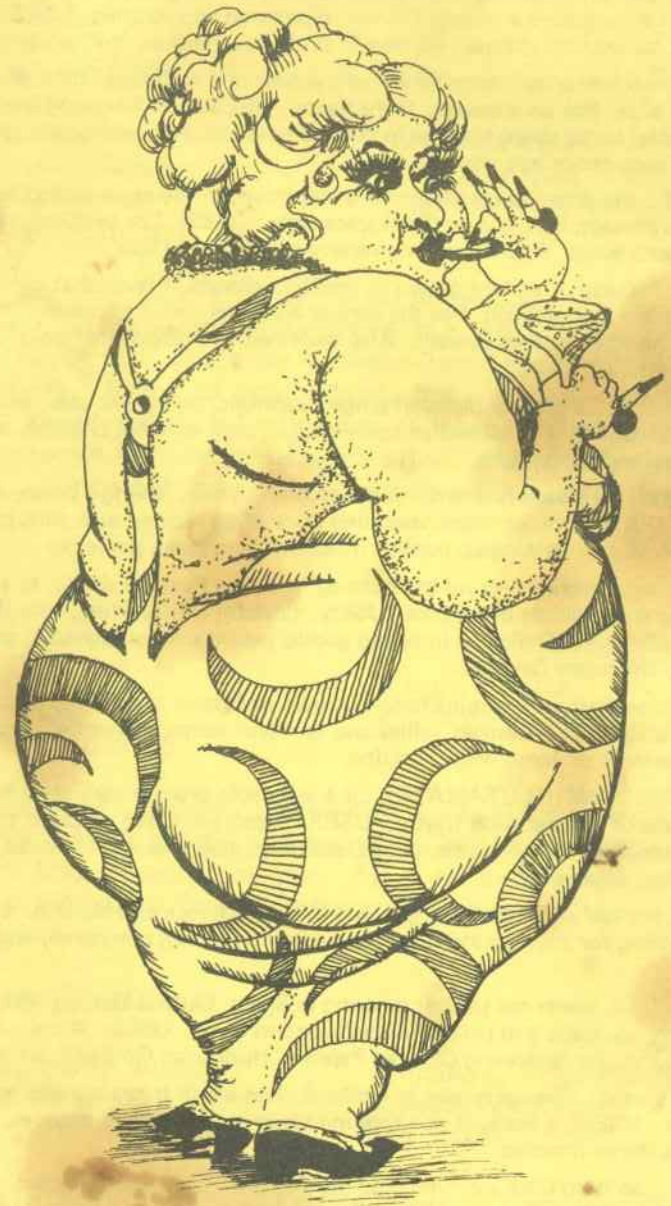




RECIPES FIT FOR A QUEEN

*Compiled
by*

THE MEMBERS OF
MISS CAMP AMERICA®
HOUSTON, TEXAS



APPETIZERS AND DRINKS

A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS AND DRINKS

HARVEST QUEEN SPECIAL CIDER

Kitty Kochen

1 gal. apple cider	12 whole cloves
3/4 c. brown sugar	Lemon slices
4 sticks cinnamon	Cinnamon sticks
2 tsp. whole allspice	

Empty cider into a large kettle or pot; stir in sugar. Add cinnamon. Tie allspice and cloves in a piece of cheesecloth. Add to cider mixture. Place on medium-low heat for 20 minutes; remove spices. Serve in punch bowl, hot or cold. Just before serving, garnish with a few slices of lemon with a cinnamon stick pushed through the center of each slice. Alternate serving suggestions: serve hot in small cups and add 1/2 to 1 jigger of brandy.

KAHLUA

Maudie
1978 MCA President

1 qt. water	3 tsp. vanilla
2 1/2 c. sugar	2 1/2 c. vodka
9 tsp. instant coffee	

Bring water, sugar, coffee to a boil; simmer very slowly just below boiling point for 3 hours. Cool; add vanilla and vodka. Mix; pour into decanter or jar. *If you like a stronger flavor, let syrup boil about the last 45 minutes of cooking time.

MAUDIE'S SANGRIA

Maudie
1978 MCA President

1/2 c. superfine sugar	1 orange, sliced thin
1 c. cold water	1 bottle red wine
1 lime, sliced thin	Ice cubes

Stir sugar and water together in small pan; place over moderate heat. Stir constantly until sugar is dissolved. When syrup begins to boil remove from heat; add orange and lime slices; let set at room temperature for 4 hours. Just before serving in a 1 1/2 quart pitcher, add the marinated fruit and 1/2 cup syrup. Fill the pitcher with wine and ice; stir well. If possible pre-chill glasses.

ICED AND SPICED COFFEE

Maudie
1978 MCA President

4 c. strong hot coffee
1/4 c. sugar
10 whole allspice
10 whole cloves

4 small cinnamon sticks
1/2 c. coffee-flavored liqueur
Ice cubes

Combine hot coffee, sugar, spices in a large mixing bowl. Stir to blend the coffee and sugar, then cover. Let stand at room temperature for 1 hour, no longer. If serving immediately, strain the coffee into a 1 quart pitcher and add half dozen ice cubes and liqueur. If making a day ahead remove all spices and discard. Add liqueur but not ice and store, covered, in refrigerator. Just before serving, add ice and stir. Serve it plain or over ice or pour over ice cream.

KILLER PUNCH

Blanche Smith

1 qt. dark rum
1 qt. light rum
1 qt. brandy
1 qt. lemon juice

1 qt. pineapple juice
1 qt. orange juice (not Florida)
1 qt. hot, strong tea

Dissolve:

1 lb. brown sugar in

1 qt. hot water

Mix and serve either at room temperature or chilled. It is lethal.

SPIRITED PUNCH

Maudie
1978 MCA President

1 1/2 c. vodka or rum
2 Tbsp. instant tea powder
1 can frozen fruit juicy-red
punch concentrate, undiluted
1 c. orange juice

1/4 c. lemon juice
2 Tbsp. honey
2 cans carbonated lemon-lime
beverage

In punch bowl dissolve tea in 4 cups cold water; stir in punch until well mixed. Add orange juice, lemon juice and honey. Stir in carbonated beverage, vodka or rum; add ice.

CHERRY DANISH ON THE ROCKS

Maudie

9 oz. (or 1 1/4 c.) Kijafa or
other cherry wine or liqueur
6 oz. (3/4 c.) Aquavit

1 lime
12 oz. bottle 7-Up
Crushed ice or cubes

Combine Kijafa, Aquavit and juice of half lime in a 1 quart pitcher. Slice half lime; add 7-Up and ice. Stir gently; taste. If bitter, add more Kijafa; if too sweet add lime juice.

GOLDEN FRUIT COOLER

Maudie

Vodka, white wine, or
champagne (opt.)
1/2 c. fresh orange juice
1/4 c. fresh lemon juice

18 oz. can unsweetened pine-
apple juice
7 oz. bottle ginger ale
5 1/2 oz. can apricot nectar

Mix all ingredients together in 2 quart pitcher; serve over ice. Makes 6-8 servings. This fruit mixture is also good over lemon or pineapple sherbet.

PERFECT LEMONADE

Maudie

1/2 gal. vodka
6-7 lemons
3/4 c. sugar

Ice cubes
Maraschino cherries with stems,
drained

Slice 1 lemon very thin; discard ends and seeds. Put into pitcher; add sugar. Juice remaining lemons to 1 cup of juice. (You will get more juice if you boil the whole lemons first when squeezing be careful not to get the bitter rind.) Add juice to pitcher, then mash with potato masher to break up the slices and dissolve the sugar. Add 3 cups water and ice cubes. Add vodka to taste; stir until very cold.

SOUTHERN COOLER

Maudie

2 oz. bourbon or rye whiskey
2 oz. Dubonnet
1 Tbsp. curacao
1 Tbsp. pernod
1/2 orange, sliced thin

1 small can pineapple (slices or
chunk)
4-5 dashes Angostur bitters
12 oz. bottle ginger ale, chilled
Ice cubes

SOUTHERN COOLER (Continued)

Put all spirits into a 1 quart pitcher; stir. Add orange and pineapple. Add bitters; stir. Add ice; fill with ginger ale. Taste; add more bourbon if necessary. If made ahead do not add ice.

WASSEL

- | | |
|--------------------------------|--------------------|
| 1 qt. hot tea (strong) | 1 c. sugar |
| 1 qt. apple juice | 2 c. orange juice |
| 1 qt. cranberry juice | 3/4 c. lemon juice |
| 2 (2 in.) long cinnamon sticks | 1 orange, sliced |
| 12 whole cloves | 1 lemon, sliced |

Combine all ingredients except orange and lemon slices, and bring to a boil. If desired, add bourbon to taste. Place in punch bowl and float slices on top.

"DONNA'S" DIP

Sarah Jane Stewart

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|--|-----------------------------------|
| 1 (8 oz.) Philadelphia cream cheese (room temp.) | 1 (2 1/2 oz.) Armour's dried beef |
| 1 (4 1/2 oz.) can chopped ripe olives | 1 tsp. Accent |
| | 4-5 chopped green onions |

Mix ingredients together and chill or serve at room temperature.

FAMOUS AVOCADO DIP

The Princess

- | | |
|--------------------------|-------------------------------|
| 2 ripe avocados | 1/2 c. mayonnaise |
| 1 1/2 Tbsp. grated onion | 1/3 lb. Gouda cheese, chopped |
| 1 Tbsp. lemon juice | 1/4 c. light cream or milk |
| 1/4 tsp. chili powder | Raw vegetable dippers |

Halve avocados and remove and retain seed; peel. Mash avocados with a fork. Add remaining ingredients and mix with mixer until smooth. Place in a covered container; add seed and cover. Chill until serving time. Remove seed; if mixture is discolored, stir until color evens. Serve, if desired, in hollowed-out red or green cabbage with fresh vegetable pieces. Makes about 2 cups.

CHILI CHEESE DIP A LA WESTMORELAND

Maxine Petty

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|-----------------------------------|---|
| 2 cans fried onion rings, crushed | 1 large bottle jalapeno pepper Cheez Whiz |
| 2 (1 lb. 3 oz.) cans chili | |

Heat together all ingredients and serve in a chafing dish or keep hot over a candle to serve. Serves about 50 normal people.

SEA FOOD MOUSSE (Dip)

Maudie

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|--|-----------------------------------|
| 2 env. plain gelatin, dissolved in 1/2 c. water (1/4 hot - 1/4 cold) | 1/2 juice of lemon |
| 1 pkg. (8 oz.) cream cheese | 2 tsp. Tabasco sauce |
| 1 c. Miracle Whip | 1/2 onion (medium), grated |
| 1 can cream of tomato or cream of onion soup | 1 c. finely chopped celery |
| | 1 lb. shrimp, cut in small pieces |

Mix together in large bowl; pour into mold. Chill until firm.

SHRIMP DIP

Todd

- | | |
|---------------------------------------|-----------------------------------|
| 1 can medium shrimp | 1 pt. Hellmann's brand mayonnaise |
| 4 Tbsp. Kraft brand horseradish sauce | Dash salt |

Rinse the shrimp several times. In a bowl, mash up the shrimp; add the rest of the ingredients. Chill slightly and serve.

CLAM DIP

Todd

- | | |
|---|--|
| 1 can Doxee brand minced clams or Groton's brand minced clams | 2 small (4 oz.) pkg. Philadelphia cream cheese with chives |
| 1 large (8 oz.) pkg. Philadelphia cream cheese | 2 heaping Tbsp. marjoram seasoning |
| | Juice of 1/2 lemon |

Soften the cream cheese; add clam juice and lemon juice to the cheese. Add drained and washed clams, marjoram and stir. Serve slightly chilled.

WILHELMINA'S SEAFOOD DIP

Blanche Smith

1/2 lb. crabmeat	Dash celery seed
1 lb. small shrimp, cleaned and boiled	1 c. mayonnaise
2 tsp. horseradish	1/2 tsp. garlic juice
2 tsp. prepared mustard	1 clove garlic
1/2 c. olives	1/4 tsp. thyme
2 stalks celery	Tabasco sauce, salt and pepper to taste
	1 onion

1. Grate or chop onion, olives, celery, and garlic in blender. Pour off excess fat. 2. Add crabmeat, all spices, and mayonnaise to the grated mixture. 3. Add shrimp; mix and place in blender container. 4. Turn blender on and off several times until dip is desired consistency. 5. Pour into serving dish and sprinkle with paprika. Excellent with raw veggies, tortilla chips, etc.

SPINACH DIP

Lilly

1 (10 oz.) pkg. frozen creamed spinach	1/2 tsp. garlic salt
1/4 c. plain yogurt	1/4 tsp. pepper

Cook spinach and cool to room temperature. Stir in remaining ingredients; refrigerate until served. Serve with raw vegetables.

RAW VEGETABLE DIP

Tammy G.

1/4 lb. Blue cheese	1 small container sour cream
1/2 large (8 oz.) pkg. cream cheese	1 small garlic clove, mashed or minced
3 Tbsp. dry vermouth	

Mix all ingredients together except sour cream. Stir in sour cream until desired consistency is obtained.

PIMENTO CHEESE

Sarah Jane Stewart

1 lb. Velveeta cheese	1/2 - 3/4 c. chopped sweet pickles
1 large jar pimento peppers, chopped	1/2 - 3/4 c. Miracle Whip (or as to taste)

PIMENTO CHEESE (Continued)

Cube the cheese into small chunks and place into a mixer. Add the chopped pimentos to the cheese. Cream ingredients until the cheese is smooth. Add the Miracle Whip, chopped pickles and pickle juice. (Add just enough pickle juice to make the cheese spreadable.) Stir well, but do not beat until pimentos or pickles are pulverized.

ICE BOX CHEESE ROLL

Mai Ling Bolyard

2 c. flour (may need more)	1/2 tsp. cayenne pepper
1 lb. sharp Cheddar cheese, grated	1 c. chopped nuts, chopped fine
	1/2 lb. margarine

Cream butter and cheese well; mix flour, pepper and nuts. Make into long roll and refrigerate to chill. Slice and bake as needed at 350° 7-10 minutes or until slightly browned. Keeps well. (May also be frozen and used as needed.)

CHEESE ROLLS

Sara Jane Stewart

1 lb. Velveeta cheese, or rat cheese	2-3 garlic buttons
13 oz. Philadelphia cream cheese	1/4 lb. nuts (more if desired)

Grind cheese, garlic and nuts. Soften Philadelphia cheese and add to ground mixture with hands. Put chili powder on waxed paper. Make cheese into rolls and coat with chili powder; chill. Makes 4 rolls.

HORS D'OEUVRES (Cheese Ball)

Blanche Smith

1/4 lb. sharp Cheddar cheese, grated	1 (3 oz.) can chopped black olives, drained
3 (8 oz.) pkg. cream cheese, softened	1 (3 oz.) can chopped jalapeno peppers, drained
1/4 tsp. Tabasco sauce	1/2 tsp. garlic powder

1. Combine cheeses well. 2. Add other ingredients and mix well (a wooden spatula works well). 3. Turn mixture out onto large sheet of plastic wrap; bring up edges of wrap and form

HORS D'OEUVRES (Cheese Ball) (Continued)

mixture into a ball. Make sure all surfaces of the cheese is covered with wrap. 4. Place in small mixing bowl (with rounded bottom). 5. Chill well (a day or so) turning frequently so that round shape is maintained. 6. To serve: Unwrap onto serving plate. Moisten hands and smooth out ball. Decorate with sliced, stuffed olives, chopped parsley, paprika or whatever you choose.

BLANCHE'S BALLS

Ray Smith

3 lb. ground meat	1 c. packaged bread crumbs
4 large eggs	(Old London)
1 1/2 env. Lipton's onion	1 Tbsp. dill weed (dried)
soup mix	2 Tbsp. Worcestershire sauce
1/2 c. evaporated milk	

Mix all ingredients in a (needless-to-say) rather large bowl. (Hands are best for this mixing.) Now wash hands well and lightly coat both hands with Crisco or cooking oil. Shape the mixture into small ball shaped objects (about the diameter of a quarter) and place on a rack in a shallow broiling pan. Broil without turning for about 10-15 minutes about 6 inches from the flame. Serve from a chafing dish with toothpicks. These freeze very well.

STUFFED MUSHROOMS

Blanche Smith

1/2 lb. large fresh mushrooms	Grated Romano and Parmesan cheese
Salad oil	

1. Wash and carefully remove the stems from the mushrooms. 2. Finely chop stems and add enough cheese and salad oil to make a thick, lumpy paste. 3. Stuff mushroom caps with stem mixture. 4. Place on baking sheet and bake in hot oven (400°) for about 5-10 minutes until cheese is bubbling. 5. Serve immediately.

STUFFED FIGS AND DATES

Maudie

Split pockets in dried figs or dates and fill with shelled almonds, filberts, pecans or walnuts or stuff with cream cheese.

DEVEILED LIVER

Maudie

Take 1/2 pound liverwurst, 2 tablespoons mayonnaise, 2 tablespoons Bacardi light or 151 rum, 1 tablespoon chopped chives and 1/8 teaspoon dry mustard. Blend until smooth; spread on melba rounds or spread on toast triangles and broil until warm.

MAUDIE'S BALLS

Maudie

Wrap thin half slices or strips of boiled ham or Prosciutto around honeydew and/or cantaloupe balls that have been sprinkled with lime or lemon juice. Serve ice cold.

STUFFED CELERY TOMATOES

Maudie

Rinse and wipe stemmed cherry tomatoes. Slit top of tomato and stuff with anchovy, smoked clam or smoked oyster.

LIVER PATE

Mai Ling Bolyard

8 oz. chicken livers, uncooked	1/2 lb. margarine (do not substitute butter)
4 eggs, uncooked	1 tsp. thyme
1 1/2 tsp. salt	1/4 c. sauterne

Place in blender; blend. Spray baking dish with Pam. Line pan with foil and butter the foil. Place baking pan in a pan of water 1/2 inch or so deep. Bake at 350° for 1 hour. Turn out of pan when cool. Frost with mayonnaise and mustard mixture.

STUFFED MUSHROOMS

Helen Hanson

3 doz. fresh mushroom caps	4 oz. any seafood, fowl or cooked, ground meat or
1 (8 oz.) pkg. cream cheese	Grated Cheddar cheese and
	diced onions

Season mushrooms with any or all: curry, garlic, herbs, Worcestershire sauce, Lawry's salt. Stuff mushroom caps with cream cheese and meat mixture. Place on ungreased cookie sheet and bake in oven, preheated to 450°, for 10 minutes. Serve hot.

CRAB SPREAD

Blanche Smith

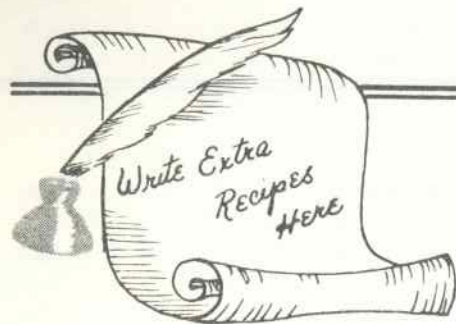
5 cans crabmeat (7 oz. size)
3 pkg. cream cheese (8 oz.
size), softened

1 bottle seafood cocktail sauce
(8-10 oz.)
Prepared horseradish to taste

Place crabmeat in colander; rinse and pick over for bits of shell. Combine all ingredients and chill. Before serving, sprinkle with paprika and decorate with lemon wedges. Excellent with party size rye bread or any type of cracker.

** EXTRA RECIPES **





SOUPS AND SALADS

FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1½ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2½ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon Cake	37½ pounds 1 10x12" sheet cake	75 pounds 1 12x20" sheet cake	150 pounds 2 12x20" sheet cakes
	1½ 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

SOUPS AND SALADS

GAZPACHO

Maxine Petty

2 c. chopped tomatoes
1 c. chopped celery
1 c. chopped cucumber
1/4 c. onions
4 tsp. parsley
2 tsp. chives
1/2 small garlic

1/4 c. tarragon vinegar
4 Tbsp. olive oil
4 tsp. salt
1/2 tsp. pepper
1 tsp. Worcestershire sauce
4 c. tomato juice

Combine all ingredients in a container and chill for 4 hours or more. Will keep for days in icebox. Makes 2 quarts.

CREAM OF AVOCADO SOUP

Maxine Petty

2 ripe avocados
1 1/2 c. chicken broth
3 Tbsp. lemon juice

Salt and pepper to taste
Dash Tabasco sauce
Croutons

Peel and seed avocado; dice and put in blender. Add broth and juice; blend. Add cream, salt, pepper, and Tabasco sauce; blend well. Serve icy cold topped with croutons. Serves 4. Very rich, but oh so gooooooood.

OXTAIL SOUP

Todd

2 lb. oxtail
3 qt. water
2 whole bay leaves
Small amounts salt and black
ground pepper
Pinch onion flakes
6 sliced carrots
4 pieces celery from stalk

3 fresh chopped onions
1/2 - 3/4 cut up fresh green
pepper
Cleaned whole potatoes (small
amount to taste)
Big pinch rosemary
Big pinch sweet basil

Brown the oxtails lightly in olive oil or light oil, then mix the rest of the ingredients together in a cooking pot and cook over low heat as long as necessary until the vegetables are easy to pinch.

Prepare 2 quarts of chicken-rice soup according to your favorite recipe (or substitute a canned soup following the directions on the label). To the above add:

1/2 lb. butter
1 tsp. powdered chicken stock

Simmer gently for 20-30 minutes. In a separate bowl, beat until frothy 3 egg yolks and the juice of 2 lemons. When ready to serve, whisk 1 cup of the hot soup into the egg-lemon mixture, then pour all back into soup kettle. Serve immediately garnished with thin slices of lemon or finely chopped parsley. (By adding extra rice, as the Greeks do, it makes a fine one course meal.)

CREAM OF ARTICHOKE SOUP

Miss Tennessee 78

1 (6 oz.) jar marinated
artichokes
1 c. thinly sliced celery
1/4 c. chopped onion
1/2 c. water

1 chicken bouillon cube
2 Tbsp. cornstarch
1/2 tsp. salt
2 c. half & half

Drain artichokes and cut in halves, reserving marinade. Saute celery in the marinade in saucepan. Add to the sauteed celery the onion, water and bouillon cube. Bring to boil and simmer. Combine cornstarch, salt and half & half; then add to the above. Cook, stirring frequently, until the mixture thickens. Add artichokes and 1 tablespoon fresh lemon juice. Remove from heat and let sit until it cools slightly. Garnish with fresh parsley and grated lemon peel. Serves 2 men and 2 girls.

JEWISH CHILI (With meat and beans)

Pat Higdon

1 - 1 1/2 lb. hamburger or
good lean kosher chopped
meat
2 c. soaked beans or 3 (1 lb.)
cans kidney beans
1 can stewed tomatoes (or 4
fresh)

2-3 onions, chopped
Lots of garlic
2 Tbsp. chili powder (more if
you like)
1/2 tsp. cumin (more if you
like)
Salt and pepper to taste
1 c. macaroni elbows, cooked

JEWISH CHILI (Continued)

Brown the meat, onions and garlic in your chosen fat. (Forget the lard!) Heave in the tomatoes and beans and spices. The longer this cooks the better, but it only needs to cook 1 hour (longer for soaked beans). Add the cooked macaroni (of course you drain it, Thelma) to the chili just before you serve. Great with cheese, onion and corn chips. Serves 8.

TEXAS CHILI (With meat, no beans)

Pat Higdon

4 lb. beef stew meat
3 large onions, chopped
3-4 wedgies, mashed,
peeled garlic (more if you
like)
1/2 tsp. cumin

2 Tbsp. chili powder
1/4 c. lard or 1/4 lb. chopped
bacon
Salt to taste
3 c. beer or beef broth

Melt your fat and add chopped onion and garlic. When it is brown and perfuming the whole house, add the meat and stir it around for a while. Then add the spices and beer and simmer it all for at least 3 hours or until the meat is very tender. Any chili should have lots of sauce for dipping hunks of tortilla, so add more beer if necessary until the last 45 minutes of cooking. Any liquid added after that can detract from the flavor. Get high before, during and after this Tex-Mex Sensation. Beans can be added to this chili, but it's very gourmet straight. Combinations of meat can also be used--beef, pork and chicken. Serves 8.

MEATLESS MEXICAN CHILI
(Frijoles Con Chili)

Pat Higdon

Soak 2 cups dried pinto beans overnight in at least a quart of cold water. Be sure you have removed all rocks and stones before you do this. Drain off water. Beans triple in bulk when soaked so you'll have about 6 cups when you're through.

2 c. soaked beans (or 3, 1 lb.
cans kidney beans)
5 c. water (omit for canned
beans) or the same amount
of soup stock, beef broth or
beer

2 cloves garlic, peeled and
mashed
6 black peppercorns
1/4 c. lard (oil can be used)
1 ham hock (opt.)
Cumin, chili powder and salt
to taste

MEATLESS MEXICAN CHILI (Continued)

2 onions, chopped (more to taste) 1 small can green chilies, chopped

Melt the lard (or chosen grease); add the chilies, onion and garlic and stir a lot with a wooden spoon until your mouth and eyes begin to water. Add the beans and let them get all coated with garlic and grease before you add the water, stock or beer. Toss in the spices and the ham hock (excellent for flavor) and slowly simmer this covered mess for at least 2 hours. Check the liquid often and taste frequently. Beans are ready when they are tender to the teeth and there is about 1/4 of the original liquid left. Serve with flour tortillas, grated cheese, chopped onion and a few beers. Serves 8.

BLEU CHEESE SALAD DRESSING

Hortense Day

2 c. mayonnaise 1/2 tsp. salt
1 tsp. lemon juice 1/4 tsp. pepper
1 tsp. white vinegar 1/2 tsp. garlic powder
1/4 c. buttermilk 1 (4 oz.) pkg. Bleu cheese,
1/2 c. commercial sour crumbled
cream

Combine all ingredients except Bleu cheese; blend well. Gently stir in Bleu cheese. Refrigerate until needed. Yield: about 3 cups.

THOUSAND ISLAND DRESSING

Sarah Jane Stewart

1 qt. Miracle Whip 1/2 c. sugar
1/4 bottle ketchup (approximate until it turns pinkish) 1 tsp. garlic powder or salt
1 tsp. black pepper (approx.) 1/2 c. sweet pickle juice
1 tsp. celery salt

Blend ingredients and then add water to correct thickness. Keep refrigerated. *May also be used as a dip. If so, leave out the water.

PIMENTO DRESSING

Maxine Petty

1 (4 oz.) can pimento 1/2 tsp. salt
2 Tbsp. Blue cheese 1/4 tsp. dry mustard
1/3 c. salad oil 1/8 tsp. white pepper
1/4 c. vinegar

Put all ingredients in processer or blender and mix well.

ORANGE SALAD DRESSING

Tammy G.

1/2 tsp. dry mustard 1/4 c. sugar
1/4 tsp. salt 2/3 c. oil
1/3 c. concentrated Texas 1 Tbsp. vinegar
or California orange juice

Mix all ingredients together. Makes enough for 1 package raw spinach. Top with 1 can of French fried onion rings.

SOUR CREAM/VEGETABLE DRESSING

Lilly Comstock

1 c. sour cream 1/4 c. diced celery
1/4 c. diced onion 1 medium diced cucumber
1/4 c. diced green pepper

Combine all ingredients and chill. Serve over lettuce or combination salad.

STRAWBERRY AND SOUR CREAM SALAD

Dominique Cano

1 pkg. strawberry jello 1 c. sour cream
1 c. boiling water 1/2 c. pecans, chopped
1 box frozen strawberries 1 banana, diced
1 small can crushed pineapple

Thaw strawberries; dissolve jello in boiling water and then add strawberries. Mix in the rest of the ingredients (except sour cream). Pour half of mixture into mold and congeal. Then spread the sour cream over that layer. Pour rest of mixture on top of sour cream and place in refrigerator until entire mixture congeals. Serves 4-6.

CRANBERRY RELISH

Evelyn Cooney

- | | |
|--|------------------------|
| 1 large California (not Florida)
orange | 3/4 c. white raisins |
| 2 c. water | 3/4 c. chopped walnuts |
| 1 lb. cranberries | 3 c. sugar |
| | 1/2 tsp. salt |

Slice orange into sections and put into blender or processor (rind too). Add little of the water and chop up orange. Put in large pan and add 1 cup water; bring to boil and let simmer for 10 minutes. Add salt, cranberries, raisins, and sugar; boil for 8 to 10 more minutes. Remove from fire; add nuts. Let cool in pan. Now pour into mold and refrigerate.

CRANBERRY APPLE RELISH

Maudie

- | | |
|----------------------------|-----------------------------|
| 1 large apple | 1 can whole cranberry sauce |
| 1/3 c. lemon (rind & pulp) | |

Quarter and core apple; put apple and lemon through food chopper. Stir in cranberry sauce; chill in refrigerator 1 hour or more. Makes 1 pint.

COLD GREEN BEANS

Sarah Jane Stewart

- | | |
|---------------------------------|------------------------|
| 2 c. green beans (canned whole) | 1/2 c. sugar |
| 2 c. Wesson oil | Salt |
| 1 c. vinegar | 6 garlic pods, crushed |

Marinate either overnight or all day and drain and serve. The longer they are marinated, the better.

CRANBERRY GELATIN SALAD

Miss Swilley

Dissolve 1 package black cherry jello in 1 cup hot water. Blend 1 cup whole cranberry sauce. Add 3/4 cup cold water. Chill until slightly thick. Fold in 1 cup drained, crushed pineapple and 1/4 cup chopped English walnuts.

SEASHELL ICE RING

Muriel Smith

Fill a large ring mold about 1/3 full of water. Arrange seashells in water. Be sure the shells are covered with water; let freeze. Fill remainder of mold with water and freeze. About 1 hour prior to using the ring, remove it from the mold and allow to melt a bit so that the shells show through. Serve tomato aspic in the center and border with shrimp and spinach. Pushy.

OLD TIME TOMATO ASPIC

Muriel Smith

- | | |
|------------------------------|--|
| 4 c. tomato juice | 4 whole cloves |
| 1/3 c. chopped onion | 2 env. (2 Tbsp.) unflavored
gelatin to cup cold water |
| 1/4 c. chopped celery leaves | 3 Tbsp. lemon juice |
| 2 Tbsp. brown sugar | 1 c. finely diced celery |
| 1 tsp. salt | |
| 2 bay leaves | |

Combine tomato juice, onion, celery leaves, bay leaves, brown sugar, salt and cloves. Simmer 5 minutes; strain. Mix with gelatin; add lemon juice. Chill until partially set; add celery. Pour into 5 or 6 cup ring mold. Chill until set. Serves 8 to 10 people.

BEET RELISH SALAD

Mai Ling Bolyard

- | | |
|-----------------------------|---------------------------------------|
| 2 (16 oz.) cans whole beets | 5 Tbsp. prepared horseradish |
| 2 env. unflavored gelatin | 1/4 c. chopped onion |
| 1/2 c. sugar | 1 c. finely chopped celery |
| 1 tsp. salt | 1/2 c. finely chopped green
pepper |
| 2/3 c. vinegar | |

Drain and chop beets, reserving liquid. Sprinkle gelatin over 1 1/2 cups beet juice. Place mixture over low heat; cook, stirring constantly, about 3 minutes or until gelatin dissolves. Stir in remaining ingredients. Pour mixture into 1 1/2 quart mold and chill until firm. Serves 8-10. Serve with dollop of sour cream.

FRESH MUSHROOM SALAD

Grandmother H.

1 lb. large mushrooms	1/4 c. finely chopped pimento
6 Tbsp. lemon juice	1/2 tsp. salt
1 Tbsp. snipped chives	1/8 tsp. pepper
1 Tbsp. chopped parsley	1 1/2 tsp. sugar
1 tsp. dried tarragon leaves	2 tsp. prepared mustard
1/2 c. bottled Italian style dressing	1 small bunch watercress

Wash and dry mushrooms; thinly slice mushrooms into large bowl. Sprinkle with lemon juice, chives, parsley and tarragon; stir gently. Refrigerate, covered, 1 hour. In a bowl combine salad dressing, pimento, salt, pepper, sugar and mustard; stir to mix well. Refrigerate, covered, about 1 hour. To serve: Toss mushrooms with dressing; arrange on bed of watercress on large platter. Makes 6 to 8 servings.

GRASS ROOTS SPINACH SALAD

Miss Swilley

3 bunches fresh spinach, washed and criped	8 strips bacon, fried and crum- bled
4 hard cooked eggs, chopped	1 Tbsp. onion, grated
1/2 c. black-eyed peas	

Break spinach into bite-size pieces in large salad bowl. Combine spinach, cooked eggs, onion and black-eyed peas; toss with dressing.

Dressing:

3/4 c. salad or olive oil	1/2 tsp. dry mustard
1/2 c. wine vinegar	Black pepper, freshly ground
1 tsp. salt	

Combine ingredients and mix thoroughly.

ITALIAN BEAN SALAD

Todd

1 can green beans	1 c. cut up celery
1 can yellow beans	1 can lima beans
1 can red beans	Mushrooms, added to taste

ITALIAN BEAN SALAD (Continued)

Open and drain all of the beans and mix in a bowl. Cut up 1 large sweet onion and mix with the beans. Make a dressing of:

1 c. sugar	3/4 c. vinegar (may be red wine if wanted)
1/4 c. salad oil	

Pour the dressing over the bean mix and place in the refrigerator overnight and then serve.

PAUL'S RICE SALAD

Maudie

18 c. hot cooked rice	1 1/2 c. minced green pepper
1 1/2 c. French dressing	1 1/2 c. minced sour pickles
2 c. minced onion	2 c. sweet pickle relish
6 tsp. salt	12 chopped hard boiled eggs
1 1/2 tsp. pepper	12 Tbsp. minced pimento
3 c. minced celery	4 c. mayonnaise

Combine hot rice, French dressing, onions, salt and pepper; let stand while preparing remaining ingredients. Put them together and toss lightly with a fork; chill thoroughly.

ITALIAN JELLIED MADRILENE

Maudie

2 env. unflavored gelatin	1/4 c. liquor Galliano
1/2 c. cold water	1/2 tsp. salt
2 cans (10 1/2 oz.) beef broth	1/8 tsp. white pepper
2 c. tomato juice	Lemon or lime wedges

In saucepan, soften gelatin in water 5 minutes. Over low heat, stir in broth, juice, Galliano, salt and pepper until gelatin is completely dissolved. Chill in serving dish or dishes until firm. Serve with lemon wedges. Serves 8.

BACKSTAGE CUCUMBER SALAD

Merci McCammon

1 cucumber, peeled and finely diced	6 Tbsp. cream
1 apple, cut into cubes	1 Tbsp. lemon juice
3/4 c. onion, chopped	4 large lettuce leaves

BACKSTAGE CUCUMBER SALAD (Continued)

Soak diced cucumber in 2 cups salt water for 2 hours. Add lemon juice to cream. To serve, drain cucumber. Combine with the onion and sour cream mixture; add apple. Put this mixture on each lettuce leaf. Serve at once. Serves 4 dieting ladies who are forever watching their backstage figures. Great for using in August.

THE WHO MADE THE SALAD SALAD

Doug Riddle

1 clove garlic; peeled & crush	Garlic powder
1 c. olive oil	Dash of Tabasco sauce
Few grains cayenne pepper	3 slices French bread
Few grains sugar	2 heads romaine lettuce
4 anchovy fillets, mashed	1 egg
1 Tbsp. olive oil	2 Tbsp. lemon juice
	Parmesan cheese

Mix together garlic and the 1 cup olive oil; add cayenne, Tabasco, sugar and anchovies in a jar with a tight lid. Let stand at room temperature for several hours. Heat the tablespoon olive oil in skillet; add garlic powder. Add bread and brown on both sides; cut in cubes. Tear lettuce into pieces; sprinkle with salt and pepper. Beat raw egg in bowl and add lemon juice to oil mix. Toss all together and cover with Parmesan cheese.

GREBE'S SPINACH SALAD

The Princess

For the salad dressing:

6 Tbsp. fresh lemon juice	1/3 c. salad oil
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Combine lemon juice and salad oil in glass jar. Add salt, pepper to taste. Cover jar with screw lid; shake well before using.

For the salad:

1 lb. fresh spinach	1 large, ripe avocado, peeled
2 hard cooked eggs, peeled	and cut into strips
and shredded	Cherry tomatoes

GREBE'S SPINACH SALAD (Continued)

Wash and pick over spinach. Drain well on paper towel. Arrange spinach, eggs and avocado in large salad bowl. Pour salad dressing over all; toss lightly. Garnish with cherry tomatoes.

HOT FRUITS - CURRIED

Maxine Petty

1 (No. 2 or 303) can	1/2 c. butter
pear halves	1 c. brown sugar
1 (No. 2 or 303) can peach	1 Tbsp. curry powder
halves	1/4 tsp. salt
1 (No. 2 or 303) can pine-	
apple slices	

Drain fruit; arrange in 2 quart baking dish. Melt butter and add sugar, curry powder and salt; heat until sugar dissolves. Pour over fruit. Bake at 350° for 20 to 30 minutes. Serve hot. Serves 8-10.

SOUR CREAM FRUIT SALAD

Hortense Day

2 cans Mandarin oranges	1/2 c. chopped nuts (opt.)
1 (No. 2) can chunk pineapple	1/2 c. sour cream
1 c. coconut	2 c. miniature marshmallows

Drain fruit; add remaining ingredients. Mix well; refrigerate. Yield: 6 servings.

TWENTY FOUR HOUR FRUIT SALAD

Hortense Day

Sauce:

2 eggs	4 Tbsp. sugar
4 Tbsp. vinegar	3 Tbsp. butter

Combine ingredients. Cook, stirring constantly, until thickened; cool.

TWENTY FOUR HOUR FRUIT SALAD (Continued)

- | | |
|---|---------------------------------|
| 1 (No. 2) can fruit cocktail,
drained | 1 (No. 303) can peaches, diced |
| 1 (No. 1) can crushed pine-
apple, drained | 4 bananas |
| 1 jar maraschino cherries,
drained | 1/2 pkg. miniature marshmallows |
| | 1/2 pt. whipping cream, whipped |
| | 1 c. chopped nuts (opt.) |

Combine fruit, marshmallows and nuts (if desired). Pour sauce over fruit mixture. Whip cream and stir in. Put in refrigerator for 24 hours. Yield: 10-12 servings.

TULIP'S "QUICK PERFECTION" SALAD Tulip Turner

- | | |
|---|-----------------------------|
| 1 large can crushed pine-
apple | 4 bananas, mashed |
| 1 (16 oz.) can whole cran-
berry sauce | 1 large container Cool Whip |

Mix fruit and blend in Cool Whip. Freeze until ready to serve. (Nobody can #%*(& this up.)

PINEAPPLE-CARROT SALAD John Cox

- | | |
|------------------------------|----------------------------|
| 1 (#2) can crushed pineapple | 2 Tbsp. lemon juice |
| 1 (3 oz.) pkg. lemon jello | 1 c. finely grated carrots |
| 1/2 c. sugar | 1/2 pt. whipping cream |
| 1/4 tsp. salt | |

Drain pineapple and reserve juice; add enough water to juice to make 1 1/2 cups liquid. Heat to a boil; remove from heat and add jello, sugar and salt; stir until dissolved and then stir in lemon juice. Chill until slightly thickened. Add pineapple and carrots. Whip cream until stiff and fold into jello mixture; chill until set.

POTATO SALAD Miss Swilley

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|---|---|
| 6 c. large, diced potatoes
that have been boiled for
3/4 hour | 2 hard boiled eggs, boiled for 10
minutes to be used for top dec-
oration |
| 1 c. diced onions | 1/2 c. pimento strips |
| 1/2 c. diced sweet pickles | 1 c. chopped celery |

POTATO SALAD (Continued)

- | | |
|--|-------------------------------|
| 4 hard boiled eggs, sliced,
boiled for 10 minutes | 1/2 c. stuffed olives, sliced |
| | Salt and pepper to taste |

Toss all above ingredients lightly and then add 1 cup mayonnaise if necessary. Decorate with sliced eggs and sliced stuffed olives. Sprinkle with paprika.

BLANCHE'S BAKED POTATO SALAD Leticia Smith

- | | |
|--|--|
| 4 large, cold baked potatoes,
peeled and cubed | 1 c. chopped onion (may vary
according to tolerance of
onions) |
| 4 hard cooked eggs, peeled
and chopped coarsely | 1/2 c. chopped sweet pickles |
| 1/2 c. chopped celery | 1/4 c. diced pimento, drained
(opt.) |

Toss all ingredients in a large bowl; add dressing. Season to taste with salt and freshly ground black pepper; toss and serve. Keeps well.

Dressing:

- | | |
|-------------------|---|
| 1 c. Miracle Whip | 1/4 c. sweet pickle juice (more
or less) |
|-------------------|---|

Combine dressing with pickle juice until the consistency of medium batter (i.e., slowly runs off spoon). If desired, dressing may be tinted delicate, fairy pink with catsup before adding to salad.

SOUR CREAM DILL POTATO SALAD Lilly Comstock

- | | |
|------------------------------|-----------------------------|
| 1 c. sour cream | 1 c. chopped celery |
| 1/2 c. salad dressing | 3/4 c. chopped onion |
| 3 Tbsp. vinegar | 1/2 c. diced cucumber |
| 1 1/2 tsp. salt | 1/2 c. chopped green pepper |
| 1/4 tsp. pepper | 1/2 c. sliced radishes |
| 1 tsp. dill weed | 3 hard boiled eggs, sliced |
| 4 c. sliced, cooked potatoes | |

SOUR CREAM DILL POTATO SALAD (Continued)

Combine sour cream, vinegar, salt, pepper and dill weed. Combine remaining ingredients in bowl. Add sour cream mixture and toss lightly. Chill several hours. Serves 6-8.

MEXICAN CHEF SALAD

Penny Dyer

- | | |
|----------------------------|---------------------------------|
| 2 lb. lean ground beef | 1 small onion |
| 1 head lettuce | 1 bottle Italian salad dressing |
| 1 large bag Dorito's chips | 2 large tomatoes |
| 1 avocado | 1 lb. Cheddar cheese |

Cook beef and drain; shred cheese. Chop onion into small pieces. Chop the tomatoes into wedges. Chop up the lettuce; slice into the avocado. Crumble the Doritos into small pieces. Mix all together in a large bowl. Pour dressing over and serve. Serves 4-6.

GARDEN CURRY SALAD

Maudie

- | | |
|--------------------------|---|
| 4 c. fresh lettuce, torn | 2 (2 1/2 oz.) jars sliced mushrooms, chilled, drained |
| 4 c. fresh spinach, torn | 1 (16 oz.) can diagonal cut green beans, drained |
| 1/3 c. sliced radishes | |

In large bowl, gently toss all above. Top with croutons and curry dressing.

Spicy Curry Dressing:

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|--------------------------------|-------------------------------|
| 1/2 tsp. gravy base | 1 1/2 - 3 tsp. curry powder |
| 1/2 tsp. instant beef bouillon | 1/2 tsp. garlic powder |
| 1/4 c. hot water | 1/4 tsp. Worcestershire sauce |
| 1 c. mayonnaise | 7-10 drops hot pepper sauce |

In large bowl, combine gravy base, bouillon and hot water. Stir in remaining ingredients until creamy; cover and chill.

HEAVENETTE LETTUCE SALAD

Helen Hanson

- | | |
|--------------------------------------|-----------------------------|
| 1 head lettuce | 1/2 c. minced onion |
| 2 c. diced celery | 2 c. mayonnaise |
| 1 c. diced green pepper | 2 Tbsp. sugar |
| 1 pkg. frozen green peas, not cooked | 1 c. shredded cheese (mild) |

Shred lettuce into a large bowl. Add celery, pepper, peas and onion. Thrash all together and place in desired serving dish. On top spread mayonnaise (or you may substitute Miracle Whip), sugar and shredded cheese and either Bacos or bits of crispy fried bacon. Cover the complete dish with Saran Wrap and leave overnight in refrigerator. (This salad should set in refrigerator at least 24 hours before serving.) Will keep well if not all eaten at one sitting.

SQUASH-SPINACH SALAD

Tammy G.

- | | |
|-------------------------------|---|
| 1 large pkg. shredded spinach | 6 small yellow squash, cooked and diced |
| 3/4 can pineapple chunks | |
| 1 pkg. Feta cheese, shredded | |

Toss salad; sprinkle Feta cheese on top. Use tarragon vinegar for dressing.

TULIP'S PICKLED SQUASH

Tulip Turner

- | | |
|--------------------|--------------|
| 8 c. sliced squash | 1 Tbsp. salt |
| 2 c. chopped onion | |

Mix and let set for 1 hour. Mix the following:

- | | |
|----------------------------|----------------------|
| 1/2 c. chopped Bell pepper | 1/2 tsp. celery seed |
| 1 3/4 c. sugar | 2 c. vinegar |
| 1/2 tsp. mustard seed | |

Bring to boil; add squash mixture and bring to full boil for 3-4 minutes. Fill 3-4 pint jars full and seal; chill before serving.

APPLE AND CHICKEN SALAD PIE

Princess Grebe

Cheese pie crust:

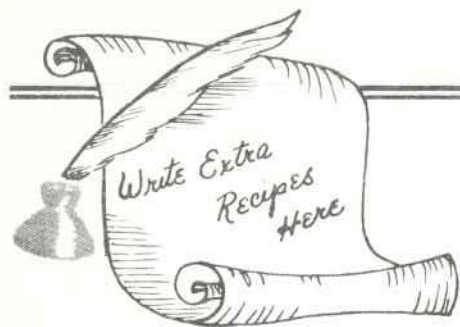
- | | |
|-----------------------------------|------------------------------------|
| 1 1/2 c. sifted all purpose flour | 3/4 c. grated sharp Cheddar cheese |
| 1/2 tsp. salt | 3-4 Tbsp. cold water |
| 6 Tbsp. butter or margarine | |

Apple-Chicken Salad:

- | | |
|--------------------------------|-------------------|
| 3 medium apples | 1/3 c. sour cream |
| 2 1/2 c. cut-up cooked chicken | 1/3 c. mayonnaise |
| 1/2 c. chopped walnuts | Salt to taste |
| 2 Tbsp. fresh chopped parsley | Dash paprika |
| 1 Tbsp. freshly grated onion | |

To prepare Cheese Pie Crust, mix flour with salt in bowl. Cut in butter and 1/2 cup cheese. Sprinkle with water; stir until dough holds together and shape into a ball. Roll out into 12 inch circle on lightly floured board. Fit into 9 inch pie plate; make rim and flute edge. Prick with fork and bake in 400° oven 12 to 15 minutes until lightly browned. Cool and make filling. Core and chop apples. Combine with remaining ingredients. Spoon into pastry shell. Sprinkle with remaining grated cheese; chill. Makes 6 to 8 servings.





VEGETABLES

TO QUICK-FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

VEGETABLES

DIXIE VEGETABLE PLATE

Miss Swilley

1 c. lima beans	1 small onion, chopped
1 c. corn	1/2 c. grated Parmesan cheese
1 can okra	1/4 c. butter, melted
1 large can stewed tomatoes	Bacon drippings
Salt and pepper to taste	

Saute onion in bacon drippings. Heat lima beans, corn and okra; drain. Add onions and stewed tomatoes to drained vegetables. Heat all ingredients. Top with grated cheese and butter. Serve at once.

RHODA REID'S COUNTRY CORN BAKE

Rhoda Reid

1 egg	3/4 c. shredded Swiss cheese
2 (12 oz.) cans whole kernel corn, drained	2 Tbsp. chopped onion
1 (5.33 oz.) can evaporated milk	2 Tbsp. chopped green pepper
	1/2 tsp. salt
	Dash pepper

Topping:

1/2 c. soft bread crumbs	1/4 c. shredded Swiss cheese
2 Tbsp. butter, melted	

Beat egg in medium bowl. Stir in corn, milk, cheese, onion, green pepper, salt and pepper. Pour in a 6x10 inch (1 1/2 quart) baking pan; sprinkle with topping. Bake in a preheated 350° oven for 45 minutes. Serves 6. Topping: Combine bread crumbs and butter; stir in Swiss cheese. Girl this is heaven.

RHODA REID'S RICE CASSEROLE

Rhoda Reid

1 c. uncooked regular rice	2 hot peppers, finely chopped
1 c. sliced fresh or canned mushrooms	2 medium size onions, finely chopped
1 (2 oz.) jar pimentos, finely chopped	1 tsp. Worcestershire sauce
2 Bell peppers, finely chopped	1 (10 1/2 oz.) can condensed chicken with rice soup

RHODA REID'S RICE CASSEROLE (Continued)

1/8 tsp. pepper
Salt to taste

1 1/2 (10 1/2 oz.) soup can water
1/4 c. butter, melted

In large bowl mix together all ingredients. Pour into 1 1/2 quart oblong baking dish. Bake for 1 hour in a preheated 350° oven. Serve hot. Yield: 6 to 8 servings. Now honey this is good and very easy...and by the time your guest finishes this they will be asking you if they can chew on your own chicken leg.

ZUCCHINI CASSEROLE

Evelyn Cooney

6 zucchini, sliced in half
2 onions, diced

4 tomatoes, sliced
3 Bell peppers, sliced

In medium casserole make several layers of the above. On each layer sprinkle very generously with McCormick Italian seasoning. On top of layers when all ingredients are used, add 1 stick of butter in the middle and 1/4 cup water. Let bake at 325° for 1 hour.

BRUSSELS SPROUTS SUPREME

Penny Dyer

20 oz. Brussels sprouts,
fresh or frozen

2 (16 oz.) cartons sour cream
Bread crumbs

Steam or boil the sprouts until tender. Put sprouts in baking dish. Pour sour cream on top. Sprinkle with bread crumbs. Bake uncovered at 350° for 30 minutes or until bread crumbs are brown.

MARINATED BAKED ONIONS

Princess Grebe

Wash and skin red onions. Marinate onions 1/2 hour in beer, then cut a 1 inch cross in top of each onion. Place a hunk of butter in the cross; sprinkle with garlic salt and a little pepper. Wrap in foil and bake at oven temperature of 400° for 25 minutes. Prepare 1 onion for each guest. Add to your favorite barbecue menu and serve with ice cold beer...absolutely delicious!

SPINACH SOUR CREAM SUPREME

Esther Williams

3 (10 oz.) pkg. frozen,
chopped spinach
1 env. dried onion soup mix

2 c. sour cream (16 oz.)
1/2 c. croutons or stuffing mix
2 Tbsp. melted butter

Cook spinach as directed and drain. Add soup mix and sour cream. Put into a greased 1 1/2 quart casserole. Top with croutons; drizzle with butter and bake at 400° for 20 minutes.

MELLOW BREW CORN ON THE COB

Princess Grebe

Simmer 24-36 ounces beer. Add husked, fresh corn on the cob and bring to a boil for 3 to 5 minutes. It's so good you may prefer it without butter or salt.

HOLIDAY CAULIFLOWER

Princess Grebe

1 medium size head cauliflower
1/2 c. sliced celery
1 pkg. (10 oz.) frozen peas

1 Tbsp. prepared yellow mustard
1 medium c. white sauce
1/4 c. pimento strips

In saucepan, cook whole head of cauliflower in boiling salted water just until tender. Remove to serving dish and keep warm. In same pan, cook celery and peas according to directions on package of peas; drain. Stir mustard into white sauce; add peas, celery and pimento. Pour mixture over cauliflower and serve. Serves 6.

ITALIAN POTATO GNOCCHI

Mai Ling Bolyard

2 lb. potatoes
2 egg yolks

1 1/2 tsp. salt
1 c. flour

Cook potatoes (with jackets); drain and peel. Return to pan and shake over low heat until dry; mash. Beat in egg yolks and salt. Gradually add flour; knead until smooth. Roll into thin ropes with hands, 3/4 inch thick. Cut into 1/2 inch pieces. Drop into boiling salted water in single layer and cook until they bob to the top. Drain and put in buttered dish; sprinkle with Parmesan cheese. Keep warm. Serve with melted butter and Parmesan cheese. Sprinkle with parsley. Serves 6.

WHITE SAUCE

Ora Faye Sanders

2 Tbsp. butter
2 Tbsp. flour

1 c. cream or milk
Salt, pepper, cayenne pepper

Melt the butter in a saucepan over low heat. Blend in the flour with wooden spoon making a light roux; add the seasonings. Add the liquid, stirring constantly. Continue cooking until the sauce thickens and is smooth (if thicker sauce is desired, cook longer but use a double boiler, stirring constantly). Makes 1 1/2 to 2 cups.

HOLLANDAISE SAUCE

Ora Faye Sanders

1 stick butter
2 egg yolks
Dash salt

Few drops vinegar
Juice of 1 fresh lemon

Place the butter, egg yolks, salt and vinegar in the top of a double boiler over hot water and stir until butter melts. Add lemon juice, stirring and let heat until thickened. Serves 8-10.

IDAHO STANLEY STEAMERS

Ora Faye Sanders

4 Idaho potatoes
8 slices bacon
1/2 c. chopped onion
2 canned green chili peppers,
drained, seeded, chopped

1 (8 oz.) can tomato sauce
1 (1 lb.) can tomatoes
1/2 tsp. salt
1 c. shredded Cheddar cheese
1 hard cooked egg

Scrub potatoes well; place in large saucepan with 1 inch of cold water. Bring water to a boil; cover. Reduce heat and let simmer from 35 to 45 minutes or until potatoes are tender; drain. Meanwhile in large skillet cook bacon until golden brown. Then drain, crumble and reserve. Pour off all but 2 tablespoons fat. Add onion and cook until tender. Add chili peppers, tomato sauce, tomatoes and salt and about half the crumbled bacon and cook for 10 minutes. When potatoes are cool enough to handle, score skin lengthwise around center of potato; remove half of skin and discard. Arrange potatoes on heat-proof serving platter and top with prepared tomato sauce. Sprinkle with cheese. Place under broiler until cheese is just melted. Garnish with hard cooked eggs and remaining bacon. Serves 4.

TWICE-BAKED IDAHO POTATOES

Ora Faye Sanders

4 Idaho potatoes
1/3 c. butter or margarine,
divided
2 c. sliced onions
1/3 c. plain yogurt

1 Tbsp. flour
1 egg
1 tsp. salt
Paprika

Scrub potatoes; dry and prick with a fork. Bake in 425° oven for 55 to 65 minutes, until soft. Meanwhile, melt 1/4 cup butter in large skillet, add onions and cook until tender. Set aside. When potatoes are cooked, cut slice from top of each and carefully scoop out pulp without breaking skin. Combine potato, yogurt, flour, egg and salt in large bowl and beat until smooth. Stir in reserved onion. Pile potato mixture into shells. Garnish each potato with remaining butter and sprinkle with paprika. Return to 350° oven and bake 25 to 30 minutes. Serves 4.

BROCCOLI RICE CASSEROLE

Tom Lon

1 can mushroom soup
1 c. cooked rice
1/2 c. milk
1/2 stick melted butter
1 chopped onion

1 pkg. chopped broccoli, cooked and drained
Salt and pepper
6 oz. Cheddar cheese

Melt butter in skillet; add onion, sauteed, rice, soup, milk, and seasonings. Grate 3/4 cup cheese in a greased baking dish; add rest of ingredients. Bake at 350° for 30 minutes.

COUNTRY SQUASH

Penny Dyer

8-10 large yellow squash
2 green onions
2 Tbsp. honey
2 slices smoked bacon

2 Tbsp. butter
1 Tbsp. black pepper
3 Tbsp. water

Slice the yellow squash; chop the green onions. Heat the bacon until there is some grease but do not cook it fully. Mix the green onions and squash together. Place water into a pan, then put the squash and onions in. Then pour the bacon and grease over them. Put the other ingredients in; cook in covered pan until tender on top of the stove at low heat. Serves 4-6.

CREAMY CORN 'N ZUCCHINI

Maudie

1 medium zucchini (round cut)	1 (17 oz.) can golden cream
1/4 chopped onion	style corn
2 Tbsp. butter	1/4 tsp. salt
2 Tbsp. diced pimiento	Dash pepper

Saute zucchini and onion in butter until zucchini is tender. Stir in remaining ingredients and heat through. Serves 3-4.

GREEN BEANS SUPREME

Hortense Day

2 cans French-style green beans	1 c. milk
2 cans cream of celery soup	Grated cheese
1 small jar Cheese Whiz	1 finely chopped onion
	Potato chips

Combine celery soup, Cheese Whiz and 1 cup of milk in a double boiler; heat until melted. Cook onions until done in margarine and add onions to cheese mixture; heat thoroughly. In casserole dish alternate layers of beans, cheese mixture, and crushed potato chips and grated cheese. Bake in moderate oven until cheese is melted and brown.

CREAMED BROCCOLI

Helen Hanson

1 small jar Cheese Whiz	2 pkg. frozen broccoli, cut up
1 can cream of chicken soup	2 c. Minute Rice
1 can cream of mushroom soup	

Cook rice and broccoli according to package directions. Then mix together with other ingredients in a baking dish. Bake in oven at 400° for 20 minutes.

SPANISH POTATOES

Bunny Aaron

4 c. diced, cooked potatoes	1 1/2 tsp. salt
4 Tbsp. green pepper	1/8 tsp. pepper
3 Tbsp. butter	2 c. milk
4 Tbsp. flour	1 Tbsp. prepared mustard

SPANISH POTATOES (Continued)

Cook green pepper (seeds removed) in butter until tender, being careful not to brown butter. Make cream sauce with this butter mixture, flour and milk. When thick, add the salt, pepper, mustard, and potatoes, stirring until the potatoes are heated through. Serves 6.

MACARONI NESTS

Maria Thompson

1/4 lb. macaroni	Salt and pepper
1 can tomatoes	6 eggs
1 small grated onion	2/3 c. grated cheese
2 Tbsp. butter	Parsley
2 Tbsp. flour	

Cook macaroni in boiling salted water until tender; drain. Simmer tomatoes and onion for 10 minutes, then thicken with butter and flour rubbed smoothly together; season and combine with macaroni. Turn into shallow greased baking dish and with back of spoon make 6 indentations in macaroni. Break an egg into each of these; sprinkle with cheese and bake in moderate oven until eggs are set. Garnish with parsley.

HOPPIN' JOHN

Princess Grebe

2 c. dry black-eye peas	1/4 tsp. dried red chili pepper
6 c. water	2 tsp. salt
1 lb. meaty ham hocks	1 1/2 c. rice
1 c. chopped onion	Salt and pepper to taste

Combine peas and water; bring to a boil and boil 2 minutes. Remove from heat; cover and let stand 1 hour. Add ham hocks, onion, dried chili pepper and salt. Cover and simmer 1 1/2 hours or until ham and beans are tender; remove ham hocks. Cut meat into small pieces, discarding bone and rind. Drain beans, reserving liquid. Add water to reserved liquid to make 3 cups. Return beans, liquid and ham to kettle; add rice. Cover and simmer 20 minutes or until rice is tender and liquid is absorbed. Season to taste with salt and pepper. Makes 8 to 10 servings.

CORN FROM WINONA

Miss Tennessee 78

1 can cream style corn	1/2 c. bread crumbs
2 eggs, beaten	1/4 c. slivered almonds
Salt	Nutmeg (no more than a match
Pepper	head size)

Combine above ingredients well and pour into a buttered casserole dish. Dot top with butter. Bake, covered, at 350° for 1/2 hour. Bake, uncovered, 5 minutes to slightly brown and remove excess moisture if it exists.

SIDE DISH - Fettuccine Alfredo

Blanche Smith

1 lb. dried noodles	2 c. freshly grated Parmesan
1 1/2 sticks butter	cheese
3/4 c. whipping cream	Freshly ground black pepper
2 eggs	

Cook the noodles as directed in a large amount of salted water; drain, rinse and place in a warmed, dry casserole. Beat the eggs into the cream; melt the butter. Add, alternately, the butter, the egg/cream mixture, and the grated cheese, tossing between the additions and keeping the casserole hot. Salt to taste and finish off with a good grind of black pepper.

LILLY'S GREEN BEANS OREGANO

Lilly Comstock

3 c. green beans (frozen OK)	1 (3 oz.) can mushroom slices
4 slices crisp bacon (or Bacos)	1 env. onion soup mix
1 (10 1/2 oz.) can condensed	1/4 tsp. oregano
mushroom soup	

Cook beans; drain. Mix in remaining ingredients. Garnish with crumbled bacon or Bacos. Refrigerate overnight. Bake at 350° 30 to 40 minutes. Serves 6.

LILLY'S DILLY CREAMED BEANS

Lilly Comstock

1 can cut green beans	1/8 tsp. pepper
1/2 c. sour cream	1 tsp. dill weed
1 tsp. lemon juice	

LILLY'S DILLY CREAMED BEANS (Continued)

Heat beans in regular pan; drain. Combine sour cream, lemon juice, pepper and dill weed. Heat and pour over green beans in serving dish. Serves 4.

BLANCHE'S BRANDY CARROTS

Blanche Smith

1 1/4 lb. fresh carrots,	1/4 c. brandy
trimmed and scraped	1 tsp. sugar
1/4 c. melted butter or	1 tsp. salt
margarine	

Preheat oven to 375°. Cut carrots into strips, 2 1/2 x 1/2 inch and place in ungreased 8x8x2 inch baking dish. Combine butter, brandy, sugar and salt. Pour over carrots and cover. Bake for 40 minutes or until tender.

RICH VEGETABLE CASSEROLE

Maxine Petty

1 medium can English peas	1 large can mushrooms
1 large can green asparagus	3 c. grated sharp cheese
1 can water chestnuts	5 slices bread

Drain all necessary ingredients. Butter a casserole and put in the layers of peas, asparagus, chestnuts, and mushrooms. Pour soup over these ingredients; cover with 3 cups of grated sharp cheese. Melt 1 stick of butter and in it, marinate the 5 slices of bread which are torn into small pieces. Place these on top of grated cheese. Bake at 350° until slightly browned.

P--- ELEGANT BRUSSELS
SPROUTS

Unelegant Trixie Trumps

1 pkg. frozen Brussels sprouts	Lowry's seasoned salt
4 slices bacon	Garlic powder
1/2 medium onion	Parmesan cheese

Slice bacon slices in quarters and dice onions. Saute together in small skillet until onions are tender and golden brown. Add frozen Brussels sprouts to skillet; cover and simmer over low heat for 5 minutes. Uncover and stir occasionally and add water if pan is dry. Add garlic powder and seasoning salt and

P--- ELEGANT BRUSSELS SPROUTS (Continued)

continue to simmer for 20 minutes. Stir occasionally and add water when necessary. Place in serving dish and sprinkle with Parmesan cheese before serving.

CARROT CASSEROLE

MCA 1975

8 whole large carrots	1 Tbsp. prepared mustard
1 c. finely chopped celery	1/2 c. mayonnaise
1 medium onion, finely chopped	1/2 c. buttered bread crumbs

Scrape carrots; cover with water and cook until done. (A fork should go in easily.) Drain carrots and mash finely (use blender or rolling pin.) Mix with all other ingredients, excluding bread crumbs. Pour into 1 1/2 quart casserole; top with bread crumbs. Bake in preheated 300° oven for 1 hour. Makes 6-8 servings.

YAMS IN ORANGE CUPS

Maxine Petty

3 oranges	1/2 tsp. salt
2 c. mashed, cooked yams	1/4 tsp. ginger
4 Tbsp. melted margarine	1 c. shredded coconut
3 Tbsp. brown sugar	

Cut oranges in half; squeeze out 1/2 cup juice. Remove pulp from orange halves. Mix juice with yams and add remaining ingredients (reserve 1/4 cup coconut). Fill orange halves with mixture. Top with remaining coconut. Place in shallow pan. Bake at 375° for 15 minutes.

SCALLOPED ASPARAGUS

Lois Lane

1 (#2) can asparagus	Salt and pepper to taste
4 hard boiled eggs	About 1/2 c. milk
2 Tbsp. butter	Paprika
2 Tbsp. flour	Grated cheese

Drain asparagus, saving liquid. Place liquid in measuring cup and fill to 1 cup with milk. Melt butter and add flour, salt and pepper. Add milk mixture and cook until thickened, stirring constantly. Place half of asparagus in baking dish. Add layer of

SCALLOPED ASPARAGUS (Continued)

sliced hard boiled eggs and half of sauce. Repeat layer of asparagus, eggs, sauce. Sprinkle grated cheese on top and garnish with paprika. Bake in 350° oven until cheese is melted and delicately browned. Serves 6.

SCALLOPED YAMS 'N APRICOTS

Dede Grebe

1 c. water	1 (1 lb.) can yams, drained and sliced
1/2 c. dried apricots	
1 Tbsp. sugar	1 c. sour cream
1/8 tsp. cinnamon	

In a 1 quart covered saucepan over low heat, cook water, apricots and sugar until apricots are tender and most of the water is absorbed (about 1/2 hour). Drain if necessary. Arrange yams in 1 1/2 quart casserole; cover with apricots. Gently blend cinnamon into sour cream and spread over top of apricots. Bake 30 minutes in 350° oven. Serves 6-8.

OKRA CROQUETTES

Sandy Comstock

1/2 c. shortening	1/4 tsp. salt
1 egg	1/4 tsp. pepper
1 Tbsp. flour	2 c. okra, finely chopped
3 Tbsp. corn meal	1/4 c. onion, finely chopped

Heat shortening in 10 inch skillet. Beat egg and add flour, corn meal, salt and pepper. Mix well and then stir in okra and onion. Drop by tablespoon into hot shortening. Cook about 3 minutes or until golden brown, turning once and flattening with spatula as you turn. Makes 4 servings.

CREAM CHEESE CORN

Kelly Krzesiowski

2 c. whole kernel corn, drained	1 Tbsp. butter
1/2 tsp. onion salt	1 (3 oz.) pkg. cream cheese
1/4 c. milk	Parsley

Combine all ingredients into saucepan or electric skillet (except parsley). Cook about 20 minutes on medium heat or until

CREAM CHEESE CORN (Continued)

well heated and cream cheese is melted. Put in serving dish and sprinkle with parsley. Serves 4.

HARVARD BEETS

Sam Love

12 small beets, cooked	1/2 tsp. cornstarch or 1 tsp.
1/2 c. sugar	flour
2 Tbsp. cooking oil	1/4 c. water
	1/4 c. vinegar

Mix sugar and cornstarch; add vinegar, oil, and water. Boil for 5 minutes. Add beets to mixture and let simmer over low heat for 30 minutes.

CREAMED CABBAGE

Superman's Girlfriend

1 medium head cabbage	1 Tbsp. sugar
1 c. cream	1 Tbsp. flour
Pepper to taste	Bacon slices
Salt to taste	

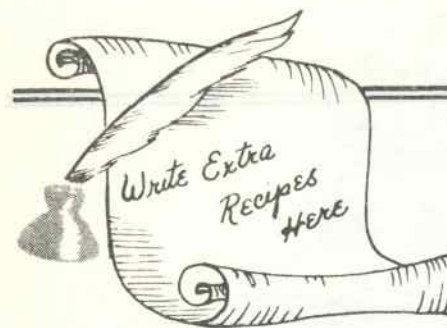
Shred cabbage and place in greased baking dish. Mix sugar, flour, salt and pepper; blend with cream. Pour mixture over cabbage and place bacon slices on top. Cover and bake in 350° oven for 40 minutes. Remove top to crisp bacon before serving.

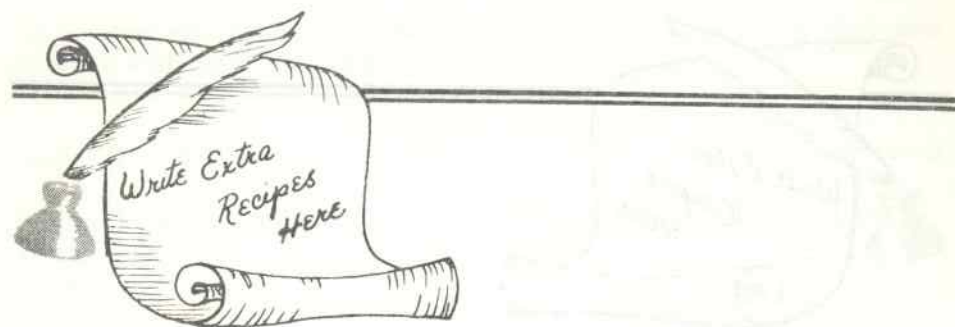
BEETS IN ORANGE SAUCE

Arlo Hickey

3 c. sliced beets, cooked	1 tsp. salt
1 Tbsp. butter	1/2 c. orange juice
2 Tbsp. flour	

Mix flour, sugar, and salt slowly add orange juice. Place beet slices in baking dish and dot with butter. Pour orange juice mixture over beets; cover and bake in 350° oven for 20 to 25 minutes. Serves 6.





MAIN DISHES AND CASSEROLES

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft³)	cubic meters (m³)	0.03
cubic yards (yd³)	cubic meters (m³)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m³)	cubic feet (ft³)	35
cubic meters (m³)	cubic yards (yd³)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt	
Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon	2 pt. (4 c.) = 1 qt.
3 tsp. = 1 Tbsp.	4 qt. (liquid) = 1 gal.
16 Tbsp. = 1 cup	8 qt. (solid) = 1 peck
1 cup = ½ pt.	4 pecks = 1 bushel
2 cups = 1 pt.	16 oz. = 1 lb.
<i>If you want to measure part-cups by the tablespoon, remember:</i>	
4 Tbsp. = ¼ cup	10 2/3 Tbsp. = 2/3 cup
5 1/3 Tbsp. = 1/3 cup	12 Tbsp. = ¾ cup
8 Tbsp. = ½ cup	14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1½ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

MAIN DISHES & CASSEROLES

ITALIAN CHICKEN SPAGHETTI

Sarah Jane Stewart

1 hen, boiled and diced (6-7 lb.)	1 jar pimento peppers
2 pkg. regular size spaghetti	1 lb. sharp Cheddar cheese, grated
2 (#2) cans tomatoes	1 stalk celery
3 large onions	1 (#2) can tomato sauce
3 Bell peppers	Paprika
6 cloves garlic	Black pepper
2 (#2) cans drained English peas	Cayenne pepper
	Salt and sugar to taste

Boil hen in salt water and lift from broth. Bone hen and cut up. Refrigerate broth; lift fat from broth and use to saute onions, Bell peppers, garlic, and celery. After they are tender, then add other items--tomatoes, peas, pimentos with juice, and tomato sauce. Add all seasonings at this point; add chicken to mixture. Let the mixture simmer for 1 1/2 to 2 hours. Cook spaghetti in chicken broth, adding salt to taste. Mix spaghetti with sauce. Place into a roast pan or a Dutch oven and grate 1/2 pound of cheese into mixture and use the rest for topping.

VEAL MARSALA

Blanche Smith

1 1/2 - 2 lb. veal cutlets (about 12 cutlets)	1/2 c. beef stock (or canned bouillon)
4 Tbsp. olive oil	1 Tbsp. lemon juice
1/2 c. Marsala wine (or sweet sherry)	1/2 c. chopped parsley

Pound cutlets until 1/8 inch thick. Lightly salt, pepper, and flour cutlets on both sides. Heat oil in large skillet and quickly brown cutlets lightly on both sides. Transfer meat to platter. Add the stock and Marsala to the skillet and remove from heat. Lower heat; return skillet and cook for 2 to 3 minutes. Add the lemon juice and return cutlets to the skillet. Cook for 2 or 3 minutes more, coating both sides of the veal well with the sauce. The sauce will thicken after the meat has been added. Arrange the meat on a platter; cover with the remaining sauce. Sprinkle with parsley and serve immediately. Serve with fettucine Alfredo and a salad.

BLANCH'S BOURBON HAM

Blanche Smith

- 1 (3-5 lb.) canned or "party-type" ham
 Bourbon whiskey
 Dark brown sugar

Place ham on rack in shallow pan, fat side up. Score fat if thick. Brush ham liberally with bourbon and place in oven. Bake ham for 20 minutes per pound, basting frequently with bourbon. Remove ham from oven at the beginning of the last 20 minute period and cover with a paste of brown sugar and bourbon. (Careful, a little bourbon dissolves a lot of brown sugar.) Replace the ham in the oven for the last 20 minute period for the glaze to set. Allow ham to "rest" 10-20 minutes after cooking before slicing. Oven should be preheated to 325°.

CHICKEN DIVAN

Blanche Smith

- 2 (10 oz.) pkg. frozen broccoli or 2 bunches fresh broccoli
 2 c. sliced, cooked chicken
 2 cans condensed cream of chicken soup
 1 tsp. lemon juice
 1 c. mayonnaise or salad dressing
 1/2 tsp. curry powder
 1/2 c. shredded sharp process cheese
 1/2 c. soft bread crumbs
 1 Tbsp. melted butter or margarine

Cook broccoli in boiling water until tender; drain. Arrange broccoli in greased 11 1/2 x 7 1/2 x 1 1/2 inch baking dish and place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour over the chicken and sprinkle with the grated cheese. Combine the bread crumbs and butter and sprinkle over the cheese. Bake in preheated 350° oven for 25-30 minutes. Garnish with strips of pimento and sliced olives if desired. Serves 6-8 normal persons, 3-4 queens. Main dish that's quick and good for working girls!

WILD RICE LILIANE

Mai Ling Bolyard

- 2 c. wild rice
 1 c. brown rice
 3 lb. extra lean ground beef
 4 onions, chopped
 4 green peppers, chopped
 3 (8 oz.) cans tomato sauce
 Chili powder to taste
 1/2 tsp. thyme
 1/4 tsp. nutmeg
 Salt and pepper to taste

WILD RICE LILIANE (Continued)

Wash wild rice in cold running water for 1-2 minutes. Cover with water; add 1 teaspoon salt and 2 tablespoons cooking oil. Cover and cook 45-50 minutes; drain. Cook brown rice according to package directions. Brown ground lean beef; add peppers and onions. Add chili powder to taste, salt, pepper, thyme, and nutmeg. Combine all ingredients in large roaster; add tomato sauce. Mix well. Bake at 350° for 1 hour. Serves 20.

CHICKEN (MY WEAKNESS) ENCHILADA

Tom Lon

- 1 (2-3 lb.) fryer, boiled and deboned (keep 1 c. liquid to use in ingredients)
 2 cans Gebhardt's enchilada sauce
 1 can cream of mushroom soup
 1/2 tsp. garlic salt
 Dash pepper
 1 pkg. (10-12) corn tortillas
 1 large chopped onion

Mix all ingredients together. Tear tortillas into small pieces and top with lots of grated cheese. Bake at 350° for 30 minutes.

COMPANY CASSEROLE

Esther Williams

- 8 oz. noodles
 1 lb. ground meat
 3 Tbsp. butter
 2 cans (8 oz.) tomato sauce
 1 c. cottage cheese
 8 oz. cream cheese
 1/4 c. sour cream
 1/2 c. green onion, chopped
 1/2 c. green pepper, chopped
 2 tsp. melted butter

Cook noodles; brown meat in butter. Stir in tomato sauce and season to taste. Combine cottage cheese, cream cheese, sour cream, onion, green pepper. Spread 1/2 cooked noodles in greased casserole; cover with cheese mixture and put in remainder of noodles. Pour butter over. Put sauce mix on top and cook in 350° preheated oven for 30 minutes, covered.

SHRIMP QUEEN VICTORIA

Maxine Petty

- 1 lb. raw shrimp, peeled and cleaned
 1 c. sour cream
 1 small onion, chopped fine
 1/4 c. butter
 1 can mushrooms (6 oz.)
 1 Tbsp. flour
 Dash cayenne pepper
 1 1/2 c. cooked rice

SHRIMP QUEEN VICTORIA (Continued)

Saute shrimp and onion in butter for 10 minutes or until tender. Add mushrooms and cook for 5 minutes more. Sprinkle in flour, salt, and pepper. Stir in sour cream and cook slowly for 10 minutes, not allowing to boil. Serve over rice. Makes 4 servings. This is an excellent dish if you don't have much time to prepare for those surprise guests.

CHICKEN TORTILLA CASSEROLE

Maudie

1 chicken, boiled, boned, diced	1 c. sauteed onions Cloves garlic, sauteed
1 lb. Cheddar cheese, shredded	

Add:

1 can Rotel tomatoes	1 can cream of mushroom soup
1 can cream of chicken soup	1 Tbsp. chili powder

Soak 1 package tortillas (uncooked) in broth of chicken 10 minutes. Line casserole with 2 layers tortillas. Alternate layers of chicken-cheese. Heat thoroughly in oven.

HONEY CHICKEN

Ora Faye Sanders

1/4 c. honey	1 3/4 tsp. salt, divided
2 Tbsp. Lea & Perrin	2 1/2 lb. chicken parts
2 Tbsp. oil	3/4 c. cornflake crumbs
1 Tbsp. lemon juice	1/3 c. finely chopped nuts

Combine honey, Lea & Perrins, oil, lemon juice, and 1 1/4 teaspoon of the salt. Pour over chicken; coat completely. Cover and refrigerate 24 hours, turning once. Combine cornflake crumbs, nuts, and remaining 1/2 teaspoon salt. Lift chicken pieces from marinade. Coat with crumb mixture. Arrange on rack in shallow baking pan. Bake in preheated 325° oven until chicken is fork tender, about 1 hour. Serves 4.

CHICKEN BREAST MILAN

Penny Dyer

6 large breasts, deboned	4 Tbsp. garlic powder
2 (16 oz.) containers sour cream	2 Tbsp. Worcestershire sauce
	2 Tbsp. Tabasco sauce

Mix all the ingredients together. Place chicken breast in baking dish. Pour mixture over them. Bake, covered, for 45 minutes to 1 hour.

CHICKEN BREAST A LA MOSCOW

Penny Dyer

6 large breasts, deboned	1 bottle Russian salad dressing
1 (8 oz.) jar apricot pre- serves	(can substitute Catalina dress- ing)

Mix salad dressing with jar of preserves. Pour mixture over breast in cooking dish. Bake, covered, at 350° for 1 hour.

GEORGE'S CHICKEN

Miss Swilley

1 pt. sour cream	Onion slices
1 c. white wine	Chicken, deboned, breast and thighs (drumsticks will also do if you get lazy and don't wish to debone the breast)
Butter	
Rosemary	
Salt	
Pepper	
Potato slices	

Put butter pats on the bottom of a baking pan. Put a layer of sliced potatoes and onions (white or yellow). Sprinkle with rosemary, salt, and pepper. Add another layer, if desired. I usually use a Corning Ware ceramic pot 4 inches deep. Then place chicken pieces on top. Pour the cup of white wine over all. Season again. Cook at 375°, covered with foil, for 1 hour and 15 minutes. Remove foil and add 1 pint of sour cream. Cook, uncovered, for 15 to 20 minutes more.

GOULASH

Grandmother H.

2 lb. stewing beef
2 Tbsp. oil or shortening
1 (1 lb.) can tomatoes

1 (1 3/4 oz.) env. Chili-O mix
6 carrots, peeled and sliced
1/2 c. dairy sour cream

Brown beef in oil in large skillet; pour off excess fat. Stir in tomatoes, contents of Chili-O mix envelope and carrots. Cover and cook over medium heat for 1 hour, or until tender, stirring occasionally. Stir in sour cream just before serving. Makes 6 to 8 servings.

CHICKEN AND SAUCE DINNER

Todd

4 chicken breasts
1 small can crushed pineapple
1 can French style green beans
1 can cream of chicken soup
1 can bean sprouts
1 can or bottle mushrooms

3/4 c. dry (extra) vermouth
2 Tbsp. A-1 sauce
Small amount Worcestershire sauce
Small amount garlic powder
Small amount onion salt

Mix all of the above ingredients except the chicken together. Butter a baking dish; rub the chicken breasts with a small amount of soy sauce. Place 2 pieces of the chicken in the bottom of the baking dish and pour in 1/2 the mixed sauce. Place the remaining chicken in the dish and pour in the rest of the sauce. Bake at 350° for 1 1/4 hours.

CATALINA STEAK

Mildred Love

2 lb. steak sirloin, cut in
1 inch squares
2 bottles Catalina salad
dressing
2 green peppers

2 onions
3 large stalks celery
1 lb. mushrooms (fresh)
Noodles
Sour cream

Brown steak squares in large stewer. Cut up peppers, onions and celery. Add Catalina dressing to browned steak; add cut up vegetables to mixture and let simmer for approximately 1 hour or until vegetables are tender. Saute mushrooms in butter until tender. Prepare noodles as usual. Serve steak and vegetable mixture over the noodles, topped with sour cream, and finally the sauteed mushrooms on top.

TEXAS STROGANOFF

Penny Dyer

4 medium veal cutlets or
minute steaks
4 green onions
3 Tbsp. butter

2 cubes beef bouillon soup
3 Tbsp. Bouquet Garni
1/2 pkg. instant brown gravy
1 1/2 c. mayonnaise

Melt butter in large skillet. First tear steak into small pieces, then brown in skillet. Chop onions and brown them. Then crush the cubes of bouillon; sprinkle over meat. Then put the Bouquet Garni in. Put in the brown gravy. Mix all this very well; put in mayonnaise. Mix well and then serve over rice. Serves 4 to 6.

WHILLAMENIA'S SANDWICH BAKE

Maudie

12 slices white bread
1 (8 oz.) pkg. Mozzarella
cheese
3 eggs

2 1/4 c. milk
1/4 c. yellow mustard
1 or 2 tomatoes, cut in wedges
Paprika

Trim crust from bread. In greased 8 inch square baking dish, layer slices bread and cheese; beat together milk, mustard and eggs. Pour over sandwiches. Sprinkle paprika. Refrigerate for 1 hour. Bake at 400° 30 minutes. Top with tomato. Bake 10 minutes longer. Serves 4-6.

ENCHILADAS A LA ROSE

Rose Cano

2 lb. hamburger meat
1/2 Tbsp. salt
1/2 Tbsp. pepper
2 Tbsp. chili powder
3 Tbsp. flour

2 lb. Longhorn cheese, shredded
1/2 c. Wesson oil
1 1/2 c. water
2 doz. corn tortillas

Brown hamburger meat in large skillet until thoroughly browned; sprinkle salt and pepper on meat as it browns. Mix chili powder and flour in a measuring cup and add about 1/3 cup of water; mix thoroughly until flour completely dissolves. Pour chili and flour mixture into browned meat and mix thoroughly and then add hot water to pan (about 1 1/2 to 2 cups) until desired thickness of chili is accomplished. (Note: the more water you add the thinner the chili will come out after it simmers.) Step 1 accomplished! Get ready for the hard work! Step 2! After chili

ENCHILADAS A LA ROSE (Continued)

is brewing, then proceed with step 2. Now you're rolling! Take 2 dozen large corn tortillas and fry each one for about 15 seconds in hot skillet with Wesson oil until each one is soft enough to roll. As you take each tortilla out, roll each one with the shredded cheese and place them side by side in a deep dish, about 3/4 inches deep. After you have filled pan with rolled tortillas, pour the now simmering chili on top of the tortillas. Pop into the oven at about 400° for about 20 minutes or until cheese is melted inside the tortillas. You got it, enchiladas ala Rose! Variations: You can fill tortillas with seasoned, cooked hamburger meat and put shredded cheese on top. Then pour the chili on top and then into the oven. (Alias meat enchiladas.) Onions can be rolled into each tortilla with shredded cheese or sprinkled on top of them, depending on whether you are going out or not! Now wasn't that easy?

CHICKEN BREASTS WITH YOGURT

Mai Ling Bolyard

1 c. plain yogurt	1/4 tsp. ginger
2 tsp. flour	1 clove garlic
1 tsp. salt	3 lb. chicken breasts

Mix all ingredients; remove skin from chicken and place in yogurt. Mix to coat well. Cover and refrigerate at least 4 hours or overnight. (172 calories)

WINONAS WHATEVERS

Miss Tennessee 78

1 lb. dried, green split peas	Finely chopped onion
Chicken, finely chopped	Fresh finely chopped chives
Salt	Jalapeno pepper to taste
Pepper	Chicken stock
Accent	

Soak peas in stock overnight. Place desired amount of peas in blender; add chicken stock and blend to the consistency of thick pancake batter. Add seasonings, onion, and chives, to taste. Add chopped chicken and the optional jalapeno pepper; stir. Fry as you would a pancake as thinly as possible. Great as a late evening snack, light meal served with Guacamole Salad.

TRIXIE'S CHICKEN DELIGHT

Trixie Trumps

1 chicken, cut up	1/2 tsp. garlic powder
1 cube chicken bouillon	1/4 tsp. oregano
1 can stewed tomatoes	Flour
1/4 c. cooking oil	Salt
1 Bell pepper	Pepper
1 medium onion	Parmesan cheese

Season chicken with salt, pepper and garlic powder. Flour chicken parts. Heat oil in skillet large enough to hold all chicken parts; oil should be about 1/4 inch deep. Now for the fun... brown chicken parts. In a small saucepan, dissolve bouillon cube in 1 cup water. After chicken is thoroughly browned, add bouillon and stewed tomatoes. Slice Bell pepper and onion (they're prettier if you cut them in little circles) and arrange slices over chicken and tomatoes. Season again with salt and pepper; then sprinkle oregano and Parmesan cheese over all. Cover and simmer over low heat from 30 to 45 minutes or until tender. You can tell it's ready when the meat pulls away from the bone. Serve on a bed of rice...it's heaven!

OVEN BARBECUED CHICKEN

Maxine Petty

8 chicken pieces	2 tsp. salt
1/2 c. flour	2 tsp. pepper
1/2 c. Wesson oil	

Mix together flour, oil, salt and pepper and dip chicken pieces in mixture. Then place in casserole.

Pour over the following sauce:

3/4 c. water	1 button crushed garlic
1 c. catsup	

Put sliced onion rings on top and bake at 300° for 1 hour.

BAKED TUNA

Maxine Petty

1/2 c. milk	1 can mushroom soup
1 can tuna	1 small can baby lima beans

BAKED TUNA (Continued)

Put in medium rectangular Pyrex dish. Mix and bake at 325° until bubbly. Remove from oven and top with cheese biscuits and bake until biscuits are brown.

HAM CROQUETTES

Bunny Aaron

2 c. baked ham, finely
chopped
2 c. cold mashed potatoes
1 onion, finely grated

2 eggs, slightly beaten
Fine dry bread or cracker
crumbs

Combine the ham and potatoes and season with grated onion. Shape into small rolls like sausages. Dip in beaten egg and bread or cracker crumbs and fry in hot lard.

HAM & CHICKEN A LA NEWBURG

Maria Thompson

1 c. ham
1 c. chicken

2 c. medium white sauce
4 Tbsp. cooking sherry

Cut ham and chicken into thin strips and place in white sauce in pan. When heated through, but not boiling, pour in sherry. This sherry, for cooking purposes only, includes all seasonings necessary. Put no salt or pepper in white sauce. Be sure to not let sauce boil. Serve as soon as sherry is well mixed with sauce. Serve on toast which has been made and buttered. Delicious flavor if served immediately. Serves 4. Shrimp can also be used in place of other meat.

OVEN BEEF STEW

Bunny Aaron

1 - 1 1/2 lb. boneless chuck
1 onion, sliced
1 bay leaf
4 whole potatoes
3 or 4 carrots

1/2 can condensed cream of to-
mato soup
1 1/2 tsp. salt
1/4 tsp. pepper

Cut beef into small pieces. Brown with onion in Dutch oven on top of stove. Cover with boiling water; add bay leaf. Cover and cook in slow oven for 1 hour. Add whole potatoes, sliced

OVEN BEEF STEW (Continued)

carrots, soup and other seasonings; cover and continue cooking in slow oven for 1 hour longer, or until vegetables are quite tender.

CREOLE POT ROAST

Maria Thompson

5 lb. chuck of beef
1/4 c. salad oil
2 bay leaves
1 onion, minced
Juice of 1 lemon

2 tsp. allspice
2 1/2 tsp. salt
2 Tbsp. flour
Pepper

Mix oil, lemon juice and seasonings and rub well into each side of meat. Mix flour and butter and brown the meat in this, then add 1 cup boiling water. Cover closely and cook in moderate oven (350°) for about 2 1/2 hours. A pot roast may be cooked in the oven or on top of the stove. It is not where but how the meat is cooked. Added liquid and a cover on the pan make the pot roast.

STUFFED PORK CHOPS

La Viena Swaringin

4 (1 1/2 in. thick) pork chops
3/4 lb. chopped mushrooms
1/2 c. parsley, chopped

1 slice Swiss cheese per chop
2 eggs, beaten
Bread crumbs

Cut a pocket in each chop and put in 1 slice of chopped Swiss cheese, chopped mushrooms, and parsley. Dip each chop into egg and cover with bread crumbs. In an electric fry pan put 3 tablespoons cooking oil and brown chops on both sides at about 340°. After the chops have been browned, pour in 3/4 cup chablis wine and set temperature at simmer with cover on and cook for 1 hour.

CHICKEN SEVILLE

John Cox

3 Tbsp. butter
1/2 lb. fresh mushrooms
4 Tbsp. olive oil
3 lb. chicken pieces
1 c. uncooked rice

2 c. chicken broth
1 clove minced garlic
12 very small white onions
1 c. pimento-stuffed olives
1 c. dry white wine

CHICKEN SEVILLE (Continued)

3/4 tsp. oregano

1/2 c. toasted, sliced almonds

In large skillet, lightly brown mushrooms in butter. Remove and set aside. Pour oil in skillet and heat. Coat chicken with flour, salt and pepper and fry in oil until brown. Remove chicken and keep warm. Mix rice and garlic with oil in skillet, then stir in 1 cup chicken broth. Turn contents of skillet into a shallow baking dish. Put onions, chicken, mushrooms and olives into dish. Pour remaining broth and wine over all. Sprinkle oregano over chicken. Bake, covered, at 375° for about 45 minutes. Remove and top with almonds before serving.

CLARA BROWN'S PORK CHOPS

Patsy

4 smoked pork chops
2 cans sauerkraut
4 baked potatoes
Cider vinegar

Applesauce
Brown sugar
Salt and pepper

Pour sauerkraut in a baking pan. Add vinegar, applesauce and brown sugar to taste (preferably, a sweet-sour taste). Mix well and place pork chops on mixture. Sprinkle brown sugar over them with salt and pepper. Bake in 350° oven for 2 hours. (Turn chops after 1 hour to cook evenly.) Serve sauerkraut and chops on top of crushed potatoes (split 4 baked potatoes).

CHOW MEIN CASSEROLE

Helen Hanson

1 1/2 lb. lean ground beef
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup

1 can cream of vegetable soup
1 can chicken gumbo soup
1 (8 oz.) pkg. chow mein noodles
1 small jar sliced mushrooms

Brown beef thoroughly. Grease casserole dish and mix beef with the soups and mushrooms. Add 3/4 package chow mein noodles to mixture. Bake for 40 minutes at 350°. Remove from oven and add the remaining noodles on top and return to oven and bake for another 20 minutes.

LOIS'S OLIVE-MEAT CASSEROLE

Lois Lane

1 lb. macaroni, cooked
2 c. chopped green pepper
1 c. chopped celery
2 c. chopped onion
1 lb. ground beef
1 lb. ground pork
1/2 lb. grated cheese

1 c. margarine
2 tsp. salt
1 c. chopped green stuffed olives
4 oz. can mushrooms
2 small cans tomato sauce
1 can tomato soup

Saute vegetables in margarine in large skillet; add meat and cook until browned. Mix with remaining ingredients in casserole dish (except cheese). Bake at 350° until mixture is hot throughout. Add cheese to top and continue baking until cheese has melted.

HOME DID SHRIMP BOIL

Evelyn Cooney

8 c. water
1/4 sliced onion
2 bay leaves

2 ribs celery with leaf
1 1/2 tsp. salt
1/8 tsp. cayenne pepper

Put all ingredients in a large pot and let boil for 20 minutes. Then add your shrimp and let boil for 5 minutes. Turn off fire and let the shrimp cool in the water...wonderful flavor.

DRUNK RICH SHRIMP CONNIE

Evelyn Cooney

1 1/2 lb. shrimp, boiled (not too done)

16 canned artichoke hearts
1/2 lb. sauteed mushrooms

White Sauce:

6 Tbsp. butter
3 Tbsp. flour

Dash salt
Dash white pepper

Melt butter and whisk in flour; add the dash of salt and white pepper. Add 1 cup milk, 1 cup heavy cream, 1/2 cup grated Parmesan cheese, 1 tablespoon Worcestershire sauce, and 1/2 cup sherry. Butter medium size casserole dish. Layer with artichoke hearts, mushrooms, shrimp and cover with some of the white sauce. Make another layer and cover again with sauce. Top with about 1/2 cup grated Parmesan cheese. Bake at 350°

DRUNK RICH SHRIMP CONNIE (Continued)

for about 30 minutes, covered. Bake, uncovered, for another 10 minutes. Serve on rice, pastry shells or toast wedges. Not hardly fatnin'.

ELEGANT SHRIMP AND ARTICHOKE BAKE Miss Swilley

1 lb. fresh shrimp	1/4 c. dry white wine
2 (9 oz.) pkg. frozen artichoke hearts	1 1/2 c. (1, 6 oz. pkg.) shredded Gruyere cheese
1/2 c. (1 stick) margarine	1/4 tsp. salt
1/2 c. flour	1/4 tsp. white pepper
1 1/2 c. homogenized milk	Paprika or fresh dill

Cook shrimp in boiling, salted water to cover about 2 to 5 minutes or until tender. Shell and devein. Prepare artichoke hearts according to package directions; drain. In medium size saucepan, over medium heat, melt margarine and stir in flour. Remove from heat. Gradually stir in milk and wine; return to low heat and cook. Stir constantly, until mixture thickens and just comes to a boil. Stir in cheese, salt, and pepper; cook until cheese melts. Remove from heat. In a buttered 9 inch dish, arrange artichoke hearts around the outside edge of dish. Place shrimp in center; pour cheese sauce over all. Sprinkle with paprika or fresh dill. Bake in a moderate (350°) oven for 25 minutes or until cheese sauce is hot and bubbly. If desired, garnish with additional fresh dill. Serve immediately. Serves 4 to 6.

CHICKEN ELEGANCE - OHIO MCA President - 1977 Miss Camp America - 1978

1 (3 lb.) chicken, cutting the poor baby into serving pieces	1 small can mushrooms, drained
2 1/2 cans cream of chicken soup, undiluted	3/4 - 1 lb. green (seedless) grapes
1/2 c. slivered almonds	1/2 c. brandy
	1/2 c. raisins

In shallow casserole, layer the ingredients as follows: spread some of the soup in bottom of dish; place on top slivered almonds, mushrooms, grapes and raisins. Sprinkle (ever so lightly) a touch of brandy. Add chicken pieces. Repeat layering, ending with raisins and remainder of brandy. Bake, covered, at 325° for 45

CHICKEN ELEGANCE - OHIO (Continued)

minutes. Uncover, bake 15 minutes more. Set your table, using heavy candle light. Eat and enjoy. Serves 4.

LARA'S LIP-LICKING QUICHE - Ohio MCA President 1977 Miss Camp America 1978

1 (10 in.) pie shell	1 1/4 c. Swiss cheese, grated
5 large eggs	1 c. chopped corned beef or ham
3/4 c. milk	Chopped onion

Beat eggs and milk about 2 minutes on medium speed. Slide in meat and cheese. Pour into pre-baked pie shell and bake until golden in 400° oven, about 30 minutes. If you're serving to someone you wish to kiss after eating, go lightly on the chopped onion. If not, add all the chopped onion you want because who cares what your breath smells like.

PORK CHOPS WITH Invitation & Door Chairman 1977-78 APPLE-RAISIN STUFFING (Easy when you're drunk)

6 loin pork chops (1/2 to 3/4 in. thick)	2 Tbsp. sugar
1 Tbsp. shortening	1 pkg. Stove Top stuffing mix
1/2 c. raisins	Salt
2 c. apple juice	Pepper

Season chops with salt and pepper and brown quickly (or he may leave) in shortening in a large skillet. Add raisins and 1/2 cup apple juice (this is really sounding fun, isn't it?). Cover and simmer 30 to 40 minutes until chops are tender and glazed. Remove chops from skillet and keep warm. Add to skillet remaining apple juice, sugar and contents of vegetable/seasoning packet. Bring to boil (isn't it heaven?); reduce heat. Simmer 6 minutes. Add stuffing crumbs and stir just to moisten (be gentle). Cover; remove from heat (leave the room) and let stand for 5 minutes. Fluff with fork, arrange on platter with chops and please, let your guests have some. Serves 6.

PENNY'S GREEN PEPPER STEAK WITH FRESH TOMATOES

Penny Puff

3 lb. sirloin tip steak	3 large green peppers, cut into strips
1/3 c. vegetable oil	1 lb. fresh mushrooms
1/4 tsp. pepper	1/3 c. cornstarch
1 tsp. salt	1/4 c. water
1/2 c. sliced onion	1 Tbsp. soy sauce
1 clove garlic, finely chopped	2 c. cherry tomatoes, halved
1 1/2 c. red wine	

Slice beef into thin strips 2 inches long. Brown beef in oil in Dutch oven (really!) Stir in salt, pepper, onion, garlic and wine (yay!) Heat to boiling, then reduce heat and cover. Simmer until meat is tender, 20 to 30 minutes (it's all over). Stir in green peppers and whole mushrooms and cover. Simmer until vegetables are crisp tender, 3 to 4 minutes. Mix cornstarch, water, and soy sauce. Pour into meat mixture, stirring constantly, until mixture boils and thickens, about 1 minute. Add tomatoes and serve. Makes 8 servings.

ARKANSAS TALARIENE

Tulip Turner

2 lb. Texas #1 ground chili beef	2 garlic buds, chopped
1 large pkg. noodles (thin)	2 tsp. chili powder
2 large onions, chopped	1 can tomato soup
1/2 Bell pepper, chopped	1 can Ro-tel tomatoes
	1 1/2 lb. American cheese, grated

Brown beef in oil; add onions and Bell pepper and cook until tender. Add garlic and chili powder and mix well. Boil noodles until tender. Place 1/2 of noodles in bottom of 9 inch baking dish. Spread meat mixture and layer with grated cheese. (Save some cheese for top.) Put remaining noodles on top. Pour over this, tomato soup diluted with 1/2 can water and Ro-tel tomatoes. Cook 1 to 1 1/2 hours at 250°. When nearly ready, sprinkle with remainder of cheese.

CASSOULET OF PORK WITH BLACK EYED PEAS

Miss Tennessee 78

1 lb. dried black eyed peas	3/4 tsp. thyme
3 lb. pork shoulder	12 small white boiling onions
Salt and pepper	2 beef bouillon cubes
2 cloves garlic, finely minced	1 Tbsp. Worcestershire sauce
1 bay leaf, broken	

Soak peas overnight. Bring to boil; reduce heat and simmer, covered, for 1/2 hour. Drain, reserving peas and at least 3 cups liquid. Season pork with salt and pepper and roast on rack in roasting pan in preheated 450° oven for 30 minutes. Remove roast to Dutch oven. Gently stir garlic, bay leaf, thyme and 1/2 teaspoon pepper into peas and spoon around the roast; place onions on peas. Heat reserved liquid to boil. Stir in bouillon cubes and Worcestershire sauce; pour over peas. Cover and bake in 350° oven 2 1/2 to 3 hours or until meat is tender.

MARTINI STEAKS BY WINONA

Miss Tennessee 78

In a large shallow dish combine 3/4 cup gin with 2 tablespoons salad oil, 1 tablespoon dry vermouth, 2 garlic cloves, crushed, 1/2 teaspoon basil, marjoram and salt, and a dash of angostera bitters. Add steaks (1 1/2 inches thick minimum and 9 ounces). Marinade, turning several times, for 3 hours. Broil under pre-heated broiler, basting several times with marinade. Broil 3 minutes each side for very rare steaks. Enough marinade for 4 steaks.

DEVILED WINONA STEAK

Miss Tennessee 78

Proceed as follows: 1. Tenderize a round steak and cut into strips approximately 1 inch by 3 inches. 2. Paint the strips with yellow mustard, then salt and pepper the strips. 3. Sprinkle flour over both sides of the strips. 4. Brown the strips in 1/8 inch bacon fat over a medium heat. 5. Remove from heat and add 1 cup water, 2 tablespoons melted butter, 1/2 onion, chopped finely, 3 tablespoons chili sauce, juice of 1 lemon, and 1/4 teaspoon paprika. 6. Cover and simmer for 1 to 1 1/2 hours. 7. Serve over noodles or rice.

SWEET 'N SOUR WEINERS

Tammy G.

- | | |
|---------------------------|---------------------|
| 1 small jar currant jelly | 1 small jar mustard |
| 1 pkg. weiners | |

Cut weiners into small slices. Mix all ingredients in double boiler and heat for 30 to 40 minutes.

QUICK TRICK LASAGNE

Lois

- | | |
|-------------------------------|---------------------------------|
| 1/2 lb. ground beef | 1/2 lb. lasagne noodles, cooked |
| 1 c. chopped onion | 1 pt. cottage cheese |
| 2 large cloves garlic, minced | 1/2 lb. Mozzarella cheese, |
| 2 tsp. oregano, crushed | thinly sliced |
| 2 cans tomato soup | Grated Parmesan cheese |
| 1/2 c. water | 2 tsp. vinegar |

Brown beef and onion with garlic and oregano added. Add soup, water, and vinegar; simmer for 30 minutes, stirring now and then. In shallow baking dish (12x8x2 inches), alternate layers of noodles, cottage cheese, meat sauce, and Mozzarella. Sprinkle with Parmesan cheese on top. Bake at 350° for 30 minutes. Let stand for 15 minutes before serving.

SHRIMP PARAGUS

Maudie

- | | |
|---|--|
| 2 (15 oz.) cans extra long asparagus spears | 1 c. light cream |
| 2 Tbsp. butter | 1 (4 1/2 oz.) can shrimp, drained and rinsed |
| 1 Tbsp. flour | 1 tsp. lemon juice |
| 1/2 tsp. salt | 1 egg yolk, beaten |
| 1/4 tsp. white pepper | 2 Tbsp. sherry |
| 1/2 tsp. sugar | 3 Tbsp. grated Swiss cheese |

Heat asparagus. Be careful not to break. Melt butter in saucepan; add flour, salt, pepper and sugar; gradually stir in cream. Cook over medium heat; stir constantly until thickened and smooth. Reduce heat; add shrimp and heat through. In a bowl combine lemon juice, egg yolk, sherry and cheese; stir egg mixture into sauce. Heat; do not boil. Drain asparagus; arrange in serving dish. Top with shrimp sauce.

ORIENTAL PRINCESS (Beef with Vegetables)

The Big "C"

- | | |
|--|---|
| 1 lb. flank steak | 3 Tbsp. soy sauce |
| 3 Tbsp. cooking oil | 1/2 tsp. instant beef bouillon granules |
| 1/2 lb. fresh mushrooms, sliced | 1 pkg. frozen pea pods (snow peas) |
| 1 onion, sliced and separated into rings | 1 pt. cherry tomatoes |
| 1/2 c. bias-cut celery (1/4 inch slices) | 1 Tbsp. cornstarch |
| 1 garlic clove, minced | 2 Tbsp. water |
| 1/2 c. water | Hot cooked rice |

Cut and assemble all ingredients before starting to cook. Cut flank steak lengthwise in strips 2 inches wide; then slice meat across the grain in thin slices. In a large, heavy skillet, brown meat in hot oil over high heat, about 7 minutes. Stir frequently. Add mushrooms, onion, celery, garlic, 1/2 cup water, soy sauce and bouillon granules; bring to boil. Reduce heat and simmer, covered, 5 minutes. Add pea pods and tomatoes. Cover and bring to boiling; cook 3 minutes. Dissolve cornstarch in 2 tablespoons water; stir in meat mixture. Cook and stir until mixture thickens and bubbles. Serve over hot cooked rice. Makes 6 servings.

CHEESY STEAK STRIPS

The Big "C"

- | | |
|--------------------------------------|---|
| 1 lean beef round steak, about 1 lb. | 1 (3 oz.) pkg. cream cheese, room temp., crumbled |
| 2 Tbsp. butter or margarine | 1/2 c. beef broth |
| 1 c. chopped onions | 1 1/2 tsp. garlic salt |
| 2 c. sliced celery | 1/2 tsp. pepper |
| 2 c. sliced carrots | 3 c. hot cooked rice |
| 1 can Cheddar cheese soup | |

Remove bone and fat from steak; cut meat into thin narrow strips. Brown meat on all sides in hot butter; add onions, celery and carrots. Continue cooking until vegetables are tender crisp. Stir in soup, cream cheese, broth and seasonings. Cover and simmer about 30 minutes or until meat is tender. Serve over beds of fluffy rice. Garnish with chopped fresh parsley. Makes 6 servings.

CHRISTINE'S MEAT LOAF

The Big "C"

- | | |
|-----------------------------------|-----------------------------|
| 1 c. herb-seasoned bread stuffing | 1 tsp. salt |
| 1/4 c. milk | 1/8 tsp. pepper |
| 1/2 c. chili sauce | 1 1/4 lb. ground beef round |
| 1 egg | 1 c. finely chopped celery |

In a medium mixing bowl combine bread stuffing, milk, chili sauce, egg, salt and pepper until bread is thoroughly moistened and paste like. Add beef and celery; mix with hands until blended. Line a small baking pan with foil. Turn meat mixture into pan and shape into loaf. Bake in a preheated 375° oven about 1 hour. Makes 6 servings.

TEAROOM CHICKEN BREASTS

The Big "C"

- | | |
|--------------------------------|-------------------------------|
| 6 whole chicken breasts, boned | 1/2 c. sliced fresh mushrooms |
| Flour | 1 1/2 c. sour cream |
| Egg batter | 1/2 c. minced chives |
| Butter | 6 servings hot, cooked rice |

Wash chicken breasts and dry thoroughly. Roll in flour and dip in egg batter. Roll lightly in seasoned flour again and saute in butter until brown and tender. Drain off fat left in pan. Add mushrooms. Simmer 1 minute, then stir in sour cream and chives. Simmer until mixture just comes to a boil, but do not let sour cream boil. Place chicken breasts in a casserole and pour sour cream mixture over them. Bake at 350°, covered, until thoroughly heated. Serve with rice. Serves 6.

Egg Batter:

- | | |
|-----------|---------------|
| 1 c. milk | 1 Tbsp. flour |
| 1 egg | 1/2 tsp. salt |

Mix and use as directed.

HAM VIENNESE WITH RICE

Kitty Kochen

- | | |
|---|-----------------------------|
| 3 c. hot cooked rice | 1 can cream of chicken soup |
| 2 1/2 c. fully cooked ham, cut in thin strips | 2 Tbsp. dry white wine |
| 1 1/2 Tbsp. butter or margarine | 1 1/2 tsp. prepared mustard |
| 1/2 c. chopped onion | 1/4 tsp. dill weed |
| 2 c. thinly sliced celery | 3/4 c. sour cream |
| | 1/3 c. sliced pimento |

While rice is cooking, saute ham in butter about 2 minutes (use large skillet). Add onions and celery, continue cooking until vegetables are tender crisp. Stir in soup, wine, mustard, and dill weed; heat thoroughly. Add sour cream and pimento. Heat, but do not boil. Serve over beds of fluffy rice. Makes 6 servings.

TAMMY'S BEEF STROGANOFF

Tammy G.

- | | |
|---|------------------|
| 3 lb. round steak, sliced thin and cut into 1 inch strips | 1 tsp. sugar |
| 1 chopped onion | 1 pt. sour cream |
| 2 Tbsp. catsup | 1/4 c. butter |
| 1 tsp. mustard | 1/4 c. flour |
| 1 tsp. soy sauce | 1 can mushrooms |
| 1 1/2 tsp. lemon juice | Salt |
| | Pepper |

In large skillet, brown steak strips and chopped onion. In a saucepan combine catsup, mustard, soy sauce, lemon juice, sugar, salt and pepper to taste and bring to a boil. Add this to meat and onion in skillet along with 1 can mushrooms (including liquid). Combine sour cream, butter and flour and add to skillet. Simmer about 4 1/2 to 5 hours (make sure to keep plenty of liquid). Serve over cooked rice.

WINONAS CHICKEN ROSEMARY

Miss Tennessee 78

- | | |
|------------------------------|--------------------------|
| Sliced bacon | Sprinkle rosemary leaves |
| 1 medium onion, chopped fine | |

Layer in above order in Pyrex oblong baking dish. Bake in 350° oven until bacon edges are curled and slightly crisp. Remove from oven. Scrape the onion and rosemary off and put aside. Leave small amount of onion and rosemary.

WINONAS CHICKEN ROSEMARY (Continued)

Chicken halves, deboned
breasts are better
Salt

Pepper
Canned sliced mushrooms

Salt and pepper the chicken; lay atop the bacon. Over this sprinkle the onion and rosemary mixture and the mushrooms. Mushrooms should completely cover the chicken. Pour over the chicken and mushrooms a mixture of:

1 egg
4 or 5 oz. sour cream
1/2 can chicken broth

1/2 tsp. medium grind black pepper
Bit garlic powder

Combine well in a blender at high speed. Depending on how highly seasoned you like your food, you may want to sprinkle once more with coarse black pepper and garlic pepper seasoning. Sprinkle a bit of paprika as the last step. Bake at 450° covered very loosely with foil. Baste occasionally with other 1/2 can of chicken broth to keep the egg mixture loose. Bake approximately 1 1/2 hours.

FRICASSEE OF CHICKEN OR TURKEY Bobbie Sue Johnson (50 Portions)

7 (5 lb.) boiled fowl

1. Remove the meat from the fowl; cut each half breast into 4 parts. 2. Cut each leg into four parts. 3. Place in braising pot; add enough chicken broth to moisten the fowl. 4. Cover pot and place on slow fire to heat fowl thoroughly. 5. Make a veloute or sauce using 6 quarts chicken stock, 1 quart milk and 1 quart light cream. Thicken with white roux using 4 cups melted hydrogenated vegetable fat or butter and 4 cups of flour. Test sauce for right consistency and adjust according to moistness of heated chicken. 6. Season to point, adding 1 teaspoon Tabasco sauce and Accent. Optional: Add yolks of eggs and lemon juice as in sauce allemonde, or a few drops of egg-shade food coloring. Pour the sauce over the chicken and mix the contents by shaking the pot. Do not stir contents, as this will break up the chicken meat. Serve with boiled rice, curried rice or buttered noodles.

MEAT BALLS (50 Persons)

Bobbie Sue Johnson

Utensils:

French knife
Mixing bowl
Whip

Saucepan
Baking pan

12 lb. ground beef
4 lb. ground pork
12 eggs
2 lb. onions
6 green peppers
1 1/2 pt. cold meat stock
or water

1 (46 oz.) can tomato juice
2 1/2 lb. bread crumbs
5 Tbsp. salt
1 tsp. pepper
1 tsp. ground thyme
3 cloves garlic

1. Grind or chop onions and green pepper. 2. Place meat, onions, pepper in mixing bowl; add seasoning and all liquid ingredients. 3. Add bread crumbs and mix together thoroughly by hand. 4. Divide mixture to make 6 meat balls per pound of meat. Roll meat into balls. 5. Pass the meat balls lightly into flour and shake off excess flour. 6. Grease the baking pans and place meat balls neatly in pans. 7. Place pans in oven at 350° and cook meat until brown. 8. Remove the meat balls and place in saucepan. 9. Cover with meat sauce and let simmer until meat balls are tender. (Brown sauce may be used in place of meat sauce.)

MEAT LOAVES (42-72 Servings)

Bobbie Sue Johnson

Yield: 4 loaves of from 4 to 4 1/2 pounds of raw mixture per loaf.

Utensils:

Mixing bowl
French knife

Loaf pans
Fry pan

11 lb. raw ground beef (or 8 lb. of beef and 4 lb. pork or veal may be used)
1 lb. fresh or fat salt pork raw, ground
2 qt. bread, soft chopped

6 eggs, slightly beaten
5 c. milk
1/2 c. chopped onions
1/2 c. drippings butter
1/4 c. salt
1/2 tsp. pepper
2 qt. tomato soup

MEAT LOAVES (Continued)

(May be poured over tops of loaves before baking if desired.)
 Procedure for meat loaves: 1. For the crumbs use fresh bread, chopped. 2. If onions are used, cook them with drippings or butter. 3. Beat the eggs slightly and add the milk or whatever other liquid is called for. Pour the liquid mixture over the chopped bread. 4. Mix meat in well with above meat; add other ingredients and toss together lightly. 5. Divide the meat into equal sizes for the individual loaf pans. 6. Grease the pans well with hydrogenated vegetable fat. Fill the pans and level off the tops so that loaves will be evenly shaped. 7. Bake the meat loaves in a moderate (350°) oven from 1 1/4 to 1 1/2 hours. When using pork be sure loaves are cooked thoroughly. 8. Allow the loaves to stand on side of stove for about 1/2 hour. Slice for service. 9. Drain off the liquid and use it to make a gravy.

BARBECUE SAUCE ALA TRIXIE LOUISE Trixie Trumps

1 c. catsup	1 Tbsp. Worcestershire sauce
2 Tbsp. prepared mustard	1 Tbsp. Colgin liquid smoke
2 Tbsp. salad oil	(opt.)
1 dash Tabasco sauce	

Combine all ingredients and spoon or brush on your favorite meat, but watch out. It's tart.

BERNADINE'S BAR-B-Q SAUCE Maudie

1 bottle Kraft hot Bar-B-Q sauce	1 medium onion, chopped fine
1 bottle Kraft hickory smoked Bar-B-Q sauce	2 Tbsp. prepared mustard
1 lemon, quartered and squeezed	Sugar to taste
	Oil, 1 part oil
	Vinegar, 2 parts vinegar
	2 cloves garlic, chopped fine

Saute onion and garlic in small amount of oil. Combine bar-b-q sauce, lemon pieces, juice and mustard; mix well. Add onion, garlic; heat to boiling. Reduce heat; simmer 1 hour. Remove lemon pieces. Combine oil and vinegar. Keep mopping meat as it cooks over charcoal (keeps meat moist and tenderizes). When meat is done mop with sauce, turning so it doesn't burn, until each side has been coated 4 times. Place in container and

BERNADINE'S BAR-B-Q SAUCE (Continued)

and pour small amount of sauce on top; cover and let stand several hours or overnight. Can be refrigerated or hot.

CORNED-BEEF HASH WITH EGGS Grandmother H.

2 Tbsp. butter or margarine	1/4 tsp. pepper
1/4 c. finely chopped onion	Dash ginger
4 c. or 2 cans (12 oz. size) corned beef, coarsely chopped	Dash allspice
2 medium boiled potatoes, diced	3/4 c. tomato juice
	6 eggs
	Chopped parsley
	1/2 tsp. salt

Preheat oven to 350°. In hot butter in small skillet, saute onion until tender. In bowl, combine corned beef, onion, potatoes, salt, pepper, ginger, and allspice. Spread evenly in greased 12x8x2 inch baking dish. Pour on tomato juice. Bake 25 minutes; remove from oven. Using back of large spoon, space 6 shallow indentations in top of hash. Break an egg into each indentation. Bake 15 to 18 minutes longer, or just until eggs are set. Sprinkle chopped parsley. Serves 6.

ONION PIE Todd

1 c. soda cracker crumbs	1 stick butter or margarine
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Melt the butter and mix with the cracker crumbs and pat into pie shell in a 9 inch pie pan.

2 eggs, beaten slightly	Salt and pepper to taste
3/4 c. milk	

Saute 2 cups of onions, sliced thin, in a small amount of butter until just golden. Then place the onions in the pie thin shell; pour over the eggs and milk mixture. Sprinkle the top with grated cheese (any kind you prefer) and paprika. Bake at 350° for 30 to 45 minutes until golden brown on the top and shows as done when knife tested.

BRUNCH DISH

Todd

Trim the crust from 6 to 8 slices of your favorite bread, preferably a white bread. Lay the slices in the bottom of a 9x13 inch pan. For the second layer, put 1 pound of shredded sharp Cheddar cheese. For the third layer, brown 1 pound of pork sausage and place above the cheese and bread. For the fourth layer, again put 6 to 8 slices of bread with the crust cut off. For the top layer, 4 cups of milk mixed with 5 eggs. Then mix in 1 teaspoon of dry mustard, some minced onion to taste, dash of garlic salt (this is optional and up to your taste desire). Pour this mixture over the mixture already in the pan. Then cover the pan and place in the refrigerator overnight. Make the next morning in the oven at 325° for 1 - 1 1/2 hours. Then cut in servings and cover with the following sauce:

1 can cream of mushroom soup	Salt and pepper to taste
1/3 c. milk	1 Tbsp. Parmesan cheese

SAUSAGE & EGG CASSEROLE

Penny Dyer

2 lb. sausage	4 slices white bread
8 eggs	1 cup milk
1/2 lb. Cheddar cheese	1 can cream of mushroom soup

Cook the sausage and drain. While sausage is cooking, shred the cheese. Mix the milk with the eggs and beat. Take the bread and break into small pieces. Place in a deep dish (Corning Ware). Crumble the sausage into small pieces and pour over the bread. Then pour in the mixture of the beaten eggs and milk. Then place the shredded cheese on top of this. Spread the can of mushroom soup over the top. This must set in the refrigerator overnight. Bake for an hour at 350°, covered. Serve with sliced bananas and fresh strawberries with poppy seed dressing and glass of white wine. Heaven for brunches. Serves 6 to 8 people.

CREAMED HAM AND EGGS

Maxine Petty

3 Tbsp. butter or margarine	1/8 tsp. white pepper
3 Tbsp. flour	2 1/4 c. milk
1/2 tsp. dry mustard	1 c. diced, cooked ham
1/4 tsp. salt	4 hard boiled eggs, quartered

CREAMED HAM AND EGGS (Continued)

Melt butter in saucepan; mix in flour and seasonings. Cook over low heat until mixture is smooth and bubbly. Remove and stir in milk; heat. Gently stir in ham and eggs. This serves about 6 and it is great for a brunch.

EGGS FLORENTINE

Maxine Petty

2 (10 oz.) pkg. frozen, chopped spinach, cooked according to directions	8-10 eggs
1 1/2 c. shredded cheese (sharp)	1 (10 oz.) can cream of celery soup

Line bottom of medium casserole with cooked spinach. Make 8 to 10 indentations in spinach and break an egg into each. Heat soup and 1 cup of cheese. Pour over eggs. Sprinkle remaining cheese on top. Bake at 350° for 30 minutes. Very pretty as well as good. Serves 4 to 5.

KISS MY GRITS

Chris Eichman

1 c. grits	1/2 lb. grated sharp Cheddar cheese
4 c. water	2 tsp. Worcestershire sauce
1 stick butter	
1 tsp. salt	

Cook grits in salted water. Add butter, cheese, Worcestershire sauce when cooked and stir until blended. Place in greased casserole and sprinkle with paprika. Bake at 350° for 15 to 20 minutes. Serves 8 to 10. Great brunch side dish.

QUICHE LA' HELEN

Helen Hanson

1/2 lb. bacon, crisp fried (or ham)	2 c. whipping cream (or 1 c. whipping cream and 1 c. milk)
1 c. shredded Swiss cheese	3/4 tsp. salt (not with ham)
1/3 c. chopped onion	1/8 tsp. cayenne pepper
5 eggs	1 jar sliced mushrooms
1/4 tsp. sugar	2 (9 inch) unbaked pie shells

QUICHE LA' HELEN (Continued)

Place bacon, cheese and onion evenly on pie shells. Blend eggs, cream, salt, sugar and pepper; pour over top. Bake at 425° for 15 minutes and turn oven down to 300° for 30 minutes. (Makes enough for 2 pie shells.)

BACON AND MUSHROOM PIE

The Big "C"

- | | |
|---|---------------------------------|
| 8 slices thick-sliced bacon,
cooked crisp and crumbled | 1 c. shredded Cheddar cheese |
| 1 (9 inch) unbaked pie shell
with high fluted rim | 4 eggs |
| 1/2 lb. fresh mushrooms | 1 2/3 c. light cream |
| 2 Tbsp. chopped onion | 1 tsp. chopped green onion tops |
| 2 Tbsp. flour | 1/2 tsp. Worcestershire sauce |
| | 1/4 tsp. nutmeg (opt.) |
| | Salt and pepper to taste |

Sprinkle bacon over pie shell (brush pie shell with a little beaten egg white to keep it from getting soggy). Wash mushrooms gently; chop coarsely. Heat 3 tablespoons bacon drippings in a large skillet. Add mushrooms and chopped onion and saute slowly 5 minutes, stirring often. Sprinkle flour over mushrooms and blend well. Remove from heat; stir in cheese. Spread mushroom mixture evenly over bacon. Beat eggs slightly; beat in cream. Add onion tops, Worcestershire sauce and seasonings. Pour carefully over mushrooms. Bake at 350° 50-60 minutes or until a knife inserted near the center comes out clean. Remove from oven and let stand 10-15 minutes before cutting.

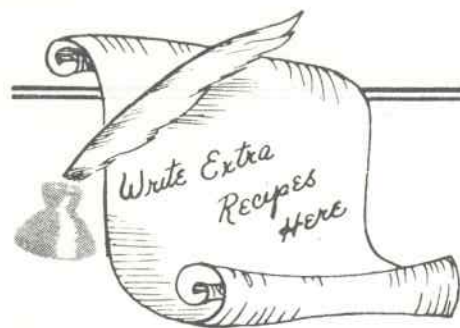
GREEN CHILI - EGG CASSEROLE

MCA 1975

- | | |
|-----------------------|--------------------------------|
| 8 eggs | 1 c. grated Cheddar cheese |
| 8 slices bread, cubed | 1 can chopped green chillies |
| 2 c. milk | 1-2 sticks butter or margarine |

Melt butter and saute bread cubes. Place bread crumbs in greased 9x12 inch pan. Mix eggs and milk, salt and pepper to taste. Layer alternately over bread crumbs with chillies, cheese and egg mixture. Let stand overnight in refrigerator and bake at 350° for 45 minutes.





BREADS AND DESSERTS

HANDY CHART OF KITCHEN MATH (Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:	
4-cup baking dish: 9-inch pie plate 8x1½-inch layer cake pan—C 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A	
6-cup baking dish: 8 or 9x1½-inch layer cake pan—C 10-inch pie plate 8½ x 3 5/8 x 2 5/8 inch loaf pan—A	
8-cup baking dish: 8x8x2-inch square pan—D 11x7x1½-inch baking pan 9x5x3-inch loaf pan—A	
10-cup baking dish: 9x9x2-inch square pan—D 11¾x7½x1¼-inch baking pan 15x10x1-inch jelly-roll pan	
12-cup baking dish and over: 13½x8½x2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10½x2½-inch roasting pan 19 cups	
TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS	
Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¼-inch mold—E	4½ cups
9¼x2¼-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¼-inch pan—F	8 cups

BREADS & DESSERTS

WAFFLES

Sarah Jane Stewart

2 1/2 c. flour
3/4 tsp. salt
4 tsp. baking powder
1 1/2 Tbsp. sugar

2 eggs
2 1/2 c. milk
3/4 c. cooking oil

Place flour, salt, baking powder, and sugar into a mixing bowl. Add enough of the milk to make a smooth mixture, stirring slowly as you add the milk. Add the eggs and stir until they are well mixed and the batter is smooth and without any lumps. (You should be able to use a mixer, starting with a slow speed and increased until the dough is smooth.) Decrease speed as you add the rest of the milk and oil. Store the mixture in a covered container in the refrigerator. Stir slightly before each baking as the oil has a tendency to separate from the other part. (A spoon will do for this.)

ICE BOX ROLLS

Sarah Jane Stewart

1 qt. sweet milk (warm)
1 c. sugar
Enough flour to make batter

1 c. shortening
1 pkg. dry yeast

Let rise, then add:

1 tsp. soda
2 tsp. baking powder

3 tsp. salt
Flour enough to make stiff dough

Knead; put in ice box and use as needed. *Let rolls rise before baking.

BRAN MUFFINS

Todd

1 c. 100% bran Nabisco
1 c. boiling water
1/2 c. shortening
1 1/2 c. sugar
2 eggs

2 c. buttermilk
2 1/2 c. flour
2 1/2 tsp. soda
2 c. All Bran (Kelloggs)
1/2 tsp. salt

BRAN MUFFINS (Continued)

Mix the 100% bran with the boiling water. In a separate bowl cream the softened shortening with the sugar; add the eggs to this mixture. Add the buttermilk to this mixture. Separately, sift the flour, soda, salt and then add it to the shortening mixture. Then add the bran and water to the shortening mixture and mix thoroughly. Lastly add the All Bran. Batter will keep in the refrigerator for weeks. When ready to serve, put in muffin tins and bake in 400° for about 20 minutes. Will make about 48 medium sized muffins.

JALAPENO CORN BREAD

Maudie

2 c. yellow corn meal	1 tsp. sugar
3/4 c. flour	1 tsp. salt
3 tsp. baking powder	

Sift dry ingredients together twice. Add:

2/3 c. cooking oil	1 c. cream style corn (#2 can)
3 eggs	3 finely chopped jalapeno peppers
1 c. sour cream	

Mix well; pour half of batter into greased iron skillet. Sprinkle 1/2 cup grated cheese on top. Pour remaining batter into skillet and sprinkle 1/2 cup grated cheese on top. Bake at 450° about 30 minutes or until lightly browned.

BEER BREAD

Hortense Day

3 c. Bisquick	1 can beer
3 c. sugar	

Mix dry ingredients with beer, gradually. Pour into hot, greased muffin pans. Fill only 1/2 full. Bake at 425°. Yield: 16 muffins.

BLANCHE'S BUTTERMILK CORN BREAD

Blanche Smith

Preheat oven to 450°. Place 2 tablespoons of Crisco into medium, ovenproof, heavy skillet and place skillet in oven while preheating.

1 1/4 c. corn meal	1 tsp. baking soda
1/4 c. flour	1 large egg (or 2 small)
1 1/2 tsp. baking powder	1 - 1 1/2 c. buttermilk
1 tsp. salt	

Sift dry ingredients together. Beat egg and add to dry mixture. Add buttermilk until the consistency is about like pancake batter, but thinner than wallpaper paste. Remove skillet from oven and pour melted fat into batter. Stir quickly and pour batter into hot skillet. Bake for 20-25 minutes.

MEXICAN CORN BREAD

Hortense Day

1 c. corn meal	1/2 c. melted shortening
1/2 tsp. baking soda	1 large can cream style corn
1 tsp. salt	2 c. grated Cheddar cheese
3/4 c. milk	1 small can chopped green chilies
2 eggs	

Mix corn meal, soda, salt, milk, eggs and shortening together; add corn. Pour 1/2 mixture in greased pan. Spread 1 small can chopped green chili over mixture. Sprinkle with 1 cup grated cheese. Pour remainder of corn meal mixture on top of this and sprinkle with remaining cup of grated cheese. Bake at 400° for 30-40 minutes.

TEXAS MILLIONAIRE CORN BREAD

Patsy Polzen

2 eggs	1 c. grated sharp Cheddar cheese
2/3 c. cooking oil	1 1/2 tsp. salt
1 c. sour cream	1 Tbsp. baking powder
1 c. yellow corn meal	4 Jalapeno peppers, seeded, finely chopped
1 c. yellow cream style corn	

Combine eggs, oil, sour cream, cream corn, baking powder, and salt. Add chopped jalapeno peppers and half of the cheese. Spread gently in a well greased baking pan, 12x8x2 inches or

TEXAS MILLIONAIRE CORN BREAD (Continued)

smaller for desired thickness. Cover with remaining cheese and bake in preheated 425° oven for 20 to 25 minutes. Serves 8-10.

APPLE BREAD

Esther Williams

2 c. peeled and grated cooking apples	1/2 tsp. salt
1 c. sugar	1/2 tsp. cinnamon
1 1/2 c. flour	1 egg
3/4 c. oil	1 tsp. soda

Mix oil, sugar, egg; then sift flour, salt, cinnamon and soda together and add to mixture. Add apples and bake in preheated 350° oven for 40 minutes or until toothpick comes out clean.

CRANBERRY NUT BREAD

Maudie

2 c. sifted flour	1/2 c. chopped walnuts
1/2 c. sugar	1 egg, beaten
3 tsp. baking powder	1 c. drained, canned whole cranberry sauce
1 tsp. salt	1 tsp. grated orange peel
1/4 tsp. soda	2 Tbsp. shortening, melted
1 tsp. cinnamon	

Sift dry ingredients; add nuts. Combine eggs and cranberry, orange peel and shortening. Blend in dry ingredients; stir until just moistened. Mixture will be thick. Pour into greased 9x5x3 inch loaf pan. Bake at 350° 45-50 minutes. Cool on rack.

APRICOT-NUT BREAD

Robin Lane

1 c. dried apricots, chopped	2 c. flour, sifted
1 1/4 c. granulated sugar	2 tsp. baking powder
2 Tbsp. shortening	1/2 tsp. soda
1 egg, well beaten	1 tsp. salt
1/2 c. orange juice	1 c. nuts, chopped

Add 1/4 cup sugar to orange juice and soak apricots 20 minutes. Cream together 1 cup sugar, egg and shortening. Drain apricots and add orange juice to mixture; add dry ingredients and blend well. Add drained apricots and nuts into batter. Bake in

APRICOT-NUT BREAD (Continued)

greased and floured loaf pan at 350° for 65 minutes or until done and bread springs back at touch.

DESSERT WITH NO NAME

La Viena Swaringin

1 qt. vanilla ice cream	1/2 c. brandy
1 c. cream de menthe	

Mix all the above items together and place back in the freezer for at least 2 hours or until ready to serve. It will not freeze solid again. Spoon into crystal (preferably Steuben) dishes and top with whipped cream and shaved chocolate. Serves 2 large portions.

FLUFFY BANANA NUT CAKE

La Viena Swaringin

Sift together:

2 c. flour	1/2 tsp. salt
3/4 tsp. soda	

Combine and beat at high speed for 1 1/2 minutes.

1/2 c. shortening	1 tsp. vanilla
1 1/2 c. sugar	1/4 c. buttermilk
2 eggs	

Add dry ingredients alternating with 1 cup mashed bananas. Pour into two 8 inch greased pans (and I am sure that you will be able to find something to measure 8 inches with, but grease the pan not the measuring device). Bake at 350° for 30-35 minutes.

Frosting:

Cream 1/4 cup butter; blend in 3/4 cup mashed bananas. Beat until smooth, then sift in 1 box powdered sugar, and of course beat until smooth. Fold in 1 cup chopped pecans, 1 teaspoon lemon juice. Spread smoothly over the sides and in between the two layers.

TUNNEL OF FUDGE CAKE

La Viena Swaringin

1 1/2 c. butter
1 1/2 c. sugar
2 c. flour
6 eggs

2 c. pecans
1 box Pillsbury Double Dutch
Fudge mix

Cream butter and sugar until fluffy; add eggs one at a time. Stir in flour by hand; stir in fudge mix. Beat by hand gradually just so it dissolves (if fudge mix is lumpy, sift). Pour into greased Bundt pan and bake for 65 to 70 minutes. Cool for 1 hour before turning out of pan. If you try to pour out of pan before it is cold, you will puncture the cake and the fudge inside will leak out.

MISS ALASKA 1977 BAKED ALASKA

Merci McCammon

6 egg whites
1/8 tsp. salt
1/4 tsp. cream of tartar
1 tsp. vanilla
3/4 c. sugar

1 sponge layer cake
1 qt. very hard vanilla ice
cream (Blue Bell French van-
illa)

Beat egg whites until foamy. Add salt, cream of tartar, and vanilla. Beat until almost stiff, enough to hold a peak. Gradually add sugar, beating until stiff enough to hold sharp peaks, but not dry. Cover wood bake board with brown paper. Place cake in the center. The cake should be 1 inch wider and longer than the ice cream after you next put it in the center of the cake and spread it evenly on the top of the cake. Spread meringue using spoon to make swirls over the entire cake and ice cream, sides too. Bake in a very hot oven (500°) for 3 minutes or until very light golden brown. Transfer quickly to a cold tray or cake plate. Serve immediately...very impressive.

ORA FAY'S FINGER LICKING GOOD
SOUR CREAM POUND CAKE

Ora Faye Sanders

2 1/4 c. all purpose flour
2 c. sugar
1/2 tsp. soda
1/2 tsp. salt
1 tsp. grated lemon peel

1 tsp. vanilla
1 c. real butter
1 c. (8 oz.) dairy sour cream or
fruit flavored yogurt
3 eggs

ORA FAY'S FINGER LICKING GOOD SOUR CREAM
POUND CAKE (Continued)

Glaze:

Approx. 1 c. powdered sugar
1 Tbsp. brandy

1 Tbsp. fresh lemon juice
Crushed pecans

Generously grease and flour 10 inch Bundt or tube pan. In mixing bowl, combine all ingredients. Blend at a low speed, and then beat about 3 minutes at medium speed. Pour into prepared pan and bake at 325° for 60 to 65 minutes. Let cool and remove from pan. Drizzle with glaze and sprinkle on nuts. (Fruit flavored yogurt may be substituted for the sour cream.) The top of the cake can be decorated with fresh or canned fruit before pouring on glaze.

VIVIAN'S APPLE WALNUT CAKE

Ora Faye Sanders

Beat:

1 3/4 c. sugar

3 eggs

Add 1 cup softened butter (oil can be used). Sift:

2 c. flour
1 tsp. baking soda

1 tsp. salt
1 tsp. cinnamon

Add to batter. Fold in 2 cups sliced or mashed apples and 1 cup chopped walnuts. Bake in 13x9 inch pan greased at 375° 45 minutes to 1 hour, depends on your oven. Test with toothpick.

AUNTIE ORA FAY'S LEMON
PUDDING CAKE

Ora Faye Sanders

2 Tbsp. butter
1/2 c. sugar
2 eggs, separated
3 Tbsp. flour

1 3/4 c. milk
1/4 c. lemon juice (fresh)
3 tsp. grated lemon peel
Confectioners sugar

Heat oven to 350°. In large bowl beat butter with sugar until well blended; beat in egg yolks until blended. At low speed blend in flour; add milk, lemon juice and lemon peel. Beat egg whites until peaks form. Using a whisk or rubber scraper, fold egg whites into lemon mixture. Pour mixture into a shallow 8 1/2

AUNTIE ORA FAY'S LEMON PUDDING CAKE (Continued)

inch baking dish. Put dish in a pan and pour boiling water into pan about 1 inch deep. Bake 40 to 45 minutes. Sprinkle with confectioners sugar. Can be served with whipped cream also.

HARVEY WALLBANGER SUPREME CAKE

Muriel Smith

1 pkg. Duncan Hine's orange supreme deluxe cake mix	4 oz. frozen orange juice (preferably Tex-Sun)
1 pkg. vanilla instant pudding mix (3 3/4 oz.)	4 eggs
1/2 c. Crisco oil	3 oz. galliano
4 oz. water	1 oz. vodka

Blend all ingredients in large bowl; beat 5 minutes. Pour into greased and floured 10 inch tube pan. Bake at 350° for 45 minutes. Let cool in pan about 15 minutes. Top and glaze with:

1 Tbsp. orange juice	1 1/2 Tbsp. Galliano
1 c. powdered sugar	1 Tbsp. vodka

Mix all of the above together and glaze.

BANANAS ON THE HALF SHELL

Maxine Petty

6 bananas	Butter
1/4 c. lemon juice	1/4 c. rum
6 Tbsp. brown sugar	

Do not peel bananas; split 1/2 lengthwise. Place in baking dish with cut side up. Sprinkle with lemon juice and brown sugar; dot with butter. Let sit for 1/2 hour. Pour over rum. Put under broiler for 10 to 15 minutes; baste. Good with ham, shrimp creole or topped with whipped cream for after meal.

YUMMY RUMMY CAKE

Mildred Riddle

1 c. black walnuts	1/2 c. vegetable oil
1 (5 1/2 oz.) box instant vanilla pudding	1/2 c. light or dark rum
1 (18 1/2 oz.) box yellow cake mix	4 eggs
	*Rum sauce

YUMMY RUMMY CAKE (Continued)

Grease and flour tube pan. Line bottom of pan with nut pieces. Combine dry cake and pudding mixes. Add oil, rum and then eggs, one at a time; beat well. Bake at 325° 45-60 minutes.

Rum Sauce:

1/2 c. butter	1/4 c. water
1 c. sugar	1/4 c. rum (if there is any left)

Bring butter, sugar and water to a boil; cool. Add rum; poke holes in cake and pour over. Serves 12 (light eaters).

OATMEAL CAKE

Mildred Riddle

Put 1 1/4 cups water, 1 stick oleo in saucepan. Bring to boil; add 1 cup oatmeal. Cover and let set for 20 minutes. Mix by hand:

1 c. sugar	1 1/4 c. flour
1 c. brown sugar	1 tsp. soda
2 eggs	1/2 tsp. cinnamon

Add oatmeal mixture and put in oblong pan and cook for 30-35 minutes at 350°.

Topping:

3/4 c. sugar	1 stick oleo
1/4 c. condensed milk	1 tsp. vanilla
1 c. coconut	1 c. pecans, chopped

Put topping on cake while hot and broil until brown. Burns easy so watch it.

FRUIT 'N NUT FLUGG

Miss Swilley

Sliced white, angel or sponge cake	1/2 c. grated coconut
2 c. sweetened whipped cream	1/2 c. almonds, chopped
3/4 c. crushed pineapple, drained	1/2 c. maraschino cherries, halved

FRUIT 'N NUT FLUGG (Continued)

Fold fruits and nuts into whipped cream. Top cake with whipped mixture using about 1/2 cup per serving. Makes 5 cups.

STRAWBERRY MOUSSE

Sara Jane Stewart

1 bag (7 oz.) miniature marshmallows
1/2 pt. whipping cream
2 c. crushed strawberries and juice

Heat berries; add marshmallows and stir until dissolved but fluffy. Remove from fire; let cool. When cool and thick fold in whipped cream and place in trays and freeze quickly.

SAD CAKE

Sara Jane Stewart

1 pkg. biscuit mix
1 box brown sugar

Mix together; add 1/4 cup cooking oil and 4 eggs. Mix together with electric mixer. Add 1/2 cup pecans and 1/2 cup coconut, and 1 teaspoon vanilla. Bake about 30 minutes at 350°.

PEACH PRESERVE CAKE

Maudie

Sift:
3 c. flour
1/2 tsp. ground cloves
2 tsp. cinnamon
2 tsp. allspice
2 tsp. orange peel
2 tsp. nutmeg

Cream:
2 sticks butter
2 c. sugar

Add:
4 eggs
1 c. buttermilk with 1 tsp. soda in buttermilk

Gradually add flour mixture to creamed ingredients until thoroughly mixed. Then mix 1 cup peach preserves and 1 1/2 cups pecans. Bake at 325° in Bundt pan for 1 hour.

GRASSHOPPER PIE

Maudie

Crust:

18 Oreo chocolate cookies, crushed (unfilled kind)
4 Tbsp. butter

Mix well; press into pie pan and chill.

Filling:

24 regular size marshmallows
1 Tbsp. butter
1 c. whipped cream
1 1/2 Tbsp. creme de menthe (or more to taste)
1 Tbsp. creme de cacao (or more to taste)

Melt marshmallows in double boiler with butter; add creme de menthe and cacao; cool. Add whipped cream. Pour into crust and chill several hours.

CREME DE MENTHE PEARS

Sara Jane Stewart

1 can (1 lb., 14 oz.) pear halves
1/2 c. sugar
2 lemon slices
1/4 c. green creme de menthe

Drain pears, reserving 1 1/2 cups syrup. Place pears in serving bowl. In medium saucepan, combine reserved syrup with sugar; cook, stirring, over medium heat to dissolve sugar. Add lemon slices. Bring to boiling; boil, uncovered, for 10 minutes or until mixture is thick and syrupy. Remove from heat; stir in creme de menthe. Pour over pears. Let cool. Cover; refrigerate 24 hours before serving. Makes 8 servings.

STRAWBERRY DESSERT

Sara Jane Stewart

1 - 1 1/2 c. graham cracker crumbs
1/2 stick oleo
1/2 c. sugar

Use Pyrex (11 x 7 1/2 inch or two pie plates). Work together and press in bottom of baking dish. Bake 5 minutes at 350°; cool.

STRAWBERRY DESSERT (Continued)

Mix:

1 (8 oz.) pkg. cream cheese 1/2 c. sugar

Beat until fluffy. Prepare 1 envelope Dream Whip by directions and fold into cheese mixture. Pour over graham crackers.

Mix:

1 (3 oz.) pkg. strawberry jello 1 (16 oz.) pkg. frozen strawberries (do not thaw)
1 c. boiling water

Add boiling water to jello; stir until dissolved. Add frozen strawberries. A rotary beater can be used after the berries have begun thawing in the jello. Pour over the cheese mixture; chill.

MAXINE'S LEMON MARBLE ANGEL FOOD Maxine Petty

1 large Angel Food cake,
broken in hunks and put
in Angel Food pan

Sauce:

6 egg yolks 3/4 c. Wesson oil
3/4 c. sugar

Cook until thick. When done, add grated rind of 1 lemon and 2 envelopes of gelatin that have been dissolved in 1/2 cup cold water. Let cool, then fold in 6 beaten egg whites with 3/4 cup sugar; pour over cake. After setting several hours in ice box, ice with whipped cream.

MAXINE'S PRUNE CAKE DELUXE Maxine Petty

"Guaranteed not to make you run"

1 c. cooked prunes	1 tsp. soda
1 c. Wesson oil	1 tsp. salt
1 1/2 c. sugar	1/3 tsp. allspice
2 c. flour	1/3 tsp. nutmeg
3 eggs	1/3 tsp. cinnamon
1 c. buttermilk	1 c. chopped pecans or walnuts

MAXINE'S PRUNE CAKE DELUXE (Continued)

Cook prunes; chop prune pulp for 1 cup. Cream Wesson oil and sugar; add beaten egg. Combine spices, soda, and flour; add buttermilk alternately with flour mixture. Stir in prunes and nuts. Make 3, 9 inch layers. Bake at 350° for 30 minutes.

Icing:

Cream 1/2 pound butter with 1 tablespoon warm coffee. Add 1 package powdered sugar. Add cream until the desired consistency for spreading.

BUBBA'S ICE CREAM SUNDAE PIE

Rhoda Reid

18 basic oatmeal cookies, crumbled	3 pt. vanilla ice cream, softened
1/4 c. butter or margarine, melted	1 (1 1/8 oz.) chocolate covered English toffee candy bar, finely chopped

Toffee Sauce:

3/4 c. sweetened condensed milk	Dash salt
2 (1 1/8 oz.) chocolate English toffee candy bars, chopped	1/4 c. hot water
	1/2 tsp. vanilla

For pie, combine cookie crumbs and butter; mix well. Reserve 2 tablespoons crumb mixture. Press remaining crumb mixture onto bottom and sides of 9 inch pie plate. Bake in preheated oven (350°), about 8 minutes; cool. Place 1 pint ice cream into bowl. Beat with wooden spoons until softened. Spread onto crust. Sprinkle half of candy over ice cream. Repeat with second pint of ice cream; sprinkle remaining candy over ice cream. Repeat with third pint of ice cream; sprinkle with reserved crumb mixture. Freeze until ice cream is firm. For sauce, heat milk, candy, and salt over low heat in heavy 2 quart saucepan, stirring constantly, until thickened. Remove from heat; stir in hot water and vanilla. Chill. Spoon over pie wedges to serve. Makes a 9 inch pie. This will be the creamiest thing you will have had in your mouth in a long time and you will want to reward your host.

PRINCESS PEACH CAKE

Princess Grebe

- | | |
|--|--|
| 1 pkg. (3 3/4 oz.) instant vanilla pudding | 1/4 c. sherry |
| 1 1/2 c. milk | 3 c. peeled and sliced fresh peaches (about 1 lb.) |
| 1 baked 9 inch white or yellow layer cake | 1 c. whipping cream, whipped |

Prepare pudding mix as package directs, using only 1 1/2 cups milk; chill. One hour before serving, split cake in half horizontally. Drizzle sherry over cut surface of bottom layer; spread with filling. Arrange 2 cups of peaches over filling. Top with second layer of cake; spoon whipped cream on top. Garnish with remaining peach slices. Cut in wedges and serve. Makes 8 servings.

FRENCH SILK PIE

Tom Lon

- | | |
|----------------|---------------------------------|
| 1 stick butter | 1 or 2 squares bitter chocolate |
| 3/4 c. sugar | 1 tsp. vanilla |
| 2 eggs | TLC |

Let butter stand at room temperature until soft. Gradually add sugar, eggs, one at a time, chocolate (in liquid state) and vanilla. Pour into pie shell and let stand in refrigerator for a few hours before serving.

CHOCOLATE NUT CRACKLE SAUCE

Mai Ling Bolyard

- | | |
|----------------------------|---|
| 1/4 c. margarine | 1 pkg. semi sweet chocolate |
| 1 c. chopped nuts (coarse) | pieces (German's chocolate is the best) |

Melt butter in heavy skillet over low heat; add nuts and cook, stirring until brown. Remove from heat and stir in chocolate until melted. (This will harden when served on top of ice cream.)

PUMPKIN PIE

Evelyn Cooney

- | | |
|-----------------------------------|-----------------------|
| 1 1/4 c. cooked, strained pumpkin | 1 tsp. ginger |
| 1/2 c. sugar | 1 tsp. cinnamon |
| 2 Tbsp. butter | 1/2 tsp. salt |
| 2 Tbsp. molasses | 2 eggs, separated |
| | 1 1/4 c. scalded milk |

PUMPKIN PIE (Continued)

In mixing bowl, add sugar, butter, molasses, ginger, cinnamon and salt to pumpkin; add yolk of egg. Add milk and mix together. Beat egg whites until stiff, then fold into mixture. Now pour into unbaked pie shell. Bake for 10 minutes at 450° on the top shelf, then for about 30 minutes at 350° on the bottom shelf. Yummy.

BREAD & BUTTER PUDDING

Bunny Aaron

- | | |
|--------------------|-----------------|
| 1 small loaf bread | 1/2 c. sugar |
| Butter | Few grains salt |
| 3 eggs | 1 qt. rich milk |

Remove crusts from bread; cut in half inch slices. Spread each slice generously with butter; arrange in buttered baking dish, buttered side down. Slightly beat eggs; add sugar, salt, and milk. Pour over bread. Let stand 30 minutes. Bake 1 hour in slow oven (300°), covering the first half hour of baking. Serve with plain, whipped, or frozen cream or hard sauce.

STRAWBERRY ICE BOX PUDDING

Maria Thompson

- | | |
|--------------------------|------------------|
| 1 pt. strawberries | 1 c. heavy cream |
| 1 c. confectioners sugar | 1 tsp. vanilla |
| 1 c. soda crackers | 10 marshmallows |

Wash and hull berries, saving 6 or 8 for garnishing. Chop remainder and add to sugar; let stand for 10 minutes. Crumble crackers fine. Beat cream stiff and add vanilla and cut marshmallows. Mix prepared fruit and crackers and fold into cream mixture. Pack in wax paper lined dish and let stand 4 to 6 hours in refrigerator. Serve in slices; garnish with berries. Serves 6 to 8.

ALMOND POUND CAKE

La Viena Swaringin

- | | |
|--------------|----------------------|
| 1 lb. butter | 1 tsp. baking powder |
| 1 lb. flour | 2 oz. almond extract |
| 1 lb. sugar | 12 eggs |

ALMOND POUND CAKE (Continued)

Mix butter and sugar together and add 1 egg at a time, alternating with a little flour each time. Sift baking powder together with flour. Bake in Bundt pan at 325° for 1 hour and 15 minutes.

CHINESE ALMOND COOKIES

La Viena Swaringin

3/4 c. sugar	2 Tbsp. water
1 tsp. baking powder	1 tsp. almond extract
1/4 tsp. salt	2 1/2 c. flour
3/4 c. softened butter	Whole almonds (about 1/2 c.)
1 egg	

Combine all ingredients adding flour a little at a time. Mix at medium speed for about 1 minute. After mixture is well mixed, shape dough into 1 inch balls and place on greased cookie sheet about 2 inches apart. Flatten balls slightly with a glass dipped in sugar, and press a whole almond in the center of each cookie. Bake at 350° for 8 to 12 minutes or until firm to the touch, do not brown.

BUSY QUEEN DESSERT: BUTTERMILK PIE

Kitty Kochen

1 1/2 c. sugar	1/2 tsp. lemon extract
1/3 stick butter	2 tsp. flour
1/2 tsp. vanilla extract	3 eggs
1/2 tsp. butter extract	1/2 c. buttermilk

Mix all ingredients; pour in a 9 inch pie shell. Bake at 375° for 45 minutes.

BAKELESS ORANGE-COCONUT COOKIES

Kitty Kochen

1 can (6 oz.) frozen orange juice, thawed and undiluted	1 pkg. (12 oz.) vanilla wafers, finely crushed
1 stick butter or margarine, softened and cut in small pieces	1 lb. powdered sugar
	Coconut

Combine orange juice, butter, wafer crumbs and powdered sugar. Using hands, mix thoroughly until butter is evenly distributed. Roll dough into walnut sized balls (dough should be slightly

BAKELESS ORANGE-COCONUT COOKIES (Continued)

sticky in order for coconut to stick to it.) Roll cookies in coconut. Refrigerate cookies until firm. Makes about 4 dozen. (Cookies may be stored in a relatively long time in the refrigerator. They also freeze well.)

PITTY PAT'S SOUR CREAM PECAN PIE

Pitty Pat Patton

1 c. pecan halves	2 eggs, well beaten (Get Butch!)
1/4 tsp. cinnamon	1 c. sugar (no kisses)
2 tsp. flour	1 tsp. vanilla
1 (8 oz.) carton sour cream	1 (9 inch) pie shell

Sprinkle unbaked pie shell with pecan halves. Mix flour, cinnamon and sour cream; stir in eggs, sugar and vanilla. Pour mixture over pecans in shell and place in 450° preheated oven. Immediately, lower the oven to 325° and bake until filling is firm, about 40 minutes. Serve warm or cold with a liquor.

PATSY'S ORANGE GLITTER CAKE

Patsy Polzin

1 c. butter or Crisco	1 tsp. salt
2 c. sugar	1 tsp. vanilla
4 eggs (one at a time)	2 Tbsp. grated orange peel
1 1/3 c. buttermilk	1 c. chopped dates
1 tsp. soda	1 c. pecans
4 c. flour	

Mix ingredients in order and pour into baking pan. Bake in slow oven 1 1/2 hours with a pan of water set underneath cake. When done, turn out and while still hot, pour over 1 cup orange juice mixed with 2 cups sugar (have this hot also). Stick holes in cake with toothpick or ice pick and let juice run through cake.

SOUR CREAM COFFEE CAKE A LA PATSY

Patsy

3/4 c. sugar	4 eggs
2 1/2 Tbsp. cinnamon	3/4 c. water
1 c. chopped pecans	1 c. sour cream
1 box yellow cake mix	1 tsp. vanilla
1 pkg. vanilla instant pudding	1/4 c. oil

SOUR CREAM COFFEE CAKE A LA PATSY (Continued)

Grease Bundt pan heavily. Mix first 3 ingredients in small bowl. Dust sides and bottom of pan generously with part of the mixture. Pour excess back into bowl. Blend remaining ingredients to make batter. Alternate layers of batter with the sugar and cinnamon mixture. Bake at 350° for 1 hour; cool in pan 5 minutes. Dump on cake plate; dust with powdered sugar. Wrap in foil or Saran Wrap while warm. Allow to stand 2 to 3 days for improved flavor and moisture.

PATSY'S APPLESAUCE CAKE

Patsy

1 c. Crisco or margarine	1 tsp. nutmeg
2 c. applesauce (canned)	1 box raisins (or dates, cut in small pieces)
2 c. sugar	2 scant tsp. baking soda
3 c. flour	1 egg
2 tsp. cinnamon	1 c. pecans (or more if desired)
1 tsp. allspice	1 tsp. cloves

Mix Crisco and sugar; add egg, applesauce, flour, nuts and raisins and remaining ingredients (which have been added to part of flour). Bake in moderate oven until firm (about 250 or 300°). Bake in tube pan.

IDA'S ICE BOX DESSERT (As stolen from Edith)

Ida Pryor

2 (8 oz.) pkg. cream cheese	1 c. powdered sugar
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Blend these together.

2 env. Dream Whip, prepared	Angel Food cake, broken into small pieces
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Combine cream cheese mixture and Dream Whip. Using an 8 inch round cake pan, place enough cake pieces on bottom to cover pan. Cover with mixture. Alternate these and then top with 1 can cherry pie filling. Refrigerate overnight.

IDA PRYOR'S FAMOUS TEXAS PECAN PIE

Ida Pryor

3 egg whites	1 c. pecans (or any other nuts)
1 c. sugar	1 tsp. vanilla
1 c. graham cracker crumbs	Pinch salt

Gaily beat egg whites until stiff; slowly add 1 cup sugar and continue beating. Fold in 1 cup graham crackers, 1 cup nuts and 1 teaspoon vanilla, plus a pinch of salt. Pour in greased pan and bake in preheated 350° oven for 20 minutes. Cool and top with whipped cream or ice cream.

IMPOSSIBLE PIE

Tulip Turner

1/2 c. Bisquick	1/2 stick margarine
1/2 c. sugar	2 c. milk
4 eggs	1/2 tsp. vanilla
1/2 tsp. salt	1/2 c. coconut

Put all ingredients into blender and blend well. Pour into ungreased 10 inch pie plate. Sprinkle top with nutmeg. Bake 35 minutes at 350°.

BLANCHE'S BUTTERMILK PIE

Dame Sybil Thorndyke-Smith

6 Tbsp. soft butter	2 tsp. fresh, strained lemon juice
1 1/2 c. sugar	1 tsp. grated lemon rind
2 egg yolks	2 egg whites
3 Tbsp. flour	1/4 tsp. nutmeg
1 1/2 c. buttermilk	1 (9 in.) partially baked pie shell

1. Preheat oven to 350°. 2. Cream butter and sugar together until fluffy. 3. Beat in egg yolks, one at a time, and mix thoroughly. 4. Beat in the flour. 5. Continue beating (don't you just love it) and pour in the buttermilk in a thin stream; mix well. 6. Stir in the lemon juice and peel. 7. Beat egg whites until they stand in stiff peaks. 8. With a rubber spatula, stir a few tablespoons of the egg white into the batter. 9. Scoop the remaining egg whites over the batter and fold together gently, but thoroughly. 10. Pour into the pie shell and sprinkle the top evenly with nutmeg. 11. Bake in the center of the oven for 40 minutes. 12. Cool before serving.

PRUNE CAKE (How older queens stay fat,
but regular)

Blanche Smith

1/2 c. shortening	1 c. sugar
3/4 tsp. salt	2 eggs
1 tsp. cinnamon	1 tsp. soda
1/4 tsp. allspice	2 c. flour
1/4 tsp. cloves (ground)	1 c. prune juice
1/4 tsp. nutmeg	1 c. cooked prunes, cut finely

Preheat oven to 350°. 1. Combine shortening, salt, and spices. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. 2. Sift soda and flour together. 3. Add small amounts of flour into creamed mixture, alternating with prune juice, and mixing after each addition until smooth. 4. Fold in prunes. 5. Bake in well greased tube pan at 350° for 55 minutes.

MISSISSIPPI MUD CAKE

Blanche Smith

4 eggs	1/3 c. cocoa
2 c. sugar	1 tsp. vanilla
2 sticks oleo, melted	1 c. grated coconut
1 1/2 c. flour	1 c. pecan halves

Preheat oven to 350°. Beat eggs and sugar until thick. Mix flour, oleo, cocoa, coconut, and vanilla together; add to egg mixture. Beat well and add nuts. Pour into greased and floured 9x13x2 inch cake pan. Bake at 350° 30-40 minutes. Remove from oven and immediately spread the top with 1 jar marshmallow cream. When cake is cooled, frost with:

Frosting:

1 stick oleo	1 tsp. vanilla
6 Tbsp. milk	1 lb. powdered sugar
1/4 c. cocoa	1 c. pecan halves

Melt oleo and add milk. Sift in powdered sugar and cocoa. Add vanilla and beat well. Spread over the marshmallow cream and top with the pecan halves. From "Arlo's Weight Watchers' Cookbook" (Mother Hickey Files).

BLANCHE'S BOURBON BALLS

Blanche Smith

2 Tbsp. cocoa	2 1/2 c. crushed vanilla wafers
1 c. powdered sugar	1 c. broken pecans
1/4 c. bourbon whiskey	1/2 c. powdered sugar
2 Tbsp. light corn syrup	

1. Sift cocoa and the 1 cup powdered sugar together. 2. Combine the bourbon and corn syrup and stir into the above mixture. 3. Add the vanilla wafers and pecan pieces and mix thoroughly. 4. Shape into small balls and dredge in the remaining 1/2 cup powdered sugar. Keep in a tightly covered tin.

PUMPKIN PIE

Chris Eichman

2 eggs, beaten	1/4 tsp. cloves
1 (16 oz.) can cooked pumpkin	1 2/3 c. condensed milk
1 c. brown sugar	1/4 tsp. nutmeg
1/2 tsp. salt	2 (9 in.) unbaked pie shells
1 tsp. cinnamon	

Mix in order and pour into shell. Bake at 425° for 15 minutes. Reduce heat to 350° and bake for 45 minutes. Garnish with whipped cream. Makes 2 pies.

WINONAS AMARETTO DESSERT

Winona Winn

1/2 c. Holland House Amaretto mix	1 qt. Blue Bell vanilla ice cream, softened
1/2 c. vodka	Slivered almonds in skins

Blend ice cream, Amaretto mix, and vodka well in blender. Pour into parfait glasses; top with almonds and chill in freezer until slightly hardened.

PUMPKIN CHEESE CAKE

Hortense Day

1/3 c. butter, softened	2 (8 oz.) pkg. cream cheese, softened
1/3 c. sugar	2 c. pumpkin
3 eggs	3/4 c. sugar
1 1/4 c. all purpose flour	

PUMPKIN CHEESE CAKE (Continued)

1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg

Dash salt
Whipped cream, if desired

Cream butter and 1/3 cup sugar until light and fluffy; blend in egg. Add flour, mixing well. Spread dough on bottom and 2 inches up sides of a 9 inch spring form pan. Bake at 400° for 5 minutes. Remove from oven; lower oven temperature to 350°. Combine cream cheese and 3/4 cup sugar; beat at medium speed of electric mixer until smooth. Blend in pumpkin, spices and salt. Add eggs one at a time, beating well after each addition. Pour into baked crust. Bake at 350° for 50 minutes. Loosen cake from sides of pan; cool. Remove rim of pan; chill. Garnish with whipped cream. Yield: 10 servings.

RUM CAKE

Hortense Day

1 c. chopped pecans or walnuts
1 (18 1/2 oz.) pkg. yellow cake mix
1 (3 3/4 oz.) pkg. Jell-O vanilla instant pudding mix

4 eggs
1/2 c. cold water
1/2 c. cooking oil (Crisco or Wesson)
1/2 c. dark rum

Preheat oven to 325°. Grease and flour 10 inch tube pan or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour; cool. Invert on serving plate; prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

Glaze:

1/4 lb. butter
1/4 c. water

1 c. sugar
1/2 c. dark rum

Melt butter in saucepan; stir in water and sugar. Boil for 5 minutes, stirring constantly. Remove from heat; stir in rum.

ROSE FRENCH'S LIME CAKE

Maudie

1 pkg. Duncan Hine's lemon supreme mix
4 eggs

1 pkg. (small) lime jello, dissolved in 1 c. hot water; cool
3/4 c. Wesson oil

Preheat oven to 350°. Beat all above 4 minutes or until smooth; pour into greased and floured pan or pans with waxed paper on bottom. Cooking time: 10 inch tube pan, 50-55 minutes. Remove from oven and cool 10-15 minutes. Invert pan and remove cake. Pierce cake with toothpick or cake breaker. Pour on glaze, allowing it to soak cake.

Glaze:

1/3 c. fresh lime juice
2 c. sifted powdered sugar

2 Tbsp. melted butter
1 Tbsp. water

Blend all and pour over cake (slowly); cool before serving.

HUMDINGERS

Tammy G.

1 (8 oz.) pkg. dates
1 c. chopped pecans or walnuts
1 stick margarine
3/4 c. sugar
2 tsp. white Karo syrup

2 tsp. vanilla
2 c. Rice Krispies
Powdered sugar or coconut, as desired

Bring to boil margarine, Karo syrup and sugar; add dates and cook 5-8 minutes. Remove from stove and add nuts, Rice Krispies, and vanilla. Cool slightly and then make into small balls. Roll in powdered sugar or coconut. Store in air tight container.

CHOCOLATE PIE

Sara Jane Stewart

1 1/2 c. sugar
1/4 lb. melted butter
2/3 c. cocoa
4 egg yolks

Pinch salt
1 c. milk
1 tsp. vanilla

Put dry ingredients into mixing bowl. Add some milk slowly until dry ingredients are blended. Add egg yolks one at a time. Blend well. Add remainder of milk and stir slowly. Add vanilla

CHOCOLATE PIE (Continued)

and melted butter and continue to stir slowly until well blended. Pour into unbaked pie pastry. (Use 10 inch pie pan.) Bake at 350° until pastry is golden brown, approximately 1 hour.

Pastry:

1/2 c. shortening (solid)	1 tsp. salt
1 1/4 c. flour	3 Tbsp. ice water

Blend shortening, flour, and salt until mealy looking; add ice water and work together well. Then roll out for pie.

Meringue:

4 egg whites	Pinch salt
8 rounded Tbsp. sugar	1/2 tsp. cream of tartar
1 tsp. vanilla	

Put egg whites and cream of tartar in mixing bowl. Whip at medium speed until frothy but not stiff. (The egg whites at this point will begin to turn white with air bubbles.) Add sugar and vanilla, stirring slowly until sugar is dissolved. Increase speed of mixer and whip until egg whites are stiff and hold peak. Pie should be placed under broiler about 250° until light brown. The pie is best when served warm.

THE CLASSIC ITALIAN CHEESE CAKE

Maudie

For crust:

1 1/4 c. sifted all purpose flour	1/2 tsp. grated lemon peel
1/4 c. sugar	1/2 c. sweet butter
1/2 tsp. salt	1 egg yolk
	2 Tbsp. liqueur Galliano

For Filling:

2 containers (15 oz. each) Ricotta or cottage cheese	1/4 c. liquor Galliano
4 eggs	2 Tbsp. golden raisins
1/2 c. sugar	2 Tbsp. finely chopped candied orange or lemon peel
1/4 c. flour	

THE CLASSIC ITALIAN CHEESE CAKE (Continued)

Make crust as follows: Mix flour, sugar, salt and lemon peel in bowl. Cut in butter until mixture resembles coarse meal. Mix in egg yolk and Galliano until pastry is blended. Press pastry over bottom and up sides (1 3/4 inches) of 9 inch spring form pan. Bake at 350° 15 minutes until dry, but not browned. Make filling as follows: Blend cheese, egg, sugar and flour in bowl. Stir in Galliano, raisins and peel. Bake cheese cake as follows: Pour filling into crust in pan. Bake at 325° 1 hour, until cake tests done. Release cake from spring form and cool on rack. Makes 9 inch cake.

VANILLA ICE CREAM

Peaches Jones

3 c. half & half	8 egg yolks
1 c. sugar	4 tsp. vanilla
1/2 tsp. salt	4 c. whipping cream

Heat half & half in top of double boiler until a film shines on top (20-30 minutes); stir in sugar and salt until dissolved. Remove from heat. Beat yolks slightly; add a little of hot cream, stirring constantly. Pour egg mixture into remaining hot cream slowly, stirring constantly. Pour all back into original cream. Place back over simmering water; cook, stirring constantly, until custard coats spoon. Take off heat and cool, naturally or refrigerated until cool, not cold. When cool, stir in vanilla and whipping cream. Freeze according to basic instructions of machine. Makes about 3 quarts. To vary flavor, add 1 1/2 cups fresh peaches, strawberries, bananas, etc., just before cream is ready to eat.

GINGERBREAD

Peaches Jones

1/2 c. butter (38-C preferred)	1 tsp. cinnamon
1/2 c. sugar	1 tsp. ginger
1 masochistic egg, beaten	1/2 tsp. cloves
2 1/2 c. manicured flour, sifted	1/2 tsp. salt
1 1/2 tsp. soda	1 c. molasses
	1 c. hot water

Mix and pour into 9x12 inch pan. Cook at 350° about 35-40 minutes.

CHOCOLATE CHIFFON CAKE

Peaches Jones

2 eggs, separated	3/4 tsp. salt
1 1/2 c. sugar	1/3 c. Wesson oil
1 3/4 c. sifted flour	1 c. buttermilk
3/4 tsp. soda	2 squares unsweetened chocolate, melted

Beat egg whites until your sadistic spell is almost over. Add 1/2 cup sugar; beat until stiff. In separate bowl sift rest of sugar, flour, soda and salt; add Wesson oil and half of buttermilk. Beat 1 minute. Add rest of milk, egg yolks, and melted chocolate. Beat 1 more minute. Fold in meringue. Pour into 2 layer pans or Bundt pan or Angel Food pan. Makes a great unfrosted cake in the latter 2 ways. Bake at 350° about 30-35 minutes if layer pans are used, about 45-55 minutes if Bundt or Angel Food pan is used.

GALLIANO'S GOLDEN APPLE

Maudie

8 large, tart, baking apples, stemmed and cored	1 c. currants
2 c. chopped walnuts	1/2 c. apricot preserves
1 c. golden raisins	1/2 c. liqueur Galliano
	Water

Combine walnuts, raisins and currants. In small saucepan, melt apricot preserves; stir in Galliano. Add half of this glaze to the walnut mixture and use as stuffing for the apples. Wrap each filled apple in foil; place in pan with small amount of water. Bake at 350° 45 minutes; remove foil. Brush with remaining glaze and return to oven for 5 minutes, until apples are golden and gooey. Accompany with sweet or sour cream. Serves 8.

FROSTY GRAPE CLUSTERS

Maudie

2 lb. red, green or blue California grapes	1 pkg. lemon flavored gelatin
2 egg whites, slightly beaten	1 tsp. cinnamon, nutmeg, or cardamon (opt.)

Separate grape bunches into small clusters. Wash; pat dry. Dip grapes in egg white. Sprinkle with mixture of gelatin and spice. Dry in cake rack or cookie sheet.

GOLDEN DREAM PIE

Maudie

3 eggs	1/4 tsp. cream of tartar
3/4 c. orange juice	Pinch salt
1 env. unflavored gelatin	1/4 c. sugar
1/3 c. sugar	1 c. heavy cream, whipped
Pinch salt	1 baked graham cracker crust 9 inches in diameter
2 Tbsp. Galliano	1/2 c. toasted coconut
1/4 c. cointreau	

1. Separate eggs while cold; let warm to room temperature.
2. In small saucepan combine orange juice and gelatin; stir to blend. Add 1/3 cup sugar, salt and egg yolks. Stir to blend. Cook over low heat, stirring constantly, until gelatin is dissolved and mixture is hot but not simmering; do not boil.
3. Remove from heat; add Galliano, cointreau and orange peel. Stir well. Refrigerate until mixture begins to thicken, about 1 hour.
4. Add cream of tartar, salt to egg whites. Beat until soft peak stage. Sprinkle half the 1/4 cup sugar over egg whites; beat until incorporated. Repeat with remaining sugar.
5. Fold thickened gelatin mixture into eggs.
6. Fold half the whipped cream into gelatin mixture; pour into pie crust. Sprinkle toasted coconut around rim of pie. Refrigerate for several hours. Garnish with remaining whipped cream. Serves 6-8.

CRANBERRY CRUNCH

Maudie

1 c. uncooked rolled oats	1/2 c. butter or margarine
1/2 c. flour	1 lb. can cranberry sauce, whole or jellied
1 c. brown sugar	

Mix oats, flour, brown sugar; cut in butter until crumbly. Place half mixture in 8x8 inch greased baking dish. Cover with cranberry. Top with balance of mixture. Bake 45 minutes at 350°. Serve hot in squares topped with vanilla ice cream.

STRAWBERRY CREAM

Maudie

1 qt. French vanilla ice cream	1 pt. heavy cream
4 pt. fresh strawberries	1 c. liqueur Galliano
1/4 c. confectioners sugar	

In very large, shallow serving bowl, soften ice cream at room temperature. Slice strawberries and toss with sugar. Let

STRAWBERRY CREAM (Continued)

stand 15 to 30 minutes to release juice. Whip cream very stiff and fold into softened ice cream. Stir in strawberries and Galliano. Cover bowl with foil, forming tent so as not to disturb the finished cream. A thick layer of solid cream will form at the top, and this should not be disturbed by shaking or transferring to another dish. Chill at least 4 hours or overnight. Serve from a deep spoon that will pick up both crust and liquid. Serves 12.

** EXTRA RECIPES **

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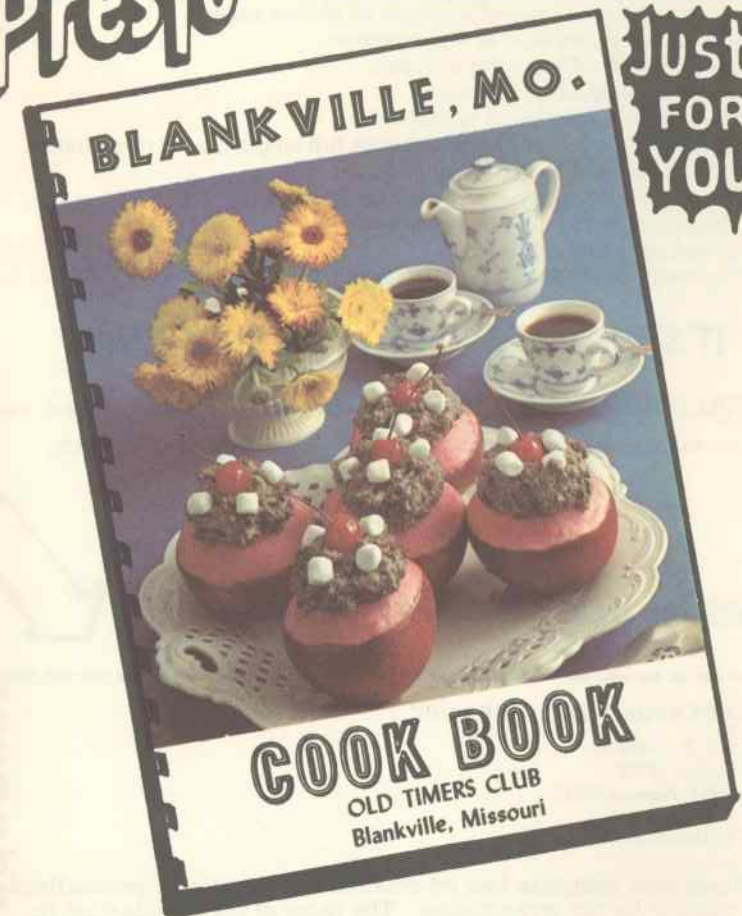
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