

## Tuna Casserole

1 (14 oz.) can tomatoes      3 cheese slices  
1 can cream of mushroom soup      Potato chips (crushed)  
2 (6 1/2 oz) tins tuna      pepper & salt.

Mix tomatoes & mushroom soup well in a bowl. Line the bottom of a 2 quart casserole with potato chips. Add a layer of tuna. Add a layer of tomato mixture, add another layer of tuna. Place

cheese slices on top. Pour remaining  
tomatoe mixture over this. Bake for 1  
hour at 350°.

# CARROT Salad

1 (8oz) can tomato Sauce

$\frac{1}{2}$  cup ~~white~~ sugar & white vinegar

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

1 tsp salt & 1 tsp dry mustard

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

2 lbs Carrots peeled, sliced, cooked,  
drain those carrots and you should  
have about 6 cups

1 Red onion sliced thin  $\frac{1}{2}$  green pep.  
sliced thin

In large bowl combine sugar  
tomato sauce, vinegar, <sup>oil</sup> mustard salt  
& pepper. Stir until blended. Add  
carrots, onion, green pepper. Stir  
& mix well. Cover. Chill over night  
makes 12 servings -

# Rocky Roads

6 oz. pk. choc. chips

1 egg

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

1 c. icing sugar

2 c. small marshmallows

Coconut for top

Whole Graham wafers

Melt chips & butter, add egg & icing sugar  
cool slightly. Line 8 in pan with graham  
crackers. When mixture is cool, stir in  
marshmallows, Pour over crackers. Sprinkle  
coconut on top. Cool & cut in squares.

# Cranberry Loaf

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

2 cups Flour

1 Egg

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

1 tbsp orange Rind

$\frac{1}{2}$  Tsp Soda

$\frac{1}{3}$  cup orange juice

$\frac{1}{8}$  tsp salt

1 large cup cranberries

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

$\frac{1}{4}$  cup melted margarine

Bake 50 min in 350° oven

## Cabbage Rolls

Cook and cabbage in boiling water until easy to lay apart.

Then take 2 lbs hamburger, Chop up an onion, add one beat egg, and  $\frac{1}{2}$  cup cooked 7 min rice. Spice to taste. Roll in cabbage leaves and put in large roast pan. Cover with 1 large can tomato juice, tomato soup and salt + pepper. Cook in  $325^{\circ}$  for  $1\frac{1}{2}$  to 2 hours.

## Meat Loaf

2 lbs Hamburg

$\frac{1}{2}$  cup crockers Corners

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

2 Eggs

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

$\frac{1}{2}$  chopped onions

Seasoning salt, Salt & Pepper

1 hr at 350



# Spaghetti Sauce

1 can tomato soup  
1 can tomato paste  
1 onion  
1/2 Green pepper

1/2 bottle hot peppers  
1 can mushrooms  
1 bag hamburger

Put hamburger in pot, add a little water, simmer until cooked, chop the other stuff while hamburger cooks, add all together, let simmer, add garlic, onion salt, crushed chilli peppers, oregano, salt & pepper

# Shirley's Doughnuts

2 cups White Sugar

3 Eggs

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

1 tbsp. melted lard ~~milk~~ Combine sugar and eggs

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

add spices and salt.

2 cups milk

Mix in lard, milk.

6 cups flour

Gradually add flour & B

8 tsp. B. Powder

Powder. Roll out fry in  
375° per.

## "Chicken

Cook Chicken for 20 minutes  
in boiling water.

Take chicken then add  
a pk of onion soup mix  
apricot jam and Russian  
dressing.

Cook - 2 oven for 25 min.

# Christmas Ice & Cake

Combine 4 cups raisins (2 lbs) 1 cup chopped dried Priggle  
4 cups currants (2 lbs) 1 cup mixed fruit  
4 cups chopped dates (2 lbs) 2 cups chopped walnuts  
(28 oz lbs) 2 cups glacé cherries (belmont) 1 1/2 cups almond blended almond  
cream 3 cups shortening  
Blend in 2 tsp each of vanilla, lemon & almond extract  
Gradually add 5 cups lightly packed brown sugar  
Mix until light & fluffy. Bake in  
open cake pan 40 minutes

# Carrot Cake

4 medium sized carrots - grate - should be 2 cups  
1/2 cup finely chopped walnuts  
1 8oz. can crushed pineapple - drained  
Set aside

Beat together:

2 cups sugar  
4 eggs.

Beat in 1 1/2 cups Mazola oil till  
well blended.

by hand.

Mix into egg, oil etc:

2 cups flour

1 1/2 tps soda

2 tps baking powder

2 " cinnamon

1 tsp. salt

Then mix in carrots,  
pineapple & nuts.

Bake 350 - 45-50 min.

icing:

but 1 1/2 x 3 inch  
pi - orange peel -

Blend well!

6 oz.

6 tbs

am cheese

10 sp. butter

orange peel

Add 1 tsp vanilla

2 cups icing

Blend well. sugar

# Apple Pie Dough

1 lb cream cheese  $1\frac{1}{4}$  cups white sugar  
1 cup butter  
 $3\frac{1}{4}$  cups flour  
10 Granny Smith Apples (9 cups)  
 $\frac{3}{4}$  cup King Sugar  
1 cup water

Beat cream cheese and butter until blended

Then add 3 cups flour. Stop in

a pinch. Stir 1 hour in large lightly greased  
bowl. Mix thoroughly. Then add 3 cups flour

and dough to 10 x 15 rectangle. Sprinkle 10 x 15 pan

with working spray. Spread dough on pan  
from apples with remaining flour, sugar  
and cinnamon. Spread and first dough.  
Add second dough and turn under edges.  
Cut slits in top crust to vent.  
Bake 35 to 40 min ~~or~~ until golden  
brown. Meanwhile mix ring sugar &  
water. Drizzle glaze over dessert.



Butterscotch Pie

(Aunt Christy's)

a little salt

10 Tablespoons corn starch  
or flour.

2 cups milk

2 eggs separated

1 1/2 c B. sugar

1 tsp. vanilla

## Frosted Pineapple Cookies.

1 cup brown sugar

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

1 egg

$\frac{3}{4}$  cup drained, crushed Pineapple

2 cups sifted Flour

Drain pineapple & reserve juice for frosting.

Cream Shortening & sugar; add beaten eggs, mix

well. Add drained pineapple. mix dry ingred.

and add to first mixture. Add vanilla & nuts

Drop by teaspoonful & bake at  $375^{\circ}$  for 10 to 12 min.

$\frac{1}{4}$  T. soda

$1\frac{3}{4}$  t. B. Powder

$\frac{1}{4}$  t. salt

1 t. vanilla

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

## Frosting.

2 cup icing sugar

3 T. melted butter

1 T. vanilla

Pineapple juice as needed.

# Melasses

1 cup crisco oil

1 cup brown sugar

1 cup melasses

2 eggs

4 tsp. soda

2 tsp. cream tartar

1 tsp. vanilla

about 1/2 tsp. ~~E~~ cloves

1/2 tsp

cinnamon  
(maybe)

5 to 6 cups  
flour

325°F.

(Make 1 9-inch pie) Praline Topped Pumpkin Pie

2 beaten eggs	$\frac{1}{4}$ tsp. cloves
$1\frac{1}{2}$ c. canned pumpkin	$\frac{1}{4}$ tsp. ginger
1 c. sugar	$\frac{1}{4}$ tsp. nutmeg
$\frac{1}{2}$ tsp. salt	1 can of milk (large)
1 tsp. cinnamon	9 inch unbaked pie shell

Combine eggs, pumpkin, sugar, salt and spices. Gradually stir in milk. Pour into shell. Bake in  $425^{\circ}\text{F}$  oven. 15 minutes; reduce to moderate heat ( $350$ )

and continue baking) about 40 minutes or until knife inserted near centre of pie comes out clean. Cool. Just before serving top with Praline Topping.

### PRALINE TOPPING:

Combine 2 t.b.p. melted butter,  $\frac{1}{2}$  c. firmly packed b. sugar and  $\frac{1}{3}$  cup chopped pecans. Sprinkle evenly over pie. Place under broiler until top is bubbly, about 1 minute. Serve immediately.

2 (15oz) pkts raisins

2 (15oz) pkts currants

2 pkts (4 cups) dates

2 (8oz) containers glazed cherries

2 (4oz) containers <sup>grint</sup> mixed

1 (8oz) container mixed peel

1 (8oz) " citron peel

# Blueberry Muffins

$\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup w. sugar  
1 egg (slightly beaten)  
 $\frac{1}{2}$  cup milk

$1\frac{1}{2}$  cup flour  
 $2\frac{1}{2}$  tsp. b. powder  
 $\frac{1}{2}$  tsp. salt  
2 cups blueberries.



## Fudgy Brownies

Mix  $1\frac{1}{3}$  cups all purpose flour, 1 tsp. baking powder and  $\frac{1}{2}$  tsp. salt in a bowl. Melt 1 cup butter in a saucepan. Remove from heat. Stir in 1 cup cocoa. Blend in 2 cups sugar, 4 eggs and  $1\frac{1}{2}$  tsp. vanilla. Blend in dry ingredients and 1 cup chopped nuts. Pour batter into greased  $13 \times 9 \times 2$  inch pan. Bake at  $350^{\circ}$  30 to 35 minutes. Cool & frost.

## Fudgy Cocoa Frosting

Combine 3 tbsp. melted butter with  $\frac{1}{4}$  cup cocoa. Blend in  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  tsp. vanilla and 2 cups sifted icing sugar until smooth. Spread frosting over brownies.

## Apple Fritters

2 cups flour  
2 tbs. baking powder  
 $\frac{1}{4}$  tsp. salt  
2 eggs  
 $1\frac{1}{3}$  cup. milk  
1 tbs. oil

2 tbs. sugar  
5 apples (~~apples~~)

# Apple - Cranberry - Raisin Pie Filling

3 cups pared, sliced apples  
1½ cups fresh cranberries  
½ cup raisins  
1⅓ c. sugar for more  
3 T. flour  
¾ t. cinnamon  
2 T butter  
grated lemon rind

Pastry for 9 inch pie  
Chop cranberries coarsely,  
mix with apples, sugar,  
cinnamon, raisins. Fill  
pastry lined plate. Top  
with bits of butter.  
Make a lattice top on  
the pie. Bake 425°  
for 40 minutes.

## ORANGE MANDARINE CAKE

1 WHITE CAKE

BREAK UP IN A BOWL.

MIX ORANGE JELLO USING THE JUICE OFF  
THE ORANGES IN PLACE OF COLD WATER.

LET SET UNTIL STARTING TO JELL. THEN MIX

~~TOO~~ DREAM WHIP (2) INTO JELLO, FOLD.

AND THEN MIX IN CAN MANDARINE

ORANGES, THEN FOLD MIXTURE IN WITH

CRUMBLER CAKE. PUT IN TUBE PAN  
AND PUT IN FRIDGE FOR TO SET, 2  
HOURS. THEN SET OUT ON PLATE AND  
ICING WITH CREAM WHIP AND  
DECORATE WITH ORANGES.

2 days 1 week 1 day

1 year

1 day

2 days

1 day

1 year

1 day

2 days

1 year

1 day

10' 15m

1 day

1

1 day

1 day

12

# Corn Flake Cookies (Janette)

3/4 Cup Shortening	1/2 Tsp Soda
3/4 cup G. Sugar	1 1/2 cups Flour
1 Egg	1/2 Tsp Salt
1/2 Tsp Vanilla	

Mix and roll in a ball and then  
in Crushed Cornflakes. Bake at 350°  
Oven for 15-18 Minutes.



## Ham & Cheese Strata

- 12 white bread slices
- 1 1/2 cup (6 oz) Shredded Mild Cheddar Cheese
- 1 10 oz pk of frozen broccoli (thawed + well drained)
- 1 cup Ham
- 8 oz pk Cream Cheese
- 3 eggs
- 1 cup milk
- 1/2 tsp dry mustard

Place bread slices on bottom of 12 x 8 dish. Cover with 1 cup cheddar cheese, broccoli, ham and remaining bread slices cut in half diagonally. Beat cream cheese until light add eggs, one at a time mixing well. Blend in milk and mustard. Pour over bread. Top in remaining cheddar cheese. Bake at 350 45 to 50 min. Let stand 10 min before serving.

## Peanut Butter Oatmeal Cookies

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

1 c white sugar

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

1 egg

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

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

$2\frac{1}{2}$  c rolled oats

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

$\frac{1}{2}$  c peanut butter

salt      vanilla

Cream butter and sugar, add peanut butter and egg.

Add soda, salt and vanilla, then milk, then raisins and rolled oats. Drop on greased cookie sheet.

7 min at  $350^{\circ}$

"This recipe contains no flour"

## Christmas

2½ cups Flour  
1½ tsp soda  
¼ tsp salt  
¾ cups currants  
½ cup Walnuts (optional)  
1 tsp cinnamon  
½ cup candied fruit

method:

sift flour, soda, salt. Combine margarine

## Pudding

¾ cup soft Margarine  
¾ cup molasses)  
1 cup sour milk  
¾ cup Raisins  
½ tsp nutmeg  
½ tsp cloves  
2 eggs

## Brownies

1 cup margarine

2 cups white sugar

2 tsp vanilla

4 Eggs

4 to 6 tbsp

1 cup fl.

Mix in order given. Pat in

9 x 13 pan. Bake in 325° for 25 to 30 min.

## Sweet & Sour Meatballs

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

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

1 cup water

$\frac{1}{2}$  cup Brown Sugar

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

2 tbsp cornstarch

1 Green Pepper 1 large Onion

1 can Pineapple Chunks 19oz. Tossing

Brown ham, measure brown sugar  
and cornstarch. Mix well. Add ketchup  
& vinegar. Add enough water to the  
reserved pineapple juice to make 1 cup.  
Stir in to mixture. Add veg. & pineapple.  
Pour over meat balls and toss lightly  
to mix.

Serve with rice or cooked  
egg noodles, a tossed salad and  
a roll.

## Meat Loaf

2 slices white bread & make 1 cup bread crumbs

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

1 small onion

1 egg beaten

$\frac{1}{3}$  cup grated Cheddar cheese

2 tbsp ketchup

2 cups ground beef

1 tsp dry mustard

2 tsp salt & pepper

Loaf pan  $8 \times 4 \times 2\frac{1}{2}$ . Heat oven to  $350^{\circ}$

Soak the bread crumbs in the milk. Beat in the egg & mix in all the other ingredients. Turn in loaf pan & bake for 45 min.

# Baked SALMON

(Am. style)

## CRUST:

2½ cups. flour

1 tsp. Salt

3½ tsp. Baking powder

¼ lb. Tenderflake

1 egg & enough milk to  
roll out.

Spinach then salmon fillet  
& Newarti cheese →



Step 4: layer of spinach. FOLD  
over top @ Seal it at side  
with milk.

bake @ 400° for 25 mins,

Donna's

Pizza Dough

$\frac{1}{2}$  cup warm water } stir together  
sugar

mix 1 pkg yeast then whip with fork

Set aside  
10 mins

in bigger bowl:  
up warm milk

1 cup oil  
1 1/2 cups sugar

4 cups flour  
add 1 hour covered

~~Dumplings~~  
~~Croquettes~~ for Stew

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

$\frac{3}{4}$  tsp salt

2 tsp B. Powder

3 tbsp shortening

Mix flour above ingredients together.

Shir in  $\frac{3}{4}$  cup milk. Drop dough  
by spoonfuls unto simmering stew.

Cook uncovered 10 min., cover and cook  
10 min. longer.

Coconut Dream Bars

Graham Wafers Squares

Pork Pies

Rocky Roads

Peanut Butter Balls

Coconut

Graham Wafers

Dates

Choc Chip  
marshmallows

## Chocolate Chip Cookies (Donne Harris)

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

1 tsp. salt

1 tsp. baking soda

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

$\frac{3}{4}$  cup brown sugar packed

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

2 eggs

1 tsp vanilla

1 (12 oz) pkg ch chips

# 1000 375° Grease cookie sheet.

Sift flour, salt & soda. In the bowl, mix cream butter, brown sugar & white sugar. Add eggs & vanilla & beat 2 min.

Add flour mixture, blend well. Stir in choc. chips. Drop by rounded teaspoons in cookie sheet.

Bake for 8-10 min  
and let cool.

# Anna's Pizza Dough

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

1 tsp. sugar

Stir together, sprinkle one pt. yeast  
Set aside do not cover.

Bigger bowl combine

1 cup warm milk

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

1 Egg (beaten)

Add 4 cups flour

1 tsp sugar

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

(Knead gently)  
1 hr

# Hot Molasses Cake

1 cup Shortening

2 cups molasses

1 tsp each ginger, nutmeg & cloves

2 Eggs

4 cups Flour

1/2 tsp salt

2 tsp Baking Powder

2 cup Hot Water

3 tsp Soda

Cream shortening, add molasses, ginger



Butter and cream. Add eggs  
Beat well. Add flour, beating  
alternating with <sup>hot</sup> water and add.  
<sup>or with whipped cream</sup>  
Serve hot. Bake in 325° for 50-60  
minutes.

# "Pate" Canadian Meat Pie

## Pastry:

1 lb lard	16 tsp B. Powder
8 cups flour	2 cups milk
2 tsp salt	

## Meat Mixture

3 lbs Beef	3 lbs pork
3 lbs Chicken	(you can use deer or rabbit)
4 cups onions	1 1/2 tsp salt
1/4 tsp pepper	1/4 tsp. sage. (dried)