

Combine philly cheese and sugar well.
Add lemon juice, salt. Fold in cool whip
Blend well. Even use electric beater.

Add berries. Spread on top
of crust. Sprinkle top with graham crumbles
Keep in fridge

Peanut Butter Rice Krispie Squares

1 Cup Corn Syrup

1 Cup Brown Sugar } microwave
1 Cup Peanut Butter } 4-5 mins

Stir in 6 cups rice krispies,
place in a lightly greased 13x9 pan

Rice pudding

Mix in large bowl

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

3 tbsps. corn starch

Pinch Salt gradually stir in

2 cups milk

micro uncovered on high

for 8 minutes stirring often

In separate bowl mix 2 eggs

Stir in some hot mixture.

$\frac{1}{2}$ cup raisons. Micro on med. high

4 min or until sm. smooth
Stir in 1+bsp butter
1+sp vanilla
3 cups cooked white rice

Drumstick Square

Bottom layer:

1 1/2 cups graham crumbs

1/2 cup nuts (optional)

1/4 cup margarine (melted)

3 tsp. peanut butter

Top Layer:

250 g pkg. cream cheese 3 eggs (1 at a time)

1/2 cup icing sugar

1 large tub Co. 1 Whip

1/2 cup peanut butter

Chocolate Sundae sauce

1/2 tsp. vanilla

Mix bottom layer ingredients. Put in 9x13 in. pan. Bake at 350°F for 5 minutes.

In large bowl, mix cream cheese, icing sugar, peanut butter, vanilla + eggs at high speed. Fold in Cool Whip and spread over bottom layer. Drizzle with chocolate sauce. Sprinkle with nuts (optional). Cut through with knife. Freeze 4 to 5 hours.

Keeps 6 months in freeze..

Rice Krispies squares.

$\frac{1}{4}$ cup butter or Margarine

4 cup Marshmallows

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

5 cups Rice Krispies.

1. In large saucepan over Low Heat melt butter. Add marshmallows.

Stir ~~until~~ until melted and well blended. Remove from Heat

2. Stir in ~~stir~~ vanilla. Add R.K. until coated
3. using lightly-buttered

pres into buttered 13X9. pan.

cool cut into ~~so~~ squares.

Hash Brown Casserole

1 Bag Hash browns

$\frac{1}{2}$ cup melted Margarine

1 can Cream of mushroom soup

1 cup grated Cheddar

1 (250 ml) sour cream

1 onion

Partly thaw Hash browns. Add mushroom soup
and sour cream. Chop onion in fine pieces and
add. Then blend in margarine and cheddar
cheese. Take Parneson cheese on top. Bake
in 350° for approx. 1 hour.

1 cup flour

2 cups molasses

2 eggs

2 tsp Soda

3 1/4 cups milk

3/4 " Water

1 tsp salt

1 cup Raisins

1/2 tsp allspice

1/2 tsp ginger

1 tsp cinnamon

1/2 tsp nutmeg

1/4 tsp cloves

1 1/2 cups flour

2 tsp B. Powder

3 cup

325°

15 min

Black + White Brownies

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

$\frac{1}{2}$ tsp B. Powder

1 cup sugar

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

2 eggs

1 tsp vanilla

1 cup flour

2 lbs melted chocolate

Preheat oven to 350°

Cream butter, sugar, add eggs and beat well

Measure flour, B. Powder stir in creamed mixture.

Stir in coconut, vanilla. Divide batter in half.

Add in melted choc. to one half the batter. Pour the

two mixtures by this alternately into
greased 8x8 pan.

Bake for 20 min

Peanut Butter Cake

1 cup sugar

1/4 cup butter

1/4 cup Peanut Butter

1 egg (well beaten)

1 teas. vanilla

1 1/2 cup flour

1 T. salt

1 T. soda

1 cup sour milk

Bake at 375° for 40 min

Frosting: 1/8 cup peanut butter

1 T. melted butter

1 1/2 facing sugar milk a little at a time

Hint: Non-slip cloth will help to roll.

Mom's Jelly Roll (albeit a)

4 eggs beaten

1 cup white sugar, beaten in eggs

3 tsp milk

1/2 tsp baking soda dissolved

in 3 tsp cold water

2 tsp B. Powder 1 cup flour

Bent ~~about~~ 5 ingredients in given order

Add B. Powder to flour. Then add to first
mixture. Bake in greased w/ wax papered 7×12
in pan for 20 min at 350° . Roll with room.

Raisin Cookies

2 cups Raisins : 1 cup Boiling water Cook for 5 min

1 cup shortening

4 cups flour

2 cups white sugar

1 top Baking Powder

3 eggs

1 top soda

1 top vanilla

1/2 top salt

1 1/2 top cinnamon 1/2 top ~~vanilla~~

Cream shortening, sugar eggs and vanilla.

Gradually add flour, B Powder, soda, salt
and spices alternately with raisin mixture

Bake 325° for 10-12 mins

Choc. Chip Cookies

1 cup butter

3

1 cup brown sugar

4

1 cup flour

1/2

1(12oz) pkg Choc. Chips

1/2 tbsn salt & soda for a batch

1/2 tbsn brown sugar for sugar, wouldn't

last two minutes, the egg blend well

Get done with 1/2 the Star on Chocolate

Choc Chip Cookies

1 cup margarine	1 tsp vanilla
3/4 cup B. sugar	2 1/2 cups flour
2/3 cup white sugar	1 pk Choc Chips
2 eggs	1 tsp soda

Mix margarine, sugars. Add eggs and vanilla. Add flour & soda together continue add choc chips.

Place spoons on cookie sheet
Bake at 350° for 10 to 15 min.

Pork Chops Creole

- | | |
|----------------------------------|------------------------------|
| 6 pork chops | 1 can tomato soup |
| 1 cup diced celery | 1 soup can water |
| 1 med onion ($\frac{1}{2}$ cup) | 1 $\frac{1}{2}$ tsp salt |
| 2 tsp chili powder | 1 tsp bay oregano (crumbled) |
| 1 can red kidney beans. | $\frac{1}{4}$ tsp pepper |
| 1 can Kernel corn (2 or 14 oz) | |
| 1 cup regular rice | |

Brown pork chops, remove and set aside. Drain all but 2 tbsps dripping from pan. Sauté celery and onion star in chili powder cook 1 min.

Stir in kidney beans and liquid, corn and liquid,
rice, tomato soup, water, salt, oregano and pepper,
mix well. Bring mixture to boiling.

Pour into a greased 12-cup shallow casserole,
arrange browned chops on top - cover

Bake in mod oven 350° 1 hr or until rice
and chops are tender.

Fish Batter

1 1/4 c flour

2 1/2 tsp. baking powder

1/2 tsp salt

2 eggs

1 1/8 c milk.

Green tomato Chow Chow

16 cups tomatoes } Let stand overnight.
8 cups onions } Rinse good.
1/2 cup Salt

4 cups vinegar
~~5~~ cups white sugar
1/2 cup B. Sugar
1/2 cup Pickling Spices

Lobster Dip

1 can lobster, thaw, drain

8 oz cream cheese

1 cup mayo

1 cup grated cheddar cheese

2 tsp. dill weed (optional)

1 1/2 cup diced onion

Cream cheese, add mayo, mix well

Add all the other ingredients, then
add the lobster (cut in small

(pieces.) Cook at 325° oven for
approximately 20 minutes. Serve
warm with crackers.

Pastry for Single-Crust Pie

1 $\frac{1}{4}$ cup all purpose flour

1/2 tsp salt

1/3 cup lard or shortening

3 or 4 tbs cold water

Pastry for Double Crust Pie

2 cups all-purpose flour

1 tsp salt

2/3 cup lard or shortening

6 to 7 tbs cold water

Answer

- (1) First collect 10 (5 males & 5 females) from the same locality. Note their size, weight, colour, etc.
- (2) Endosperm (starch) is more in middle than in the outer part. So it is more in the middle part of the seed.
- (3) Seeds of *Cicer arietinum* (chickpea) are all flat & elliptical. Some are (oblong) and some are irregular. They are covered by a thin skin.
- (4) This is in contrast with *Cicer arietinum* which has a large, fleshy, pointed chaff.

(4) Put 1 can tomato sauce or Tomato Soup
1 can tomatoes in with cooked hambug

(5) Casserole with Mozzarella cheese on top
Take a 9x13 pan and place in layers
of hambug, then noodles, then hambug
then noodles, then cottage cheese mixture,
then noodles, hambug and then place
mozzarella cheese on top bake at
375° oven for 20 minutes

Quick French Omelette

1 - 1½ min. to cook

6 grade A large Eggs ~~plus~~ plain salt to taste
2 tbsps. water or tomato juice }
dash of pepper } + a small pinch of
Seasoned salt to taste } desired seasoning
 Crumbled rosemary
 Chopped chives
 or parsley paprika.

1. Use 10" pan. If using 12" pan add 2 to 4 eggs plus a tap. water per egg.
2. Heat pan to 380° or 400°

(3) Break eggs into bowl, add water, dash of salt and pepper. Blend with fork, do not beat frothy.

The following steps are important & you must work quickly

4. Pan is hot enough when drop of water domes around instead of bursting into steam at once.
5. Add enough salad oil to pan to coat bottom & sides. ~~Scramble~~ add egg mixture all at once. Cook until egg is completely set and still creamy. Spread evenly in pan. Hold on serving plates in warm oven until all are completed, then serve.

Macaroni Salad:

3 cups Cooked macaroni
Season with Salt - Pepper - little Garlic
3 Cooked eggs - Chop and Mix
with macaroni.
Mix in:

1 can Salmon Drained.
1 Chopped Onion - little Chopped
Celery.
Enough miracle whip to moisten

Scallop Casserole

White Sauce

1 lb scallops

1/2 tsp salt

1/2 cup onion

1 cup mushrooms

1 cup celery

1 cup green pepper

1/4 cup melted butter

1/4 cup flour

1 tsp salt

2 cups milk

Bread crumbs - Bake at 320°F
for 20 minutes.

Ancho BEANS

(LAURIE)

1 onion

1 lb BACON (COOKED)

3/4 Brown sugar

1/3 c. VINEGAR

1 1/2 tsp. DRY MUSTARD

I CAN EACH

- KIDNEY BEANS

- LIMA BEANS

- CHICKPEA BEANS

- BROWN BEANS

COOK BACON - CRUMBLE - SMALL RSP

OF ING. - MIX INTO BEANS.

COVER COOK 1 HR. AT 350°

Saucy Chicken & Asparagus

1 - $\frac{1}{2}$ lbs. fresh asparagus spears (halved)

4 boneless skinless chicken Breasts halves

2 tbsp. cooking Oil

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

$\frac{1}{4}$ tsp. Pepper

1 can condensed cream of chicken soup (undiluted)

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

1 tsp. lemon juice

$\frac{1}{2}$ tsp. Curry Powder, 1 cup (4oz) shredded cheddar cheese

Place the asparagus in a greased 9 in square pan. In a skillet over med heat, brown the chicken in oil or both sides. Season with salt and pepper. Arrange chicken over asparagus. In a bowl mix soup, mayo, lemon juice and cerry powder. Pour over chicken. Cover and bake at 375° for 40 min or until the chicken is tender. Sprinkle with cheese.

Let stand 5 min. before serving.
(yield 4 servings)

Sweet & Sour Meatballs

1 ½ lbs Ground
½ cup ketchup
1 cup water
½ cup B. Sugar
¼ cup vinegar
2 tbsp cornstarch
1 Green Pepper
1 large Onion
1 (540 ml) can of pineapple chunks
Farsley

Rail Hamberg in balls. Brown gently in a
frying pan. While meat is browning, add in
apple cubes, reserving liquid.
In a small bowl, measure brown sugar and
cornstarch. Mix well. Add ketchup & vinegar.
Add enough water to the reserved pineapple juice
to make 1 cup. Stir in the mixture. Add veg.
& pineapple cubes. Pour over meat. Cover
and toss lightly to mix. Heat over med low
until the sauce thickens.

If using in a microwave cook using highest
power level for about 10-15 min.

Pineapple Spinach Salad

Toss 1 can (20 oz) Pineapple chunks,
drained with 4 c. packed spinach
leaves $\frac{1}{2}$ c. sliced red onion & $\frac{1}{2}$ c.
toasted sliced almonds in large
bowl. Pour $\frac{1}{2}$ c Italian dressing.

Toss

Serves 4

Blueberry Strawberries Muffins

3 cups Flour

$\frac{2}{3}$ cups veg oil

$1\frac{1}{2}$ cups white sugar

2 eggs

4 tsp Baking Powder

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

2 cups strawberries

Cream oil, sugar & eggs. Add
Baking Powder & flour. Then add
cherries.

Bake at 400 for 20 - 25 min

Fat Fudge Sauce

$\frac{3}{4}$ cup corn syrup

$\frac{1}{2}$ cup dry cocoa (not a mix)

Pinch of salt

$\frac{1}{3}$ cup butter or margarine

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

Combine syrup, cocoa, & salt in a small saucepan. Heat

slowly, stirring constantly, to boiling. simmer 3 min.

Remove from heat. Stir in butter & vanilla. Serve over
ice cream or vanilla pudding.

2 cups white sugar
3 eggs
2 cups flour
1/2 cup baking soda
1/2 tsp. salt
1/4 cup grated ginger
2 tbsps. baking powder
1 tbsps. cinnamon
1 cup raisins

Beat eggs; add sugar gradually. Beat until
well mixed. Add flour, salt, baking powder,
cinnamon, and raisins.

Whole wheat Bread

18-20 cups flour (white, 9c)
2 tbisp. Salt
 $\frac{1}{2}$ cup lightly packed brown sugar
 $\frac{1}{2}$ cup shortening.
2 envelopes yeast.

Bake at 400° for 30-35 min.
Brush with melted butter.

Spicy Stir Fry

3 boneless chicken breasts

1 small onion

1 small green pepper

1 small red pepper

1 can mushrooms

Sauce

2 1/2 tbsp. cornstarch

1 can chicken broth

1/2 cup hot ketchup

3 tbsp. soy sauce

1 tsp. cayenne pepper

3 tbsp. brown sugar

method:

Cut chicken into bite size pieces
Sliver onions, Chop peppers in
chunks and add mushrooms.

Add hot ketchup + cornstarch in
bowl and stir until cornstarch is
dissolved add chicken broth, soy
sauce, brown sugar, cayenne pepper
and garlic.
Pour into pan of vegetables.

molasses cookies

2 cup flour

1/2 tsp. cloves

2 tsp. baking soda

1 cup brown sugar

1/2 tsp. salt

3/4 cup butter

1 tsp. cinnamon

1/4 cup molasses

1 tsp. ginger

1 egg

Cream Butter and Sugar. Add egg, then
molasses. Mix dry ingredients together
and add to dough mixture. Mix well.

Roll in biscuits and roll in white sugar.

Bake at 375 degree oven for
8-10 mins

Shirley MacIntosh

Oatmeal Cookies

1
2 cup Soft butter or marg.
1/2 cup Brown sugar
1/2 cup white sugar
1 Egg
1 tbsps milk
1 tbsps Vanilla

1 cup whole wheat or white flour
1/2 tsp Baking Powder
1/2 tsp Baking soda
1/2 tsp salt
1 cup oatmeal
1/2 Raisins, Choc Chips & coconut.

Drop cookies by spoonfuls into cookie sheet.
Bake at 350° for 8 to 10 min.

Skoor Toffee Chocolate Bars

$\frac{3}{4}$ cup margarine	2 tbsp margarine
$\frac{3}{4}$ cup granulated sugar	1 pt milk Choc Chips
1 $\frac{1}{2}$ cups flour	1 pt chips Skoors
1 can condensed milk	

Cream first 3 ingredients until well blended and mixture comes together. Press evenly in 9x13 pan. Bake at 350° for 20-25 min or until light golden. Cool.

Heat sweetened milk on 2 tbsp margarine + bring to a boil over constant heat for 5-10 min or until thickened. Spread over baked bars. Bake 12-15 min longer (or)

Sprinkle with choc chips evenly over top.
Bake 2 min or until choc is shiny and
soft. Remove from oven. Spread choc evenly.
Sprinkle short toffee Bits on top pressing
lightly into choc. Cool completely.
Tip: try Semi Sweet or white choc chips for
another taste sensation.

10 graham wafers makes 1 cup crumbs
2 tbsps sugar
 $\frac{1}{3}$ cup butter melted

1 Bag Choc Chips

1 Bag Peanut Butter Chips

Melt those 2 on top of stone
Add.

1 small bag Regular Pot Chps.

2 crusted Crisp Crunch Bars