

ella K.

COOK BOOK

DRAWINGS by SUE WU

ZION LUTHERAN CHURCH WOMEN

1981

SILVERHILL, ALABAMA

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Introduction

23 January 2005

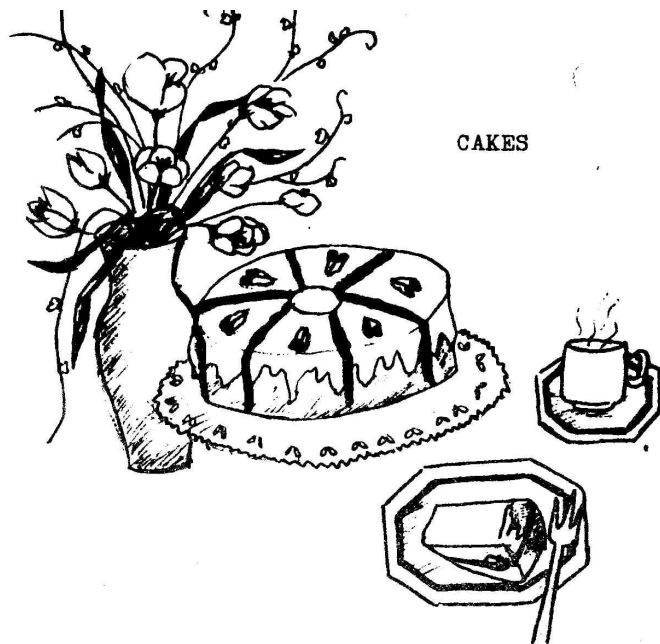
The women of Zion Lutheran Church of Silverhill have produced a number of cookbooks over the years. After World War II they produced one which generated proceeds for a widow and orphans in Czechoslovakia. That work appears lost forever. There are probably others.

This present cookbook was originally produced in 1981, again to raise funds for a ladies' church project. These treasured recipes from members and friends of Zion Lutheran Church from a quarter century ago were found in Ella Kubina's kitchen.

The copy was scanned and edited to this present format by Pastor Dave for the 2005 Centennial Year Celebration of Zion Lutheran Church. All original typing and long-hand entries are preserved in this edition. The order of recipes, some extra graphics, page numbers, and the index on the back cover are the only additions.

Perhaps in the tradition of Zion's Lutheran Church Women, users of this recipe book could make a donation to the Women's Missionary Federation of the AFLC care of Zion Lutheran church.

David Johnson, Pastor
Zion Lutheran Church
PO Box 266
Silverhill, AL 36576



CAKES

APPLE SURPRIZE CAKE

2 cups unpeeled red apples- sliced
 1 cup sugar
 1 1/2 cups flour
 1 tsp soda
 1 egg beaten
 1 cup chopped pecans
 1 tsp salt
 1 c cooking oil
 1 tsp vanilla.

Mix apples and sugar, let stand until juice forms.

Sift flour, soda and salt and add to apples. Add beaten egg, oil and flavor and nuts. Mixwell. Bake at 350 for 40 Min. for 8x12x2 Pan

EMMA NORMAN

CHERRY TOPPED CHEESE CAKE

1 pkg Duncan Hines butter cake mix
2 tbsp oil
2 pkg 8 oz cream cheese softened
 $\frac{1}{2}$ cup sugar 3 tbsp lemon juice
4 eggs 1 tsp vanilla
 $1\frac{1}{2}$ cups milk 1 can cherry pie filling
 or strawberry

Measure out 1 cup dry cake mix, set aside
In large mixing bowl stir together remaining
dry cake mix, 1 egg, oil, mixture will
be crumbly, press crust mixture evenly in
bottom and $\frac{3}{4}$ way up the sides of a greased
13x9x2" pan. In same bowl, blend cream
cheese & sugar together, add 3 eggs and
reserved cake mix, beat 1 minute at medium
speed, gradually add milk, lemon juice &
vanilla. Mix until smooth, pour into crust.
Bake at 300 deg. for 45-55 minutes, till
center is firm. Cool to room temperature,
spoon filling over cheese cake. Chill one
hour before serving. Can be frozen.
Cheese cake can also be baked in:

2- 9" pans 40-50 Min.
2- 8" " 45-55 "

Ella Kubina

BUSY- DAY LEMON CHEESECAK

1 1/8 oz package cream cheese
2 cups whole milk
1 pk Lemon jello instant pudding
1 8-inch graham cracker crust

Soften crm cheese, blend with 1/2 cup milk.
Add remaining milk and the pudding mix.
Beat slowly with egg beater just until
well mixed, about 1 min. (dont overbeat)
Pour at once into graham cracker crust.
Sprinkle graham cracker crumbs lightly
over top. Chill about an hour. Serve
to 3 delighted people. A real party
dessert.

Violet Buonauro

CHERRY DELIGHT

1/2 cup Oleo 1 1/2 C confectioners
2 eggs sugar
1 can cherry pie filling
1 cup cream whipped
1/2# Vanilla wafers crushed) Mix
1/2 Cup Oleo melted)

Cream 1/2 C. oleo & Confectioners sugar till
light and fluffy, add eggs, one at a time,
beat thoroly. Mix crumbs with 1/2 c. oleo
spread half in 13x9x2" pan, spread oleo
& egg mixture over crumbs, top with pie
filling, cover with whipped cream, sprinkle
remaining crumbs on top. Chill

Ella Kubina

BLUE BERRY DELIGHT

1 stick oleo Mix well
1 1/2 cup flour press in bottom of
 Bx 8 baking dish

Bake 375 for 20 Minuetes

Cool-

Filling:

8 oz Phil cream cheese

1/2 cup Cool /whip

1 cup Powd Sugar

Spread over crust

Topping:

1 can Blueberry pie filling

9 Oz Cool Whip

Place whole cherry on each of 9 servings

Violet Buonauro

BROWN SUGAR POUND CAKE

1/2# butter 1 box & 1 cup brown sugar
1/2 cup crisco 5 eggs
1 Cup sweet milk 3 1/2 cups flour
1/2 tsp baking powder 1 1/4 tsp vanilla

Cream butter & crisco until fluffy, add sugar
1 cup at a time, cream thoroly. Add eggs one at
a time & beat thoroly after each. Sift flour &
baking powder together. Add alternately to
creamed mixture the dry ingredients & milk. When
thoroly mixed add vanilla. Pour into tube pan,

Bake 275 deg. for 30 min

300 " " 15 "

325 " " 45 "

Magretta J. Wallace

COCONUT ROLL CAKE

Cream ³ sticks oleo add 6 eggs one at a time
 3 cups sugar 3 cups flour, $\frac{1}{4}$ tsp salt
 8 oz pkg sour cream sifted together
 Add sour cream and flour to butter mixture, fold
 in 1 pkg of frozen coconut

1 hr 20 to 30 *325*
 Bake in tube pan $1\frac{1}{2}$ hours at ~~250~~ or 300 Deg.
 you be the judge

Martha M. Jolliff

FRESH APPLE CAKE

1 $\frac{3}{4}$ cups apples (2 Med.)	$\frac{1}{2}$ tsp Nutmeg
1 cup sugar	$\frac{1}{2}$ tsp allspice
1 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ C butter or Marg.
1 tsp soda	Melted
$\frac{1}{2}$ tsp salt	1 egg
1 tsp cinnamon	$\frac{1}{2}$ cup seedless raisins
$\frac{1}{2}$ cup chopped nuts	

Coarsely chop apples into large bowl add sugar
 let stand 10 minutes. Sift flour measure, add
 soda, salt cinnamon, nutmeg & allspice sift again.
 Blend butter & eggs into apple mixture. Add flour
 stirring just until blended. Fold in raisins and
 nuts, pour into 8" square greased pan, bake in
 Med. oven 350 deg for 50 to 55 minutes. Cool
 thoroughly on rack and sprinkle with conf. sugar.

Helen H. Wilhelm

MIRACLE CHEESE CAKE

1 pkg lemon jello (small) 1½ C. sugar
1 C. boiling water 1 tsp vanilla
3 Tbsp lemon juice 1 lge can Evap.
1 8oz pkg cream cheese, chilled & whipped
drop of yellow food coloring.

Dissolve jello in boiling water, add lemon juice & chill until set about thickness of egg whites. Cream the cream cheese & sugar add vanilla, add to jello mixture and beat, add this to stiffly beated Evap. milk, using mixer. Make graham cracker crust, save some crumbs to aprinkle on top.

Crust: Crush ½# graham crackers fine, add a little powdered sugar, mix 1 stick melted oleo into crumbs, pat into 9x13x2" pan, bake about 8 min. Cool. Pour cheese filling over crust sprinkle reserved crumbs over top & chill.

Ella Kubina

ORANGE CAKE (Bake in tube pan)

¾ C. shortening) Cream 2 egg yolks
1½ C sugar) 1 C sour milk
2½ C sifted flour 1 tsp soda in milk
1 tsp salt ½ C raisins
½ C. chopped pecans
Fold in 2 beated egg whites, to be added last
Bake at 350 deg. 50 to 60 min.
While cake is baking combine 1 C. sugar,
juice of 2 oranges, grated rind of one, let
stand to dissolve, when cake is done pour
juice over while cake is hot.

Ella Kubina

SQUASH CAKE

4 eggs
2 cups sugar
1½ " oil
3 " flour (divided)
2 tsp Baking powder
2 " Soda

2 tsp cinnamon
1 tsp salt
4 C grated squash
½ C chopped nuts
½ C raisins

Beat eggs with sugar until light, gradually beat in oil. Combine 2½ cups flour and dry ingredients, add to egg mixture alternately with squash, toss nuts & raisins in remaining flour, fold into batter pour into greased 9x13" pan. Bake 350 deg for 55-60 minute.

Frosting: Cream 3oz cream cheese & 3 tbsp oleo, add ½ cups powdered sugar, cream well, add ½ cup chopped nuts, frost top of cool cake.

Ella Kubina

SUPER DELUX POUND CAKE

8 oz cream cheese
4 eggs well beaten
½ cup milk
1 small pkg instant lemon pudding
1 pkg yellow cake mix

Whip the cream cheese, add the beaten eggs, and milk. Beat some more, add instant lemon pudding and the package of cake mix. Beat well. Bake in tube pan at 350 deg for 1 hour.

Margreet Kriesak

CHOCOLATE CHIP NUT DATE CAKE (

$\frac{3}{4}$ C. shortening $\frac{1}{4}$ C. nuts
1 C sugar 6 oz Choc Chips
2 eggs beaten $\frac{1}{4}$ C. sugar
Sift together:
2 C. flour $\frac{1}{2}$ tsp salt
1 tsp Soda 1 tbsp cocoa
1 C. Dates
 $1\frac{3}{4}$ C Boiling water, pour over dates and
cool to lukewarm.
Cream sugar & shortening, add beaten eggs,
add dry ingredients, then add cooled water
& dates. Put in 9x13" baking dish. Sprinkle
 $\frac{1}{4}$ cup sugar over batter, then Chocolate
Chips then the nuts. Bake 350 deg. 35 min.

Ella Kubina

(COCONUT DELIGHT

Mix as for pie crust:
1 cup flour 1 stick Oleo
 $\frac{1}{2}$ " chopped nuts, Press into 9x13 pan,
Bake 325 Deg. for 20 minutes. Cream 8oz
Cream cheese add 1 cup powdered sugar, fo
fold in 1 cup Kool Whip, spread on cool
crust, sprinkle $\frac{1}{2}$ can coconut over, mix
1 large box vanilla instant pudding ^{with} and
remaining Kool whip from 8 oz size, spread
sprinkle remaining coconut over top

Ella Kubina

PRUNE (TREE CAKE

2 cups self rising flour 2 cups sugar
1 tsp allspice 1 tsp cinnamon
1 tsp nutmeg 3 eggs
1 cup salad oil 1 cup chopped nuts
1 7/8 oz jar Jr. baby-food prunes

Combine flour, sugar & spices. Beat eggs; stir in salad oil, prunes & nuts. Add dry ingredients, and mix well. Pour into a greased 10 inch tube pan. Bake at 350 for 1 hr
Yield: one 10 inch coffee cake

Martha M, Jolliff

SEAFORD CAKE

1 cup flour
1 1/2 C. sugar
1 tsp baking powder
10 Egg whites beaten stiff
1 tsp vanilla

Mix & sift flour, sugar and baking powder 3 times, add gradually to egg whites, stirring after each addition, add vanilla. Turn into greased pan bake in moderate oven 350 deg. 35 to 45 minutes.

Margreet Kriesk

TOMATO SOUP CAKE

Spice Cake Mix

10 $\frac{1}{2}$ oz can of tomato soup

$\frac{1}{4}$ cup water (in place of liquid called
for on pkg)

Stir in $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ cup nuts.

Use 2-8" layers flat cake pans.

Bake 350 for 30 or 40 min.

Violet Buonauro

WHITE HOUSE CAKE

1 Box Duncan Hines Butter Cake Mix

1 Can Mandarin Orange Slices, and Juice

$\frac{1}{4}$ Eggs

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

Mix all ingredients together - and
Beat for 5 min.

Bake in 3 layers- for 20 min at 325 .

Frosting :

1 large carton Cool Whip

1 large crushed pineapple, can- and juice

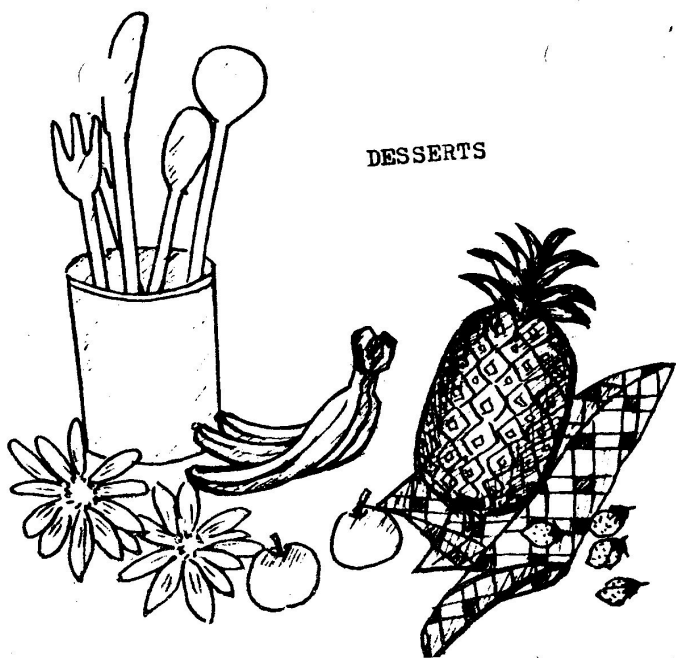
1 box Vanilla instant pudding

Mix WELL

and spread.

Violet Buonauro

DESSERTS



CHEESE & HAM BALL

2 pkgs(8oz) Cream Cheese) room temp.
1 " Sharp Cheese)
1 medium onion grated
 $\frac{1}{4}$ cup olives chopped
 $\frac{2}{3}$ cup chopped nuts
1 tsp Worcestershire sauce
1 lg. can Underwood Deviled ham

Mix all ingredients, last add $\frac{1}{2}$ cup melted
oleo. Butter hands and shape into a ball,
roll in ground nuts. Can be frozen for
later use., also can be made into two balls
one to be frozen for later.

Ella Kubira

PECAN BALLS

$\frac{1}{4}$ cup butter
1 " pecans ground
2 tbsp sugar
1 tsp vanilla
1 cup flour

Cream butter, add sugar, flour nuts & vanilla. Roll in small round balls and bake 45 min. at 250 deg.
While still warm roll in powdered sugar.

Margreet Kriesak

PECAN TREASURES

1 stick oleo
3 oz cream cheese
1 cup plus 2 tbsp. flour

Work as for pie crust, put in small tins
makes 24

Filling:

1 egg
 $\frac{1}{4}$ cup white Karo
 $\frac{2}{3}$ cup light brown sugar
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ to 1 cup chopped nuts

Bake at 325 deg. 25 to 30 Min. Ella Kubina

CINNAMON BALLS

1 Cup Oleo 1 tsp vanilla
1/3 c sugar) 1 C chopped nuts
2 c. flour) sift tog.
1 tsp cinnamon)
2 C. Corn Flakes(crushed) 1/2 c after crushin
Powdered sugar
Combine oleo, sugar, vanilla cream till
light, add flour & cinnamon mix, stir in
cornflakes & nuts, shape into small balls,
placed on greased cookie sheet. Bake at
350 deg. 20-25 min. cool slightly remove
from pan, sprinkle with powdered sugar
while warm. Makes about 4 dozen.

LISTY

3 egg yolks pinch of salt
3 tbsp cream 1 tsp sugar
Enough flour to make a stiff dough.

Knead well; make 3 balls. Roll out each
ball, one at a time, on floured board until
very thin, cut into 3" squares or tear
irregular pieces, the more irregular the
shape the prettier they look. Fry in oil,
turning once. drain on paper towels; cool
and sprinkle with powdered sugar.

Ann Zeman

OATMEAL APPLE BARS

2 cups flour	1cup light br sugar
1 tsp soda	2 cups Quick Oats
$\frac{1}{2}$ tsp salt	4 Apples peeled and chop- ed
$\frac{1}{2}$ cup Sugar	$\frac{1}{2}$ cup sugar
1cup Oleo	

Sift soda, salt, flour and add Oats, br. sugar, and oleo. Use pastry blender until grainy. Pat $\frac{1}{2}$ of mixture in a 15x10x $\frac{1}{2}$ greased pan.

Cover mixture with apples - mix sugar and nuts and sprinkle $\frac{1}{2}$ on apples and dot with 3 tbsp Oleo. Pat on remaining mixture.

Cover with remaining nuts and sugar.

Bake 300° for 1 hour 15 min.

Violet Buonauro

PEANUT BRITTLE

1 cup peanuts,	1 tsp vanilla
1 " white sugar	$\frac{1}{2}$ cup Karo
1 inch square Paraffine	pinch salt
1 tsp soda	

Combine sugar, Karo, Paraffine and cook slowly to soft ball (238 deg) add peanuts cook to crack 290 Deg. stir constantly remove from heat add 1 tsp soda, stir well pour on greased cookie sheet, cool break into pieces.

Ella Kubina

PEANUT BUTTER FANCIES

- 1/3 C. graham cracker crumbs
- 1/2 lb. oleo
- 1 Cup Peanut butter
- 1 lb. powdered sugar
- 2 Cups chocolate chips

Combine crumbs, oleo, peanut butter & sugar and work until smooth. Press in 9x9" or larger pan for thinner candy, melt chips over hot water, spread over candy. Refrigerate.

Ella Kubina

RUDYS FUDGE

Combine in sauce pan

USE A BIG POT

- 4 1/2 cups sugar
 - 1 lrg (14 1/2 oz) canned milk
 - 1 T butter
- Bring the above to a rolling boil & cook 6 min. stirring constantly over med. heat.

In large mixing bowl combine -

- 2 large (12 oz) Pkg Nestles choc chips
 - 1 Giant Hersheys milk choc candy bar broken into squares.
 - 1 large (7oz) jar marshmallows Creme
- Pour syrup mix over other ingred. and mix til well blended. ADD nuts - pour on buttered pan. Cool & Cut

Violet Buonauro

MARTHA'S HAYSTACKS

1 60z pkg butterscotch morsels

~~2 cups melted oil~~

1 3oz can Chowmein noodles (2 cups)

2 cups miniature marshmallows

In double boiler over hot (not boiling) water, melt butterscotch morsels, ~~and~~ ~~in salad oil~~. In large bowl mix chowmein noodles & marshmallows, pour hot mixture over and mix with a fork. On waxed paper lined cookie sheet drop by heaping teaspoons. If it gets too thick put over hot water. Semi-sweet chocolate pieces may be used. Makes 30 pieces.

Ella Kubina

SPICED NUTS

1 cup sugar

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

1 tsp cinnamon

1 " vanilla

Boil together until mixture spins a thread (soft ball) Then add 3 cups pecans, stir until scrapes the sides of pan, pour on wax paper, separate before pecans cool

Ella Kubina

BIG APPLE BARS

1 C. flour	1 C. oatmeal
$\frac{1}{2}$ tsp salt	$\frac{1}{2}$ C butter
$\frac{1}{2}$ " soda	$\frac{1}{2}$ C brown sugar
$2\frac{1}{2}$ C sliced apples	$\frac{1}{4}$ C sugar

Sift flour, salt & soda, add brown sugar & oats; cut in butter. Press half the crumbs into 8x8" pan, cover with sliced apples & $\frac{1}{4}$ C sugar and a dash of salt & cinnamon, cover with remaining crumbs, bake in 350 deg oven for 45 min., serve warm with lemon sauce or whipped cream.

Charlotte Zander

CONGO BARS

2 $\frac{2}{3}$ Cups flour	$2\frac{1}{2}$ tsp baking powder
$\frac{1}{2}$ tsp salt	$\frac{2}{3}$ cup Crisco
$2\frac{1}{4}$ cups brown sugar	3 eggs
1 " chopped nuts	1 pkg choc. chips or Sweet milk choc.

Sift flour, salt & Baking powder, set aside. Melt Crisco in large sauce pan, stir in sugar cool, beat in eggs one at a time, add flour mixture slowly and mix well, stir in nuts and chocolate, spread in well greased 15x10 pan. Bake at 350 deg. for 25 to 30 min.

Ella Kubina

HALF-WAY COOKIES

1 Cup Spry	2 cups flour
$\frac{1}{2}$ cup white Sugar	$\frac{1}{2}$ tsp soda
$\frac{1}{2}$ cup Brown Sugar	$\frac{1}{2}$ tsp salt
2 egg yolks	$\frac{1}{2}$ tsp baking powder
1 tsp Vanilla	

Cream spry and sugars together add yolkes and mix well. Add sifted dry ingred and vanilla and mix well. Add sifted dry ingred s, vanilla and mix. Spread on pn sprinkle 1 Pkg Chocolate Chips over this. Beat 2 egg whites very stiff. Fold in 1 cup brown sugar over mixture. Bake at 350" for 20 or 25 min.

Violet Buonauro

HAMENTASCHEN FRUIT FILLED
COOKIE

$\frac{3}{4}$ C. sugar	2 C. flour)
$\frac{1}{2}$ C oleo	1 tsp Bakingpowder)	sift
1 egg		
1 tbsp milk		
1 tsp vanilla	prune or apricot filling	

Cream sugar & oleo till light, add egg, milk & vanilla beat, add dry ingredients mix, refrigerate several hours, roll out on floured cloth to $\frac{1}{8}$ ", cut with 3" cutter top each with $\frac{1}{2}$ tsp filling, shape into triangles by lifting edges, place on ungreased cookie sheet. Bake at 350 deg. 16 - 18 min. $2\frac{1}{2}$ to 3 doz

Ella Kubina

OVERNIGHT COOKIES

1 cup oleo (2 sticks)
1 " Crisco oil
1 " white sugar
1 " powdered sugar
2 eggs
1 tsp almond flavoring
1 " Vanilla "

Mix first four ingredients until creamy, add the remainder. Mix four cups flour 1 tsp salt, 1 tsp soda, 1 tsp cream of tartar and add to other mixture. Refrigerate over night or at least 8 hours. Roll into small balls & press out. sprinkle with coarse sugar and bake on cookie sheet for 10 to 15 min. at 350 deg.

PECAN CRUNCHES

$\frac{1}{2}$ Cup oleo	$\frac{1}{4}$ tsp salt
1 cup sugar	1 cup Special K
$\frac{1}{2}$ cup brown sugar	1 cup oatmeal
1 egg	$\frac{1}{2}$ cup chopped pecans
1 cup flour	$\frac{1}{2}$ cup raisins
$\frac{1}{4}$ tsp soda	$\frac{1}{2}$ tsp vanilla
$\frac{1}{2}$ tsp baking powder	

Mix all ingredients, with hands make into small balls, put on cookie sheet, flatten each with bottom of glass dipped in sugar. Bake 15 to 20 Min in 325 oven

Dorothy Anderberg

SUGARED NUTS

2 cups sugar
 $\frac{1}{2}$ " water
5 tbsp white Karo
8 marshmallows
1 tsp vanilla
1 quart nut meats

Mix sugar, water, Karo and cook to a little more than soft ball stage (240 deg), add marshmallows, stir until dissolved, add vanilla and nuts, stir until it begins to sugar. Pour out on waxed paper and separate with a fork.

Ella Kubina

SUGAR & SPICE CORN

3 qts popped corn
 $\frac{1}{3}$ cup oleo)
 $\frac{1}{4}$ cup sugar) melt & dissolve sugar
 $\frac{3}{4}$ tsp cinnamon)

Pour over popcorn to coat spread on cookie sheet Bake at 300 deg for 15 min stirring occasionally with fork.

Ella Kubina

JAM D. DONALS

Ella ubina

$\frac{1}{2}$ cup butter or Marg.	$\frac{1}{4}$ Cup sugar
1 tsp vanilla	$\frac{1}{8}$ tsp salt
$1\frac{1}{4}$ cups flour	$\frac{1}{4}$ cup seedless Rasp.
$\frac{3}{4}$ " conf. sugar	or other jam
4 tsp. lemon juice	

In large bowl or mixer cream butter, sugar, vanilla and salt until fluffy. Gradually stir in flour until blended. Divide dough into thirds. On lightly floured surface with hands, roll each into a nine inch rope. Place three inches apart on lightly greased cookie sheet. With finger make $\frac{1}{2}$ -inch depression down center of each rope (ropes will flatten to about 1-inch strip). Fill depressions with jam. Bake in preheated 350 degree oven about 20 Min or until golden. cool on cookie sheet. Blend conf. sugar and lemon juice until smooth; drizzle over jam. When icing is set cut diagonally in 1" cookies

OAT FLAKES NUT COOKIES

1 cup sifted flour	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ tsp Baking Pwd	1 egg
$\frac{1}{2}$ tsp salt	1 tsp vanilla
$\frac{1}{2}$ tsp soda	$\frac{1}{2}$ cup Oat flakes
$\frac{1}{3}$ cup butter or oleo	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{2}$ cup sugar	

Sift together flour, baking powder, salt and soda. Cream oleo, sugars till light and fluffy. Add egg and vanilla cream till fluffy. Add flour mixture cereal and nuts mix just until blended. Shape into 1-inch balls with floured hands. Bake on ungreased baking sheet for 10 to 12 min. Makes 2 dozen cookies. Store in tightly covered container.

Violet Buonauro

MEXICAN CORN BREAD

1½ cups self-rising Corn meal
1 tsp. salt
¼ " chili powder
¼ " black pepper
¼ " red pepper
1½ C. chopped onion
1 " grated sharp cheese
1 #2 can creamed corn
3 eggs
½ cup milk
¼ " oil (warm)

Add all ingredients & mix. Bake in
9x13 pan greased & floured.. Bake 400deg
30 min.

Ella Kubina

(APPLE CHEESE NUT BREAD)

2 cups flour 3 tsp baking powder
¾ cup sugar 1 tsp salt
Sift together dry ingredients
1- 8½ oz can crushed pineapple undrained
2 tbs shortening melted
1 large egg
½ c grated cheddar cheese
½ c chopped nuts

Add shortening, egg, undrained pineapple
to flour mixture, add cheese and nuts.
Mix quickly until blended.
Pour into greased loaf pan:
Bake at 350 for 1 hour or until done.

Emma Norman

MAYONNAISE MUFFINS (

1 cup self rising flour
 $\frac{3}{4}$ " milk
 $\frac{1}{2}$ tsp baking powder
2 tbsp Mayonnaise

Mix with spoon until flour is moist, do not overmix, put in muffin tins, makes 8 small muffins, doubled it will make 12 large muffins.

Bake at 425 deg, 15-20 Min.

Ella Kubina

DANISH PASTRY (

1 cup sifted flour, 1 stick of oleo, work as for pie crust, add 2 tbsp cold water, mix to form ball, cut in half; make 2 strips 3" wide and 12" long on cookie sheet, set aside 1 stick oleo, 1 cup water, 1 tsp almond extract, 1 cup flour and 3 eggs. Bring oleo and water to a boil, remove from heat, add flavoring & flour all at once stir quickly add eggs one at a time and beat hard, spoon this on the two strips. Bake 1 hour 350 deg turn oven off and leave for 10 min cool and frost. Frosting $1\frac{1}{2}$ C powdered sugar, $\frac{1}{2}$ tsp almond extract and a little milk to make a thin frosting dribble over pastry while warm.

Ella Kubina

3-C BREAD

3 eggs beaten)
 $\frac{1}{2}$ cup milk) Stir together
" oil)

Sift $2\frac{1}{2}$ cups flour, 1 cup sugar, 1 tsp baking powder, 1 tsp soda, 1 tsp cinnamon and 1 tsp salt, add to above, stir in do NOT beat in with mixer. Fold in 2 cups grated carrots, 1 $3\frac{1}{2}$ oz can coconut, $\frac{1}{2}$ cup cherries cut in small pieces, $\frac{1}{2}$ cup raisins and $\frac{1}{2}$ cup chopped pecans, put in greased loaf pan or round cans; Bake at 350 deg. 45-50 ,in. Double recipe makes 3 loaves.

Ella Kubina

FRENCH BREAD

8 C FLOUR 4 tblsp sh tning
2 cakes yeast $2\frac{1}{2}$ c water
1 tbsp sugar 3 tsp salt 2 egg whites

Put water in bowl - add yeast and stir until dissolved. Add shortening, sugar, salt and 1c flour. Add egg whites and blend. Add remainder of flour- knead until smooth 15 min or less. Set in bowl and rise until dble. Punch down and let rise again and shape into loaves (2)
Put pan of boiled water in oven (bottom)
Bake 425° 10 min-then 375° for 45 min.

Violet Bunonauro

PINEAPPLE NUT BREAD

2 C. flour sifted
 $\frac{1}{2}$ C. sugar
1 tsp baking powder
 $\frac{1}{2}$ tsp salt
2 tbsp melted shortening
1 tsp baking soda
1 1" $7\frac{1}{2}$ oz can crushed pineapple (undrained)

1 C. seedless raisins
 $\frac{1}{2}$ C. walnuts chopped
 $\frac{1}{2}$ C milk
1 egg beaten
1 tsp vanilla

Mix and sift flour, sugar, baking powder and salt. Stir in raisins and walnuts. Combine milk, beaten egg, vanilla and shortening. Stir slowly into dry ingredients. Dissolve soda in pineapple; stir in just enough to blend. Bake in greased 8x5x3" loafpan in 350 deg. oven, about 1 hour or until done.

~~Norman~~
Emma Norman

BISCUITS MAYONNAISE

1 tsp baking powder
2 cups selfrising flour
4 tbsp Mayonnaise
 $1\frac{1}{4}$ Cups milk

Mix until flour is blended in, do not beat, spoon into greased muffin tins. Makes 12. Bake at 425 Deg. 15 to 20 min.

Ella Kubina



COCONUT PIE

1 cup sugar
 $\frac{1}{4}$ " oleo
 $1\frac{1}{2}$ " coconut

1 cup milk
3 eggs
1 tsp lemon or
vanilla extract

Pour milk over coconut, set aside, cream oleo and sugar, add eggs one at a time, beat well after each; add coconut and milk. Pour into an unbaked crust. Bake 400 deg 10 to 15 min, then 325 until done 35 to 40 min.

Ella Kubina

FRENCH COCONUT PIE (makes own crust)

grease & flour 9" pie plate
1 cup sugar
 $\frac{1}{4}$ " selfrising flour
 $\frac{1}{4}$ " melted oleo
3 large eggs
1 tsp vanilla
1 cup milk
1 " coconut

Mix as in order given, blend well, bake at 325 deg. 30 - 40 min.

Ella Kubina

15 MINUTE VELVETY CUSTARD PIE

4 slightly beaten eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp salt, 1 tsp vanilla, $2\frac{1}{2}$ cups scalded milk, 9" unbaked pie shell, rolled to $\frac{1}{8}$ " thick
Mix eggs, sugar, salt & vanilla, slowly stir into hot milk, at once pour into crust. Sprinkle with nutmeg, Bake in very hot oven 475 deg. for 5 minutes, reduce heat to 425 deg. and bake 10 minutes or longer until knife comes out clean. Cool on rack.

Ella Kubina

JAPANESE FRUIT PIE

2 unbaked pie shells	1 c. coconut
Melt 2 sticks margarine	1 " chopped nuts
add 2 cups sugar	1 " white raisins
4 eggs	1 tsp vinegar
	2 tsp vanilla

mix in order; pour into pie shells,
Bake 350 deg for 45 min.

Ella Kubina

APPLE (ANUT PIE (Connie B.) (

Beat 2 eggs add 1 cup sugar slowly beat till thick, add 2 Tbsp melted oleo; mix 4 tsp flour $1\frac{1}{2}$ tsp baking powder, add to above.
1 cup very thinly sliced apples
 $\frac{1}{2}$ " chopped peanuts
Put in greased 8" pie pan,
Bake 350 deg. $\frac{1}{2}$ hour
Serve with Dream Whip sprinkle peanuts on top

Ella Kubina

CHEESE PI

2 10 oz Mellow Cracker Barrel cheddar cheese
 $\frac{3}{4}$ cup uncooked macaroni
3 eggs
2 cups milk
2 tbsp butter
salt & pepper

Cook & drain macaroni, put 1 tbsp butter and mix, add cheese and mix well in casserole dish.
Beat eggs, salt, pepper & milk, pour over cheese & macaroni. Put rest of the butter on top.
Cook at 400 until done.

Dallas J. Shealey

DERBY(E

2 eggs slightly beaten
½ cup flour / *cup sugar*
1 stick butter, melted & cooled
1 cup chopped pecans or walnuts
1 " chocolate chips
1 tsp vanilla
2 8" unbaked pie crusts (deep dish)
Combine in order given, mixing each well,
spread in pie shells. put on top crusts,
seal edges well. Bake at 350 deg. 40 to
45 min.

Ella Kubina

EGG CUSTARD PIE (makes own crust)

Put all in blender:

3 large eggs
1 13oz can milk
1 cup sugar
3 Tbsp melted oleo
3 " flour
1/8 tsp nutmeg
blend a few seconds, scrape flour down,
blend some more, pour into a 9" pie plate
that has been buttered and well floured.
Bake at 325 deg. 40 - 45 minutes. serve
with whipped cream.

Ella Kubina

PUDDING PIE WITH JELLO

- 1 Vanilla Pudding
- 1 Strawberry Jello
- Fruit Cocktail

Bake pie shell. Pour vanilla pudding into pie shell. Chill.
Prepare Jello * using syrup from fruit aspart of liquid. Chill until syrupy. Arrange well drained fruit on top of pudding and pour jello on top and chill until firm.
Decorate top with whipped cream.

Violet Buonauro

PUMPKIN CREAM PIE

- 3/4 cup sugar
 - 2 tbs cornstarch
 - 2 tsp Pumpkin pie spice
- Mix the spices together and add

- 1 cup pumpkin
- 1 egg
- 2 cups Evaporated canned milk

Add all together and cook until thick.
Cool and place in refrigerator.
Add whipped topping on top before serving.

Violet Buonauro



FRUIT COBBLER

1 cup flour) sift together with
1 cup sugar) 1 cup milk
2 tsp baking powder)

Melt 2 tbsp butter in pyrex dish in 350 oven, pour mix in dish.
Add 2 cups fruit, well drained.
Stir slightly. Bake until light brown
350° for 30 minutes

Violet Buonuro

DESSERT PERFECT

2 pkg Lady fingers
2 1# pkgs frozen Strawberries
2 3oz pkg Strawberry jello
2 tsp lemon juice
2 Tbsp sugar
3 ½ pts whipping cream 1/8 tsp salt

Put split lady fingers in 9x13" pan. Put jello in large bowl, add 2 cups boiling water to dissolve. In separate bowl add 1½ cups strawberries that have been thawed & mashed add lemon juice, sugar & salt, stir until sugar is dissolved, combine with Jello, chill till consistency of unbeaten egg whites, fold in 2 pts of whipped cream, spoon mixture into pan, top with rest of whipped cream.

Ella Kubina

LEMON SPONGE PIE

1 9" unbaked pie shell
1/3 cup oleo 1 Tbsp cornstarch
1 " sugar 2 eggs (separated)
1 C Milk rind & juice of 1
 lemon

Set oven at 350 deg. make 1 9" pie shell
Bake for 5 minutes. Cream oleo add sugar
a little at a time, stir in cornstarch.
Separate eggs adding yolks one at a time to
oleo mixture. Beat with wooden spoon until
fluffy. Grate lemon rind and squeeze lemon.
Stir in milk, lemon rind and juice into oleo
mixture, beat egg whites until stiff and fold
in, pour into pie crust. Bake at 350 deg.
for 35 min. until nicely brown on top.

Ella Kubina

PECAN PIE . (Abigail Van Buren)

1 cup white corn syrup (less 3 tbsp)
1 cup white sugar (less 4 tbsp)
1/5 tsp salt 3 eggs
1/8 cup melted oleo 1 heaping cup pecans
1 tsp vanilla (whole or chopped)

Mix syrup, sugar, salt, oleo & vanilla, mix
in slightly beaten eggs. Pour into an
unbaked 9" pie shell, sprinkle pecans over
filling. Bake in a 350 deg. oven for 10 min.
turn to 325 deg. approximately 45 min.

Ella Kubina

APPLE PUDDING

Combine:

2 cups diced apples, 1 beaten egg
1 " sugar and mix.
Then add 1 cup flour, 1 tsp soda,
 $\frac{1}{2}$ cup nuts, $1\frac{1}{2}$ tsp cinnamon and a dash
of salt. Pour into 9" squarecake pan.
Bake 40 min at 350 Deg.

Topping:

Combine $\frac{1}{4}$ cup margarine, $\frac{1}{2}$ cup white sugar,
2 tbsp cornstarch, 1 tsp vanilla, 1 cup
cold water. Cook and stir until mixture is
thick and clear. Pour over hot cake from
oven. Cool and cut into squares.

Myrtle Burns
Galva, Ill

APPLE PUDDING

1 egg beaten	$\frac{1}{2}$ C. sifted flour
$\frac{3}{4}$ cup sugar	1 tsp baking powder
$\frac{1}{2}$ tsp vanilla	$\frac{1}{4}$ " salt
1 C. chopped unpared Apples	$\frac{1}{2}$ C. walnuts chopped OR pecans

Combine egg, sugar & vanilla, sift flour,
baking powder & salt together, add dry ing-
redients to egg mixture & blend well, add
apples & nuts to mix. Spread in greased
baking dish 8x8x2". Bake 30 min. at 350
deg. or until done. Cut in squares, serve
warm with ice cream. 6 servings.

Ella Kubina

STRAWBERRY & BANANA DESSERT

2 3oz pkgs strawberry-banana jello
 2 cups boiling water, or 1c water & 1 cup
 pineapple juice
 1 large pkg strawberries (frozen or fresh)
 3 ripe bananas mashed
 1 small can crushed pineapple
 1 cup chopped pecans

Mix together, congeal $\frac{3}{4}$ the mixture, save
 other half.
 1 pkg Dream Whip and 1 6oz pkg cream cheese
 Put cream cheese & dream whip in middle
 Pour other half of the mixture on top
 and refrigerate

Ella Kubina

APPLE SLICES

2 $\frac{1}{2}$ C. flour milk
 1 T. sugar 2/3 C. corn flakes
 1 tsp salt 5 C. sliced apples
 1 C. shortening 1 C. sugar
 1 egg (separated) 1 tsp cinnamon

Sift flour, sugar & salt, cut in shortening
 with pastry blender, put egg yolk into cup
 add milk to make 2/3 cup, add to shortening
 mixture, mix just enough so dough shapes
 into a ball. Roll out $\frac{1}{2}$ mixture to 15x11"
 to fit cookie sheet, cover with corn flakes,
 then apple slices, mix cinnamon & sugar and
 sprinkle over apples; roll out rest of dough
 put over apples pinch edges, beat egg white
 until stiff spread on top crust. Bake 400
 deg. for 40 min. while warm drizzle with glaze
 1 $\frac{1}{2}$ C powdered sugar & enough milk to make thin
 frosting. Cut into squares.

Ella Kubina

LEMON CRUMBLE SQUARES

Ella Kubina

- 2/3 C. Margarine softened
- 1 " firmly packed brown sugar
- 1 " old fashioned oats
- 1 tsp baking powder
- 1/2 " salt
- 1 1/2 C. all purpose flour
- 1 can sweetened Cond. milk
- 1/2 C. lemon juice
- 2 egg yolks
- 1 tsp grated lemon rind

Cream butter & brown sugar; stir in oats & dry ingredients. Mix until crumbly. Spread half mixture in greased 13x9x2 " pan, packing firmly. Combine condensed milk, lemon juice, egg yolks & lemon rind; let stand 1 minute to thicken. Spread over crust; sprinkle with remaining crumb mixture. Bake at 350 for 25 min, cool in pan 15 min. Chill in Ref. until firm

SOUR CREAM APPLE SQUARES

- 2 Cups Flour
- 1/2 " butter or Marg.
- 1 " chopped nuts
- 1 tsp soda
- 1 cup sour cream
- 1 egg
- 2 Cups brown sugar (firmly packed)
- 1-2 tsps cinnamon
- 1/2 tsp salt
- 1 " vanilla
- 2 cups peeled, finely chopped apples (2)

Preheat oven to 350 degrees. In large bowl combine flour, sugar and butter, blend at low speed until crumbly. Stir in nuts. Press 2 1/4 cups of crumb mixture into greased 13x9 inch pan. To remaining mixture, add cinnamon, soda salt, sour cream, vanilla and egg; blend well. Stir in apples. Spoon evenly over base. Bake 25 to 35 min. until tooth pick inserted in center comes out clean. Serve with whipped cream or ice cream, if desired. 12 to 15 squares.

Ella Kubina

PINEAPPLE CRUMB PUDDING

1 small can crushed pineapple
2 beaten eggs, 1 cup sugar & 1 box lemon
Jello mix together, cook a few minutes
cool, chill till very cold and ice crystals
form, 1 can Carnation Evaporated milk, beat
until stiff, add 1 tsp vanilla and 4 tbsp
lemon juice, add to cool cooked mixture
fold in $\frac{1}{2}$ cup small marshmallows.

Crust--

2 cups crushed vanilla wafers, 1 stick oleo
melted. Press into 9x13x2" pan. Bake at
325 deg, about 7 minutes, cool, pour in
filling, chill and serve

Ella Kubina

PISTACHIO PUDDING

1 Med. size Cool Whip
1 #2 can crushed pineapple (undrained)
 $\frac{1}{2}$ pkg miniature marshmallows
 $\frac{1}{2}$ cup chopped pecans
1 Pistachio pudding mix

Mix together put in glass baking dish and
Refrigerate

Dorothy Anderberg

CORNFLEAF MACAROONS

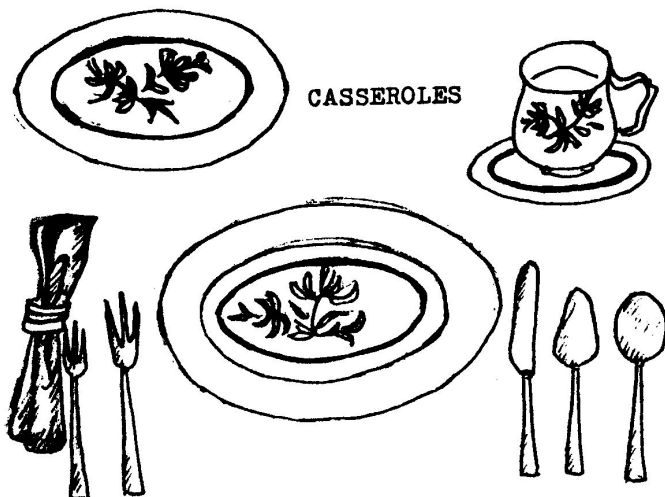
2 egg whites
1 cup sugar
 $\frac{1}{2}$ tsp vanilla
1 cup coconut
2 cups Cornflakes
 $\frac{1}{2}$ cup nuts

Beat egg whites stiff and dry, fold in sugar gradually and add flavoring, coconut cornflakes and nuts. Drop by teaspoon full on well greased cookie sheet. Bake 10 min at 325 Deg.

Margreet Kriesak

FROSTED PINEAPPLE SQUARES

Combine $\frac{1}{2}$ cup sugar, 3tbsp cornstarch and $\frac{1}{4}$ tsp salt in saucepan. Stir in 1 beaten egg yolk and 1 1# 14oz can pineapple chunks. Stirring cook until thick. Cool. Scald $\frac{2}{3}$ cup milk, add 1 tsp sugar, cool to lukewarm. Dissolve 1pkg yeast in $\frac{1}{4}$ cup very warm water, add milk, beat in 4 egg yolks. Cut 1 cup margarine into 4 cups flour with pastry blender. Beat in yeast mixture. Divide in half. On floured board roll out one half to fit and overlap edges of jelly roll pan, about 16"x10". Spread with filling. Roll out remaining dough to cover, seal edges. Slit dough surface to let steam escape. Cover, let rise in warm place, free from draft until doubled; 1 hour, Bake at 375 degrees, 35 min. Frost with plain icing
Ella Kubina



BAKED CHICKEN & RICE

1 cup rice 1 can mushroom soup
1 can water 1 can peas
1 onion or onion flakes
salt

Put large piece of aluminum foil, fitted to 9x12 pan.

Put rice on bottom, then peas & onions, place pieces of chicken on top of this. Cover all with can of mushroom soup and 1 can of water.

Fold foil over all and bake for 2 or more hours at 400 deg. Uncover and let brown about $\frac{1}{2}$ hour before serving

Myrtle Burns
Galva, Ill.

EGG CASSEROLE

1½ cups croutons
1 cup shredded sharp Cheddar
2 cups milk
Salt & Pepper to taste

4 eggs
1 tbsp prepared mustard
Onion salt to taste

Spread croutons in buttered 10x6x1½ inch baking dish; sprinkle with cheese. Combine eggs, milk and seasonings, beat well, and pour over cheese. Set aside 5 min. Bake at 325 deg. for 50 min. Yield: 6 servings.

Martha Jolliff

EGGPLANT CASSEROLE

Cook one medium eggplant, diced, in salted water until tender. Drain & mash, add 2 eggs 1 tsp onion juice, salt, pepper and little butter. Crush 6 saltines and add ½ cup sweet milk. Put in casserole, melt ½ stick of butter, stir in 4 slices of bread cut in small cubes, saute, put on top of casserole. Bake 350 deg. 30 min. or until cubes are brown.

Mrs. E. C. Jolliff

BROCCOLI, HAM AND MACARONI CASSEROLE

1 8oz pkg macaroni	$\frac{3}{4}$ c grated cheese
3 qts boiling water	1 t. grated onion
1 Tbsp salt	$\frac{1}{2}$ t. dry mustard
1 pkg frozen chopped broccoli, cooked	1 c. mayonnaise
3 c. ham cubed	2 t. salt
$\frac{1}{2}$ c. butter	1/8 t. pepper
$\frac{1}{4}$ c. flour	Buttered bread crumbs (optional)
$2\frac{1}{2}$ c. milk	

Cook macaroni in boiling salted water. Cube ham. Melt butter in saucepan and blend in flour, add milk and stir until sauce thickens. Add grated cheese, onion and mustard to sauce mixture and fold in mayonnaise. Combine macaroni, cooked broccoli, ham and sauce, season with salt and pepper. Pour into 2 quart casserole, top with buttered bread crumbs, if desired and bake at 375 deg. for 25-30 min.

Ella Kubina

CABBAGE CASSEROLE

1 large head of cabbage (cook & drain)

Sauce:

1 stick oleo	1 tsp salt
3 Tbsp flour	$\frac{1}{4}$ " pepper
2 cups milk	

$\frac{1}{2}$ # cheese

Butter casserole dish 2 qt. size

Layer cabbage & sauce

grate cheese on top put canned onion

rings on top, bake 325 Deg. for 30 min.

Ella Kubina

CELERY . CARROT CASSEROLE (

1 $\frac{1}{2}$ cups diced celery)
1 $\frac{1}{2}$ " " carrots) Cook until tender

Make cream sauce:

2 Tbsp oleo

2 " flour

1 cup milk

Pepper & salt to taste

1 Tbsp minced onion add $\frac{1}{2}$ can drained

3 " grated cheese peas if desired

Place all ingredients in Casserole put
Buttered Bread Crumbs on top.

Bake in 350 Degree oven for 35 min.

Ella Kubina

CRUNCHY PARTY CHICKEN (

2 c cooked chopped chicken

1 c chopped celery

2 eggs cooked

1 c cream of chicken soup

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

2 Ts worcestershire sauce

1 Ts chopped onion

1 c crushed potatoe chips

Combine all ingredients. Put in buttered
Casserole. Top with crushed potatoe chips

Bake at 350° for 30 minutes.

Emma Norman

EGGPLANT PARMISAN

Slice eggplant and soak in salt water for 1 hour, rinse, sprinkle with a little salt. Beat an egg, coat each slice lightly with egg and brown in oil.

Sauce:- 1 large can of tomatoes mashed with a fork, add chopped clove of garlic, salt, pepper, 1 tsp oregano, $\frac{1}{2}$ tsp basil. Simmer on low to thicken about $\frac{1}{2}$ hour. In buttered casserole layer-start with sauce, then eggplant, sprinkle with parmesan cheese and Mozzarella cheese. Repeat ending with sauce. Bake 350 deg oven--30 to 35 Min.

Ella Kubina

ENCHIL A CASSEROLE

Heat oven to 350 Deg.
1 10 oz can cream of chicken soup
1 soup can of milk
1 medium onion chopped
1 4 oz can green diced chiles
 $\frac{1}{2}$ tsp salt
1 pkg (1 dozen) corn tortillas
2 cups grated cheddar or jack cheese

Heat soup, milk, onions and chiles in sauce pan until bubbly, tear corn tortillas into pieces and add to soup mixture and stir in. In oblong casserole dish alternate layers of soup mixture with cheese, ending with cheese. Bake in oven for 25 to 30 min. One cup of diced cooked chicken or pork may be added for a different flavor.

Ella Kubina

EGGPLANT DOME CASSEROLE

1 eggplant about 1#
½ cup seasoned flour
oil for frying
2 green peppers cut in strips
2 medium onions diced
1 cup seasoned bread crumbs
2 ripe tomatoes thickly sliced
½# mozzarella cheese diced
3 eggs
¾ cup milk, salt, pepper, allspice, thyme
and parsley

Slice unpeeled eggplant 3/8" thick, dip in seasoned flour, heat oil brown slices on both sides, saute pepper and onion. Butter 2 qt oval casserole, sprinkle ½ the bread crumbs, overlap eggplant slices, tomato, pepper & onions & diced cheese, repeat layering ending with crumbs. Beat eggs with milk & seasoning, pour over casserole. Bake 350 deg until golden brown, about 45 min, remove from oven let stand 10 min, loosen sides and invert on serving dish.

Ella Kubina

MEAT
&
SEAFOOD DISHES



CHOP (LEY)

1 lb cut up Pork
1 lb veal
1 stalk celery
3 onions (cut up)
1 sml can of mushrooms

$\frac{1}{2}$ bottle soy sauce
4 tbls mollasses
Corn starch
Bean Sprouts drain

Brown meat on fat. add mushrooms celery onion mollasses and soy sauce. Cook for $\frac{1}{2}$ hour uncovered. Add salt to taste. Add water just enough to cover meat. Cook until meat is tender. Add bean sprouts. Make a paste of cornstarch and water to thicken- simmer 5 min more.

Violet Sunonauro

HAM CASSEROLE

$\frac{1}{4}$ cup Oleo	$\frac{1}{2}$ cup chopped bell pepper
$\frac{1}{4}$ " flour	
$1\frac{1}{2}$ " milk	$\frac{1}{2}$ c. sliced water chestnuts or almonds
$1\frac{1}{2}$ " salad dressing	$\frac{1}{4}$ c. grated Parmesan cheese
tsp salt	2 Tbsp chopped Pimento
2 c. cooked ham cubed	
2 c. " rice	

Make crem sauce with Oleo, flour & milk, stir in salad dressing and salt. Add remaining ingredients and mix well. Pour in a 2 quart casserole, cover and bake in a 350 deg. oven for 30 min.

Ella Kubina

HAMBURGER GOULASH

1 lb Hamburger
1 Med Onion
1 Green Pepper (about $\frac{1}{2}$ cup)
2 cans Tomato Sauce

Brown Hamburger, Onion and Pepper and add remaining ingredients. Season with salt, pepper, garlic salt, worch sauce.

Simmer until cooked. Add cooked Elbow Macaroni and a can of whole Kernel Corn to above mixture.

Place above in casserole with slices of American cheese on top.

Bake in oven 375° until cheese melts.

Violet Buonauro

FLUFFY MEAT LOAF

1½ Lbs ground Beef
2 med slices soft bread torn into pieces
1 cup milk
1 egg beaten
1 tbls worcestershire sauce
3 tbls catsup
½ c minced onion
1½ tsp salt
¼ tsp pepper
¼ tsp dry mustard

1	tsp sage
1	tsp celery salt
1	tsp garlic salt

Combine all ingredients except catsup
Mix thoroughly. Shape onto loaf or shallow
baking pan. Spread catsup over top.
Bake in preheated 350° oven for 1 Hour
and 30 min. or until done.

Emma Norman

OLIVE 'N' EL SHRIMPO CASSEROLE

1½ cups long grain rice	2 cups small cooked shrimp
3 cups water	1 sm can mushrooms
½ cup chopped onions	1 cup milk
2 cups dairy sour cream	1/8 tsp pepper
½ tsp salt	1 cup shredded Cheddar
1 10oz can cream of shrimp	1½ pitted ripe olives

Add rice to water and cook according to package directions. Put cooked rice in a 3 qt casserole. Drain ripe olives and slice, mix together with all remaining ingredients except the cheese. Add mixture to the rice and mix all together well. Bake in 350 Deg. oven for 20 minutes. Stir mixture and continue to bake for 15 min. longer. Sprinkle top with grated cheese and bake just long enough to melt the cheese. Makes 12 servings

Martha M. Jolliff

BROKEN GLASS SALAD

Fix the night before

3 pkgs (2 cup size) Jello, Lime, Strawberry & Orange, use $1\frac{1}{2}$ cup water to each pkg of jello, jell in flatpan so jello can be cut in small pieces. Mix $1\frac{1}{2}$ C graham cracker crumbs, $\frac{1}{2}$ stick melted oleo & $1/3$ cup white sugar put in 13x9" pan.

Heat 1 C. pineapple juice(canned) put 1 envelope plain gelatin in $\frac{1}{4}$ c. cold water stir until dissolved add pineapple juice, let set until cool, Chill beaters, beat 1 cup cold milk with 2 envelopes Cream Whip until it holds a peak, add $\frac{1}{2}$ c. confectioners sugar, fold in pineapple mixture & cut up Jello. Put into crust & refrigerate

Ella Kubina

CALIC BEANS

1 can 12 oz Campbells Beans in tom. sauce
2 cans Kidney beans
1 small can green Limas (drained)
 $\frac{1}{2}$ lb Hamburger
 $\frac{1}{2}$ " bacon
1 cup chopped onions

Fry chopped onions, bacon and hamburger, fry & drain.

Put beans in pot and add meat. Then mix $\frac{1}{2}$ cup catsup, 1tsp dry mustard, 2 tsp vinegar, $\frac{1}{4}$ cup brown sugar.
Bake at 350 deg. for 45 min.

Margreet Kriesak

STEAK DINNER

1 large round steak 6 med. potatoes pared
3 carrots scraped & split left whole
1 small onion sliced 1 cup english peas froz
1 envelope onion soup mix
1 cup boiling water salt & pepper to taste

Put a large square of heavy duty foil on a cooky sheet. Lay meat on foil, prepare soup as directed, put vegetables, seasoning and soup on steak, seal foil tightly, bake in 350 deg. oven two hours.

Dorothy Anderberg

SURSILD

2 large salt Herring $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup water 1 onion sliced
2 tsp whole pepper $\frac{1}{4}$ tsp sugar
3 Bay leaves

Remove skin and bones, cut herring into $1\frac{1}{2}$ inch pieces, soak in cold water over nite, drain and combine with other ingredients.

Dorothy Anderberg

DRY JELLO SALAD

- 1 - 1# carton cottage cheese
- 1 9 oz pkg Cool Whip
- 2 cups small marshmallows
- 1 small can crushed pineapple (drained)
- 1 3 oz pkg dry Jello

Put all together in bowl and mix until it is no longer grainey. Serve at once or refrigerate.

Myrtle Burns
Galva, Ill.

SOUR CREAM FRUIT SALAD

- 1 qt. small marshmallows
- 1 cup coconut
- 1 large can fruit cocktail (well drained)
- 1 can drained chunk pineapple
- 1 cup sour cream

Mix and Chill

Ella Kubina

CHERRY DELIGHT SALAD

- 1 can cherry pie filling
- 1 cup crushed pineapple (drained)
- 1 large apple diced with peel on
- 2 bananas sliced
- $\frac{1}{2}$ cup chopped pecans
- 1 " small marshmallows
- 1 " whipped topping

Combine pie filling, pineapple & apples, refrigerate over night, next day add rest, mix well and chill, use for dessert or salad.

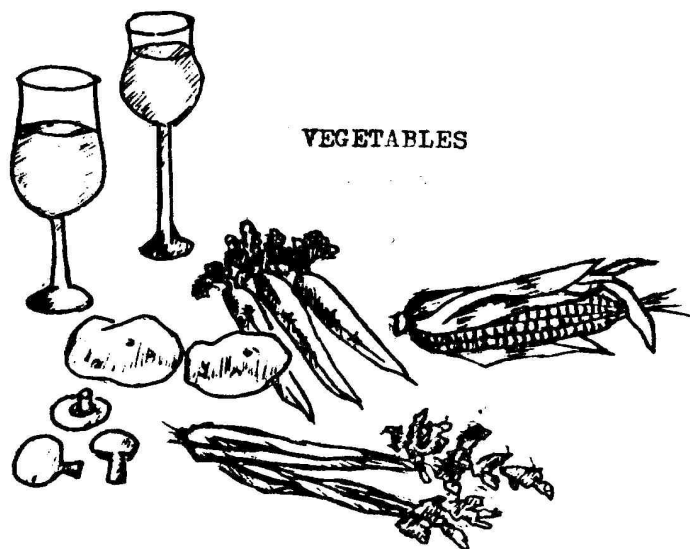
Ella Kubina

CURRIED FRUIT

- 1 large can pears
- 1 " " pineapple
- 1 " " Peaches
- 1 bottle cherries
- 1 cup light brown sugar
- $\frac{1}{2}$ cup butter
- $2\frac{1}{2}$ tsp Curry powder

Drain fruit well and put in baking dish. Melt butter, sugar & curry powder together and pour over fruit. Bake uncovered in 300 deg. oven for 1 hour. Serve as a relish

Martha M. Jollif



VEGETABLES

CHICKEN with DRY RED PEPPER
(Kung-Pao Chicken)

- 1 1/2 lbs chicken breast
- 8 pcs dry hot red pepper
- 1/2 C. Peanuts (deep fried or roasted)
- 1 Green Pepper
- 1 Carrot
- To soak chicken:
- 1/2 tsp chopped ginger 1 tbsp cold water
- 1 1/2 " cornstarch 1 " soysauce
- Seasoning Sauce:
- 2 Tbsp soysauce 1 tbsp Wine
- 1 " sugar 1 tsp cornstarch
- 1/2 tsp salt 1 " sesame oil

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5 Tbsp Vegetable oil
Cut chicken breast into 1" cubes. cut green
and carrot into 1" pieces. Marinate in soak.
Fry chicken in 3 T. oil 4½ minutes. Remove
chicken and drain oil from pan.
Heat 2 T. oil, fry dry red pepper until black
add ginger, green pepper and carrots, then
chicken, stir quickly, add seasoning sauce
stir until thickened, remove from heat, add
peanuts mix well just before serving. Dry
ginger may be used.

Susan Wu

ROMAN GREEN BEANS

1# green beans	1 tsp sugar
3 tbsp oil	1 " salt
1 chopped onion	Pepper to taste
1 clove garlic	1 Bay Leaf
1# can tomatoes	

Heat oil simmer onions until done, add
tomatoes and seasoning, simmer about 10 min.
add drained cooked green beans. Cook slowly
10 or 15 min.

Ella Kubina

(
OVERNIGHT FRUIT SALAD

- 3 Cups assorted fruits, such as bananas sliced, drained pineapple tidbits, mandarin oranges, grapes, etc.
 - 1 cup shredded or flaked coconut.
 - 1 cup miniature marshmallows
 - 1 cup dairy sour cream
- Combine fruits, coconut and marshmallows, stir in sour cream.
Chill overnight in refrigerator covered. Yield: 10 servings

Violet Buonauro

(
WATERMELON SALAD

- 1 Pkg. Instant Pistachio pudding
 - 1 tall can crushed Pineapple
 - 1 Cup small marshmallows
 - $\frac{1}{2}$ " chopped nuts (reserve some to sprinkle on top)
 - 1 9 oz Kool Whip
- Cherries may be added for color

Ella Kubina

SQUASH CROQUETTES (

2 c. finely chopped yellow squash
1 " " " onion
1 egg beaten
1 tsp salt
1 tsp pepper
 $\frac{1}{2}$ c. plus 1 tbsp flour
Hot oil

Combine first r ingredients, mix well
stir in flour drop by tbsps into $\frac{1}{2}$ "
hot oil, cook until brown turning once
drain. Yield six servings

Ella Kubina

PICKLED MUSHROOMS (

$\frac{2}{3}$ cup Tarragon vinegar
Med. garlic clove
dash of pepper
2 tbsp water
 $\frac{1}{2}$ cup oil
1 tbsp sugar
 $1\frac{1}{2}$ tsp salt
Dash of Tobasco

Then add: 1 large onion cut in rings,
2 (6 oz) cans mushrooms
or 3 (4oz) cans to a recipe

For a gallon:

16 (4oz) cans
 $1\frac{1}{2}$ cups vinegar
1 cup oil
2 onions
4 tbsp water
1 cup oil
2 tbsp sugar
3 tsp salt

Martha M. Jollif:

POTATO PANCAKES

3 potatoes peeled & grated
1 tbsp flour
1 tsp salt
pepper to taste
 $\frac{1}{4}$ tsp baking powder
1 egg
1 tsp grated onion

Combine all ingredients, drop by spoon-
fuls into hot oil, brown on both sides.

Ella Kubina