sal Soda	1 t citronella oil or oil of cloves.
A mixture of hard and soft fat is best.	

Put water in a 2 quart granite or enamel pan. Add slowly the contents of a can of lye, stirring with a wooden stick, being careful not to breath the direct fumes or splash as you stir. Wear rubber gloves. Stir continually as you add the soda and borax. Stir occasionally while it cools to desired temperature, and is dissolved. If lye splashes on skin, wash with vinegar.

Melt the fat and heat to the required temperature. Use dairy thermometer to test the temperature of both the lye and the fat. Put fat into a crock, or enamel pan.

Sweet lard or soft fat-----85 degrees;	lye solution-----75 degrees
Soft rancid fat-----100 degrees;	lye solution-----80 degrees
Half lard and half tallow---110 degrees;	lye solution-----85 degrees
All tallow----- 130 degrees;	lye solution----- 95 degrees

(Continued on following page)

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A GOOD REST IS HALF THE WORK!

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(Continued from preceding page)

Pour lye solution into melted fat in a thin steady stream with slow even stirring. (Too rapid pouring or stirring causes separation). Continue slow stirring for 10 to 20 minutes until it becomes the texture of thick honey. Pour into wooden or cardboard box lined with damp cotton cloth or plastic. Cover with newspapers then with old blanket or rug to retain heat. Let stand 24 hours or longer. Remove and cut into bars so air can reach it. Keep in dry even temperature 2 weeks. Aging improves soap. If it is to be shredded, let it dry a little more, so it won't gum up. If it is to be ground, let it dry much longer or it won't make good granulated soap, and will gum up in the grinder. ~ For grinding, cut it into smaller bars to dry. If making hand soap, omit the sal soda and borax. A finer perfume may be desired. It must be an oil base perfume. This recipe makes 9 lbs.

CARPET OR UPHOLSTERY SHAMPOO

6 T dishwashing liquid soap
1 quart warm water

4 T odorless ammonia

Whip solution until heavy froth forms on top. Apply froth to areas to be shampooed with a scrubbing brush and scrub until clean. Wipe dry with clean cloth. Re-apply as necessary, wiping dry after each application.

+++++

MOTH BALLS PLACED IN A GARBAGE CAN OR IN WITH STORED FRESH FRUIT WILL KEEP THE FRUIT FLIES AWAY

A SOLUTION OF ½ TURPENTINE AND ½ ODORLESS AMMONIA WILL TAKE THE PAINT OFF WINDOW GLASS.

POPPED POPCORN MAKE AN EXCELLENT PACKING MATERIAL WHEN MAILING GIFTS OR FRAGILE ITEMS. IF MAILING FOOD ITEMS IT WILL ALSO HELP KEEP THEM MOIST.

VASELINE WILL TAKE PAINT OR CHEWING GUM OUT OF A CHILD'S HAIR.

PUT ODD NYLON HOSE IN A PAN OF WATER AND BOIL THEM FOR 3 MINUTES. THEY WILL ALL COME OUT THE SAME COLOR. BE SURE THE SEAMS MATCH.

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