

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.

Chate 1 med onion into meat mixture and mix. Roll & patting for

9 pie plates. Fill shell with meat mixture cover with patting. Bake in 350° until well done.

Apple Fritters

2 cups Flour

2 tbsp. Baking Powder

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

4 tbsp Sugar

2 Eggs

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

2 tbsp. Oil

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.

Spewble annomion and sagos in
hog and skate oaw fitters.

Spinach Dip

1c. Sour cream

1c. Mayonase

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) sytened
- 2 cups (8oz) Shredded cheese
- 1 tbsp chopped piments
- 1 tbsp. chopped green pepper
- 1 tbsp finely chopped onion
- 2 tsp. Worcestershire sauce
- 1 tsp lemon juice
- Dash of ground red pepper
- Dash of salt. Chopped pecans

Combine cream cheese, cheddar cheese
mixing at med speed until well blended.
Add all remaining ingredients except pecans
& mix well. Chill several hours. Shape into
balls roll in pecans. Some with crockers.

CARROT CAKE

4 medium size carrots (2 cups grated)

1 8oz can drained crushed pineapple (set aside)

Beat together

2 cups sugar

4 eggs

Beat in $1\frac{1}{2}$ cups of oil til well blended

By hand, mix in 2 cups flour, $1\frac{1}{2}$ 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 $\frac{1}{2}$ dry 3 inch strip of orange peel & grate
Blend well - 6 oz cream cheese & 6 tbsp.
butter, add orange peel. Add 1 tsp. vanilla
& 2 cups icing sugar. Blend well.

Hot Crabmeat Appetizer

- 1-8oz pk Cream Cheese (softened)
- 1-7½ oz can crabmeat (drained & flaked)
- 2-tbsp finely chopped onions
- 2 tbsp. milk
- ½ tsp Horseradish
- ¼ tsp salt, pepper
- ⅓ 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, 1½ cups |
| 7 tsp Baking Powder | | Brown sugar. |
| ¾ cup Shortening | | Roll pastry, coat with |
| 2 Eggs fill ½ cup with milk | } | ¼ cup (little more) |
| 1½ tsp salt | | 1 cup (little more) |
| 1 Cup Brown Sugar | } | melted margarine & |
| | | sprinkle with cinnamon |
| | | sugar mixture. Bake at |
| | | 375° oven for 10 min and |
| | | center roll. |

Date Bread

1 $\frac{3}{4}$ cups flour

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

$\frac{1}{4}$ tsp cream of tartar

$\frac{3}{4}$ tsp baking soda

Heat the oven to 350°

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

$\frac{2}{3}$ cup white sugar

1 egg

1 cup chopped dates

loaf 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)

$1\frac{1}{2}$ cups sifted flour
1 tsp cinnamon
 $\frac{1}{2}$ tsp cloves
1 tsp baking soda
 $\frac{1}{2}$ tsp salt.

1 cup boiling water
1 cup quick oats
 $\frac{1}{2}$ cup lard
 $\frac{1}{2}$ 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 dry ingredient. Pour mixture in pan.

Sprinkle Topping over batter. Bake in med oven 350° for 40-45 mins.

Topping

2 tbsp butter melted

$\frac{2}{3}$ cup Brown Sugar

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

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

may use all coconut if desired.

Egg Flip.

Good when sick.

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

BANANA chip muffins

$\frac{1}{2}$ cup. margarine

$\frac{3}{4}$ cup. white sugar

2 eggs.

1 tsp. vanilla

2 lrg. ripe BANANAS

2 cups. Flour

1 tsp. baking soda

1 tsp. salt

1- $1\frac{1}{2}$ cup. choc. chips

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 Macintosh
Trevi's Macintosh

Broccoli Salad

3 cups Broccoli

Red onions

$\frac{1}{2}$ cup Shredded cheese

{ $\frac{1}{2}$ cup mayo.

{ 2 tbsp. w. Sugar

{ 2 tsp. lemon juice.

Donnetta's

Pizza Dough

$\frac{1}{2}$ cup warm water

1 tsp sugar

Stir together sprinkle with

In large bowl

1 cup warm milk

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

1 pk yeast set aside for 10 mins 1 tsp sugar $\frac{1}{2}$ tsp salt

1 egg beaten and add 4 cup flour

Mix in yeast mixture. Mix together

and refrigerate for 1 hour covered.

meat loaf (Good)

1 pouch Lipton Onion Soup.

2 eggs, beaten

$\frac{1}{2}$ cup Ketchup (8 servings)

$\frac{1}{2}$ 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 70 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		$1\frac{1}{2}$ tsp turmeric
1 red pepper chopped		$1\frac{1}{2}$ tsp. celery seeds
$\frac{1}{3}$ cup coarse salt		2 tbsp. mustard seeds

Combine cucumbers, onions, green & red peppers and
spice 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 Hamburger. 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 tbsp Cornstarch
1 cup Ketchup: 1 cup water: $\frac{1}{4}$ cup vinegar.

Wash of soy sauce. Mix together and pour
over meatballs and bake for 1 hour at 325° oven

Sweet & Sour Meat Balls.

1 lb. hamburger $\frac{1}{2}$ - 1 c. minute rice (uncooked)
 $\frac{1}{4}$ 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
Add 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 stew

at least six pieces of bread
oregano

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

Berry Good Squares

3 tbs Butter

$\frac{1}{3}$ c sugar

2 egg yolks

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

1 tsp B.P.

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

$\frac{1}{4}$ c milk

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

Topping

2 egg whites, 4-6 tbs sugar, $\frac{1}{4}$ tsp van.

Preheat oven to 350° Grease 8" pan

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

water, sugar & Creamy. Beat in egg whites
Sift together dry ingredients flour, S.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 cup grated zucchini, unpeeled

1/2 cup oil

1 tsp. vanilla

2 1/4 cup flour

1 tsp. baking powder

1 tsp. baking soda

1/4 tsp ginger

1/2 tsp nutmeg

1/2 tsp salt

1/2 tsp cinnamon

1/2 cup raisins

Combine first 4 ingredients
+ mix well. Sift dry

ingredients, add raisins

and add to first mixture

Drop by teaspoonfuls

onto ungreased cookie

sheets + bake at 350° for 10-12 minutes

Pumpkin Preserves

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. Drain

liquid from pumpkin and basil 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. Tenderlof shortening

1 c. sugar

1 t. soda

2 eggs

3 c. presifted flour

1 can (6oz.) frozen

lemonade concentrate,

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 $\frac{1}{2}$ c. of the
lemonade concentrate. Drop $\frac{1}{2}$ by
the spoonful 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 concentrate
and sprinkle with granulated sugar.
Makes about 7 dozen.

Graham Wafer Squares.

Line pan with 9 Graham wafers 8x8 pan.

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

1 chunk butter; Boil until melted

add 1 cup coconut; 1 cup walnuts; a

few cherries; 1 cup crushed Graham wafers.

Spread this filling over Graham wafers.

Cover with ~~the~~ wafers. Eat when

cool. (to, to)

Baxara Bread

1 cup sugar

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

2 eggs beaten

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

3 baxaras (mashed)

1 tsp. soda

1 " baking powder

1 " salt

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

Bake for 1 hour
 350° oven.

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

1 salt
1 butter

1 can

$\frac{3}{4}$

$\frac{2}{3}$

2 eggs

1 tsp vanilla

1 (12 oz) pkg chocolate chips

Gumdrop Cake.

2 cups sugar

1 c. shortening

4 eggs

2 c. milk

4 c. flour

2 tsp. B. powder

1 tsp. salt

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

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

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

1 lbs. gumdrops.

1 lbs. raisins.

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

+ raisins mixed with one cup of flour.
Combine remaining dry ingredients. + add
alternately with the milk.

Mix well + bake in 300° oven for
1 1/2 hrs.

Rhubarb Jam

5 cups Rhubarb

5 cups Sugar

1 Can Crushed Pineapple

2 pkgs. Strawberry Jello
Boil For 20 minutes.

100 gm Dried pineapple

2 lbs Raisins

^{450 gm fruit mix}
1 ~~lot~~ ~~Cherries~~ 225 gm ^{raisins} / 1 tsp nutmeg

1 lbs dates 225 gm Citron Pul 1/2 tsp cloves

1 1/2 cups butter or Shortening 1/2 cup sour milk

1 tsp Vanilla, lemon & almond 5 egg whites

2 1/2 cup Brown Sugar add juice of 1 lemon

5 egg yolks grate the rind.

4 cups Sifted Flour Add 1/2 lot cherry juice

1 tsp soda Take 1 cup Flour

1 tsp cinnamon to prepare fruit

min Crust

3 $\frac{1}{2}$ cups Flour

3 $\frac{1}{2}$ tsp Baking Powder

1 tsp salt

$\frac{1}{2}$ lb tenderloin

Add: 1 egg with enough milk to
make 2 cups mix together

Roll out and put salmon fillet on top
Add pepper, provolone cheese, spinach

Fold crust over everything. That is
fold salmon fillets ~~down~~ & 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
 $\frac{1}{2}$ tsp soda
 $\frac{1}{2}$ tsp B Powder
 $\frac{1}{4}$ tsp salt
3 cup quick Oats
1 cup raisins

Drop in teaspoons Flatten slightly
350° for 10 to 12 min

Butter Tart Slice

$1\frac{1}{2}$ c Flour
 $\frac{1}{4}$ cup Brown Sugar
 $\frac{1}{2}$ cup margarine

Mix & press

into pan

Bake 350 10-15 min

$\frac{1}{3}$ cup margarine
1 cup B. Sugar
1 Egg
1 tbsp cream
1 tbsp flour
1 cup raisins

Spread over base
Bake 20-25 min
350°

Christmas Fruit Balls

Mix together:

- 30 marshmallows (quartered)
- 2 cups graham wafer crumbs
- $\frac{1}{2}$ cup red cherries (halved)
- $\frac{1}{2}$ cup green cherries (halved)
- 1 (15oz) can Eagle Brand milk
- $\frac{1}{2}$ 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 Pie

1 cup brown sugar

$1\frac{1}{4}$ cup milk

2 eggs

spark of salt

$2\frac{1}{2}$ T. Fat

1 tsp. vanilla

1 tsp butter

1. mix well dry ingredients.

2. add milk gradually.

3. Cook 3 min.

4. Add heated egg if desired.

Cook until thick

4. Remove from heat.

Add butter & vanilla.

5. Cook.