

Recipes



Mrs Pettingill

Jubilee Jubilee

- 1/2 c soft shortening
- 1/2 c brown sugar - packed
- 1/2 c sugar
- 2 eggs
- 1 c undiluted evaporated milk
or thick sour cream
- 1 t vanilla
- 2 3/4 c sifted flour
- 1/2 t soda
- 1 t salt
- 1 c shredded coconut or finely
cut dates or raisins or one
6 oz. pkg. chocolate chips.
- 1 c nuts if desired

Heat oven to 375°. Mix thoroughly sugar, shortening and eggs. Stir in milk and vanilla. Sift together flour, soda and salt and add to the rest of mixture. Blend in remaining ingredients. Drop with tablespoon 2" apart on greased baking sheet. Bake until a light touch with finger leaves no imprint. About 10 min. Frost, if desired, while still warm, with Burnt Butter glaze. Burnt Butter Glaze: Heat 2 T butter until golden brown. Beat in until smooth 2c confectioner sugar and 1/4 c undiluted evaporated milk.

oz. chocolate
1/4c boiling water
3/4c cake flour
1c sugar
3/4t salt
1t baking powder
1/4t soda
1c Spry
1/3c sour cream
1t vanilla
2 eggs
18 marshmallows - cut in half
2c nuts - cut

Put chocolate in mixing bowl.
Pour water over ch. Sift flour,
sugar, salt, baking powder and
soda into chocolate mixture.
Add Spry. Add sour cream, van-
illa and eggs.

Bake in 2 - 8 x 8 x 2" pans.
Oven - 350°. 30 to 40 minutes.

While cake is warm, press marsh-
mallows on one layer. Turn
bottom side up. Frost.

Mrs. Robert Crawford

Larry Crawford

Banana Cake or Bread

Mix in mixer:

1c sugar

$\frac{1}{2}$ c butter or crisco - 2/3c.

Cream well.

Add: 2 eggs - one at a time.

Add 2 bananas mashed with a fork. Use 3 bananas if very ripe.

Mix 1 level t soda in 3T buttermilk or sour cream. Add alternately with 2c cake flour to above mixture using spoon instead of mixer. Beat well. Nuts and dates may be added. Mix well with spoon.

Bake in oblong pan or 2 layers. Use icing as desired.

Bake at 375° for 35 to 45 min.

I bake it at 375° for 35 min. then at 350° for 10 min.

One banana may be used by adding one more T liquid.

Mrs. Paul Guggenheim

Karen Guggenheim

Apple Fudding

$\frac{1}{2}$ c dates, chopped
 $\frac{1}{2}$ c water, boiling
Pour water over dates and let
stand while mixing other.

Cream:

1 c sugar
 $\frac{1}{4}$ c crisco

add: 1 beaten egg

Mix together:

$\frac{1}{2}$ c flour
1 t baking powder
 $\frac{1}{4}$ t salt

Take 1 t soda and add to date
and water mixture. Mix the two
mixtures together alternately.
Add $\frac{1}{2}$ c nut meats. Bake $\frac{3}{4}$ hr.
at 350° .

Topping

1 c sugar
1 c dates
 $\frac{3}{4}$ c boiling water
 $\frac{1}{2}$ c nut meats
Boil until thick and pour over
fudding while hot.

Mrs. J. Freil

James Freil

Creamy Fudge

1/2 c sugar
2 squares chocolate
1/2 c milk
1/2 c dark karo syrup
1 T butter
1 T
1 t vanilla

After chocolate has dissolved,
cover and cook 3 minutes.

Uncover and cook to soft ball
stage.

Let cool - then beat.

Mrs. J. Berger

Jane Berger

Apple Delight

3 c cooked sliced apples

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

$\frac{1}{2}$ c cinnamon add to apple mixture

1T cornstarch after they have
been cooked

Put this in a greased baking dish. Sprinkle $\frac{1}{2}$ pkg. either white or yellow prepared cake mix over apple mixture. Dot generously with butter and bake at 350° for 25 minutes.

Serve warm with milk or cream.

Use cake mix just as it comes out of pkg.

Mrs. J.C. Petrati

Stephen Petratis

Nut Orange Ginger Bars

To 1 pkg. Ginger Cake Mix,
add gradually $3/4$ c lukewarm
water. Mix until smooth.

Stir in 1T grated orange rind,
1c chopped nuts.

Pour into 2 greased pans --
9 x 9 x 1 $3/4$ ".

Bake 12 to 15 minutes at 350°.

Cut into bars.

Frost with orange icing.

Mrs. John Sheldon

Julie Sheldon

Taffy
Old Fashioned Pull

2c sugar
1c vinēgar (cider)
2c Karo syrup
2c water
1t cream of tartar

Boil together in 3 qt. pan till a small amount will form a ball in cold water and sound a hard crack when tapped on side of cup. Another test - taffy will form into threads as it falls into cold test water. Boil in this stage, taffy usually will turn to sugar candy in a few days.

Pour into buttered plat pan. While it cools enough to handle, fold corners into center of pan as they cool and harden.

Pull to a white color.

Mrs. R. T. Peak

Gary Peak

Sugar Cookies

2c flour
2t baking powder
1c shortening
1t salt
1T orange juice
1c sugar
1t vanilla
2 eggs

Cream sugar and shortening.
Add eggs. Beat. Add dry ingredients. Add liquids. Chill for two hours or more until dough doesn't stick to hands when touched.

Roll out between pieces of waxed paper.

Dip cutter in flour each time before cutting. Bake at 375° for ten minutes on ungreased cookie sheet.

Mrs. Herb Tepperman

Kerry Tepperman

Red Devils' Food Cake

$1\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c shortening
2 eggs
 $\frac{1}{2}$ c buttermilk
 $\frac{1}{2}$ c cocoa dissolved in $\frac{1}{2}$ c hot water.
2c sifted flour
1t vanilla

Cream shortening and sugar.
Add eggs, cocoa, and soda.
Add milk and flour alternately.
Beat until smooth.

Bake in 350° oven for about 30
to 40 minutes.

Mrs. W. Honeywell

Sandra Honeywell

Judge Cake

1/2 c crisco
2/3 c cocoa
1 c Sugar
1/2 c water
1 c flour
1 egg
1/2 t baking soda
1/2 t baking powder
1 t vanilla
4 T sour cream

Cream sugar and crisco. Add egg, then sour cream. Sift flour, baking powder, baking soda with cocoa. Add sifted flour mixture alternately with water. Add vanilla. Grease 6 x 10 oblong pan or 8 x 8 square. Bake in moderate oven, 350°, for 25 to 30 minutes.

Frost with your favorite frosting.

Mrs. K. Emenitove

Gary Emenitove

Cherry Pudding Cake

1c sifted flour
1t salt baking powder
a salt
1/3c sugar
1/3c milk
1T melted shortening
1/4c drained cherries
(fresh, frozen, or canned)
1 1/3c cherry juice and hot water
1/3 to 1/2 c sugar
1T butter

Sift flour, baking powder, salt,
and 1/3c sugar into mixing bowl.
Add milk and melted shortening;
stir only until smooth.

Spread evenly in greased 10 x 6 x 2
inch dish or 8 x 8 x 2 inch
square pan. Arrange cherries on
top.

Combine cherry juice and water,
sugar and butter and bring to a
boil. Pour mixture over cherries
and bake at once.

Mrs. C. Stone

Jean Ann Stone

Raised Doughnuts

1 pt. warm milk
2/3c butter
2 eggs
1/3c sugar
1/2 salt
2 cakes yeast
1t vanilla
5c flour - sifted

Warm 1c milk to luke warm, add sugar and yeast. Let stand till yeast dissolves. Beat eggs, add other cup milk, melted butter. Add salt, vanilla and flour. Mix dough till real smooth. Mix down and make doughnuts.

I usually add just about a cup more of flour. Dough seems sticky otherwise. Makes the best doughnuts ever.

Mrs. McCauley

Cheryl Miller

Fruit-Nut Snack Loaf

Bake at 375 F for 1 hour
kos 9 x 4 x 3 inch loaf

Sift together 2c sifted flour,
4t double acting baking powder,
1t salt, 2/3c sugar.

Add 1/2c chopped nut meats, 3/4c
finely chopped dried apricots, raw.
Combine 1 well beaten egg, 1c milk,
2T melted shortening.

Add liquid to dry ingredients;
stir only until flour is dampened.

Turn into well greased 9 x 4 x 3
inch loaf pan. Push batter up in-
to corners of pan, leaving the
center slightly hollowed.

Bake in 375° F oven for 1 hour.

Mrs. R. Knudson

Kevin Knudson

Brownies

350°

25 - 30 min.

Cream { 1c shortening
 2c sugar

Add { 2t vanilla
 4 eggs

Sift { 1½c flour
 & 1t salt
Add { 1t baking powder
 1c cocoa

Add last - 2c nuts

Spread evenly on regular size
cookie sheet. Cut while warm.
Let cool before removing from
pan.

Mrs. Harold Stacy

Marty Stacy

Peach Dream Cookies

1c butter
4T white sugar
2c flour
Pinch salt
2t vanilla
2c ground pecans

Cream butter and sugar. Slowly
add flour. Add salt and vanilla.

Mix pecans in last.

Shape into small balls.

Bake 300° for 30 - 45 minutes.

Roll in powdered sugar.

Cool and roll again.

Mrs. David McLaughlin

Christy McLaughlin

Chocolate Cake

$\frac{1}{2}$ c lard
 $1\frac{1}{2}$ c sugar
2 eggs
 $\frac{1}{2}$ c cocoa
2c sifted flour
 $\frac{1}{2}$ c milk
2t soda
1c boiling water
1t vanilla

Cream lard, sugar and cocoa. When thoroughly creamed add eggs and beat well. Then add flour alternately with $\frac{1}{2}$ c milk in which the soda has been dissolved. Add the water and vanilla. Pour the batter into a greased cake pan and bake in a 350° oven for 30 minutes.

Frost.

Mrs. D. Kidder

Charles Kidder

Date Pudding

1c whole dates	Mix and
1c boiling water	let
1t soda	stand

1c sugar	Mix and then
1 whole egg	add the above
1t butter	mixture and
1 1/2c flour	bake 30 min.
1t baking powder	at 350° in
1/2c chopped nuts	cake pan.

Topping

1/2c water	Bring to a
1/2c chopped dates	boil and cook
1/2c whole nuts	several min.
1c sugar	until it gets
	syrupey.

Pour topping over pudding and
serve with whipped cream.

Mrs. R. Turner

Greg Turner

Spaghetti and Meat Balls
From Lorenzo's, Syracuse, N.Y.

Brown 3# pork neck bones on a pan
in a hot oven (400) with :

2t salt

1t pepper

2 bay leaves

1 clove garlic - minced

1/4T dried basil

3/4T oregano

1 large onion finely chopped

2T parsley finely chopped

5 stalks celery finely chopped

Combine 2 large cans Italian
style tomatoes and 1 medium can
tomato puree, bring to a boil
and simmer for 1 hour. Add the
browned pork bones, vegetables
and spices to the tomatoes and
simmer all together for 3 hours.
Add 1 small can Italian tomato
paste and simmer 1 hr. longer.
Adjust the seasoning and **strain
the same before using it.**

Combine:

1# ground pork beef

1/2# ground pork

2 eggs

1/2 clove garlic

2T clove garlic chopped fine

2T chopped parsley

8 slices white bread soaked in
water and well drained.

(continued)

Butter Cookies

2c flour	}	sift
1t baking powder		together
1/2c sugar	}	cream and
1 egg yolk		add flour
3/4c butter		and baking
1t vanilla		powder

Drop on cookie sheet with a
teaspoon and bake 15 minutes
at 350°.

Mrs. O. Nawrocki

Gerda Nawrocki

Five Minute Fudge

$\frac{2}{3}$ c evaporated milk
 $\frac{1}{2}$ c sugar
 $\frac{1}{8}$ salt

Mix above ingredients in sauce pan over low heat. Heat to boiling and cook 5 minutes, stirring constantly.

Remove from heat and add:
 $\frac{1}{2}$ c diced marshmallows
 $\frac{1}{2}$ c chocolate chips
1t vanilla
 $\frac{1}{2}$ c chopped nuts

Stir 1 to 2 minutes and pour into buttered 9" square pan.

Cool and cut into squares.

Mrs. Kinnach

Larry Kinnach

Chocolate Pie

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

Gradually add $\frac{3}{4}$ c sugar

Blend in 1 sq. choc. after
melted and cool.

1t vanilla

Add 2 eggs (1 at a time)

Beat 5 min. after each addition

Top with nuts and whipped
cream.

Use 8" pie shell

Refrigerate till serving time.

Mrs. R. Spetman

Sally Spetman

Snow Top Cookies

$\frac{1}{2}$ c butter
4 sq. chocolate
2t vanilla
 $\frac{1}{4}$ t salt
2c sugar
4 eggs
2c sifted flour
2t baking powder
 $\frac{1}{2}$ c nuts

Melt butter and chocolate in a double boiler. Add sugar and mix well. Add eggs and vanilla. Beat Sift dry ingredients, add to wet mixture. Chill over night. Form in walnut size and roll in powdered sugar. Bake for 10 min. in 350° oven.

Mrs. Millie Canady

Sharon Canady

4 sq. chocolate

Orange Glazed Sweet Potato

Cook 6 sweet potatoes in salted water for 30 min. or until cooked. Peel and put in greased baking dish.

Mix and cook till thick:

3/4c brown sugar
1c orange juice
1T grated orange rind
3T melted butter
1T cornstarch
Few grains salt

Pour over potatoes and bake 30 minutes at 350° F.

Baste a few times during baking

Mrs. L. Caparelli

Mike Caparelli

CHOCOLATE MAYONNAISE CAKE

2 cup cake flour.

4 tbsp. coca

1/3 tsp. salt.

3 tsp. soda.

1 cup sugar.

Sift together the above.

Add:

1 cup cold water.

1 cup mayonnaise.

1 tsp. vanilla.

Mix well.

Bake in slow oven (325 degrees).

Mrs. Richard Boyd
Richard's Mother.

LEXICAN SPAGETTI
(Serves 8-9)

1 lb. bacon cut up into
small pieces.
2 green onions cut up.
Brown in frying pan. Use fat
to mix with flour to thicken.
Add:
Large can tomatoes.
Medium can kidney beans.
Four over 1 pkg spaghetti.

A green pepper chopped and
added to bacon & onion is good.
Estimated cost \$1.63- would be
less than \$1.00 if made in
summer using your own home
grown tomatoes, peppers & onions.

My family like Mexican Spagetti
better than Italian Spagetti.

Mrs. J.D. Hennessy
Brian's Mother.

SPICE CAKE

- 2 CUPS FLOUR.
- 4 tsp. baking powder.
- 1/8 tsp. salt.
- 1 tsp. cinnamon.
- 1/2 tsp. allspice.
- 1/4 tsp. cloves.
- 1/4 tsp. nutmeg.
- 1/2 cup butter.
- 1 tsp. vanilla.
- 1 cup sugar.
- 2 eggs beaten.
- 3/4 cup diluted Wilnot.

Mix and sift together dry ingredients. Cream butter and vanilla until soft. Add sugar gradually until light and fluffy. Add beaten eggs. ADD flour mixture and diluted Wilnot, alternately, stirring only enough to blend well. Bake in a 375 degree oven about 25 min.

Mrs. John Zolner
 Katrina's Mother.

COFFEE CAKE

Cream 1 cup sugar and
 $\frac{1}{2}$ cup butter.

2 eggs--separate whites.

$\frac{1}{2}$ cup milk.

Add egg yolks beaten to milk,
sugar and shortening.

Add:

1 $\frac{1}{2}$ cup flour, sifted.

2 tsp. baking powder, sifted.

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

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

Fold in beaten egg whites.

Sprinkle top of cake with:

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

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

$\frac{1}{2}$ cup pecans.

Mrs. Chas. Hannan
Jane's Mother

CHOCOLATE CAKE

2 cup sugar.
2/3 cup shortening.
1/2 cup cocoa.
2 eggs.
2 tsp. soda dissolved.
1 cup sour milk.
2 cup flour.
1 tsp. baking-powder.

Cream sugar and shortening.
Measure, mix and sift the
dry ingredients.
Add dry ingredients alternately
with milk & soda.
Just before pouring into
pan add 1 cup boiling
water and 1 tsp. vanilla.
Bake 375 degrees for 35
to 40 minutes.

Mrs. Merlin Joens
Dianne's Mother.

Banana Walnut Chiffon Cake

Sift together:

2 1/4 c. sifted cake flour

1/2 c. sugar

3 t. baking powder

1 t. salt

Make a "well" in dry ingredients. Add next ingredients in listed order and beat until smooth.

1 c. cooking oil

5 egg yolks, unbeaten

1 c. mashed bananas

1 T. lemon juice

In large mixing bowl put 1 c. egg whites. Add 1/2 t. cream of tartar and beat until stiff peaks are formed.

Gradually and gently fold in flour mixture to egg whites until just blended. Do not stir. Turn into an ungreased, 10 in. tube pan.

Bake in a 325 degree oven for 1 hr. and 5 min., or until cake springs back when lightly touched. Invert pan until cake is cold. Remove from pan with a spatula, and frost with

whipped cream,
walnuts for garnishing

Mrs. Bernstein
John Bernstein

Canly

Oil to soft ball stage:

2 c. sugar

1 can Pet Milk (small)

Add to first mixture and beat until thick:

10 1 pkg. chocolate chips
10 marshmallows
1 t. vanilla
2 T. butter
nuts if desired

Pour into buttered pan.

Mrs. R.W. Warner

Dick Warner

300 to soft ball

oil

oil to soft ball stage

2 c. sugar

1 can Pet Milk

oil to soft ball stage

thick:

10 1 pkg. chocolate chips

10 marshmallows

Sugar Golden Puffs

Sift together:

2c sifted flour

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

3t bking powder

1t salt

1t nutmeg or mace

Add:

$\frac{1}{2}$ c lissen oil

$\frac{3}{4}$ c milk

1 egg

Stir with a fork until thoroughly mixed. Drop by teaspoonfuls, (too large puffs will not cook through) into deep hot oil or fat 375° . Fry until golden brown (about 3 min.). Drain on absorbent paper. Roll warm puffs in cinnamon-sugar or glaze puffs by dipping into thin confectioners' sugar icing. Makes about $2\frac{1}{2}$ dozen.

Success tip: If too many puffs are cooked at a time, the fat cools and the puffs will become grease soaked.

Mrs. J.H. Eldridge

Mark Eldridge

Brownies

$\frac{1}{2}$ c butter
eggs
1c sugar
 $\frac{1}{2}$ c sifted flour
1t baking powder
6T cocoa
 $\frac{1}{2}$ t salt
1t vanilla
1c walnuts

Cream eggs and sugar. Melt butter. Sift all dry ingredients together. Add to eggs and sugar. Add melted butter, vanilla and nuts.

Bake at 350° from 45 minutes to 1 hour.

Mrs. H. Lainson

Kathy Lainson

Chicken Supreme

Time: 1 hr.

Temp: 350°

1 chicken, cooked and cut into small pieces.

10-12 slices toast, cubed

1 can mushroom soup

$\frac{1}{2}$ grated onion

3-4 stalks celery, cut and parboiled

Mix chicken, celery, onion, and mushroom soup and put into baking dish alternately with toast. Make a thin gravy of the broth and pour over chicken making sure there is enough to soften toast.

Bake.

Mrs. Joe Nelson

Janis Nelson

Home Made Chili

1½ lbs. ground beef
1 large can tomato juice
2 cans red kidney beans
2 medium size onions
chili powder

Brown ground beef and diced onions. Add juice and kidney beans and chili powder to taste (2 to 4T).
Simmer for 2 hours slowly.
Serve with crackers.

Mrs. Richard Lyons

Richie Lyons

Beef Strogonoff

1 lb. round steak, cut in cubes
2T flour
2T shortening
1/3c chopped onion
1/3c water
2T soy sauce (variation)
1 can condensed consomme, undiluted
1/4c sour cream
Mushrooms (variation)

Dredge meat in flour, brown in shortening in skillet.
Add onion and water. Simmer covered for 10 min.
Add soup and continue simmering, covered, for 35 min. Uncover and simmer 30 min. or until the meat is tender.
Just before serving, add sour cream.

Thicken gravy if desired.

Mrs. Wm. Sinclair

Robin Sinclair

Round Steak Texas

2 lbs. round -- $1\frac{1}{2}$ " thick
 $\frac{1}{2}$ t salt
3 peppers corns
 $\frac{1}{2}$ c flour
2T oil
3c hot water
1T chili powdwe
 $\frac{1}{4}$ c cold water
1c sliced ripe olives

Cut steak into strips 4" x 2"
Sprinkle with salt and pepper.
Dredge with flour and brown on
all sides in oil. Add hot water.
Cover and cook slowly one hour.
Blend chili powder with cold
water, add olives and continue
cooking $\frac{1}{2}$ hour or until meat is
tender. Serves six.

Mrs. G. Wilcox

Hugh Wilcox

Brownie Pudding

Sift together:

1c flour
2t baking powder
 $\frac{1}{2}$ t salt
 $\frac{3}{4}$ c granulated sugar
2T cocoa

Add to above:

1t vanilla
2T melted shortening
 $\frac{1}{2}$ c milk

Add $\frac{3}{4}$ c black walnuts to above and mix until smooth. Pour into greased 8" square cake pan.

Mix and sprinkle over batter:

$\frac{3}{4}$ c brown sugar
 $\frac{1}{4}$ c cocoa

Pour $1\frac{3}{4}$ c hot water over the entire batter. Bake in 350° oven 40-45 min. Remove from oven and cool. Cut into squares and invert on serving dishes. Serve warm or cold. There will be a thick chocolate sauce on top of each brownie.

Mrs. T.R. Dalton

Kathy Dalton

Lazy Daisy Cake

1c flour
1t baking powder
3/4t salt
2 eggs
1c sugar
1/2c milk
1T butter
1t vanilla

Beat eggs. Add sugar gradually. Beat until fluffy. Sift flour, salt and baking powder together. Add to egg mixture. Beat thoroughly. Heat milk and butter to boiling point. Add to batter. Add vanilla. Beat lightly. Bake in moderate oven (350°) about 30 min. When done, spread immediately with topping and place under broiler until browned.

Topping

5T brown sugar
3T cream
3T butter
1/2c cocoanut
1/2c pecans

Mix all ingredients and heat just enough so that it will spread easily.

Mrs. Clyde Smith

Bonnie Smith

Chocolate Macaroons

$\frac{1}{2}$ c butter and 4 squares melted chocolate. Add 2c sugar.

4 eggs -- beat well after each.
2t vanilla

2c flour and 2t baking powder.
Add nuts if desired.

Chill

Shape into balls and roll in powdered sugar before baking in 375° oven on a well greased baking sheet, about 10 min.

Mrs. Dean Bender

Marilyn Bender

Chocolate Cream Fudge

3c sugar
2c corn syrup
3 sq. chocolate
 $\frac{1}{4}$ t salt
1c evaporated milk
 $\frac{3}{4}$ c nut meats

Mix sugar and chocolate together. Then add other dry ingredients. Heat slowly, adding milk. Bring to a boil and cook until fudge forms a soft ball. Then place pan in cold water for about 15 minutes. Then beat with beater or mixer until it starts to thicken.

Pour into buttered pan.

Mrs. G. Knowles

Frankie Knowles

Fudge

4½ c sugar
1 lg. can milk
2 German sweet cho. bars
2 pkgs. semi-sweet bits
18 marshmallows cut up fine of
1½ c small salad ones
½t salt
1 c chopped nuts
1t vanilla

In large pan combine sugar, milk, salt. Bring to rolling boil and hold 4 min. Add marshmallows, chopped cho. bars, cho. bits, nuts and vanilla. Pour into greased pans. Cool and cut. Makes 4 to 5 lbs.
Never fails.

Mrs. Robert Hanna

Mark Hanna

Chocolate Cream Fudge

3c sugar
2c corn syrup
3 sq. chocolate
 $\frac{1}{4}$ t salt
1c evaporated milk
 $\frac{3}{4}$ c nut meats

Mix sugar and chocolate together. Then add other dry ingredients. Heat slowly, adding milk. Bring to a boil and cook until fudge forms a soft ball. Then place pan in cold water for about 15 minutes. Then beat with beater or mixer until it starts to thicken.

Pour into buttered pan.

Mrs. G. Knowles

Frankie Knowles

Molasses Crisps

Sift together:

2 c flour

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

2t soda

$\frac{1}{2}$ t cloves

$\frac{1}{2}$ t ginger

1t cinnamon

Combine in bowl:

$\frac{3}{4}$ c shortening

1c molasses sugar

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

Add sifted dry ingredients $\frac{1}{3}$ at a time. Roll into balls a little smaller than a walnut, toss in sugar, bake 15 minutes in 350° oven. When dough is soft, dip your hands in sugar when shaping balls.

Mrs. Gottbrecht

Randy Gottbrecht

ROLLED REFRIGERATOR COOKIES

1 lb. dates, pitted and
chopped.

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

$\frac{2}{3}$ cup water.

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

Heat and thicken with 1 tsp.
flour-- cool.

2 cups brown sugar.

1 cup shortening.

3 eggs.

4 cups flour.

1 tsp. soda.

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

1 tsp. cinnamon.

Roll out and spread with
cool fruit mixture. Roll
like jelly-roll and wrap in
wax paper. Place in refrigerator
to chill. Slice and bake when
wanted. Makes 2 rolls.

Mrs. James Sorenson.
James' Mother.

PEANUT-BUTTER COOKIES

1 cup shortening.
1 cup sugar.
1 cup brown sugar.
1 cup peanut butter.
2 eggs.
 $\frac{1}{4}$ tsp. vanilla.
 $2\frac{1}{2}$ cup flour.
 $\frac{1}{2}$ tsp. salt.
 $\frac{1}{2}$ tsp. soda.

Mix flour, salt, soda together thoroughly.

Cream shortening, sugars and peanut butter.

Add eggs, then dry ingredients.

Roll into balls the size of walnuts.

Place on ungreased cookie sheet.

Press flat with fork.

Bake 12--15 minutes.

Oven--350 degrees.

Mrs. William Ballew.
Kay's Mother.

MINCE-MEAT SURPRISE COOKIES

1 cup shortening.
1½ cup brown sugar.
2 eggs, well beaten.
2 cups flour.
1 teaspoon salt.
1 teaspoon soda.
1 teaspoon vanilla.
2 cups rolled oats.
Approximately 2 cups mince meat.

Combine in above order, blending the shortening and sugar very well. Sift the flour, salt, and soda together. Roll dough quite thin, and cut with 2½ inch round cookie-cutter. Place 1 teaspoon mince-meat on a cookie; then place another cookie on top, pressing edges together. Bake on ungreased baking sheet, at 360 degrees F., about 10 to 15 minutes. Makes 4 dozen.

Mrs. Allan Knight
Karl's Mother.

Mince Meat Cookies

$3\frac{1}{4}$ c flour
 $\frac{1}{2}$ t salt
1 t soda
1 c shortening
 $1\frac{1}{2}$ c sugar
3 eggs well beaten
1 nine oz. pkg. mince meat

Sift together flour, salt, soda.
Cream shortening. Add sugar
gradually. Cream until fluffy.
Add eggs and beat until smooth.
Add mincemeat broken into small
pieces. Add flour and mix well.
Drop by teaspoonfuls, 2 in. a-
part, on greased baking sheet.
Bake in 400° oven about 12 min.
Makes 48 cookies - 3 inches in
diameter.

Mrs. H. Park

John Park

LEMON PUDDING

2 cup sugar.
2 cup milk.
4 tbsp. flour.
2 lemons (juice & rind).
2 tbs. butter.
4 eggs.

Mix flour, sugar, butter well.
Add egg yolks, pinch of salt
and milk. Beat well. Add
stiffly beaten egg whites, the
juice and rind. Put immediately
into baking dish. Set in pan
of hot water and bake in
moderate oven about an hour.
Serve with whipped cream.

Mrs. Robert Wilcox
Mary's Mother.

CHOCOLATE FUDGE

1/2 cup milk
1 to 2 square unsweetened
chocolate.
(1-2oz.) cut up or 3 to 4
tbsp. cocoa.
Place over low heat, stirring
until chocolate is melted
and mixture is smooth.
Stir in---
2 cups sugar.
1 tsp. corn sirup.
Dash of salt.
Cook gently, stirring from the
bottom occasionally, to 236
degrees. (a little dropped
into cold water forms a soft
ball). Remove from heat.
Add:-
2 tbsp. butter.
Cool without stirring, to
lukewarm.
Add; 1/2 tsp. vanilla.
Beat until thick and no longer
glossy. If desired stir in
1 cup broken nuts. Turn onto
waxed paper and shape into 12"
roll, chill and slice.

Mrs. Chas. D. Cox
Rebecca's Mother

Chocolate Drop Cookies

1c brown sugar
½c melted butter
1 egg
½c milk
2c flour
1 level teas. soda in flour
2T cocoa
1 big pinch of salt
1c floured nuts
1t vanilla

Frosting

2 c powdered sugar
¼T cocoa
2T melted butter
¼T cold coffee

Mrs. W. Krabbe

Kathy Krabbe

ORIGINAL SUGAR COOKIES

$\frac{1}{2}$ cup butter.
1 tsp. almond extract.
 $\frac{3}{4}$ cup sugar.
1 egg.
 $1\frac{1}{2}$ cups sifted flour.
 $\frac{1}{2}$ teaspoon soda.
 $\frac{1}{2}$ teaspoon salt.
1 cup rolled oats.

Cream butter and sugar. Add almond and egg. Sift flour, soda and salt; add to creamed mixture. Stir in uncooked rolled oats, either quick cooking or old fashioned type. Roll dough to $\frac{1}{2}$ inch thickness on lightly floured board. Cut with cookie cutter and bake on greased cookie sheet at 350 degrees for 10 to 12 min. May be decorated if desired.

Mrs. Wayne Traylor
Bryan's Mother.

NO FAIL FUDGE

- 1 lb. sweet chocolate.
- 2 lb. butter or oleo.
- 3 well-beaten eggs.
- 1 lb. powdered sugar.
- 2 tbsp. vanilla.
- 2 cups nuts, if desired.

Melt the sweet chocolate and butter together in a double boiler. Mix eggs, powdered sugar, vanilla, and nuts together. Blend the 2 mixtures and pour into a buttered dish. Set in the icebox. Cut after it has set. Makes 3 lbs. of fudge.

Mr. John Gilmore
Eddie's Dad.

CHOCOLATE FUDGE PIE

1 package of Quick Fudge Mix.
Add 3 eggs.
Add $\frac{1}{2}$ cup water.
Add $\frac{1}{4}$ cup melted butter.
Beat with rotary beater
until well blended.
Stir in $\frac{3}{4}$ cup chopped
pecans.
Pour into 9 inch-unbaked
pie crust.
Bake 375 degrees for 40 min.
Cool.
Top with whipped cream.
Serves 8.

Mrs. Merritt Olney
Verna's Mother.

APPLE PIE

5 to 7 tart apples.
3/4 to 1 cup sugar.
2 talbespoons flour.
1/8 tsp. salt.
1 tsp. cinnamon.
1/2 tsp. nutmeg.
1 recipe plain pastry.
2 tbsp. butter.

Pare apples and slice thin;
add sugar mixed with flour,
salt, spices.

Fill 9 inch. pastry-lined
pie pan.

Dot with butter.

Adjust piccrust on top.

Bake in hot oven 450 degrees
for 10 min.

Then in 350 degree oven for
about 40 min.

If apples aren't tart, add
1 tbsp. lemon-juice. Graded
lemon peel optional.

Mrs. W. R. Sanders
Peggy's Mother.

TOFFEE BARS

- $\frac{1}{2}$ cup brown sugar.
- $\frac{1}{2}$ cup white sugar.
- 1 cup shortening.
- 2 tsp. vanilla.
- $\frac{1}{2}$ tsp. salt.
- 2 eggs.
- 1 cup flour.
- 1 cup oatmeal
- 2 pkgs. semi-chocolate bits
melted.
- $\frac{2}{3}$ cup walnuts.

Mix ingredients in order
given. Bake in 9" by 12" pan.
Oven-350 degrees for 55 min.

Mrs. Michael McPartland
Mike's Mother.

CHERRY COBBLER

$\frac{1}{2}$ cup soft butter.
 $\frac{1}{2}$ cup sugar.
1 cup sifted flour.
2 tsp. baking powder.
 $\frac{1}{4}$ tsp. salt.
 $\frac{1}{2}$ cup milk.
Drained cherries.
 $\frac{1}{2}$ to $\frac{1}{4}$ cup sugar (judge by
fruit syrup).
1 cup fruit juice.

Heat oven to 375 degrees.
Cream butter and sugar until
fluffy. Stir sifted dry
ingredients in alternately
with milk. Beat until smooth.
Pour into loaf pan, 10" by
5" by 3" or 2 quart casserole.
Spoon fruit over batter,
sprinkle with sugar. Pour
fruit juice over top.
Bake 45 to 50 min.
During baking, the fruit and
juice go to the bottom and
a cake-like layer forms on
top. Serve warm with cream
or whipped cream.
Serves 6. Very Good.

Mrs. Gerald Scott
Steven's Mother.

PINEAPPLE DROP COOKIES

1 cup sugar.
2/3 cup shortening.
2 eggs.
1 small can crushed pineapple.
2 1/2 cups flour.
1 tsp. soda.
1 1/2 tsp. double acting baking powder.
3/4 tsp. salt.
1 tsp. vanilla.

Cream sugar, shortening and eggs. Add pineapple. Sift flour, soda, baking powder and salt together.
Add vanilla.
Bake at 400 degrees-12 minutes.

Mrs. Ray Mathis.
John's Mother.

TOLL HOUSE COOKIES

Preheat oven to 375 degrees F.
Blend $\frac{1}{2}$ cup butter (or other shortening) with 6 tbsp. granulated sugar and 6 tbsp. brown sugar. Add 1 egg beaten whole. Add $\frac{1}{2}$ tsp. soda, $1\frac{1}{8}$ cup sifted flour and $\frac{1}{2}$ tsp. salt, which has been mixed together. Add a few drops of hot water. Mix till blended. Add $\frac{1}{2}$ cup nuts, one 6 oz. pkg. (1c.) choc. chips. Flavor with $\frac{1}{2}$ tsp. vanilla and drop by half teaspoonfuls on greased cookie sheet. Bake at 375 degrees F. Time: 10 to 12 min. Yield: 50 cookies.

Mrs. Delbert M. Daniel
Dale's Mother.

ROLLS

Scald 1-3/4 cup milk.
Add 1/2 cup shortening.
5 tbsp. sugar.
When lukewarm, add;
1 pkg. dry yeast.
1/2 cup water.
Sift 3 cup flour.
Add 1/2 teaspoon soda.
1/2 teaspoon baking powder.
Beat till bubbles form. Let
raise for 1/2 hour.

Beat 1 egg & add 3/4 teaspoon
salt. Add to dough. Add
remaining flour (2 or 3 cups).
Knead until smooth. Place in
bowl and grease top. Let
raise until it is double in
bulk. Punch down and make in
desired shape. Bake.

Mrs. William Lether.
Steven's Mother.

Banana Bread

1c sugar
1c shortening
salt

Mix and add:

2 eggs

Mix and add:

1t soda
2c flour
 $\frac{1}{2}$ c nuts
3 bananas

Bake in 350° oven for 1 hour.

Mrs. Carl Zimmerman

Lane Zimmerman

Pineapple Meat Loaf

3 pineapple slices placed in a pattern on bottom of meat pan.

Mix together:

1 lb. ground beef
 $\frac{1}{2}$ lb. ground veal
1c bread crumbs (1 slice)
 $\frac{3}{4}$ c skim milk
 $\frac{1}{2}$ c chopped onion
1 egg, beaten

Add:

1t salt
 $\frac{1}{2}$ t monosodium glutamate
 $\frac{1}{4}$ t paprika
 $\frac{1}{4}$ t marjoram
 $\frac{1}{8}$ t thyme
 $\frac{1}{8}$ t pepper

Bake $1\frac{1}{2}$ hours at 350° .

Mrs. H.L. Kile

Dick Kile

Golden Pumpkin Pie

1 - 9" unbaked pie shell
1 $\frac{1}{2}$ c canned pumpkin
1 $\frac{1}{2}$ c granulated sugar
2T all purpose flour
1t cinnamon
1 $\frac{1}{4}$ t nutmeg
1 $\frac{1}{4}$ t ginger
1 $\frac{1}{2}$ t salt
1 $\frac{1}{4}$ c corn syrup
1 $\frac{1}{2}$ c milk
2 eggs, well beaten

Heat pumpkin over medium heat for 10 min, stirring frequently. Meanwhile, combine sugar, flour spices and salt. Stir in heated pumpkin and remaining ingredients; then beat with egg beater until smooth. Pour into pie shell and bake in hot oven (425°) for 40 minutes or till silver knife inserted in center comes out clean.

Mrs. Dean Delehant

Danny Delehant

CINNAMON TWISTS

1 yeast cake.
 $\frac{1}{2}$ cup shortening.
 $\frac{1}{2}$ cup sugar.
2 eggs.
 $1\frac{1}{2}$ tsp. salt.
1 cup scalded milk.
4 cups sifted flour.
Dissolve yeast in $\frac{1}{2}$ cup lukewarm milk to which add 1 tsp sugar. Place sugar and salt in large bowl. Add melted shortening in scalded milk. Add eggs well beaten. Add yeast. Sift in flour and beat well. Put aside to raise. Let raise to double its size. Prepare a well floured board and kneed dough. Then cut and roll pieces into 7 to 8" long about the size of middle finger. Tie in knot. Prepare 1 cup of sugar mixed with $\frac{3}{4}$ tsp. of cinnamon and $\frac{1}{2}$ lb. oleo in separate dishes. Dip the knot in melted butter, than sugar & lay on greased cookie sheet. Let raise and bake 375 degrees for 20 min.

Mrs. Almer Krieger
Sheila's Mother.

Brownies

Measure and sift together:

2/3c flour

1/2t baking powder

1/4t salt

Melt over hot water:

1/3c shortening

2 sq. unsweetened chocolate

Beat well 2 eggs

Add 1c sugar

Dry ingredients and chocolate mixture

Add 1/2c nuts

1t vanilla

Bake in greased 8 x 8 x 2 inch pan for 25 minutes at 350°.

Mrs. Arthur Johnson

Kenneth Johnson

Meringue Cake

6 egg whites
1t cream of tarter
2c sugar
1t vanilla
1T vinegar

Whip egg whites until half beaten (froth). Add cream of tarter, beat until stiff and dry. Add 1c sugar. Beat in with egg whipper, add flavoring and vinegar. Add other cup of sugar and gradually beat in lightly. Bake in 2 layers in buttered, floured pan in oven at 275°.

Filling

Make day before and let stand in ice box 24 hours. Just before serving put thin layer of whipped cream over all.

Whipped cream, marshmallows, almonds, pineapple, nuts, (almonds).

Miss Kathleen

Pineapple Upside-Down Cake

Melt in skillet:

$\frac{1}{4}$ lb. butter or oleo

1c brown sugar (packed)

Arrange pineapple slices, drained,
in butter and sugar mixture.

Cake batter:

Beat 3 egg yolks

Add 1c white sugar

$\frac{1}{3}$ c pineapple juice

Sift together:

1c flour, sifted

1t baking powder

Stir into egg and sugar mixture

Beat 3 egg whites until stiff
but not dry and fold into bat-
ter. Pour batter over pineapple
and sugar in skillet and bake
for 30 to 35 minutes in pre-
heated oven at 350° .

Mrs. R. Adkins

Richard Adkins

1-2-3-4 Cake

3c sifted cake flour
3t baking powder
¼t salt
1c shortening
2c sugar
1t vanilla
4 eggs separated
1c milk

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans and bake in moderate oven, 375°F, about 30 minutes.

Makes 3 nine inch layers.

Mrs. E. Nichols

Janet Nichols

Old Fashioned Oatmeal Cookies

2c flour
2c oatmeal
1c sugar
1c raisins
2 eggs
1c nutmeats
 $\frac{1}{2}$ c shortening
1t nutmeg
1t cinnamon
1t soda
pinch of salt

Cook raisins in enough water to get 9T juice. Cool. Drop from spoon on sheet and bake at 350°.

Mrs. Dallas Moore

Kathy Moore

Date Pudding

Cut $\frac{1}{2}$ lb. dates and add 1t soda
and 1c hot water. Let cool.

Mix together:

1c flour

1 egg

2T melted butter or oleo

1c sugar

Add date mixture to above and
mix well. Pour into greased pan
and bake in 375° oven.

Topping

$\frac{1}{2}$ lb. dates - cut

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

$\frac{3}{4}$ c water

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

chunk of butter or oleo

Bring to boil and cool and
spread over cake when cake has
cooled.

Delicious with whipped cream

A good holiday dessert.

Mrs. G. Flecky

John Flecky

Green Bean Casserole

2 cans green beans - French cut
1 can condensed mushroom soup
1 box frozen French fried onion
rings

Put one can of beans (drained)
in the bottom of casserole.
Cover with one can of soup.
Sprinkle with onions. Use the
remaining beans, soup and onions.

Bake in hot oven (400°) for
30 to 40 minutes or until the
onions are crisp and brown.

Mrs. Shelton

Brian Shelton

Cocoa Devil's Food Cake

1½c flour
1t soda
¼t salt
6T cocoa
6T butter
1c sugar
1 egg - unbeaten
1c milk
1t vanilla

Cream butter, add sugar gradually and cream together. Add egg and beat well. Add sifted flour mixture of dry ingredients alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8" pans at 350° F for about 20 Minutes.

Mrs. M. Hoffman

Harry Hoffman

100 Dollar Mayonnaise Cake

2c flour
1c sugar
4T cocoa
2t soda
1c cold water
1c salad dressing
1t vanilla

Mix and sift all dry ingredients
Add other ingredients.

Bake for 45 minutes at 375°.

If glass baking dish is used,
set oven at 350°.

Mrs. R.C. Barber

Sharon Barber

Beef Stroganoff

- 1 lb. round cut in $3/4$ " pieces
- 2T fat
- 4c chopped onion
- 1 clove garlic, minced
- 1- 6oz. can broiled mushrooms
quartered
- 1c sour cream
- 1- $10\frac{1}{2}$ oz. can of condensed
tomato soup
- 1T worchestershire sauce
- 6-8T tobasco sauce
- $\frac{1}{2}$ t salt
- $1/8$ t pepper
- 1- 8oz. pkg. cooked spaghetti

Dip meat in flour; brown in hot fat. Add onions, garlic and mushrooms. Combine remaining ingredients, except spaghetti. Pour over meat, simmer till tender, about 1 hr.

Serve over spaghetti.
Sprinkle with Parmesan cheese.
Serves 4 to 6.

Mrs. England

Craig England

Butterscoteh Cookies

2/3c shortening
1 c brown sugar
3 eggs
2 3/4c flour
1t salt
2t baking powder
1t vanilla
1 pkg. (small) chocolate chips
1c nuts (optional)

Mix sugar and shortening - then eggs (beaten) - then dry ingredients - then vanilla, chips and nuts. Put by teaspoon on greased cookie sheet. Bake in 350° oven about 15 - 20 minutes depending on size.

The children love them for snacks and lunches.

Mrs. R.E. Wenninghoff

Bill Wenninghoff

HERBERT OATMEAL COOKIES

1 cup sugar.
1/2 cup sweet milk.
3/4 cup butter.
1 tsp. soda dissolved in
the milk.
2 cup regular oatmeal.
1 cup raisins.
1 tsp. cinnamon.
2 cups flour.
1 tsp. nutmeg.
Nuts may be added.

Cream sugar and butter, mix
the dry ingredients together
including the raisins and
nutmeats. Alternate milk
and dry ingredients with the
creamed mixture. Drop on
greased baking sheet and
bake in moderate oven until
light brown.

Mrs. Eldon Jensen.
Robert's Mother.

OATMEAL COOKIES

Preparation:

Have shortening at room temperature. Assemble all ingredients and utensils needed. Sift flour once before measuring. Chop nut meats. Grease cookie sheets. Preheat oven to baking temperature. Sift together into large bowl. 2 cups quick cooking oatmeal. 2 cups sifted flour.

1 teaspoon soda.

1 teaspoon salt.

1½ teaspoons cinnamon.

Add;

½ cup brown sugar, firmly packed.

½ cup granulated sugar.

1 cup shortening (soft).

2 eggs, unbeaten.

1/3 cup milk, (sweet or sour).

1 teaspoon vanilla.

Beat until blended, about 2 min.

Add; 1 cup seeded raisins or chopped dates.

¾ cup nut meats, chopped.

Beat until blended. Drop by teaspoonsful on cookie sheet.

Bake: 375 degrees, 12 min.

Mrs. Norman Thordsen
Craig's Mother.

OATMEAL COOKIES

1 cup sugar.
1 cup butter or oleo.
2 cups flour.
2 cups oatmeal.
 $\frac{1}{2}$ tsp. soda.
 $\frac{1}{2}$ tsp. salt.
1 tsp. vanilla.
2 eggs.

Mix butter and sugar till creamy. Add 2 eggs and vanilla and cream. Add sifted soda, flour and salt. Add oatmeal. Drop in pan and flatten with fork.

Medium oven-350 degrees.
Chocolate chip and nuts make it a very good cookie.

Mrs. Leonard Jones
Ellen's Mother.

COOKIES

- 1 small can crushed pineapple.
- 1 cup brown sugar.
- 1 cup white sugar.
- 1 scant cup shortening.
- 2 eggs
- $\frac{1}{2}$ teaspoon salt.
- 1 cup black walnuts.
- 2 teaspoon baking powder.
- 1 teaspoon soda.
- 2 teaspoon vanilla.
- 4 cups sifted flour.
- 1 cup chopped dates.

Mix together and drop on greased cookie sheet.

Bake 400 degrees for 10 minutes.

Mrs. Lawrence Weidman
Carol's Mother.

Apple Dish - served with Cream

In bake dish put:

2c apples

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

Sprinkle with $\frac{1}{2}$ t cinnamon

Cover with batter made from:

1 egg beaten

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

$\frac{3}{4}$ c flour

1T vanilla

4T melted butter

Dash of salt

Bake in 350° oven $\frac{1}{2}$ hour or so.

Mrs. F.J. Tornblom

Patricia Tornblom

Creole Hamburg Pie

1 Lb. ground beef
 $\frac{1}{4}$ c fat
 $\frac{1}{4}$ c flour
2t salt
t pepper
2c tomato juice
 $\frac{1}{4}$ c diced green pepper
 $\frac{1}{2}$ c sliced onion
1c diced celery

Heat oven to 425° . Brown meat in hot fat. Stir in flour, salt pepper and tomato juice. Add green pepper, onion and celery. Bring to a boil. Pour into $1\frac{1}{2}$ qt. baking dish. Cover with pastry topping. Bake 30 to 35 minutes.

Mrs. L. Pottingill

Robert Pottingill

Carrot Mold

1c Spry
½c brown sugar
Rind of 1 lemon
1 egg
¼c flour
1t baking powder
½t baking soda
Pinch of salt
1T water
1c grated raw carrot

Cream Spry and brown sugar.
Add egg and lemon rind.
Sift in all dry ingredients.
Add salt, water and carrots.
Grease jello mold and fill.
Bake in 350° oven 45 minutes
to 1 hour.
We put peas in the center,
but you can put in any vege-
table.

Mrs. S. Suvalsky

Ronda Suvalsky

Spanish Peach Pie

1c brown sugar

1c flour

1t cinnamon

1t salt

1c butter or other shortening

Into a casserole put 5 large fresh peaches which have been scalded, peeled and sliced. Scatter the flaky dry ingredients over the top. Bake about 30 minutes in 300° oven.

Apples used in place of peaches are also delicious.

Mrs. L. Justesen

Dale Justesen

Apricot Salad

2 pkgs. orange jello
3c boiling water
1 sm. can pineapple, drained
1 No. 2½ can apricots, drained
8 marshmallows
1c pineapple and apricot juice
¼c sugar
2T flour
1 beaten egg
1c whipped cream
grated cheese

Mix jello and water, then cool.
Add pineapple, apricots and marsh-
mallows which have been cut in-
to bits. Let set until firm.
Mix fruit juice, sugar, flour
and beaten egg. Cook until
thick. Cool. Fold in the
whipped cream and spread this
mixture on top of jello and
sprinkle with grated cheese.

Mrs. Tom Anderson

Cynthia Anderson

Cranberry Salad

4c cranberries
1c nuts
2c celery
2c water
2c sugar
2 pkgs. cherry jello

Cook cranberries, water and sugar until cranberries pop. Add jello while mixture is hot. Cool. Add celery and nuts.

Mrs. S. Quakenbush

Steven Quakenbush

Cranberry Salad

1 lb. cranberries
1 sm. can crushed pineapple
2 boxes cherry jello
2c sugar
2c boiling water
1c celery

Stir sugar with cranberries.
Cool. Mix with jello.

Mrs. W. Clauson

Rose Elaine Clawson

