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DETACHMENT  
DELIGHTS

BERLIN

1979

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APPEZIZERS, SOUPS, DIPS & MISG.

CHEDDAR CHEESE BEER FONDUE

- 1 clove garlic
- 1 lb. cheddar cheese, shredded
- 3 tbs. flour (or Bisquick)
- 1 tsp. dry mustard
- 2 cups beer

In fondue pot, rub inside of pot with clove of garlic. Bring beer to boil. Mix until flour with cheese is melted, adding beer in small amounts. Approximately 1/3 cheese each time. Stirring cheese until melted and thick. (May add more flour or cheese to make as thick as desired) Add Worcestershire sauce and mustard. Garnish with chives. Use cubes of French or sour dough bread to dip into cheese sauce.

Terri Ellis

CHEESE ROLL

- 1 lb. pimento cheese (8 oz. sliced or in jar)
- 3 oz. creamed cheese
- 1/2 lb. English sharp cheese
- 1/2 c. chopped nuts
- 3 tsp. mayonaise
- dash garlic powder
- dash of salt
- small amount red pepper
- 2 tsp. paprika
- 2 tsp. chilli powder

Grate cheese. Combine all ingredients. Mix well. Divide into sections. Sprinkle paprika and chilli powder lightly on waxed paper. Roll cheese roll in it. Store in waxed paper in refrigerator.

Terri Ellis

CHEESE BISQUITS

- 1/2 lb. sharp cheese
- 1/2 lb. butter
- 3 c. plain flour
- 1/2 tsp. salt
- pecan halves or pieces
- cayenne pepper, if desired

Grate cheese, soften butter and mix together thoroughly; add flour gradually, mixing well. Cayenne pepper and salt can be added to flour. Chill dough. Roll out on a floured board and cut to desired size. Press nuts into bisquits (optional) and bake into moderate oven (350) until light brown. When cool, sift confectioners' sugar over them.

## APPETIZERS CONT.

### PEPPERY DIP

This is a great dip to be served with fresh vegetables.

Use: celery cut 3" long  
radishes sliced in half  
scallions  
sliced fresh green pepper  
cucumber and or broccoli

1 c. mayonaise  
2 tbs. grated onion  
2 tbs. tarragon vinegar  
2 tsp. chopped chives  
2 tsp. chilli sauce  
2 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. ground thyme

Stir ingredients together. Prepare several hours before serving to enhance flavor, refrigerate.

### FONDUE BOURGUEIENONNE "A VERY ROMANTIC DINNER FOR TWO"

1½-2 lbs. N.Y. sirloin strip steak, cut into 1" squares, garnish with parsley (trim off all fat)

This will be dipped into 3 cups hot salad or peanut oil and then dipped into a sauce and eaten.

(Oil should be preheated on stove before placing on sterno)

You should have three or more sauces ready at room temperature.

Prepare according to your own taste.

### SPICY STEAK SAUCE

Mix in a small bowl 2 tbs. mayonaise  
1 tsp. chilli sauce  
1¼ tsp. Worchestershire sauce  
1½ tsp. A-1 sauce

### MUSTARD SOUR CREAM

2-3 tbs. sour cream  
2-3 tsp. prepared mustard

### HORSERADISH SOUR CREAM

2-3 tbs. sour cream  
2-3 tsp. horseradish  
dash salt, garnish with chives

APPELIZERS CONT.

Chutney Sauce

Mix:

1 tsp. chutney  
1/4-1/8 tsp. curry  
1 tsp. lemon juice  
1 tbs. vinegar  
1 tsp. olive oil  
dash salt, sugar, pepper

Mix: all ingredients until well blended.

Curry Mayonaise

Mix:

2 tbs. mayonaise  
1/2 tsp. curry powder  
dash garlic powder  
1/2 tsp. honey  
1 tsp. lemon juice (fresh)

Chris Piusz

Creamy Onion Dip

1 1/2 c. dairy sour cream  
1 pkg. Lipton Onion Soup mix  
2 oz. blue cheese, crumbled  
1/3 c. walnuts

Blend together, the onion soup mix and sour cream. Stir in the crumbled blue cheese, and the walnuts. Makes about 2 cups.

Marilyn Betterton

Cocktail Sauce

3/4 c. chilli sauce  
2-4 tbs. lemon juice  
2-3 tbs. horseradish  
2 tsp. Worcestershire sauce  
1 tsp. grated onion  
dash tabasco

Combine ingredients; add salt to taste. Chill. Serve with shrimp or other sea-food cocktails.

APPETIZERS CONT.

KREPLACH SOUP

I. Filling:

Saute in 1 tbs oil,

1/2 c. minced onions

1/2 lb. ground beef

3/4 tsp salt

1/4 tsp pepper

II. Noodle Dough

2/3 c. all-purpose flour

1 egg

1 tbs water

1/2 tsp salt

1 tsp oil

Combine and knead for 10 minutes (just like bread dough) Flour surface and roll out dough, cut into squares. In each square put in tbs of filling, fold into triangular shapes and press ends. Cook in salt water. Serve in chicken broth.

Bilha Herpers

DRUNKEN MEAT BALLS

3 lb ground beef

1 large onion grated

salt and pepper

garlic powder

1/4 c. water

1 14oz. bottle catsup

1 12 oz. can beer

Combine meat and seasoning; form into bite size meat balls. Heat water, catsup and beer in a saucepan; drop meatballs into liquid. Boil slowly for 1 hour. Serve in sauce. May be prepared in advance. Yield: 50-55 meatballs.

LTC. Stanley Olchovik

OLIVE CHEESE BALL

Blend one 8 oz. cream cheese (softened), 8 oz. blue cheese (crumbled) and 1/4 cup soft butter or margarine. Stir in 3/8 c. ripe olives and 1 tbs minced chives. Chill slightly. Form in ball on serving dish. Chill well. Sprinkle 1/3 c. walnuts over ball. Serve with crackers. Makes three cups.

Marilyn Betterton

## SOUPS

### CANADIAN PEA SOUP

2 c. dried peas  
½ lb. salt pork  
2 small onions, each stuck with one whole clove  
8 whole peppercorns  
bouquet garni-1 carrot, 1 stalk celery, 2 sprigs parsley, all tied together  
1 tsp. salt

Soak the peas over night in 1½ quarts cold water and drain them; then, rinse several times in fresh cold water. Put the peas in a soup kettle with the pork, peppercorns, onions, bouquet garni and salt. Bring the soup to a boil, lower the heat and simmer covered for 2½-3 hours or until the peas are tender. Leave the cover of the pot slightly askew. Remove the salt pork and cut into thin slices. Set aside to keep hot. Into each soup plate drop a slice of salt pork and a few croutons. Serves 6.

Ann Thomas

### AVGHOLIMONO (Greek Lemon Soup)

1/3 c. raw rice (not instant)  
6 c. chicken broth  
2 egg yolks  
juice of one large lemon

Wash the rice well and drain thoroughly. Bring the broth to a boil, and slowly add the rice. Cook for 30 minutes or until the rice is very soft. Beat the egg yolks and lemon juice together thoroughly. Slowly add one cup of the hot broth into the lemon/egg mixture stirring rapidly. Remove the soup from the heat and when it has stopped boiling add the soup/lemon/egg mixture stirring rapidly to prevent curdling. Serve immediately. Serves 6.

Ann Thomas

### SHRIMP AND OYSTER GUMBO

1 tbs gumbo file (may be found in German market)	
2½ lb. raw shrimp, shelled and deveined	cooked rice
1 large white onion, chopped	thyme, celery salt, bay leaf
1/4 c. finely chopped chives	cayenne, pepper, salt
1½ tbs. butter	2 c. fresh oysters, shucked
1½ tbs. flour	

In a soup kettle, over low heat, blend the butter and flour and cook until the roux begins to brown, stirring constantly. Add onion, parsley and chives. Cook 2-3 min., add 9 c. hot water, bay leaf and rest of seasonings to taste. Boil slowly, for 40 min., add shrimp and boil 10 min. Lower the heat; when mixture stops boiling, add file and do not let gumbo boil again. Add 2 c. cooked rice and serve. Serves 6.

Ann Thomas

SOUPS CONT.

FRENCH ONION SOUP

1 large onion  
1 can beef broth or several cubes  
2 tbs. flour  
6 slices cheese (swiss)  
6 slices french bread

Saute 1 large sliced onion in oil or butter until brown, then add broth and water about 4 cups water. Simmer slowly until slightly thickened.

Place cheese on french bread, plain white will doo as well; put in toaster oven, or oven to brown and cheese melts. Place toasted bread with melted cheese in bottom of soup bowl. Then, pour soup over. Serve hot.

Jean Offutt

OYSTER STEW

1½ tbs. flour	3 c. milk
1½ tsp. salt	1 c. light cream
dash tabasco	
1 pint oysters with liquor	
1/4 c. butter or margarine	

Combine flour, salt, tabasco, and 2 tbs. water; blend to a smooth paste. Stir into 1 pint oysters and their liquor. Add butter or margarine. Simmer oysters over very low heat about 5 minutes or just till edges curl, stirring gently. Meanwhile, scald 3 c. milk and 1 c. light cream. Pour in oyster mixture. Remove from heat; cover.

Let stew stand 15 minutes to blend flavors. Have turreen hot. Dash with paprika. Makes 3-4 servings. Serve with crackers.

Marilyn Betterton



## BEVERAGES

### RUSSIAN TEA

2 quarts water	1 can frozen lemonade, plus
2 c. sugar	3 cans water
5 sm. tea bags	
1 tbs. whole cloves, crushed	
1 tbs. stick cinnamon, crushed	
1 can frozen orange (unsweetened), plus 3 cans water	

Boil water, sugar, tea and spices for 5 minutes. Heat orange juice and lemonade just to boiling. Do not boil. Add this to tea bags in until desired taste. Serves 30 6 oz. servings.

Terri Ellis

### FROZEN FRUIT PUNCH

1 c. sugar	2 tbs. lemon juice
2½ c. crushed pineapple and juice	dash of salt
2 c. banana, mashed	10-12 marchino cherries
2 c. orange juice	¼ qts. ginger ale

Combine ingredients, beat until fluffy. Freeze in ice cube trays. Pour room temperature ginger ale over punch cubes. Serves 20.

HINT: For variation, use 2 cubes per 3 oz. glass. Pour ginger ale over cubes and add 1 Oz. rum or vodka, depending on taste.

Donna Ferguson

### SANGRIA

½ gallon dry red wine  
1 bottle soda  
1/4 c. frozen lemon juice  
1/4 c. frozen orange concentrate'  
1 c. sugar and ice

Mix ingredients together and pour over ice.

Irmgard McGinnis

## BREADS

### CZECH DUMPLINGS

1 lb. flour	2 pkg. dry yeast
1 egg	1 tsp. sugar
1 egg yolk	1 tbs. flour
1 tsp. salt	6 slices white bread, diced
½ cup or more warm milk	

In glass measuring cup, mix yeast, 1 tbs. flour, 1 tsp. sugar, add a little warm milk, mix well and let rise in warm place.

Mix egg and egg yolk with milk. Put flour into large bowl, add salt. Add prepared yeast and warm milk with eggs. Knead dough until smooth and elastic. Add more warm milk if needed. Work in diced white bread, let rise in warm place.

Turn dough onto floured board, divide in 4 parts. Knead each piece till elastic; roll out into an oval roll, about 2 inches in diameter.

In large pot bring to full boil, water with 1 tbs. salt. Cook each dumpling between 15-20 minutes; turning often. Remove when done and cut in half with thread. Dumplings can be frozen for later use.

Anika Olchovik

### IRISH SODA BREAD

½ c. white flour	This is a very easy bread to make and is rich enough to serve with coffee, as a substitute for a cake.
1 tbs. butter	
1 tsp salt	
1 tsp. baking soda	
1 c. buttermilk, or sweetmilk	

Rub the butter into the flour. Add salt and soda. Mix well by sifting the ingredients through your fingers. Add buttermilk and stir into a soft dough with a wooden spoon, (Add a cup at first, add enough to make dough soft.) With floured hands, knead lightly into a ball; place on a floured baking sheet. Flatten dough into a circle ½" thick with palm of hand. Make a cross with floured knife in center.

Bake at 425 degrees for 30-35 minutes.

Note: I found that by you using buttermilk, I had to use close to 2 cups.

Chris Piusz

## MAIN DISHES

### BEEF STROGANOFF

2 lbs. ground beef, lean sirloin tip or round,  
cut into strips about an eighth inch thick  
2 onions, medium, finely chopped  
1 green pepper, finely chopped  
1/4 lb mushrooms, sliced very thin  
1 stick butter  
salt, pepper, paprika  
dried red pepper  
3 bay leaves

In a heavy skillet, sear meat in butter, then put in all ingredients you have prepared and sprinkle with salt, pepper, paprika and very lightly with shredded dried red pepper. Stir all in together and saute till done.

Meanwhile: mix 1 pint sour cream  
1 pint tomato juice  
1 pint canned beef bouillion or consomme

Pour over meat, add 3 bay leaves, stir often. Cook for 1/2 hour, and keep covered between stirrings.

Serve over rice or noodles with salad, garlic bread or russian pumpernickl. Also good with dumplings.

Amika Olchovik

### WEINER SCHNITZEL

4 veal escalopes (from rump)  
salt, pepper and paprika  
plain flour  
1 egg, 1 1/2 oz. bread crumbs  
2 oz. hot fat

Season the meat, dip first in flour, then the beaten egg and lastly in bread crumbs. Fry, the hot fat on both sides, until done and brown. Frying time: about 10 minutes. Garnish with slices of lemon.

Irmie Briggs

## MAIN DISHES

### CZECHOSLOVAKIAN DUCK WITH SAUERKRAUT DRESSING

2 ½ lb. ducks, fresh ground pepper, salt, and 2 crushed garlic cloves. Preheat oven to 450 degrees.

Pat ducks dry inside and out, rub skins with garlic and sprinkle cavities liberally with salt and pepper. Prick skin around the thighs and lower part of breasts with tip of sharp knife. Truss, place breast side up on a rack in a large shallow pan. Roast in middle of oven for 20 minutes, until the skins are slightly brown. Draw off fat with a bulb baster and save. Reduce heat to 350 degrees; turn ducks on one side and roast 20 minutes. Turn on otherside and roast another 20 minutes, removing fat. Place duck breast side up again and roast 20 minutes longer.

#### Sauerkraut Dressing:

2 lbs. sauerkraut, rinsed and squeezed dry, chicken stock to cover, ½ c. reserved duck fat, ½ c. chopped onions

3 tbs flour

3 c. water

1 tsp sweet Hungarian paprika,

1 tsp caraway seeds.

Cook sauerkraut in chicken stock for one hour. Remove and drain. Into a 10" skillet, pour duck fat and saute onions until limp and transparent. Mix in flour, cook and stir for 2 minutes. Add water and bring to a boil. Add paprika and caraway seeds and boil uncovered for 15 minutes. (Until mixture is reduced to 2 cups. Stir in sauerkraut and cook additional 5 minutes. Serve separately. Serves Four. Serve with Pilsner Uguell beer.

Amika Olchovik

### PEPPER STEAK

1 ½ lbs. sirloin steak, cut in 1/4 inch strips

1 green pepper, cubed

1 onion, cubed

4 tbs soy sauce

½ tsp accent

1 tsp sugar

1 tsp cornstarch

Brown sirloin strips, then add ingredients together. Simmer 30 min. Serve.

Mai Thi Lemke

## MAIN DISHES CONT.

### BAVARIAN MEAT STRUDDEL

- 2 lbs. ground beef
- 1 envelope Lipton onion soup mix
- 1 can (2 Oz.) sliced mushrooms, **strained**
- 1 c. shredded cheddar cheese
- 1/4 c. parsley, snipped
- 1 package refrigerator crescent rolls
- 1 egg, beaten
- 2 tbs. milk

Preheat oven to 375 degrees. In large skillet, combine meat with onions, soup mix and mushrooms; cook slowly, stirring frequently, about 10 minutes; drain fat. Stir in cheese and parsley; set aside.

On floured board, roll half the dough into 8 X 12 inch rectangle; place in baking pan. Shape meat mixture into loaf on dough. Roll remaining dough as above; place on top of meat. Seal edges around loaf; trim excess dough and cut into strips. Arrange in crisscross design on top of loaf.

Beat one egg and milk together and brush on loaf. Bake 30 minutes or until golden brown. Makes 6 to 8 servings.

**HINT:** I usually make my own dough and this leaves me enough extra to put a design on top of the strudel, such as a valentine, christmas tree, candle, etc. This really adds a decorative touch to your meal.

Donna Ferguson

### MARZETTI

- 1 lb. hamburger or ground pork
- 1 onion
- 1 qt. water
- 1 tsp. salt
- 2 c. egg noodles (thin)
- 1 bottle Hunts chili sauce

Brown together the meat and onions. Cook noodles in boiling water 10 min. Drain noodles, add hamburger and onions. Also chilli sauce. Bake in 350 degree oven about 1/2 hour or until it bubbles.

Shredded cheese or bread crumbs can sprinkled on top. Add water to marzetti before baking to make the desired consistency. Serves 4-6 persons.

Kathy Lusteran

## MAIN DISHES CONT.

### HUNGARIAN STUFFED CABBAGE

1 big head cabbage	2 8 oz. cans tomato sauce
1 1/4 lb. ground lean beef	2 cans tomatoes
1/2 c. regular raw rice	1/4 c. lemon juice
1 onion grated	1 tsp. salt
2 eggs	1/4 tsp. pepper
1 tsp. salt	1/4 c. brown sugar
1/4 tsp pepper	1 clove garlic, minced
1 large onion, sliced	

Remove 12 large leaves from cabbage. Pour boiling water over leaves so that they become soft and easy to handle; trim off excess heavy veins; drain well.

Combine meat, rice, minced onion, eggs, 1 tsp salt, pepper. Place mound of meat mixture on each cabbage leaf; roll loosely starting with stem and folding in sides.

Dice remaining cabbage coarsely; place in bottom of large Dutch oven or baking dish. Add cabbage rolls, open edge down, and add sliced onion in alternate layers.

Combine remaining ingredients; pour over rolls. Bake 2 hours at 350 degrees or longer. Makes 6 servings.

Amika Olchovik

### CHICKEN CORDON BLEU

4 chicken breasts  
4 slices swiss cheese  
4 slices ham  
1 c. flour  
1 egg  
1 c. bread crumbs  
milk, and salt and pepper to taste

Flatten chicken breasts, cover with cheese slice and ham slice. Roll and pin together with toothpicks. Roll first in flour, then dip in egg/milk beaten together. Lastly roll in bread crumbs. Fry in about 1/2 inch cooking oil until well browned.

Jean Offutt

PAELLA:

1/2 lb. bacon  
3 fryers, cut up  
2 green peppers  
2 onions  
2 lbs. shrimp  
1 lb. crab meat  
1 can minced clams  
6 cloves garlic  
1 tsp oregano  
1 tsp coriander  
2 bay leaves  
1 bottle clam juice  
1 can chicken broth  
1 tsp paprika  
1 jar pimento  
1 box frozen green peas  
1 can tomatoes, chopped

Saute bacon, remove from pan and brown chicken in bacon fat. Remove, and brown onions and peppers. Add 4 cups rice and saute a few minutes. Add enough liquid (including clam juice, chicken broth, tomato juice) to make 11 cups. Add seasonings; cook for 20 minutes. Add shrimp, chicken, clams, crabmeat, peas and pimentos and cook until done. Mix in crumbled bacon.

Irmgard McGinnis

BURGUNDY POT ROAST

3 1/2 lb. lean pot roast  
2 tsp. garlic salt or powder  
1/2 tsp. pepper  
1 tbs. oil (to brown meat)  
1/4 tsp each basil, thyme, rosemary, and sage  
2 tsp. parsley flakes  
1 c. burgundy or bordeaux wine  
2-3 med. onions quartered  
3-4 carrots peeled and cut into 2" slices  
1/2-3/4 lb fresh mushrooms quartered  
1-2 c. water along with 1 can beef consomme

Season meat with garlic salt and pepper. Brown meat on all sides. Add salt, pepper and other seasonings. Also add onions, water, consomme, and wine.

Cover, simmer 2 hours or until meat is tender. Add carrots and mushrooms. Cook another hour till vegetable is done.

Chris Piusz

MAIN DISHES CONT.

CAULDRON

4 lbs. rolled beef rump roast  
1 package instant meat marinade  
2/3 c. white vinegar  
1 medium onion, sliced  
2 bay leaves  
1 tsp pickling spice  
1/4 tsp pepper  
2 tbs shortening  
2 tbs flour

Place meat in deep skillet or Dutch oven. Mix marinade and vinegar and pour over meat. With sharp fork, pierce surface of meat. Marinate 15 minutes, turning occasionally.

Add onions, bay leaves, pickling spice and pepper. Cover tightly and simmer on top of range or in 325 degree oven 3 hours. Remove meat.

Strain drippings and discard spices. Measure drippings and add water to measure 2 1/2 cups liquid. Melt shortening in skillet. Blend in flour. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Gradually stir in liquid, heat til boiling, stirring constantly. Boil and stir one minute. Add meat, cover and simmer 30 minutes or until tender. Turn meat once. Place meat on warm platter; keep warm while preparing gravy.

Gravy: Add 2 tbs. flour to thickening. Add sugar and vinegar to make a sweet sour taste.

Irigard McGinnis

ROULADEN (BRAISED BEEF ROLLS)

8 slices bacon  
4 slices top round, 1/2 inch thick (2 lbs)  
4 tsp prepared mustard  
1 medium sized onion, finely chopped (1/2 c.)  
4 medium sized dill pickles, finely chopped (1/2 c.)  
1/2 c. finely chopped celery  
1/2 c. finely chopped carrots  
1 c. dry red wine  
1 tsp instant beef broth  
1 1/2 c. boiling water  
1/2 tsp salt  
1/8 tsp pepper  
3 sprigs parsley  
1 tbs ea. butter and all-purpose flour



Rouladen Cont.

Cook bacon in Dutch oven or heavy skillet until almost crisply cooked; drain; chop coarsely. Pour off bacon fat. Measure 2 lbs. back into Dutch oven.

Pound steaks to 1/4 inch thickness using a meat mallet or back of a heavy knife. Spread each with mustard; sprinkle evenly with the bacon, onion and pickles; roll up from narrow end, tie each roll in 2 places with kitchen string.

Heat reserved bacon fat in Dutch oven, brown rolls well on all sides. Remove. Sauté celery and carrots in same pan; add red wine. Dissolve instant beef broth in boiling water. Stir in wine mixture with salt, pepper and parsley. Return rolls to Dutch oven; cover. Bring to boiling; lower heat, simmer 1 1/2-2 hours, or until meat is tender. Remove rolls to a serving platter; keep warm.

Strain liquid through a sieve, pressing vegetables through with a wooden spoon, or whirl in a covered electric blender container. Measure, skim fat, if necessary. Return liquid to pan, boil rapidly, to reduce to 2 cups. Melt butter or margarine in a small sauce pan, stir in flour; heat until bubbly. Add the liquid, cook, stirring constantly, over medium heat while the sauce thickens and bubbles 3 minutes. Remove strings from rolls; slice each into 3 pieces. Serve sauce separately. Makes 6 servings.

Inezard McGinnis

ROULADEN

1 slice of beef for each person, about 5" wide and 10" long, 1/8" thick. You may use sirloin, top or bottom round.

Sprinkle meat with salt and pepper on both sides. Spread one side with mustard. Add 2 slices of bacon, chopped pickles and onions, and roll up and close with toothpick.

Brown on all sides in about 2 lbs. of shortening; remove and brown about 2 lbs. of flour, mixed with 1 tsp. paprika. (Salt and pepper to taste.) Add medium diced onion plus 1 lbs. of tomato paste. Stir while browning it. Add 1 cup of cold water, stirring well to make mixture smooth. Add 1 beef bouillon cube.

Add rouladen and simmer for about 1-2 hours until tender.

Orsula Chartier

## MAIN DISHES CONT.

### SAUERBRATEN

To prepare for cooking; Rub lard on the meat, or choose a fat cut. Also rub on pepper, garlic, and place in a deer crock or glass bowl. Heat but do not boil.

Add equal parts of mild vinegar or dry red wine and water to make 1 qt.  
Add;  $\frac{1}{2}$  cup sliced onion  
2 bay leaves  
1 tsp. peppercorns  
 $\frac{1}{4}$  cup sugar

Pour this mixture while hot over the beef, so that it is more than  $\frac{1}{2}$  covered. Place the lid over the crock and refrigerate 24 hours to a week. The longer you leave it, the sourer the meat will get.

Drain it, saving the marinade, and cook like pot roast or pan gravy.

Pan gravy: Use 2 tbs. drippings, and blend into them, 1 or 2 tbs. flour. Stir with a wire whisk until the flour has thickened and until well combined with ingredients and until smooth. Continue to cook slowly and stir constantly.

Add the pan juices and enough milk, water, stock, cream, or beer to make one cup. The beer may be "still". Season the gravy with salt, pepper, fresh or dried minced herbs, grated lemon rind, etc.

Irmgard Briggs

SPATZEN, SPAETZLE OR GERMAN EGG DUMPLINGS (4 servings)  
Good with roast, veal and sauerbraten

Beat:  
2 eggs

Combine with;  $1\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  c. water  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp. baking powder  
a small grating of nutmeg

SPATZEN SEIER:



Beat these ingredients well, dropping small bits of batter from a spoon into simmering salted water or use spatzen seier; Let this cook up 3 times. Then drain and wash with cold water. Finished-, then before serving, reheat in pan with a little butter, until crisp.

Irmgard Briggs

MAIN DISHES CONT.

CHICKEN PARMIGIANA

3 whole chicken breasts, split, skinned, and boned  
2 eggs, lightly beaten  
1 tsp. salt, 1/8 tsp. pepper  
3/4 dry breadcrumbs  
1/2 c. vegetable oil  
2 c. tomato sauce  
1/4 tsp. basil  
1/8 tsp. garlic powder  
tbs. butter or oleo  
1/2 c. grated parmesian cheese  
8 oz. mozzarella cheese, sliced and cut into triangles

Place chicken breasts on cutting board and pound lightly with side of heavy knife or cleaver until about 1/2 inch thick.

Combine eggs, salt and pepper. Dip chicken into egg mixture then into crumbs.

Heat oil until very hot in a large frying pan. Quickly brown chicken on both sides; remove to shallow baking dish. Pour excess oil from frying pan.

Stir tomato sauce, basil and garlic powder into frying pan; heat to boiling; simmer 10 minutes or until thickened. Stir in butter or oleo. Pour over chicken, sprinkle with parmesian cheese; cover. Bake in 350 degree oven; then uncover.

Place mozzarella over chicken. Bake 10 minutes longer or until cheese melts.

Donna Ferguson

MOCK MEXICAN CASSEROLE

1 lb. ground beef  
1 16 Oz. can refried beans  
1 10 oz can enchilada sauce  
8 oz. sharp cheddar cheese, grated

In a casserole dish combine refried beans, enchilada sauce, and cheese. Brown hamburger, season with salt, pepper and garlic. Add onion powder, and drain fat. Thoroughly mix meat and mixture in the casserole dish. Sprinkle with more grated cheese. Bake uncovered at 375 degrees for 45 minutes. Serves 4.

Ann Thomas

MAIN DISHES CONT.

GOURMET MEAT LOAF

1½ lb. ground beef  
¾ c. uncooked oats  
1½ tsp. salt  
¼ tsp. pepper  
½ c. tomato juice  
2 eggs, beaten  
2 tsp. Worcestershire sauce

Combine all ingredients. Place half of meat loaf mixture in 8½x4½x2½" loaf pan. Lengthwise, down the center make a shallow well for the filling. Filling recipe follows:

2 c. mushrooms  
½ c. chopped onions  
2 tbs. butter  
⅓ c. sour cream

Lightly brown mushrooms in butter. Remove from heat; add sour cream, mix lightly until combined.

Spoon filling into "well". Shape remaining meat mixture over filling making sure all filling is covered. Bake at 350 degrees about one hour.

Let stand 5 minutes before serving.

Betty Schenkelberger

OLD FAITHFUL

4 medium pork chops (thick)  
6 tbs. raw rice  
1 can chicken broth  
1 pinch of marjoram  
1 pinch of thyme  
1 large onion, sliced  
2 ripe tomatoes, sliced  
1 green pepper, cut in rings  
2 tbs. shortening  
salt and pepper

Brown chops in shortening. Put rice in bottom of greased casserole dish, and put browned chops on top of it. Top each chop with slice of onion, green pepper and tomato; salt and pepper each one. Pour chicken broth over all and add seasoning. Cover and bake in 350 degree oven for one hour.

Amika Olchovik

MAIN DISHES CONT.

VERMOUTH & MUSHROOM GRAVY ROAST

1 3-4 lb shoulder or rump roast  
all purpose flour, pepper  
½ (1 3/8 oz.) dry onion soup mix  
¼ tbs. butter  
1 can mushroom soup  
½ c. dry vermouth  
1 ¼ oz. can mushrooms, drained  
butter

Dredge roast in flour and pepper. No salt is required because of soup mix. Brown meat in ¼ tbs butter in heavy skillet; place roast in a ½ qt. casserole dish with lid. Combine soup mix, mushroom soup and vermouth, mixing thoroughly; pour over browned meat. Cover and cook at 325 degrees for 3 hours. Saute mushrooms in butter, pour over roast 30 minutes before removing from oven. Serves 4-5.

Marcia Benjamin

BARBEQUED CHICKEN (OVEN STYLE)

½ bottle Kraft Barbeque sauce  
1 tsp honey  
1 tsp vinegar

Mix together, and pour over chicken pieces and bake at 350, one hour.

Paula Feudo

BAKED CHICKEN

Dip each into Kraft Italian Dressing, each piece of cut-up chicken, coat well.

Pour into pan and sprinkle generously with paprika. Bake one hour and at 350 degrees.

Paula Feudo

NOTE: The above barbequed recipe may be used on pork.

MAIN DISHES CONT.

BAKED LASAGNA

1 lb. ground beef	1 6 oz. can tomato paste
1 medium onion, chopped	2 12 oz. cans tomatoes, slightly mashed
½ clove garlic	1 tbs. vegetable oil
1 tsp. basil, and oregano	2 12 oz. cartons cottage cheese, small curd
1 tsp. Worcestershire sauce	2 eggs
1 tbs. finely chopped parsley	1 lb. grated mozzarella cheese
1 8 oz. box lasagna noodles	
salt and pepper	

Bring 4 quarts water to rapid boil. Add 2 tsp. salt and oil. Add lasagna, a strip at a time and continue boiling 10-12 minutes or until tender.

As lasagna cooks, separate strips occasionally with fork. Drain and rinse with cold water. (If lasagne is not to be used immediately, let stand in cold water to keep strips separate.)

In large skillet, brown the ground beef and onion, add tomatoes, tomato paste, oregano, sweet basil, worcestershire sauce, garlic, and salt and pepper. Simmer about ½ hour.

Beat together in blender the cottage cheese, parsley, eggs, and salt and pepper to taste.

Lightly grease a large baking dish 13x9x2 pan is good and spoon in enough meat sauce to cover the bottom; top with strips of cooked lasagna; spread with part of the cheese filling; repeat layers if needed, ending with meat sauce. Sprinkle with mozzarella cheese.

Bake in 350 degree oven for 30 minutes. Let stand 5-10 minutes to set layers. Cut into squares and serve hot.

Marilyn Williams

ENCHILADA CASSEROLE

1 can mild enchilada sauce (10 oz)	1 pkg. corn tortillas
2 cans tomato sauce (8 oz)	1 pkg. cheddar cheese
1 lb. ground beef	1 sm. can chopped olives (sliced is fine)
½-1 onion, chopped	

Brown hamburger and chopped onions; add enchilada sauce, tomato sauce and olives. Simmer until hot. Shred the cheese, then in a covered dish, begin layering the sauce, tortilla, cheese, sauce, again- until you've used all ingredients. Be generous with the sauce, as it will dry out in baking. Bake in oven 350 degrees till you can stick a fork through easily.

Candy Santoyo

MAIN DISHES CONT.

MANICOTTI WITH CHEESE FILLING (6 to 8 servings)

12 manicotti  
2 lbs. cottage cheese or Ricotta  
1/4 lb. mozzarella cheese, grated  
1/2 c. cheddar cheese, grated  
1/2 c. parmesan cheese (optional)  
2 eggs, slightly beaten  
1/3 c. parsley flakes or sprigs  
1/2 tsp. salt  
1 qt. spaghetti sauce (canned will do)

Mix thoroughly cheeses, eggs parsley and salt.

Parboil manicotti in six quarts of rapidly boiling water and 1 tbs. salt. Add only 6 manicotti at a time so that water continues to boil. Cook uncovered for about 3 minutes, stirring occasionally, until almost tender. Drain. Repeat for other 6 manicotti. Do not rinse.

Heat sauce if using canned, add a cup of water. Pour half of sauce in bottom of 13x9x2 oblong pan.

Fill manicotti with cheese mixture using a decorator bag or a small spoon.

Arrange individual manicotti in pan, with space between each to prevent from blending together. Top with rest of sauce, completely covering manicotti.

Bake in preheated oven (400 degrees) for 25 minutes. Sprinkle with parmesan cheese (optional) and serve.

Marilyn Betterton

SPAGETTI SAUCE

1 lb. lean ground beef	2 tbs. minced parsley
1 large onion, chopped	1 tbs. brown sugar
1 clove garlic, minced	1 tsp. dried oregano leaves
2/1 lb. cans tomatoes, cup up	1 tsp salt
1 8 oz can tomato sauce	1/4 tsp pepper
1 12 oz. can tomato paste	
1 cup beef bouillon	

Brown meat with onions and garlic. In slow cooking pot, combine browned meat, onions and garlic with remaining ingredients. Cover and cook on low heat for 6-8 hours. Serve over hot spaghetti. May be made ahead and frozen. 6-8 servings.

Terri Ellis

MAIN DISHES CONT.

HERBED SHRIMP CASSEROLE

Preheat oven to 400 degrees F.

2 lb. cooked shrimp-Shelled and deveined  
4 slices cloves of garlic  
1 c. butter  
1/4 tsp. tarragon leaves  
1/4 tsp. minced parsley  
1/2 tsp. minced onion  
dash ea. nutmeg, mace, and thyme

2 tsp. salt  
1/4 tsp. pepper  
1/2 c. double strength chicken bro  
1 c. dry bread crumbs

Place shrimp in a casserole, cook and stir garlic in butter until the butter browns. Remove from heat and take out garlic pieces. Stir in remaining ingredients of exception- bread crumbs. Pour all except 1/4 c. of butter mixture over shrimp. Mix reserved butter with bread crumbs and sprinkle over shrimp.

Bake uncovered 10 minutes. Serves six.

Ann Thomas

MACARONI MOUSSE

1 c. macaroni, cooked, blanched  
1/2 c. milk, scalded  
1 c. bread crumbs  
1/4 c. margarine, melted  
1 pimento, chopped  
1 tsp. dried parsley  
1 tbs. onion, chopped  
3 eggs, well beaten

1 1/2 c. Velveta cheese, grated  
1/2 tsp. salt  
1/8 tsp. pepper  
dash of paprika  
1 can mushroom soup  
1 soup can milk

Place macaroni in a well buttered casserole dish. Pour milk over bread crumbs; add remaining ingredients except soup and milk. Pour mixture over macaroni; bake about 50 minutes, at 350 degrees.

Heat soup diluted with milk; pour over macaroni mixture; bake 15 minutes longer. Serves 8.

Amika Olehovic



MAIN DISHES CONT.

STUFFED CABBAGE ROLLS

1 small head of cabbage  
1 lb. ground beef  
2 tsp. chopped onion  
1 egg, beaten  
½ c. milk  
1 tsp. salt

Trim off soiled leaves of cabbage, and remove core. Cover with boiling water and let stand 5 minutes or until cabbage leaves are limp. Separate leaves carefully, reserving five of the largest leaves for the rolls.

Combine meat with onion, egg, milk and salt. Place 1/5 of the meat mixture on each leaf and fold up envelope fashion. Fasten with toothpick. Lay flap down in oven or saucepan. Add ½ c. water, and cover rolls with rest of cabbage leaves. Simmer, covered for 1 hour. Serve with tomato sauce.

Tomato Sauce:

1 can tomatoes  
½ tsp. salt  
½ tsp. sugar  
2 tbs. butter  
2 tbs. flour  
1/4 tsp. Worcestershire sauce

Combine all ingredients and simmer in low heat.

Mary Bennett

STUFFED PEPPERS

1 lb. ground beef  
1 egg  
1 small onion, diced

salt and pepper to taste  
½ c. washed and soaked rice  
6 green peppers (about)

Remove tops of peppers. Mix other ingredients. Fill peppers with this mixture. Make meat balls out of the rest. Then add one can tomato soup and two cans of water. Bake in oven or on top of stove for two hours.

Marilyn Betterton

MAIN DISHES CONT.

HAM MEDITERRANEAN

- 7 or 8 oz. elbow macaroni (about 2 cups)
- 2 c. medium white sauce
- 2 c. shredded process cheese (sharp) (8 oz)
- 2 c. cubed cooked or canned ham, or pork luncheon meat
- 1 can (3 oz) sliced drained mushrooms
- 2 tsp. chopped pimento
- 1/4 c. broken cashews
- snipped parsley

Cook macaroni as directed; while macaroni cooks, prepare medium white sauce. Stir cheese into hot sauce until melted.

Return drained macaroni to kettle. Stir in ham, mushrooms, pimento and cheese sauce. Heat through. To serve, sprinkle with cashews. Garnish with snipped parsley.

Medium White Sauce:

- 2 tbs. butter or margarine
- 2 tbs. flour
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 c. milk

Cook over low heat until thickened.

Mary Bennett

PORK HAWAIIAN

- |                          |   |
|--------------------------|---|
| 1 egg                    | 1 can (5 oz) water  |
| 2 tbs. water             | chestnuts, sliced thinly, drained                               |
| 1/4 c. all-purpose flour | 3 tbs. shortening   |
| 1/4 tsp. salt            | 1 tbs. cornstarch   |
| 2 c. cubed cooked pork   | 1 can pineapple (13 1/2 oz) chunks<br>(drain and reserve syrup) |
| 2 tbs. vinegar           | 1 med. green pepper, cut in strips                              |
| 2 tbs. soy sauce         | 1 can sliced mushrooms, drained                                 |

Beat egg thoroughly in medium bowl. Add water, flour and salt; beat until smooth. Stir in meat, mixing until coated. Melt shortening in medium skillet. Add meat mixture; cook until meat is brown. Remove. Blend cornstarch, reserved pineapple juice, vinegar, and soy sauce in saucepan. Cook over med. heat until mixture thickens and boils. Boil and stir 1 min. Stir in rest of ingredients. Cook until pepper is tender. Stir in meat; heat through.

Mary Bennett

## MAIN DISHES CONT.

### PEPPER STEAK WITH RICE

- 3 c. hot cooked rice
- 1 lb. lean beef round steak, cut  $\frac{1}{2}$  inch thick
- 1 tbs. paprika
- 2 tbs. butter or margarine
- 2 cloves garlic, crushed
- 1 $\frac{1}{2}$  c. beef broth or use bouillon cubes and water to make 1 $\frac{1}{2}$  c.
- 1 c. sliced green onions, also tops
- 2 green peppers, cut in strips
- 2 tbs. cornstarch
- 1 $\frac{1}{4}$  c. each water and soy sauce
- 2 large fresh tomatoes, cut in eighths

While rice is cooking, pound steak in  $\frac{1}{4}$  inch thickness. Cut into  $\frac{1}{4}$  inch strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture. Cook, stirring, until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over beds of fluffy rice. Makes 6 servings.

Marilyn Detterton

### CHICKEN AND DRESSING, SOUTHERN STYLE

- 3 $\frac{1}{2}$  to 4 lb. baking hen
- 4-5 slices day old bread
- 1 cake corn bread (cold, best if at least a day old)
- $\frac{1}{2}$  c. celery, chopped
- $\frac{1}{2}$  c. onions, finely chopped
- 2 eggs, beaten
- 3 tsp. sage (poultry seasoning may be used)
- 1 $\frac{1}{2}$  tsp. salt
- 1 $\frac{1}{4}$  tsp. black pepper

Cut chicken up, put in large pot and cover with water. (Salt to taste) Bring to boil. Cook on medium heat about 2 hours. Add water (if needed) so chicken stays covered. When chicken is done, pour about 3 cups of broth in bowl and set aside. Crumble cornbread in large container, add crumbled white bread. Mix together other ingredients and pour chicken broth over dry ingredients. Stir, if mixture is stiff. Add warm water, or more of the chicken broth, until mixture shakes like jell. Pour in oblong baking dish, arrange chicken pieces over the top and bake at 350 degrees for 35 to 40 minutes.

Betty Schenkelberger

## CASSEROLES

### SWEET POTATO CASSEROLE

3 c. sweet potatoes (cooked and mashed)  
1 c. sugar  
 $\frac{1}{2}$  c. oleo  
1 tsp vanilla  
2 eggs beaten  
 $\frac{1}{2}$  c. milk

Mix sweet potatoes, sugar, oleo, eggs, vanilla and milk until smooth. Pour into baking dish.

#### Topping;

$\frac{1}{2}$  c. brown sugar  
 $\frac{1}{3}$  c. butter or oleo  
 $\frac{1}{2}$  c. flour  
1 c. chopped nuts

Mix brown sugar, flour, butter and nuts. Spread on top of sweet potatoes mixture. Bake at 350 degrees for 25 minutes.

Terri Ellis

### SQUASH CASSEROLE

6 medium yellow squash, sliced (summer squash)  
2 medium onions, chopped  
1 can Campbell's Cream of Chicken soup  
1 small package sour cream  
 $\frac{3}{4}$  package Pepperidge Farm Stuffing  
1 tbs. butter  
salt and pepper to taste

Cook squash and onions in small amount of water until tender. Mash them up, and add soup, butter, sour cream, salt and pepper. In baking dish, layer alternately squash mixture and crumbs, ending with crumbs.

Betty Schenklerberger

## CASSEROLES

### HOT TUNA PIE

2 eggs separate, slightly beaten  
1/2 tsp salt  
1/4 tsp pepper  
2 c. soft bread crumbs  
1 1/4 c. mayonaise ( no salad dressing)  
2 7 oz. cans tuna, drained and flaked  
1 10 oz. package frozen peas and carrots, cooked  
1 c. chopped green pepper  
1/4 c. pimento  
2 tbs. chopped onion  
2 c. mashed potatoes

In large bowl, beat egg yolks, salt and pepper. Blend in crumbs and 1 c. mayonaise. Stir in tuna and vegetables. Turn into greased 1 1/2 qt. casserole; smooth top. Bake at 350 degrees about 25 minutes. Meanwhile, beat egg whites until stiff, fold in 1/4 c. mayonaise. Spread on top of casserole to one inch from edge. Spoon mounds of potatoes around edge for border, brush with melted margarine. Broil until golden brown about 2 minutes.

Betty Schenkellberger

### POTATO SALAD

Peel, cube and cook 4 or 5 medium size Irish potatoes with salt. Cook 2 eggs until hard boiled.

In a bowl with drained cooked potatoes and eggs, cubed; Add  
1/4 c. mayonaise  
1/2 c. sour cream  
1 tsp salt  
1/4 c. sweet pickle relish  
1/4 c. finely diced or chopped dill pickle  
10 green olives (halved)  
1/2 small onion chopped or diced

Stir ingredients and serve warm or cold.

Paula Feudo

### THREE BEAN SALAD

1 #2 can cut green beans  
1 #2 can waxed beans  
1 #2 can kidney beans  
1 medium onion  
1 medium green pepper  
3/4 c. tarragon vinegar  
1/2 c sugar  
1/4 tsp pepper  
1/2 tsp salt

Combine drained and rinsed beans with onion and green pepper, chopped. Pour liquids over beans and mix until blended in. Let marinate for 24 hours to achieve best flavor. Serves 4-6/

Kathy Lusterman

### SCALLOPED CARROTS

3 raw carrots (sliced)  
1/2 c. water  
1/4 c. chopped onions  
1/4 c. chopped peppers

Cream sauce:

2 tbs. flour  
1 c. milk  
1 tsp salt  
tbs. butter

Cook carrots, onions, and peppers. Add cream sauce. Place in a baking dish. Cover top of mixture with potato chips or cornflakes. Bake 30 minutes oven temp/ 350 degrees.

Marcia Benjamin

### RICE CASSEROLE

1/2 c. regular rice  
1 can onion soup  
1 c. water  
1/4 c. butter  
1 can sliced mushrooms  
1/4 tsp. salt  
1/4 tsp pepper

Brown rice in butter; put all ingredients in casserole (1 1/2 qt.) and cover. Bake at 300 degrees 1 1/2-2 hours.

Marcia Benjamin

## CASSEROLES

### RICE CASSEROLE

- 1 stick butter or margarine
- 1 fresh green pepper (chopped)
- 1 large onion (chopped)
- 1 can mushrooms (sliced)
- 1 c. raw rice
- 1 can consomme soup
- 1 can water
- 1 boullion cube

Melt butter in a skillet. Saute green pepper and onion, add mushrooms and rice. Saute, then add remaining ingredients and mix well. Place in tightly covered casserole and bake in oven at 350 degrees for about one hour. Serves 4-6 persons.

Amika Olchovik

### SPANISH RICE

- 1 lb. ground beef
- 1/2 c. chopped bell pepper
- 1 medium clove of garlic
- 4 cups V-8 vegetable juice
- 1 chopped onion
- 1 tbs. chilli powder
- 1 c. raw rice
- 1 tsp salt

Brown beef onions and pepper with garlic and chilli powder until tender. Stir to separate meat. Add remaining ingredients. Cover, cook over low heat about 20 minutes or until liquid is absorbed. Stir occasionally.

### NOODLES ROMANOFF

- |                         |                            |
|-------------------------|----------------------------|
| 1 c. cottage cheese     | 1 clove garlic, minced     |
| 1 c. sour cream         | 1 tsp Worcestershire sauce |
| 2 c. hot boiled noodles | 1/2 tsp salt               |
| 1 tbs. minced onions    |                            |
| 1/4 c. grated cheese    |                            |

Mix together, cottage cheese, sour cream, and cooked noodles. Add onion, garlic, and seasoning. Place in greased 2 qt. casserole. Sprinkle with cheese. Bake at 350 degrees for 40 minutes. Serves 6.

Amika Olchovik

## CANDIES

### CHOCOLATE PEANUT CLUSTERS

Makes about 2 dozen 1 3/4 inch diameter candies.

- 2 4 oz. bars sweet cooking chocolate
- 2/3 Eagle Brand milk
- 1 cup shelled unsalted whole peanuts

In top of double boiler, melt chocolate over hot water. Remove from heat. Add sweetened condensed milk and nuts; stir until all nuts are covered. Drop by teaspoonfuls onto buttered baking sheet. Refrigerate several hours. (Note: If desired, pecans cashews, walnuts, or seedless raisins may be substituted for the peanuts.)

Marilyn Betterton

### PEANUT BUTTER FUDGE

- 1 c. white sugar
- 1 c. brown sugar
- 2 tablespoons butter
- 1/2 c. evaporated milk
- 1 c. marshmallows
- 1/2 c. peanut butter

Cook sugars, butter, and milk to 238 degrees on candy thermometer. Before removing from fire add marshmallows, and peanut butter. Do not stir. Let cool to room temperature. Mix and pour into buttered pans.

### PEANUT BRITTLE

- 1/2 c. shelled nuts (peanuts or other nuts)
- 1 c. sugar
- 1/4 tsp. salt
- 1/2 c. corn syrup
- 1/2 c. water
- 1 1/2 tbs. butter or margarine
- 1/2 tsp. almond extract

Use peanuts or other nuts as desired. Sprinkle with salt. Place in oven to become hot. Put sugar, corn syrup and water into pan. Stir until it starts to boil. Wipe crystals from sides of pan with a pastry brush dipped in cold water. Cook to 296 degrees or mixture is very brittle when tried in cold water. Add butter, extract and nuts. Turn onto a buttered tray. As soon as it is cool, pull and stretch thin. Break into irregular pieces.



CAKES

CARROT CAKE

2/3 c. sifted flour	2/3 c. currants
1 tsp. baking powder	2/3 c. raisins
3/4 tsp. baking soda	2/3 c. grated raw potatoes
3/4 tsp. salt	1 c. raw carrots
1/2 t. cinnamon	
1/4 tsp. cloves	
1/3 c. milk	
1/4 tsp. nutmeg	
2/3 c. sugar	

\*I have used a Jr. size jar of baby food for the carrots and have left out the currants.

Mix and sift ingredients. Add the fruits, stir until well coated then stir in potatoes, carrots, and milk. Pour into a greased pan and cover with a lid and steam in a large pan of hot water for 2 1/2 hours.

Serve with Carrot Pudding Sauce, made as follows if desired:

Mix 1 c. powdered sugar, 1 large tsp vanilla or wine, and the yolks of two eggs. Beat. When ready to serve, add 1/2 pint cream, whipped.

Marilyn Betterton

7-Up CAKE

1 box Lemon Supreme Cake Mix  
3/4 c. Wesson Oil  
1 box instant Lemon Pudding mix  
4 eggs  
1 7-up (10 oz.)

Mix well and bake at 350 degrees. Make 4 layers.

Filling:

1 small can crushed pineapple  
3 egg yolks  
1 1/2 c. sugar  
stick margarine  
1 can coconut  
1 tsp cornstarch, heaping

Mix cornstarch with sugar. Beat egg yolks, and mix well with pineapple cornstarch and sugar. Cook slowly until thick. Add coconut and margarine after cooking.

Terri Ellis

SOUTHERN LANE CAKE

2/3 c. butter  
2 c. sugar  
5 egg white  
3 c. sifted flour  
3 tsp baking powder  
1/2 c. milk  
1/2 c. water  
1 1/2 tsp. vanilla

Cream butter, add sugar gradually and continue creaming until light and fluffy. Add unbeaten egg whites one at a time beating in before adding another, sift flour, salt and baking powder. Add flour milk and water, vanilla added.

Bake in 3 layers at 350 degrees for 25-30 minutes.

LANE CAKE FILLING

5 egg yolks  
1 c. sugar  
1 stick butter  
1 1/2 c. chopped raisins  
2 c. chopped pecans  
1 sm glass bourbon  
1 c. fresh coconut

Beat egg yolks with sugar and butter. Cook in double boiler until thick. Add raisins, pecans, bourbon and coconut. Put layers together with the filling. The cake may be frosted.

Terri Ellis

Pound Cake

1 stick margarine  
1 stick butter  
1 c. sugar  
1/2 tsp lemon juice  
1 tbs. vanilla  
6 eggs  
2 c. flour (cake flour or sift well)

Cream butter, margarine and sugar together. Add vanilla and lemon and mix well. Add eggs one at a time mixing well after each. Add flour and mix well. Pour into a greased and floured tube or bundt pan and bake, one hour at 325 degrees or until a toothpick comes out clean. Cool a little and turn onto a cake plate....

Ann Norman

CAKES CONT.

FRUIT COCKTAIL CAKE WITH FILLING

1 ½ c. sugar  
½ c. Wesson oil  
2 eggs  
2 c. flour  
½ tsp. salt  
1 ½ tsp. soda  
1 med. can fruit cocktail  
½ c. coconut

Beat sugar and oil until mixed well; add eggs. Mix in flour, salt and soda. Stir in fruit cocktail; beat. Pour into tube pan; sprinkle coconut on top of cake. Bake at 350 degrees for 45 minutes.

Filling:

1 stick margarine	
¾ c. sugar	1 tsp. vanilla
¾ c. evaporated milk	½ c. chopped nuts
	½ c. coconut

Melt butter or margarine; add sugar, milk and vanilla. Boil for 1 minute. Add nuts and coconut. Pour over cake in pan while hot.

Mary Bennett

STRAWBERRY LAYER CAKE

1 pkg. frozen strawberries	4 eggs
1 pkg. strawberry jello	1 c. Wesson oil
½ c. water	½ stick butter
1 pkg. white cake mix	1 box confectioners' sugar

Drain strawberries; reserve ½ c. juice. Soften jello in water. Add cake mix, eggs, wesson oil, and reserved juice.

Place in 3 (8 inch) cake pans. Bake at 350 degrees for 30 min. Cream butter and sugar. Add strawberries. Spread on cake.  
Yield: 12-16 servings.

Mary Bennett

CAKES CONT.

BABY FOOD CAKE

1 c. oil  
2 c. granulated sugar

Cream together, then add

3 whole eggs at a time, and 1 tsp. vanilla

Blend:

2 c. self rising flour, a little at a time.  
1 tsp. cinnamon; 2 sm. jars baby food (plum, apricot or vanilla)  
1 c. chopped pecans

Bake one hour at 350 degrees in greased tube pan.

Candy Santoya

MOORE'S FRUIT CAKE

2/3 c. butter or margarine  
2 c. granulated sugar  
3 eggs  
1 c. buttermilk  
4 c. rising flour  
1 c. blackberry jam  
1 c. raisins

1 c. pecans  
1 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. nutmeg  
1/2 tsp. cloves

Cream together eggs, butter and sugar. Slowly add buttermilk and flour. Add remaining ingredients and mix well. Pour into lightly greased tube pan and bake at 350 degrees until done (about 30-45 min. Allow to cool before icing.

Icing for Moore's Fruit Cake:

2 c. granulated sugar  
1 c. butter or margarine  
1 c. milk

Cook on medium heat until thick (about 30 min.) Stir occasionally. Remove from heat. Beat with electric mixer until cool enough to spread. Ice cake and serve.

Candy Santoya

CAKES CONT.

REFRIGERATOR FRUIT CAKE

1 large can condensed milk (sweetened)  
1 lb. candied cherries cut in half  
1 lb. chopped nuts.  
1 lb. raisins  
juice of one orange  
6 tbs other fruit juice  
1 lb box graham crackers, rolled

Combine all ingredients and mix well. Pack into a loaf pan lined with waxed paper. Store in refrigerator several weeks. To freeze, wrap in foil or moisture proof paper and seal.

Terri Ellis

APPLE CAKE

2 eggs  
1/4 tsp salt  
1 tsp vanilla  
3/4 c. Wesson oil  
3/4 c. sugar  
2 c. flour  
2 tsp. baking powder

Mix the first three ingredients together, beat. Then add the oil and sugar, beat again. Now add the flour and powder, beat again.

Mix will be very sticky. Oil the pan. Then put 1/2 the batter in the pan. Place the 6 apples sliced with the 1/2 c. cinnamon sugar over the apples. Put the rest of the batter over the sliced apples. Bake in oven 350 degrees for 50 min. or till golden brown.

Marcia Benjamin

RUTH'S COCONUT CAKE

3/4 c. butter or shortening  
1 1/2 c. sugar  
1/4 tsp. salt  
3 c. flour  
4 eggs  
3 tsp. baking powder  
1 tsp vanilla  
1 c. coconut milk or water

Cream shortening, add sugar, gradually and salt. Separate eggs. Beat yolks. Add flour and coconut milk or water, gradually, to yolk mix and alternate with adding in shortening mix. Add vanilla and spring

## CAKES CONT.

in baking powder. Fold in 2 stiffly beaten egg whites. Bake at 350 degrees approximately 25 minutes or until done.

### ICING

2 egg whites  
 $\frac{1}{2}$  c. sugar  
pinch salt  
 $\frac{1}{2}$  c. light Karo  
a few drops of vanilla  
grate one fresh coconut

Cook all ingredients (except coconut) in top of a double boiler and beat until it stands in peaks.

Ice cooled cake, patting freshly grated coconut between layers and on all exterior icing. Keep in refrigerator when not serving.

Mrs. Shirley Adams

### OBST FRUIT CAKE

Mix in blender mixer---  
6 tablespoons butter  
 $\frac{1}{4}$  c. sugar  
vanilla  
1 egg  
2 tbs. milk  
1 c. flour  
2 tsp baking powder

Grease pan, cover lightly with breadcrumbs; Preheat oven 400 degrees. Bake at 375 degrees for 15 to 20 min.

Put jam on top, then decorate with your favorite fruit glaze and put into refrigerator. Top with whipped cream.

Irmie Briggs

### JAM CAKE

1 $\frac{1}{2}$ c. sugar	1 tsp soda
2 eggs	$\frac{1}{2}$ c. jelly
$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. buttermilk
1 tsp cloves	3 c. flour
1 tsp cinnamon	$\frac{1}{2}$ c. nuts
	$\frac{1}{2}$ c. raisins

Combine all ingredients, mix well, pour in greased tube pan. Bake for one hour at 400 degrees.

Betty Schenklerger

## PIES

### RAISIN PECAN PIE

2 eggs	1/4 tsp. salt
1 c. sugar	1/2 stick margarine
1 tsp. vinegar	1/3 c. cooking oil
1/2 tsp. cinnamon	1 c. chopped pecans
1/2 tsp. nutmeg	1 c. raisins

Cream first 5 ingredients together. Add pecans and raisins. Pour into shell and bake for 40 minutes at 375 to 400 degrees till done.

Terri Ellis

### SWEET POTATO PIE

3/4 c. sugar
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. ginger
2 c. sweet potatoes, mashed
1/2 stick margarine, melted
3 eggs
1 1/4 c. milk

Mix first five (5) ingredients. Add sweet potatoes and margarine. Mix well, beat eggs in, stir in milk, pour in unbaked pie shell. Bake at 350 degrees about 40 minutes.

Betty Schenkellberger

### FRESH STRAWBERRY PIE

1 cooled baked pie shell
1 qt. strawberries (not frozen)
slice them if they are large

Wash and drain berries well. Put in pie shell. Mix 1 c. sugar and 3 tbs. cornstarch. Add 1 c. water and cook until it thickens. Sprinkle 3 tbs. lemon Jello over mixture. Mix well. Add a few drops of real red food coloring, mix again, cool. Pour over berries. Spread whipped cream over top. Chill.

Terri Ellis

## PIES CONT.

### HAWAIIAN PIE

2 unbaked pie shells

On top of stove, heat one large can pineapple (crushed) and 1 c. sugar with 3 tbs. flour. Cool until thickened and then cool.

Slice bananas into bottom of pie shell. Sprinkle with coconuts and pecans. Pour pineapple mixture over bananas and coconut. Cover with Dream Whip and chill.

Donna Ferguson

### RHUBARB CUSTARD PIE

1 unbaked pie shell

1 1/4 c. sugar  
1 1/2 tsp. salt  
2/3 c. evaporated milk  
3 egg yolks, beaten  
4 c. diced rhubarb  
3 egg whites  
6 tbs. sugar  
1/2 tsp. salt

Combine sugar, flour and salt. Blend milk and egg yolks and add to sugar mixture. Put rhubarb in pie shell and pour custard mixture over it.

Bake 12 minutes at 450 degrees, then 30 minutes at 350 degrees.

Make meringue with remaining ingredients and cover top of pie. Bake 15 minutes at 350 degrees.

### FRESH PEACH CRUNCH PIE

1 uncooked pie shell  
4 large peaches, sliced  
2 tbs. lemon juice, sprinkled over peaches

Topping: 1/4 c. flour  
1/4 c. brown sugar  
1/2 c. sugar  
1 c. crushed corn flakes  
1/4 stick margarine

Combine topping mixture and place 1/2 in unbaked shell. Add peaches cover with remainder of topping. Bake at 400, 15 min., reduce heat, bake at 350, 45 minutes longer.

Amika Olchovik



## PIES CONT.

### SOUTHERN PECAN PIE

- 1 c. sugar
- 1/2 c. corn syrup
- 1/4 c. butter, melted
- 3 eggs well beaten
- 1 c. shelled pecans
- 1 unbaked 9" pie shell

Mix sugar, syrup and butter. Add eggs and pecans. Fill unbaked pie shell with mixture and bake in moderately hot oven (400 degrees) for 10 minutes. Reduce heat to moderate (350 degrees) and continue baking for 30 - 35 minutes.

Judy Probart

### STRAWBERRY PIE

- 1 1/2 c. sugar
- 1 1/2 c. water
- 3 tbs. corn starch
- 1 small box jello (strawberry)

Cook first three ingredients until it thickens slightly. Add dry jello and cool at room temperature.

Bake one large pie crust or two small ones. Cool. Line crust with whole strawberries, add mixture and chill. Serve topped with Cool Whip. Great!

Donna Ferguson

### PECAN PIE

- 1/4 c. butter or margarine
- 1/2 c. dark corn syrup
- 1/4 teaspoon salt
- 3 eggs
- 1 c. pecan halves
- 1 9" unbaked pastry shell

Cream butter to soften. Add sugar gradually and cream till fluffy. Add syrup and salt; beat well. Add eggs one at a time, beating thoroughly after each. Stir in pecans, and pour in shell. Bake 350 degrees 50 min. or til knife comes out clean.

Donna Ferguson

PIES CONT.

PECAN PIE

2 or 3 eggs  
½ c. sugar  
½ c. dark Karo syrup  
1/3 c. melted butter or margarine  
1 tsp. vanilla  
½ c. pecan halves  
½ c. chopped pecans

Bring to a boil over low heat and pour over a baked pie shell, cool.

Candy Santoya

PECAN PIE

20 Ritz crackers (crushed)  
1 c. pecans  
½ c. sugar

Beat 3 egg whites stiff, add ½ c. sugar, 1 tsp. of vanilla.  
Mix well with dry ingredients. Butter pie plate.

Bake at 300 degrees for 30 minutes or until done. Put 1 c.  
whipped cream on cooled pie.

Terri Ellis

LEMON CREAM PIE

1 can sweetened condensed milk  
1 small can frozen lemon juice  
1-½ oz. Cool Whip  
1 graham cracker crust

Mix ingredients well and pour into graham cracker crust. Chill.

Terri Ellis

PIES CONT.

BANANA MALLOW PIE

Large package 3 $\frac{1}{2}$ oz. pudding and pie filling mix (vanilla)  
1  $\frac{1}{2}$  c. Kraft miniature marshmallows  
1 c. heavy cream whipped  
2 bananas  
1 9" baked vanilla wafer crust

Prepare mix as directed for pie filling on package, except using 1  $\frac{3}{4}$  c. milk. Cover surface of pie filling with waxed paper transparent wrap; chill. Mix until well blended; fold in marshmallow and whipped cream. Slice bananas into crust. Pour filling over bananas. Chill several hours or overnight.

Marilyn Betterton

CHEESE CAKE

Crust; 3 tbs. sugar  
3 packages graham crackers (1 box) rolled  
3 tbs. butter, melted

Mix crushed fine graham crackers, butter and sugar together and pat into 13 X 9 X 2" oblong cake pan.

Filling;  
3 8 oz. packages Philadelphia cream cheese  
6 eggs  
1  $\frac{1}{2}$  cups sugar  
3 tsp lemon juice  
3 tsp. lemon rind  
1  $\frac{1}{2}$  tsp vanilla

Separate eggs, use the yolks in the filling first. Mix with softened cheese, sugar and other ingredients. Beat egg whites until frothy and hold a peak. Fold into mixture. Spread into pan. Top with sour cream topping.

Topping; 2 c. sour cream  
1  $\frac{1}{2}$  c. sugar  
3 tsp vanilla

Mix together and spread over filling mixture in pan. On top of this, you may put on a can of blueberry pie filling (can) cherry pie filling. Makes a wonderful dessert.

Linda Krieger

CHEESE CAKE

- 1 box Dream Whip topping
- 8 oz. package cream cheese
- 2 tbs. milk
- 1 1/4 c. confectioners sugar
- 1 can pie filling, cherry or blueberry
- 1 graham cracker pie crust

Blend cream cheese, milk, powdered sugar, and mix well. Mix Dream Whip according to package directions. Blend with cream cheese mixture and spread over crust. Spread pie filling over top and chill.

Terri Ellis

NO-BAKE CAKE

- 1 box graham crackers
- 1 c. coconut
- 1 can Eagle Brand milk
- 1 c. raisins
- 1/2 c. nuts, pecans, walnuts or whatever you prefer

Chop crackers, then add all remaining ingredients. Mix thoroughly, then pack firmly in buttered dish.

Jean Offutt

LEMON FREEZE

- 1/2 c. corn flake crumbs
- 3 tbs. sugar
- 1/4 c. butter or margarine, melted
- 2 eggs, separated
- 1 can Eagle Brand condensed milk
- 1/3 c. Real Lemon Reconstituted Lemon Juice

In medium bowl, combine crumbs, 2 tbs. sugar and melted butter; blend well. Reserve 2-4 tbs. crumb mixture for topping. Press firmly around sides and bottom of 8-inch pie plate or ice cube tray. In medium bowl, beat egg yolks until very thick and lemon colored. Add sweetened condensed milk and lemon juice; blend well.

In medium bowl, beat egg white until stiff but not dry. Gradually

## PIE CONTINUED

beat in remaining 3 tbs. sugar. Gently fold into condensed milk mixture. Pour into crumb-lined pie plate or tray. Sprinkle reserved crumbs over top. Place in freezer; freeze until firm. To serve, cut into pie-shaped wedges or bars.

NOTE: If dessert is frozen solid, set pie plate or tray on a hot, wet towel for a few minutes before cutting. Serves 8.

Marilyn Betterton

### CHOCOLATE PIE

1 baked 9-inch pie shell, cooled  
1 can Eagle Brand milk  
2 1 oz. squares chocolate  
1/4 tsp. salt  
1/4 c. hot water  
1/2 tsp. vanilla extract  
1 c. heavy cream, whipped (1/2 pint)

In the top of a double boiler, combine sweetened condensed milk, chocolate and salt. Cook over hot water; stir constantly, until mixture thickens. Gradually add water; stir to keep mixture smooth. Continue to cook 2-5 minutes, or until mixture thickens again. Stir frequently.

Remove from heat, stirring in vanilla extract. Chill mixture in refrigerator or over ice water until cool. Fold whipped cream into cooled chocolate mixture. Pour into pastry shell. Refrigerate about 4 hours. If desired, garnish with additional whipped cream, shaved chocolate or chopped nuts.

Variation: Chocolate Mint Pie; Substitute 1/2 teaspoon mint extract for the vanilla flavoring.

Marilyn Betterton

### QUICK STRAWBERRY PIE

1 qt. strawberries  
1 c. sugar  
1 baked pie shell  
3 tbs. cornstarch

Pick out large berries. Mash remaining ones. Cook with 1 c. sugar and cornstarch for 10 minutes until thick. Cool. Pour into crust. Serve with whipped cream, and topped with large berries.

RECIPES CONT.

CHEESE BLINTZES

Crepes:

2 c. all-purpose flour  
3½ c. milk  
1 egg  
dash salt  
1 tbs. oil

Blend together until smooth, fry in lightly greased pan. (very thin) Makes about 30 crepes.

Filling:

2 1½ 8 oz. packages of cream cheese  
½ tsp. cinnamon  
½ c. sugar to taste

Mix until smooth, put 1 tbs. of filling on each crepe, fold in sides and roll. Before serving, fry in buttered pan, until lightly browned. Can be frozen.

Bilha Kerpens

RAINBOW COOKIES

1 c. butter  
1 tsp. vanilla  
1 c. sifted confectioners' sugar  
2½ c. plus 1 tbs. flour  
food coloring  
1/3 c. brown sugar  
1/4 c. peanut butter

Cream butter, vanilla and confectioners' sugar well; blend in 2½ c. flour gradually. Divide dough into 4 parts; leave 1 part plain. Tint one part green, 1 part red, and 1 part yellow, blending coloring into dough with fork or fingers. Shape 1/4 of each part of dough into long ½ inch strips; place strips side by side on floured board. Roll out lengthwise, 1/8 inch thick to 2½ to 3 inch wide strip. Cut with 2½" cookie cutters making sure each round contains all 4 colors. Repeat with remaining dough for marbling cookies. Place on greased cookie sheet. Bake at 350 degrees for 8-10 min. Do not brown. Cool. Combine remaining flour, brown sugar, and ½ c. water; cook over med. heat, stirring constantly, until thickened. Remove, stir in peanut butter. Spread about 1 tsp. on cookie. put another on top. May be served plain. Yield 2 dozen.

Mary Bennett

DESSERTS CONT.

GINGER COOKIES

3 eggs, separated  
1 c. sugar  
1 tbs. melted butter  
1 tsp. ground ginger  
2 c. flour  
1 tsp. baking powder

Beat egg whites until stiff, add sugar, continue beating until very thick. Beat egg yolks until fluffy, fold into egg whites. Add melted butter, then ginger and powder; mix well.

Work this mixture into flour on a board, knead well. The dough should be rather stiff; let rest overnight. Roll into  $\frac{1}{2}$  inch thick, cut out with forms or cookie cutters, put on a greased baking sheet. Bake until rosy.

Anika Olchovik

FROZEN FRUIT SALAD

1 can pineapple chunks, drained  
3 bananas, diced  
1 large Cool Whip  
 $\frac{1}{2}$  c. sugar

Mix all together, mold and freeze. Cut into squares to serve, if not using mold. I have left the sugar out and it is not noticed.

Donna Ferguson

DANISH PUFF

1 c. flour  
 $\frac{1}{2}$  c. oleo  
2 tbs. water  
 $\frac{1}{2}$  c. butter  
1 c. water  
1 tsp. vanilla  
1 c. flour

Topping:

$1\frac{1}{2}$  c. confectioners' sugar  
2 tbs. soft butter  
 $1\frac{1}{2}$  tsp. vanilla  
1-2 tbs. water into mix til smooth  
sliced almonds

Mix 1 c. flour into bowl; cut in  $\frac{1}{2}$  c. butter. Sprinkle 2 tbs. water over mixture. Mix with fork. Round into ball and divide into two parts and make two 12x3" strips, 3" apart on cookie sheet.

In sauce pan,  $\frac{1}{2}$  c. butter, 1 c. water, bring to a boil. Remove from heat. Stir in vanilla extract. Beat in 1 c. flour stirring quick

DESSERTS CONT.

to keep from lumping. When smooth add eggs one at a time, beating after each till smooth. Divide batter in half. Spread evenly. Bake 60 minutes til crisp. Mix topping mixture together and spread over the two puffs. Then sprinkle almonds over the top.

Donna Ferguson.

SEVEN-UP SALAD

1 c. boiling water  
1 pk. lemon jello  
1 c. 7-Up  
1 c. marshmallows, miniature  
2 bananas, sliced  
1 #2 can crushed pineapple, drained  
1 egg  
1/4 c. sugar

1 tbs. flour  
1/2 c. pineapple juice  
1 tbs. butter  
1 box Dream Whip

Pour boiling water into jello. Stir to dissolve. Add seven-up. Cool until mixture begins to set; add marshmallows, bananas and pineapple. Pour into 8 x 10-inch pan. Place in refrigerator.

Beat egg, sugar, flour and pineapple juice together; cook over low heat until thick. Add butter. Remove from heat; chill until cold. Prepare dream whip according to package directions. Mix with chilled egg mixture. Spread over jello as topping. Yield 8-10.

Mary Bennett

FIVE CUP FRUIT SALAD

1 carton sour cream  
1 small can mandarin oranges  
1 c. crushed pineapple  
1 c. marshmallows  
1 c. coconut

Mix all together and chill for an hour before serving.

Betty Schenkellberger



DESSERTS CONT.

QUICHE

Brush a frozen pie crust with butter and sprinkle with cinnamon sugar; bake lightly.

In a bowl mix:

- 1 egg
- 2 tsp. sugar
- 1/2 tsp. cinnamon
- 3/4 c. half and half
- 1/2 c. crumbled cheese (maybe swiss or cheddar)
- 1 tsp. melted butter

Pour into prebaked pie shell; and bake 350 degrees until set, or approximately 35-40 minutes.

Paula Paulo

DATE HUE BALLS

- 1 egg
- 1 c. sugar
- 8 oz. chopped dates
- 1 1/2 c. pecans
- 2 1/2 c. Rice Krispies

Place egg, sugar, and dates on low heat until it melts. Then, add the rest and shape into balls.

Terri Ellis

BANANA PUDDING

- 1 1/2 c. sugar
- 3 tbs. flour
- 6-7 bananas
- 2 c. milk

- 2 egg yolks
- 1 box vanilla wafers
- 1 tsp. vanilla flavoring

Mix sugar, flour, milk and egg yolks and cook over low heat, stirring constantly until it thickens. Remove, add vanilla. Slice bananas and layer with vanilla wafers. Top with meringue made from egg whites.

Terri Ellis

DESSERTS CONT.

CHOCOLATE ALMOND TORTE

\* Make it about four days before serving, cover and refrigerate.

10 eggs, separated (room temperature)  
2 c. fine granulated sugar  
 $\frac{1}{2}$  lb. grated bitter chocolate  
1 lemon, juice and rind  
1 c. fine dry bread crumbs  
1 tsp. ground cloves  
 $\frac{1}{2}$  c. brandy  
 $\frac{1}{2}$  pint whipping cream (or more)

Butter a 9 inch spring baking form and dust with flour. Preheat oven to 350 degrees.

Beat yolks until thick and lemon colored. Add sugar, beat some more. Fold in grated chocolate, grated lemon rind and juice, almonds, spices and brandy, little by little. Alternately, fold in bread crumbs and egg whites, which have been beaten stiff.

Pour into cake form and bake for 50-60 minutes. Cool and remove from form pan, store.

When ready to serve, beat  $\frac{1}{2}$  pint (or more) whipping cream with a tablespoon powdered sugar. Frost. The rest of the whipping cream can set alongside the cake, to put more on individual portions.

Anika Olchovik

POLISH DONUTS

\* Preheat oil or grease to 450 degrees.

2 eggs  
2 tbs. lemon or orange rind, or combination of both  
1 pint whipping cream  
 $\frac{1}{2}$  c. sugar  
 $3\frac{1}{4}$  c. flour  
 $3\frac{1}{4}$  tsp. baking powder

Mix all ingredients together and roll dough out. (You may have to add a little flour) Make about  $\frac{1}{2}$  inch thick. Cut into strips about 2" wide and 3" long. Make cut in center and pull out slightly. Deep fry in hot grease, and turn over once. Roll on cinnamon sugar.

Ursula Chartier

DESSERTS, CONT.

PECAN ROLL

- 1 12 oz. box of vanilla wafers (crushed)
- 1 can condensed milk
- 1 can Baker's coconut
- 1 qt. pecans (chopped) (save  $\frac{1}{2}$  to roll in)
- 1 tbs. vanilla

Mix ingredients well and shape into rolls. Use remaining pecans and until coated with pecans. Chill.

Terri Ellis

PEANUT BUTTER CRUNCHIES

- $\frac{3}{4}$  c. Karo syrup
- $\frac{3}{4}$  c. firmly packed brown sugar
- $\frac{3}{4}$  c. peanut butter
- 6 c. Kellogg's Corn Flakes

In large saucepan, combine corn syrup, and brown sugar. Cook over medium heat, stirring frequently until mixture bubbles. Remove from heat. Add peanut butter. Stir until combined.

Add corn flakes stirring until well coated. Press into buttered pan (13 x 9 x 2") pan. Cut into squares.

Terri Ellis

CHOCOLATE COCONUT SQUARES

Preheat oven to 325 degrees F.

- 2 c. fine graham cracker crumbs
- $\frac{1}{2}$  c. melted butter
- 1 6 oz. pack chocolate chips
- 1 c. shredded coconut
- 1  $\frac{1}{4}$  oz. can sweetened condensed milk

Combine crumbs and butter and put into an oiled 9 x 13" pan. Mix rest of ingredients and pour over the crust. Bake at 325 degrees for 25-30 minutes. Yield: 48 squares ( $1\frac{1}{2}$  x  $1\frac{1}{2}$ " )

Kathy Lusterman

DESSERTS CONT.

APPLE DAIRY

White bread slices, toasted  
Thin apple slices  
Velveeta process cheese spread, sliced  
Parkay margarine  
Brown sugar  
Crisply cooked bacon slices

Spread toast with margarine. For each sandwich, cover toast slice with process cheese spread and apple slices. Sprinkle lightly with brown sugar; broil until process cheese spread is melted. Top with bacon.

BANANA NUT BREAD

$\frac{1}{2}$ c. shortening	2 c. flour
1 c. sugar	1 $\frac{1}{2}$ tsp. soda
2 eggs	$\frac{1}{4}$ c. nuts or $\frac{1}{2}$
2 bananas	

Combine shortening, sugar and eggs. Mash and stir in bananas. Sift flour, soda and add to mixture. Add nuts. Pour in greased loaf pan. Bake 1 hour at 350 degrees.

Judy Probart

RHUBARB CRISP

6 c. drained rhubarb  
 $1\frac{1}{2}$  c. flour  
 $\frac{1}{8}$  tsp. salt  
2 tbs. water  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  c. butter

Combine rhubarb, 1. c. sugar and water; mix. Turn into  $1\frac{1}{2}$  qt. casserole. Combine flour,  $\frac{1}{2}$  c. sugar and salt; cut in oil until mixture crumbles. Sprinkle over rhubarb. Bake at 350 degrees for 50 minutes. Serve warm or with ice cream.

Marcia Benjamin

DESSERTS CONT.

FROZEN PARTY SALAD

- 1 c. Miracle Whip salad dressing
- 1 3 oz. cream cheese
- 1 20 oz. can pineapple chunks, drained
- 1 16 oz. can apricot halves, drained, quartered
- 1/2 c. chopped maraschino cherries
- 2 tbs. confectioners' sugar
- red food coloring
- 3 c. miniature marshmallows
- 1 c. heavy cream, whipped

Gradually add salad dressing to softened cream cheese, mixing until well blended. Stir in fruit, sugar and food coloring; fold in marshmallows and whipped cream. Pour into a 9 x 5 inch loaf pan. Freeze. Unmold. Serves 10 - 12.

Variation: Substitute one 16 oz. can peach slices, drained, for apricots.

Marilyn Betterton

STRAWBERRY SOUFFLE

Preheat oven to 375 degrees

- |                 |                           |
|-----------------|---------------------------|
| 3 tbs. butter   | 6 egg whites              |
| 3 tbs. flour    | 1 c. chopped strawberries |
| 3/4 c. hot milk | 4 1/2 tbs. sugar          |
| 5 egg yolks     |                           |

Melt butter in a sauce pan; blend in flour and cook. The mixture is to cook until it starts to turn golden; add the hot milk and cook, stirring constantly for 3-5 minutes. Add the egg yolks, lightly beaten, with 2 tbs. sugar and the strawberries mixed with 2 tbs. sugar.

Fold in the whites beaten with 1/2 tbs. sugar until stiff. Pour the batter into a 5 or 6 cup souffle dish which has been buttered and sugared. Bake 30-35 minutes. Sprinkle top with powdered sugar.

Ann Thomas

PEACH CRISP

6 c. sweetened fresh or canned, peach slices, drained  
1/3 c. sifted flour (all-purpose)  
1 c. Quaker Oats (quick or old fashioned, uncooked)  
2 c. firmly packed brown sugar  
1/2 tsp. salt  
1 tsp. cinnamon  
1/3 c. melted butter or margarine

Place peach slices in greased baking dish. Combine dry ingredients and melted margarine, mixing until crumbly; sprinkle atop of peaches.

Bake in preheated moderate oven (375 degrees) 30 minutes or until peaches are tender. Serve warm or cold with your favorite whipped topping.

Variation: Apple Crisp: Substitute 6 c. sliced cooking apples for peaches.

Marilyn Betterton

APRICOT COCONUT BALLS

1 1/2 c. dried apricots finely chopped  
1 c. flaked coconut  
2/3 c. Eagle Brand Milk  
confectioners' sugar, optional

In large bowl, combine apricots and coconut; blend well. Stir in milk. Shape into small balls. If desired, roll in sugar. Let stand at room temperature until firm.

Marilyn Betterton

FROSTED STRAWBERRIES (Candy)

2/3 c. Eagle Brand milk  
2 2/3 c. flaked coconut  
1 3 oz. package strawberry flavored jello  
1/2 c. blanched almonds, ground  
1/2 tsp. almond extract  
red food coloring  
1 c. sifted confectioners' sugar  
green food coloring

In medium bowl, combine condensed milk, coconut, 3 tbs. gelatin, almond extract and enough red food coloring to tint mixture a strawberry shade. Form small amounts (about 1/2 tbs.) into strawberry shapes. Sprinkle remaining gelatin into a flat plate; roll each berry to coat. Place on waxed paper; refrigerate. To make strawberry hull, combine sugar cream and green food coloring. Spoon into pastry bag with open star tip.

DESSERTS CONT.

Pipe small amounts atop each strawberry. Other fruits and vegetables may be made from the above recipe by using the appropriate color and flavor of gelatin.

Marilyn Betterton

CREAM PUFFS

Preheat oven to 450 degrees F.

- 1 c. hot water
- 1/2 c. butter or margarine
- 1 c. sifted all-purpose flour
- 1/2 tsp. salt
- 4 eggs, unbeaten

Bring water to boil, add butter, stir til melted. Add flour, and salt all at once. Stir vigorously. Cook over low heat, stirring constantly, until mixture resembles mashed potatoes. (about 3-5 min.) Remove from heat, cool 1 minute. Add eggs, one at a time, beat thoroughly. Place on greased cookie sheet 2 inches apart in 2"x1" puffs, or eclairs.

Bake 10 minutes at 450 degrees and reduce to 400. Bake 20-25 minutes. Cool puffs, fill. I use a pastry bag with large tip to fill. Makes 16 medium puffs.

Filling:

- 1 box instant vanilla pudding mix
- 1 box Dream Whip
- 1 c. milk, plus 1/2 c. for Dream Whip
- 1/2 tsp. vanilla flavoring

Make pudding as directed on box using only 1 c. milk. In another bowl mix Dream Whip as directed, using 1/2 c. milk and 1/2 tsp. vanilla. Fold Dream Whip mixture into vanilla pudding and put in pastry bag to fill puffs or eclairs. Frost tops with chocolate frosting.

Marilyn Betterton