

## Tangy Poppy Seed Fruit Salad

Drain 1 can (20 oz) pineapple chunks  
reserve  $\frac{1}{4}$  c juice. Combine pineapple  
with 1 orange, peeled & sectioned,  
1 kiwi fruit, peeled, halved and sliced  
1 cup red or green grapes & 1 cup strawberries  
in large bowl. Stir reserved juice,  $\frac{1}{4}$  grated  
lime peel, 2 T. lime juice, 1 T. honey &  
1 tsp poppy seeds in cup. Pour over salad  
Serves 4.

## Macaroni with Beef + Tomato

$\frac{3}{4}$ lbs ground Beef	$\frac{3}{4}$ cup water
$\frac{1}{2}$ cup chopped onion	$\frac{1}{8}$ tsp pepper
$\frac{1}{2}$ cup chopped celery	2 cup cooked elbow
1 can Italian style tomato soup	macaroni from 1.5 cups dry macaroni

Cook beef, onion and celery in large skillet. Season meat to taste. Spoon off fat. Stir in soup, water, pepper and cooked macaroni. Heat through.

Macaroni with beef and cheese. In 8 cup casserole spoon mixture. Top with  $\frac{1}{2}$  cup shredded cheddar cheese

Microwave on high without cover about  
2 min or bake at  $375^{\circ}$  for 20 min  
Carmen adds  $5\frac{1}{2}$  oz can of tomato paste.

## Zucchini      Coconut      Fog

Beat

1 Egg

$\frac{1}{2}$  cup oil

1 cup sugar

Stir in: 1 cup zucchini,  $\frac{1}{2}$  tsp vanilla.

Combine  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp B. powder 1 tsp soda,  
 $\frac{1}{2}$  tsp salt,  $\frac{3}{4}$  tsp cinnamon,  $\frac{1}{2}$  tsp nutmeg,  $\frac{1}{2}$  cup coconut,  
 $\frac{1}{2}$  cup pecans.  $\frac{1}{2}$  cup raisins in Boiling Water  
(then drain water) Mix with first mixture. Pour  
in loaf pan. Bake at  $350^{\circ}$  for 1 hour.

9 cups W.W. flour

Dissolve 1/4 oz of yeast with one  
tsp of white sugar  $\frac{1}{2}$  cup warm water

$\frac{1}{2}$  cup kindayford flour  
1 tsp salt

Mix dry ingredients other all yeast  
Then add 3 cups of water(warm)  
Let rise 1 hr

Bake  $410^{\circ}$  20 - 25 min

## Florida Squares

$\frac{1}{2}$ cups almonds	$2\frac{1}{4}$ cup water
$1\frac{1}{2}$ cup flour	2 eggs
$\frac{1}{4}$ cup butter	1 tbsp butter
1 tbsp sugar	1 cup prepared <sup>Tipping</sup> cream whip
1 pouch key lime Pie Filling	1 pk(125g) cream cheese
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup icing sugar
	1 cup toasted coconut

Combine Almonds, flour, butter & 1 tbsp sugar. Press into 8x8 pan. Bake 350° oven 15 min. The white is a

sour cream. Combine pre-filling, sugar and 1/4  
water. Crack eggs blending well. Stir remaining  
water. Cook over medium heat until mixture comes  
to a boil and thickens. Remove from heat. Stir in  
1/4 cup butter. Pour over baked base. Cool.  
Combine prepared topping with cream cheese  
using the lowest speed of electric mixer then  
gradually add icing sugar. Spread evenly  
over lime filling. Sprinkle with coconut.  
Chill 3 hours before serving.

# Bitter Tart Slice Molly

$\frac{1}{2}$  c flour      } mix and press into pan  
 $\frac{1}{4}$  cup B. sugar      } Baker 350° 10-15 min  
 $\frac{1}{2}$  cup margarine      }

Top

$\frac{1}{3}$  cup margarine  
1 cup B. sugar  
1 egg  
1 tbsp cream

1 tbsp. flour  
1 cup raisins  
Spread over base  
Baker 20-25 min in 350°

## Honey Curry Chicken

$\frac{1}{4}$  cup Olive oil

$\frac{1}{3}$  cup liquid honey

$\frac{1}{4}$  cup Dijon mustard

1 tbsp curry powder

3 lbs cut up chicken parts

Whisk together oil, honey, mustard and curry. Pour into shallow dish. Coat both sides of chicken in mixture. Bake 45 min in oven uncovered, meaty side down. Turn chicken and bake a further 15 mins.

Serve over rice with cold slaw and Herbed

## Choc Chip Cookies

2 1/4 cups flour

3/4 cup Brown Sugar

1 tsp salt

3/4 cup White Sugar

1 tsp B. Soda

2 eggs

1 cup butter

1 tsp. vanilla

1 - 12 oz pk Choc Chips

Sift flour, salt & soda. In a bowl  
cream butter, brown sugar, white sugar  
and vanilla. Beat two minutes.  
Add eggs beat well. Add sifted salt  
& soda. Stir in Choc Chips. Drop by

teaspoons on greased pan

Bake in 325 oven for 10-15 min

# Gum Drop Cake

1 cup margarine

2 cups white sugar

3 eggs

1 cup milk

3 1/2 cups flour

1 tsp. salt

2 " b. powder

(1 cup raisins)

1/2 tsp. vanilla

1 cup gumdrops chopped  
1/4 flour

350° oven for

1 1/2 hours

2 loaves.

# Christmas Pudding

(Benedictine)

2 1/2 C. Flour	3/4 C. Soft Marg.
1 1/2 tsp. Soda	3/4 C. Molasses
1/4 tsp Salt	1 C. Sour Milk
3/4 C. Currents	3/4 C. Raisins
1/2 C. Walnuts	1/2 tsp. Nutmeg
1 tsp. Cinnamon	1/2 tsp Cloves
1/2 C. Candied Fruit	2 Eggs

## Method:

Sift flour. Measure ~~out~~ 2 1/2 C.

add soda salt and sift together  
3 times. Combine butter  
molasses & Milk. Add raisin  
currants, eggs, walnuts, etc.  
Add flour & beat well. Turn  
into greased moulds ( $\frac{2}{3}$  full)  
Steam <sup>3</sup> hours. Serve with  
sauce. (in Dutch oven.) 10 servings

Put in  $\frac{3}{2}$  nut cans  
or  $\frac{2}{2}$  lg juice cans. ( $\frac{1}{2}$  full) Rubber  
cans top with foil secured with Bonds

Bulletin of the  
Botanical Survey of India;  
for 1912; with  
descriptions of  
the new species  
and varieties  
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including those  
described by  
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With illustrations  
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## Hodge Podge

Baby carrots. Cook <sup>first</sup> in boiling water + salt.  
Green beans, yellow beans, shell peas,  
potatoes, sugar peas, snow peas. Cook  
together in salt water and drain, saving  
1 cup juice.

Blend together 1 cup cream or blend  
butter, 1 cup juice, salt + pepper mix  
in. Warm vegetables and serve.

## Lobster Dip (Donetta's)

1 can lobster, thaw, drain  
8 oz cream cheese  
1 cup mayo  
1 cup grated cheddar cheese  
2 tsp. dill weed (optional)  
1/2 cup diced onion  
Cream cheese, add  
Add all the other  
add the lobster. (c.)

Cook @ 355° oven for approximately  
20 minutes. Serve warm with  
crackers.

# Frozen Fast Forward

Crust: 6 tbsp. butter or hard margarine  
1 1/3 cups Graham Crumbs

## Filling:

1 pk. Vanilla Instant Pudding (Powder)  
2/3 cup milk  
4 cups Batter Pecan Ice Cream  
1 cup whipping cream  
1 Skor Bar.

Melt butter. Stir in Graham Crumbs

Put in ungreased 10 in ~~8 in~~ spring loaded pan. Chill (over)

## Filling:

Beat pudding with milk in large bowl until smooth. Fold in ice cream. Beat cream in small bowl until stiff. Beat cream in small bowl until stiff. Fold in pudding mix.

Pour over graham crumbs. Crush short bread crumbs and sprinkle over top. Put in freezer and remove 15 min before using. Cut in 12 wedges.

## Strawberry Jello Cheesecake

1 cup flour  
1/2 cup margarine  
1 tbsps white sugar  
1/8 tsp salt  
2 cups fresh or frozen  
strawberries  
1/2 cup sugar  
Mix flour, margarine, sugar and salt together (over)

1 pk strawberry jello  
4 oz Philadelphia cheese  
1/3 cup dicing sugar  
1 small tub cool whip  
(1 pk whipped)  
1/2 cup cold milk  
(1 tsp vanilla)

Press in 9x9 pan greased. Bake at 350° for 15 mins. Let cool. Place Strawberries sugar and jello in pot on stove to dissolve jello. Do not boil. Stir frequently. Spread mixture on bottom layer and refrigerate for 2 hrs. Combine cream cheese icing sugar and cool whip. Spread on jello mixture. Whipping cream sugar and vanilla on top

## Millionaire Squares

Base: 20 - 30 Dad's Oatmeal cookies, crushed  
~~1/2~~ ~~1~~ <sup>4</sup>/<sub>2</sub> ~~1~~ <sup>1</sup>/<sub>2</sub> cup melted margarine  
Mix & press <sup>3</sup>/<sub>4</sub> of the mixture above  
into ~~a~~ 9" buttered square pan.  
Bake 5 - 8 minutes at 375° oven

### Filling:

Melt: <sup>1</sup>/<sub>2</sub> cup margarine butterscotch  
1 - 6 oz pkg. ~~semi-sweet~~ butterscotch  
chips.

Add:

2 cups icing sugar

1 egg

1/2 tsp. vanilla

Spread on cooled, cooked base.

Top with remaining crumbs.

Refrigerate. Freezes well.

## Italian Spaghetti Sauce

2 lbs. ground beef. 2 onions, chopped  
1 green pepper (chopped) 1-16 oz can mushrooms atoms  
2 tsp salt. 2 tbsps sugar 2-20 oz tin tomatoes (mashed)  
1-13 oz tin tomato paste. 1 tin water (13 oz) 1 tsp oregano  
1/2 tsp minced garlic 1 tbsps tobacco sauce Bag leaf.  
Brown meat and onions. Combine other ingredients  
and simmer uncovered 4 hrs. stirring  
occasionally.

# Bacardi Rum Cake

## CAKE

1 pkg (8 1/2 oz) yellow cake mix

1 pkg (3 3/4 oz) vanilla instant pudding & pie filling  
4 eggs

1/2 cup cold water      1/2 cup Bacardi Dark Rum

1/2 cup vegetable oil      Rum Glaze

Chocolate Glaze Topping      2 tbsps. chopped walnuts

Preheat oven to 325°F. Grease & flour a 10  
inch tube pan. Mix cake mix, pudding,  
eggs, water, rum & oil until smooth.

Pour in pan. Bake 1 hour. Cool in pan  
25 minutes. Invert onto serving plate.  
Flick top. Spoon <sup>1</sup>/<sub>2</sub> cup Rum Glaze  
evenly over cake, allowing the cake to absorb  
the glaze. When cake is cooled, drizzle  
with Chocolate Glaze Topping; sprinkle with  
nuts.

#### Rum Glaze:

1/4 pound (1 stick) butter  
1/4 cup water  
1 c. white sugar  
1/2 cup Dark Rum

melt butter, stir in water & sugar

Boil 5 minutes. Remove from heat; stir in Rum.

#### CHOCOLATE Glaze Topping:

4 oz semi-sweet chocolate  
1 tbs. butter or shortening  
Melt chocolate & butter  
over very low heat in  
heavy saucepan.

# Mustard - Broiled Mackerel

Mackerel fillets	Few grains Pepper
2 tbsps melted margarine	1 tbsps prepared mustard
2 tbsps chopped parsley <small>(use dry.)</small>	$\frac{1}{8}$ tbsps dill seed
1 tbsps salt	1 tbsps lemon juice
	1 lemon sliced as I use
	$\frac{1}{4}$ cup lemon juice

Rinse and dry fillets. Place fillets skin side down on greased broiler pan (as B.S.) Add 1 tbsps melted butter add parsley, salt & pepper Brush fish well with butter mixture Broil or

BbQ approx 5 min. Mix remaining butter  
with mustard, dill & lemon juice. Pour  
over fillets and broil or BBQ five minutes  
longer or until fish flakes easily when  
tested with a fork.

Enjoy

## Cocoa Balls (Nigro Shirts)

2 cups white sugar       $\frac{1}{2}$  cup cocoa  
 $\frac{1}{2}$  cup milk               $\frac{1}{2}$  cup shortening

Mix together in a saucepan and bring to a boil for 2 minutes. Then add

2 cups rolled Oats      1 cup coconut  
1 tsp vanilla       $\frac{1}{4}$  tsp salt. Mix together and drop in spoonfuls on wax paper.  
Makes about  $2\frac{1}{2}$  doz.

# Christiansen's

- |  |                                  |
|--|----------------------------------|
| <u>2 lbs seedless Raisins</u>            | <u>1 1/2 lbs ground apples</u>   |
| <u>2 lbs dates (chopped)</u>             | <u>1 tsp cinnamon</u>            |
| <u>3 cups butter part shortening</u>     | <u>1/2 tsp cloves</u>            |
| <u>2 tsp vanilla, lemon &amp; almond</u> | <u>1 cup sour milk</u>           |
| <u>5 1/2 cups Brown Sugar</u>            | <u>10 egg white,</u>             |
| <u>10 egg yolks</u>                      | <u>add juice 1 lemon *</u>       |
| <u>8 cups sifted flour</u>               | <u>grate the rind</u>            |
| <u>1 tsp soda</u>                        | <u>add juice from 4 cherries</u> |
- Take 2 cups of the flour to  
make a fruit.

... on heat, stirring until soft add flouring  
to creaming gradually add sugar cream until  
soft and fluffy. Add egg yolks mix well. add flourin  
dry ingredients alternately with milk. Beat egg  
whites until stiff but not dry and fold into  
batter. When well blended add fruit.

Bake in 275° oven or a little more 3 hrs.  
... add rum or wine if desired

## Fudge

3 eggs Brown sugar

1 cup white sugar

1/2 tsfp salt

1 cup evaporated milk

2 tbsfp butter

Stir over med heat. Cook until it reaches soft ball stage  $236^{\circ}$ . Remove from heat and cool with stirring. Beat until fudge loses its gloss.

Stir in ~~1~~ 1/2 tsfp vanilla. Pour in a buttered 9" pan. Refrigerate.

## Singapore Bey & Tomatoes

- |   |   |
|---|---|
| 1 lbs lean Bey steak (sirloin or round)                       | cut into thin strips  |
| 2 tbs grated ginger root (or $\frac{1}{2}$ tsp ground ginger) |   |
| 1 clove garlic minced   | 2 tbsps sugar soyce   |
| 1 tbsps veg oil   | 1 tbsps cornstarch  |
| 1 Can sliced tomatoes   | 1 tsp each carry powder & curri   |
| 2 med carrots cut in thick stick pieces                       |   |
| 2 green onions  | Brown meat, ginger & garlic in<br>hot oil. Remove from pan. Add remaining <sup>except onions</sup> ingredients<br>Cook & stir until mixture comes to a kick. Simmer for |

fry minutes, stirring occasionally until  
liver is tender. Return beef to skillet and  
heat through. Sprinkle with green onions.  
Serve over hot cooked rice.

## Choc Chip Cookies

2  $\frac{1}{2}$  cups flour

1 tsp salt

1 tsp Baking Soda

1 cup butter

1 (12 oz) pck choc chips

3/4 cup Brown Sugar

3/4 cup white sugar

2 eggs

1 tsp vanilla

cream butter and sugar add eggs  
+ vanilla. Gradually add flour, salt and  
soda. <sup>add choc chips</sup> Drop by spoonfuls on cookie sheet

# Chocolate Turtle Cheesecake

2 cups graham cracker crumbs	2 (8 oz) pk cream cheese
6 Tbsp melted butter	1/2 cup sugar
14 oz bag caramels	1 tsp Vanilla
5 oz Cow milk	2 Eggs
	1/2 cup choc chips

Combine crumbs & butter. Press in bottom  
of pan. Bake at 350° for 10 min.

In a pot melt ~~caramels~~ <sup>Caramel</sup> with milk.  
Pour over crust. Combine cheese, sugar

and Vanilla. Add eggs), one at a time.  
Blend in choc chips. Pour over  
Caronel nut tree. Bake at 350° for  
40 minutes -

## Fruit Pizza

1 cup margarine  
1  $\frac{1}{4}$  cup Brown Sugar

1 cup Flour

1 tsp. B. Powder

$\frac{1}{2}$  tsp soda

1 tsp vanilla

1 cup fine coconut

1  $\frac{1}{2}$  cups rolled Oats

1 Egg

Mix in order given.

Grease pizza pan. Spread evenly. Cook at 350° oven for 10 - 15 mins. Enough for 2 pizzas

Topping for 1 Pizza. 1 (250) gram cream cheese

1/2 cup white sugar. Spread over cooled pizza. Cut into

Add fruit bananas, grapes, kiwi, strawberries, blueberries,

# Jelly pie

2 cup white sugar

2 tbsp cornstarch

1/2 cup Orange juice

1 cup H<sub>2</sub>O (water)

Cook this until thick. Spread  
over fruit on pizza.

## Three Bean Salad

- |                                |  |
|--------------------------------|--|
| 1 Can (14 oz) Red Kidney Beans | $\frac{1}{2}$ cup chopped green<br>Peppers |
| 1 Can (14 oz) green beans      | $\frac{1}{2}$ cup chopped onion            |
| 1 Can (14 oz) yellow Wax beans | $\frac{3}{4}$ cup white sugar              |
| 1 cup chopped celery.          | $\frac{1}{2}$ cup vinegar                  |
| $\frac{1}{4}$ cup oil          | 1 tsp salt                                 |

Drain beans thoroughly. Combine beans, celery and onion, green pepper. Combine sugar, vinegar, oil & salt together. Pour over vegetables and chill over night. Drain before serving.

# Hannites Farm Hops Cake -

1 cup Margarine

1 cup Jawdrops chopped

2 cups white Sugar

and flour ad

3 Eggs

1 cup flour

350° oven use

3 1/2 cups flour

1 to 1 1/2 hrs

1 tsp salt

2 loaves

2 tsp B. Powder

(1 cup raisins) optional

1/2 tsp vanilla

## Fresh Berry Pie.

Preheat oven to 450°F. Prepare pastry; roll out half of dough and line a 9" pie plate. Trim. Roll out top crust. Mix together  
3/4 cup granulated sugar  
 $\frac{1}{4}$  cup all purpose flour, pinch of salt.

Combine with 4 $\frac{1}{4}$  cups berries.

Turn into pastry-lined pie plate.

Dot with 1 tbsps. butter or margarine

Bake at 450° for 15 minutes or ~~until done.~~ →

Reduce heat to  $350^{\circ}\text{F}$  & continue  
baking 50 - 55 minutes longer  
or until filling is thickened.

## Ultimate Chocolate Cake (Muffins)

1 3/4 cups flour

2 cups sugar

3/4 cup cocoa

1 1/2 tsp. b. soda

1 1/2 tsp. b. powder

1 tsp. salt

2 eggs

1 cup milk

1/2 cup oil

1 cup boiling water

Mix together, bake @ 350° oven for  
25 to 30 mins. (The batter is very runny  
but makes a very moist cake.) oven ->

Bake for 10 to 15 mins for  
muffins. Put chocolate chips on  
top of muffins before baking.

# Raisin Cookies

2 cups Raisins : 1 cup boiling water cook for 5 mins.

Cream: 1 cup shortening                    3 eggs

2 cups white sugar                        1 tsp. vanilla

Add: 4 cups flour                        1 tsp. Baking Powder

1 tsp. soda :  $\frac{1}{2}$  tsp. salt :  $1\frac{1}{2}$  tsp. cinnamon

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

Drop by spoonful on cookie sheet. Bake  
at 325° for 12 to 15 mins.

## Choc. Chip Cookies

2 1/4 cups flour	3/4 cup Brown Sugar
1 tsp salt	3/4 cup white Sugar
1 tsp soda	2 eggs
1 cup butter	, tsp vanilla
1 (12 oz pk choc chips)	

Cream butter, sugar in a bowl add eggs  
Vanilla. Gradually add flour, salt and  
soda. Stir in Choc Chips. Drop by tbsps

on cookie sheet. Bake in 350°  
for 10 to 15 min<sup>2</sup>.

# Orange Pineapple Squares

1  $\frac{1}{2}$  graham cracker crumbs

2 tbsp sugar

1/2 cup melted butter

Mix Butter, sugar & crumbs. Press in 9x9 pan. Bake at 350° for 18 min.

Base: 1 19oz can crushed pineapples. 1 pkg orange  
jello powder.  $\frac{1}{2}$  cup white sugar. Bring to  
a boil. Let cool then add 1 small tub  
cool whip. Spread on top a graham  
base.