

Amelia Blair

COOKING

*Aaron & Adam
Blair*

WITH

LOVE



The Blair Family

THE BLAIR FAMILY

REUBEN BLAIR -- DECEMBER 19, 1864 TO JUNE 1949
CHRISTINE (OSTER) BLAIR --BORN IN SWEDEN, MAY 1863--
SEPTEMBER 20, 1926.

ROBERT AND EDITH BLAIR
MILDRED BLAIR, MRS. BUD OLSON

MABLE BLAIR, MRS. JOHN K. STELTON
MARVIN AND CARRIE STELTON
DONALD AND ALICE STELTON
VELMA STELTON, MRS. MARTIN STRANLUND
GILBERT (dec.) and BETTY STELTON
JEANETTE STELTON, MRS. RALPH LENOX
RUBY STELTON, MRS. PAUL ANDERSON

CORA BLAIR, MRS. JOHN STELTON
VERN STELTON
ERVIN (dec) BABE AND ADELIN STELTON
NELLIE STELTON
ROBERT (dec) STELTON
FRANK STELTON
LESTER AND EVELYN STELTON
BELVA, MRS. CYRIL ARNOLD
LEONA, MRS. HENRY HUELSNITZ
NORBER AND GWEN
ISABEL, MRS. GENE EDWARDS

GEORGE BLAIR (dec)

HERBERT AND JENNIE BLAIR

DOROTHY, MRS MELVIN JOHNSON

DONALD AND LOUELLA BLAIR

LOIS HUFFMAN

ELAINE, MRS. GUSTAFSON

WILLIAM AND NINA BLAIR

FLORENCE, MRS. KENNETH ROTH

DARRELL AND ESTHER BLAIR

DUANE BLAIR (dec)

MORRIS AND PHYLLIS BLAIR

BETTY, MRS. ROLAND DAHL

CLARA , MRS. AL BATEMAN

ROBERT (BOB) AND ANN BLAIR

ART AND AMELIA (dec) BLAIR

MELVIN (BUD) BLAIR

RALPH AND DOROTHY BLAIR

LESTER AND MILLIE BLAIR

VERDA (dec) MRS. DARYL PREHODA

ORVILLE AND HATTIE BLAIR

DALE (dec)

EARL AND DORIS BLAIR

JIMMY (dec)

VIOLET, MRS. MYRON VAN VLEET

LAWRENCE (dec)

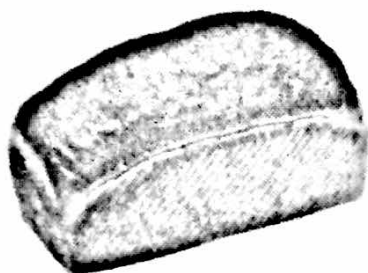
SHIRLEY, MRS. RON TORGERSON

PATRICIA BLAIR

SUSAN BLAIR

(Nina Marie + Allen)
(Anita Schmidt)
(Aarga)
(Adam)

Breads



HAND IN HAND

Each morning when I wake I say,
I place my hand in God's today.
I know He'll walk close by my side,
My every wondering step to guide.
He leads me with the tenderest care
When things are dark and I despair
No need for to understand,
If I but hold fast to His hand.
My hand in His no better way
To walk in safety through the day.
When at days end I seek my rest
And realize how much I'm blessed
My hand goes out to Him and then
I place my hand in God's again.

THE DIFFERENCE

I got up early one morning and rushed right into the day;
I had so much to accomplish that I didn;t have time to pray..
Problems just tumbled about me and heavier came each task.
"Why doesn't God help me?" I wondered. He answered, "You
didn't ask".
I wanted to see joy and beauty, but the day toiled on gray
and bleak.
I wondered why God didn't show me. He said, "But you didn't
seek".
I tried to come into God's presence, I used all my keys
at the lock..
God gently and lovingly chided, "My child you didn't knock".
I woke up early this morning and paused before entering
the day;
I had so much to accomplish that I had to take time to pray.
Author Unknown

OATMEAL BREAD

2 cups quick oatmeal
4 cups boiling water
2 yeast cakes
2 T. shortening
1 T. salt
2 tsp sugar
 $\frac{1}{2}$ cup molasses

Mix above ingredients and cool to lukewarm. Add enough flour to make a soft dough, knead lightly, and let rise in a warm place until double in bulk. Punch down, let rise again. Form into biscuits or loaves.

Ruby Anderson

DATE NUT BREAD

1 cup cut up dates	pinch salt
1 tsp. soda	1 T. melted butter or margarine
$\frac{2}{3}$ cup boiling water	1 tsp baking powder
$\frac{3}{4}$ cup sugar	1 tsp vanilla
1 $\frac{3}{4}$ cup flour	nuts
1 egg	

Pour boiling water over dates and soda, let stand until cool. Beat sugar, egg butter, & add flour, baking powder, salt and vanilla. Beat well and pour into pan. Bake 1 hour at 350 degrees.

Betty Blair Dahl

DARK OATMEAL BREAD

1 cup quick oatmeal
1 tsp salt
 $\frac{1}{3}$ cup Green Label or strong molasses
 $\frac{1}{3}$ cup brown sugar
2 T shortening

Over the above, pour 2 cups boiling water and mix well, cool to lukewarm.

1 cup warm water

1 pkg yeast, combine and let stand 10 min. and add to above mixture.

ADD: about 6 cups flour (white). Knead well & let rise once. Shape into loaves and place in pans. Let rise and bake 45 minutes at 350 degrees. Makes 3 medium or 2 large loaves.

DARK BREAD

$\frac{1}{4}$ Cup sugar	$\frac{3}{4}$ Cup Whole Wheat flour
$\frac{1}{4}$ Cup molasses	1 cake yeast
2 tsp. salt	2 cups warm water
$\frac{1}{8}$ Cup shortening	$7\frac{1}{2}$ cups white flour

Dissolve yeast in warm water, add rest of ingredients. Then add enough white flour to be able to knead for 5 minutes. Put in greased bowl, let rise until double. Punch down and put in greased pans and let rise again. Bake at 350 degrees.

Linda Nelson

ZUCCHINI NUT MUFFINS

3 cups flour	1 tsp. salt
1 tsp. soda	1 tsp. cinnamon
2 cups sugar	1 cup oil
4 eggs	2 cups grated zucchini
$\frac{1}{2}$ tsp. vanilla	1 cup nuts
$\frac{1}{2}$ cup raisins	

Sift dry ingredients. Combine sugar & eggs, beat 2 minutes. Gradually add oil & beat 2 to 3 minutes. Add zucchini, vanilla and blend well. Stir in raisins & nuts. Fold in dry ingredients, just until batter is evenly moistened (do not overbeat)). Put in muffin tins..Fill $\frac{2}{3}$ full. Bake 25 minutes at 350 degrees, or until lightly browned. Let stand for 10 minutes before removing from pan.

Jeanette Lenox

BANANA BREAD

Beat: 1 cup sugar
 $\frac{1}{2}$ cup butter or shortening (margarine)
2 eggs & a dash of salt

Add: 2 well ripened bananas, one at a time, and 2 T. milk
Stir in 2 cups flour and 1 tsp. soda. Add walnuts if desired.

Bake: 45 minutes at 350 degrees

Florence Roth

BRAN MUFFINS

$\frac{1}{2}$ cup shortening
 $1\frac{1}{4}$ cups sugar
2 eggs
2 cups buttermilk
1 cup boiling water
1 cup Nabisco Bran
2 cups Kellogs All Bran
 $2\frac{1}{2}$ tsp. soda
1 tsp. salt
 $2\frac{1}{2}$ cups flour

Pour boiling water over bran and let stand to cool.
Cream shortening and sugar, add eggs, buttermilk, and hot water mixture. Then add all bran, soda and salt. Fold in flour until all is moistened. Store in refrigerator until ready to use -- batter will keep a month or more--
Bake 15 to 20 min. at 450 deg. Jennie Blair

APPLE BREAD

Mix together: 2 cups sugar, 3 eggs and $1\frac{1}{4}$ cups oil
Add: 3 cups diced fresh apple
 1 cup coconut
1 cup chopped nuts
1 tsp. soda
3 cups flour - unsifted
1 tsp. salt
 $1\frac{1}{2}$ tsp. vanilla
Makes 2 loaves
Bake $1\frac{1}{2}$ hrs. at 325 degrees Lea Vone (Blair) Johnson

NUT BREAD

2 cups Brown sugar (firmly packed)
2 eggs (unbeaten)
2 cups sour milk - mixed with
2 tsp. soda
4 cups flour
 $1\frac{1}{2}$ cups walnuts
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
Mix in order given and pour into 2 greased loaf pans.
Bake 1 hour at 350 degrees.

Betty Dahl

ZUCCHINI BREAD

3 eggs	1 tsp salt
1 cup salad oil	1 tsp soda
2 cups sugar	1 tsp cinnamon
2 cups zucchini grated or ground	1 tsp cloves
3 cups flour	1 tsp ginger
3 tsp vanilla	$\frac{1}{2}$ cup nuts

Mix and bake one hour at 350 degrees

Jennie Blair

CINNAMON ROLLS (yummy)

2 loaves frozen bread dough, thaw enough to break into little chunks in a 9 x 13 cake pan.
Melt 1 stick margarine - Add 1 pkg. (3 Oz.) vanilla pudding, 2 T. milk, 1 tsp cinnamon and $\frac{3}{4}$ cup brown sugar. Mix together and pour over chunks of dough. Let rise and bake 25 minutes at 350 degrees.

Dorothy Johnson

SNAIL ROLLS

$\frac{1}{4}$ cup shortening (stick margarine)
1 cup scalded milk
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp salt
3 eggs, beaten
 $5\frac{1}{2}$ cups flour (more or less)

1 Rapid Rise yeast cake
1 T. sugar
2 T. warm milk

mix separately

Bring milk to boiling point. Pour over sugar, salt and shortening in a large bowl. Stir until shortening is melted. Cool until lukewarm. Mix and add the yeast mixture, which is the last 3 ingredients. Then add half of the flour and mix well. Add well beaten eggs, then more flour a little at a time. Mix and knead well. You may more or less flour, have a soft dough. Cover and let rise in a warm place. Knead and let rise, then divide dough into four parts & roll out like pie crust, $\frac{1}{2}$ " thick. Cut in 8 wedges and spread with melted butter or (margarine) Roll up big end to point and place on cookie sheets and let rise. Bake 12 to 15 minutes in 350 degree oven. Rub tops with melted margarine while still hot.

Esther Blair

CRANBERRY BREAD

2 cups flour
1 cup sugar
1½ tsp baking powder
½ tsp soda
1 tsp salt
1 egg, beaten
grated rind of 2 oranges
½ cup orange juice
¼ cup boiling water
1 cup nuts, chopped
1 cup cranberries cut in ½

¼ cup butter or shortening

Sift flour, sugar, b.p., soda and salt. Combine juice, rind, shortening and water, add beaten egg to liquid. Blend into dry ingredients. Add cranberries and nuts Bake 1 hr. at 350 degrees

Mrs. Jerry (Pauline)
Stranlund, Velma's
daughter-in-law

IKE'S CHICKEN SHACK MUFFINS

2 1/3 cups sugar
1 cup vegetable oil
5 tsp soda
4 cups All Bran
2 cups boiling water
2 cups 100 per cent Bran

1 quart buttermilk
5 cups flour
4 eggs, beaten
1 tsp salt
A few raisins or dates
if desired

Pour boiling water over 200% Bran, let stand. In another bowl, cream, oil and sugar and add beaten eggs. Beat until fluffy and stir in buttermilk and then 100% bran and water mixture.

Prepare a dry mixture of sifted flour, soda, salt and All Bran. Add this mixture to the other with a small amount of stirring and fold in the raisins or dates.

Continued...

continued...

Bake in ungreased muffin tin at 400 degrees for 25 minutes. This dough will keep in the refrigerator up to 8 weeks.

One of the secrets of this recipe, is to hand mix after you start adding Bran. Stir only until

blended and never put on your electric mixer. This preserves the coarse texture.

BUTTERSCOTCH ROLLS

Put nuts in greased bundt pan. Then arrange 12 frozen dinner rolls on top. (frozen bread dough can be used)

Mix and pour over rolls:

1 stick melted butter

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

$\frac{1}{2}$ pkg butterscotch pudding and pie mix (do not use instant!)

Let rise over night. Bake 25 minutes at 350 degrees
Let stand 15 to 20 minutes to cool, remove from pan.

Phyllis Blair

HAPPY HOME RECIPE

4 cups of love

2 cups loyalty

3 cups forgiveness

1 cup friendship

5 spoons of hope

2 spoons of tenderness

4 quarts of faith

1 barrel of laughter

Take love and loyalty, mix thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle generously with laughter. Bake it with sunshine. Serve daily, with generous helpings.

Esther Blair

BREAKFAST BUNS

Dough:

1/3 cup milk	1 pkg yeast
1/4 cup sugar	1/4 cup warm water
1/4 cup butter or margarine	2 1/2 cups flour
1/2 tsp salt	1 egg

Filling:

1/4 cup butter & 1/4 cup brown sugar
1/2 cup pecans or walnuts
1/2 cup chopped raisins
1/2 tsp. cinnamon

1. Heat milk in small pan until it bubbles around edges--Add sugar, salt and butter & cool.
2. Sprinkle yeast over warm water in large bowl, add warm milk egg and 2 cups flour. mix with electric mixer until smooth. Add remaining flour and mix by hand until smooth. Let rise until doubled.

Filling: Cream butter and sugar - spread on bottom and sides of a 9 x 9 pan. Sprinkle with nuts. (can use maraschino cherries for color)

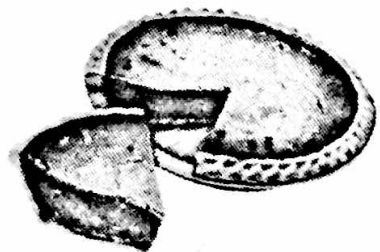
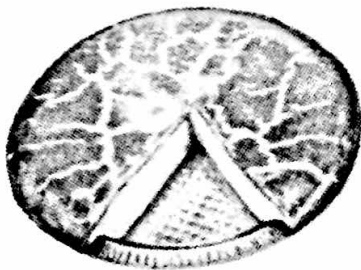
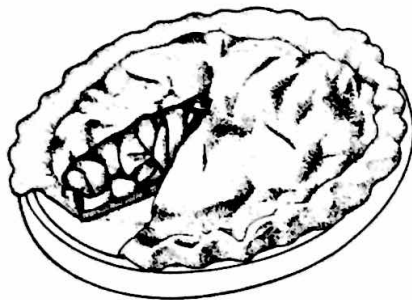
Roll dough to a 16 x 12 inch rectangle. Spread with, spread with 1/4 cup brown sugar, 1/4 cup butter, softened, raisins and cinnamon. Roll and cut into 12 slices and place in pan. Let rise 1 to 1 1/2 hours. Bake 25 to 30 minutes at 375 degrees .
Serve warm. C an be doubled.

Mrs Ron (Helene) Roth

Be careful how you live - you may be the only Bible some people will ever read.

It is too bad we can't forget our troubles as easily as we forget our blessings.

Desserts



RHUBARB PIE

Boil until mushy:

2 Cups rhubarb

1 Cup sugar

1 T. butter

Add:

2 beaten egg yolks

$\frac{1}{2}$ Cup sugar

2 heaping T. flour

Mix all together and pour into a baked pie shell.

Use the 2 egg whites for meringue and brown slightly.

Edith Blair

RHUBARB CRISP

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

$1\frac{1}{4}$ uncooked oatmeal

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

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

$\frac{3}{4}$ Cup melted butter

Mix until crumbly: Press $\frac{1}{2}$ of mixture into 9 x 13 cake pan..

Add 6 Cups cut up rhubarb

In saucepan, mix:

$1\frac{1}{2}$ Cups sugar

$3\frac{1}{2}$ T. cornstarch

$1\frac{1}{2}$ Cups water

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

Cook until clear and pour over rhubarb. Top with remaining mixture. Bake 1 hour at 350 degrees.

Gary Wheatley

Son-in-law of Chris Bateman

BLUEBERRY PIE

Combine in saucepan:

$\frac{3}{4}$ Cup sugar

3 T. cornstarch

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

Add:

4 Cups blueberries

$\frac{1}{4}$ Cup water

Cook and stir constantly until mixture is clear, Remove from heat and stir in:

1 T. butter

1 T. lemon juice

Put remaining blueberries in baked pie shell and pour cooked mixture into shell. Chill and serve with whippedcream.

PIE MIX DESSERT

CRUST: mix together, 2 cups flour, 1 cup butter, $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup chopped nuts. Put in 9 x 13 pan and bake 15 minuts at 400 degrees. Cool and crumble, spread all but enough to sprinkle over top.

filling;

2 cups whipped cream or cool whip

1 cup powdered sugar

1 tsp. vannailla

8 oz. cream cheese

2 cans cherry pie mix or (blueberry)

Beat cheese, powd. sugar and vanilla and blend whipped cream and pie mix. Sprinkle remainig crumbs over top and refrigerate for 12 hours. Keeps well.

Florence Roth

FRESH STRAWBERRY Pie

Combine in 3 qt. sauce pan:

$1\frac{1}{2}$ Cups sugar, 2 Cups water and 4 T. cornstarch, Bring to a boil and cook until clear, stirring constantly.

Remove from heat and add;

$3\frac{1}{2}$ oz. pkg. Strawberry Jello, cool, then stir in 1 qt. cut up or whole fresh strawberries. Pour into a baked pie shell. Refrigerate several hours. Serve with whipped cream or topping.

Mildred Olson

PIE CRUST (Large Recipe)

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

$\frac{1}{2}$ Cup Crisco

$\frac{1}{2}$ Cup Margarine

salt

Mix all together, Add: 1 egg in cup, fill with milk to $\frac{2}{3}$ cup

Mrs. Donald (Alice) Stelton

To speak kindly does not hurt the tongue !!

Winners never quit - quitters never win !

ANGEL FOOD DESSERT

1 angel food cake (baked)
2 bars German Chocolate (sweet) 1 square bitter Chocolate, or
 $1\frac{1}{2}$ tsp water (or packet Choco Bake)
4 eggs
2 T powdered sugar
1 tsp vanilla
1 cup cream, whipped
 $\frac{1}{2}$ cup nuts

Break angel food into bite size pieces. Put $\frac{1}{2}$ in 9 x 13 pan. Melt Chocolates and water and add 4 beaten egg yolks, 2 T powdered sugar and vanilla. Cook until thick - cool. Beat 4 egg whites until they hold peaks - fold into chocolate mixture. Whip cream and fold into chocolate. Pour $\frac{1}{2}$ over cake. Put rest of cake on and top with remaining topping. refrigerate. Sprinkle nuts on top before refrigerating.

FROZEN RASPBERRY DESSERT

Florence Roth

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup brown sugar
1 cup flour
 $\frac{1}{2}$ cup broken pecans

Mix together & bake on cookie sheet for 20 minutes at 300 degrees, stirring 3 or 4 times, cool and put in bottom of 9 x 13 pan. Save $\frac{1}{3}$ for top.

Top:

10 oz pkg raspberries, 1 cup sugar, 1 tsp lemon juice, 2 (warm) egg whites, 1 tsp vanilla, 1 cup cream, whipped. Beat in large bowl at med. speed for 20 minutes, the first 4 ingredients. Fold in whipping cream and vanilla. Spread over crumbs, add topping and freeze for 24 hours.

Mrs. Bob (Ann) Blair

RHUBARB DESSERT

Crust:

1 cup butter or margarine
2 T sugar
2 cups flour

Mix like pie crust and press in 11 x 13 pan. Bake 15 minutes.

6 egg yolks
2 cups plus 3 T. sugar
1 cup milk
4T. flour

5 cups cut up rhubarb and $\frac{1}{2}$ tsp salt

Combine 6 egg yolks, beaten, sugar, milk, flour & salt. Mix well and add rhubarb. Pour over crust and bake 50 minutes at 350 degrees or until done. Continued

-continued

Topping:

Beat 6 egg whites until stiff, add $\frac{1}{2}$ tsp cream of tartar & a pinch of salt, $\frac{3}{4}$ cup sugar & 1 tsp vanilla. Beat until it stands in peaks. Spread on rhubarb and brown until light brown.

Mildred Blair Olson

BANANA SPLIT DESSERT

$\frac{1}{2}$ cup butter
2 cups graham cracker crumbs
2 eggs
2 cups powdered sugar
 $\frac{3}{4}$ cup softened butter
1 tsp vanilla
1 can crushed pineapple (crushed), well drained
4 medium bananas sliced, (about 3 cups)
1 (9 oz) carton frozen whipped topping (thawed)
 $\frac{1}{2}$ cup coarsely chopped pecans
1 (4 oz) jar maraschino cherries (drained)
Hershey syrup

Combine melted butter and cracker crumbs, mix well & press into 9 x 13 pan. Beat eggs until light, add powdered sugar butter and vanilla, beat 5 minutes (and no less) spread over crumbs, chill at least 30 minutes. Then spread pineapple over creamed mixture, arrange bananas over pineapple and cover with whipped topping, sprinkle with pecans. Cover and refrigerate 6 hours or over night. Before serving garnish with cherries and hershey syrup.

Mrs. Orville (Hattie) Blair

Remember - a prayer before eating is the essential ingredient for any good recipe!!

The secret of happy living is not to do what you like, but to like what you do.

FRESH PEACH PIE

Use regular crust on the bottom. Mix until crumbly:

1 Cup sugar

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

$\frac{1}{4}$ Cup butter, melted

Put $\frac{2}{3}$ of crumbly mixture on crust

Slice 4 or 5 peaches into crust and sprinkle with $\frac{1}{4}$ Cup sugar (if you like a sweeter pie) Put rest of crumbly mixture over top of peaches. Pour $\frac{3}{4}$ cup cream over all. Bake about 1 hour at 350 degrees.

GOOD LEMON PIE

1 baked 9" deep dish pie shell

Read this recipe well before starting, but you will find it's the Best ever.

$1\frac{1}{2}$ Cups sugar

$1\frac{1}{2}$ Cups water

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

$\frac{1}{2}$ Cup cornstarch (mixed with a little of the water)

4 egg yolks, slightly beaten

$\frac{1}{2}$ Cup lemon juice

1 tsp. lemon peel

Combine sugar, water and salt in sauce pan. Heat to boiling Mix cornstarch and water to smooth paste and add slowly to boiling mixture, stirring constantly. Cook until thick and clear. Remove from heat. Combine slightly beaten egg yolks and lemon juice, stir into first mixture. Return to heat and bring boiling, stirring constantly. Remove from heat and stir in butter and lemon rind, Cover and cool to luke warm.

MERINGUE

4 egg whites

dash of salt

$\frac{1}{2}$ Cup sugar

Beat all ingredients together until stiff peaks are formed.

Fold $\frac{1}{2}$ of meringue into pie filling and pour into shell

Top with Meringue and brown 350 degrees.

I submitted this recipe which I got from Florence because I know it is the Best Ever.

Esther Blair

MY MOTHER-IN-LAW'S ABSOLUTELY FANTASTIC VINEGAR PIE CRUST

Mix together (Cut in with pastry cutter);

3 Cups flour
1½ Cups lard (must use lard) salt

Mix together and add to flour mixture:

1 beaten egg
1 tsp. vinegar
7 T. iced water

Mix and roll

MY MOTHER-IN-LAW'S ABSOLUTELY FANTASTIC
TWO-CRUSTED LEMON PIE

Mix;

1¼ Cups sugar

2 T. flour

1/8 tsp. salt

Blend in:

¼ Cup butter--softened (must use butter)

Beat thoroughly (set aside 1 tsp. of egg white for
crust glaze if desired):

3 eggs

Add to sugar mixture and blend well:

1 Cup shredded coconut

½ Cup water

2 tsp. lemon rind

¼ Cup lemon juice (fresh)

Pour into pastry-lined 9" pie pan.

(Stuff is goopy) Moisten edge of crust, by DIPPING INTO
FILLING. Cover with top crust. Fold top edge under bottom
edge and flute. Make steam cuts in top crust after placing
it on filling. Brush top crust with slightly beaten egg
white and sprinkle with mixture of:

1 T. sugar

1/8 tsp. Cinnamon (if desired)

(I usually brush with half-and-half and glitter with sugar)

Bake for 35 minutes at 400 degrees or until golden brown.

Cool. Use with Morthor Miele's vinegar pie crust only.

Dorothy Johnson

To have a good neighbor is one of lifes richest joys.

ICE CREAM DESSERT

1 stick butter, melted
1 Cup brown sugar
4 oz. Angel Flake coconut
2½ Cups Rice Chex cereal , crushed
2 quarts vanilla ice cream
½ Cup slivered almonds, salted and toasted

Mix well and pack into two buttered pie pans. Save some to sprinkle on top. Fill with softened ice cream and freeze

Shirley Torgenson

CHERRY DESSERT

¾ Cup butter
2 Cups flour
1 Cup brown sugar
1 Cup oatmeal
2 Cups Bran Flakes
1 tsp. soda
dash of salt

Mix to crumbly mixture and put 2/3 in a 9 x 13 cake pan.

COOK:

1 can crushed pineapple (20 oz.)
1 can pitted cherries - same size can
½ cup sugar
1/3 cup tapioca

Pour over crumbly mixture and add rest of crumbs

Bake ½ hour at 350 degrees

CHOCOLATE SUNDAY SUPREME

1 Cup chopped pecans
1 Cup flour
1 stick margarine
1 8 oz. cream cheese
1 Cup Confectioners sugar
1 Cup Cool Whip
1 large box instant chocolate pudding mix.

Mix pecans, flour & melted margarine & press into a 9 x 13 pan & bake 20 minutes at 350 degrees. Cool

Mix cream cheese, 1 cup cool whip & conf. sugar. Spread on top of pecan mixture.

Mix pudding according to directions. Place on top of cream cheese mixture. Top with remaining Cool Whip. (You may use any flavor pudding you wish.)

Lois Huffman

APRICOT DESSERT

1 can Apricot Pie filling
1 can crushed pineapple (juice and all)
1 box yellow cake mix
1 cup coconut
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup crushed walnuts
 $\frac{3}{4}$ cup butter, melted

Mix pie mix and pineapple and pour into a 9x 13 cake pan. Sprinkle (unbaked) cake mix over. Drizzle melted butter over all. Combine coconut, brown sugar and nuts and put on top. Bake 30 to 45 minutes at 350 degrees.

Ron Roth

INSTANT PUDDING DESSERT

1 cup flour
 $\frac{1}{2}$ cup margarine
 $\frac{1}{2}$ cup chopped nuts
8 oz. cream cheese
1 cup sugar
1 large Cool Whip (reserve part)
2 pkgs Instant Pudding mix - any flavor
 $2\frac{1}{2}$ cups milk

Mix flour and margarine until crumbly & put in a 9 x 13 pan. Spread chopped nuts over crust and pat down. Bake 15 min. at 350 degrees. (If using coconut cream pudding mix, I also brown some coconut while the crust is baking)

Mix cream cheese, sugar and cool whip (reserve some cool whip) Spread this layer over crust. Mix pudding and milk together & while still a little runny, pour over Cream cheese mixture. Spread reserved cool whip on top, and if using coconut, sprinkle over top. Chill several hours, or over night.

Betty Blair Dahl

FROZEN DESSERT

1 can Sweetened condensed milk	1 can Apricot Pie filling
1 (8 Oz) bowl of Cool Whip nuts	# 2 can crushed pineapple juice and all

Mix all and freeze in a 9 x 13 pan. Serve frozen

Esther Blair

LEMON TORTE

6 egg whites, beaten stiff

1 cup white sugar, beat in gradually

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

Spread in a greased 9 x 13 pan & bake 1 hour at 325 degrees.

It will fall, but it is supposed to. Let cool then whip

1 pint cream, add 3 T sugar. Spread this over meringue.

Then add lemon filling on top, then rest of cream & crushed vanilla wafers on top. Chill over night

Lemon filling:

Beat 6 egg yolks with $\frac{3}{4}$ cup sugar, 6 T. lemon juice & rind of 1 lemon. Put all in double boiler, cook until thick, cool before using.

Velma Stelton Stranlund

PEANUT BUSTER BAR DESSERT

1 lb. Hydrox or oreo cookies, crushed

$\frac{1}{2}$ cup melted butter or margarine

Mix together & pat into a 9 x 13 pan

$\frac{1}{2}$ gallon Vanilla ice cream

$1\frac{1}{2}$ cups Spanish peanuts

2 cups powdered sugar

$\frac{2}{3}$ cup chocolate chips

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

$1\frac{1}{2}$ cups evaporated milk

1 tsp vanilla

Cut ice cream in slices and layer over cookies. Press peanuts on top of ice cream. Put in freezer.

Combine rest of ingredients, except vanilla, in a pan & bring to a boil. Boil 8 minutes, stirring constantly.

Add vanilla & mix. Cool & pour over peanuts & ice cream. Freeze.

Marlys Roth Brooks

A good memory is fine, but the ability to forget is the true test of greatness !

It also takes two to make up after a quarrel.

Houses are built to live in, not to look at.

FROSTY STRAWBERRY DESSERT

- 1 cup flour
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup melted butter

Mix these ingredients and put $\frac{2}{3}$ of mixture in the bottom of a 9 x 13 pan Bake 20 minutes at 350 degrees. Stir while baking to prevent burning. Take out $\frac{1}{3}$ for topping. Beat together at high speed for 10 minutes:

- 2 egg whites
- 1 Cup sugar
- 2 Cups strawberries, sliced (fresh or frozen)
- 2 T. lemon juice

Whip 1 Cup whipping cream. Fold into strawberry mixture, pour over crumbs. Top with remaining crumbs. Garnish with sliced strawberries. Cover and freeze over night.

Sue Nims (Jeanette's
daughter)

RASPBERRY WHIP Low Cal

- 2 Lg. Pkg. sugar-free Raspberry Jello
 - 1 Med. size Cool Whip
 - 1 Cup Walnuts (Crushed) 1 large pkg. raspberries
(unsweetened)
- Mix Jello and Raspberries and soft set, then mix Cool Whip and walnuts in with electric mixer until well mixed, chill again until well set. (4 hours)

Ranae Woodman
Donald's daughter

PUMPKIN DESSERT

- 1 can (29 oz.) Pumpkin
- $\frac{3}{4}$ Cup sugar
- 6 beaten eggs
- 1 large can evaporated milk
- dash of salt
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg Instead of these spices I use Pumpkin
- 1 tsp. Ginger Pie Spice Mix. $1\frac{1}{2}$ tsp., or to your taste.
- 1 Spice Cake Mix
- 1 stick Margarine

Combine pumpkin, sugar, beaten eggs, milk and spices. Pour into 9 x 13 pan. Make a crumbly mixture out of the Cake Mix and Margarine and sprinkle over the pumpkin mixture. Bake 1 Hour at 350 degrees.

Florence Roth

Salads



CAULIFLOWER SALAD

1 head - fresh cauliflower 1 cup cottage cheese (optional)
1 stalk broccoli - fresh 2 cups mayonnaise
5 or 6 green onions - fresh 1 tsp onion salt
1 cup green peas - raw 1 tsp garlic powder
1 cup sour cream or buttermilk salt and pepper

Chop cauliflower and broccoli into bite size pieces
mix and let it cool for one hour before serving

Jennie Blair

TACO SALAD

1 lb. hamburger
1 head lettuce - tear apart
4 medium tomatoes - diced
1 onion - chopped
grated cheese
1 can kidney beans - drain and rinse
1 pkg taco seasoning mixed with 1 cup Miracle Whip, thin
with a little milk. Toss and mix above ingredients. Place
in refrigerator at least 2 hours or over night. Grate cheese
and sprinkle top with crumpled taco chips before serving.

Wade Blair
Morris' son

SHRIMP SALAD

1 (7 oz.) can shoestring potatoes
1 (4½ oz.) can shrimp (rinse & drain)
¼ cup onion, chopped fine
1 cup raw carrots - grated in blender
1 cup celery - cut fine
Mix together, just before serving moisten with ½ cup
salad dressing & ½ tsp prepared mustard.

Dorothy Blair Johnson

Sympathy is never wasted except when you give it
to yourself.

You are often sorry for saying a harsh word, but
you will never regret saying a kind one!

HOT CHINESE CHICKEN SALAD

8 fryer chicken thighs - skinned
 $\frac{1}{4}$ cup cornstarch
 $\frac{1}{4}$ cup corn oil
1 large tomato cut into chunks
1 can water chestnuts - sliced
1 can (4 Oz) sliced mushrooms - drained
1 cup coarsely chopped green onion
1 cup slant sliced celery
1 tsp monosodium glutamate
 $\frac{1}{8}$ tsp garlic powder
 $\frac{1}{4}$ cup soy sauce
2 cups finely shredded ice berg lettuce

In shallow dish, place cornstarch - add chicken and dredge to coat.

In Wok place oil and heat to medium temp. Cook chicken until brown. Add tomatoes, water chestnuts, mushrooms, onion celery, MSG, garlic powder & soy sauce. Cover and simmer about 5 minutes or until fork can be inserted in chicken with ease. In bowl place lettuce, add chicken and vegetable mixture, toss lightly. Serve hot with cooked rice.

Mrs. Allen (Anita) Blair

SAUERKRAUT SALAD

$1\frac{1}{2}$ cups sugar
 $\frac{3}{4}$ cup white vinegar
 $\frac{1}{4}$ cup veg. oil
1 quart jar saurkraut - undrained
 $\frac{1}{2}$ cup chopped celery
1 medium sweet onion - sliced thinly
 $\frac{1}{2}$ green pepper - diced
2 oz. jar pimiento
1 tsp celery seed

Dressing:

Combine, sugar vinegar & oil in small pan, bring to a boil and simmer 5 minutes. Combine rest of ingredients - toss lightly, add dressing. Refrigerate over night, drain and serve.

Barbara (Roth) Korshin

LIME SHRIMP SALAD

Prepare Lime Jello with crushed pineapple, juice and all, pour into mold and let set.

Topping:

2 cans shrimp, well drained

$\frac{1}{4}$ cup salad olives, cut up

1 T. lemon juice

1 T. grated onion

1 cup mayonnaise

Combine and serve over jello

Florence Roth

FLUFF SALAD

1 pkg vanilla pudding (not instant)

1 pkg jello - any flavor

$1\frac{1}{2}$ cups water

Cook together, stirring constantly until mixture boils one minute, cool.

Add: 8 oz. Cool Whip and any fruit desired. I like mandarin oranges, bananas, nuts & miniature marshmallows, or use raspberry or strawberry jello & add raspberries or strawberries as main fruit.

Janice Blair

JINGLE NUT WREATH (Christmas salad)

1 pkg (6 oz) lime jello

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

2 cups boilingwater

$\frac{1}{2}$ pear, canned

1 (8 oz) can crushed

$\frac{1}{2}$ cup chopped, toasted almonds

pineapple in juice

$\frac{1}{4}$ cup well drained maraschino

$\frac{2}{3}$ cup sour cream

cherries

Dissolve gelatin in boiling water. Drain pineapple & reserve juice. Add pear juice to pineapple juice to make 1 cup. Add to gelatin. Chill until slightly thickened. Measure $1\frac{1}{2}$ cups and pour into a 6 cup ring mold. Chill until set, but not firm. Combine sour cream, and mauonnaise; blend in remaining gelatin. Chill until thickened and add pear, pineapple, n uts & cherries and spoon into mold. Chill at least 4 hours. Makes 12 servings.

Lois Blair Huffman

FRUIT SALAD

- 1 can Cherry Pie Mix
- 1 can Sweetened condensed milk
- 1 (8 oz) Cool Whip
- 1 small can Crushed Pineapple
- Walnuts

Mix all together and cool. Better if mixed a day ahead

Peggy Roth Cigelske

GREEN JELLO SALAD

- 1 Large lime jello
 - 2 cups hot water
 - $\frac{1}{2}$ cup diced celery
 - $\frac{1}{2}$ cup chopped walnuts
 - 1 small can crushed pineapple
 - $\frac{1}{2}$ pint Whipping cream
 - 6 oz cream cheese
- Mix jello and water and let partially set. Add celery , nuts and pineapple, juice and all. Whip the cream and add cream cheese. Combine with jello mixture and place in mold. Let set over night.

Betty Blair Dahl

PISTACHIO SALAD

- 1 small pkg Instant Pistachio pudding
 - 1 large can crushed pineapple, including syrup
 - 2 cups miniature marshmallows
 - 1 large tub Cool whip
 - $\frac{1}{2}$ cup chopped nuts
- Mix together and serve

??

A man too busy to take care of his health is like a mechanic too busy to take care of his tools.

If at first you don't succeed - you are running about average

BROCCOLI SALAD

1 large head broccoli
1 cup mayonnaise
 $\frac{1}{2}$ cup sunflower seeds
 $\frac{3}{4}$ lb. bacon fried (crumble)
 $\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup sugar
2 T. vinegar

Mix together mayonnaise, sugar & vinegar. Refrigerate at least 6 hours. Mix together broccoli flowerettes, sunflower seeds, bacon & raisins, then mix all together and serve.

Mrs. Allen (Anita) Blair

APPLE COLE SLAW

1 apple, chopped
 $\frac{1}{2}$ head of cabbage, shredded
 $\frac{1}{4}$ cup mayonnaise
3 tsp sugar
2 tsp lemon juice
2 tsp milk
salt & pepper

3 BEAN SALAD

1 can green beans
1 can yellow beans
1 can red kidney beans
1 onion, chopped
 $\frac{1}{3}$ cup salad oil
 $\frac{2}{3}$ cup vinegar
 $\frac{3}{4}$ cup sugar

Mix all together & let stand in refrigerator several hours.

Florence Roth

Adolescence is the age at which children stop asking questions because they know all the answers.

FESTIVE SALAD

$\frac{1}{2}$ cup uncooked rice

2 cups milk

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

Cook until thick and creamy.

Dissolve 1 envelope unflavored gelatin in $\frac{1}{4}$ cup cold water.

Add to rice and cool. It will get thick.

Fold in

1 cup whipped cream

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

$\frac{1}{4}$ tsp. almond flavor (extract)

Pour into salad mold (double for bundt pan) & refrigerate.

Topping:

1 (10 oz.) Frozen raspberries - thawed

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

$\frac{1}{2}$ cup red current jelly

Cook and stir 10 minutes, until thick. Strain and chill.

Drizzle a little over the mold. Put remainder in small

bowl. A family favorite.

Marlys Roth Brooks

FRUIT COCKTAIL SALAD

1 cup buttermilk

1 pkg instant vanilla pudding

1 # 2 can fruit cocktail, (drained)

8 oz Kool Whip

Combine buttermilk, pudding and fruit cocktail and refrigerate

When ready to serve fold in Kool Whip and 1 pkg. fudge stripe cookies which have been crumbled.

Paula Brooks

Marlys Roth Brooks daughter

Worry is like a rocking chair-- it will give you something to do, but it won't get you anywhere.

Casseroles
and
Meat Dishes



TUNA BURGERS

Mix together:

2 cans water pack tuna, 2 eggs, $\frac{1}{4}$ cup bread or cracker crumbs, 3 T chopped onion, 1 T parsley, a little pepper
1 T yogurt, dash of Worcestershire.

Form into patties, roll in flour and pan fry a few minutes on each side. Serve on bun with lettuce, tomato and mayonnaise, or serve plain with peas and escalloped potatoes.

Doris Blair

QUICK TACO CASSEROLE

1 (6 oz) pkg Frito chips
1 $\frac{1}{2}$ lbs ground beef
1 can chili beans
8 oz. grated mozzarella cheese
1 medium onion, chopped
2 green peppers, chopped
2 tomatoes, chopped
 $\frac{1}{2}$ head of lettuce, shredded
1 (8 oz) can mild enchilada sauce
1 (8 oz) can tomato sauce
1 (8 oz) can taco sauce

Heat the Fritos in a 9 x 13 pan until crisp. Brown ground beef & drain. Sprinkle beef over Fritos. Heat beans separately & spread over ground beef. Sprinkle $\frac{1}{2}$ of the cheese over the beans. Add: lettuce, tomatoes, peppers & onions. Heat the sauces together & pour over vegetables. Sprinkle remaining cheese. Serve immediately.

Elaine Hansen
Rubys' daughter

CABBAGE CASSEROLE

1 lb. ground beef
1 cup water
1 cup minute rice
Brown the beef, drain & add water and rice. Cook until rice is light and fluffy.

1 medium head cabbage, chopped, cooked and drained
spaghetti sauce
mozzarella cheese

Place a layer of cabbage in a greased casserole, add a layer of beef and rice, a layer of spaghetti sauce and mozzarella cheese. Repeat layers until casserole is full, ending with cheese. Bake until cheese is bubbly & brown

Mrs. Morris (Phyllis) Blair

CHILI

2 lbs hamburger
1 medium onion
2 T hot chili powder
2 (8 oz) cans tomato sauce
2 cans kidney or chili beans

Put kidney beans and tomato sauce and chili powder in crock pot. Heat on high until warm. Brown hamburger and onion in frying pan and then mix in with beans, etc. in the crock pot. Turn crock pot to low and cook at least 8 hours.

Ranae Blair Woodman
Donalds' daughter

CHEDDAR - FILLED BEEF ROLLS

1½ lbs ground beef	1 cup shredded sharp cheddar cheese
¼ cup dry bread crumbs	¼ cup dry bread crumbs
2 T barbecue sauce	¼ cup chopped green pepper
1 egg	2 T water
½ tsp salt	

Combine meat, bread crumbs, barbecue sauce, egg and salt, mix well. Pat meat into a 14 x 8 inch rectangle on foil or waxed paper. Combine cheese, bread crumbs, green pepper and water. Pat cheese mixture over meat. Roll up jelly roll fashion, beginning at narrow end. Chill several hours or over night. Bake for 25 - 30 minutes at 350 degrees in a shallow pan. Slice into 6 servings

Carol Narak
Bettys' daughter

WILD RICE CASSEROLE

4 cups boiling water	1 bay leaf, crumbled
½ cup uncooked wild rice	¼ tsp each of: celery salt, garlic salt, pepper, onion salt
½ cup minute rice	¾ cup green pepper & celery
1 can cr. mushroom soup	1 cup boiling water (optional)
1 can cr. chicken soup	3 slices bacon, cut into small pieces
3 chicken boullion cubes in	
6 T chopped onion	
slivered almonds (optional)	

Pour boiling water over both rices. Let stand 15 minutes Drain. Place in large casserole. Brown bacon, remove onto draining paper towel. Saute celery, onion, gr. pepper. Drain grease. Combine rices, soups, boullion cube water, bay leaf, spices & sauteed vegetables. Mix well & bake uncovered 1½ hrs. at 350 degrees.

Mildred Blair Olson

BEEF N' POTATO BAKE

4 cups frozen hash brown potatoes, thawed
3 T vegetable oil
1/8 tsp pepper
1 lb. ground beef
1 pkg brown gravy mix
1 cup (4 oz) shredded cheddar cheese
1 cup water
1/2 tsp salt (garlic)
1 can French fried onions
1 pkg frozen mixed vegetables

In a shallow 1 1/2 quart baking dish, combine potatoes, oil salt & pepper. Firmly press mixture across and up the sides to form a shell. Bake, uncovered at 400 degrees for 15 min. Meanwhile, in a skillet, brown beef, drain, stir in gravy mix, water, garlic salt and bring to a boil. Add mixed vegetables, reduce heat to medium and cook 5 minutes. Stir in 1/2 cup cheese and 1/2 can French fried onions. Place in potato shell. Bake uncovered 15 minutes at 350 degrees. Sprinkle with remaining cheese and onions. Bake 5 minutes longer

Janice Blair

PIZZA CASSEROLE

1 lb Hamburger, browned and drained
Boil 1/2 pkg noodles & drain
2 cans Contadina Pizza Sauce (we like Contadina best)
salt & pepper
Put 1/2 the cooked noodles in a casserole. Mix hamburger & Pizza sauce together and add anything else you like on a Pizza, such as onion, green pepper, mushrooms or pepperoni. Pour 1/2 the meat sauce over the noodles, then the rest of the noodles and meat sauce. Sprinkle Mozzarella cheese over all and bake 1 hour at 350 degrees

Morris Blair

3 BEAN CASSEROLE

Brown, 1 lb hamburger and 1/4 cup onion. Fry 1/2 lb bacon and crumble
ADD: 2 T vinegar
1 tsp salt
1/2 cup catsup
1/2 cup brown sugar
1 can lima beans
1 can kidney beans
1 can pork and beans
1/2 T dry mustard

Mix and place in casserole, Bake 45 minutes at 350 degrees. I use my crock pot. Start it on high, when hot turn on low for 4 or 5 hours.

Peggy Roth Cigelske

PERFECT TUNA CASSEROLE

1 can cream of mushroom soup (or celery)
 $\frac{1}{4}$ cup milk

1 can tuna - drained

2 hard boiled eggs - sliced

1 cup cooked peas

$\frac{1}{2}$ cup slightly crumbled potato chips

In a quart casserole dish, blend milk, and soup - stir in tuna, eggs and peas. Bake 25 minutes at 350 degrees. Top with crumbled potato chips and bake 5 min, more. Serves 4

Susan Blair

FISH STICK AND GREEN BEAN CASSEROLE

1 (10^{oz}) pkg frozen french style green beans - thawed.

1 lb can stewed tomatoes

2 T flour

$\frac{1}{4}$ tsp garlic powder (if you like)

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

1 (8 oz) pkg frozen fish sticks

Place green beans in a greased shallow casserole. Blend tomatoes with flour and seasonings. Pour over beans. Cover and bake 30 minutes at 350 degrees. Remove cover & arrange fish stick over top. Return pan to oven and bake 10 min. longer. Serves 3

Patty Blair

BAKED FISH AUGRATIN

Put 1 lb frozen fish into baking dish & sprinkle with bread crumbs.

Add:

1 cup tomatoes

2 T onion

salt and pepper

dot with butter & top with $\frac{1}{2}$ cup shredded cheese. Bake 35 minutes at 350 degrees.

Jodi - Shirley's daughter

Life is full of shadows, but the sunshine makes them all.

Adopt the pace of nature - her secret is patience !

BROCCOLI HOT DISH

2 pkg chopped broccoli, or fresh

1 can cream of mushroom soup

1 can cream of chicken soup

3/4 cup cooked rice

1/2 cup chopped celery

1/2 cup chopped onion

1 small jar Cheese Whiz, or substitute cubed Velveeta

Prepare broccoli as directed, drain. Saute onion and celery in margarine, drain. Mix all ingredients and bake 35 minutes at 350 degrees. Water chestnuts may be added.

Bonnie Jordan

Jeanettes daughter

BROCCOLI CASSEROLE

2 small heads fresh broccoli

1 can sliced water chestnuts

1 cup grated American cheese

1 (10 oz) can mushroom soup

1 small can evaporated milk

1 can onion rings

Wash and trim broccoli. Cook in lightly salted water until almost tender. Drain, and place in 2 quart casserole. Combine water chestnuts, cheese, soup and milk. Pour over broccoli. Bake 25 minutes at 350 degrees. Top with onion rings and bake 8 to 10 minutes longer. Serves 6 to 8.

Belva Stelton Arnold

BARBEQUED BAKED BEANS

1/2 to 3/4 lb. ground beef

1 large can Campbells
pork and beans, drain off

some of the liquid & remove
pork pieces

1 onion chopped

1/2 cup brown sugar

1/2 cup catsup

1 T worcestershire sauce

1 T mustard (prepared)

Combine ingredients and bake for 1 to 1 1/2 hours at 375 degrees. Garnish with browned bacon

Nina Larson

Darrells' daughter

We may give without loving, but we cannot love
without giving.

PARTY RICE AND NOODLES

1 cup regular long grain rice 4 T butter or margarine
1 med. onion, minced $\frac{1}{4}$ lb. mushrooms, sliced
1 (13 $\frac{3}{4}$ oz.) can chicken broth $\frac{1}{4}$ cup water
 $\frac{1}{4}$ of 8 oz pkg medium noodles 1 tsp salt
(1 heaping cup)

About 1 hour before serving: Preheat oven to 350 degrees
In 10 inch skillet over medium heat, cook rice until
golden brown, stirring & shaking skillet often. Remove
rice to $1\frac{1}{2}$ quart casserole. In same skillet over medium
heat, melt butter, add onions & mushrooms & cook until
onion is tender. Stir in chicken broth, water and salt.
Heat to boiling.

Stir in hot broth mixture & uncooked noodles into rice
in casserole. Cover & bake 30 to 35 minutes, until
rice and noodles are tender, and all liquid is absorbed.
Just before serving fluff with a fork. Makes 6 servings.

Carol (Dahl) Narak
Bettys' daughter

SOUP MIX

2 cups dry milk
1 cup cornstarch
 $\frac{1}{4}$ cup instant beef bouillion
2 T. dried onion flakes
1 tsp dried thyme (crushed)
1 tsp dried basil "
 $\frac{1}{2}$ tsp pepper

Combine all ingredients - mix well. Store in air tight
container.

To make 1 can of soup: Combine $\frac{1}{3}$ cup of mix with $1\frac{1}{4}$ cups
water. Cook and stir until thick. Vary flavor of mix by
using chicken bouillion instead of beef. Use different
herbs and spices, or add vegetables and meat scraps.

This mix for 3 cups will make an amount equal to 9 (10 oz)
cans of condensed soup.

This mix equals 101 calories & 79 MG sodium in 1 can of
soup. This sounds very special (florence)

Doris Blair

STAY IN BED STEW

2 lbs stew meat (cubed) 1 pkg frozen corn of mixed
5 carrots, cut up vegetables
1 can cream of mushroom or 3 potatoes, cubed
celery, or chicken soup 7 oz beer

Arrange ingredients in order listed. On top of this pour
beer. Cook in slow oven at 275 deg. for 4 hours, or in
Crock pot about 6 to 8 hours on low

Lois Blair Huffman

BREAKFAST CASSEROLE

Beat together: $3\frac{1}{2}$ cups milk, 6 eggs & 3 T. minced onion
Add: 12 slices white bread, broken up, $\frac{3}{4}$ lb. shredded sharp cheese, 4 cups diced ham or cooked sausage, plus 1 pkg cooked broccoli. (If using ham) place in ungreased 9 x 13 pan. Let set over night. Bake 55 minutes at 350°
serves 10

Dianne (Stranlund) Custer

BARBECUPS

$\frac{3}{4}$ lb. hamburger, brown and drain
 $\frac{1}{2}$ cup barbecue sauce
1 T. minced onion
2 T. brown sugar
1 can (8 oz) Pillsbury regular tenderflake biscuits
Press each biscuit into ungreased muffin tin cups.
Combine all other ingredients and spoon some into each cup. Sprinkle with $\frac{3}{4}$ cup shredded cheese. Bake for 10 to 12 minutes at 400 degrees.

Marlys Roth Brooks

TATOR TOT HOT DISH

1 bag (2 lbs.) Tator Tots, or as many as you want
 $1\frac{1}{2}$ lb. hamburger
1 med. onion
1 can mixed vegetables
1 can cream of mushroom soup
1 can of alphabet soup
Brown hamburger and onions. Then mix rest of ingredients
Put sliced American cheese and Tator Tots on top and bake for 30 minutes at 350 degrees, or until tater tots are brown.

Linda Nelson

BROCCOLI RICE BAKE

1 can cream of mushroom soup
1 small jar cheese whiz
1 small can mushrooms (drained-optional)
 $\frac{1}{2}$ cup onion
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup melted margarine
1 $\frac{1}{3}$ cups Minute rice (uncooked)
1 pkg frozen broccoli pieces (thawed)
Mix well and bake uncovered for 45 minutes at 450 degrees

Tamara Wheatley
Daughter of Chris (Blair) Bateman

OVEN OMELETTE

8 eggs
1 cup milk
 $\frac{1}{2}$ seasoned salt
8 oz cooked bacon
1 cup shredded cheddar cheese
1 T instant minced onion
1 pkg hash browns

Heat oven to 325 degrees. Beat eggs, milk, seasoned salt. Add crumbled bacon, cheese, onion and hash browns. Pour into greased 9 x 12 baking dish. Bake, uncovered 40 to 45 minutes or until omelette is set and top is golden brown. Can be refrigerated and reheat the amount you want in the microwave when needed.

Mildred Blair Olson

CHICKEN HOT DISH

2 cups uncooked macaroni
1 can cream of mushroom soup, 1 can celery and 1 can cream of chicken soup
2 cups diced chicken (cooked)
1 quart milk
 $\frac{1}{2}$ cup cubed cheese
Let stand in refrigerator overnight. Add $1\frac{1}{2}$ cups crushed soda crackers, $\frac{1}{2}$ cup melted butter or margarine on top. Bake at 350 degrees for 45 minutes, or until done.

Dorothy Blair Johnson

MACARONI CASSEROLE

1 (8 Oz) box macaroni, or elbow spaghetti
1 can cream of chicken or celery soup
1 soup can milk
 $\frac{1}{2}$ cup diced cheese
Cook macaroni according to directions. Rinse in cold water and drain. Add soups, milk, and add 1 can corned beef (broken into small pieces). Mix together with cheese. Place in casserole and bake until heated thoroughly.

Mildred Blair Olson

Show me a woman with a clean oven and I'll show you a woman who does not do any baking

Don't hurry - don't worry -- don't forget to smell the flowers !

When we worry we do not trust - when we trust we do not worry!

CREAMY POTATO PUFF

1 (8 oz) pkg cream cheese
4 cups hot mashed potatoes
1 egg, beaten
1/3 cup finely chopped onion
1/4 cup chopped pimiento

1 tsp salt, dash pepper

Combine softened cream cheese & mashed potatoes, mixing until well blended, add remaining ingredients. Place in buttered casserole. Bake at 350 degrees for 45 minutes.

Jodi Bonnema

AUGRATIN POTATOES

1 - 2 lb bag of Frozen Hash Browns
1 cup chopped onion
8 Oz. shredded cheddar cheese (sharp)
1/4 tsp garlic powder
2 cans cream of chicken soup (undilute)
1 pint sour cream

mix together, and pour into a 9 x 13 pan. Cover with 2 cups crushed corn flakes. Melt 1 1/2 sticks of butter or margarine and pour over corn flakes. Bake 1 hour and 15 minutes at 325 degrees.

Julis Woosley

Ninas' daughter-in-law

COTTAGE CHEESE MEAT LOAF

1 egg, slightly beaten
1 1/2 tsp Worcestershire sauce
1 tsp salt
3/4 tsp dry mustard
1/8 tsp pepper
1 1/4 lbs ground chuck
1 cup cottage cheese
1/2 minced onion
1/4 cup minced green pepper

Combine all ingredients & mix lightly, but well. Press into a loaf pan. Bake 50 to 60 minutes at 350 degrees. Let stand 5 minutes before cutting

Shirley Blair Jorgenson

MEAT LOAF BURGERS

3 lbs Hamburger
2 small pkgs crackers
1 medium onion
2 T Worcestershire sauce
1 tsp pepper
 $\frac{1}{2}$ tsp salt
2 eggs

Mix well and fry, broil or barbeque

Ranae Blair Woodman

CABBAGE ROLL UPS

Steam cabbage leaves, a few minutes or microwave 20-30 seconds. Cut out large heavy vanes.

Combine following: *delms*

1 lb ground beef
 $\frac{1}{2}$ cup raw rice
1 small onion, chopped
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp pepper
1 T Worcestershire sauce
1 egg

Place a meat ball on cabbage leaf and roll to cover meat. secure with toothpick. Make about 8 or 10 individual roll-ups & place in baking dish.

Sauce:

2 cans tomato soup
1 can water

Pour over cabbage roll ups and cover with a lid.

Bake $1\frac{1}{2}$ hours at 375 degrees.

Nina Larson

Darrells' daughter

Some cause happiness wherever they go -- others
whenever they go.

LASAGNA

1 (8 oz) pkg noodles - cooked and drained
1 lb hamburger
 $\frac{1}{2}$ tsp garlic salt
1 quart tomatoes
3 T flour
salt and pepper
1 cup chopped onion
 $1\frac{1}{2}$ tsp Oregano
 $\frac{1}{2}$ lb. sliced American Cheese
 $\frac{1}{2}$ cup grated Parmesan Cheese

Brown hamburger and onion, add garlic salt. Mix $\frac{1}{2}$ cup of the tomatoes with the flour and add to the meat with the rest of the tomatoes, salt, pepper, garlic salt, oregano and simmer for 15 minutes. In a 2 quart casserole, place a layer of noodles, meat sauce and cheese slices, repeat layers and top with Parmesan cheese. Bake 20 to 25 minutes at 350 degrees. Serves 6 to 8.

Florence Blair Roth

ENCHILADAS

1 lb ground beef
15 oz of your favorite chili sauce
 $\frac{1}{3}$ cup cooking oil
6 corn tortillas
 $1\frac{1}{2}$ cups shredded cheddar cheese
salt, pepper & garlic salt
 $\frac{1}{4}$ cup chopped onion (optional)

COOK; ground beef (use salt, pepper & garlic salt as you like) and onion til meat is brown and onions are tender. Drain off fat.

Meanwhile, heat chili in a sauce pan & heat the tortillas in a skillet, using about $\frac{1}{3}$ cup of oil. Dip the tortillas, one at a time until limp, then drain on paper towels.

Spoon meat into each tortilla, sprinkle with cheese then fold the tortilla, sides to overlap and secure with a toothpick. Arrange tortillas in a baking dish and pour chili sauce over all. Sprinkle with cheese. Bake uncovered in 350 degree oven for 10 minutes, or until cheese is melted. Serve with Spanish Corn.

Mrs. Kevin (Penny) Brooks
Florence' granddaughter in law

TUNA BURGERS

Mix together:

2 cans water pack tuna, 2 eggs, $\frac{1}{4}$ cup bread or cracker crumbs, 3 T chopped onion, 1 T chopped parsley, a little pepper, 1 T. yogurt, and dash of Worcestershire sauce. Form into patties, roll in flour and pan fry a few minutes on each side. Serve on a bun with lettuce, tomato and mayonnaise, or serve plain with peas and scalloped potatoes.

Doris Blair

HIGH BROW HADDOCK

1 lb frozen Haddock fillets	$\frac{1}{4}$ cup onion - chopped
2 T butter	2 T. flour
$\frac{1}{4}$ tsp salt	$\frac{1}{8}$ tsp pepper
1 cup shredded sharp American cheese	1 cup frozen peas
1 cup milk	$\frac{3}{4}$ cup sour cream
1 (4oz) can mushrooms (drained)	1 cup soft bread crumbs
2 T butter	

In large skillet, barely cover fish with water. Simmer gently 12 to 15 minutes (or until fish flake with fork) Drain. Break into large chunks and set aside. In a large pan, cook onion in butter until tender, but not brown. Blend in flour, salt and pepper. Add milk all at once & cook, stirring constantly until mixture thickens and bubbles. Remove from heat. Add cheese, stir until melted. Add sour cream, fish, mushrooms and peas. Pour into a large baking dish. Combine bread crumbs and butter and sprinkle on top. Bake 15 to 20 minutes at 400 degrees.

Julia Woosley
Darrell's granddaughter -ⁱⁿlaw-

Always forgive your enemies - nothings annoys them so much.

Some people give and forgive, others get and forget.

TATER TOT CASSEROLE

1 lb. hamburger, browned with
 $\frac{1}{2}$ cup chopped onion
1 can cream of mushroom soup
1 can french style green beans

Mix together and put in casserole. Top wit Tater Tots
Bake 1 hour at 350 degrees

Betty Blair Dahl

CHILI

1 lb hamburger
 $\frac{1}{4}$ cup chopped onion
2 cups tomatoes
1 cup water
2 tsp chili powder

2 cans kidney beans (do not drain)
Brown hamburger and onions. Add all but beans and simmer.
Add beans shortly before serving

Mrs Donald (Alice) Stelton

PORK BARBEQUE

Boil 6 lbs. Spare Ribs for 1 hour and drain.

Sauce:

Saute 1 cup chopped onion in 2 T. margarine. Add 2 cans tomato soup, 1 cup brown sugar, 1 $\frac{1}{3}$ T. Worcestershire sauce, 1 T prepared mustard & a dash of hot pepper sauce, 1 T vinegar & $\frac{1}{4}$ tsp garlic salt. Pour sauce over ribs in a baking dish. Bake 35 to 40 minutes at 350 degrees.

ITALIAN BEEF

3 lbs. chuck roast or rump roast
2 cups water (1 cup for crock pot)
1 pkg dried onion soup
1 T. each: Sage, basil, marjoram, oregano, thyme, red pepper
I don't like my food too hot so I cut the spices in half.

Cut all fat off the meat, and cut into large pieces and brown. Cook until it shreds, usually about 12 hours (in crock pot). Serve on Italian rolls, that have been browned so they don't get soggy.

Christine Blair Bateman

PARTY MEAT BALLS

2 lb ground beef, or ($\frac{1}{2}$ beef & $\frac{1}{2}$ sausage)
1 cup crushed corn flakes $\frac{1}{2}$ cup parsley flakes
2 eggs, slightly beaten 2 T. soy sauce
 $\frac{1}{4}$ tsp pepper $\frac{1}{2}$ tsp garlic powder
 $\frac{1}{3}$ cup catsup 2 T. minced onion

Combine above ingredients. Mix well & roll into 1 inch balls. Brown in skillet.

Sauce:

1 (16 oz) can jellied cranberry sauce (mash with fork)
1 (12 Oz) jar chili sauce
2 T. brown sugar
1 T. lemon juice

Place browned meat balls in crock pot. Pour sauce over meat balls and heat 2 to 3 hours.

Lou Ann Bateman
Chris' daughter-in-law

SWEDISH MEAT BALLS

$\frac{1}{2}$ lb ground beef
 $\frac{1}{2}$ lb ground pork
 $\frac{1}{2}$ tsp ginger
 $\frac{1}{2}$ tsp allspice
salt & pepper to taste
1 grated onion
1 cup bread crumbs
 $\frac{1}{2}$ cup milk
1 egg

Mix ingredients and roll into walnut sized balls. Bake until nicely browned. Good with or without gravy

Mrs. Donale (Alice) Stelton

CHINESE HOT DISH

$1\frac{1}{2}$ lb. ground beef (browned)
1 cup celery
2 onions

Add:

$\frac{1}{2}$ cup uncooked rice
1 can peas
4 T. soy sauce
1 can cream of mushroom soup
1 can cream of chicken soup
1-cup water

Mix well, place in casserole and bake $1\frac{1}{2}$ hours at 350 degrees

BEEF AND BRAN STROGANOFF

1 egg
1/3 cup milk
1¹/₄ cups Kelloggs Bran Flakes
1/2 tsp garlic salt
3/4 lb. hamburger
1 med size onion, chopped
1 T. margarine
1/2 cup hot water
1 jar (2¹/₂ oz) sliced mushrooms
1 beef bouillon cube
1 can cream of mushroom soup
1 cup sour cream
Cooked, buttered noodles to serve four

1/4 tsp Paprika

In large bowl, beat egg until foamy, stir in milk, salt, pepper, bran flakes and paprika. Let stand until cereal is softened. Add hamburger and mix until combined. Shape into twenty meat balls. Place in single layer on a shallow baking pan (jelly roll pan). Bake in oven at 400 degrees until well browned. Drain off fat.

Meanwhile, in large frypan, cook onions in margarine over low heat until tender. Stir in water, mushrooms and bouillon cube. Simmer, stirring frequently, until bouillon is dissolved. Add meatballs. Cover and continue cooking over low heat, about 15 minutes.

Stir together soup and sour cream. Just before serving, pour mixture over meat balls, stirring gently. Cook until heated thoroughly, do not boil. Serve immediately over buttered noodles. Makes 4 servings

Florence Roth

BARBEQUEUED WEINERS

2 pkg weiners, cut in 5's
small bottle A-1 sauce
1/3 cup oil
1 (12 Oz) can tomato sauce
1/3 cup brown sugar
2 T. vinegar
Marinate the above for 4 to 6 hrs. Then cook at 225 degrees in electric fry pan for 1 to 2 hrs.

Alanna Bonnema

MOSTACCIOLI CASSEROLE

$\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup chopped onion
1 lb. ground beef
1 (16 oz) can whole tomatoes
1 (6 Oz) can tomato paste
 $\frac{1}{2}$ cup water
1 bay leaf
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp pepper
 $\frac{1}{2}$ lb. Mostaccioli noodles (cooked & drained)
 $\frac{1}{2}$ lb. Velveeta Cheese

Brown beef, onion & pepper in a large skillet. Drain, stir in tomatoes (Chopped if you like) tomato paste, water and seasonings. In greased casserole layer, 1. Noodles
2. Meat mixture 3. Velveeta cheese. Repeat layers and sprinkle Parmesan cheese on top. Bake 30 minutes at 350 degrees

Lou Ann Bateman
Chris' daughter in law

MEXICAN CHICKEN

$\frac{1}{2}$ cup butter
2 frying chickens (cut up)
Brown chicken in butter. Place in large kettle with 2 cloves garlic (minced) & 1 tsp salt. Cover with water and cook until chicken is tender. Remove chicken from broth - save broth.. Take chicken from bones.
4 med. onions (chopped)
4 green peppers (chopped)
 $\frac{1}{4}$ cup flour
1 quart canned tomatoes
2 cups pitted ripe olives
2 cups whole kernel corn
6 slices bacon

Put onion and green pepper in skillet and cook until wilted. With wire whisk add flour. Add 2 cups broth, tomatoes and flour and cook until smooth. In large casserole Place layer of corn, layer of chicken and layer of tomato mixture until all is used up. Top with bacon strips. Bake until bacon is crisp. Bake at 350 degrees

Barbara Korshin

COOK - OUT STEW

$\frac{1}{4}$ cup celery, cut up
4 carrots, cut up
 $1\frac{1}{2}$ cups chopped potatoes
2 medium onions
1 cup cubed ham

Cook in water until tender. Add $\frac{1}{2}$ box frozen peas. Cook 5 minutes and add: 1 can cream of celery soup & 8 oz of Cheese Whiz -- don't drain, heat together & eat.
serves 6 to 8

Janice Blair

BAKED BEEF STEW

2 lbs beef stew meat
6 carrots, cut up
3 or 4 potatoes, cut up
1 onion, sliced
1 tsp salt
2 T. tapioca
1 cup tomato juice

Mix all together, bake in heavy iron dutch oven, or heavy casserole. Cover with heavy foil to seal. Bake 4 hours at 250 degrees. (1 pkg. frozen peas may be added also) Serves 3 to 4 people. I have doubled the recipe except for the meat.

Chris Blair Bateman

HAMBURGER SOUP

2 lbs hamburger, browned	6 small potatoes, diced
4 medium carrots, diced	1 medium onion, diced
2 stalks celery, sliced	1 can corn
$\frac{1}{2}$ head cabbage, chopped	6 cups water
2 beef bouillon cubes	1 can tomato soup
1 can pork and beans ($15\frac{1}{2}$ oz)	
salt and pepper to taste	
Cook all together for 2 hours	

Betty Blair Dahl

To live without some of the things you want is an indispensable part of happiness !

Cakes,
Bars and
Cookies



DATE BARS

Mix and let set:

1 cup cut up dates 1 cup boiling water
1 tsp soda

Blend:

½ cup butter 1 cup brown sugar
2 eggs vanilla
salt 1½ cups flour
1 cup nuts

Bake at 350 for 20-25 minutes.

FROSTING

½ cup butter 3 T milk
1 cup brown sugar

Boil 2 minutes then add 1 ¾ cup powdered sugar.

BARS

Cook in double boiler:

1/3 cup butter
½ cup sugar
1 tsp vanilla
6 tsp. cocoa
1 egg

Add 20 graham crackers crumbled fine and 1 cup flake coconut. Spread in 9 x 13 pan and chill. Beat ½ cup butter, 1 cup powdered sugar and ½ tsp milk. Spread on first mixture and chill again. Melt a large hershey bar and spread on top. Chill. Cut in small pieces.

Edith Blair

CARROT BARS

4 eggs beaten	2 cups sugar
2 tsp soda	2 tsp cinnamon
1 tsp salt	1½ cup veg. oil
2½ cups flour	3 small jars carrot baby food

Bake at 350 degrees for 20-25 minutes. (For banana bars omit cinnamon and add 3 bananas, 2 tsp vanilla.)

FROSTING

3½ cups powdered sugar
1 stick oleo
1-8oz. cream cheese
½ tsp vanilla

Marsha Dahl

LEMON BARS DELUXE

2 cups sifted flour
½ cup sifted powdered sugar

Sift together and cut in 1 cup butter or margarine until it clings together. Press into 9 x 13 inch pan. Bakes in 20-25 minutes at 350 degrees.

4 eggs beaten	¼ cup flour
2 cups white sugar	½ tsp baking powder
1/3 cup lemon juice	¼ tsp salt

Beat eggs, sugar and juice. Sift together flour baking powder and salt. Stir into egg mixture. Pour over baked crust. Bake 25 minutes at 350 degrees.

Marsha Dahl

SCOTCHEROOS

1 cup sugar
1 cup white Karo syrup
Bring to a boil.

Add one cup chunky peanut butter and stir. Then add 6 cups Rice Krispies. Spread in 11 x 15 pan. Cover with 1 cup milk chocolate chips and 1 cup butterscotch chips melted.

Dorothy Blair Johnson
Elaine Gustafson

BONNIE'S BARS

Crust: 2 cups flour, 1 cup brown sugar, $\frac{1}{2}$ cup soft butter. Mix to fine particles and pat in 9 x 13 pan. put 1 cup whole pecans on top.

Carmel: $\frac{2}{3}$ cup butter, $\frac{1}{2}$ cup brown sugar, Bring to boil, stirring constantly; boil 1 minute. Pour over crust mixture.

Bake at 350 degrees 18-22 minutes. Sprinkle 1 cup or more milk chocolate chips on top. Return to oven one minute. Swirl chocolate around.

Bonnie Jordon.

ICE CREAM SUNDAE

2 cups graham cracker crumbs
 $\frac{1}{2}$ cup melted oleo

Mix and spread in bottom of pan (chill). Slice $\frac{1}{2}$ gal. vanilla ice cream over crust. Add 1 can Milk Chocolate sauce.(chill) Add cool whip on top and add nuts over that. Freeze at least 4 hours.

Kris (Blair) Schmidt

DANISH PASTRY APPLE BARS

2½ cups all-purpose flour
1 tsp salt
1 egg white and enough skim milk to yield 2/3 cup
1 cup corn flakes
8 cups pared slices tart apples (8-10)
¾-1 cup sugar
1 tsp ground cinnamon
1 egg white
Frosting

Combine flour and salt, cut in margarine. Add egg white to milk; mix well. Stir into flour mixture. On floured surface, roll half the dough in bottom and up sides of 15½ x 10½ x 1" jelly roll pan. Sprinkle with cornflakes; top with apples. Combine sugar and cinnamon; sprinkle over apples. Roll remaining dough to 15½ x 10½ rectangle; place over apples. Seal edges cut slits in top. Beat remaining egg white until frothy; brush over top crust. Bake at 375 degrees for 50 minutes. Cool on rack. Frost when still warm.

FROSTING

Combine 1 cup sifted powdered sugar and ¾ T skim milk; drizzle over warm bars. Cut when cool.

Florence Roth

EASY LEMON PIE

Bake 1 frozen pie shell - set aside to cool
In a bowl mix together:
1 small Cool Whip
1 can Eagle Brand sweetened condensed milk
1 small can frozen lemonade
Pour into pie shell, refrigerated for at least 45 minutes.

Mrs Kevin (Penny) Brooks
Florence' granddaughter in law

CHOCOLATE TOPPED RUM BARS

$\frac{1}{2}$ cup butter or margarine 1 cup flaked coconut
 $\frac{1}{2}$ cup brown sugar packed
1 egg
1 tsp vanilla
2 cups graham cracker crumbs
1 cup finely chopped walnuts
Rum filling: Blend $\frac{1}{2}$ cup butter or margarine with
1 T dark rum; add 2 cups unsifted powdered
sugar; stir until smooth.

Chocolate Frosting: Mix 1 pkg. (12 oz.) chocolate
chips with 2 T butter or margarine. Place over
pan of simmering water; stir until melted and
smooth.

Cream butter and sugar until smooth. Add egg
and beat until fluffy. Stir in vanilla, crumbs,
coconut and walnuts. Mixture will be crumbly.
Press into greased 13 x 9 inch baking pan until
smooth and firm. Bake at 350 degrees for 15-20
minutes or until lightly browned. Cool thoroughly
and spread with rum filling. Spread filling
with chocolate frosting. Chill. Cut into squares.

Mrs. orville Blair

TREASURE CHEST BARS

Sift: 2 cups flour
 $1\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt (set aside)
Cream: $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup butter
Blend In: 2 unbeaten eggs, beat well after each
 one.
 1 tsp vanilla, beat to fluffy
Add: the dry ingredients alternately with $\frac{3}{4}$
 cup milk
Stir in: 1 cup salted mixed broken nuts
 1 cup (drained well) moraschino cherrie
 halves
 1 cup semi sweet chocolate chips
Pour into 15x10x1 jelly roll pan. Bake 25-30
minutes at 325. Cool and cut.
Frosting for bars, Continued....

continued...

FROSTING FOR TREASURE CHEST BARS

Brown $\frac{1}{4}$ cup butter over medium heat until deep brown. Remove from heat. Blend in 2 cups sifted powdered sugar and $\frac{1}{2}$ tsp vanilla. Add 2 T milk beat until smooth.

Mrs Norbert (Gwen) Stelton

SOUR CREAM RAISIN BAR

3/4 cups oatmeal	2 cups raisins
1 tsp soda	1 $\frac{1}{2}$ cups white sugar
3/4 cups flour	3 T cornstarch
1 cup melted margarine	4 egg yolks
1 cup brown sugar	2 cups sour cream

Mix oatmeal, soda, brown sugar. Save 1/3 mixture for topping. Put rest in 9 x 13 pan. Bake 15 minutes at 350 degrees. Mix raisins, sugar, cornstarch, sour cream, egg yolks. Bring to a boil. Stir often. Pour over crust and top with remaining crumbs. Bake 20 minutes at 350 degrees.

Mrs. Louella (Don) Blair

LEMON SNOW BARS

2 cups flour	$\frac{1}{2}$ cup powdered sugar
2 sticks margarine	4 eggs
2 cups sugar	4 T flour
4 T lemon juice	

Mix unsifted flour and pwd. sugar. Cut in margarine Press into a 9 x 13 pan. Bake at 350 degrees for 20 minutes. Beat eggs, add sugar, flour and lemon juice. Pour over crust. Bake 25-30 minutes sprinkle with pdw. sugar. Cool before cutting.

Esther Blair

You have grown up the day you have first real laugh-- at yourself !!

PEANUT BARS

Seperate 4 eggs. Beat whites until stiff. Set aside. Beat yolks until thick and add 1 cup sugar 1 cup flour, and 1½ tsp baking powder. Mix in ½ cup boiling water. Fold in egg whites. Bake on cookie sheet for 20 minutes in 350 degrees oven. Frost with powdered sugar frosting and sprinkle with crushed salted peanuts.

Florence Roth

RAISIN BARS

1 ¾ cup oatmeal
1 ¾ cup flour
1 cup butter
1 tsp soda
1 cup brown sugar

Mix as for pie crust reserve 1½ cups for top press rest in 9 x 13 pan. Bake 15 minutes @350°.

1½ cups sugar
4 egg yolks, beaten
3 T corn starch
2 cups sour cream
2 cups raisins.

Boil over low heat stirring constantly 5 minutes. Pour over baked crust and top with remaining topping. Bake for 20 minutes. (these freeze well)

SUGARLESS BARS

½ cup dates	Beat: 3 eggs
½ cup raisins	1 tsp soda
½ cup prunes	1 tsp vanilla
1 cup water and bring to boil	1 cup flour
Add: ½ cup oleo and cool	½ cup nuts
	¼ tsp cinn & nutmeg
7 x 11 pan @ 350 degrees for	20-25 minutes.

PRALINE BAR COOKIES

Line jelly roll pan with graham crackers broken in half. Bring to boil $\frac{1}{2}$ lbs. margarine and 1 cup brown sugar. Add 1 pkg pecan pieces. pour mixture over crackers. Bake 10 minutes at 350 degrees Cool for 5 minutes and cut each square in half & remove from pan & put on wire rack.

LeaVone Johnson

LEMON SNOW BARS

Crust:

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

1 $\frac{1}{3}$ cup all purpose flour

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

Mix press into 9 x 9 pan. Bake at 350 degrees 15-20 minutes.

Filling:

2 eggs beaten

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

2 T flour

$\frac{1}{4}$ tsp baking powder

3 T lemon juice

Pour over crust return to oven bake for 18-20 minutes more. Sprinkle with powdered sugar. Cut in small square's. Store in air tight container.

Esther (Darrell) Blair

CHERRY BARS

Cream: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ stick oleo

Add: 2 eggs, $\frac{1}{4}$ tsp vanilla, 2 $\frac{3}{4}$ cup flour,
3 tsp baking powder, $\frac{1}{2}$ cup milk

Mix. Spread on waxed paper lined or greased jelly roll pan. Mixture will be thick so use greased fingers to spread. Spread 1 can cherry pie filling on top. For streusel topping, mix 1 cup sugar, 1 $\frac{3}{4}$ cup flour, 1 $\frac{1}{2}$ stick oleo. Crumble all over the cherries. Bake at 350 degrees for 30 minutes.

Carol Dahl Norak

FRUIT PIZZA

(sugar cookie dough)	1 tsp vanilla
3/4 cup shortening	2½ cups flour
1 cup sugar	1 tsp baking powder
2 eggs	1 tsp salt

Mix thoroughly shortening, sugar, eggs, flavoring. Blend in flour, baking powder, salt. Spread just enough to cover ½ inch deep pizza pan. Bake at 400 degrees for 6-8 minutes.

Whip 6 oz. of cream cheese
1/3 cup sugar
½ tsp vanilla.

Spread on crust. Top with fresh fruit (chilled well). Serve sliced with strawberries, bananas, peaches, berries, around in rings.

Mrs. Louella (Don) Blair

YUMMY LEMON BARS

Crust:

2 cups flour
1 cups butter
½ cup powdered sugar

Mix as given for crust and put in 9 x 13' pan.
Bake 20 minutes at 350 degrees.

Top:

Beat well 4 eggs
2 cups sugar
1 tsp baking powder
½ tsp salt
4 T lemon juice
a little rind

Pour over crust, bake 20-25 minutes at 350 degrees
drizzle frosting over top when cool. Powder sugar
cream and lemon juice.

MANDARIN ORANGE CAKE

Bundt 45 min

1 Duncan Hines butter cake mix
4 eggs $\frac{1}{2}$ cup oil
1-11 oz can mandarin oranges (juice too)

Bake as directed, using only these ingredients.
It is best done in layers or 9 x 13 pan. Cool and
frost with following:

1-8 oz cool whip 1-20 oz can crushed
 $\frac{1}{2}$ cup chopped nuts pineapple (drained)
1-3 $\frac{3}{4}$ oz vanilla instant pudding

Mix together and spread cake.

Nancy Christiansen

Jeanettes daughter

CAKE MIX POPPY SEED CAKE

1 box lemon cake mix
1 box instant lemon pudding mix
 $\frac{3}{4}$ cup oil (or less)
 $\frac{1}{4}$ cup poppy seed
4 eggs
1 cup water

Beat with an electric mixer. Put in bundt pan and
bake 40-45 minutes at 350 degrees.

Florence Roth

FLUFFY ICING

$\frac{1}{2}$ cup milk $1\frac{1}{2}$ T flour
Cook until thick and cool.

Cream
 $\frac{1}{4}$ cup butter $\frac{1}{4}$ cup crisco
 $\frac{1}{2}$ cup sugar pinch of salt

Add cooled mixture and vanilla, beat until thick
and creamy.

Mrs Donald (Alice) Stelton

BUTTER TOPPING SAUCE FOR CAKE

1 cup sweet cream
1 cup sugar with 1 T flour
 $\frac{1}{2}$ cup butter or margarine

Mix, bring to a boil and let simmer a few minutes
add $\frac{1}{2}$ tsp vanilla and 4 or 5 drops rum extract.
Spoon over wedges of cake.
Very good on Spice or Carrot cake.

Elaine Blair Gustafson

CHOCOLATE SUGAR ICING

6 T margarine
 $1\frac{1}{2}$ cups sugar
6 T milk
 $\frac{1}{2}$ cup chocolate chips

Mix sugar, milk and margarine sauce pan until well
blended. Bring to a boil until sugar is dissolved
stirring well. Boil $\frac{1}{2}$ minute, remove from heat
add chips, beat until smooth.

Elaine Blair Gustafson

TEXAS CAKE

Bring to roll boil 2 sticks oleo and 4 tablespoons
cocoa and 1 cup water. Into another bowl put 2
cups flour, 2 cups granulated sugar, 2 eggs, 1 cup
sour cream, $\frac{1}{2}$ tsp salt, 1 tsp soda and stir.
Pour the hot mixture into the batter stir until
well blended. Grease and flour a sheet pan and
bake 350 degrees for 20-25 minutes.

FROSTING

Mix 1 T cocoa, 6 T milk, and 1 stick oleo and
bring to a boil. Pour 1 box (1lb) powder sugar
and 1 cup chopped pecans and 1 tsp vanilla into
hot mixture and blend well. Spread on hot cake.
(you may also let the cake cool)

Chris Bateman

POPPY SEED CAKE

1 yellow cake mix
1 pkg vanilla instant pudding
4 eggs
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup vegetable oil
 $\frac{1}{2}$ cup brandy
 $\frac{1}{4}$ cup poppy seed

Mix for 5 minutes, pour into greased & floured bundt pan. Bake at 350 degrees for 45 minutes.

GLAZE

1 stick butter or margarine
1 cup sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup brandy

Heat until butter melts and sugar dissolves. Pour over cake while cake is warm and still in bundt pan.

Lois Blair Huffman

FRUIT COCKTAIL CAKE W/ BUTTER SAUCE

2 cups flour	2 tsp soda
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ tsp salt
2 eggs	1 #303 can fruit cocktail
$\frac{1}{2}$ cup chopped nuts	$\frac{1}{2}$ cup brown sugar

Beat eggs and stir in all the rest of the ingredients. Put in a greased and floured 9 x 13 pan, sprinkle topping over cake. Bake in 350 degree oven for 35 minutes. Serve with butter sauce.

Continued...

Shirley Jorgenson

No one ever injured his eyesight by looking on the bright side of things.

Continued...

BUTTER SAUCE

3/4 cup sugar (white)
1 6 oz. can evaporated milk
1/2 cup butter (use butter)
1 tsp vanilla

Stir over medium heat until it comes to a boil.

Shirley Jorgenson

POPPY SEED CAKE

1 1/2 cup sugar	1/2 cup shortening (oleo)
1 cup milk	2 cups cake flour
3/4 cup poppy seed	2 tsp baking powder
(or 2 sm. pkgs.)	1 tsp vanilla
1/2 tsp salt	4 eggs whites

Soak poppy seeds in milk at least one hour. Cream together shortening and sugar sift all ingredients add milk mixture and flour add vanilla. Fold in stiffly beaten eggs whites and bake. Cool.

Filling: 4 egg yolks 1 cup sour cream
 3/4 c sugar 1 T cornstarch

Cook until thick, flavor with vanilla. Spread on cooled cake. Frost with 7 minute Frosting. Bake cake in 9 x 13' pan at 350 degrees 25-30 minutes.

Esther Blair

7 MINUTE FROSTING

1 1/2 cup sugar 2 egg whites
3 T water

Cook while beating with egg beater in double bailer until a stick peak it formed. Add 1 tsp vanilla, mix and spread on cake. (You can use ~~cake~~ mixes for this frosting & you can also use white cake mix for the cake but you must use milk in place of water to soak your poppy seeds in.

Esther Blair

MOON CAKE

Bottom layer

1 cup water	½ cup oleo
1 cup flour	4 eggs

Bring water and oleo to a boil, add flour. Mix to form a ball. Remove from heat. Cool to room temp. Beat in eggs one at a time. Spread over ungreased 11 x 15 cookie sheet. Bake at 400 for 30 minutes. Cool.

(You will see why it's called moon cake when you are baking the crust.)

Filling

2 sm. boxes (or 1 large) instant vanilla pudding
8 oz. cream cheese-softened
cool whip
chocolate syrup

Prepare pudding according to pkg. Beat in cream cheese. Spread on bottom layer and refrigerate. When pudding is set, spread on cool whip and drizzle with chocolate syrup. Serve.

Chris Bateman

FRUIT CAKE

1 cup butter or lard	2 cups brown sugar
1 cup staleys sorghum syrup	1 cup coffee
2 tsp soda	4½ cups flour
1 tsp nutmeg	½ tsp cloves
2 tsp cinnamon	1 tsp allspice
1 lbs dates	2 lbs. raisins
2 lbs currants	½ lbs figs
½ lbs candied orange peel	½ lbs candied lemon peel
	½ lbs citron

Cream the butter and sugar together add the slightly beaten eggs, Heat the coffee. Mix with sorghum syrup and add alternately with the flour sifted with the soda and spices. Add the chopped fruits and pour into well greased pans. Cover

continued.....

continued....

tightly with wax paper and steam 3 hours. Then bake an hour and a half in a slow oven. (250 degrees) Makes 2 or 3 loaves.

Mrs. Bill (Nina) Blair

LILLY'S APPLE CAKE

6 apples (paired, cored & sliced)
5 T plus 2 cups sugar
5 tsp cinnamon
3 cups flour
3 tsp baking powder
1 tsp salt
1 cup salad oil
4 eggs
1 $\frac{1}{4}$ cups orange juice
1 T vanilla
Whipped cream

Preheat oven to 375 degrees. Combine apples, 5 T sugar, and cinnamon and set aside. Sift flour and remaining sugar, baking powder and salt into bowl. Make a well in center of flour, pour salad oil, eggs, orange juice and vanilla. Beat with wooden spoon. Spoon 1/3 batter into a 9 or 10 inch Angel food cake pan. Add $\frac{1}{2}$ the apple mixture to the batter, (making sure apples don't touch pan) Add 1/3 batter over top & add remaining apple mixture. Top with remaining batter. Bake 1 $\frac{1}{4}$ hours at 350 degrees, or until done. If it starts to burn, cover with aluminum foil. Serve while warm, with whipped cream

Barbara Roth Korshin

EGGLESS APPLE SAUCE FRUIT CAKE

3 cups strained apple sauce 4 tsp soda
1 tsp nutmeg 1 cup shortening
2 $\frac{1}{2}$ tsp cinnamon 2 cups sugar
1 tsp salt 4 $\frac{1}{2}$ cups flour
1 lb. dates, cut up, 1 lb. raisins, 1 lb. gum drops, cut up, $\frac{1}{4}$ lb each of nuts, candied cherries, citron, and pineapple. $\frac{1}{2}$ tsp cloves

Boil apple sauce shortening and sugar 5 minutes. Let stand over night or eight hours. Dredge fruit, gum drops and nuts with all dry ingredients, which

have been sifted together, mix with applesauce mixture. Bake in well greased floured loaf pan. Fill pans about 2/3 full bake 3 hours.

Shirley Jorgenson

APPLE COFFEE CAKE

½ cup margarine	1 cup sugar (cream well)
2 eggs, 1 tsp vanilla & beat	2 cups flour
½ tsp salt	1 tsp soda
2 cups finely chopped apples (fresh)	1 cup commerceal sour cream add alternately with flour to cream mixture

Grease and flour angel food pan. Pour ½ batter in pan and cover with half of topping. Add rest of batter and rest of topping. Bake at 350 degrees for 45 minutes. Cool thoroughly before removing from pan.

TOPPING

½ cup nut meats	1/3 cup sugar
2 tsp cinnamon	

Phyllis Blair

FILLED CUP CAKES

1 pkg cake mix (mix as directed on box)
fill cup cake cups half full
Mix 1 egg beaten
1-8 oz. pkg cream cheese (room temp)
Add 6 oz. choc chips
or ½ cup chopped nuts or anything you'd like
Drop 1 tsp mixture in center of cup cake.

Bake as directed on pkg and frost.

Esther (Darrell) Blair

OATMEAL CAKE

1½ cup boiling water
1 cup quick oats
½ cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1½ cups flour
1 tsp cinnamon
1 tsp soda, salt, vanilla
1 cup stewed raisins

Pour boiling water over oatmeal and let stand 20 minutes. Cream butter, sugar and eggs. Add sifted dry ingredients all at once, add vanilla, add oatmeal mixture and raisins. 9x 13' pan, 35 minutes at 350 degrees. Frost while warm.

FROSTING

¼ cup butter
1 cup brown sugar
½ cup evap. milk
1 cup coconut
½ cup nuts

Boil butter, sugar and milk 10 minutes. Stirring constantly. Add coconut and nuts. Beat well.

Ann Blair

A true friend is a person who knows all about you
and still likes you !

Women's styles may change, but their designs
remain the same !!

FUDGE CAKE

1 cup butter or oleo
2 cups sugar
4 eggs
1 cup flour
1 cup nuts
1 tsp vanilla
 $\frac{1}{2}$ cup cocoa

Mix in order given, bake at 325 degrees for 45 minutes in 9 x 13" pan. Frost with powdered sugar frosting. A lot like a brownie.

Esther (Darrell) Blair

PINEAPPLE SHEET CAKE

2 cups sugar
2 cups flour
1 tsp soda
1 tsp salt
 $\frac{1}{2}$ cup oil (salad)
2 eggs
1 tsp vanilla
1 #2 can crushed pineapple (including juice)

Mix well with spoon and bake 30-35 minutes at 350 degrees. Freeze until ready to use.

FROSTING

$\frac{2}{3}$ cup Eagle Brand milk
1 cup sugar
1 stick margarine
Microwave $2\frac{1}{2}$ -3 minutes on medium
Add $\frac{1}{2}$ tsp vanilla
1 cup coconut
1 cup chopped nuts
Spread on while cake is hot.

Ann Blair

BASIC BROWNIES (microwave)

2 eggs	3/4 cup unsifted flour
1 cup sugar	1/2 cup cocoa
1/2 teaspoon vanilla	1 cup chopped nuts
1/2 cup butter melted	

In a small bowl at med speed on mixer, beat together eggs, sugar, salt and vanilla about 1 minute until light. Add melted butter until thoroughly blended mix in flour and cocoa at low speed. Stir in nuts Spread evenly in greased 8-inch square dish. Microwave at high 6 to 7 minutes rotating dish 1/4 turn every 2 minutes. When done top looks dry and will spring back when lightly touched, Cut when cold. Makes about 20 brownies.

Rhonda Wold

MINT BROWNIES

1 stick butter	1 cup sugar	1/2 tsp soda
4 eggs	1 cup flour	
1 (16oz) can Hershey's	2 cups powder sugar	
choc. syrup	1 stick butter	
2 T milk	1 tsp peppermint flavoring	
Green food coloring	7 1/2 T butter	
	1 1/2 cups chocolate chips	

Mix first 5 ingredients together. Add the eggs one at a time, beating after each. Put in greased 10 x 15 pan. Bake at 350 for 25 minutes. Remove from oven and cool. Mix the pwd. sugar butter, milk, flavoring and coloring together. Beat well and spread on cooled cake. Refrigerate until firm. Melt the butter and the choc. chips. Spread over top. Refrigerate throughly before cutting into bars.

Amy Knoz
Rubys daughter

BLACK FOREST BROWNIES

Mix together by hand:

1 choc cake mix-Betty Crocker New moist
1 can cherry pie mix
2 eggs

Spread in large cookie sheet. Bake at 350 degrees
25 30 minutes. Frost with quick chocolate frosting.

QUICK CHOCOLATE FROSTING

6 T butter
6 T milk
1½ cups sugar

Boil 30 seconds and add ½cup chocolate chips and
vanilla.

Betty (Blair) Dahl

HERSHEY BAR BROWNIES

Blend together for 5 minutes:

1 stick of oleo 1 cup of sugar
1 cup of flour 4 eggs
1 can Hershey syrup (chopped nuts if desired)
½ tsp soda

Pour into 10 by 15 greased and floured sheet pan.
Bake at 350 degrees for 25 minutes.

FROSTING

1 1/3 cups sugar 6 T milk
6 T oleo

Bring to boil, boil 1 minute. Remove from heat
and add ½ cup of chocolate chips, stir to blend
on cake.

chris Bateman

COCONUT OATMEAL COOKIES

1 cup brown sugar	1 tsp baking pwdr
1 cup white sugar	1 tsp soda
1 cup butter	1 tsp vanilla
2 cups coconut	2 eggs
1½ cups oatmeal	2 cups flour

Mix, roll in balls and flatten with palms. Bake at 375 degrees for eight minutes.

Mrs. Louella (Don) Blair

WHITE SUGAR COOKIES

1 cup sugar	½ cup veg. shortening
½ cup Oleo	1 egg
2 tsp lemon flavoring	2 cups flour
1 tsp cream of tartar	1 tsp soda
pinch of salt	

Mix and cool 1 hour or over night. Roll in balls and press down with a glass in sugar. Bake 12-15 minutes at 350 degrees. ABOUT 4 doz. cookies.

Ester (Darrell) Blair

OATMEAL ROCKS

Cook 1 cup raisins in a little water.

1 cup sugar	1 cup shortening
2 eggs	2 cups quick oatmeal
2 cups flour	1 tsp cinnamon
½ tsp each clover & nutmeg	1 tsp vanilla
	1 tsp soda in 5 T hot liquid from raisins

Drop by spoonfuls on baking sheet. Bake at 375 for 10-12 minutes.

Mrs. Donald (Alice) Stelton

ZUCCHINI PINEAPPLE COOKIES

1 cup sugar	½ cup shortening
½ cup ground zucchini with skins	½ cup crushed pineapple drained
1 egg	1 tsp soda
1 tsp cinnamon	2 cups flour
½ tsp salt	1 tsp vanilla
½ cup raisins	½ cup dates
½ cup nuts	

Mix together sugar, shortening, zucchini, pineapple and egg. Add dry ingredients and mix well. Add vanilla, raisins, dates and nuts. Drop by spoonful onto greased cookie sheet. Bake 15 minutes at 350 degrees. (May be frosted if desired)

Elaine Gustason

SOUR CREAM ROLLED COOKIES (SOFT)

Cream together in mixer:

1½ cups sugar	1 cup softened margarine
2 eggs	2 T vanilla
1 t salt	

And add:

4 cups flour	1 t baking powder
1 t baking soda	1 t nutmeg
1 cup sour cream	

Chill at least 1-2 hours and return to refrigerator while rolling ¼ total of dough at a time. Roll on floured board or floured pastry cloth and use cover on roller. Roll to ¼' cut with metal cookie cutters or make small balls and flatten. Bake on ungreased cookie sheet 8-10 minutes at 400 degrees. DO NOT over-bake and store in air tight container. Decorate and frost. This cookie has been requested by 100's of kids during my years as room mother. I use large cookie cutters and decorate brightly.

Nina Elair Larson

CARROT BARS

4 eggs beaten 2 cups sugar
2 tsp. soda 2 tsp. cinnamon
1 tsp. salt 1½ cups CRISCO oil (must be
2½ cups flour Crisco)
½ cups nuts (large pieces)
3 small jars of strained carrots (baby food)

Combine ingredients in order given, taking no special pains to mix individually. Bake 30-40 minutes at 350 degrees on greased 11' x 16' x 1½ jelly roll pan or cookie sheet. When cool, spread on frosting below.

FROSTING

3½ cups powdered sugar
½ tsp. vanilla
1-8 pkg of warm Philadelphia Cream Cheese
½ cup softened Oleo

Combine ingredients and beat until smooth. Spread on cooled bars.

LEMON SURPRISE COOKIES

1-8 oz. container of Cool Whip
1 beaten egg
1 pkg. lemon cake mix

Mix Cool Whip and egg well. Add 1 pkg. cake mix. Make into balls and roll in powdered sugar. Put on greased cookie sheet, bake 8-10 minutes. DO NOT over-bake. The top will have a white crinkled look and the bottom will be brown.

Florence Roth

JUMBO RAISINS COOKIES

Boil 5 minutes and let cool
2 cups raisins in 1 cup water
Mix 1 cup shortening
2 cups sugar
3 eggs
1 tsp vanilla
Add cooled raisins
4 cups flour, 1 tsp soda
 $\frac{1}{2}$ tsp. cinn $\frac{1}{4}$ tsp all-spice
1 c nuts

Drop by spoonful and bake 8-10 minutes at 375°.

Florence Roth

DATE FILLED COOKIES

3 cups flour
1 cup margarine
1 tsp salt

Mix so it resembles pie crust.

2 eggs- beaten
1 cup sugar

Mix and add to first part.

4 T milk
1 tsp soda
1 tsp vanilla

Mix and add chill over-night or at least 4 hours.
Roll out on a pastry cloth with flour. Cut, fill
about 1 tsp with date filling, put another cookie
on top seal edges. Bake 325-350 until golden brown.

DATE FILLING

1 lb. dates cut up
 $\frac{3}{4}$ cup sugar
1 cup water

Cook until thick and cool.

Esther Blair

COOKIES

1½ cups sugar
1 cup butter
salt
2 eggs
2 cups old-fashioned oatmeal (ground)
1 cup ground raisins
vanilla
2½ cups flour
1 tsp. soda

Form in balls.

Nina Blair

OLD FASHIONED OATMEAL COOKIES

Preheat oven to 400 degrees

2 cups brown sugar	1 cup shortening or 2
4 eggs	margarine
½ teaspoon salt	1 teaspoon cinnamon
1 tsp. baking powder	½ cup chopped walnuts
1 cup finely chopped	optional
peeled apple	1 tsp. soda
1 cup moist raisins	3½ cups all-purpose flour
1 cup uncooked oatmeal	1½ teaspoon vanilla

Cream shortening and sugar together in large mixing bowl; and eggs, one at a time, blend well. Add salt, cinnamon, baking powder and soda. Blend well. Stir in apple, nuts and raisins and then add flour gradually blending well; stir in oatmeal and vanilla.

Drop by spoonful onto greased cookie sheet. Bake at 400 degrees for 12 minutes or until nice and brown. Watch so raisins don't burn. Store in a tight container in a cool place.

I divided the batch in half and put raisins in one and Chocolate Chips in the other. Real moist.

Florence Roth

DOUGHNUTS

1 cup sugar
1 cup sour cream
1 tsp soda
1 tsp salt
flour enough to roll

2 eggs
1 cup buttermilk
2 tsp baking powder
nutmeg and vanilla

It is said that if you dissolve the sugar in the liquid, they will not take in as much grease. Sounds reasonable!

DOUGHNUTS (for plastic doughnut maker)

2 cups sugar
4 eggs beaten
2 tsp vanilla
4 tsp baking powder
 $\frac{1}{2}$ tsp nutmeg

4 tsp Mazola
5 cups flour
 $1\frac{1}{2}$ cups milk
2 tsp salt

Beat eggs thoroughly, add sugar, salt, milk, mazola, and vanilla and beat again. Add flour baking powder and nutmeg and mix well.

Florence

FROSTED RAISIN SQUARES

2 T butter
1 cup raisins
 $1\frac{1}{2}$ cups water
2 cups sifted flour
1 cup sugar
1 tsp soda
orange frosting

$\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp nutmeg
1 tsp cinnamon
 $\frac{1}{2}$ cup chopped California walnuts
1 tsp baking powder

Place butter, raisins, and water in saucepan and simmer 5 minutes; cool. Sift dry ingredients together into large mixing bowl and stir in raisin mixture and nuts. Spread in a greased 13 x 9 x 2 inch pan. Bake in moderate oven (375) 15-20 minutes. Cool. Spread with an orange frosting.

GOLDEN PUFFS

2 cups flour	$\frac{1}{4}$ cup sugar
1 T baking powder	1 tsp nutmeg
salt	$\frac{3}{4}$ cup milk
$\frac{1}{4}$ salad oil	1 egg

Fry at 375 degrees. Roll in powdered sugar and cinnamon when cool.

Helene Roth

RAISED POTATO DOUGHNUTS

1 pint milk scalded
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
Mix all together. Cool.

1 yeast cake	$\frac{1}{2}$ tsp soda
$\frac{1}{2}$ cup water	$\frac{1}{2}$ tsp vanilla
$\frac{1}{2}$ cup mashed spuds	$\frac{1}{2}$ tsp baking powder

Mix above with the cool milk mixture and let rise for about 30 minutes (gets kind 'of bubbly). Then add two well beaten eggs six cups of flour. Then let it rise double in bulk, kneed down. Roll out and cut, let rise, fry in deep fat. Glaze with sugar.

Mrs. Louella (Don) Blair

DOUGHNUTS

4 eggs	$1\frac{1}{2}$ cups sugar
$\frac{1}{4}$ cup sour cream	$1\frac{1}{2}$ cups buttermilk or sour milk
1 tsp nutmeg	1 tsp salt
1tsp vanilla	4 cups flour (may need more)
1 tsp soda	

Mix ingredients together and drop from a doughnut dropper.

Jennie Blair

Miscellaneous



RHUBARB & STRAWBERRY JAM

5 cups cut up rhubarb
3 cups sugar

Let stand over night to let juice run. Cook just until tender, then stir in 1 pkg. strawberry jello. Seal or keep in refrigerator. Good on toast or ice cream.

COUNTIN' BLESSINS ON LAUNDRY DAY

Here's some household hints for washing clothes exactly as given many years ago to a young bride by her Kentucky mountain grandmother. Somehow it makes that washer and dryer look mighty good.

1. bild fire in back yard to heet kettle of rain water.
2. set tubs so smoke won't blow in your eyes if wind is pert.
3. shave one hole cake lie soap in biling water.
4. sort things, making three piles. 1 pile white, 1 pile cullord, 1 pile working britches and rags.
5. stur flour in cold water to smooth then thin down with bilin water.
6. rub dirty spots on board, scrub hard, then bile, rub cullord but don't bile, just rench; and starch.
7. take white theings out of kettle with broomstick handle then rench, blew and starch.
8. spred tee towels on grass.
9. hang old rags on fence.
10. pore rench water in flower bed.
11. scrub porch with hot soapy water..
- 12..turn tubs upside down.
13. go put on cleen dress...smooth hair with side combs...
brew cup of tee...set and rest a spell and count blessins.

CREAMY FRENCH DRESSING

1 Cup Catsup	1 Cup Mayonnaise
1 Cup Cream	1 Cup French dressing
1 Cup sugar	a little salt and vinegar

Mix all together and refrigerate. May be cut in half as it makes a large batch. Keep refrigerated

LADIES AID SLAW DRESSING

2 Cups salad dressing
8 T. vinegar
4 tsp. mustard
8 T. sugar
1 tsp celery seed
pepper and salt

BEET JELLY

4 Cups beet juice 1 pkg. koolaid (raspberry or
5 Cups sugar 1 pkg. sure jell strawberry)

Heat juice to boiling, add sure jell and kool aid, stir well and boil again. Add sugar all at once and bring to rolling boil, boil 3 minutes. Pour into jars and seal.

Shirley (Blair) Jorgenson

RHUBARB JAM

5 Cups rhubarb
1 Cup crushed pineapple (drained) 1 cup sugar
1 pkg. strawberry jello

Mix all together, place over low heat til sugar is dissolved, cook 15 minutes more. Add Jello when take from fire. Seal in jars.

Mildred Olson

MICROWAVE FUDGE

4 Cups sugar 12 oz. Chocolate Chips
1 cup margarine 7 oz. marshmallow cream
1 tsp. vanilla 1 Cup chopped nuts
1 can evaporated milk

USE A BIG BOWL

Stir and microwave on HIGH for 20-22 min. Take out and stir every 5 min. Next mix in Choc. Chips, Marshmallow cream, vanilla and nuts. Pour into greased pan (approx. 9 x13)

Kris Schmidt

Bob' daughter

PEANUT BRITTLE

1½ Cups sugar 1 rounding tsp. soda
1 lb. unroasted peanuts 2 T. butter
¼ tsp. salt 1 Cup white syrup

Combine sugar and syrup in a heavy skillet and heat until sugar is melted, add peanuts and salt. Cook until syrup is a deep amber color - stir constantly and watch so it doesn't burn. Add butter and stir - add soda and mix well. Pour into a well buttered cooky sheet. When cool break into pieces.

Mrs. Ron (Helene) Roth

HOPSCOTCH CANDY

1 - 6 oz. pkg. Butterscotch Chips
½ Cup peanut Butter
Melt together in microwave oven and add
3 oz. can Chow Mein Noodles
2 Cups miniature marshmallows
Drop by spoonfuls on greased cooky sheet

4-H BARBEQUE TO FEED A CROWD

15 lbs. hamburger
2 bottles barbeque sauce
1 bottle hot catsup
1 bottle regular catsup
2 cans onion soup

Brown hamburger, add remaining ingredients and heat through. Fills 10 to 12 buns per pound.

Florence Roth

RICE PUDDING

Place in top of double boiler

1 quart whole milk
 $\frac{1}{2}$ cup rice
Cook until rice is done.

Add:

$\frac{1}{2}$ cup sugar
2 eggs
a few drops of almond flavoring or vanilla and continue cooking until thick.

Helene Roth

HOT CHOCOLATE MIX

$\frac{1}{4}$ cup cocoa
2 cups powdered milk
1 cup powdered sugar
a dash of salt
for a richer mix add $\frac{1}{2}$ cup coffee creamer
Use 4 T in 1 cup hot water

Florence Roth

RUSSIAN TEA

2 cups Tang
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup instant tea
1 pkg. (3oz.) Instant Wylers Lemonade Mix
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves

Mix together and store in airtight container.
Use 2 to 3 heaping tsp. to a cup of hot water.

Tamara Wheatley
daughter of Chris Bateman

It is too bad we can't forget our troubles as easily
as we forget our blessings

SUPER RICE PUDDING

4 Cups whole milk
3 T. uncooked rice
5 T. sugar
2 T butter
 $\frac{1}{2}$ tsp vanilla
salt
nutmeg to your taste

Combine all ingredients in covered casserole dish, Bake at 275 degrees for 2 hrs. Stir every $\frac{1}{2}$ hour. Add $\frac{1}{4}$ cup raisins for final 15 minutes. Good hot or cold with or without cream. Very rich..

Helene Roth

SOFT TACOS

Beat 3 eggs and a little salt, add 1 Cup boiling water and stir well. Fry like pancakes. Stir well between each one. Makes 8 to 10 tacos

Marlys (Roth) Brooks

CHOCOLATE FUDGE

1 can eagle brand sweetened condensed milk
12 oz. pkg. chocolate chips
1 tsp vanilla
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup chopped walnuts

Warm milk and chocolate chips in microwave, stir until smooth. Add nuts, vanilla and salt. Pour into 9 x 9 greased pan and cool.

Esther Blair

TOFFEE

1 cup sugar
1 cup butter
5 T water

Put all ingredients in a heavy pan. Cook over medium heat, stirring constantly with a wooden spoon until medium brown color. Remove from heat immediately and pour onto a greased cooky sheet. Cover with 1 cup Chocolate Chips, spread evenly. Sprinkle with finely chopped walnuts. Cool and break into chunks.

SPINACH DIP

- 1 pkg. chopped spinach (squeeze dry)
- 1 cup mayonnaise
- 1½ cup sour cream
- 1 pkg. Knorr Vegetable Soup Mix
- 1 cup water chestnuts, chopped fine

Mix all together

Cheryl Wig

CRISPIX MIX

- | | |
|--------------------------|-------------------------------|
| 3 T. margarine or butter | 4 tsp. Worcestershire sauce |
| ¼ tsp. garlic salt | 6 cups Kellogs Crispix cereal |
| ¼ tsp. onion salt | 1 cup salted nuts |
| 2 tsp. lemon juice | 1 cup pretzels |

Melt margarine in 13 x 9 x 2 inch pan in oven at 250 deg. Stir in garlic salt, onion salt, lemon juice & Worcestershire sauce. Add crispix cereal, nuts and pretzels & mix. Bake for 45 min. at 250 deg., stirring every 15 minutes. Spread on absorbant paper to cool. Yeilds 8 cups

Paula De Paul
Ruby's daughter

OYSTER CRACKER SNACKS

- 2 pkg. puffy oyster crackers
- 1 cup oil
- 1 tsp. dillweed
- 1 tsp. lemon pepper
- ½ tsp. garlic powder
- 1 pkg. Hidden Valley Ranch or Eley Cheese dressing
& rest of ingredients

Put crackers in bowl. Heat oil until warm and pour over crackers. Let stand over night at room temperature.

Mrs. Donald (Alice) Stelton

FROZEN CORN

- 20 to 22 Cups corn cut from cob
- Add 1 lb. butter and 1 carton half and half
- Bake in oven 1 hour at 325 deg.
- Cool to room temperature, put in containers and freeze
- Real good.

Jeanette Lenox

TO FREEZE CORN

- Put in a large kettle
- 4 quarts corn cut from cob 1 quart water
- 4 T. sugar
- 2 tsp. salt
- Cook 10 minutes, cool and freeze.

NEVER FAIL FUDGE

3 cups sugar

1 cup milk

$\frac{1}{2}$ cup white syrup

3 T cocoa

7 large marshmallows (cut up)

Cook to soft ball stage & add

1 T butter

1 tsp vanilla

Let cool, and add nuts and beat. Put wellgreased glass dish.

Paula Brooks

Florence' granddaughter

HOT CHOCOLATE SAUCE

1 cup sugar

2 heaping soup spoons cocoa

Mix and add:

1 cup whipping cream, a few grains salt

and just bring to a boil. Serve hot over ice cream.

May be reheated as long as it lasts!

GRANDMAS LEFSE

10 cups mashed potatoes

$1\frac{1}{2}$ cups cream

1 cup butter

2 T sugar

Salt potatoes to taste as they are cooking. Mix above ingredients and refrigerate over night. When ready to bake Lefse, add 5 cups flour. Roll out very thin, pick up very carefully with turning stick. Cook on griddle until bubbles appear. Turn with turning stick and cook until lightly browned.

Rule of Thumb; Use 1 cup flour to 2 cups of potatoes.

Hint; Russet potatoes are best because they cook up drier, so require less flour and Lefse will be softer.

CORN PUDDING

1 pkg Jiffy Corn Bread Mix

$\frac{1}{2}$ stick melted butter or margarine

1 can whole kernel corn

1 can cream style corn

1 cup sour cream

Mix and bake 1 hour at 325 - 350 degrees

Mrs Darrell (Esther) Blair

EASY SWEET PICKLES

Pack dill size cukes in quart jars, add the following to each jar

1 cup white vinegar

1 T. salt

$\frac{1}{2}$ tsp. powdered alum

1 tsp. mixed pickling spice

Fill jar with cold water and seal. Shake jar real well, let stand 6 weeks. When ready to use, take one quart pickles and drain. Slice $\frac{1}{8}$ inch slices into a bowl,

Add 2 cups sugar and let stand 24 hours, stirring occasionally. They are now ready to eat. Good and crisp. I have cut the sugar down to $1\frac{1}{2}$ cups and it works just fine.

Florence Roth

HAMBURGER DILLS

Place 1 clove garlic, fresh dill and some onion in each jar. Fill jar with sliced cucumbers

Brine: enough for 3 quarts

4 cups vinegar

2 cups water

$2\frac{1}{2}$ cups sugar

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

Boil for 1 minute and pour over cukes in jar. Seal and process for 5 minutes in hot water bath.

Florence Roth

CORN RELISH

2 quarts corn

$2\frac{1}{2}$ cups onion, cut up

$\frac{3}{4}$ cup green pepper

$\frac{3}{4}$ " red "

2 T. celery seed

1 cup sugar

$\frac{1}{2}$ cup light corn syrup

2 T. salt

1 tsp. tumeric

1 T. dry mustard

3 cupd vinegar

1 cup water

Mix all ingredients, cover and simmer 15 minutes. Process in boiling water bath for 15 minutes.

TOMATO JAM

3 Cups tomatoes

1 tsp. butter

3 Cups sugar

Cook 15 minutes and add 1 pkg. lemon jello . Fill jars and seal.

Florence Roth

QUICK APPLESAUCE BUTTER (MICROWAVE)

2 jars or cans (16 Oz each) Applesauce (unsweetened)
1 pkg (1 3/4 Oz) powdered fruit pectin
1 T pumpkin pie spice
1 tsp cinnamon
4 1/2 cups sugar

In 3 quart casserole stir together applesauce, pectin, pumpkin pie spice and cinnamon. Cover, place in microwave oven and cook (HIGH POWER) 8 to 10 minutes, stirring after 5 minutes, until mixture boils.

ADD sugar to hot mixture stirring well. Cover. Return to microwave oven and continue cooking 9 to 11 minutes, stirring after 5 minutes until mixture reaches a full boil. Then time for 1 minute of boiling. Stir well, ladle into prepared glasses. Seal. Makes about 6 cups

Florence Roth

POPKORN STUFFING FOR THANKSGIVING TURKEY!"

1 Cup unpopped popcorn
Defrost and clean a 14 to 15 lb. Turkey
Place popcorn in turkey cavity,
Roast Turkey at 375 Degrees for 3 or 4 hours or
until hind end blows off Turkey! (#&*@#???)

DARRELL BLAIR

*My dad had a terrific
sense of humor!*

*Al
3/98*

