

Ham & Potatoes Au Gratin

$\frac{1}{4}$ cup chopped onion $\frac{1}{4}$ cup Chopped green pepper

2 tbsps butter Dash salt and pepper

1 cup milk 1 cup shredded Cheddar cheese

$\frac{1}{4}$ cup mayonnaise 3 cups cooked potatoes

2 cups cooked ham

Method: Sauté onion, green pepper in butter
until tender. Stir in 3 tbsps flour, salt & pepper.

Add milk all at once and bring to a boil.

Stir constantly. Reduce heat. Add
grated cheese, mayonnaise and continue
stirring until cheese melts. Add potatoes
and Ham and mix thoroughly into
sauce. Bake in Casserole in 350° for
30 minutes.

To cook Cranberries

Combine $1\frac{1}{2}$ cups sugar and $\frac{1}{8}$ cups water in saucepan. Stir to dissolve sugar. Bring to a boil. Add 12 oz. cranberries and a dash of salt. Cook cranberries in boiling syrup without stirring until skins pop. This will take ~~about~~ about 10 min.

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Lazagna

10 large Lazagna noodles (about 1 lb. per box)

1 to 1 1/2 lb. ground beef

1/4 tsp garlic salt : 2 tsp oregano

1 onion (chopped) with 1 pepper.

1 Egg : 1 cup cottage cheese

2 tbsp parmesan cheese

1 can tomato soup or 1 big can tomato juice

1 can tomatoes

1/2 lb. sliced Mozzarella cheese (or enough to cover top)

(1) Cook noodles in boiling salted water until tender about 20 min

(2) Brown ham hock, chopped onion, garlic salt & oregano. Salt + Pepper to taste

(3) Mix in hand.

1 egg, cottage cheese, and farnese cheese

(4) Take tomatoes + Tom soup and add the cooked ham hock.

Then take a 4x13 pan and place a layer of ham hock, then noodles, then ham hock, then cottage cheese mixture, then noodles, then up and then place mozzarella cheese on top of last layer. Bake at 375° oven for 30 min.

Het Molasses Cake

1 cup shortening

2 cups molasses

1 tsp each ginger, nutmeg & cinnamon

2 eggs

4 cups flour

½ tsp salt

2 tsp baking powder
2 cups hot water

3 tsp soda

Soften shortening, add molasses, ginger, nutmeg & cinnamon. Mix eggs best well. Add flour, baking powder alternately with soda in hot

water. Serve hot Bake 50 or 60 min
in 325°

Rhubarb Crumble

4 cups rhubarb cubes

Grated zest of one orange

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

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

For the crumble topping

1 cup whole wheat or white flour

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

$\frac{3}{4}$ cup Brown Sugar

1 tsp cinnamon

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

Prefect oven to 325° Butter baking dish.

Stir together rhubarb, orange zest, sugar and flour. Pour into prepared baking dish
mix together topping until well combined
and mixture is crumbly. Sprinkle over rhubarb
bake 35 minutes until rhubarb is bubbly and
crumble topping is golden and crisp.

Serve warm with whipped cream.

Strawberry Rhubarb Crumble.

Add 2 cups hulled, sliced strawberries to
rhubarb and 2 tbs extra flour & mixture

Christmas Squares

1/2 cup margarine (melted)

2 cups graham wafer crumbs

1 egg

1 tsp vanilla

1 cup icing sugar

1/2 cup cherries (chopped)

2 (8 oz) pkgs cream cheese

Press $\frac{2}{3}$ of margarine + graham wafer mixture in a pan for bottom layer. Beat together egg, icing sugar, cream cheese, vanilla + cherries.

Pour this mixture over bottom
layer + sprinkle remaining crumb
mixture on top + bake 25 minutes
in a 350°F oven.

Chocolate Balls

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

3 cups coconut

2 cups icing sugar

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

Mix & cover. Put in fridge for about
2 hours. Form into balls and dip in
(6oz choc chips melted with 2T, melted
paraffin wax. Put on waxed paper. Chill.

Macaroni & Crab Soufflé

Cook macaroni & drain

Fry Butter, Green & Red pepper; Add to macaroni then add the crab.

Melt 1 tbs. cheese when mix with
1 1/4 cup milk & add to crab. Mix
with Miracle whip.

Whole Wheat Bread with honey

3 cups warm water

2 pkgs active yeast

1/3 cup honey

5 cups white flour

3 tbsps. Butter

1/3 cup honey

1 tbsp. SALT

3 1/3 cups whole flour

2 tbsps. melted butter



1. In a large bowl, mix warm water, yeast and $\frac{1}{2}$ cup honey. Add 5 cups white flour and combine. Let stand 30 minutes or until bubbly.

2. mix in 3 tbsps. melted butter, $\frac{1}{2}$ cup honey and salt. Stir in 2 cups white flour. Turn out onto floured board and knead in $\frac{1}{2}$ cup flour until not sticky. Place in greased bowl. Cover with dish towel. Let rise till doubled in bulk. Punch down and place in pan. Bake.

Fric (Chicken, Beef etc)

1/2 cup chopped pork fat. Fry in frying pan. Add chopped meat and fry again. Then add 1 chopped onion and fry again. Add water to level of meat. Add salt & pepper spices. Let boil & brown crooked. Chop up 6 large potatoes, add to meat and more water to cook. Add chives and poultry seasoning, stick spices, celery salt or whatever you desire.

Rhubarb Pie

4 cups Rhubarb cut in $\frac{1}{2}$ in pieces (soak in
water over. Let stand 5 min, drain then mix with)

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

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

2 tablespoons butter

Pat into 8 in pie crust and crumble on top

2 tbsps. flour, $\frac{1}{3}$ cup Brown sugar $\frac{1}{2}$ cup flour
 $\frac{1}{4}$ tsp salt. Bake 45 min 325° - 350° F.

Jelly Roll

$\frac{1}{2}$ cup all-purpose flour	$\frac{1}{2}$ tsp vanilla
1 tsp B. powder	$\frac{1}{3}$ cup sugar
$\frac{1}{4}$ tsp salt	4 egg whites
4 egg yolks	$\frac{1}{2}$ cup sugar
sifted powdered sugar	$\frac{1}{2}$ cup flour

Brease: 15x10x1 in pan set aside. Stir together flour
B powder and salt. In a small mixer bowl beat egg yolks
& vanilla. Gradually add $\frac{1}{3}$ cup sugar, beating till sugar dissolves.
In a large bowl beat egg whites gradually add $\frac{1}{2}$ cup sugar.

Fold yolk mixture into egg whites. Sprinkle flour
mixture over egg mixture. Fold in lightly by hand.
Spread butter evenly on pan. Bake in 375° oven
for 12 to 15 minutes

"7-Up POUND CAKE"

1½ c. margarine } CREAM FOR
3 c. w sugar } ABOUT 20 min.

5 eggs - one at a time

3 c. flour

2 tsp. lemon extract

FOLD in $\frac{2}{3}$ c. 7-Up pop.

COOK $1\frac{1}{2}$ hours in a 325° oven.
(Use tube pan).

"Coconut Dream Bars"

Bottom: $\frac{1}{2}$ c. margarine

$\frac{1}{4}$ c. flour

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

1 tbsp. BRN. sugar.

Press in a "8x8" pan.

Top: $\frac{1}{2}$ c. b. sugar $\frac{1}{4}$ tsp. salt

1 tsp. vanilla 2 well-beaten eggs

1 c. coconut 1 c. Rice Krispies.

Bake in a 350° oven for 35-40 mins.
(optional: $\frac{1}{2}$ c. raisins or cherries).

Pasta Salad

1/2 cup mayonnaise

3/4 cup Italian & French Dressing

2 tbsps feta cheese

1 tsp salt

1 tsp pepper

2 tbsps ^{parsley} flat leaf parsley

Pasta & Veggies Carrot & cucumber onions
& peppers tomato & celery

Molasses Drop Cookies.

1 egg

1 c. white sugar

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

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

1 c. sweet milk

3 c. flour

1 tsp. soda

1 tsp cinnamon, nutmeg & salt

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Molasses cookies

oven 350°

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

2 c flour

$\frac{1}{2}$ c shortening

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

$\frac{1}{2}$ c molasses

1 tsp soda

1 egg

$\frac{1}{2}$ c boiling water

raisins

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

Method: Cream sugar & shortening stir in molasses add egg soft flour salt & spice dissolve soda in boiling water and add alternately with flour to first mixture drop in spoonfuls on cookie sheet

Lemon Drop Cake

1 cup margarine

2 cups white sugar

3 eggs

1 cup milk

3 1/2 cup flour

1 tsp. salt

2 tsp. baking powder

1/2 tsp. vanilla

1 cup gumdrops
chopped (flour)

Bake 350°F

1 1/2 hours.

Ricky Roads

12 oz av (340gms) pk Choc Chips	1 ft small white Marshmallows
1 cup margarine	2 eggs wing sugar
2 eggs	Cocoanut flakes
whole Graham Wafers	

Melt chips & margarine. Cool slightly. Add eggs and wing sugar. Line bottom of 9x13 pan with Graham wafers. When mixture is cool stir in marshmallows. Pour over graham wafers. Sprinkle with cocoanut. Let when cool

Poppin' Stock

1 1/2 lb stock

1 cup chopped onions

1/2 cup flour

3

1/2 cup bacon fat

2 cups water

2 tbs salt

1/4 cup water

2 cans kidney beans

... add onions cook till
soft, add 2 lbs. of butter & garlic.
Simmer for 10 min., add 1 lb.
and simmer. Boil another 10 min.
Mix with a fork all, add butter,
and simmer and strain for 10 min.
for 10 min.

Fran Muffins

2 cups bran

5 ~~t~~ tsps baking powder

2 cups milk

3 eggs

1/2 cup oil

~~pecans~~

1/2 cup sugar

2 cups flour

1/2 tsp. salt

Honey Mustard

2 tbsps. honey

2 tbsps. mustard

2 tbsps oil (vegetable)

Applesauce Spicetown Pumpkin Bread

3 1/2 cups flour

1/4 tsp cloves

(2 cups pumpkin w/)

2 tsp B. Soda

1 cup pumpkin, cooked
& mashed

1/2 tsp B. powder

1 cup applesauce

1 1/2 tsp salt

2/3 cup water

1 tsp cinnamon

2/3 cup oil

1/2 tsp ginger

2 2/3 cups sugar

2 eggs

Sift flour, soda, baking powder, salt and
spices together. Combine pumpkin and water
in a small bowl and set aside.

Combine oil, sugar and eggs in a large
mixing bowl and beat. Stir in flour
mixture with pumpkin mixture, beating
after each addition until batter is smooth.

Pan is 9 x 5 x 3 inch loaf pan - greased.
Bake at 350° for $1\frac{1}{4}$ hours. Makes 2 loaves.

Meat Pie. (Put rabbit if wanted)

1 tablespoon melted shortening instead of Beef).

1 small onion chopped.

1 lb lean pork.

1½" " beef (brown over low heat.

Add: 1½ cups water.

Salt & pepper to taste

Savory or mace to flavor.

Simmer for 45 minutes or when
tender.

Pastry:

2 cups flour.

$\frac{2}{3}$ " shortening

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

4 table spoons water - mix with pastry
blender. Roll on board. $\frac{1}{2}$ inch thick:

Spread over pie plate. Then fill with
meat. Cover. Bake at 450° for 15 min.
Then turn your oven to 350° for 45 minutes

Meathalls

to 3 lbs Hamburger) Fry meatballs until
large onions cooked then cook on
black pepper and green pepper.
Add 1 can chuck of beans, stir fry until
tender. Save juice. Add garlic & salt & pepper
Leave. 1 cup brown sugar 4 lbdp
^{1/2 cup} catsup the principle
use 1 cup vinegar. Cook in over side for
10 min stir often. Add meatballs, onions, green pepper

apple return to macadam
2 min. serve with ice.

at 6

1 can (15 oz) baked beans 2 t. black pepper

1 can (14 oz) green beans $\frac{1}{2}$ cup chopped onions

1 can (14 oz) yellow wax beans $\frac{3}{4}$ cup white sugar

1 cup chopped celery 1 t. vinegar

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

Drain beans thoroughly. Mix

grain pepper. Shake together.

Pour over vegetables and chill

Drain before serving.

Blueberry Muffins

Muffins

$\frac{1}{2}$ cups flour
 $2\frac{1}{2}$ tsp B. Powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup white sugar
1 egg (lightly beaten)
 $\frac{1}{2}$ cup milk
2 cups blueberries

Coat blueberries with $\frac{1}{2}$ 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. Mix lightly. Add blueberries. Combine gently. Bake at 400° for 20 minutes.

Butterscotch Cheesecake Bars

1-12 oz. pkg. butterscotch morsels.

$\frac{1}{3}$ c. margarine

2. c. graham wafer crumbs

1 c. chopped nuts.

1-8 oz. pkg. creamed cheese softened

1-eagle brand condensed milk

1 egg 1 top. vanilla.

Preheat oven 350° - melt margarine

and measure. Add crumbs & nuts. Press half into bottom of 13" x 9" pan. Combine remaining ingredients & beat until fluffy. Pour over base. Sprinkle remaining crumb mixture on top. Bake 30 minutes. Cool to room temp. Chill before cutting. Refrigerate leftovers.

Happy Eating!

Pork Pies (Jean's)

1 block butter
1 cup flour
Dash of salt
3 tbsp. icing sugar } mix well; roll in small
balls. Press in muffin tins
& bake until golden brown.

Date Filling

1 cup dates lemon flavoring } Cook together until
 $\frac{1}{2}$ cup water dash of salt } thick. When cool
 $\frac{1}{2}$ cup brown sugar } pour into bottoms.

Icing

3 tbsps. brown sugar

2 " butter

4 " can milk

Boil for 3 min. Remove from stove and
thicken with icing sugar. Add vanilla + ice.

Butterscotch Pie

Melt:

- 1 cup Brown sugar
- 2 tbsp Margarine

Add:

- 1/2 cup baking soda.
- 1/2 cup milk
- 4 tbsp cornstarch
- 2 eggs yolks.

Polish Pancakes (Selma)

6 eggs

Add enough flour
to make dough easy
to spread.

1 qt milk

1/2 tsp salt

2 ct cottage cheese

6 eggs yolk

1 sq. margarine

1 ph Raisins

4 oranges (Peel) Roll in Icing Sugar

Bittersweet Sauce.

1 1/2 cups firmly packed Brown sugar: 1/2 cup light cream
2 tbsps light corn syrup. 4 tbsps. butter or margarine
1 tsp vanilla.

Combine brown sugar, cream, corn syrup & butter in saucepan. Heat to boiling. Boil 1 min.

Remove from heat & stir in vanilla. Serve warm or cold.

Zucchini Loaf

2 cups white sugar

3 eggs

1 cup salad oil

1 ¼ cup grated zucchini

1 cup raisins

Beat eggs. Add sugar gradually. Beat until fluffy. Add oil, Zucchini and raisins. Add sifted dry ingredients. Bake in 325° oven for 1 hour.

3 cups flour

2 scant tsp soda

1 tsp salt

2 tsp Baking Powder

1 tsp cinnamon

Pineapple sponge

Bottom:

1/2 cup white sugar

1 cup butter

2 egg yolks

1 1/2 cups flour

1 1/2 cups B Powdered

salt & vanilla

cake B 25 tall

slightly brown

Top

1 cup pineapple

1/2 cup white sugar

1/2 cup juice

2 tbs cornstarch

2 eggs

2 egg whites

1 cup sugar

1/2 C. Powdered

Brownie in the oven at 375°

is slightly brown.

Strawberry Squares

Base-

2 c. flour	3/4 c. white sugar
1 tsp. B. powder	2 c. fine coconut
1 tsp. salt	1 c. butter.

Bake for $\frac{1}{2}$ hr.

1 box thawed strawberries	1/2 c. sugar
1 pkg. straw. jello	1 c. cream whip