



**OUR
DAILY
BREAD**

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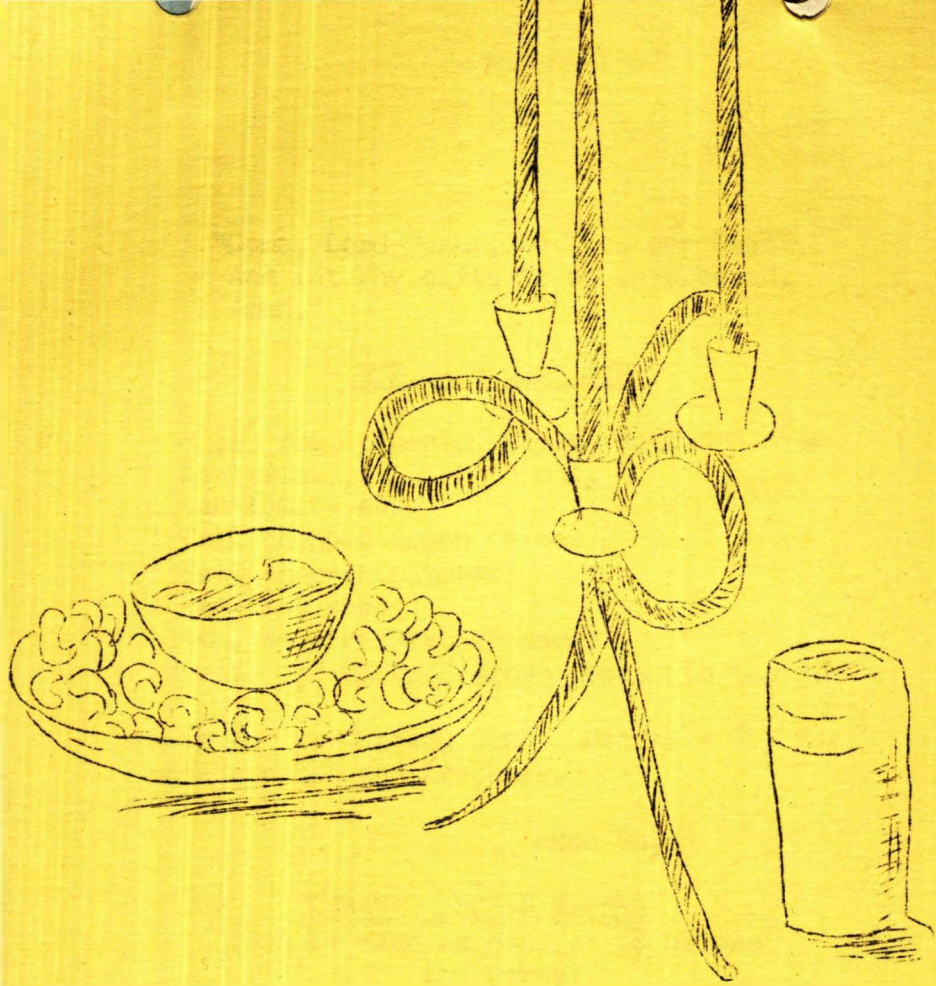
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IN APPRECIATION: to those who gave
so generously of their time; those
who collected and submitted recipes;
those who encouraged and inspired
us - Without their help, this book
would not have been possible!

St. Theresa's Guild
Calvary Cathedral
Sioux Falls, S. D.

"WHEN LOVE AND SKILL WORK TOGETHER,
EXPECT A MASTERPIECE!"

-John Ruskin



APPETIZERS

"Come, Lord Jesus, be Thou our Guest,
And let Thy gifts to us be blessed.
Amen."

HOT CRAB MEAT DIP

1 8 oz. pkg. pimento cheese, softened over
hot water
 $\frac{1}{2}$ can tomato soup
1 Tbl. chopped green onion
1 Tbl. chopped pimento
1 can crab meat
 $\frac{1}{2}$ tsp. Worcestershire sauce
Paprika and chopped green pepper to taste.

Keep hot in chafing dish. Use as a dip for
potato chips and crackers.

-Rae Smith

CARAWAY CHEESE WAFERS

(Can be made an hour or so before
the party)

Mix 1 pkg. (or roll) of snappy cheese with:
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. flour
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. dry mustard
 $\frac{1}{4}$ c. caraway seeds
Pinch paprika

Shape into roll the size of a 50¢ piece.
Chill. Slice. Bake in moderate oven, 375
degrees, 10 to 12 minutes.

-Jean Bailey

Appetizers
At

HOT BACON-CHEESE SPREAD

6 strips of bacon $\frac{1}{2}$ lb. sharp cheese
1 large onion 1 Tbl. mustard

Grind onion and bacon together. Add cheese and mustard. Mix well and spread on thin melba toast. Broil until brown.

- Helen Jorgensen

FLASH UN KAS

(Canapes. to be used with cocktails)

2 c. flour
 $\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. cream cheese

Mix ingredients thoroughly and chill over night. Next morning roll dough very thin, as quickly as possible, cut with cookie cutter and spread with: filets of anchovies, anchovy paste, caviar, deviled ham seasoned with 1 tsp. A-1 sauce and 1 tsp. catsup, or liver paste seasoned with 1 tsp. Worcestershire sauce. Fold over and bake in 400 degree oven until brown. They may be shaped earlier and baked just before serving.

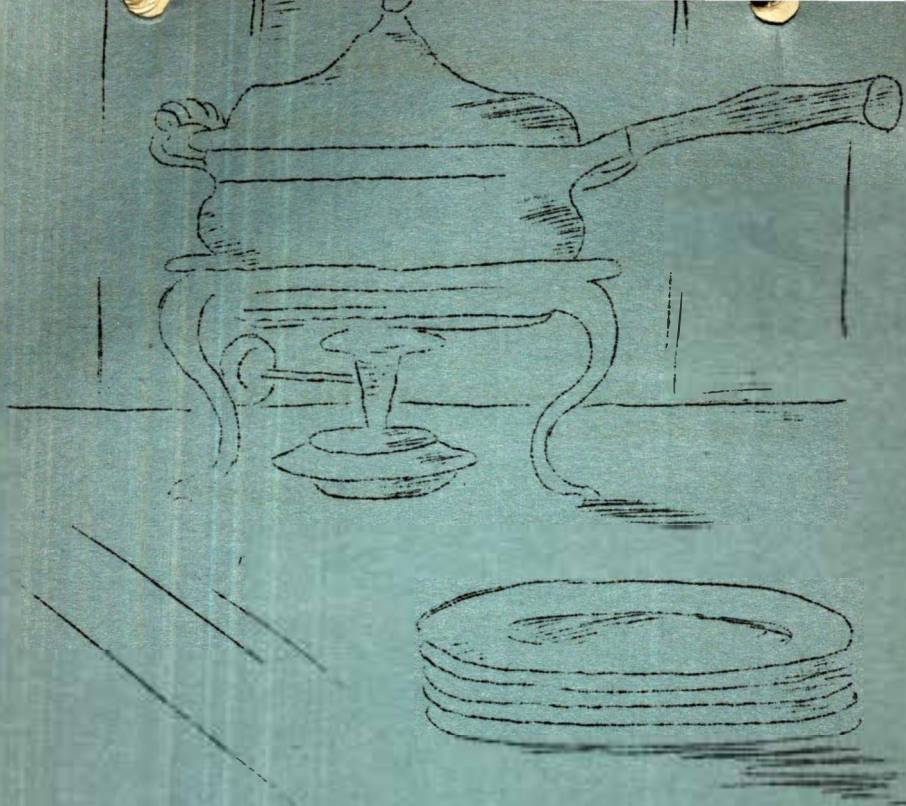
-Jeanie Morrison

SESAME SEED DIP

1 large pkg. (8 oz.) Philadelphia cream cheese.
1 c. sesame seeds
Soy sauce

Blend cheese and thin with soy sauce. (Use blender if possible). It will take a lot of soy sauce. Brown sesame seeds in a dry skillet over medium heat, stirring constantly to avoid burning, until lightly browned. Mix into cheese mixture.

-Donna Gibson



CASSEROLES

"Lord, who givest all things good,
To whom the wee birds look for food,
We pray Thee, look on us from heaven,
And bless the food which Thou hast given."

CHINESE FRIED RICE

- 1/2 c. finely diced cooked ham, chicken or
pork
- 2 Tbl peanut or good cooking oil
- 3 finely sliced mushrooms
- 1 qt. COLD cooked rice
- 1 green onion, finely chopped
- 2 Tbl. soy sauce
- 1 egg, well beaten

Fry the meat in the oil lightly, add the mushrooms, rice, green onion and soy sauce. Continue to fry over low heat for 10 minutes. Then add the well-beaten egg and continue to fry and stir for another 5 minutes. If the color isn't dark enough, add a little more soy sauce, as this is what really gives color and flavor to fried rice. Makes 6 to 8 servings.

-Doris Dinsmore

TURKEY OR HAM CASSEROLE

- 2 c. medium-wide noodles ($\frac{1}{2}$ lb.)
- 1 pkg. frozen spear broccoli
- 2 Tbl. butter
- 2 Tbl. flour
- 1 tsp. salt
- $\frac{1}{4}$ tsp. prepared mustard
- $\frac{1}{4}$ tsp. black pepper
- 2 c. milk
- 1 c. grated process American cheddar cheese ($\frac{1}{2}$ lb)
- 2 c. cut up turkey or ham or both
- $\frac{1}{3}$ c. slivered, toasted, or salted almonds

In saucepan over low heat, stirring constantly, melt butter, add flour, then salt, pepper, mustard and milk until thick. Remove from heat, stir in cheese until melted. Cook noodles and broccoli as packages direct. Drain noodles. Dice broccoli stems, leave flowerets whole. Arrange noodles, broccoli stems and meat in casserole. Pour cheese sauce over all. Arrange broccoli flowerets on top, sprinkle with almonds. Bake 15 minutes at 350 degrees, or until bubbling hot.

-Doris Sheeley

CRABMEAT CASSEROLE

- 1 med. green pepper, chopped
- 1 med. onion, minced
- 1 c. diced celery
- 2 $6\frac{1}{2}$ oz. cans crabmeat
- 1 tsp. salt
- Dash of pepper
- 1 tsp. Worcestershire
- 1 c. mayonnaise

Combine ingredients and toss lightly. Place in greased casserole. Bake 30 minutes in moderately hot oven, 375 degrees. Serves eight.

-Helen Hall

SOUTHERN RELISH

1 pkg. cooked elbow spaghetti
1 lb. ground round steak, browned
1 large onion, chopped
1 large can cream-style corn or whole kernel corn
1 small can pimento, cut up
1 can tomato soup
1 c. cream (or half and half)
Salt and pepper to taste

Mix all ingredients in greased casserole. Bake, uncovered, in 350 degree oven for 45 minutes. Serves 6.

-Helen Mathis

CHICKEN-A-LA-KING CASSEROLE

1 5 or 6 oz. pkg. ($3\frac{1}{2}$ c.) medium noodles
1 can condensed cream of chicken soup
1 6 oz. can ($\frac{2}{3}$ c.) evaporated milk
1 tsp. salt
 $\frac{1}{2}$ c. process American cheese, shredded
2 c. diced cooked chicken or turkey
1 c. celery slices
 $\frac{1}{4}$ c. diced green pepper
 $\frac{1}{4}$ c. diced pimento
1 c. slivered blanched almonds, toasted
Buttered bread crumbs

Cook noodles in boiling salted water until tender. Drain noodles. Form in nest in greased 2 qt. casserole. Mix soup, milk, salt and heat, stirring constantly. Add cheese, stirring until melted. Add remaining ingredients except $\frac{1}{2}$ c. of the almonds and the crumbs; pour over noodles. Top with crumbs and remaining almonds. Bake uncovered in hot oven (400 degrees) about 20 minutes. Makes 6 servings.

-Helen Huff

Casseroles

EGG FOO YUNG

- 4 eggs
- 3/4 lb. chopped cooked chicken, shrimp, pork,
turkey or crab meat
- 8 imported black Chinese dried mushrooms or 1
8 oz. can button mushrooms
- 1/4 lb. bean sprouts (1/2 can drained)
- 1 green onion, chopped
- 1/2 stalk celery, chopped
- Salt and pepper

Beat eggs slightly in mixing bowl, add other ingredients. Cover bottom of 6 inch skillet with peanut oil and heat skillet. Pour 1/4 of the mixture in this and cook over low heat till brown on one side. Turn carefully and cook until brown on other side. Serve with brown sauce. Serves 4.

BROWN SAUCE FOR EGG FOO YUNG:

- 1 Tbl. cornstarch
- 1 tsp. soy sauce
- 1 1/2 c. cold chicken broth
- 1/4 tsp. sugar
- Salt and pepper

Combine cornstarch, soy sauce, chicken broth, salt, pepper and sugar. Cook and stir over medium heat till mixture comes to a boil and thickens. To vary this recipe, instead of mushrooms, use half 8 oz. can of water chestnuts, chopped.

-Doris Dinsmore

SHRIMP CASSEROLE

$\frac{1}{2}$ c. onion, chopped	1 c. cream
2 Tbl. butter	1 Tbl. Worcestershire
1 c. cooked rice	2 Tbl. catsup
1 c. shrimp	Buttered crumbs

Brown onion in butter and combine with other ingredients, except crumbs, in casserole. Cover with buttered crumbs and bake in 350 degree oven for 20 to 30 minutes.

-Helen Jorgensen

TUNA AND CHEESE CASSEROLE

1 can tuna fish
1 can cream of mushroom soup
 $\frac{1}{2}$ soup can milk
2 c. cooked rice
1 c. grated cheddar cheese
Salt and pepper to taste

Combine all ingredients. Sprinkle small amount of the cheese on top. Bake at 350 degrees for one hour. Serves 6.

-Mary Loftesness

TUNA SCALLOP

2 c. milk	2 beaten eggs
4 Tbl. butter	1 can tuna (or salmon)
5 Tbl. flour	1 Tbl. lemon juice
3/4 tsp. sugar	1/4 c. minced onion
1 tsp. salt	1 Tbl. chopped parsley
1/8 tsp. pepper	1/2 c. buttered crumbs

Make white sauce of milk, butter and flour, add sugar, salt, pepper. Remove from heat and stir in beaten eggs. Flake tuna fish (or salmon) mix with lemon juice, onion and parsley. Combine with other ingredients and pour into greased casserole. Top with crumbs and bake at 375 degrees until mixture is hot and crumbs are browned.

-Florence Dana

TUNA CASSEROLE

Arrange in alternate layers in buttered 1 1/2 quart casserole:

- 2 c. tuna (two 7 oz. cans) in large pieces
- 2 c. crushed cheese crackers
- 3 c. medium white sauce
- 3/4 c. sliced ripe olives

Finish with a sprinkling of the crushed cheese crackers. Bake 350 degrees for 35 minutes.

-Virginia Hays

PORKCHOPS AND RICE

5 or 6 pork chops 1 can tomatoes
1 large onion, sliced 1 c. minute rice
Salt and pepper

Brown pork chops in skillet. Salt and pepper them. Place browned chops in baking dish. Place slice of onion on each chop. Pour tomatoes in skillet that chops were browned in. Bring to boil and season. Pour minute rice over the chops and onions. Then pour tomatoes over all and bake covered at 350 degrees for one hour.

- Helen Huff

WILD RICE HOT DISH

1 c. wild rice
2 lbs. ground beef
1 large onion, chopped
1 medium can mushrooms
2 cans cream of mushroom soup
2 cans cream of chicken soup
 $\frac{1}{2}$ soup can of milk

Boil rice. Brown meat and onion in butter. Mix with milk and soups and add to rice. Season with salt and pepper to taste. Put in oiled casserole. Spread with buttered crumbs. Bake at 350 degrees for $1\frac{1}{2}$ to 2 hours. Serves 8 to 10 people.

-Doris Dinsmore

CORNED BEEF CASSEROLE

- 1 pkg. fine noodles, cooked
- 1 can spinach, drained, chopped and seasoned with butter, grated onion, salt and pepper
- 1 can corned beef
- 2 c. medium white sauce
- Buttered bread crumbs mixed with grated cheese.

Place noodles in bottom of casserole. Cover with spinach. Arrange corned beef over spinach and cover with white sauce. Sprinkle top with bread crumbs. Bake in 350 degree oven until heated thru and well browned.

-Jane Lewis

HAMBURGER-LIMA BEAN CASSEROLE

- 1 lb. hamburger
- 1 egg, slightly beaten
- 2 slices bread, without crust
- $\frac{1}{2}$ c. milk
- garlic powder, to taste
- Salt
- Pepper
- 1 pkg. frozen lima beans
- 1 c. sour cream

Soak bread in milk and then combine with hamburger, egg, garlic powder, salt and pepper. Shape into balls and brown in butter. Place in casserole. Cook lima beans in meat juice and add to casserole. Bake 45 minutes in 325 degree oven. Ten minutes before serving, add sour cream.

-Naomi Reaves



SAUCES

MEAT SAUCE FOR SPAGHETTI

1 medium onion, chopped
1 large can mushrooms
2 Tbl. butter
1 can tomato paste
salt and pepper

"O Loving Father, whose bounty sustains us, we ask Thy favor for all Thy children. Bless this house and us assembled around this table. Unite our hearts in family love and strengthen our will to serve Thee in truth."

BUTTERSCOTCH TOPPING
(For cake or ice cream)

1 c. brown sugar 1/2 c. milk
1 c. white sugar 2/3 c. butter
1/2 c. white syrup 2 Tbl. flour
Dash of salt

Combine all ingredients in heavy sauce pan. Cook together until thickened and clear. Store in refrigerator.

-Jean Bailey

SAUCE FOR CAKE

6 egg yolks 1 1/2 c. sour cream
6 Tbl. sugar 1 tsp. vanilla

Beat all together and put on stove. Bring to a boil. Remove and add vanilla. May be used on angel food, or any white cake.

-Jane Lewis

MEAT SAUCE FOR SPAGHETTI

1 medium onion, chopped 1 c. water
1 large can mushrooms 1 Tbl. sugar
2 Tbl. butter 1 can tomato paste
1 lb. ground beef salt and pepper
1 large can tomatoes 2 or 3 bay leaves

Brown onion, mushrooms and meat in butter. Combine all other ingredients. Add meat mixture. Simmer at least 3 hours. Serves 6.

-Mary Loftness

SOUTHERN BARBECUE SAUCE

$\frac{1}{2}$ c. Wesson oil or butter
1 sweet pickle, finely chopped
2 Tbl. chopped onion
2 Tbl. Worcestershire Sauce
1 Tbl. catsup
4 slices of lemon
1 Tbl. brown sugar
 $\frac{1}{2}$ green pepper, chopped fine
1 c. vinegar
2 Tbl. liquid smoke

Combine all ingredients and mix thoroughly. Place in a sauce pan and simmer until butter and sugar melt - stirring constantly. Place in the top of a double boiler and keep warm until ready to use on barbecued meats or as a sauce for barbecued sandwiches. Makes 1 $\frac{3}{4}$ cups. Unused portion should be kept in refrigerator. This sauce can be put on meat as a cooking barbecue sauce. A small amount added during the cooking from time to time is recommended.

-Jeanie Morrison

BUTTERSCOTCH SAUCE

$\frac{1}{2}$ c. brown sugar 4 Tbl. butter
 $\frac{2}{3}$ c. dark Karo syrup 1 small can Carnation milk
1 tsp. vanilla

Bring brown sugar, syrup and butter to a rolling boil. Cool and add milk and vanilla.

-Kay Ogborn

SHRIMP COCKTAIL SAUCE

$\frac{3}{4}$ c. catsup 2 Tbl. lemon juice
 $\frac{1}{2}$ tsp. Accent 2 tsp. horseradish
 $\frac{1}{4}$ tsp. salt 2 tsp. Worcestershire sauce
2-3 drops of Tabasco sauce

Mix well and chill. Makes one cup.

-Doris Sheeley

HORSERADISH SAUCE

$\frac{1}{4}$ c. heavy cream
3 Tbl. grated horseradish
 $\frac{1}{4}$ tsp. salt
Sprinkle cayenne or pepper
1 Tbl. vinegar

Whip the cream until stiff. Gradually beat in mixture of other ingredients. Serve on baked ham.

-Helen Hall

CHOCOLATE SAUCE

1 c. sugar 1 sq. chocolate
2 Tbl. butter $\frac{1}{2}$ c. cream
Vanilla

Blend sugar, butter and chocolate over low heat until the mixture begins to melt slightly. Pour in cream and continue cooking over low heat until the mixture is smooth. Add vanilla.

-Jane Hassenstein

MINT SAUCE

$\frac{1}{4}$ c. chopped mint leaves
1 Tbl. powdered sugar
 $\frac{1}{2}$ c. vinegar

Heat vinegar, add sugar and pour over the mint leaves. Let stand thirty minutes. If vinegar is very strong, dilute with water. Serve with lamb.

-Helen Hall

BARBECUE SAUCE

$\frac{1}{4}$ c. salad oil
 $\frac{1}{2}$ c. chopped onions
1 clove garlic, Minced
Cook slowly for ten minutes. Then add:
 $\frac{3}{4}$ c. catsup $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{2}$ c. water $\frac{1}{2}$ tsp. paprika
1 Tbl. Worcestershire $\frac{1}{2}$ tsp. dry mustard
2 Tbl. vinegar 1 tsp. chili powder
 $\frac{1}{2}$ tsp. salt 1 bay leaf
Simmer for 20 minutes. Stir occasionally.

-Doris Sheeley

RAISIN SAUCE

2 c. seedless raisins
1 c. water
 $\frac{1}{2}$ c. vinegar
1 Tbl. butter
1 Tbl. cornstarch

Cook until thickened and clear. Should be of
gravy consistency. Add water if sauce needs
to be thinned.

-Mary Jane Fenn

CHOCOLATE ICE CREAM SAUCE

$\frac{1}{2}$ sq. chocolate 1/8 tsp. salt
1 Tbl. butter $\frac{1}{2}$ c. boiling water
2 Tbl. corn syrup 1 c. sugar
 $\frac{1}{2}$ tsp. vanilla

Melt chocolate. Add remaining ingredients.
Bring to a boil and boil 3 minutes, stirring
constantly. Add $\frac{1}{2}$ tsp. vanilla.

-Donna Gibson

CHOCOLATE WHIPPING CREAM

1 pt. cream (whipping)
 $\frac{1}{2}$ c. sugar, powdered
6 Tbl. cocoa

Combine ingredients and let stand in refrig-
erator over night, unbeaten. Beat when you
want to use.

-Jean Bailey



SALADS

AND

SALAD DRESSING

"Bless me, O Lord, and let my
food strengthen me to serve
Thee, for Jesus Christ's sake.
Amen "

TURKEY SALAD BAKE

2 c. diced turkey
2 c. diced celery
 $\frac{1}{2}$ tsp. salt
1 Tbl. minced onion
 $\frac{1}{2}$ c. chopped nuts (almonds or pecans)
1 c. mayonnaise
2 Tbl. lemon juice
 $\frac{1}{2}$ c. sliced stuffed olives

Combine all ingredients and spoon into $1\frac{1}{2}$
qt. casserole, buttered. Sprinkle with a
combination of:

$\frac{1}{2}$ c. grated Cheddar cheese
1 c. finely crushed potato chips

Bake at 375 degrees for 20 minutes. Serve hot.

-Jane Lewis

CHRISTMAS RIBBON SALAD

(Wonderful to use during the busy holidays because it must be made ahead)

- 2 pkgs. lime gelatin
- 1 pkg. lemon gelatin
- 1 c. hot water
- $\frac{1}{2}$ c. marshmallows cut in small pieces
- 1 No. 2 can crushed pineapple, well drained
- 1 c. pineapple juice
- 1 8 oz. pkg. cream cheese
- 1 c. mayonnaise
- 1 c. heavy cream, whipped
- 2 pkgs. cherry gelatin

Prepare lime gelatin according to directions. Pour into 15x10x2 inch mold. ($4\frac{1}{2}$ qt.) Chill until almost set. Dissolve lemon gelatin in hot water in top of double boiler. Add marshmallows and melt. Remove from heat. Add 1 cup pineapple juice and cream cheese. Beat with mixer until blended. Stir in 1 cup drained pineapple. Cool slightly. Fold in mayonnaise and whipped cream. Chill until thickened. Pour over lime gelatin. Chill until almost set. Prepare cherry gelatin, according to package directions. Chill until consistency of egg whites. Pour over pineapple layer. Chill until firm or over night. Do not put one layer on top of another until first layer is white firm. Yield, 24 to 36 servings. Recipe can be cut in half.

-Susan Carleton

CHERRY-WINE JELLO SALAD

2 pkgs. cherry jello 1 c. cherry juice
1 c. hot water 2 c. Port wine
1 large can bing cherries Pecans or almonds

Dissolve jello in water. Add juice and wine. Stuff cherries with pecans or almonds. Add to jello and chill until set. Serve with the following dressing:

24 marshmallows, cut in small pieces
 $\frac{1}{2}$ pts. Yogurt or cultured sour cream
Combine and let stand overnight. Then add:
 $\frac{1}{2}$ pt. cream, whipped.

-Naomi Reaves

WINE SALAD

1 pkg. raspberry jello 1 c. red wine
1 can black bing cherries $\frac{1}{2}$ c. chopped walnuts

Drain cherries. Dissolve jello in hot cherry juice, plus water to make one cup. Add one cup of wine. When slightly thickened, add cherries and walnuts. Pour into molds, and chill until set. Serve with mayonnaise, thinned with crushed banana.

-Virginia Hays

ORANGE - ONION SALAD

In alternate layers, slice fresh orange and few onions in salad bowl. Marinate in French dressing for one hour in refrigerator.

-Naomi Reaves

PROTEIN SALAD BOWL

1 medium large head of lettuce
4 eggs, hard cooked
4 tomatoes, peeled
4 thick slices of your favorite cheese
(American, Swiss, Blu)
6 dill pickles, sliced
 $\frac{1}{2}$ c. walnut halves (or other nuts)
1 large red or white onion, cut into rings
2 $6\frac{1}{2}$ oz. cans Tuna, chunk style or
1 stewed chicken (hen)
Salad dressing

Combine large chunks of everything and place in salad bowl. Serve chilled. Will serve about six.

-Jean Bailey

ASHEVILLE SALAD

1 can tomato soup	$\frac{1}{2}$ c. cold water
3 3oz. pkg. Philadelphia cream cheese	1 c. mayonnaise
2 Tbl. gelatin	$1\frac{1}{2}$ c. chopped celery, pepper & onion

Bring soup to boiling point. Add cream cheese. Stir until smooth. Add gelatin which has been softened in cold water. When partly cool, add mayonnaise and chopped vegetables. Olives and nuts may also be added. Chill in mold. Serves eight.

-Helen Hall

MOLDED SHRIMP SALAD

- 1 can tomato soup
- 2 pkgs. Philadelphia cream cheese

Bring the soup to a boil, add the cheese and beat while cooking until mixture is smooth.

- 3 envelopes gelatin
- $\frac{1}{2}$ c. cold water
- 1 c. boiling water

Soften gelatin in cold water, and add boiling water. Combine with the soup and cheese mixture and let cool.

- 1 c. salad dressing
- $\frac{1}{2}$ c. celery, cut fine
- $\frac{1}{4}$ green pepper
- $\frac{1}{2}$ small onion, grated
- 2 cans shrimp, cut up

When cheese mixture has cooled, add remaining ingredients and place in molds. Serves eight to ten. Serve with

CUCUMBER DRESSING:

- 1 cucumber, grated and drained for one hour
- $\frac{1}{2}$ c. whipped cream
- 2 tsp. lemon juice
- 1 tsp. horseradish
- $\frac{1}{4}$ tsp. salt

Combine all ingredients.

-Rae Smith

HOT SEAFOOD SALAD

1 c. diced onions 1 c. sliced nuts
1 c. diced celery 1 c. mayonnaise
1 c. diced green pepper 4 Tbl. catsup
2 c. shrimp or other seafood

Mix all together, and put in a shallow pyrex baking dish. Sprinkle on top tiny- $\frac{1}{4}$ to $\frac{3}{8}$ "- buttered bread cubes and bake for 30 minutes at 300 degrees. Will serve 7 to 8 people.

-Mary Jane Fenn

STRAWBERRY SALAD

1 pkg. frozen strawberries 2 tsp. lemon juice
2 pkgs. strawberry jello cold water
1 c. hot water $1\frac{1}{2}$ c. pineapple chunks
Thaw strawberries, reserving the juice.
Dissolve jello in hot water and lemon juice.
Add enough cold water to the strawberry juice to make 2 cups and mix into the dissolved jello.
Chill until mixture begins to thicken. Stir in strawberries and pineapple chunks. Pour into individual molds or one large one. Chill until set, unmold on salad greens and serve with your favorite salad dressing.

-Virginia Hays

RAW CRANBERRY SALAD

2 pkgs. raspberry jello 2 c. diced celery
3 c. boiling water 2 c. diced apple
2 cans whole cranberry sauce 1 c. nutmeats
1 c. sugar (optional)

Dissolve jello in boiling water. Combine with other ingredients and pour into mold. Chill until set.

-Naomi Reaves

Salads

ICSED SALAD

Salad greens 1 clove garlic, crushed
1 egg juice of one lemon
1 can anchovies 2 c. croutons
3/4 c. olive oil 1/2 c. Parmesan cheese

Coddle egg one minute and cool. Crush anchovies in olive oil and add garlic. Put greens in bowl and add lemon juice. Toss. Add egg and toss well. Add oil mixture and toss. Serves 6 to 8.

-Helen Jorgensen

FROZEN FRUIT SALAD

2 3 oz. pkgs. cream cheese
1 c. mayonnaise
1 c. heavy cream, whipped
1/2 c. red maraschino cherries, quartered
1/2 c. green maraschino cherries, quartered
1 No. 2 can (2 1/2 cups) crushed pineapple, drained
2 1/2 c. diced marshmallows (about 24)

Combine cheese and mayonnaise, blend until smooth. Fold in whipped cream, fruit and marshmallows. Pour into one quart refrigerator tray. Freeze firm. Serves 8 to 10.

-Helen Hall

FROZEN FRUIT SALAD

2 cans fruit cocktail (#2 size)
1 box defrosted frozen strawberries
2 bananas, sliced
 $\frac{1}{2}$ c. nuts, chopped finely
 $\frac{1}{2}$ pkg. of minature marshmallows
 $\frac{1}{3}$ c. mayonnaise

Place drained fruit cocktail, strawberries, nuts and bananas in bowl and mix gently. Place marshmallows, mayonnaise and liquid from one can of fruit cocktail together and put on high speed of blender until brothy. Stir into fruit and pour all into a loaf cake pan and freeze until solid.

-Jeanie Morrison

SALAD DRESSING

4 eggs, beaten until lemon colored	1 c. water 2 Tbl. flour
1 c. sugar	1 tsp. mustard
1 c. vinegar	$\frac{1}{2}$ tsp. paprika

Combine and cook until thick. Cool and refrigerate.

-Donna Gibson

SWEET SALAD DRESSING

Juice of 2 oranges and 1 lemon
2 whole eggs, beaten
 $\frac{1}{2}$ c. sugar

Cook in double boiler until thickened. Cool and add to whipped cream for fruit salad.

-Naomi Reaves

TOMATO ASPIC

2 envelopes gelatin
 $\frac{1}{2}$ c. cold water
1 Tbl. lemon juice
Soften gelatin in water.
2 c. tomato juice Dash of celery salt
1 tsp. salt 1 bay leaf
1 tsp. powdered sugar 1 small onion, cut up
Dash of cayenne pepper Few celery leaves

Simmer together for five minutes. Strain and add the gelatin and lemon juice and stir until dissolved. Cool and pour into mold.

-Mary Jane Fenn

CRABMEAT SALAD

1 pkg. gelatin
 $\frac{1}{4}$ c. cold water
Soften gelatin in water. Combine in saucepan:
2 3 oz. pkg. Philadelphia cream cheese
1 can cream of mushroom soup
1 c. mayonnaise
grated onion
1 Tbl. Worcestershire sauce
 $\frac{1}{2}$ tsp. salt

Heat until blended. Remove from heat, add softened gelatin and stir. Add:

1 c. crabmeat
1 c. chopped celery

Pour into molds. Serves 8 to 10. Serve on a slice of cranberry sauce.

-Rae Smith

FRENCH DRESSING

$\frac{1}{2}$ c. salad wine vinegar

$\frac{1}{3}$ - $\frac{1}{2}$ c. sugar

$\frac{1}{4}$ c. salad oil

1 medium grated onion

1 tsp. salt

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

Combine ingredients and mix thoroughly.

-Doris Sheeley

FRUIT SALAD DRESSING

Juice from 1 small

1 Tbl. flour (Heaping)

can pineapple

2 egg yolks

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

$\frac{1}{2}$ lemon (juice)

$\frac{1}{2}$ pt. whipping cream

Combine all ingredients except whipping cream and cook until thick. When ready to serve, dilute with whipped cream.

-Donna Gibson

SOUR CREAM DRESSING

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

$\frac{1}{2}$ tsp. lemon juice

1 tsp. sugar

1 Tbl. vinegar

Dash cayenne pepper

$\frac{1}{2}$ c. sour cream

Mix salt, sugar and pepper. Add lemon juice and vinegar. After this is smooth add sour cream. This is excellent on any green salad.

-Kay Oghorn

THOUSAND ISLAND DRESSING

$\frac{1}{2}$ c. Miracle Whip

$\frac{1}{2}$ c. whipped cream (whipped)

2 hard boiled eggs (grated)

4 or 5 green onions (in winter, $\frac{1}{2}$ big onion)

2 Tbl. catsup

2 Tbl. chili sauce

Combine ingredients and mix thoroughly.

-Helen Huff

Salad Dressings

24 HOUR SALAD

- 2 eggs, beaten
- 2 Tbl. vinegar
- 2 Tbl. sugar
- 2 Tbl. butter or margarine
- 1 c. whipped cream
- 2 c. white grapes or tokay cut in half with seeds removed
- 2 c. diced canned pineapple
- 2 oranges, cut up
- 2 medium bananas, sliced
- 2 c. diced marshmallows

Put eggs in top of double boiler over hot water. Add vinegar, sugar, beat until thick and smooth. Remove from heat. Add butter and cool. Fold in whipped cream, fruits, marshmallows. Pour into a 6x10x2 inch dish; garnish with maraschino cherries. Chill 24 hours. Yield: 8 portions.

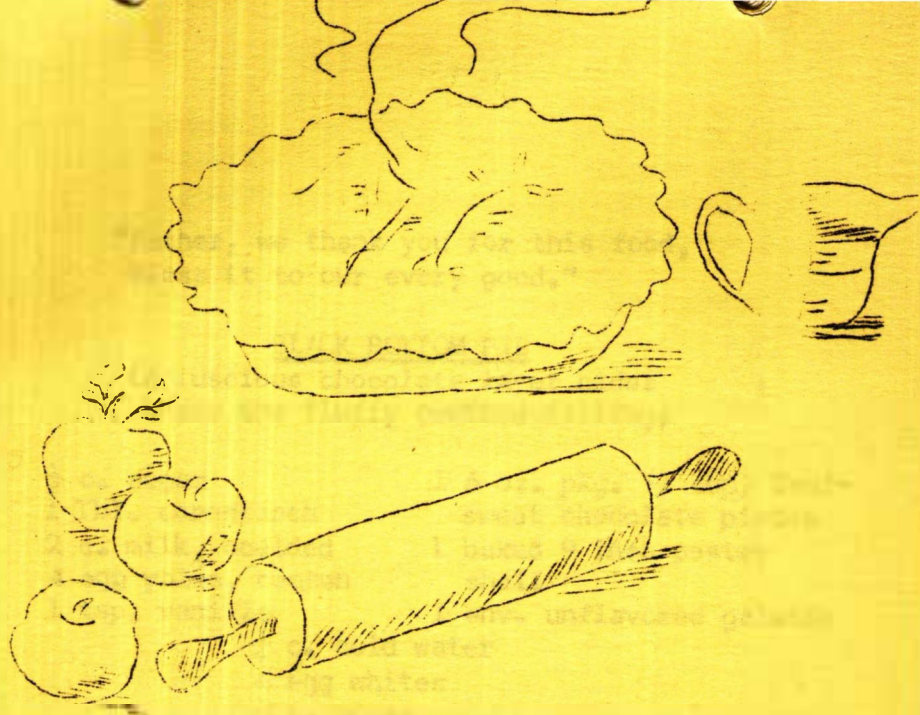
-Helen Huff

HOT SLAW

One medium head of cabbage, rather coarsely cut. Cook about 10 minutes or barely tender. Drain well and add the following dressing:

- | | |
|------------------------|-----------------|
| 2 eggs, well beaten | 1 Tbl. butter |
| 1/3 c. sugar | Salt and pepper |
| 1 1/2 tsp. dry mustard | 4 Tbl. vinegar |

-Donna Gibson



PIES
AND
PASTRIES

"Father, we thank you for this food,
Bless it to our every good."

BLACK BOTTOM PIE

(A luscious chocolate layer hides
under the fluffy custard filling)

$\frac{1}{2}$ c. sugar	1 6 oz. pkg. (1 cup) Semi-
1 Tbl. cornstarch	sweet chocolate pieces
2 c. milk, scalded	1 baked 9 inch pastry
4 egg yolks, beaten	shell
1 tsp. vanilla	1 env. unflavored gelatin
$\frac{1}{4}$ c. cold water	
4 egg whites	
$\frac{1}{2}$ c. sugar	

Combine the sugar and cornstarch. Slowly add scalded milk to beaten egg yolks. Stir in sugar mixture. Cook and stir in top of double boiler over hot, not boiling water until custard coats a spoon. Remove from heat, and add vanilla. To 1 cup of the custard, add the chocolate and stir till melted. Pour into bottom of cooled, baked pastry shell. Chill. Meanwhile, soften gelatin in cold water. Add to remaining hot custard. Stir until dissolved. Chill until slightly thick. Beat egg whites till soft peaks form. Gradually beat in sugar and continue beating till stiff peaks form. Fold in custard-gelatin mixture. Pour over chocolate layer and chill till set. Trim with shaved unsweetened chocolate curls and bias-cut banana slices.

-Helen Huff

Pies

SOUR CREAM PIE

1½ c. sour cream ½ tsp. cinnamon
1 c. raisins ¼ tsp. cloves
1 c. sugar ¼ tsp. nutmeg
3 egg yolks, well beaten 1 baked 9" pie shell

Combine cream, raisins and spices. Add sugar and egg yolks. Cook for 15 minutes, stirring constantly. When thick, pour in pie shell.

Top with meringue made with

3 egg whites, beaten stiff

6 Tbl. sugar

¼ t. baking powder

Bake meringue in 400 degree oven for 8 to 10 minutes.

-Betty Brown

CHOCOLATE MARVEL PIE

1 baked 9" pie shell

1 pkg. semi-sweet chocolate chips

3 Tbl. milk

2 Tbl. sugar

Blend over hot water. Cool, then add:

4 egg yolks

1 tsp. vanilla

Add yolks one at a time - beating well after each addition. Beat until stiff 4 egg whites, fold into chocolate mixture. Pour into pie shell. Chill several hours. Garnish with whipped cream.

-Ginger Ziegler

EGG NOG PIE

(A Christmas specialty, but
a treat anytime)

1 envelope Knox gelatin $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. cold water (scant) $\frac{1}{2}$ c. hot water
4 eggs, separated $\frac{1}{4}$ c. rum
1 c. sugar 1 tsp. nutmeg

Beat egg yolks well, add $\frac{1}{2}$ cup of the sugar and $\frac{1}{2}$ tsp. salt. Add hot water gradually. Cook in double boiler until custard consistency, stirring constantly. Soften gelatin in cold water; add to hot custard and stir until gelatin is dissolved. Cool and add rum and nutmeg. Beat egg whites until stiff and dry. Fold in other $\frac{1}{2}$ cup sugar. When custard mixture begins to thicken, add egg whites and put in baked pie shell. When ready to serve, garnish with a thin layer of whipped cream. Sprinkle with nutmeg. This is enough for two small pies.

-Susan Carleton

LEMON PIE

$\frac{1}{2}$ c. sugar $\frac{1}{4}$ c. lemon juice
3 Tbl. cornstarch 3 egg yolks, beaten
Grated rind of 1 lemon $\frac{1}{2}$ c. water
1 9" baked pie shell

Combine and boil for four minutes over direct heat, stirring constantly. Cool. Pour in pie shell. Cover with:

MERINGUE

6 Tbl. sugar
3 egg whites, beaten stiff
 $\frac{1}{4}$ tsp. baking powder
Brown in the oven at 400 degrees for 8 to 10 minutes.

-Betty Brown

FRESH SOUR CREAM PEACH PIE

1 unbaked 9" pastry shell	3 c. fresh sliced
2 Tbl. flour	peaches
2 Tbl. cornstarch	1 c. sour cream
$\frac{1}{2}$ c. white sugar	1 c. brown sugar
Cinnamon	

Line large pie pan with pastry. Combine all the ingredients, except cinnamon, very thoroughly. Put in pastry shell. Sprinkle the top with cinnamon. Bake in oven 350 degrees for one hour. Pie is very apt to run over so it is wise to bake on cookie sheet.

-Susan Carleton

CHOCOLATE PUDDING

(A wonderful pie filling!)

1 c. sugar	2 or 3 egg yolks
2 level Tbl. cornstarch	2 c. sweet milk
1 large Tbl. cocoa	Butter size of an egg
1 Tbl. vanilla	

Combine sugar, cornstarch and cocoa. Mix egg yolks (three if for a pie) with milk and add to dry ingredients. Cook until thick as heavy cream - add butter and vanilla. If for pie, suggest a graham cracker crust.

-Donna Gibson

APPLE PIE WITH BLUE CHEESE CRUST

$\frac{1}{2}$ c. crumbled Blue Cheese (about 3 oz.)
 $\frac{2}{3}$ c. shortening
2 c. sifted flour
5 Tbl. cold water
3 Tbl. butter
6 c. thinly sliced tart apples
 $\frac{2}{3}$ c. sugar
3 Tbl. lemon juice
 $\frac{3}{4}$ tsp. nutmeg

Cut cheese and shortening into flour with pastry blender until mixture is size of peas. Add water slowly, stirring lightly. Press into two balls. Roll one to $\frac{1}{8}$ inch thickness on lightly floured board. Press lightly into 10 inch pan. Combine apples, lemon juice, sugar and nutmeg - mix well and turn into pie shell. Dot with butter. Roll remaining pastry and place over apples. Slit top. Bake at 400 degrees for 45 to 50 minutes.

-Jeanie Morrison

CREAMY PEACH PIE

Prepare 9 inch pastry shell, using your own or a mix.

3 c. peaches, peeled and sliced
 $\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
1 c. heavy cream

Combine all ingredients, except cream, and toss lightly. Turn into pastry shell; pour cream over the top. Bake in hot oven, 400 degrees, for 35 to 45 minutes or until firm. Cool well before serving.

-Virginia Hays

Pies

CANDY BAR PIE

Crust: Crush 20 single graham crackers to make fine crumbs. Combine crushed graham crackers with $\frac{1}{4}$ c. soft butter and $\frac{1}{4}$ c. sugar. Mix well and press crumbs into a 9 inch pie plate or square pan. Bake at 375 degrees for 8 minutes.

Filling: Six almond Hershey bars, nickel size. Also add a few more salted almonds. Put the candy bars in top part of a double boiler. Add $\frac{1}{2}$ cup milk and 16 marshmallows. Melt the mixture in the double boiler over hot water, stirring to blend. Let cool. Then fold in 1 cup of whipped cream. Put filling in prepared crumb shell. Top with layer of whipped cream.

-Helen Huff

PECAN PIE

Make pastry for one 9" crust.

Mix:

3 eggs, beaten

1 c. brown sugar

1 c. white corn syrup

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

1 c. pecans

2 Tbl. soft butter

Pour into pie shell and bake 375 degrees for 40-45 minutes.

-Florence Dana



MEATS

FISH

POULTRY

"Good Father of mankind, we make our
thanksgiving to Thee for all Thy
mercies,
And even as Thou dost remember us with
food and daily benefactions,
Remember also the poor and hungry
everywhere,
And help us to share with others less
fortunate than ourselves;
In Jesus' Name. Amen."

FRANKFURTER "STROGONOFF"

12 frankfurters, cut in diagonal chunks
2 Tbl. melted butter
 $\frac{1}{2}$ c. blanched almonds, slivered
3 Tbl. flour
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. paprika
 $\frac{1}{2}$ c. water
1 can condensed beef bouillon
1 c. catsup
 $\frac{1}{2}$ c. sour cream
Brown frankfurters in butter in large skillet.
Remove from pan and set aside. Saute almonds
until golden brown. Blend in next four items.
Gradually stir in water and beef bouillon;
and when it begins to thicken, stir in catsup
and sour cream. Return franks to sauce.
Serve with noodles or rice.

-Jane Lewis

STUFFED FLANK STEAK

2 lbs. flank steak, scored

Dressing:

2 c. bread crumbs

$\frac{1}{2}$ c. chopped sweet pickle (optional)

$\frac{1}{4}$ c. bacon fat

$\frac{1}{2}$ c. chopped celery

Salt and pepper

Stuff - tie or skewer. Brown all over in bacon fat.

1 can onion soup

$\frac{1}{2}$ c. red wine (or water)

Pour over meat. Cover and cook $1\frac{1}{2}$ hours.

-Jean Bailey

HERB CHICKEN

3 lb. chicken, cut in serving pieces

Mix:

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

1 clove garlic

$\frac{1}{2}$ c. white wine

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

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

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

Pour over cut up chicken, and let stand for two hours. Take clove of garlic out. Salt and pepper and bake in 400-425 degree oven for two hours.

-Donna Gibson

BARBECUED RIBS

3 to 4 lbs. meaty spareribs
Onions and lemons, sliced thin
1 c. catsup
1/3 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes tobasco sauce
2 c. water

Cut meat into pieces of 2 ribs each. Set oven at 450 degrees. Place thin slice of onion and slice of unpeeled lemon on each piece. Anchor with toothpick. Place in shallow roasting pan, meaty side up. Roast ribs in oven 30 minutes, while making barbecue sauce. Heat catsup, Worcestershire sauce, chili powder, salt and tobasco sauce in the two cups of water to boiling point. Pour over ribs, turn oven to 350 degrees, and bake until tender $\frac{1}{2}$ about one hour. Baste every 15 minutes. Remove toothpicks. Pass balance of sauce along with meat. If too thick, blend in a little hot water.

-Helen Hall

HAM LOAF

1 lb. smoked ground ham
2 lb. lean pork, ground
1 c. bread crumbs
1 c. sweet milk
2 eggs
Salt and pepper to taste
Mix all ingredients together and bake in 350 degree oven for $1\frac{1}{2}$ hours.
1 can tomato soup
Pour soup over loaf and continue baking 1 hour longer.

- Kay ogborn

Meats

VEAL SUPREME

- 3 Tbl. butter
- 1½ lb. veal steak (cut in pieces and dredged in flour)
- 1 Tbl. green pepper
- ½ c. onion, chopped
- 2 c. celery, chopped
- 1 can mushrooms and liquid
- 1 can cream of mushroom soup
- ¾ c. water
- 1 c. chowmein noodles
- ½ c. blanched almonds

Brown veal in butter. Add all other ingredients except noodles and almonds. Simmer 45 minutes. Pour into casserole, cover with noodles, and put almonds on top. Heat in 350 degree oven until bubbly and brown.

-Nona Anderson

PAELLA

(Spanish chicken for 8)

- 4 to 5 lb. chicken
- Cut in serving pieces and fry. Place fried chicken and the following ingredients in an electric roaster:
- 5 No. 2 cans Spanish rice
- 2 or 3 cans large sized shrimp, drained
- 1 8 to 10 inch piece of summer sausage, cubed
- Pour over all:
- ½ c. water
- Cover and bake at 350 degrees for one hour.

Jeannie Morrison

HERB BREAD DRESSING

(Will stuff 16 to 18 pound turkey)

The giblets, except liver, should be cooked promptly after washing. Cover with salted cold water, add an onion, sliced carrot and celery. Simmer 2 to 3½ hours until tender. Add liver 10 to 20 minutes before giblets are done. Use stock in dressing:

- 12 c. stale bread cubes
- 1 Tbl. salt
- 1 Tbl. sage
- ¼ c. chopped parsley
- 2 c. chopped celery
- 2 c. chopped onions
- ¾ c. margarine
- 1 tsp. marjoram
- 1 tsp. thyme
- 1 tsp. rosemary
- 2 c. stock from giblets

Combine bread cubes and seasonings. Saute onion and celery in butter. Add seasoned bread cubes and brown lightly, stirring constantly. (Do the bread cubes in batches, as much as skillet will hold). Add stock to cubes gradually, stirring lightly.

-Donna Gibson

CHICKEN WITH RICE PILAFF

1 frying chicken, cut in serving pieces
Flour, salt and pepper chicken and brown in
butter. Remove to baking pan. In butter used
for chicken, brown -

1 large onion, chopped

Combine and add to onion-

$\frac{1}{2}$ c. Sherry wine

$\frac{1}{2}$ c. tomato juice

1 c. water

1 tsp. paprika

1 tsp. Worcestershire sauce

Cover chicken with sauce and bake uncovered
in 400 degree oven for $\frac{1}{2}$ hour. Turn and bake
10 minutes more.

-Helen Jorgensen

SALMON LOAF

$\frac{1}{2}$ lb. canned salmon

$\frac{1}{8}$ tsp. pepper

2 Tbl. melted butter

$\frac{1}{2}$ c. scalded milk

2 egg yolks

1 Tbl. lemon juice

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

$\frac{1}{2}$ c. soft bread crumbs

2 stiffly beaten egg whites

Remove bones from salmon. Add melted butter,
beaten yolks, salt and pepper, milk, lemon
juice and crumbs. Fold in egg whites. Cook
in covered, well buttered dish for one hour
at 350 degrees.

-Kay Ogborn

SWEET AND SOUR MEAT BALLS

1 lb. ground round steak
1 egg
2 Tbl. flour
Salt and pepper
 $\frac{1}{2}$ c. peanut oil
1 c. chicken bouillon or canned chicken broth
2 large green peppers, cut in small pieces
4 slices canned pineapple, cut in pieces
3 Tbl. cornstarch
1 Tbl. soy sauce
 $\frac{1}{2}$ tsp. monosodium glutamate
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. pineapple juice
 $\frac{1}{2}$ c. sugar

Shape ground round steak into 16 small balls. Combine egg, flour, salt and pepper to make a smooth batter. Heat peanut oil in large skillet. Dip meat balls in batter and fry in hot oil till brown on all sides. Remove meat balls and keep warm. Pour out all but one Tbl. fat from skillet. Add $\frac{1}{2}$ cup chicken bouillon, green pepper and pineapple pieces. Cover and cook over medium heat for 10 minutes. Blend remaining ingredients and add to skillet. Cook, stirring constantly, till mixture comes to a boil and is thickened. Return meat balls to sauce and heat. Serve with hot boiled rice. Serves 4.

-Doris Dinsmore

SWEET AND SOUR PORK

- 1 egg, beaten
- $\frac{2}{3}$ c. flour
- $\frac{1}{2}$ tsp. salt
- 4 Tbl. water
- 1 lb. pork shoulder cut in $\frac{1}{2}$ inch cubes
- 2 c. cooking oil

Combine egg, flour, salt and water to make a thin batter; add pork cubes to batter and mix till well coated. Fry in hot cooking oil till nicely browned. Drain well and keep warm;

- 2 small green peppers, cut in half inch wide strips
- $\frac{1}{2}$ c. drained pineapple chunks
- $\frac{1}{2}$ c. brown sugar
- $\frac{3}{4}$ c. vinegar
- 2 Tbl. molasses
- 1 c. water

Combine and bring to a boil, stirring constantly. Add

- 2 small tomatoes, cut in small pieces

Combine

- 3 Tbl. cornstarch
- $\frac{1}{4}$ c. cold water

Add to hot mixture and cook until thickened, stirring constantly. Add pork and cook 5 minutes longer. Serves 4.

-Doris Dinsmore

BARBECUED SPARERIBS

2 racks spareribs	2 Tbl. lemon juice
$\frac{1}{2}$ c. catsup	$\frac{1}{4}$ tsp. liquid red pepper
$\frac{1}{4}$ c. chili sauce	seasoning
$\frac{1}{2}$ c. vinegar	2 tsp. Worcestershire sauce
1 tsp. salt	1 tsp. brown sugar

Ask the butcher to cut ribs in sections. Start your oven at 500 degrees, or very hot. Place ribs in a shallow roasting pan or a large metal tray and bake 20 minutes.

While ribs are roasting, mix all the basting sauce ingredients together in a bowl. Reduce oven temperature to 325 degrees, or slow. Pour over the ribs and bake 1 hour longer. Baste frequently with the sauce in the pan. Serves 4 to 6.

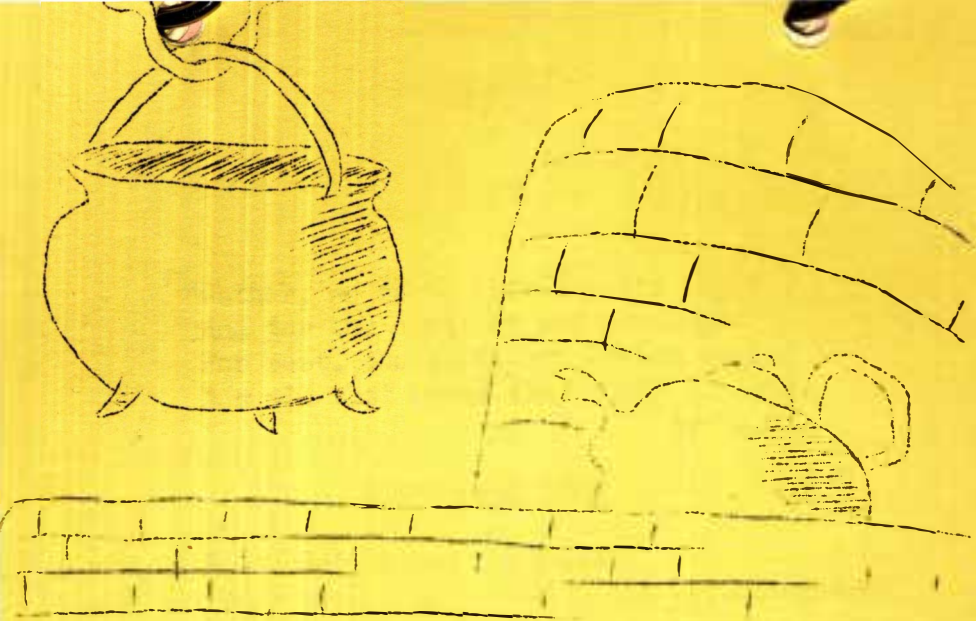
-Helen Huff

APPLESAUCE MEAT BALLS

2 lbs. ground beef
1 c. crushed corn flakes
1 onion, peeled and chopped
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{4}$ tsp. garlic salt
1 beaten egg
 $\frac{1}{2}$ c. canned applesauce
2 8 oz. cans of tomato sauce

Mix thoroughly all ingredients, except tomato sauce, and shape into small balls. Put into large casserole. Pour tomato sauce over the top and bake 1 hour at 350 degrees. Serves 6 to 8. Makes about 28 meatballs.

-Florence Dana



SOUPS

AND

BEVERAGES

"Father, we thank Thee for the night
And for the pleasant morning light
For rest, and food, and loving care,
And all that makes this world so fair.
Amen. "

MOM'S BEAN SOUP

1 or $1\frac{1}{2}$ c. navy beans Parsley)
 $\frac{1}{4}$ lb. salt pork Onion) 1 Tbl. altogether
1 c. ham Celery)
1 c. thick cream

Soak 1 or $1\frac{1}{2}$ c. navy beans overnight. Cook until tender with pieces of cubed salt pork and ham. Use left over ham or slice of ham. Twenty minutes before serving, add parsley, Onion and celery. Let simmer slowly and before serving, add cup thick cream. Serve hot.

-Jeanne Kelly

CREOLE CAFE AU LAIT

2 c. strong black coffee
3 c. sweet milk

Put coffee and milk in sauce pan and allow to come to a boil. Watch carefully to prevent boiling over. Serve instantly in large cups, with sugar. Serves 5.

-Jeanie Morrison

ICED COFFOLATE

2 sq. chocolate	2 c. boiling black doffee
1 Tbl. cornstarch	2 c. scalding milk
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ c. sugar

Dissolve cornstarch in a little cold water or coffee and place in double boiler with chocolate, cinnamon, sugar and the boiling coffee. Stir until thick, add milk and let cook 15 minutes, stirring with rotary whipper. Cool and chill. Serve ice cold in tall glasses with whipped cream on top. Makes one quart.

-Helen Hall

TEA PUNCH

1 Tbl. tea leaves (2 tea bags)
1 pt. boiling water
2 c. sugar
1 lemon, juice
1 orange, juice
1 qt. charged water

Place tea in earthenware pitcher, pour on boiling water, cover well and let stand 5 minutes. Add sugar, fruit juices and crushed mint leaves, if desired. Cool and when ready to serve add ice and the chilled charged water.

-Helen Hall

PHEASANT SOUP

Place pheasant in cold salted water. Amount of water depends upon how much soup you want. Simmer until done. Cool meat and pick from bones. In broth, simmer until done (per quart of broth):

- $\frac{1}{2}$ c. celery
- $\frac{1}{2}$ c. carrots
- 2 Tbl. onion
- 2 Tbl. rice

Add meat last. Add salt to taste.

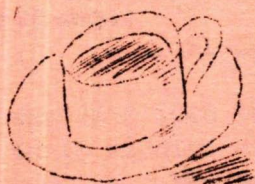
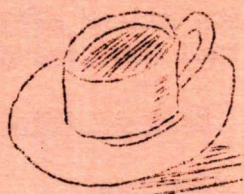
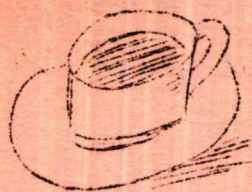
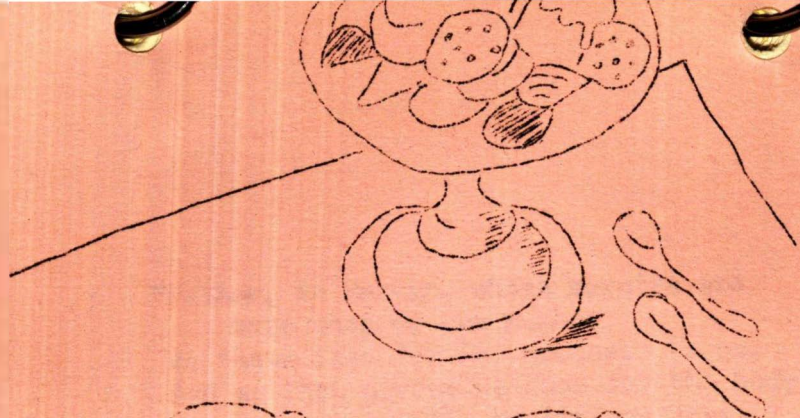
-Doris Sheeley

ONION SOUP

- 3 med. sliced onions Salt & pepper
- 4 c. stock (or water) 4 Tbl. unsalted butter
- 12 small rounds French
bread (lightly toasted
 $\frac{1}{4}$ inch thick)
- 4 heaped Tbl. grated
cheese (swiss type)

Peel onions and slice very finely. Put butter in saucepan. When hot, add onions. Press onions evenly over bottom saucepan and cook slowly. Turn onions over (do not stir) and spread over bottom of pan. When onions are browned, add hot stock, or water, and season. Cook slowly for 20 minutes. Put 3 slices of toasted bread in each individual soup dish. Add soup and sprinkle each with a heaped tablespoon of grated cheese. Brown in oven and serve immediately. Preparation time: 40 minutes. Serves four.

-Jean Bailey



CAKES

AND

COOKIES

"Father, in Heaven, whose mercies are
more than we can number
We thank Thee for Thy goodness to us.
And as Thou givest us food for the body,
So give our spirits health and joy;
Through Jesus Christ, our lord. Amen."

ENGLISH TOFFEE COOKIES

1 c. butter 1 egg yolk
1 c. brown sugar 1 tsp. vanilla
 2 c. flour

Mix and spread $\frac{1}{4}$ inch thin on cookie sheet.
Bake 10 to 15 minutes at 350 degrees. While
hot, cover with 7 Hershey bars and spread.
Sprinkle on finely chopped nuts. Cut in
squares while warm.

-Helen Jorgensen

BUTTER COOKIES

1 lb. butter 4 c. flour
1 c. powdered sugar 1 tsp. vanilla
 1 c. nut meats

Cream butter and sugar well. Add flour, vanilla
and nuts. Drop by teaspoon on cookie sheets
and push down with fork. Bake at 350 degrees
until only slightly browned around edges -
about 10 minutes. Makes about 100 cookies.

-Mary Loftesness

EASY BROWNIES

1 c. butter	4 eggs, beaten
4 sq. chocolate	1 c. flour
2 c. sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. nuts	1 tsp. vanilla

Melt butter and chocolate over hot water. Combine other ingredients, then add chocolate mixture. Spread in 9 x 12 loaf pan. Bake at 350 degrees for 35 minutes.

-Mary Loftesness

GINGER COOKIES

$\frac{3}{4}$ c. shortening	2 c. flour
1 c. sugar	1 tsp. ginger
1 egg, well beaten	1 tsp. cinnamon
4 Tbl. molasses	1 tsp. cloves
2 tsp. soda	pinch of salt

Cream shortening and sugar. Add egg. Mix molasses and soda together and add. Sift together flour, ginger, cinnamon, cloves and salt and add. Make small balls and roll in sugar. Do not press down. Bake 350 degrees about 15 minutes. Yield: $4\frac{1}{2}$ dozen.

-Jeanne Kelly

OATMEAL-RAISIN COOKIES

1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1 tsp. soda
$\frac{3}{4}$ c. shortening	2 c. oatmeal
3 eggs, well beaten	$\frac{1}{2}$ c. raisins
1 $\frac{3}{4}$ c. flour	1 tsp. vanilla

Cream sugars and shortening, add beaten eggs. Add dry ingredients. Add oatmeal and raisins. Add vanilla. Shape into balls and bake in 350 degree oven.

-Ginger Ziegler

ORANGE CAKE

$\frac{1}{2}$ c. butter	1 c. sour milk
1 c. sugar	2 c. flour
2 eggs, slightly beaten	1 tsp. soda
1 orange, ground	1 tsp. baking powder
$\frac{1}{2}$ c. nuts, chopped	$\frac{1}{2}$ c. raisins

Cream butter and sugar. Add eggs and nuts. Add sifted dry ingredients alternately with sour milk. Add raisins and ground orange. Bake in greased 8 inch layer pans for 25 to 30 minutes at 350 degrees.

-Helen Mathis

SEMI-SWEET JEWEL CAKE

1 pkg. Hershey's Semi-Sweet dainties	
2 c. sifted flour	$\frac{1}{4}$ tsp. vanilla
$2\frac{1}{2}$ tsp. baking powder	3 eggs
$\frac{1}{2}$ tsp. salt	1 c. ground walnut meats (optional)
$\frac{1}{2}$ c. shortening	
1 c. sugar	$\frac{2}{3}$ c. milk

Mix flour with baking powder and salt: sift twice. Cream shortening until softened. Add sugar gradually, beating thoroughly after each addition. Beat in flavoring, then eggs, one at a time, beating until light and fluffy after each. Add flour mixture alternately with milk, beating until smooth after each addition. Stir chocolate chips and nuts into cake batter. Turn into greased 9 inch paper-lined square pan. Bake in 300 degree oven about one hour. Serve plain or frosted.

-Helen Huff

CHOCOLATE GERMAN CAKE

3/4 c. sweet butter 1 c. milk
2 c. sugar 1/2 c. melted choc. chips
4 eggs, separated 1 tsp. vanilla
2 c. sifted cake flour 1 c. pecans, broken
2 tsp. baking powder

Cream butter and sugar. Add egg yolks. Add flour, baking powder, milk, chocolate chips and vanilla. Beat egg whites till stiff and fold into batter. Add pecans. Bake at 350 degrees for 25 minutes in three 8 inch layer pans.

ICING

1/2 lb. sweet butter 1 whole egg
3 Tbl. powdered sugar 1/2 c. melted chocolate chips

Beat all in mixer until smooth. Spread between layers and over cake.

-Helen Jorgensen

DREAM BARS

1 c. flour
1/2 c. soft butter
4 Tbl. brown sugar
Mix together and pat into bottom of oblong pan. Bake at 325 degrees for 10 minutes. Let cool.

2 eggs, beaten 1/2 tsp. salt
1 1/2 c. brown sugar 1 tsp vanilla
4 Tbl. flour 1 1/2 c. coconut
1/2 tsp. baking powder 1 c. chopped nuts
Beat eggs and sugar together. Sift flour, baking powder and salt together and add to mixture. Stir in remaining ingredients and carefully spread mixture over cooled first layer. Bake at 325 degrees for 30 to 35 minutes. Cut when cool.

-Doris Sheely

PEANUT BRITTLE REFRIGERATOR CAKE

2 Tbl. (2 envelopes) unflavored gelatin
 $\frac{1}{2}$ c. cold water
2 c. milk, scalded
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ lb. marshmallows, diced
1 lb. peanut brittle
2 c. heavy cream, whipped
2 Tbl. lemon juice
1 tsp. vanilla

Angel food cake or ladyfingers

Soften gelatin in cold water. Dissolve in hot milk. Add salt. Chill until partially set. Fold marshmallows and crushed peanut brittle into whipped cream. Beat gelatin until light and fluffy; fold in whipped cream mixture; add lemon juice and vanilla. Line bottom and sides of oiled angel-cake pan with strips (1 inch wide, $\frac{1}{2}$ inch thick) of angel cake, crust removed. Fill with gelatin mixture. Chill until set. Unmold and garnish with additional whipped cream. Serves 12.

-Helen Hall

SPICE CAKE

2 c. sugar	$\frac{1}{2}$ tsp. nutmeg
1 c. shortening	4 Tbl. cocoa
2 eggs, beaten	2 tsp. baking powder
2 c. sour milk or buttermilk	$\frac{3}{4}$ tsp. salt
1 tsp. soda	3 c. flour
1 tsp. cloves	1 c. nuts
1 tsp. cinnamon	1 c. raisins

Cream sugar and shortening. Add eggs. Dissolve soda in sour milk and add alternately with sifted dry ingredients. Stir in nuts and raisins. Bake at 350 degrees for 40 to 60 minutes. A large cake.

-Jean Bailey

Cookies & Cakes

DEVILSFOOD CAKE

$\frac{1}{2}$ c. shortening
6 heaping Tbl. cocoa
1 c. hot water

Place these ingredients in bowl and beat until smooth. Then add:

2 eggs	1 tsp. baking powder
2 c. flour	$\frac{1}{2}$ c. sour milk or buttermilk
2 c. sugar	1 tsp. vanilla
$1\frac{1}{2}$ tsp. soda	$\frac{1}{8}$ tsp. salt

Beat well and bake 30 minutes at 350 degrees.
Will make one large loaf or three 8 inch layers.

-Jeanie Morrison

COFFEE ANGEL FOOD

$1\frac{1}{2}$ c. sifted sugar	$1\frac{1}{2}$ c. egg whites (10 to 12)
1 c. sifted cake flour	$\frac{1}{4}$ tsp. cream of tartar
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. vanilla
1 Tbl. powdered instant coffee	

Add $\frac{1}{2}$ cup of the sugar to flour. Sift together four times. Add salt to egg whites and beat with flat wire whisk or rotary egg beater until foamy. Sprinkle cream of tartar over eggs and continue beating to soft peak stage. Add the remaining cup of sugar by sprinkling $\frac{1}{4}$ cup at a time over egg whites and blending carefully--about 20 strokes each time. Fold in vanilla and powdered coffee; sift flour-sugar mixture over egg whites, about $\frac{1}{4}$ at a time, and fold in lightly--about 10 strokes each time. Pour into greased round 10 inch tube pan. Bake at 350 degrees for 35-40 minutes. Remove from oven and invert pan on cooling rack.

-Jare Hassenstein

BUTTER BALLS

1 lb. butter
1 cup & 2 Tbl. brown sugar
1 tsp. vanilla
 $4\frac{1}{2}$ c. sifted flour

Cream butter. Add sugar gradually and cream thoroughly. Add flavoring and flour and mix well. Let stand overnight at room temperature. Roll into balls - dip in granulated sugar and place on ungreased baking sheet. Bake in moderate oven, 350 degrees, 20 to 25 minutes, until golden brown. Makes 8 dozen.

-Virginia Hays

MERINGUE FUDGE DROPS

4 egg whites $\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cream of tartar 1 c. sugar

Beat egg whites, cream of tartar and salt until stiff, but not dry. Add sugar gradually and beat until very stiff and satiny. Drop on baking sheet covered with foil. Use a teaspoonful and press center to form cup. Bake for 50 minutes in 275 degree oven. Let cool and remove gently.

1 c. chocolate chips 4 egg yolks

$\frac{1}{2}$ c. butter 2 Tbl. corn syrup

Melt chocolate chips and butter over hot water. Beat egg yolks and corn syrup well together and stir into chocolate mixture. Cook over hot water for 5 minutes, stirring constantly. Remove from heat and beat until of spreading consistency. Fill meringues with chocolate mixture and top with chopped nuts, if desired. Makes about 4 dozen.

-Jane Lewis

FUDGE BARS

1 c. milk 24 marshmallows, cut up
2 c. sugar 1 c. walnuts
2 sq. chocolate 3 c. graham cracker crumbs
1 Tbl. butter 1 tsp. vanilla

Boil milk, sugar, chocolate and butter to a soft ball stage. Drop marshmallows into boiled mixture. Add walnuts, graham cracker crumbs and vanilla. Pour into a buttered pan and chill. Cut into small bars.

-Helen Huff

PINEAPPLE COOKIES

$\frac{1}{2}$ c. flour $\frac{1}{2}$ c. undrained crushed
 $\frac{1}{8}$ tsp. salt pineapple
 $\frac{1}{4}$ tsp. baking soda $\frac{1}{2}$ c. soft shortening
 1 egg
 $\frac{1}{3}$ c. finely chopped almonds

Sift flour and salt. Dissolve baking soda in undrained pineapple. Cream shortening, sugar and egg until very light and fluffy. Alternately add flour mixture, pineapple and almonds to creamed mixture. Drop by teaspoon onto greased baking sheet. Bake 10 minutes at 350 degrees. Have ready a mixture of:

3 Tbl. soft butter
 $\frac{1}{4}$ c. plus 2 Tbl. brown sugar
 $\frac{3}{4}$ c. shredded coconut

Spread mixture on each baked cookie and broil until browned.

-Doris Sheely

REFRIGERATOR BUTTER COOKIES

2 $\frac{1}{4}$ c. flour	$\frac{1}{2}$ c. firmly packed brown sugar
1 tsp. baking powder	1 egg
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla
$\frac{2}{3}$ c. butter	$\frac{3}{4}$ c. fine chopped pecans
$\frac{1}{2}$ c. sugar	

Sift flour, baking powder and salt together. Cream butter. Add sugar and brown sugar gradually. Cream well. Add vanilla and dry ingredients. Mix well. Add pecans. Shape into rolls. Wrap in wax paper. Chill overnight. Slice $\frac{1}{8}$ inch thick. Bake on buttered sheets for about 10 minutes at 400 degrees.

-Kay Ogborn

CHERRY COOKIES

2 c. flour	1 egg
$\frac{1}{2}$ tsp. soda	1 tsp. vanilla
1 tsp. salt	2 Tbl. milk
1 c. brown sugar	1 c. nuts, chopped
$\frac{3}{4}$ c. shortening	$\frac{1}{2}$ c. maraschino cherries
$\frac{1}{2}$ c. coconut	

Sift flour, soda and salt together. Add sugar, shortening and egg to flour mixture. Mix vanilla and milk together and add. Beat well for two minutes. Stir in nuts, cherries and coconut. Drop by teaspoonfuls on greased baking sheets. Bake at 375 degrees for 10 to 15 min.

-Virginia Hays

BROWNIES

1 c. sugar	2 eggs
2 Tbl. cocoa	1 tsp. vanilla
$\frac{1}{2}$ c. melted butter or oleo	$\frac{3}{4}$ c. flour
	1 c. chopped walnuts

Cream sugar, cocoa and butter. Add remaining ingredients and bake at 350 degrees for 20 minutes in 8 inch square pan. Frost and cut while warm, with the following frosting:

$\frac{1}{2}$ c. powdered sugar
2 Tbl. cocoa
1 tsp. vanilla

Add cold coffee until of spreading consistency. Should be thick.

-Jeannie Morrison

HONEY COOKIES

(Easily made and disappears quickly)

1 c. brown sugar	1 tsp. soda
2 eggs	$\frac{1}{2}$ c. sour cream
$\frac{1}{2}$ c. butter	1 Tbl. honey
$2\frac{1}{2}$ c. flour	Juice of $\frac{1}{2}$ lemon
	1 tsp. vanilla

Cream brown sugar, eggs and butter. Sift flour and soda together. Add with rest of ingredients. Mix thoroughly. Drop by $\frac{1}{2}$ tsp. on lightly greased cookie sheets. Bake at 375 degrees for 8-9 minutes. Let cool and frost with:

8 Tbl. butter
2 c. sifted powdered sugar
1 tsp. vanilla
2 to 4 Tbl. hot water

Melt butter until golden brown. Blend in sugar and vanilla. Stir in hot water until icing spreads smoothly.

-Susan Carleton

PECORNOAT COOKIES

1 c. shortening	2 c. flour, sifted
1 c. white sugar	1 tsp. baking powder
1 c. sifted brown sugar	1 tsp. baking soda
2 eggs, beaten	$\frac{1}{2}$ tsp. salt
1 Tbl. light cream	$\frac{3}{4}$ lb. spanish peanuts
1 tsp. vanilla	1 c. cornflakes
1 c. uncooked oatmeal	

Cream shortening, blend in sugar, vanilla. Add eggs and cream. Sift together flour, salt, soda and baking powder. Combine with creamed mixture. Add peanuts, cornflakes and oatmeal. Drop by tsp. on greased cookie sheet 3 inches apart. Bake 375 degree oven for 12-15 minutes.

-Rae Smith

SUGAR COOKIES

1 c. sugar	$\frac{1}{2}$ tsp. salt
2 c. sifted flour	1 c. butter
1 tsp. soda	1 egg
1 tsp. cream of tarter	1 tsp. vanilla

Mix all together. Make small balls ($\frac{1}{2}$ tsp.) on ungreased cookie sheets. Flatten with sugared glass (grease bottom of glass lightly and dip in sugar). Bake at 375 degrees for 10 minutes. Makes 10-12 dozen.

-Jeanne Kelly

APRICOT BARS

$\frac{1}{2}$ c. oatmeal	$\frac{3}{4}$ c. butter
$\frac{1}{2}$ c. flour	1 tsp. baking powder
1 c. brown sugar	Apricot jam

Use 13x9 $\frac{1}{2}$ x2 pan. Spread $\frac{2}{3}$ mixture on bottom. Cover with layer of apricot jam. Spread with remaining dry mix. Bake 350 degrees for 35 minutes. Cut into squares.

-Rae Smith

CHOCOLATE DROP COOKIES

$\frac{1}{2}$ c. melted butter 2 c. flour
1 c. sugar 1 c. sour cream
2 eggs, beaten 1 tsp. soda
3 sq. melted chocolate 1 c. nuts, chopped
 1 tsp. vanilla

Mix well and drop from a spoon on greased cooky sheet. Bake at 400 degrees for 6 to 8 minutes.

Frost, while warm, with a mixture of:

2 c. powdered sugar
3 Tbl. cocoa
2 Tbl. butter
Cream to consistency for spreading.

-Betty Brown

JIFFY OATMEAL MACAROONS FOR HUNGRY KIDS

$\frac{1}{2}$ c. shortening $\frac{3}{4}$ tsp. vanilla
1 c. sugar $\frac{1}{2}$ tsp. salt
2 eggs 1 tsp. baking powder
 3 c. oatmeal

Cream shortening, add sugar gradually. Beat in eggs until fluffy. Add flavoring. Mix oatmeal, salt and baking powder together thoroughly. Add oatmeal mixture to creamed shortening and again mix thoroughly. Drop by teaspoon on greased baking sheet. Bake at 350 degrees for 15 minutes.

-Helen Hall

ORANGE DROP COOKIES

1 c. butter
2 c. sugar
2 eggs, beaten
Juice & grated rind of
1 orange

1 c. milk
4 c. sifted flour
1 tsp. soda
2 tsp. baking powder

Mix well and drop on cookie sheet. Bake at 400 degrees for 8 minutes. Frost with a mixture of:

1 lb. sifted powdered sugar
Juice and grated rind of 1 orange

-Betty Brown

CHOCOLATE MACARON COOKIES

4 egg whites
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla

1 c. sugar
2 pkgs. chocolate chips
2 c. coconut

Beat egg whites fairly stiff and add salt and vanilla. Add sugar and beat until very stiff. Add melted and cooled chocolate chips and coconut. Stir thoroughly. Drop on brown paper. Bake 15 minutes at 325 degrees. Cool before removing from paper.

-Ginger Ziegler

CHRISTMAS FRUIT COOKIES

$1\frac{1}{2}$ c. raisins
 $1\frac{1}{2}$ c. currants or
3 c. raisins
Wash and drain well.

$1\frac{1}{2}$ c. candied pineapple (6 slices)
 $1\frac{1}{2}$ c. candied cherries (1 lb.)
 $\frac{1}{2}$ c. sliced citron (4 oz.)
Cut fruit into small pieces

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ tsp. soda
$1\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ tsp. salt
3 eggs, separated	1 tsp. cinnamon
$1\frac{1}{2}$ tsp. vinegar	1 tsp. cloves
$\frac{1}{2}$ c. evaporated milk	1 tsp. allspice
2 c. flour	Dash of nutmeg
$1\frac{1}{2}$ c. broken nut meats	

Cream butter and add sugar gradually. Cream until free from sugar granules. Beat in egg yolks. Combine vinegar and milk and add. Sift dry ingredients and stir into butter mixture with fruits and nuts. Beat egg whites until stiff and fold in. Drop by teaspoonfuls onto oiled cookie sheet and bake in 325 degree oven for 20 to 25 minutes.

Yield: 8 to 10 dozen.

-Helen Huff

RUM BALLS

1 c. chopped nuts
4 doz. vanilla wafers (rolled into crumbs)
1 c. powdered sugar
1½ Tbl. cocoa
2 Tbl. white Karo syrup
10 Tbl. rum

Combine nuts and vanilla wafer crumbs. Mix powdered sugar and cocoa and sift over nuts and crumbs. Stir in syrup and rum. Chill 2 hours in refrigerator. Form into balls and roll in powdered sugar.

-Jeanie Morrison

CHRISTMAS COOKIES

2 c. walnuts
2 sq. semi-sweet Baker's German Chocolate
2/3 c. sugar
1 egg
2 Tbl. rum
Maraschino cherries
Chocolate "shots"

Grind walnuts. Melt chocolate. Combine all ingredients and mix well. Form into balls with a maraschino cherry in center. Roll in chocolate "shots" and put in a candy paper.

-Helen Huff



BREADS

ROLLS

SANDWICHES

"Thou openest Thy hand, O Lord, and
Satisfiest the desire of every living
thing.

We thank Thee for this food and all
Thy blessings.

Nourish us in all goodness; for Jesus'
sake. Amen."

HOLIDAY CONFETTI BREAD

2½ c. sifted all-purpose flour
4 tsp. baking powder
¾ tsp. salt
¾ c. chopped Brazil nuts or walnuts
½ c. mixed diced candied fruits
⅓ c. raisins
½ c. shortening
¾ c. sugar
3 eggs
¼ c. mashed banana
½ c. orange juice

Mix and sift flour, baking powder and salt.
Stir in chopped nuts, candied fruits and raisins.
Cream shortening; Add sugar; beat until light
and fluffy. Add eggs, one at a time, beating
after each addition. Combine mashed banana
and orange juice; add to creamed mixture
alternately with flour mixture, beginning and
ending with dry ingredients. Turn into wax
paper lined and greased 9x5x3 loaf pan. Bake
in 350 degree oven for 1 hour. Let bread cool
in pan ½ hour before turning out on cake rack.

Bread

-Helen Huff

BROILED OPEN FACE SANDWICHES

1 egg white $\frac{1}{4}$ tsp. sugar
1 Tbl. mustard Dash of salt
2 Tbl. mayonnaise Bread
 Luncheon meat

Beat egg white and add remaining ingredients. Place slices of bread on a cooky sheet. Add a slice of lunch meat to each and spoon the egg white mixture over meat. Broil until mixture is solid (about 3 minutes). Serve immediately.

-Jeannie Morrison

GOLD COAST FRENCH TOAST

2 eggs, slightly beaten 2 tsp. cinnamon
2 c. evaporated milk $\frac{1}{2}$ tsp. nutmeg
2 Tbl. sugar $\frac{1}{2}$ tsp. salt
 Bread sliced (will do 12)

Mix ingredients well. Dip bread and fry in butter. Serve with syrup or honey.

-Jane Lewis

BAKING POWDER BISCUITS

2 c. flour 1 c. milk
4 tsp. baking powder $\frac{1}{2}$ c. shortening
 1 tsp. salt

Combine all at once, and beat well. Place on floured board, roll out, fold over and roll again. Cut into rounds and bake at 500 degrees for 8 minutes.

-Donna Gibson

Bread

PIZZA

Crust:

1 or 2 cakes yeast }
1 c. warm water } soak

Add:

2 Tbl. salad oil

1 tsp. salt

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

Add:

$3\frac{1}{4}$ c. flour, unsifted

Knead it just enough to make a ball. Dust $\frac{1}{4}$ cup flour over top and let rise once. Divide into two parts and pound out into 14 inch circles.

TOPPING

2 cans tomato paste

1 can tomato sauce

juice of 1 lemon

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

1 bud garlic, Minced

Combine and spread over dough. Cut mozaralla cheese into thin slices and cover. Put pepperoni or vienna sausage on top. Bake at 425 or 450 degrees on bottom shelf of oven for 15 to 20 minutes. Be sure crust is brown underneath.

-Jean Bailey

BANANA BREAD

$\frac{1}{2}$ c. butter	2 c. flour
$1\frac{1}{2}$ c. sugar	$\frac{3}{4}$ tsp. soda
$\frac{1}{4}$ c. sour milk	$\frac{1}{2}$ tsp. salt
2 eggs	1 c. mashed bananas
1 tsp. vanilla	

Cream butter and sugar and add eggs. Beat well. Stir in mashed bananas. Sift dry ingredients and add alternately with sour milk. Stir in vanilla. Bake about one hour in 350 degree oven. Bake in large loaf pan.

-Betty Brown

OATMEAL BREAD

2 yeast cakes	1 Tbl. salt
$\frac{1}{2}$ c. warm water	$\frac{1}{3}$ c. butter
1 c. oatmeal	$1\frac{1}{2}$ c. boiling water
$\frac{1}{2}$ c. molasses	2 eggs, beaten
5 to 6 c. sifted flour	

Dissolve yeast in warm water. Pour boiling water over oatmeal, molasses, salt and butter. Cool and then add yeast mixture and eggs. Beat in 2 c. flour. Add $3\frac{1}{2}$ to 4 cups flour and knead. Let rise in refrigerator at least 2 hours (it can be left overnight). Shape into loaves and let raise. Bake at 350 degrees about one hour. Makes 2 loaves.

-Betty Brown

SESAME BREAD STICKS

$\frac{1}{2}$ cake compressed yeast or
 $\frac{1}{2}$ pkg. quick dry yeast
2 Tbl. lukewarm water
 $\frac{1}{2}$ c. shortening
6 Tbl. scalded milk
2 c. flour
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. sugar
1 egg, beaten
 $\frac{1}{4}$ lb. hulled sesame seeds

Dissolve either yeast in water, according to directions on package. Melt shortening in milk and cool to lukewarm. Stir in yeast mixture. Sift dry ingredients together into large bowl. Make well in center and add liquids all at once. Beat until dough comes away from sides of bowl. Set in warm place until double in bulk. Punch down. Pinch off pieces no bigger than a walnut and roll into strips only $\frac{1}{4}$ inch thick and about 6 inches long. Let strips dry 10 minutes. Dip in egg and roll in sesame seeds. Arrange the sticks on ungreased baking sheet or foil-lined sheets. Bake, without rising, in 325 degree oven for about 25 minutes. Should be light golden tan and very crisp. Makes 5 dozen. Store in tightly covered tin.

-Helen Hall

CHRISTMAS FRUIT BREAD

$\frac{1}{2}$ c. shortening
1 c. sugar
2 eggs, well beaten
3 bananas, mashed
2 c. all-purpose flour
 $\frac{1}{4}$ tsp. salt
1 tsp. soda
 $\frac{1}{4}$ c. chopped nuts
 $\frac{1}{4}$ c. maraschino cherries, cut up
 $\frac{1}{4}$ c. chocolate chips

• Cream shortening and sugar until fluffy - add eggs and beat well; add mashed bananas. Sift dry ingredients together, add to first mixture. Fold in nuts, cherries and chocolate chips. Pour into well greased $9\frac{1}{2} \times 5\frac{1}{2} \times 3$ loaf pan. Bake 1 hour at 350 degrees. Turn out of pan and let cool several hours before using.

-Virginia Hays

RUBEN HOT SANDWICH

Slice pumpernickle bread
Slice corn beef
Slice Swiss cheese
1 Tbl. sauerkraut

Cover with thousand-island dressing and broil until brown.

-Helen Jorgensen

REFRIGERATOR ROLLS

2 c. boiling water	2 cakes yeast
$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. lukewarm water
1 tsp. salt	1 tsp. sugar
$\frac{1}{4}$ c. shortening	2 eggs, beaten
8 c. sifted flour	

Mix together boiling water, sugar, salt and shortening and cool to lukewarm. Dissolve yeast in lukewarm water and stir in sugar. combine mixtures, add beaten eggs and stir in 4 cups of the flour. Beat thoroughly. Stir in remaining flour and beat to a smooth dough. Knead slightly so as not to warm the dough. Grease top, place in large covered bowl and store in refrigerator. When ready to use, shape into rolls, place in pan to double - about 2 hours. Bake 15-20 minutes at 425 degrees. Covered dough will keep about 7-10 days in refrigerator.

-Helen Huff

BUTTERMILK BISCUITS

2 c. flour, sifted
2 tsp. baking powder
1 tsp. salt
$\frac{1}{3}$ c. shortening
$\frac{3}{4}$ c. buttermilk

Sift dry ingredients together into mixing bowl. Cut shortening in with pastry blender or two knives. Pour in buttermilk all at once and stir with a fork. Form into a ball, and knead 10 to 15 times, gently. Roll and cut biscuits. Lightly brush tops with milk. Bake 10 to 15 minutes in a 450 degree oven.

-Jane Lewis

SUMMER SWEDISH RYE

1 pkg. active dry yeast or 1 cake compressed

1½ c. water

3 Tbl. brown sugar

3 Tbl. light molasses

2 c. stirred rye flour

¼ c. salad oil or melted shortening

2 Tbl. grated orange peel

2½ tsp. salt

2 tsp. caraway seed

1 tsp. anise seed

3 c. sifted enriched flour

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Stir in brown sugar, molasses and rye flour; beat till smooth. Cover tightly with foil or waxed paper and let rise in warm place till double (45 to 60 minutes) Stir in salad oil, orange peel and seasonings. Mix well. Gradually add 2 ¾ cups of the enriched flour, beating vigorously. Cover and let rest 10 minutes. With hands, work remaining ¼ cup flour into the dough in bowl.* Pat into loaf and place in greased 9½x5x3 inch loaf pan. Grease top. Cover and let rise in warm place till almost double (about 45 to 60 minutes). Bake in moderate oven, 375 degrees, about 45 minutes or until done. Makes 1 loaf or 3 long rolls.

*Or, sprinkle remaining ¼ cup flour on board or pastry cloth and knead it in. Grain of bread will be a little finer.

-Jean Bailey

BANANA BREAD

$\frac{1}{4}$ c. Crisco	2 c. sifted flour
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ tsp. salt
1 egg, beaten	$\frac{1}{2}$ tsp. baking powder
2 bananas, mashed	$\frac{1}{2}$ tsp. soda
3 Tbl. sour milk	

Mix Crisco and sugar together well. Add egg and mashed bananas. Sift remaining ingredients together. Add to basic mixture together with sour milk. Bake at 350 degrees for one hour.

-Mary Jane Fenn

CHEESE STRAWS

1 lb. sharp cheddar cheese
$\frac{1}{2}$ lb. butter or margarine
3 c. sifted flour
1 tsp. paprika
$\frac{1}{2}$ tsp. salt

Grate cheese very fine. Cream cheese with butter. Add flour, salt and paprika and mix thoroughly. Roll dough on floured surface to $\frac{1}{4}$ inch thickness. Cut into strips about $\frac{1}{2}$ inch wide and 4 inches long. Place on ungreased cooky sheet. Bake at 400 degrees for 8 to 10 minutes. About 7 dozen sticks.

-Helen Hall

DATE NUT BREAD

(very moist)

1 c. dates	2 Tbl. butter
2 c. water	2 eggs, well beaten
2 tsp. soda	3 c. flour
2 c. brown sugar	1 c. nuts, chopped

Cook dates in water until soft. Add soda and cool. Cream sugar, butter and eggs. Mix in flour and nuts. Add the date mixture. Bake in two medium sized bread pans for 30 minutes at 250 degrees, and then at 350 degrees until tester shows it done.

-Mary Loftesness

SOUTHERN CORN BREAD

1 egg	1 tsp. baking powder
1 scant cup buttermilk	1 tsp. salt
1 Tbl. sugar	2 Tbl. flour
$\frac{1}{2}$ tsp. soda	1 c. cornmeal

Beat egg and then beat in the rest of the ingredients. Bake in cast iron skillet or cornbread stick pans. Place pans in preheated oven, set at 450 degrees. Then lightly grease hot pans, fill with batter, and bake approximately 25 minutes or until brown and crusty.

-Donna Gibson

CATMEAL ROLLS

$\frac{1}{2}$ c. shortening
3 Tbl. sugar
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ c. boiling water
 $\frac{1}{2}$ c. flour

1 c. rolled oats
1 cake yeast
 $\frac{1}{2}$ c. lukewarm water
1 egg, beaten

Mix shortening, sugar, salt, boiling water and oats. Cool. Soften yeast in lukewarm water and add to cooled oatmeal mixture. Stir in egg and flour. Beat thoroughly. Cover and store in refrigerator. Allow $1\frac{1}{2}$ hours to rise after rolls are made out. Bake at 450 degrees for 15 to 20 minutes.

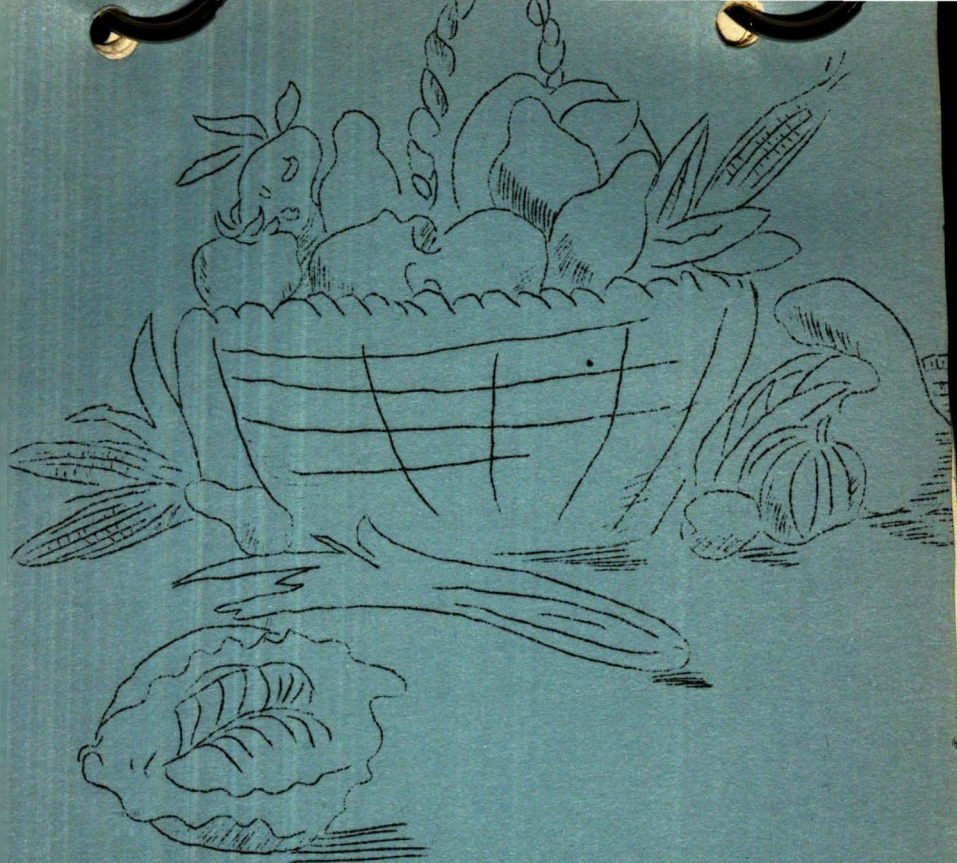
-Jean Bailey

SALLY LUNN

1 pkg. compressed yeast or 1 pkg. quick dry yeast
1 c. lukewarm milk
 $\frac{1}{2}$ c. butter
 $\frac{1}{3}$ c. sugar
3 eggs, well beaten
1 tsp. salt
4 c. flour

Soften yeast in milk. Cream butter with sugar, just as you would for cake. Add eggs. Mix well. Add salt to flour. Sift the flour into the butter mixture alternately with milk and yeast. Beat well and scrape into well-buttered bowl. Let rise until double in bulk. Beat again and pour into well greased $3\frac{1}{2} \times 10$ ring mold or angel cake pan. Let rise again until double in bulk. Bake at 350 degrees for 45 minutes. Unmold immediately and cool on rack.

-Jean Bailey



VEGETABLES

GREEN BEANS

1 pkg. frozen beans or
1 can beans, drained
4 slices bacon, diced
1/2 c. water

"For this new morning and its light
For rest and shelter of the night
For health and food, for love and friends,
For every gift Thy goodness sends,
We thank Thee, gracious Lord. Amen."

HASHED BROWNE POTATOES

- 6 baked potatoes (bake at least the day before
and refrigerate)
- 2 Tbl. shortening, of the Crisco variety
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 Tbl. melted butter
- 4 Tbl. sour cream

Peel and grate the cold baked potatoes with
coarse side of 4 sided grater. Heat the
shortening in a heavy griddle. Sprinkle
potatoes over entire surface, lightly. Do not
pack down. Sprinkle with salt and pepper and
melted butter. Cook over low heat until brown
underneath and loose from pan. When brown
turn once, and cook until other side is brown.
Place on a hot serving dish in layers with
sour cream in between.

-Jane Hassenstein

GREEN BEANS

1 pkg. frozen beans <u>or</u>	$\frac{1}{4}$ c. wine vinegar
1 can beans, drained	Salt & Pepper to taste
4 slices bacon, diced	Pinch Thyme <u>or</u>
$\frac{1}{2}$ c. water	Pinch oregano

Cook frozen beans according to directions on package and drain. Combine uncooked bacon, water vinegar and seasonings. Bring to boil and add beans. Heat thru.

-Jeanie Morrison

CARROT MOLD

$1\frac{1}{2}$ c. Crisco	2 c. flour, sifted
$\frac{3}{4}$ c. brown sugar	$\frac{3}{4}$ Tbl. baking powder
$1\frac{1}{2}$ c. grated carrot	$\frac{3}{4}$ Tbl. baking soda
2 eggs, separated	$\frac{3}{4}$ tsp. salt
$1\frac{1}{2}$ Tbl. water	$\frac{3}{4}$ tsp. cinnamon
1 tsp. nutmeg	

Cream sugar and crisco. Add carrots, beaten egg yolks, water and baking soda. Add all dry ingredients very slowly. Lastly, fold in beaten egg whites. Grease pan generously. Bake 45-60 minutes at 350 degrees. Place in refrigerator one hour before baking, then let come to room temperature before placing in oven.

-Naomi Reaves

RICE PILAF

- $\frac{1}{4}$ lb. butter
- 2 c. raw rice, long grain
- $\frac{1}{2}$ pkg. vermicelli
- 4 c. chicken broth or 4 bouillion cubes dissolved in 4 c. water
- 1 or 2 bunches green onions, diced

Brown first three ingredients until golden brown. Bring to boil chicken broth, or bouillion. Pour broth into rice mixture. Cook 25 minutes over low heat with lid on pan. Turn off. Keep lid on for another 15 minutes. Then sprinkle with and lightly fold in green onions, tops and all. Serves 8-10. Recipe can be cut in half and serves 4-5 generously.

-Susan Carleton

POTATO PANCAKES

- 1 pkg. frozen potato patties
- 2 Tbl. minced onion
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{2}$ tsp. baking powder
- 3 Tbl. flour
- 2 eggs, slightly beaten

Defrost patties completely and break up with fork. Add all ingredients, except eggs. Mix until integrated. Add eggs. Fry in hot butter until crisp and brown.

-Jane Lewis

TOMATO AND BRAN DISH

Put in layers in buttered casserole, using one large ($2\frac{1}{2}$ can) whole pack tomatoes:

Layer of tomatoes

Layer of diced onions and diced green pepper

Layer of green beans

Layer of grated cheese

Layer of bread crumbs

Dot with butter

Repeat layers, until dish is full. Bake for one hour at 350 degrees. If the tomatoes seem too juicy, do not add all the liquid at once. Add more, if needed, when baking.

-Mary Jane Fenn

STUFFED BAKED TOMATOES

6 to 8 firm tomatoes

2 egg yolks

1 tsp. salt

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

$\frac{1}{2}$ lb. grated swiss cheese

$\frac{1}{2}$ tsp. curry powder

buttered crumbs

Cut off top of tomatoes and remove pulp, leave shell at least $\frac{1}{2}$ inch thick - salt inside and drain. Mix cheese, egg yolks, cream and curry powder together. Stuff tomatoes with this mixture - sprinkle with crumbs and bake 20 minutes in 375 degree oven.

-Helen Jorgensen

TUNA AND CORN CUSTARD

- $\frac{1}{4}$ c. chopped onion
- $\frac{1}{4}$ c. chopped green pepper
- $1\frac{1}{2}$ Tbl. butter
- 1 Tbl. flour
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper
- 1 c. milk
- 2 beaten eggs
- 1 7 oz. can (1 cup) tuna
- 1 c. drained, whole kernel corn

Cook onion and green pepper in butter until tender. Add flour and seasonings; blend. Gradually add milk. Cook over low heat until smooth, stirring constantly. Remove from heat. Slowly stir into eggs. Add tuna and corn. Bake in greased 1 qt. casserole or individual casseroles, in moderate oven, 325 degrees, for 30 minutes. Serves 4.

-Millie Morgan

GREEN BEAN CASSEROLE

- 2 cans small green beans
- 1 can mushrooms (4 oz.)
- 1 can bean sprouts
- 1 c. water chestnuts, sliced
- 2 Tbl. minced onions
- 1 can mushroom soup
- 1 can French fried onions

Drain vegetables and mix all together. Place in greased casserole and bake at 375 degrees for 20 minutes. Sprinkle onions over top and return to oven for 10 minutes.

-Jeanne Kelly

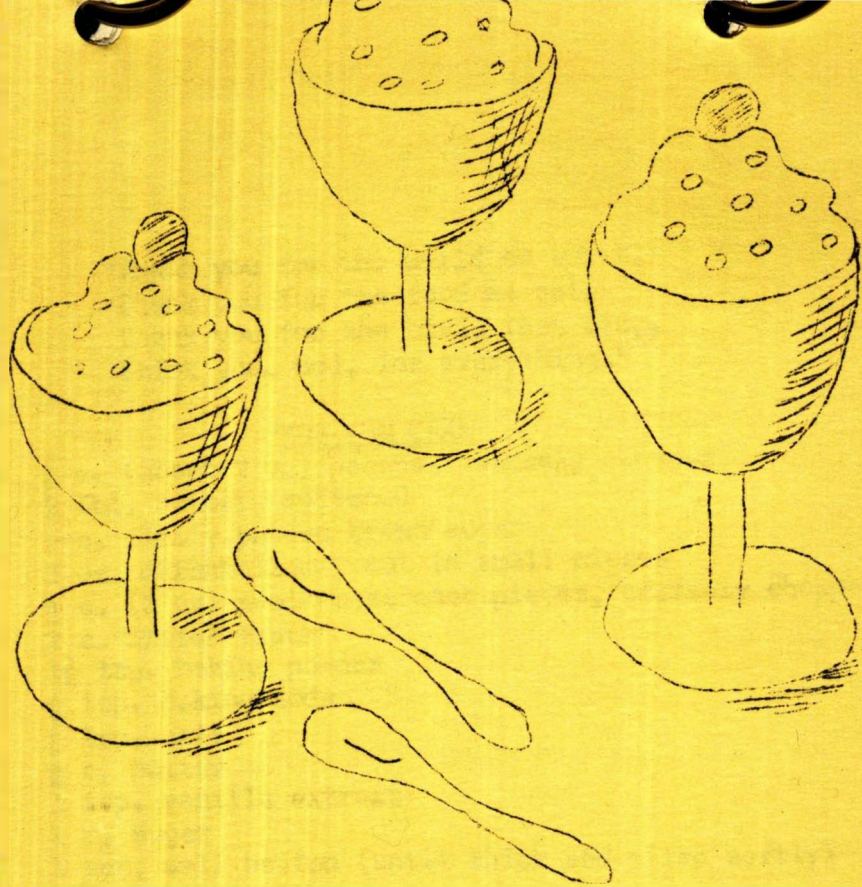
GREEN BEANS ALA MONTREAL

- 1 pkg. frozen beans, french style
- 1 can cream of celery soup
- 1 pkg. frozen French fried onion rings

Mix beans and soup in buttered casserole.
Cover with onion rings. Bake 30 minutes
in 350 degree oven. Serves 4.

-Helen Mathis

GREEN BEAN CASSEROLE



DESSERTS CANDY

"Thank you for the world so sweet,
Thank you for the food we eat.
Thank you for the birds that sing,
Thank you, God, for everything."

YUM YUM CAKE

- $\frac{1}{2}$ c. (about 2 oz) pecans, coarsely chopped
- 2 Tbl. butter, softened
- $\frac{1}{2}$ c. firmly packed brown sugar
- 3 oz. marshmallows, cut in small pieces
- $\frac{1}{2}$ c. (3 oz) semi-sweet choc. pieces, coarsely chopped
- 2 c. sifted flour
- $1\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ c. butter
- 1 tsp. vanilla extract
- 1 c. sugar
- 1 egg, well beaten (until thick and piled softly)
- $\frac{3}{4}$ c. buttermilk

Grease bottom only of one 9x9x2 cake pan. Set aside. Thoroughly blend together the softened butter and brown sugar. Mix in the pecans. Set aside for topping. Sift together dry ingredients and set aside. Cream butter and vanilla, add sugar gradually, creaming until fluffy. Add egg in thirds, beating well after each addition. Beating only until smooth after each addition, alternately add dry ingredients in fourths, buttermilk in thirds to creamed mixture. Finally, beat only until smooth (DO NOT OVERBEAT). Mix in marshmallows and choc. pieces. Turn batter into pan. Top evenly with pecan mixture. Bake at 350 degrees for 45 min. Cool in pan. Do not overbake.

LEMON REFRIGERATOR DESSERT

$\frac{1}{2}$ lb. vanilla wafers
1 can sweetened condensed milk
Grated rind of one lemon
 $\frac{1}{2}$ pt. whipping cream
 $\frac{1}{2}$ c. lemon juice

Roll vanilla wafers into crumbs. Cover a square cake pan with half of the crumbs. Mix sweetened condensed milk, lemon juice and grated rind. Beat cream very stiff and fold into milk and lemon mixture. Spread over the crumbs and cover with remaining crumbs. Place in refrigerator over night. To serve, cut in squares.

-Virginia Hays

APPLE GOODY

Put into a buttered 8x12 baking dish:

1st layer:

3 c. sliced raw apples

2nd layer:

1 c. white sugar

1 Tbl. flour

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

1 tsp. cinnamon

Mix and pack down over apples. Bake 40 minutes at 350 degrees. Serve with whipped cream topped with chopped walnuts.

-Florence Dana

CHERRY COBLER

2 Tbl. butter $\frac{1}{2}$ c. milk
1 c. sugar 2 tsp. baking powder
 $1\frac{1}{2}$ c. flour $\frac{1}{4}$ tsp. salt
1 #2 can pie cherries, drained

Cream butter and sugar. Add flour, milk, baking powder and salt. Put in greased cake pan, 9" square. Put cherries on top.

1 c. sugar
1 c. cherry juice

Sprinkle sugar over cherries. Bring juice to boil and pour over all. Bake in 425 degree oven for 30 to 35 minutes.

-Ginger Ziegler

RHUBARB DESSERT

1 c. brown sugar $\frac{1}{2}$ c. flour
1 c. oatmeal $\frac{1}{2}$ c. butter or shortening

Combine and put in a greased dish.

3 c. rhubarb
1 c. sugar
1 Tbl. flour

Mix and spread over top. Bake at 375 degrees for 40 minutes. Top with whipped cream. You can use any of your favorite fruits.

-Helen Huff

CHOCOLATE DELIGHT

$\frac{1}{2}$ c. sugar	$\frac{1}{4}$ c. butter
1 c. cocoa	1 c. powdered sugar
1 c. boiling water	3 eggs, separated
20 marshmallows	$\frac{1}{2}$ c. nuts
Crushed graham crackers	

Make a syrup of sugar, cocoa and boiling water. Cook about 3 minutes. Remove from fire and add marshmallows cut in pieces. Cream butter, powdered sugar. Add egg yolks, well beaten and nuts. Combine with chocolate mixture. Fold in well beaten whites. Put in a pudding pan with crushed graham crackers on top and bottom. Refrigerate.

-Nona Anderson

CHOCOLATE ICEBOX CAKE

2 cakes Germon sweet choc.	$\frac{1}{2}$ c. nut meats
$1\frac{1}{2}$ Tbl. water	4 egg whites
4 egg yolks	1 c. cream, whipped
2 Tbl. powdered sugar	vanilla wafers

Melt chocolate in double boiler, add water. Remove from fire. Add egg yolks, one at a time, beating well. Add sugar and nut meats. Fold in stiffly beaten egg whites and whipped cream. Line a dish with vanilla wafers, pour in chocolate mixture and cover with wafers. Place in refrigerator 24 hours. Serve with whipped cream or ice cream. Serves 12.

-Ginger Ziegler

APPLE TORTE

2 eggs	3 tsp. baking powder
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. salt
2 tsp. vanilla	2 c. diced raw apple
$\frac{2}{3}$ c. flour	1 c. walnuts, chopped

Beat the eggs and add sugar, vanilla and flour, mixed with the baking powder, and salt. Add apple and nuts. Pour into buttered 8x12 pan and bake at 350 degrees for about 45 minutes. Top with whipped cream with shaved chocolate on it.

-Florence Dana

LUSCIOUS DESSERT

1 c. marshmallow cream
2 Tbl. lemon juice
1 c. crushed pineapple, drained
1 c. cream, whipped

Thin marshmallow cream with lemon juice, adding juice a little at a time. Fold in pineapple and cream. Freeze in refrigerator tray without stirring.

-Helen Huff

CHERRY DESSERT

1 c. sugar
2 Tbl. melted butter
1 egg
1 c. regular flour
1 rounded tsp. cinnamon
 $\frac{1}{2}$ c. chopped nuts

1 tsp. salt
1 tsp. soda
2 Tbl. cherry juice
1 can #2 sour cherries
(well drained)

Cream sugar and butter and add egg. Add rest of ingredients. Bake in greased pan at 350 degrees for 45 minutes. Cool. Cut in squares and serve with following sauce and sweetened whipped cream on top:

Cherry juice, plus water to make 1 c.
1 c. sugar
1 round Tbl. cornstarch
 $\frac{1}{4}$ tsp. almond flavoring

Cook until thick.

-Doris Sheeley

RASPBERRY CREAM CHEESE DESSERT

$\frac{1}{2}$ pts. whipping cream
 $\frac{1}{2}$ c. powdered sugar
1 8 oz. pkg. soft cream cheese
9" graham cracker crust
1 can raspberry pie filling

Beat cream, sugar and cream cheese together until thick. Put in chilled graham cracker crust in 9 inch pie plate. Top with prepared raspberry pie filling. Chill well.

-Doris Sheeley

SURPRISE TORTE

4 egg whites
 $\frac{1}{4}$ tsp. salt
3/4 c. nut meats
1 scant cup sugar
12 graham crackers

Beat egg whites and salt until stiff. Gradually beat in sugar. Roll graham crackers fine — add to egg whites. Add chopped nuts. Put in a greased pie plate. Bake for 30 to 35 minutes to 35 degrees.

-Nona Anderson

FRUIT COCKTAIL PUDDING

1 c. flour
1 tsp. baking soda
1 c. white sugar
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. nuts, chopped
 $\frac{1}{4}$ tsp. salt
1 egg
1 No. 2 can fruit cocktail drained

Beat egg, add flour, white sugar, soda, salt and mix. Add fruit and beat again, not too hard. Sprinkle with brown sugar and chopped nuts before baking. Bake in greased pan at 300 degrees for about an hour. Quite brown on top. Serve with ice cream, whipped cream or plain.

-Jean Bailey

FROZEN MINCEMEAT ICE CREAM PIE

Make graham cracker crust, and chill.

Mix 1 quart vanilla ice cream with 1 cup mincemeat and $\frac{1}{4}$ tsp. rum.

Freeze.

-Naomi Reaves

CRUNCH TOP APPLESAUCE BARS

1 c. sugar
1 c. unsweetened applesauce
 $\frac{1}{2}$ c. shortening
2 c. sifted flour
1 tsp. soda
 $1\frac{1}{2}$ tsp. cinnamon
1 tsp. nutmeg
dash cloves
 $\frac{1}{4}$ tsp. salt
1 c. seedless raisins
 $\frac{1}{4}$ c. coarsely chopped California walnuts
1 tsp. vanilla

$\frac{2}{3}$ c. crushed corn flakes
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. chopped California walnuts
2 Tbl. softened butter

Combine 1 cup sugar and applesauce. Add shortening and blend. Sift together flour, soda, spices and salt. Add to applesauce mixture and stir until smooth. Stir in raisins, nuts and vanilla. Spread batter in greased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch jelly-roll pan. Combine corn flakes, $\frac{1}{4}$ cup sugar, chopped nuts and butter; sprinkle over top of batter. Bake in moderate oven at 350 degrees for 30 minutes or until done. Cool; cut into bars. Makes about 32.

Millie Morgan

TOFFEE BARS

$\frac{1}{2}$ c. butter	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ c. brown sugar	$\frac{1}{2}$ c. sifted flour
$\frac{1}{4}$ c. white sugar	$\frac{1}{2}$ c. rolled oats
1 egg yolk	3 Hershey bars
1 c. walnuts, chopped	

Combine all ingredients, except Hershey bars, and walnuts. Bake in shallow pan for 20 to 25 minutes at 350 degrees. Melt Hershey bars and spread over the top; sprinkle with walnuts and cut into squares while still warm.

-Millie Morgan

PRALINES

1 lb. brown sugar	2 c. pecan halves
$\frac{1}{4}$ c. water	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ tsp. vinegar	1 Tbl. butter

Boil in saucepan, sugar, water and vinegar until soft ball stage. Then cook 2 minutes longer. Pour into bowl and add vanilla and butter. Beat until sugary. Add pecan halves. Drop onto waxed paper or buttered pan (by large spoonful about 4 inches apart). Let cool, and when hard, run knife under each praline and wrap individually in waxed paper.

-Jeanie Morrison

