

Method:

Stew all the above together until well
cooked. (Until meat is removed easily from
the bone.)

Remove from heat & cool

Remove all bones and gristle.

Chop 1 med onion into meat mixture
and mix. Roll out pastry for
a pie plate. Fill shell with meat
mixture. Cover with pastry. Bake in 350°
until well done.

Apple Fritters

2 cups flour

2 eggs

2 tbsps. Baking Powder

1 $\frac{1}{3}$ cup milk

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

2 tbsps. Oil

4 tbsps. sugar

5 or 6 apples

Mix flour, B. powder, salt and sugar together.
Beat eggs add milk and oil together mix
with flour ingredient just enough to hold
together. Cut up peeled apples in pieces
and fold in batter. Cook in deep fry at 400°
for $1\frac{1}{2}$ to 2 min each side

Mixable ammonium and sugar in
mug and shake over fritters.

Spinach Dip

1C. Sour cream

1C. Mayonaise

1Tsp. Lemon juice

1 pkg. Veg soup mix (Knorr)

1 PKG. Frozen chopped Spinach
(thawed, drained)

1Tsp Seasoning Salt

mix all and let set 2 hours.

Party Cheese Ball

2 8oz Cheese (cream) softened

2 cups (8oz) Shredded cheese

1 tbsps chopped pimientos

1 tbsps. chopped green pepper

1 tbsps finely chopped onion

2 tbsps. Worcestershire sauce

1 tsp lemon juice

Dash of ground red pepper

Dash of salt. Chopped onions)

Combine cream cheese, cheddar cheese
mixing at med speed until well blended.
Add all seasoning ingredients except pecans.
Mix well. Chill several hours. Shape into
ball roll in pecans. Serve with crackers.

CARROT CAKE

4 medium size carrots (2 cups grated)

1 8 oz can drained crushed pineapple (set aside)

Beat together

2 cups sugar

4 eggs

Beat in 1 1/2 cups of oil til well blended

By hand, mix in 2 cups flour, 1 1/2 tsp
soda, 2 tsp. baking powder, 2 tsp. cinnamon

1 tsp. salt. Mix in carrots & pineapple.

Bake at 350° oven for 40 to 50 minutes.

Icing.

Cut "2 by 3 inch strip of orange peel & grate
Blend well - 4 oz cream cheese & 6 tbsps.
butter, add orange peel. Add 1tsp. vanilla
& 2 cups icing sugar. Blend well.

Hot Crabmeat Appetizer

1-8 oz ph. Cream Cheese (softened)

1-7 1/2 oz can crabmeat (drained & flaked)

2 tbsps finely chopped onions

2 tbsps. milk

1/2 tsp Horseradish

1/4 tsp salt, pepper

1/3 cup sliced almonds (toasted)

Combine all ingredients except almonds, mixing until well blended. Spoon mixture into 9 in pie plate, sprinkle with

almonds. Bake in 375°, for 15 min. Serve
with crackers.

Cinnamon Rolls

Filling

3½ cups Flour } 3 tbsp cinnamon, ½ cup
7 tsp Baking Powder } Brown sugar.
3/4 cup Shortening } Roll pastry, coat with
2 Eggs (fill to 1 cup with milk) } ¼ cup (little more)
1 ½ tsp salt } melted margarine &
1 Cup Brown Sugar } Sprinkle with cinnamon
 } sugar mixture. Bake at
 } 375° oven for 10 min or
 } center tested.

Date Bread

1 3/4 cups flour

1/3 cup softened butter

1/2 tsp salt

2/3 cup white sugar

1/4 tsp cream of tartar

1 egg

3/4 tsp baking soda

1 cup chopped dates

Heat the oven to 350°

brown pan $7\frac{1}{2} \times 3\frac{1}{4} \times 2\frac{1}{4}$

Cream butter and sugar together till light & fluffy. Beat the egg and mix with the butter & sugar. Stir in the flour, salt, cream of tartar and soda. Then stir in the dates. Bake for 1 hr.

Highland Cake (with Topping)

1 1/2 cups sifted flour

1 tsp ammonium

1/2 tsp cloves

1 tsp baking soda

1/2 tsp salt.

1 cup boiling water

1 cup quick oats

1/2 cup lard

1/2 cup white sugar

1 cup Brown sugar

2 eggs + 1 tsp vanilla

Grease 13x9 pan. Sift first five ingredients. Pour
boiling water over oats. Cream lard and sugar.
Add eggs one at a time. Add vanilla + oat mixture
then any ingredient. Pour mixture in pan.

Sprinkle Topping over batter. Bake in red
oven 350° for 40-45-min.

Topping

3 tbsp butter melted

2/3 cup Brown Sugar

1/2 cup coconut

1/2 cup nuts

May used all coconut if desired.

Egg Flip.

Good when sick.

In a small bowl beat 1 egg
with 1 cup warm milk till it is
foaming. Add sugar to taste about
2 tops. Also a little nutmeg.
Drink immediately.

BANANA CHIP MUFFINS

1/2 cup margarine

2 cups flour

3/4 cup white sugar

1 tsp baking soda

2 eggs

.1tsp salt

1tsp vanilla

1-1 1/2 cup choc chips

2 large ripe bananas

Cream margarine & white sugar. Add eggs & vanilla. Stir in ripe bananas. Measure dry ingredients. Add to wet. Stirring only 

enough to mix. Bake at 350 for 15-20 minutes.

Chelsea MacInosh
Travis MacInosh

Broccoli Salad

3 cups Broccoli

Red onions

½ cup Shredded cheese

{ ½ cup mayo

{ 2 tbsp. w. Sugar

{ 2 tsp. lemon juice.

Donnetta's

Pizza Dough

$\frac{1}{2}$ cup warm water } In large bowl
1 tsp sugar } 1 cup warm milk
Stir together, sprinkle with $\frac{1}{2}$ cup oil
1 pkg yeast set aside for 10 mins } 1 tsp sage $\frac{1}{2}$ tsp salt
1 egg beaten and add 4 cup flour
Mix in yeast mixture. Mix together
and refrigerate for 1 hour covered.

meatloaf (Good)

1 pouch Lipton Onion Soup.

2 eggs, beaten

1/2 cup Ketchup (8 servings)

1/2 cup fine bread crumbs.

2 lbs lean ground beef

Preheat oven to 350°. Blend together Lipton onion soup, eggs, ketchup and bread crumbs. Add ground beef and combine well.

Press into a 9x5 loaf pan. Bake 40 mins

Bread & Butter Pickles

16 cups washed & thinly sliced cucumbers	5 cups white sugar
6 med. onions peeled & sliced	3 cups white vinegar
1 green pepper chopped	1 1/2 tsp turmeric
1 red pepper chopped	1 1/2 tsp. celery seeds
1/3 cup coarse salt	2 tbsps. mustard seeds.

Cornline cucumbers, onions, green & red peppers and
yellow in layers with salt in large kettle. Mix the
contents of ~~two~~ trays of ice cubes through the cucumber
mixture. Let stand 3 hrs. Drain well and return
to kettle. In a bowl combine remaining ingredients.
Over

Add to the cucumber mixture and heat
to the boiling point. Place in sterilized jars
while hot. Seal. Makes 10 to 12 pints.

Sweet & Sour Meatballs

2 lbs Hambuger. 1 egg & seasoning
Mix together and roll in balls. Put
in Roastpan and cook for 45 min 325°
Take out and pour grease off.
Then Add: 1 cup Brown Sugar 1-2 tbs Cornstarch
1 cup Ketchup: 1 cup Water: $\frac{1}{4}$ cup vinegar.
Dash of soya sauce. Mix together and pour
over meatballs and bake for 1 hour at 325° oven

Sweet & Sour Meat Balls.

1 lb. hamburg $\frac{1}{2}$ c. minute rice (uncooked)
1/4 c. bread crumbs 2 T. brown sugar
1 small. chopped onion 1 tsp. lemon juice
1 egg salt, pepper, garlic powder.

Method -

make balls

Brown in frying pan
Hold meat balls to sauce.

Sauce

11 oz. ketchup

9 oz. apple jelly

1 tsp. lemon juice

1 small onion or onion salt

Cook 10 mins.

Add balls

Bake at 325°F for 30 minutes.

~~Topping~~

1 square butter}

1 Onion

} melt on top
of stove

at least six pieces of bread
oregano

Poultry Seasoning (quite a bit)
Put in when cooking chicken

Berry Good Squares

3 tbs Butter

1 tsp B.P.

1/3 c sugar

1/4 tsp salt

2 egg yolks

1/4 c milk

2/3 c flour

1/4 tsp vanilia

Topping

2 egg whites, 4-6 tbs sugar, 1/4 tsp van.

Preheat oven to 350° Grease 8" pan

(Pan size important). Separate eggs from
whites. Cream butter and sugar

until light & creamy. Beat in egg white
soft, together dry ingredients flour, b. p. &
salt. Gently fold milk & vanilla alt.
into above mixture. Spread evenly in
greased pan.

Bake at 350° for 18-20 mins or until the mixture
springs back when touched. Remove from
oven & lower temp. to 300° F.

Topping

Beat egg whites until peaked. Beat in sugar
& salt until stiff peaks form. Gently fold
in berries.

Spread over baked cake & bake at 300°
until topping has browned lightly,
approx 20-30 mins. Serve fresh made.

Blueberry Muffins

$\frac{1}{4}$ c. butter or oleo

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

1 egg

2 c. flour

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

4 t. baking powder

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

1 c. blueberries

Wash & drain the blueberries. Cream butter + sugar. Add egg + mix well. Mix + sift

flour, salt + baking powder + add
alternately with the milk to the creamed
mixture. Carefully fold in the blueberries.
Fill greased muffin tins $\frac{2}{3}$ full of
batter. Sprinkle with sugar or cinnamon +
sugar at this time. Bake at 425°
for 15 - 20 minutes or until done.

Thimble Cookies

Preheat oven to 350°

Cream together

$\frac{1}{2}$ cup butter or margarine $\frac{1}{4}$ cup sugar

Add: 1 well-beaten egg yolk 2 teaspoons lemon juice

Beat well. Add: 1 cup flour. Combine until well blended.

Shape dough into balls. Dip balls in 1 slightly-beaten egg white. Then roll in 1 cup nuts.

Zucchini Cookies

1 cup brown sugar

1/2 tsp cinnamon

1 cup grated zucchini, unpeeled

1/2 cup raisins

1/2 cup oil

1 tsp. vanilla

2 1/4 cup flour

Combine first 4 ingredients

& mix well. Sift dry

1 tsp. baking powder

ingredients, add raisins

1/2 tsp baking soda

and add to first mixture

1/4 tsp ginger

Drop by teaspoonfuls

1/2 tsp nutmeg

onto ungreased cookie

1/2 tsp salt

sheets & bake at 350° for 10-12 minutes

Pumpkin Preserve

3 lbs pumpkin

3 lbs sugar

1 Orange

2 lemons

dash of salt.

Cut pumpkin, remove seeds and stringy portion.
Peel and cut into slices $\frac{1}{4}$ in by 2 inch.

Place pumpkin in earthenware bowl in layers
with equal parts sugar, ending with sugar layer
on top. Let mixture stand for 24 hrs. Boil in

liquid from pumpkin and boil liquid
until it forms a thread when spoon is held
up. Add pumpkin, orange & lemon slices
and salt. Cook until fruit is translucent
and syrup is thick.
Pour in jars + seal.

Lemonade Cookies

1 c. Tenderloaf shortening	2 eggs
1 c. sugar	3 c. presifted flour
1 t. soda	1 can (6oz.) frozen lemonade concentrat, thawed

Preheat oven to 400° F. Cream together shortening and sugar. Add eggs, one at a time beating well after each. Sift soda and flour and stir into egg-shortening -

-OVER-

sugar mixture alternately with $\frac{1}{4}$ c. of the
lemonade concentrate. Drop by
teaspoonful 2 in. apart on ungreased
cookie sheets. Bake about 8 min.
or until edges of cookies are lightly
browned. Remove from oven and brush
lightly with remaining concentrat^r
and sprinkle with granulated sugar.
Makes about 7 dozen.

Graham Wafer Squares.

Line pan with 9 Graham wafers 8 x 8 pan.

Filling: $\frac{1}{2}$ cup milk; 1 cup B. Sugar

1 chunk butter; Boil until melted

add 1 cup coconut; 1 cup walnuts, &

1 cup cherries; 1 cup crushed Graham wafers.

Spread the filling over graham wafers.

Cover with wafer. Eat when
cold. (tie, tie)

Banana Bread

1 cup sugar

2 1/2 cup flour

1/2 cup butter

2 eggs beaten

Bake for 1 hour
350° over.

1/2 cup milk

3 bananas (mashed)

1 tsp. soda

1 " baking powder

1 " salt

$2\frac{1}{4}$ cup flour

1. salt
baking powder

1 cup

$\frac{3}{4}$

$\frac{2}{3}$

2 eggs

1 Tsp vanilla

1 (12 oz) bag chocolate chips

Gumdrop Cake.

2 cups sugar	1 tsp. salt
1 c. shortening	1/2 tsp. nutmeg.
4 eggs	1/2 tsp. cloves
2 c. milk	1/2 tsp. cinnamon
4 c. flour	1 lbs. gumdrops.
2 tsp. B. powder	1 lbs. raisins.

Cream sugar + shortening. Break in eggs
one at a time. Beat well. Add the gumdrops.
→

& raisens mixed with one cup of flour.
Combine remaining dry ingredients. & add
alternately with the milk.

Mix well & bake in 300° oven for
 $1\frac{1}{2}$ hrs.

Rhubarb Jam

5 cups Rhubarb

5 cups Sugar

1 Can Crushed Pineapple

2 pkgs. Strawberry Jello

Boil for 60 minutes.

100 grom Dried pineapple

2 flrs Raisins

450 grom fruit mix
1 flat Cherries 225gms three / top nutmeg

1 flrs dates 225grom extra full $\frac{1}{2}$ top cloves

1 $\frac{1}{2}$ cups butter fort Shortening $\frac{1}{2}$ cup sour milk

1 top Vanilla, lemon & almond

5 egg whites

2 $\frac{1}{2}$ cup Brown Sager

add juice of lemon

5 egg Yelks

grate the seeds

4 cups Sifted flour

Add $\frac{1}{2}$ strawberry puree

1 top soda

Take 1 cup flour

1 top cinnamon

to prepare fruit

Mix Crust

3½ cups Flour

3½ tbs Baking Powder

1 tbs salt

½ lb tenderloin

Add: 1 egg with enough milk to
moisten 2 cups. Mix together.

Roll out and put salmon fillet on top

{Add pepper, Havarti Cheese, spinach

Fold crust over everything. That is
bold salmon fillets ~~deboned~~ & skinned.

Seal edges with egg. Bake at 425° for 25 mins.

Oatmeal Raisin Cookies

1 cup butter

1 cup Brown Sugar

1 egg

2 tsp vanilla

1 cup flour

1 tsp cinnamon

1/2 tsp Soda

1/2 tsp B Powder

1/4 tsp salt

3 cups quick Oats

1 cup raisins

Drop in teaspoons flatten slightly.

350° for 10 to 12 min

Butter Tart Slice

$\frac{1}{2}$ c flour } mix & press
 $\frac{1}{4}$ cup Brown Sugar } into pan
 $\frac{1}{2}$ cup margarine } Bake 350° 10-15 min

$\frac{1}{3}$ cup margarine }
1 cup B. Sugar }
1 egg } Spread over base
1 tbsp cream } Bake 20-25 min
1 tbsp flour } 350°
1 cup raisins }

Christmas Fruit Balls

Mix together:

- 30 marshmallows (quartered)
- 2 cups graham wafer crumbs
- 1/2 cup red cherries (halved)
- 1/2 cup green cherries (halved)
- 1 (15 oz) can Eagle Brand milk
- 1/2 cup chopped walnuts

Chill overnight. Shape chilled mixture into balls which are about 1" in diameter. Roll

in coconut. Store in a covered
container in the refrigerator.

Yield: 4 dozen.

Butterscotch Pies

1 cup brown sugar

1 tbs. cornstarch

1 1/4 cups milk

1 tbs butter

2 eggs

spurk of salt

1/2 T. flour

1. Mix w/ dry ingredients.

2. Add w/ gradually.

3. Cook 3 min.

4. Add cracked egg if desired.

Cook until thick

4. Remove from fire.
5. Add butter & vanilla.
6. Cool.