

Christmas Morning Wife Saver

16 slices of bread without crust

Thinly sliced bacon or ham

Slices of sharp cheddar cheese

6 eggs

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

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

$\frac{1}{2}$ - 1 tsp dry mustard

$\frac{1}{4}$ cup minced onion

$\frac{1}{4}$ cup finely chopped green pepper

1 - 2 tsp Worcestershire sauce

Dash Tabasco or red pepper sauce.

3 cups milk

1/2 cup butter

Crushed cornflakes

Arrange 8 slices of bread in bottom of a butter
9x13 pan. Cover bread with a layer of ham
then cheese. Cover with remaining bread
slices (like a sandwich). Beat eggs with salt &
pepper. Add dry mustard, onion, green pepper,
Worcestershire sauce, Tabasco sauce & milk. Pour
over sandwiches. Cover & refrigerate overnight. In
the morning, melt butter, pour over top. Sprinkle with
crushed cornflakes. Bake uncovered 1 hour at 350° F. Let sit.

Spareribs or Chicken

Fry onion in butter

1 cup ketchup

1 cup { 2 tablespoons vinegar
 { 2 " lemon juice

fill rest of cup with water

1 tablespoon worcestershire sauce

1 " mustard

2 " brown sugar

Salt + pepper



put spare ribs in 400° oven
for 30 minutes

Take out and put on sauce,
cook in 350° oven for 1 hour

Strawberry Cheesecake

Marathon wozers bottom for 9x9 pan
Cream 8oz cream cheese. Add
3 Tbsp white sugar, 1 tsp Vanilla
1 cup Yogurt 1 cup cut up strawberries
Pour over bottom and let set.

Carrot Salad

1 can (8 oz.) tomato sauce.
 $\frac{1}{2}$ cup each sugar & wine
vinegar.

$\frac{1}{3}$ cup oil.

1 tsp. each salt and dry
mustard.

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

2 lbs. Carrots, peeled, sliced
thin, cooked and drained
(about 6 cups).

1 red onion, sliced thin.

1 green pepper, sliced thin.

In large bowl combine sugar
tomato sauce, vinegar, oil, salt
mustard and pepper, stir until
blended. Add carrots, onion and
green pepper, stir to mix well.
Cover, Chill, preferably over-
night. Makes 12 servings.

Moose Hunters

1 cup Brown Sugar

1 cup Crisco Oil

1 cup molasses

1/2 cup milk

2 tsp B. Soda (put in milk)

1 egg

1 tsp ginger

3 tsp cinnamon

1 tsp. salt

4 cups flour

Peel oil over B. sugar and add molasses then milk (with soda) Then the beaten egg and dry ingredients. Roll out thick. Bake in 325° oven 12 min.

Crustless Fruit Pie

- 10 - raisins (2 lbs) 1 cup chopped in 2 cups
6 - currants (2 lbs) 1 cup mixture of
4 cup - chopped dates (2 lbs) 2 cups
1/2 cup - glazed cherries (1 lb) 1 1/2 cups
3 cups shortening

Blend in 1 cup each of vanilla, lemon, & almond extract

Gradually mix in lightly packed brown sugar

Put in fluffly Maida

1 cup of 1 lb

1 lb of 1 lb

...sweety ... ten yolk
+ beat these together.

Blend + beat together

1/2 cup pre-sifted flour 1 tsp. baking soda
1 tsp. salt 1 tsp. cinnamon 1/4 tsp nutmeg 3/4 cup cream
Add dry mixed to creamed mixture alternately
with 1 cup sweet milk. Beat 10 egg whites until
stiff but not dry. Fold beaten whites into the
batter. Then add prepared fruit + nuts.
Pour in syrup

ten 2 to

Thought you might
like these.

Recipe for - BRAN MUFFINS
Recette pour -

Serves -
Sert -

From the kitchen of - CAROLYN ROSS
De la cuisine de -

2 cups BranBuds 2 cups boiling H₂O
Mix - sit aside

1 cup Crisco 4 eggs 3 cups sugar
Cream together

Add 1 qt buttermilk

5 cups flour

5 tsp. baking soda (heaping)

1 tsp. salt

Mix well.

Add 4 cups BRAN

2 cups raisins (or date,
or whatever)



mix and

Add the cooled Bran Buds.

Mix well

Refrigerate overnight.

Bake 350° over.

(Keep batter in fridge for a few weeks)

(Good)

Healthy Cookies

$\frac{1}{2}$ cup margarine
 $\frac{1}{4}$ cup B. Sugar
 $\frac{1}{4}$ cup W. Sugar
1 Egg
1 tbsp milk
 $\frac{1}{2}$ tsp Soda & B. Powder

1 tsp vanilla
1 cup oatmeal
1 cup Choc Chips
or Raisins
 $\frac{1}{2}$ cups coconut
1 cup whole wheat flour

Cream margarine & sugars. Add egg, milk and vanilla. Gradually add dry ingredients. Place spoonfuls on greased cookie sheet. Cook at 325° for 10 - 15 minutes.

Chocolates

1 bag chocolate chips

1 bag peanut butter chips

(Melt in microwave)

Crush 2 small bags suffled plain chips
and 2 crispy crunch bars.

Fill small foil cups and
refridgerate.

War. Cakes.

- 1 lb Raisins
- 2 cups Brown Sugar
- $\frac{1}{2}$ " Shortening
- $\frac{1}{2}$ t. sp. Salt
- $1\frac{1}{2}$ t. sp. Cloves
- $1\frac{1}{2}$ t. sp. Cinnamon
- 1 t. sp. nutmeg.
- 2 cups Water

Bail for three or four minutes

over

When Cool
add

1 egg

3 cups flour

2 level tsp soda

350 oven about 1 hr or
until done.

Fernipon yeast Buns

4 cups flour	$\frac{1}{2}$ cup oil
2 tbsp fernipon yeast	2 eggs
$\frac{1}{2}$ cup sugar	1 tsp salt
3 cups lukewarm water	

Mix 4 cups flour and 2 tbsp yeast.
Beat eggs, add sugar, oil, salt & water
mix with flour to make a soft dough
Add a little more flour if necessary
Done

Let rise 15 mins punch down
Let rise another 15 mins punch down
and put in ruffin pan. Let rise
1 hour and bake in 325° for
10 - 15 min

Nipo

Cream Cheese on bottom

Chunky Chili ^{Hot & spicy} over cream cheese
(Shedded Cheese on top
^{then} Salsa over chili.

Bake 325° for 30 min &
melt cheese

Blueberry Muffins

1½ cups Flour
2½ tsp B. Powder
½ tsp salt
½ cup butter

½ cup white sugar
1 egg (lightly beaten)
½ cup milk
2 cups blueberries

Cream blueberries with ½ cup flour taken from the above quantity. Combine together remaining 1 cup flour, Baking Powder and salt. Add flour mixture alternately with milk to creamed mixture. Knead lightly. Add blueberries. Bake at 350° for 20 min.

Christmas Fruit Cake

Conserve 6 cups raisins
6 cups currants
4 cups chopped dates
2 cups glazed cherries
1 cup chopped ^{Candied} ~~orange~~ ~~apple~~
1 cup ~~mixed~~ ^{mixed} fruit
1 1/2 cups blanched almonds

Cream 3 cups shortening Blend in 5 cups
brown sugar 2 1/2 tsp almond extract, 1/2 tsp
+ lemon extract. Beat till light and fluffy.
add 1 cup . . . for . . . and lemon

Beat 10 egg yolks until thick.
Gradually add beaten yolks to sugar
mixture and beat thoroughly.

Blend or sift together

8 cups flour 1 tsp B. soda 2 tsp salt
1 tsp cinnamon 1½ tsp nutmeg ¾ tsp cloves
Add dry ingredients to creamed mixture
alternately with 1 cup sour milk beating
bites until stiff. add to batter. Then
ice prepared fruit Bake at 325°
for 2 to 3 hrs.

✓

Old-Fashioned Vanilla Ice Cream (2 1/2 quarts approx.)

6 egg yolks

1 1/3 cups sugar

1/2 tsp. salt

4 cups milk, scalded

2 cups cream for whipping

2 tablespoons vanilla

1. Beat egg yolks with sugar & salt in a ^{medium} sauce pan; stir in 2 cups of milk. Heat slowly, stirring constantly, just until sugar dissolves. Pour into a

large bowl; chill until mixture is cold.

2. Stir in remaining milk, cream & vanilla. Pour into 16-cup can of ~~an electric~~ ice cream freezer. Freeze.

Dark Boiled Fruit Cake

1 lb. raisins

1 lbs. currants

1 pk mixed peel

1/2 tsp. cloves

2 cups white sugar

2 cups water

1 pk cherries

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. mixed spice

3/4 cup shortening

Boil for 7 or 8 minutes & let cool

Add 2 1/2 - 3 cups flour & 1 tsp. soda

Bake 2 hrs. in 300° oven

Fudge Brownies

$\frac{1}{2}$ cup butter or margarine
2 sq. unsweetened chocolate
1 cup sugar
2 eggs
1 tsp vanilla
 $\frac{3}{4}$ cup flour

Grease 8x8 pan
melt together butter
& choc Remove from
heat stir in sugar.
add eggs and vanilla
heat lightly. Stir w/ spoon
Bake in 350° about
30 min.

Chicken Dip

2 cups cooked, chopped chicken (boneless, skinless works best.)

1 cup onion

$\frac{1}{4}$ cup jalapeno
peppers.

2 tbs oil

1 cup salsa

1 can cream of mushroom soup.

$1\frac{1}{2}$ cup cheddar cheese (grated)

$1\frac{1}{2}$ cup mozza cheese (grated)

Saute onion in oil, add pepper
soup and mix well to heated cream
mixture. Add most of the cheese (save
small amount to put on top) and melt
Line a casserole dish with tortilla wraps
and then layer salsa, chopped chicken,
and creamy cheese mixture and repeat.
Top with remaining cheese and
bake for 1 1/2 hour or less until
bake through.

Barth's Molasses Cookies

1 cup crisco oil

1 cup molasses

1 cup sugar

2 tsp soda

1 egg (beaten)

2 cups milk

4 cups flour

1 tsp ginger

2 tsp cinnamon

Add enough flour to make a
stiff dough. Bake in 350° oven

Makes about 4-5 dozen

Hot Lip

1 cup cooking oil

1 cup white sugar

1 cup brown sugar

1 cup butter

1 cup cornstarch

1 cup milk

1 cup eggs

1 cup vanilla

1 cup salt

1 cup flour

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

1 cup

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1 cup

Crispy Chews (Jean's)

$\frac{1}{2}$ cup brown sugar $2\frac{1}{2}$ cups Rice Krispy's
 $\frac{2}{3}$ cup corn syrup 1 cup coconut
 $\frac{2}{3}$ cup peanut butter $\frac{1}{2}$ cup nuts.

Combine sugar, syrup, peanut butter in pan over low heat.

Cook till sugar is dissolved. Remove from heat stirring well. ADD: Remaining ingredients. Drop from tbsps. on wax paper over

Mandarin Cake

1 cup white sugar

1 egg mix together

Add 1 cup flour

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

1 tsp Soda

Add 1 can mandarin

oranges and juice for 25 min
Bake 350 in 8x8 pan

When cool mix $\frac{3}{4}$ cup Brown Sugar

2 tsp butter melted and 3 tsp corn milk

Spread over top and put in oven for 10 min

38 Apples

2 750 from Raisins

~~1 375 from Raisins~~

5 lbs meat

2 cup juice of meat

2 cup molasses

2 cup vinegar

4 cup B. Sugar

17 from bottles 4 gts

Christmas Fruit Cake

Combine: 1 cup Raisins

1 cup currants

1 cup Chopped dates

1 cup Chopped dried Pineapple

1 cup mixed Fruit

2 cups glazed Cherries

1 cup blanched Almonds

Cream

3 cups shortening. Blend in 2 tsp vanilla
lemon & almond extract. Gradually add 5 cups
brown sugar. Blend until light and fluffy add

Carrot + Pineapple Muffins

1 $\frac{2}{3}$ c flour

1 c white sugar

1 tsp soda

1 $\frac{1}{2}$ in baking powder

1 tsp cinnamon

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

$\frac{1}{2}$ c salad oil

2 eggs beaten

$\frac{2}{3}$ c crushed pineapple

9 gingers

1 tsp vanilla

1 c grated raw candy

In mixing bowl put flour, sugar,
baking powder, soda, cinnamon, salt +
carrot + stir just to blend together.

add eggs, oil, vanilla + pineapple. Blend
all together as for regular muffins.
Put in muffin tins & bake in 350°
oven for approx 20 minutes.

Norm's Steam Christmas Pudding

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

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

3 tsp B. Powder

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

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

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

Mix ingredients and steam 3 hrs.

$\frac{3}{4}$ cup Shortening or suet

$\frac{1}{2}$ cup ~~sweet~~ ^{currants}

1 cup raisins

($\frac{1}{2}$ cup mint peel)

1 cup molasses

1 cup milk

Cream Balls (Rigel Shots)

2 cups milk 1/2 cup butter

1/2 cup milk

1/2 cup cream

1/2 cup sugar

1/2 cup vanilla

1/2 cup milk

1/2 cup cream

1/2 Christmas Fruit Cake -

1 pk raisins

1 dish pineapple

1 pk dates

1 dish glazed Cherry

1 dish mixed fruit

1 dish mixed Peels

Mix with 1 cup flour

Cream 1 1/2 shortening. Blend in 2 1/2 cups

brown sugar. 1 tsp almond extract 1 tsp

Vanilla and 1 tsp lemon extract. Beat until

light and fluffy. Add 1/2 cup crushed

pineapple and lemon rind.

Beat 5 egg yolks and the 3rd egg

add beaten peaches to sugar mixture
and beat.

Lighten 3 cup Flour. $\frac{1}{2}$ tsp
B soda $1\frac{1}{2}$ tsp baking $\frac{1}{2}$ tsp cloves
add to dry ingredients and creamed
mixture with $\frac{1}{2}$ cup sugar with Beat
egg whites until stiff and add to
batter. Then add prepared fruit.
Bake at 325° for 2-3 hrs

Slice of Lemon Cheesecake Squares

1 cup graham cracker crumbs	1 egg
$\frac{1}{4}$ cup butter or margarine, (melted)	2 tbsp. flour
$\frac{1}{2}$ cup plus 3 tbsps sugar	2 tsp vanilla
1 pk (8oz) Cream Cheese	$\frac{1}{2}$ cup raisins or choc. chips
$\frac{3}{4}$ cup undiluted (acidulated) milk	

In small bowl, combine crumbs, butter and
3 tbsps of the sugar. Press mixture firmly into
bottom of buttered 8 inch square pan.
Mixing $\frac{1}{2}$ cup sugar.

Vanilla into the dec. process until smooth
In small mixing bowl over low heat, melt chips.
Gradually stir $\frac{1}{2}$ cup of the cheese mixture
into chocolate. Then remaining cheese mixture
over crumble crust. Pour choc mixture over
cheese mixture. Stir two mixture together
with spoon. Bake in preheated 300° oven
40 to 45 minutes or until set. Let cool
in pan. Store covered in refrigerator.

MARINADE (Adrienna)

Sprinkle steak on both sides and
let stand for 3-4 minutes

Steak spice

pepper

onion salt

garlic salt

Sauce

1 bottle BBQ sauce

$\frac{1}{2}$ cup Soy sauce

1 cup oil \rightarrow

$\frac{1}{2}$ bottle worcestershire sauce
Marinate for 24-48 hours.

Russian Chicken

Cook Chicken breast for
30 mins. Add $\frac{1}{2}$ hot apricot
jam and $\frac{1}{2}$ hot Russian
dressing together. Pour over
chicken cook for 25 min
May add pt onion soup
mine too. Jam & dressing.

Woman Delight Squares

inst. 2 cups Flour; 1 cup butter (soft)

$\frac{1}{2}$ cup chopped pecans, 2 tbsp white sugar

Put in 9x13 pan - ungreased

Cook in preheated 375° oven for 16 min
Cool completely.

Filling 2 (8oz) pkts cream cheese (soft)
2 cups icing sugar

Mix with mixer and spread over
cooled baked bottom. Refrigerate for 15 min
Return to oven for 10-15 min (over)

Topping

2 Lemon Pie Fillings

Cook as directed and spread
on filling layer. Sprinkle with
Graham wafers crusts or powdered
icing sugar.

Refrigerate until set.

Date Squares

Cook until soft:

1 package dates

1 cup brown sugar

1 cup hot water
set aside to cool.

Into bowl, sift $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ tsp.
soda and $\frac{1}{2}$ tsp. salt. To this add
 $1\frac{1}{2}$ cups rolled oats with 1 c. brown sugar.
Mix well, and cut in $\frac{1}{2}$ c. butter. When
all is well blended and resembles coarse
crumbs, the quantity is well

greased pan 8x12. Cover with date
filling and top with the remainder
of mixture, pressing same gently
and evenly. Bake for 25 minutes in
375° oven or until delicately
browned. While hot, cut into squares
and serve when cold.

Oven Rice

2 cups Uncle Ben's Rice $\frac{1}{3}$ cup soy sauce
1 cup mushroom pieces $\frac{1}{3}$ cup oil
1 Envelope onion soup mix $3\frac{1}{3}$ cups water

Mix all ingredients in a casserole dish. Cover and bake 350°F for 1 hour.