

Sharing Our Best



*Indian Lake
Community*

Expression of Appreciation

Our thanks for all those who so generously contributed their favorite recipes. Without their help, this book could not have been published.

HISTORY

The Indian Lake dam was built and road construction started in the late 1920's by a developer named Minnick. The developer was able to purchase only land that was available and consequently, today, we see the unusual configuration of the Association. The Indian Lake development was based on the Inter-urban expansion which would have carried people to their downtown jobs. The Inter-urbans did not materialize as expected because of the Depression. During these years, there were 6-8 homes built on the West side of the lake and 10-12 homes built on the North side. In 1940, the Indian Lake Development Association was legally changed to the Indian Lake Improvement Association). After 1945,

the North side began to further develop. The South side of the lake began to develop in the late 1950's, with most building on the lake completed by the mid 1970's. Prior to the early 1950's, there was a covered bridge over Indian Creek on the East end. Unfortunately the historic bridge was destroyed when a crane lifting the bridge had a boom break. In the late 1970's, the inlet of Indian Creek was changed from the West side of the Peninsula to the East side, creating a silt trap and allowing the Association to create a wildlife refuge.

A large rookery of Blue Herons have made their home around the lake, possibly one of the largest in the state. The Audubon Society has paid close attention to protecting these nests from further development.

ACTIVITIES OF THE ASSOCIATION

The following are some of the activities sponsored by the Indian Lake Community for its residents:

- Monte Carlo Night
- Easter Egg Hunt
- Beach & Neighborhood Clean-Up
- Annual Picnic
- Community Yard Sale
- 4th of July Boat Parade
- Ice Cream Social
- Hayride and Wiener Roast
- Neighborhood Luminaries

Cover Photo taken by Stacy and Gary Crays



Could this be Brown County?
How about . . .

FALL AT INDIAN LAKE!

Photo taken by Vivian Matthews



**4th OF JULY BOAT PARADE
1992**

Photo taken by
Kevin Zainey

APPETIZERS RELISHES PICKLES



*Nothing happens without hard work,
to enjoy the cider you must first
peel the apple . . .*



*Great
Blue
Heron*

Appetizers

Appetizers are those treats that can be served either at the start of a meal or at a reception or open house. Listed below are quick appetizers that can be served anytime with crackers, thin sliced toasted bread or potato chips:

1. Caviar flavored with onion juice.
2. Cream cheese with chopped chutney and dash of curry powder.
3. Lobster tail moistened with lemon juice.
4. Almonds or pecans roasted and chopped, then mixed with anchovy paste.
5. Cream cheese with chopped pickle.
6. Chicken livers minced and moistened with mayonnaise.
7. Cheese squares with olive attached by toothpick.
8. Liverwurst with pistachio nuts.
9. Sardines with caviar paste.
10. Minced eggs with anchovies.
11. Cream cheese and horseradish.
12. Cream cheese and anchovy paste with grated onion.
13. Herring squares mashed in its own juice with dash of vinegar and Tabasco sauce.
14. Peanut butter and bacon toasted on dark bread.
15. Deviled ham with chopped onions and Spanish olives.
16. Stilton cheese moistened with Port wine.
17. Shrimp flavored with French dressing.
18. Caviar mixed with cream cheese with dash of Worcestershire sauce.
19. Peanuts roasted, crushed and mixed with anchovy paste.
20. Sardine slices topped with chopped olives.
21. Pimento cheese mixed with a dash of horseradish.
22. Minced shrimp with onion juice.
23. Cream cheese with dash of Worcestershire sauce and chives.

APPETIZERS, RELISHES & PICKLES

SPICY OYSTER CRACKERS

3/4 c. oil	1 tsp. lemon-herb seasoning
1 large pkg. dry Ranch House dressing	1 tsp. dill weed or seed

Pour over crackers. Put in closed container. Shake and stir several times. Let stand at least 24 hours.

Helen Brodie

SUPER SPINACH BALLS

2 pkg. frozen spinach	1/2 c. Parmesan cheese
2 c. herb stuffing crumbs	1 Tbsp. garlic salt
2 onions, finely chopped	1/2 tsp. thyme
6 eggs	1/2 Tbsp. black pepper
3/4 c. melted butter or margarine	1 Tbsp. Accent

Thoroughly drain spinach. Even squeeze it dry. Mix all together, blending thoroughly. Form into balls, a little bigger than marbles. Bake on cookie sheet in 350° oven for 20 minutes. Balls may be frozen before baking.

Beverly Minter

CHEESE BALLS

2 (8 oz.) pkg. Philadelphia cream cheese	1 Tbsp. chopped pimentos
1 (8 oz.) pkg. sharp Cheddar cheese, shredded	2 tsp. Worcestershire sauce
1 tsp. chopped onion	1 Tbsp. chopped green pepper

1 tsp. lemon juice
dash of salt

Mix all ingredients together well. Roll into 2 balls. Refrigerate 24 hours. Take out and roll into finely chopped nuts or nutmeats.

Linda Creed

BARBECUED MEATBALLS

3 lb. ground beef	1/2 c. chopped onion
1 can (12 oz.) evaporated milk	1/2 tsp. garlic powder
1 c. oatmeal	2 tsp. salt
1 c. cracker crumbs	1/2 tsp. pepper
2 eggs	2 tsp. chili powder

APPETIZERS, RELISHES & PICKLES

Sauce:

2 c. ketchup	1/2 tsp. garlic powder
1 c. brown sugar	1/4 c. chopped onion
1/2 tsp. liquid smoke	

To make meatballs, combine all ingredients (mixture will be soft) and shape into walnut size balls. Place meatballs in a single layer on wax paper lined cookie sheet; freeze until solid. Store frozen meatballs in freezer bags until ready to cook.

To make sauce, combine all ingredients and stir until sugar is dissolved. Place frozen meatballs in a 13 x 9 x 2-inch baking pan. Pour on the sauce. Bake at 350° for 1 hour. Yields 80 meatballs.

Ernestine Lyke

DILL WEED VEGETABLE DIP

1 c. sour cream	1 tsp. parsley
1 c. mayo	1 tsp. dill weed
1 Tbsp. dried onions	1 tsp. Beau Monde

Mix and chill.

Candy Worland

ARTICHOKE DIP

1 c. mayo	1 can artichoke bottoms (not marinated)
1 c. Parmesan cheese	

Pour off juice of artichokes and mash. Mix in cheese and mayo. Bake at 350° for 30 minutes.

Candy Worland

HAWAIIAN BREAD SPREAD

(Appetizers)

1 c. mayonnaise (not Miracle Whip)	2 green onions, chopped
1 c. sour cream	1 (10 oz.) pkg. frozen chopped
1 pkg. Knorr vegetable soup mix	spinach
1 can water chestnuts, chopped	

Let the frozen spinach drain all night or all day in the refrigerator. Mix all together. Let stand in tightly covered dish overnight.

Serve as follows: Cut Hawaiian Bread in bite size pieces and place around spread in dish or hollow out bread and cut into bite size pieces. Put spread in bread shell.

Sharon Lyons

EASY BLUE CHEESE MOUSSE SPREAD

1 (4 oz.) pkg. Blue cheese	2 Tbsp. lemon juice
1 (1 1/4 oz.) pkg. whipped topping mix	2 Tbsp. unflavored gelatin
1/2 c. cold skim milk	1/2 c. cold water
1 tsp. shredded lemon peel	1/2 c. plain yogurt
	1/2 c. chopped celery

Crumble Blue cheese. Prepare whipped topping mix, according to package directions, using skim milk. Refrigerate.

In a small bowl, stir together Blue cheese, lemon peel and juice. Soften gelatin in cold water in small saucepan. Heat softened gelatin over low heat, stirring until dissolved. Stir into cheese mixture until slightly thickened. Stir in yogurt and celery. Fold in whipped topping, blending well. Spoon into 1 quart mold. Refrigerate at least 4 hours before serving. Unmold on serving plate and garnish with chopped parsley, shredded carrot or with fresh fruit, if desired. Serve on crackers.

From 1983 Indian Lake Tasting Party.

Flo Peck

HANKY-PANKY TREATS

1 lb. hot sausage	1/2 tsp. garlic salt
1 lb. ground beef or chuck	red pepper to taste
1 lb. Velveeta cheese	1 Tbsp. Worcestershire sauce
1/2 tsp. oregano	

Cook and drain meat of all grease. Stir in cheese until melted. Add other ingredients. Spread on party rye bread. Place on cookie sheet to freeze. When frozen, store in plastic bags or containers. When ready to use, take from freezer (do not thaw). Put under broiler for 5 minutes or bake in 350° oven for 15 minutes. These, you can bake one or all.

*Barbara Weaver
Ardis Stearns*

APPETIZERS, RELISHES & PICKLES

OLIVE-NUT SANDWICH FILLING

1 (8 oz.) pkg. Philadelphia cream cheese	1 c. salad olives
$\frac{1}{2}$ c. mayonnaise	2 Tbsp. olive juice
$\frac{1}{2}$ c. pecan pieces	dash of pepper

Blend softened cream cheese and mayonnaise. Stir in remaining ingredients. Refrigerate for a few hours. Serve on party rye bread or Ritz crackers as an appetizer or this makes a delicious sandwich on toast with lettuce leaves. Keeps well in refrigerator for 2 weeks.

Indiana Lake Tasting Party, 1983.

Loretta Miller

COCKTAIL MEATBALLS

2 lb. lean ground beef	$\frac{1}{4}$ tsp. pepper
1 c. corn flake crumbs	$\frac{1}{2}$ tsp. garlic powder
$\frac{1}{2}$ c. dry parsley flakes	$\frac{1}{3}$ c. ketchup
2 eggs	$\frac{2}{3}$ c. dry onion
3 Tbsp. soy sauce	

Sauce:

1 lb. can cranberry sauce	2 Tbsp. brown sugar
12 oz. chili sauce	1 Tbsp. lemon juice

Heat oven to 350°.

Meatballs: Combine all ingredients. Roll into balls and put in oblong baking dish.

Sauce: Heat cranberry sauce, chili sauce, brown sugar and lemon juice. Stir until all is dissolved and mixed well. Pour over meatballs. Bake 30 minutes.

Bev Minter

EASY FREEZER PICKLES

2 qt. cucumbers, unpeeled and sliced	2 Tbsp. salt
1 onion, sliced	1 $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. vinegar

Mix cukes, onion and salt in bowl. Cover and let stand in refrigerator for 2 hours. Drain, but do not rinse. Mix sugar and vinegar

together. Pour over cukes and onions. Mix. Carton and freeze. Delicious when served only half thawed.

Carol Hoke

CREAMY CHICKEN AND JALAPENO NACHOS

1 whole chicken breast, poached, skinned, boned and diced	2 cloves garlic, minced
12 oz. cream cheese (room temperature)	1 tsp. ground cumin
2 jalapeno peppers, seeded and minced	1 tsp. chili powder
3 Tbsp. chopped red onion	1 1/2 c. grated Monterey Jack cheese salt and pepper to taste
	6 medium size pita bread (each cut and separated into 2 rounds)

Preheat oven to 375°. Combine chicken, cream cheese, jalapeno peppers, onion, garlic, cumin, chili powder and grated cheese in large mixer bowl. Beat with electric mixer until blended. Season to taste with salt and pepper. Spread each pita round with a generous amount of mixture. Place on cookie sheets and bake until puffed and bubbling, 5 to 7 minutes. Immediately cut into wedges and serve in napkin lined basket. Makes about 100 nachos.

Jane Malcolm

SNACK MIX

4 c. Rice Chex	1/2 c. butter or margarine, melted
2 c. Wheat Chex	1 Tbsp. Worcestershire sauce
2 c. pretzel sticks	1/2 tsp. garlic salt
1 1/2 c. mixed nuts	1/2 tsp. salt

Heat oven to 250°. Mix cereals, pretzels and nuts in cake pan. Blend butter and seasonings. Pour over dry ingredients. Bake 30 minutes. Stir gently.

Dona J. Schroeder

APPETIZERS, RELISHES & PICKLES

- • YOUR FAVORITE RECIPES • -

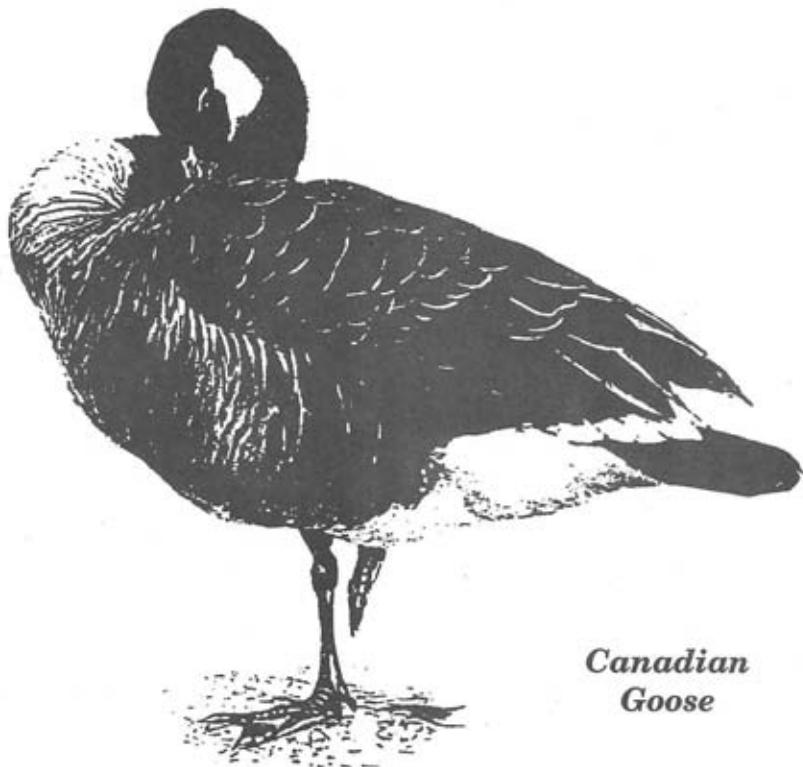
Recipe

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SOUPS SALADS SAUCES



An honest man is someone you can play checkers with over the telephone . . .



*Canadian
Goose*

Salads

Additions and Garnishes

Sliced hard-cooked eggs
Radishes
Chopped green or ripe olives
Nut meats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions - pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs - sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

Tips for Tossed Salads

Always handle salad greens with care.
Wash well, drain and dry greens before storing; chill well before using.
To core lettuce, smack head stem end down on counter top. Then twist the core out.
It is better to tear greens into bite-sized pieces to avoid bruising with knife.
Don't cut up tomatoes for a tossed salad since their juices thin the dressing and wilt the greens. Use them only for garnishing the salad bowl.
Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and the skin should be removed.
Use wild greens such as dandelion, sorrel or water cress for a different flavor and texture in tossed salads.

About Potato Salad

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small red waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Soup Accompaniments

Clear Soups - crisp crackers, cheese pastry, cheese-spread toast strips.
Cream Soups - cheese popcorn, seeded crackers, pretzels, pickles and olives.
Chowders and Meat Soups - Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

SOUPS, SALADS & SAUCES

CHEESE SOUP

4 chicken flavored bouillon cubes	1 (20 oz.) pkg. mixed frozen vegetables
2 qt. water	2 (10 1/2 oz.) cans cream of chicken soup
5 medium potatoes, diced	
celery and onion to taste	1 lb. Velveeta cheese

Cook potatoes, celery and onion in water with bouillon cubes until vegetables are almost done. Add frozen veggies, using whisk to break up. Cook until tender. Add cream of chicken soup and cheese. Cook over low heat until cheese melts.

Use approximately 1/2 cup each of celery and onion. Additional cheese may be added. Broccoli, cauliflower and carrots are good combination of mixed vegetables in this recipe. Serves 6 to 8.

Carol Sweeney

ASPARAGUS BISQUE-CANYON RANCH (Lo-cal Soup)

1 lb. fresh asparagus	1/4 tsp. dry marjoram, crushed
1/2 large onion, chopped	1/4 c. nonfat yogurt
1 c. chopped celery	salt and white pepper to taste
2 c. chicken broth	

Combine all (except yogurt) ingredients in a pan and bring to boil. Cover and simmer 10 minutes.

Mix with yogurt in blender until smooth. Serve hot or cold. Each 3/4 cup serving contains about 38 calories.

Suzanne Bridges-Keithley

SUZANNE'S SOUPER EASY FRENCH ONION SOUP

1/2 c. butter/margarine	2 Tbsp. Kitchen Bouquet (optional)
8 c. thinly sliced onion	1 thin slice Swiss cheese (per serving)
2 large cans chicken broth or beef broth	1 slice toasted French bread

SOUPS, SALADS & SAUCES

Brown onion in butter or margarine until very brown and crisp, almost burnt in appearance. Add chicken broth and simmer 30 to 45 minutes.

To really make the French bread very crisp toast it dry and leave it in the oven on a rack with oven at warm setting, just to really dry out the bread, it really needs to be very dry (like a crouton). Stale bread can be dried out very nicely for this. Pour soup into ovenproof bowls; put dried French bread into each bowl and place slice of Swiss cheese on top of each bowl. Brown under oven broiler until hot and bubbly.

Another nice variation is to make individual servings inside small hollowed out loaves of bread. This eliminates the need for more bread and bowl and all can be eaten.

Suzanne Bridges-Keithley

ORANGE JELLO MOLD

**1 c. hot water
2 pkg. orange jello
1 pt. orange sherbet**

**1 c. ginger ale
2 cans drained mandarin oranges**

Dissolve jello in 1 cup hot water. Add sherbet, ginger ale and oranges. Pour in mold until set. Refrigerate.

Marguerite Brown

CRANBERRY WALDORF SALAD

**½ lb. fresh cranberries, halved
¾ c. sugar
3 c. miniature marshmallows
2 c. apples, chopped**

**½ c. nuts
1 can (8 oz.) pineapple tidbits
1 c. seedless grapes, halved
1 c. whipping cream, stiffly beaten**

In large bowl, combine cranberries and sugar and let stand 30 minutes. Add next 5 ingredients and mix well. Gently fold in whipped cream. Chill before serving. Yields 10 to 12 servings.

Sue Stibbs

FRUIT SALAD

**1 can pineapple chunks
1 can mandarin oranges
1 carton small curd cottage cheese**

**1 small pkg. orange jello
1 large size Cool Whip**

Drain fruit. Mix with Cool Whip and cottage cheese. Sprinkle dry jello over it and mix well.

Sue Stibbs

FLUFFY FRUIT SALAD

1 small carton small curd cottage
cheese
1 small pkg. orange Jell-O

1 small can mandarin oranges, well
drained
1 small box Cool Whip

Mix all ingredients together and put in serving bowl. This can be made ahead or at the last minute. Try with different flavors of Jell-O and fruit.

Dona J. Schroeder

PINEAPPLE/CHEESE SALAD

1 can pineapple, drained
½ lb. cheese, diced
1 egg
3 Tbsp. flour (¼ c.)
juice (from pineapple)

1 c. miniature marshmallows
chopped pecans
¼ tsp. salt
½ c. sugar

Place pineapple, marshmallows, cheese and pecans in bowl. Put remaining ingredients in pan and bring to a boil, stirring constantly. Remove from heat and pour over contents in bowl. Serve chilled.

Carolyn Rork

HARVEST APPLE SALAD

1 small pkg. apple or lemon gelatin
1 ¼ c. hot apple cider
½ tsp. salt
1 ½ c. unpeeled apples, diced

1 c. grapes, cut into halves
1 (9 oz.) can pineapple tidbits,
drained
1 c. miniature marshmallows

Dissolve gelatin in hot apple cider and add salt. Let chill until partially set. Add remaining ingredients and pour into a 5 cup ring mold. Chill to set.

From 1983 Tasting Party.

Jane Ann Kopitzke

SOUPS, SALADS & SAUCES

FRUIT SALAD SORBET

juice of 2 oranges	2 bananas, mashed
juice of 1 lemon	2 c. water
1 (No. 2) can crushed pineapple (including juice)	1 1/2 c. sugar
	1/2 c. milk

Mix all ingredients and freeze.

Candy Worland

CRANBERRY FLUFF

2 c. raw cranberries, ground	1/2 c. nuts
3/4 c. sugar	1/2 c. chopped grapes
1 c. whipped cream or Cool Whip	2 chopped apples
3 c. mini marshmallows	

Mix cranberries, sugar and marshmallows. Cover and chill overnight. Add apples, grapes and nuts. Fold into whipped cream or Cool Whip.

Carol Hoke

"GOOD JELLO"!

(Jell-O Fluff)

1 box (6 oz.) Jell-O (any flavor)	1 can crushed pineapple, drained
12 oz. cottage cheese (large curd)	1 bowl Cool Whip

Mix together. Refrigerate overnight.

Teri Benjamin

SAUERKRAUT SALAD

1 can sauerkraut	3/4 c. vinegar
1 c. celery	1 c. sugar
1 onion, chopped	1/4 c. oil
1 c. green peppers	

Combine and bring to a boil the vinegar, sugar and oil. Pour this over sauerkraut, celery, onion and peppers. Let set overnight.

Linda Creed

SPINACH SALAD

1 lb. spinach	½ c. bacon, crimped and crumbled
¾ c. bean sprouts	1 small onion, chopped
1 c. water chestnuts, sliced	croutons
2 hard-boiled eggs, crumbled	

Dressing:

½ c. oil	½ c. ketchup
¼ c. vinegar	2 Tbsp. Worcestershire sauce
¼ c. sugar	

Tear spinach in small pieces. Add all dry ingredients.

Dressing: Heat oil, vinegar and sugar. Add ketchup and Worcestershire sauce. Mix all ingredients and toss over vegetables. Serve at once.

Flo Peck

VEGETABLE JELLO SALAD

2 (3 oz.) pkg. lemon Jell-O	2 c. diced celery
3 ½ c. boiling water	3 Tbsp. salad olives
1 tsp. salt	½ c. vinegar
1 c. shredded cabbage	

Mix Jell-O, water, salt and vinegar, stirring until dissolved. Cool until partly set. Add remaining ingredients and chill until firm. May be put into a lightly oiled 9 x 13-inch dish prior to setting.

Kathy Zainey

GRANDPA JOE'S CHICKEN SALAD

4 boneless chicken breasts	1 c. chopped celery
½ c. chopped pecans	1 c. mayonnaise

Simmer chicken until tender, approximately 1 hour. Cool. Shred chicken into bite sized pieces. Stir in remaining ingredients. Chill. Serve on lettuce leaves. Serves 6.

Joe Hoone

BROCCOLI SALAD

1 head broccoli, cut in very small pieces (use stems too)	1 c. sunflower seeds
6 slices bacon (crisp)	½ c. raisins ⅓ c. purple onion

SOUPS, SALADS & SAUCES

Dressing:

1 c. mayonnaise	1/3 c. sugar
2 Tbsp. vinegar	

Microwave bacon until crisp. Mix all ingredients together.

Mix dressing ingredients and fold in vegetable mixture. Better if let sit overnight.

Flo Peck

GREEN SALAD

1 head cauliflower	1 c. Miracle Whip or mayo
1 head lettuce	1/4 c. sugar
1 lb. bacon	frozen green peas
1 sliced onion	Parmesan cheese (optional)

Layer in this order, lettuce, onion, bacon, cauliflower and peas. Pour mayo-sugar mixture over each layer.

Esmer Rae Poteet

SHRIMP SALAD WITH RASPBERRY DRESSING

1 1/2 lb. large shrimp, peeled and deveined	1 box (6 oz.) long grain and wild rice
2 Tbsp. vegetable oil	1 head bibb or endive lettuce
	1/2 c. sliced almonds

Dressing:

1/2 c. vegetable oil	1 Tbsp. sour cream
2 Tbsp. sugar	1 1/2 tsp. Dijon mustard
1 Tbsp. raspberry vinegar	

Whisk together all dressing ingredients.

In a large skillet over medium heat, heat 2 tablespoons oil and saute shrimp 3 to 4 minutes until pink and cooked through. Remove from heat and refrigerate until needed.

Cook rice according to package directions and transfer to a large bowl. Add shrimp and dressing. Gently fold to combine thoroughly. Refrigerate 2 to 3 hours before serving.

To serve, arrange on a bed of lettuce. Sprinkle with sliced almonds. Makes 4 servings.

Lori Rumreich

FAVORITE SALAD

2 c. torn lettuce (bite size pieces)	salt
2 c. torn endive	1 pkg. frozen peas, slightly cooked and drained
2 c. torn romaine	1 c. julienne cut Swiss cheese
9 Tbsp. mayonnaise	6 slices bacon, fried crisp and crumbled
1 red onion, sliced	
3 tsp. sugar	

Place a third of the salad greens in the bottom of a large bowl. Dot with 3 tablespoons mayonnaise. Add a third of the onions and sprinkle with 1 teaspoon sugar and a dash of salt. Add a third of the peas and a third of the cheese. Repeat layers using all ingredients, but bacon. Do not toss. Cover with plastic wrap and refrigerate at least 2 hours. Before serving, add crumbled bacon and toss.

Marge Crouch

3 BEAN SALAD

1 (16 oz.) can cut green beans	½ c. salad oil
1 (16 oz.) can cut wax beans	⅔ c. vinegar
1 (15 oz.) can dark red kidney beans	1 tsp. salt
½ c. chopped green pepper	¼ tsp. pepper

Drain beans and combine. Combine sugar, vinegar and oil. Pour over beans. Add salt and pepper and toss. Chill overnight. Before serving, toss to coat beans. Drain. Makes 6 to 8 servings.

Sylvia Bordenkecker

TOM-CUC-ONION SALAD

½ c. olive oil	1 tsp. cumin
½ c. fresh lemon juice	½ to 1 tsp. turmeric
2 tsp. sugar	black pepper to taste
1 tsp. salt	parsley

Mix all together and pour over sliced tomatoes, onions and cucumbers. Sprinkle with chopped parsley and chill.

Mike Carter

L AND H SALAD DRESSING

1 tsp. salt	½ c. vinegar
½ tsp. pepper	1 Tbsp. Worcestershire sauce
1 tsp. paprika	garlic salt to taste
½ tsp. dry mustard	1 c. oil
¾ c. sugar	1 can condensed tomato soup
½ tsp. onion salt or grated onion	

Mix all ingredients together and blend in blender. Store in refrigerator.

Marge Crouch

BLEU CHEESE DRESSING

1 pt. pure mayonnaise	1/4 tsp. Tabasco sauce
1/4 c. half and half	1/4 tsp. seasoning salt
1 tsp. minced onion	6 oz. Bleu cheese
1 oz. Worcestershire sauce	

Cream 1/2 of Bleu cheese with 1/4 cup half and half. When well blended, add all remaining ingredients, except remaining 3 ounces of Bleu cheese and blend well. Crumble remaining Bleu cheese and blend gently into creamed mixture. Do by hand or low speed on blender. Yields approximately 1 quart.

Ardis Stearns

TOSTADA SALADS

Guacamole Dressing (follows)	3/4 tsp. salt
1 lb. ground beef or ground turkey	1/2 tsp. chili powder
3/4 c. water	6 tostadas
1 pkg. (about 1 1/4 oz.) taco seasoning mix	6 1/2-inch slices iceberg lettuce
1 can (15 1/2 oz.) kidney beans, drained	1/2 c. shredded jalapeno pepper cheese
	3 tomatoes, cut into wedges

Prepare Guacamole Dressing. Cook and stir beef in 10-inch skillet over medium heat until brown. Drain. Stir in water, seasoning mix, beans, salt and chili powder. Heat to boiling. Reduce heat. Cover and simmer 10 minutes.

Place 1 tostada on each of 6 salad plates. Top with lettuce slice. Cut each lettuce slice about 1/4-inch deep in crisscross pattern. Spoon 1/2 cup beef mixture onto each lettuce slice. Sprinkle with cheese. Garnish with tomato wedges and serve with Guacamole Dressing.

Guacamole Dressing:

1 avocado	1 1/2 tsp. lemon juice
1 small onion, finely chopped	1/2 tsp. salt
2 canned green chilies, seeded and chopped	1/4 tsp. pepper
	mayonnaise or salad dressing

Mash avocado. Beat in onion, chili peppers, lemon juice, salt and pepper until creamy. Spoon dressing into dish. Spread with thin layer of mayonnaise to prevent discoloration. Cover and refrigerate. Stir gently just before serving. Serve over Tostada Salads.

Stacy Crays

AVOCADO SALAD

6 Tbsp. vegetable oil	6 c. mixed greens, torn (any combination of romaine, iceberg lettuce, spinach, endive, leaf lettuce)
2 Tbsp. vinegar or lemon juice	2 avocados, pitted, peeled and sliced
$\frac{1}{4}$ tsp. each: salt, pepper and dry mustard	$\frac{1}{2}$ c. bacon bits
1 clove garlic, crushed	

Measure vegetable oil, vinegar, salt, pepper, mustard and garlic into covered jar. Shake well. Refrigerate until chilled. Shake well before using. Toss dressing with greens, avocados and bacon bits in large salad bowl just before serving. Serves 4.

Jane Malcolm

GRAMBOLI'S WHITE CLAM SAUCE

$\frac{1}{2}$ c. butter or margarine	$\frac{1}{2}$ c. whole milk
1 medium to large onion, diced	2 Tbsp. freshly chopped parsley
3 or 4 cloves of garlic, minced	salt and pepper to taste
1 Tbsp. flour	4 to 6 oz. linguine, cooked and drained
2 (6 $\frac{1}{2}$ oz.) cans minced clams (with liquid)	

In a saucepan, saute garlic and onion until golden brown. Add flour gradually mixing until smooth. Add clams and milk. Reduce heat. Cover and simmer for about 10 minutes. Add parsley, salt and pepper. Serve over linguine. Serves 2 or 3.

Graham's Gramboli's Pizza.

Ray and Fumiko Graham

CHOCOLATE SAUCE (Indian Lake Ice Cream Social)

2 c. sugar	$\frac{1}{3}$ c. light Karo
1 c. cocoa	1 can evaporated milk
$\frac{1}{2}$ c. water	2 tsp. vanilla

Blend sugar and cocoa in saucepan. Stir in water, then add Karo. Cook until a few drops form a soft ball in cold water. Remove from heat. Add evaporated milk. Gradually add vanilla. Serve warm or cold. Makes 1 quart.

Helen Brodie

BUTTERSCOTCH SAUCE

1 1/2 c. light Karo
1 box brown sugar
1 stick oleo

1/2 tsp. salt
1 can evaporated milk

Boil together corn syrup and brown sugar, oleo and salt until consistency of thin syrup. Cool. Stir in evaporated milk. Makes 1 quart.

This recipe has been a delicious treat for many Indian Lake Ice Cream Socials hosted by Helen.

Helen Brodie

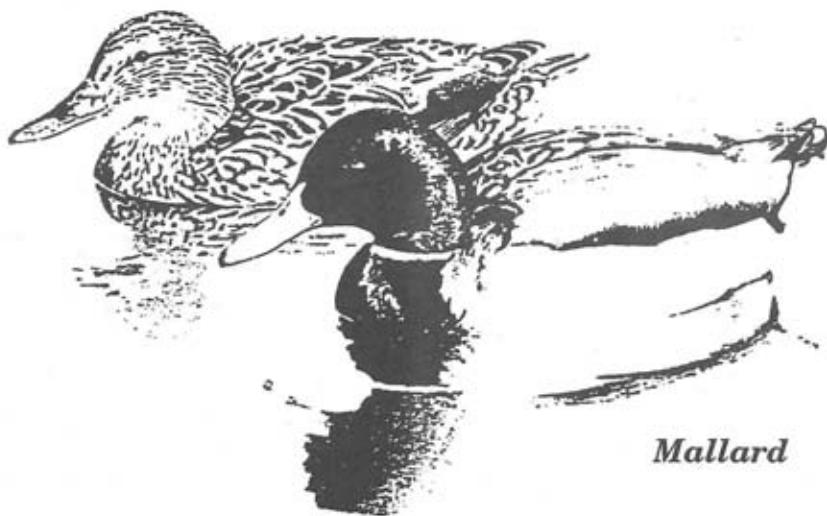
- • EXTRA RECIPES • -

MEATS MAIN DISHES



Twenty years from now, you will probably be more disappointed by the things you did not do, than the one's you did do.

So throw off the bow lines. Sail away from safe shore. Catch the trade winds. Explore, dream, discover . . .



Mallard

Meat Cooking Chart

Roasting	Weight	Minutes Per lb.	Oven Temp.	Internal Temp.
FRESH PORK				
Rib and loin	3-7 lb.	30-40	325	175 F
Leg	5 lb.	25-30	325	170 F
Picnic shoulder	5-10 lb.	40	325	175 F
Shoulder, butt	3-10 lb.	40-50	325	170 F
Boned and rolled				
Shoulder	3-6 lb.	60	325	170 F
BEEF				
Standing ribs - rare	3-7 lb.	25	325	135 F
- medium	3-7 lb.	30	325	165 F
- well done	3-7 lb.	35	325	170 F
For rolled and boned roasts, increase cooking time 5 to 12 minutes				
LAMB				
Shoulder- well done	4-10 lb.	40	325	190 F
- boned and rolled	3-6 lb.	40	325	182 F
Leg- medium	5-10 lb.	40	325	175 F
- well done	3-6 lb.	40-50	325	182 F
Crown- well done	3-6 lb.	40-50	325	182 F
SMOKED PORK				
Shoulder and picnic hams	5 lb.	30-40	325	170 F
	8 lb.	30-40	325	175 F
Boneless butt	2 lb.	40	325	180 F
	4 lb.	25	325 F	170 F
Ham	12-20 lb.	16-18	325 F	170 F
	Under 10 lb.	20	325	175 F
	Half Hams	25	325	170 F
VEAL				
Loin	4-6 lb.	35	325 F	175 F
Leg	5-10 lb.	35	325	175 F
Boneless shoulder	4-10 lb.	45	325 F	175 F
POULTRY				
Chicken	3-5 lb.	40	325 F	170 F
Stuffed	over 5 lb.	30	325	170 F
Turkey	8-10 lb.	20	325	175 F
	18-20 lb.	14	325	175 F
Duck	5-10 lb.	30	325	175 F

MEATS & MAIN DISHES

SUNDAY FRIED CHICKEN

2 c. flour	1 Tbsp. pepper
½ c. cornmeal	1 tsp. ground ginger
2 Tbsp. salt	½ tsp. dried thyme
2 Tbsp. dry mustard	½ tsp. oregano
2 Tbsp. paprika	1 broiler-fryer chicken (2 ½ to 3 lb.), cut up
2 Tbsp. garlic salt	cooking oil
1 Tbsp. celery salt	

Combine all ingredients except chicken and oil. Place about 1 cup flour mixture in a paper bag. Shake a few chicken pieces in the bag at a time, coating well. On medium-high heat, heat ¼-inch of oil in a large skillet. Brown chicken on all sides. Remove to a large shallow baking pan. Bake, uncovered, at 350° for 45 to 60 minutes or until done.

Recipe makes enough coating for 3 chickens. Store unused mixture in an airtight container. Yields 4 to 6 servings.

Ernestine Lyke

OVEN FRIED CHICKEN

1 (2 to 2 ½ lb.) fryer, cut in serving pieces and skinned	½ tsp. paprika
½ c. plain yogurt	2 garlic cloves, minced
1 Tbsp. lemon juice	1 tsp. salt
1 tsp. Worcestershire sauce	dash of pepper
1 tsp. celery salt	1 c. bread crumbs

Wash and dry chicken pieces. Stir all remaining ingredients except crumbs to cover. Arrange chicken pieces in greased baking dish. Bake, uncovered, 45 to 60 minutes at 350° or until tender. Serves 4.

Flo Peck

CHICKEN-ARTICHOKE CASSEROLE

4 c. cooked chicken	2 cans cream of chicken soup
2 cans artichoke hearts, drained and sliced	1 tsp. salt
1 c. chopped celery	dash of pepper
1 can water chestnut slices	4 oz. grated Swiss cheese 2 Tbsp. parsley flakes

Place chicken on bottom of greased 11 x 14-inch pan. Cover with artichoke hearts. Mix all but cheese and parsley. Pour over chicken. Sprinkle with cheese and parsley. Bake at 350° for 25 to 30 minutes. Serve over chow mein noodles.

Jane Malcolm

DIET PLUM CHICKEN

1 (16 oz.) can diet whole pitted plums and juice	2 Tbsp. brown sugar substitute
3 cubes chicken bouillon + 8 oz. water	2 Tbsp. orange juice concentrate
2 Tbsp. cornstarch	1 tsp. Worcestershire sauce
	2 1/2 to 3 lb. chicken parts (I use thighs), skin removed

Sauce: Force plums through sieve or mix in blender in saucepan. Combine plums, bouillon (which has been dissolved in water), cornstarch, brown sugar substitute, orange juice concentrate and Worcestershire sauce. Cook and stir until thickened.

Arrange chicken in a shallow baking pan. Pour sauce over chicken. Bake at 400° for 1 hour or until done, turning chicken and brushing with sauce every 20 minutes. Spoon off any fat. Serve sauce with chicken.

Marlene Miller

CHICKEN CASSEROLE

boneless chicken cutlets	1/4 c. mayo
broccoli spears	shredded Cheddar cheese
cream of mushroom soup	bread crumbs

Line bottom of pan with broccoli spears. Place chicken on broccoli. Mix soup with mayo and spread over chicken. Spread Cheddar cheese and then bread crumbs. Bake at 350° for 1 hour, uncovered.

Zelda Upton

CHICKEN PARMESAN

2 large chicken breasts, split (about 1 1/2 to 1 3/4 lb.)	1/2 c. fresh grated Parmesan cheese, mixed with 1/2 tsp. salt and 1/8 tsp. fresh ground black pepper
2 cloves garlic, peeled and mashed	paprika
1/2 stick butter/margarine	
1/2 c. sour cream	

Pound and flatten breasts. Heat garlic in butter to melt. Cool slightly. Mix half of garlic butter with sour cream. Dip each breast generously on all sides with sour cream mixture. Roll in seasoned Parmesan cheese. Place chicken in foil lined baking dish. Sprinkle with paprika for color. Bake in preheated oven at 375° for 25 to 30 minutes. Baste often with remaining garlic butter. During last 5 minutes, run under broiler to brown cheese. Serve hot. Garnish with lemon wedge, if desired. Preparation time and baking time is about 45 minutes. Serves 4.

James Stearns

CREAMED CHICKEN

$\frac{1}{4}$ c. butter	1 c. milk
$\frac{1}{2}$ c. flour	2 c. diced chicken
$\frac{1}{2}$ tsp. salt	1 (3 oz.) can mushrooms
1 c. chicken broth	Chinese noodles or rice

In saucepan, melt $\frac{1}{2}$ cup butter. Blend in $\frac{1}{2}$ cup flour and $\frac{1}{2}$ teaspoon of salt. Add chicken broth and milk all at once. Cook stirring constantly until sauce is thick and bubbly. Add cooked, diced chicken and mushrooms (drained; optional). Serve over Chinese noodles or rice.

Barbara Weaver

HOT CHICKEN SALAD

3 c. chopped, cooked chicken	$\frac{1}{2}$ tsp. salt
2 c. chopped celery	1 tsp. Accent
1 c. mayonnaise	1 tsp. tarragon
2 Tbsp. chopped onion	1 c. potato chips, crushed
2 Tbsp. lemon juice	$\frac{1}{2}$ c. + grated Cheddar cheese
$\frac{1}{2}$ c. toasted or sliced almonds	

Mix mayo, lemon juice, salt, Accent and tarragon, then add chicken, celery, onion and almonds. Toss to mix all ingredients. Place all in a baking pan, then top with grated cheese. Heat at 450° for about 15 minutes until bubbly, then top with potato chips and heat just a few more minutes. I add more Cheddar cheese for a richer flavor.

Marlene Miller

BAKED CHICKEN SALAD

1 c. cubed cooked chicken	1 Tbsp. lemon juice
½ c. chopped celery	½ c. mayonnaise
¼ c. toasted, slivered almonds	½ c. crushed potato chips
¼ tsp. salt	¼ c. + grated American cheese
1 tsp. grated onion	

Combine all ingredients, except potato chips and cheese. Toss lightly and turn into 11 x 7 x 1 ½-inch baking dish. Sprinkle on potato chips and cheese. Bake at 450° for 10 minutes. Watch that cheese doesn't burn. Yields 3 portions. Good for leftover chicken or turkey.

Jean Vietor

HOT CHICKEN SALAD

3 c. cooked chicken, cut up (white), diced	1 can cream of mushroom soup
2 c. chopped celery	1 can water chestnuts, sliced
1 small onion, chopped	salt and pepper to taste
2 c. mayonnaise	¾ pkg. (8 oz.) Pepperidge Farm stuffing mix

Mix ingredients together thoroughly and pour into 9 x 13-inch baking dish. Top with ¾ package (8 ounce) size of Pepperidge Farm stuffing mix (herb), mixed with 1 stick melted butter. Bake at 350° for 30 minutes. Serves 7 to 8.

Esmer Rae Poteet

EASY GOURMET CHICKEN

boneless, skinless chicken breasts	1 can mushroom soup
bacon	1 c. sour cream

Roll up chicken breast pieces and put ½ slice of bacon around each. Fasten with toothpick. Cover with mixture of can of mushroom soup and sour cream. Bake at 250° (low) for 3 hours. Low heat is important.

Mary Lou Powers

ITALIAN TURKEY PIE

1 lb. ground turkey *	1 (2 ½ oz.) jar sliced mushrooms, drained
¼ c. milk	¼ c. grated Parmesan cheese (fresh grated is best)
¼ c. seasoned bread crumbs	1 c. shredded Mozzarella cheese
1 tsp. garlic salt	2 Tbsp. chopped green pepper
¼ tsp. pepper	2 Tbsp. sliced olives (black)
1 tsp. crushed oregano leaves	
4 Tbsp. tomato paste	

*You can use ground beef, but you will add 95 calories and 2 grams of fat per serving.

Combine ground turkey, milk, bread crumbs, garlic salt, pepper and $\frac{1}{2}$ teaspoon of oregano. Press mixture evenly over bottom and sides of 9-inch pie plate. Spread tomato paste evenly over meat crust. Top with $\frac{1}{2}$ teaspoon of oregano, sliced mushrooms and Parmesan cheese. Bake at 350° for 30 minutes. Sprinkle with Mozzarella cheese, green pepper and olives. Bake an additional 15 minutes. Cool 5 minutes before cutting into wedges. Contains approximately 175 calories per slice.

Suzanne Bridges-Keithley

CRUNCHY TURKEY CASSEROLE

(Microwave Recipe)

3 c. chopped cooked turkey	1 (8 oz.) can sliced water chestnuts, drained
1 c. chopped celery	1 (2 oz.) jar diced pimiento, drained
$\frac{1}{4}$ c. chopped onion	1 (2 oz.) pkg. slivered almonds
2 (10 $\frac{3}{4}$ oz.) cans cream of mushroom soup, undiluted	$\frac{1}{2}$ c. Chinese noodles

Combine all ingredients, except noodles. Spoon mixture into a lightly greased 12 x 8 x 2-inch baking dish. Cover with heavy-duty plastic wrap. Fold back a small corner of wrap to allow steam to escape. Microwave at High 12 to 15 minutes or until thoroughly heated, stirring after 6 minutes. Sprinkle with Chinese noodles and serve immediately. Yields 6 servings.

Lois Repass

INDIVIDUAL MEAT LOAVES

1 egg, beaten	dash of pepper
1 c. soft bread crumbs	1 $\frac{1}{2}$ lb. ground beef
$\frac{1}{4}$ c. milk	6 sticks (2 $\frac{1}{2}$ x $\frac{1}{2}$ -inch) Cheddar or Mozzarella cheese
1 $\frac{1}{2}$ tsp. onion salt	
1 tsp. dried parsley	

Sauce:

2 cans (15 oz. each) tomato sauce	1 Tbsp. dried parsley
$\frac{1}{2}$ c. chopped onion	$\frac{1}{2}$ tsp. dried oregano

In a mixing bowl, combine first 6 ingredients. Mix in beef. Divide into 6 portions. Shape each portion around a cheese stick and form into a loaf. Set aside.

In a large skillet, combine all sauce ingredients. Add loaves and spoon sauce over each. Cover and bring to a boil. Reduce heat to a simmer. Cook until done, about 20 minutes. Yields 6 servings.

Ernestine Lyke

BEEF STROGANOFF

1 lb. beef boneless sirloin or top loin steak (½-inch thick)	2 Tbsp. flour
2 Tbsp. margarine	1 tsp. instant beef bouillon
8 oz. mushrooms, sliced	1 tsp. salt
1 small onion, sliced	¼ tsp. pepper
1 clove garlic, finely chopped	1 c. dairy sour cream
2 Tbsp. margarine	½ tsp. prepared mustard
½ c. water	snipped parsley or dried parsley hot cooked wide egg noodles or rice

Cut beef across grain into strips, 1 ½ x ½-inch. Heat 2 tablespoons margarine in 10-inch skillet until melted. Add mushrooms, onions and garlic. Cover and simmer, stirring occasionally, until onion is tender, 5 to 10 minutes. Remove vegetables and any liquid from skillet.

Cook and stir beef in 2 tablespoons margarine over medium heat until brown, about 10 minutes. Add water, flour, bouillon, salt and pepper. Stir constantly until thickened. Heat to boiling. Reduce heat. Cover and simmer until beef is of desired tenderness. Stir in sour cream and mustard. Heat just until hot. Garnish with parsley; serve over noodles.

Stacy Crays

ALL AMERICAN MEAT LOAF

2 lb. ground chuck	1 tsp. salt
¾ c. quick cooking oats, uncooked	¼ tsp. pepper
1 medium onion, chopped	½ c. catsup
½ c. catsup	1 Tbsp. prepared horseradish
¼ c. milk	3 Tbsp. brown sugar
2 large eggs, lightly beaten	2 tsp. prepared mustard
1 Tbsp. prepared horseradish	

Combine first 9 ingredients; shape into two $7\frac{1}{2}$ x 4-inch loaves. Place on a lightly greased rack of a broiler pan. Bake at 350° for 1 hour.

Combine $\frac{1}{2}$ cup catsup, 1 tablespoon horseradish and remaining ingredients. Spoon over meat loaf and bake an additional 5 minutes. Yields 2 loaves or 8 servings.

Note: Freeze 1 meat loaf after cooking. Cool and wrap in heavy-duty aluminum foil. Seal, label and freeze up to 3 months. To reheat, thaw in refrigerator 8 hours. Bake, in foil, at 350° for 45 minutes or until thoroughly heated.

Lois Repass

BEEF CASSEROLE

1 lb. ground beef	$\frac{1}{2}$ c. shredded Cheddar
4 oz. uncooked elbow macaroni	$\frac{1}{4}$ c. chopped green pepper
1 (10 $\frac{1}{2}$ oz.) can condensed cream	1 to 2 tsp. instant minced onion
of mushroom soup	1 tsp. salt
$\frac{3}{4}$ c. milk	1 c. crushed potato chips
$\frac{3}{4}$ c. catsup	

Heat oven to 350°. Cook meat until brown. Drain fat. Cook macaroni. Drain. In ungreased 2 quart casserole, mix all ingredients, except potato chips. Cover and bake 40 minutes. Uncover. Sprinkle chips and bake 5 minutes more. Can use ground beef, ground round or ground chuck.

Esmer Rae Poteet

SPICY HOBO HASH

8 oz. spicy sausage	3 Tbsp. cooking oil
4 large potatoes, cooked and diced	$\frac{1}{2}$ tsp. pepper
1 c. chopped broccoli	1 c. shredded Cheddar cheese
1 small onion, chopped ($\frac{1}{2}$ c.)	dairy sour cream

Crumble sausage into a 12-inch skillet. Cook and stir until meat is browned. Drain and return to skillet. Add potatoes, broccoli, onion, oil and pepper. Cook over medium heat for 10 minutes, turning occasionally. Sprinkle with cheese. Cover and cook over medium heat until cheese melts. Serve the hot mixture topped with sour cream. Makes 6 servings.

Claudia Hoone

TEXAS HASH

1 lb. ground beef	½ c. uncooked regular rice
3 large onions, sliced	2 tsp. salt
1 large green pepper, chopped	1 to 2 tsp. chili powder
1 (16 oz.) can tomatoes	½ tsp. pepper

Heat oven to 350°. In a large skillet, cook and stir meat, onion and green pepper until meat is brown and vegetables are tender. Drain off fat. Stir in tomatoes, rice, salt, chili powder and pepper. Heat together. Pour into ungreased 2 quart casserole. Cover and bake 1 hour. Serves 4 to 6.

Dona J. Schroeder

BEEF BARBECUE

6 lb. chuck roast, cut in 5 or 6 pieces	1 medium sized bottle catsup
3 stalks celery, diced	1 ½ Tbsp. chili powder
3 medium onions, chopped	2 Tbsp. salt
1 green pepper, diced	1 tsp. pepper
3 Tbsp. barbecue sauce	1 ½ c. water
3 Tbsp. vinegar	

Place beef in roaster or Dutch oven. Combine all remaining ingredients; pour over meat. Heat to boiling. Cover and simmer or bake at 300° for 6 hours or until tender enough to shred with a fork. If soupy, uncover and cook longer until right consistency to spoon onto buns. Yields 40 sandwiches.

Dona J. Schroeder

WESTERN MEAL IN ONE

1 lb. ground beef	1 can (16 oz.) red beans, drained
1 Tbsp. vegetable oil	2 ½ c. tomatoes (with juice), chopped
1 clove garlic	¾ c. uncooked rice
½ c. chopped onion	¾ c. grated Cheddar cheese
½ c. chopped green pepper	¼ c. black olives, sliced
1 tsp. salt	
1 tsp. chili powder	

Brown beef in vegetable oil with garlic. Add the onion and green pepper. Cook until onion is transparent. Drain off fat.

In a two quart casserole, combine the meat mixture, salt, chilli powder, beans, tomatoes and rice. Bake, covered, at 350° for 30 minutes. Uncover and sprinkle with cheese and olives. Bake for 15 minutes more. Yields 6 to 8 servings.

Ernestine Lyke

ALL DAY SPECIAL

1 (20 oz.) can diced tomatoes
1 c. diced onions
1 c. diced green peppers
1 c. diced celery

2 cloves garlic, crushed
salt, pepper and red pepper flakes
to taste
3 lb. arm roast

Place beef in Dutch oven and cover with remaining ingredients. Place in 220° oven before leaving for work in the morning. Serve the beef on a platter and make sauce by thickening the pan juices along with the cooked vegetables in the Dutch oven.

This is great with sourdough biscuits, red potatoes and a fresh garden salad. For those who work short hours, the proper cooking time is about 8 hours.

Tina Oeding

GRILLED LONDON BROIL

2 lb. flank steak (1 ½-inch thick)
1 medium onion, chopped
½ c. canola oil
½ c. catsup
¼ c. red wine vinegar

1 Tbsp. sweet pickle relish
1 tsp. Worcestershire sauce
1 Tbsp. Dijon mustard
dash of pepper

Pierce steak thoroughly with fork on both sides to marinate. Place meat in plastic bag.

In a skillet over medium heat, cook onions in oil until tender. Remove from heat. Add catsup, vinegar, relish, Worcestershire sauce, mustard and pepper into the skillet. Mix well and cool.

Pour marinade over meat and close bag. Marinate in refrigerator 6 hours or overnight. Turn occasionally. Remove meat, reserve marinade. Transfer meat to grill or broiler. Brush with marinade. Grill or boil 10 to 12 minutes on each side or to desired doneness. To serve, thinly slice across grain. Makes approximately 6 servings.

James Stearns

ALFRED'S ROAST

3 1/2 lb. boneless beef rump roast	2 c. beef bouillon
2 Tbsp. oil	2 bay leaves
1 1/2 onions, chopped	16 whole allspice
1/2 Tbsp. salt	16 whole peppercorns
3 anchovies with juice	2 Tbsp. Karo or brown sugar
4 Tbsp. brown vinegar	

Lightly flour and brown meat in oil. Place in large casserole with all other ingredients. Cover and bake 3 hours at 325°. Heavenly flavor! If desired, can strain liquid and thicken with flour/water over burner for delicious gravy. Serve with potatoes and carrots.

Lisa Nelson

GRANDPA NELSON'S PIGS IN BLANKETS

round steak(s)	1/4 tsp. pepper
onion, sliced	1/2 c. flour
bacon strips	2 to 4 Tbsp. oil
garlic cloves	2 to 4 c. water
1/2 tsp. salt	

Cut steak into approximately 2 x 4-inch strips. On each piece of meat, place 1/2 strip of bacon, 1 to 2 strips of onion and 1/2 of a garlic clove. (Use own discretion with amount of meat needed for servings desired.) Roll up meat and secure with 2 to 3 wooden toothpicks.

Combine salt, pepper and flour in a plastic bag or on a plate. Coat the meat rolls with flour mixture. Brown in oil in a large skillet. Add water to skillet to just cover the meat rolls. Simmer on low heat 1 1/2 to 2 hours until tender, adding water, if needed. Thicken with flour/water as needed for terrific gravy. Serve with potatoes, egg noodles or rice.

*Lisa Nelson
Warren C. Nelson, Sr.*

GEORGIE PORGIE'S EASY BARBECUE BEEF

1 1/2 to 2 lb. chuck roast	1/4 c. water
garlic salt to taste	1 bottle Open Pit barbecue
pepper to taste	1 can Manwich

Sprinkle meat with garlic salt and pepper. Place in crock-pot. Add water. Cover and cook on low 8 to 10 hours or 4 to 5 hours on

high. Shred meat. Remove any pieces of fat. Add barbecue and Manwich to cooked meat. Stir. Serve on buns. So simple, so good!

Carol Hoke

CATALINA STEW

6 medium whole potatoes	1 Tbsp. Crisco
2 c. diced carrots	1 lb. stew meat or steak, cut in small
1 small jar stuffed olives	pieces
2 small onions, quartered	1 bottle Catalina French salad
1 can whole green beans	dressing (regular size) *

*I prefer only $\frac{3}{4}$ bottle of dressing.

Brown cubed meat in 1 tablespoon shortening. Add Catalina dressing and same amount of water. Add potatoes, carrots, onions and olives. Top with green beans. Cover and simmer for 1 $\frac{1}{2}$ to 2 hours.

Carol Hoke

HOONE'S DUNES STEW

1 lb. ground turkey	1 (14 $\frac{1}{2}$ oz.) carrots
2 (14 $\frac{1}{2}$ oz.) cans Irish potatoes	1 (14 $\frac{1}{2}$ oz.) peas
2 c. V-8 juice	2 to 3 drops Tabasco
1 (14 $\frac{1}{2}$ oz.) green beans	1 tsp. Worcestershire sauce
1 (14 $\frac{1}{2}$ oz.) corn	

Brown turkey. Drain. Combine cooked turkey with remaining ingredients. Simmer at least one hour. Serve with rolls and butter. Serves 10.

Claudia Hoone

YORKSHIRE PUDDING

2 eggs	1 c. milk
$\frac{1}{2}$ c. flour	$\frac{1}{4}$ tsp. salt

Mix together first 4 ingredients and beat at medium speed for 2 $\frac{1}{2}$ minutes and on high for 2 $\frac{1}{2}$ minutes. Melt $\frac{1}{2}$ teaspoon of butter in each of 12 muffin tins. Pour mixed ingredients in hot tins and bake in 450° oven until brown, then turn back to 350°. Total baking time is 45 minutes.

Marge Crouch

SAUERKRAUT 'N SPARERIBS

2 1/2 lb. country style spareribs	1/2 c. Karo syrup
1 to 2 lb. kraut	2 Tbsp. brown sugar
1 c. catsup	1/4 tsp. onion salt
1 Tbsp. mustard	pinch of garlic powder

Mix together all ingredients except spareribs and kraut. Simmer ribs, covered with water for about 1 hour. Rinse kraut well. Mix rest of ingredients together and add 1/2 of this sauce to drained kraut. Spread in bottom of ungreased pan. Add simmered meat over kraut and baste with remainder of sauce. Cover and bake at 350° for 1 to 1 1/4 hours. Baste. Turn once during cooking time. Remove cover last 15 minutes to brown.

Carol Hoke

EASY HAM AND POTATO BAKE

4 c. cooked ham, sliced thinly or diced	1 can cream of mushroom soup
8 c. potatoes, sliced 1/4-inch	1 can Cheddar cheese soup
3 medium onions, sliced or diced	1 soup can milk salt and pepper to taste

Layer potatoes, salt and pepper, ham and onions. Then add some soup mixture. Continue to layer the rest of ingredients. Bake at 375° for 1 1/2 hours, uncovered, or until potatoes are done. All amounts are approximates. You can adjust to your tastes.

Marlene Miller

VEAL PAPRIKA

veal steaks	lemon juice
paprika	salt
half and half or whole milk	

Brown floured veal steak pieces in butter 1/4-inch deep in skillet. Sprinkle with paprika, lemon juice and salt. Add milk or half and half to almost cover. Bake in 325° preheated oven until tender. Add liquid, if needed. Baste occasionally.

Jane Quirk

PORK CHOP SUEY

(For Leftover Pork)

1 c. thin bias cut celery
 ½ c. sliced onion
 2 Tbsp. butter or margarine
 4 tsp. cornstarch
 2 Tbsp. soy sauce

1 chicken bouillon cube
 ½ small can water chestnuts,
 drained and sliced
 1 c. cubed cooked pork
 hot cooked rice

Saute celery and onion in butter until tender-crisp. Blend cornstarch into soy sauce. Dissolve bouillon cube into 1 ¼ cups boiling water. To skillet, add soy cornstarch mixture, bouillon, water chestnuts and pork. Cook and stir until thickened and bubbly. Serve over hot cooked rice. Serves 2.

If leftover beef is used, substitute beef bouillon cube.

If you like chop suey sweet, add 1 or 2 tablespoons of molasses.

Jane Quirk

PORK CHOP AND RICE CASSEROLE

6 to 8 pork chops
 1 c. uncooked rice
 1 pkg. dry onion soup

1 can mushroom soup
 1 ½ c. water

Brown pork in large skillet. In casserole dish, sprinkle rice over bottom. Spread dry onion soup over rice. Place pork chops on top. Pour mushroom soup (undiluted) over entire casserole. Pour water over all. Bake at 375° for 1 hour.

Mary Lou Powers

CRANBERRY PORK ROAST

4 lb. boneless pork loin roast

Sauce:

2 tsp. cornstarch
 ¼ tsp. cinnamon
 ½ tsp. grated orange peel

2 Tbsp. orange juice
 1 (16 oz.) can whole berry cranberry
 sauce

In small saucepan, combine sauce ingredients. Cook over medium heat until thickened.

Roast the roast at 325° for 45 minutes. Spoon ½ cup sauce over roast and continue roasting for 30 to 45 minutes or until internal

temperature is 160°. Let stand 10 minutes before slicing and serving with remaining sauce.

Tammy Birch

HOMEMADE NOODLES

3 whole eggs or whites of 5 eggs
1 tsp. salt

½ c. milk
flour, sifted

Beat eggs slightly. Add salt and milk. Stir in enough flour to make a batter stiff enough to roll out on flour sprinkled waxed paper. Allow to dry for about 3 hours. Roll up and slice into strips. Drop into boiling beef or chicken broth. Cook until tested done. Do not over-handle in preparation. Part of the uncooked noodles will keep well in freezer.

Jane Quirk

DIVINE ITALIAN PIE

Crust:

6 oz. vermicelli, cooked and drained
½ c. butter
½ c. Parmesan cheese, grated

1 egg, beaten
1 tsp. dried basil

Filling:

1 lb. lean ground beef
½ lb. ground sausage
1 medium onion, chopped

1 (15 ½ oz.) jar spaghetti sauce
1 (8 oz.) pkg. shredded Mozzarella cheese

Crust: Combine all crust ingredients in a bowl. Chop mixture or break into small pieces when cooking and press into bottom and sides of a 10-inch pie plate.

Filling: Brown beef, sausage and onion in skillet. Drain well. Combine meats and spaghetti sauce in a mixing bowl. To assemble pie, sprinkle ¼ cup cheese over crust. Pour meat sauce on top. Sprinkle with remaining cheese. Bake at 350° for 30 minutes or until golden brown.

Carol Sweeney

LINGUINE WITH TRADITIONAL SAUCE OF FRESH TOMATOES

1 lb. linguine	2 tsp. dried basil or $\frac{1}{2}$ c. chopped (fresh)
1 medium garlic clove	$\frac{1}{2}$ c. minced fresh parsley
1 small onion	$\frac{1}{2}$ c. water
1 medium carrot	8 to 10 medium tomatoes
1 medium celery stalk	freshly ground pepper (optional)
4 Tbsp. olive oil	
2 vegetable bouillon cubes	

Prepare pasta according to package directions. While pasta cooks, prepare sauce. Using a food processor, mince garlic. Finely chop the onion, carrot and celery. Place vegetables in a heavy saucepan with oil. Saute until vegetables begin to soften, heat for 5 minutes, then add bouillon, basil, parsley and water. Cover and simmer over medium heat for 5 minutes or until vegetables are tender. Set aside.

Plunge tomatoes in boiling water for 30 seconds. Peel and coarsely chop by hand. Stir fresh tomatoes into cooked vegetables. Adjust seasonings, then combine with hot pasta. Serves 4; 20 minutes

Stacy Crays

SEAFOOD FETTUCCINI

1 lb. bay scallops	$\frac{1}{4}$ c. fresh lemon juice
1 lb. fettuccini	2 Tbsp. basil
1 lb. cherry tomatoes, halved	$\frac{1}{2}$ tsp. cayenne pepper
$\frac{1}{2}$ c. good olive oil	salt to taste
$\frac{1}{2}$ c. fresh grated Parmesan or Romano cheese	5 cloves garlic

Mix tomatoes, oil, cheese, lemon, basil, pepper and salt in large bowl.

Cook fettuccini as directed. Saute the scallops and chopped garlic in a little olive oil until scallops are done. Do not overcook. Toss cooked scallops and garlic with the rest of ingredients and add fettuccini. Toss together.

Serve with French bread, halved and drizzled with olive oil and fresh garlic powder, that has been toasted in oven.

Mike Carter

SPAGHETTI WITH QUICK AND EASY COOKED
TOMATO SAUCE

1 lb. thin spaghetti	7 large tomatoes, peeled and chopped or 1 (28 oz.) can chopped tomatoes, drained
1 1/4 Tbsp. olive oil	1/2 tsp. dried oregano
1 c. chopped onion	1 tsp. dried basil
1/3 c. chopped celery	salt and pepper
1/3 c. chopped carrot	1 Tbsp. tomato paste (optional)
1 tsp. minced garlic	
1 Tbsp. nutritional yeast (optional)	

Prepare pasta according to package directions. While pasta cooks, prepare sauce. Heat oil in a medium saucepan with onions, celery, carrot and garlic. Saute over medium heat for 3 minutes, stirring frequently. Add nutritional yeast and mix well. Add tomatoes to vegetables along with oregano, basil, salt and pepper to taste. Stir in tomato paste. Cover and simmer over low heat until tomatoes break down and sauce is chunky, but fairly uniform in consistency, approximately 10 minutes. Stir once or twice during cooking period. Pour sauce over hot spaghetti.

Variation: For a smoother, more uniform sauce, simmer 40 to 50 minutes, stirring occasionally.

Stacy Crays

MEATLESS RIGATONI

3/4 box rigatoni	1 carton Ricotta cheese
1 large pkg. shredded Cheddar cheese	1 jar Classico spaghetti sauce with mushrooms and ripe olives
1 large pkg. Mozzarella cheese	

Cook rigatoni according to directions. Drain and blanch with cold water. Layer in large casserole.

First: Use enough sauce to cover bottom of dish.

Second: One-half of rigatoni.

Third: I dot with Ricotta cheese and shredded cheese over that.

You can mix cheeses together with an egg (beaten) if you choose. Leave aside enough Mozzarella to cover top. Repeat layers and bake, covered, 25 to 30 minutes at 350°. The last 10 minutes, uncover and cover with remaining Mozzarella cheese and bake 10 minutes. Tastes best the second day.

Vivian Matthews

LASAGNE

lasagne noodles	basil
Ricotta cheese (substitute cottage cheese)	parsley
Parmesan (freshly shredded)	bay leaf
Romano (not canned)	crushed red pepper
Mozzarella cheese, shredded	garlic
Provolone, shredded	salt and pepper
Italian sausage (bulk) freshly ground Boston butt	rosemary
fennel	thyme
oregano	marjoram
	paprika

Tomato Sauce: Italian tomatoes, tomato paste, oregano, basil, parsley, rosemary, mushrooms, chopped green pepper, chopped onions, crushed garlic, red wine.

Prepare sausage. Dice meat into 1-inch cubes. Add herbs (fresh preferred). Add spices to taste. Grind once coarsely. Braise slowly over medium heat.

Tomato Sauce: Cook tomatoes down with herbs and spices to taste; add vegetables. Add red wine. Cook slowly for a couple of hours. Add paste to thicken. Add cooked sausage and simmer.

Lasagne: Cook noodles and drain. Put thin layer of sauce in 13 x 8-inch pan, then place one layer of noodles. Put $\frac{1}{2}$ -inch layer of Ricotta on noodles. Spread thin layer of shredded cheese mixture over Ricotta, layer noodles, layer remaining sauce. Cover with cheese mixture. Cook in 350° oven until cheese is melted and starting to brown. Allow to cool slightly and serve.

Philip Ellison-Hines

EASY LASAGNA

1 lb. hamburger	1 pkg. uncooked lasagne noodles
1 (32 oz.) jar spaghetti sauce	1 medium cottage cheese
1 c. water	12 oz. grated Mozzarella cheese

Brown beef and drain. Add spaghetti sauce and water. Bring to a boil.

In a baking pan (13 x 9-inch), layer meat sauce, noodles, cottage cheese, Mozzarella cheese, then noodles, cottage cheese, Mozzarella cheese, meat sauce and top with remainder of Mozzarella cheese. Cover tightly with foil. Bake at 375° for 1 hour.

Lisa Nelson

FRIED RICE WITH SHRIMP

½ stick butter or margarine	½ lb. cooked shrimp, peeled and deveined
½ onion, sliced	2 beef bouillon cubes
2 c. long grain rice, uncooked	1 small can mushrooms

Saute onion in skillet. Add rice and brown slightly. Add water as needed to steam and add the bouillon cubes. Cover and turn as it browns on bottom. When crusty, add mushrooms. Shrimp should be added only to heat before serving. Soy sauce adds good flavor, too.

Jane Quirk

LEMON SHRIMP STIR-FRY

2 Tbsp. cornstarch	1 medium green or red pepper, cut into ¾-inch sq.
2 tsp. sugar	4 green onions, cut into 1-inch pieces
1 tsp. instant chicken granules	1 (6 oz.) pkg. frozen pea pods
½ tsp. pepper	1 (3 oz.) can sliced mushrooms, drained
1 c. cold water	hot cooked rice
½ c. lemon juice	
2 Tbsp. cooking oil	
2 (12 oz.) pkg. frozen shrimp (about 2 c.), frozen, shelled	

In a small bowl, combine cornstarch, chicken bouillon granules and sugar. Add black pepper. Stir in cold water and lemon juice. Set aside.

Preheat large skillet or wok over high heat. Add cooking oil. Add frozen shrimp, green or red pepper and green onions. Stir-fry 5 to 6 minutes. Stir lemon mixture and then add to shrimp mixture. Cook and stir until thick and bubbly. Cook and stir 2 more minutes. Stir in pea pods and mushrooms. Cover and cook until heated through. Serve over hot rice. Serves 4.

Kathy Zainey

FRIED PAN FISH FROM INDIAN LAKE

fish (from lake)	salt and pepper
oil and butter	flour

Clean fish, removing fins. Heat oil in frypan (a little butter, if desired). Salt and pepper fish. Coat with flour. Fry on one side without disturbing until brown. Keep heat high enough to brown in 4 to

5 minutes. Then turn to brown on other side. That's all there is to it. Serve plain or with tartar sauce. Bon Appetit!

*Lois Armstrong
Former Lake Resident*

SALMON FILLETS (Use Fillets, Not Steaks)

4 oz. salmon fillets (per person)	margarine
onion	brown sugar

Saute 2 medium size onions (chopped) in $\frac{1}{4}$ cup melted margarine. Use heavy-duty aluminum foil. Make sheet and poke holes to vent. Layer fillets, skin side down on foil and place onions on top. Place on hot charcoal grill and cover. Cook 10 minutes. Sprinkle with brown sugar and close cover for additional 5 minutes. Enjoy!

Carolyn Rork

TUNA CONES

1 (6 $\frac{1}{2}$ oz.) can chunk light tuna	4 ice cream cones
$\frac{1}{4}$ c. mayonnaise	4 black olives
1 small dill pickle, chopped	

Drain tuna. Combine tuna with mayo and pickle. Fill cones with tuna mixture. Top each with an olive. Serves 4.

Susanna Hoone

TUNA FISH CASSEROLE (Serves 4)

12 oz. egg noodles or bow ties	1 (10 oz.) can chicken broth
3 Tbsp. butter	2 (7 oz.) cans tuna
5 large mushrooms, sliced	3 handfuls potato chips, crumbled
3 Tbsp. flour	

Cook the pasta in about 4 quarts boiling salted water until just done. Preheat the oven to 350° and grease a 2 quart baking dish.

Meanwhile, prepare the mushroom sauce. Melt the butter in a large frying pan. Saute the mushrooms until just cooked. Remove the pan from the heat and stir in the flour, making sure all of the flour is moistened by the butter. Stir in the broth, continuing to stir until

it is well mixed and there are no lumps. Return the pan to the heat and cook, stirring, until the mixture has boiled gently for 2 minutes. Stir in the tuna, breaking it up as you do so. Drain the noodles and mix them into the sauce. Pour the mixture into the baking dish and top with the crumbled potato chips. Bake until heated through and bubbly, about 30 minutes.

Pamela (Matthews) Getz

QUICK AND EASY BACHELOR BURRITOS

1 (16 oz.) can Old El Paso refried beans	6 flour tortillas
1 (15 oz.) can Hormel chili with beans	8 oz. shredded sharp Cheddar cheese

In a small bowl, mix beans and chili. Spoon mixture down the center of each tortilla. Top each with Cheddar cheese. Fold opposite sides of the tortilla in over the filling. Fold up the tortilla, starting from one end. Microwave on High until heated through. If desired, may top with lettuce, tomatoes, cheese and taco sauce.

Mark Rumreich

MEXICAN STUFFED SHELLS

12 pasta shells, cooked and drained	1 can (4 oz.) chopped green chiles
1 lb. ground beef	1 c. (4 oz.) Monterey Jack cheese
1 jar (12 oz.) picante sauce	1 can (2.8 oz.) Durkee French fried onions
½ c. water	
1 can (8 oz.) tomato sauce	

Brown ground beef. Drain. Combine picante sauce, water and tomato sauce. Stir ½ cup into ground beef along with chiles, ½ cup cheese and ½ can French fried onions. Mix well. Pour half remaining sauce mixture on bottom of 10-inch round or 8 x 12-inch baking dish. Stuff cooked shells with ground beef mixture. Arrange shells in baking dish. Pour remaining sauce over shells. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions. Bake, uncovered, 15 minutes longer. Preparation time is approximately 15 minutes. Yields 6 servings.

Ardis Stearns

JALAPENO QUICHE

1 can (4 oz.) jalapeno chiles or 1 can (7 oz.) mild green chiles, seeded and cut in strips	6 eggs
	salt, pepper
1 1/4 lb. Cheddar cheese, shredded	dash of Worcestershire sauce

Line bottom of 10-inch pie plate or 9-inch square baking dish with chili strips. Fill dish with cheese. Pat down. Beat eggs well. Season to taste with salt, pepper and Worcestershire sauce. Pour over cheese. Bake at 375° for 40 minutes or until golden and puffed. Cool 15 minutes. Cut into thin wedges or small squares for appetizers or serve as a main dish for luncheon.

Marge Crouch

MINI QUICHE ALA MARLENE

1 pkg. pie crust mix (or your favorite recipe)	1/2 c. chopped green onion
1 1/2 Tbsp. poppy seed	4 eggs, slightly beaten
2/3 c. chopped ham (1/4-inch cubes)	1 1/3 c. sour cream
1 1/3 c. shredded Swiss cheese	1 tsp. salt

1 tsp. Worcestershire sauce

Prepare pastry for a 2 crust pie except add poppy seed to mix. Roll pastry 1/8-inch thick on slightly floured board. Cut into 3-inch rounds (use a biscuit cutter or glass). Fit into 2 1/2-inch muffin pans.

Combine cheese, ham and onion. Spoon into pastry lined muffin pans. Stir together eggs, sour cream, salt and Worcestershire sauce. Pour about 1 tablespoon of sour cream mixture into each pan. Bake in preheated oven at 375° for 20 to 25 minutes or until lightly browned. Cool in pan 5 minutes. Makes 24.

Marlene Miller

COUNTRY SAUSAGE

1 lb. ground turkey or lean ground pork	1 tsp. sage
1/2 c. freshly made bread crumbs	1/2 tsp. marjoram
2 cloves garlic, finely chopped	1/2 tsp. salt
2 Tbsp. parsley, chopped	freshly ground black pepper
1 tsp. thyme	about 2 Tbsp. oil

Combine all ingredients, except oil and pat mixture into 8 small cakes. Heat oil in large skillet and fry cakes about 20 minutes, turning until brown and crisp on both sides. Serves 4.

Kathy Zainey

SAUSAGE AND EGG CASSEROLE

1 1/2 lb. sausage (may mix hot, mild or Italian) to taste
9 eggs
3 c. milk
1 tsp. salt

bread slices, torn and croutons to make (2 c.)
1 1/2 c. grated cheese
chopped onions and green pepper to taste (optional)

Cook sausage. Beat eggs. Combine all ingredients and place in greased 9 x 13-inch dish. Refrigerate overnight. Bake, uncovered, in 350° oven for 1 hour.

Becky Lee

SAUSAGE AND EGG CASSEROLE

6 eggs
1/2 tsp. salt
1 lb. sausage, cook and drain well
8 oz. Cheddar cheese

1 1/2 c. milk
5 slices bread, cubed
1 tsp. dry mustard

Beat eggs. Add milk, bread, salt and mustard and mix. Add sausage and cheese. Pour into greased casserole dish (13 x 9-inch for double). Refrigerate overnight. Preheat oven at 350°. Bake for 45 minutes, uncovered, or until firm. Let set a few minutes before cutting. If doubled, do not double milk.

Zelda Upton

CHEESE SOUFFLE

8 slices bread
1 c. grated Velveeta or sharp cheese
5 eggs
2 1/2 c. milk

1/2 tsp. mustard
1 tsp. salt
paprika
mushroom sauce

Trim off crust from bread. Butter and cut into fourths. Butter flat baking dish. Put half of cheese on bottom, then the bread and rest of cheese on top. Beat eggs and milk, mustard and salt. Pour into baking dish. Let stand 2 hours. Put paprika on top. Bake 3/4 to

1 hour in 350° oven. Set pan in water, as for custard. Double recipe for 9 x 13-inch dish. Serve with mushroom sauce. Will not fall. Will freeze. I have let it set overnight in refrigerator.

Helen Brodie

MAKE AHEAD EGG SOUFFLE

1 1/2 lb. sausage, cooked and
drained
9 eggs, slightly beaten
3 c. milk

1 tsp. salt
3 slices cubed bread
1 1/2 c. Cheddar cheese

Combine all ingredients in 9 x 13-inch casserole. Cover and refrigerate overnight. Uncover and bake at 350° for 1 hour. Serves 8 to 10.

Carol A. Hoke

- • EXTRA RECIPES • -

MEATS & MAIN DISHES

- • YOUR FAVORITE RECIPES • -

Recipe

Page Number

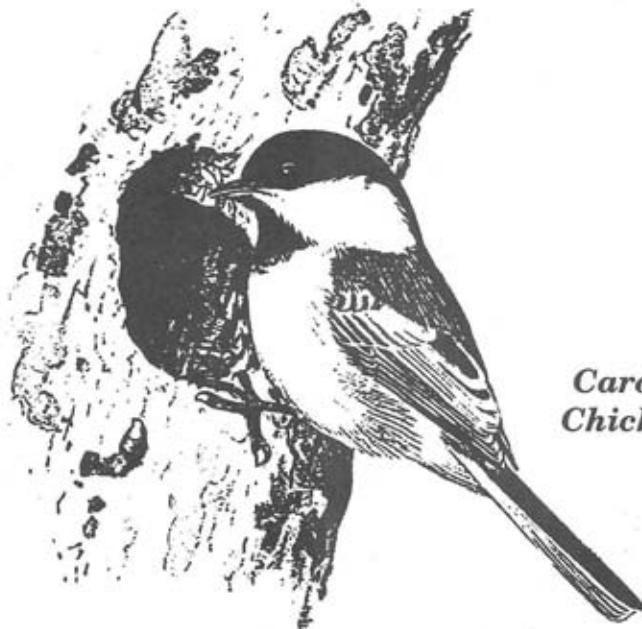
VEGETABLES



Recipe for Happiness

Take two heaping cups of patience, one heart full of love, two hands full of generosity, a dash of laughter, one head full of understanding, sprinkle generously with kindness, add plenty of faith and mix well; spread over a period of a life-time and serve everybody you meet.

---Dateline



*Carolina
Chickadee*

How To Can Vegetables

POINTS ON PACKING

Raw pack. Pack cold raw vegetables (except corn, lima beans, and peas) tightly into container and cover with boiling water.

Hot pack. Preheat vegetables in water or steam. Cover with cooking liquid or boiling water. Cooking liquid is recommended for packing most vegetables because it may contain minerals and vitamins dissolved out of the food. Boiling water is recommended when cooking liquid is dark, gritty or strong-flavored, and when there isn't enough cooking liquid.

HOW TO CHECK CANNING JARS

The first step in home canning should take place long before food and equipment are assembled and ready to go. Jars and other supplies should be checked prior to the canning session. In that way, you can replace damaged supplies and purchase new ones to avoid costly delays or inconvenience.

Here are some tips to help you.

Choosing mason jars. Jars manufactured especially for home canning generically are called mason jars and must be used when preserving. They are designed with a specially threaded mouth for proper sealing with mason lids. So, can with standard mason jars only.

Preparing glass jars. Check all jars, rings and lids carefully. Discard any with nicks or cracks in top sealing edge and threads that may prevent airtight seals. Rings should be free of dents or rust. Select the size of closures - widemouth or regular - that fits your jar. Wash jars in hot, soapy water and rinse well. Then place in boiling water for 10-15 minutes. Keep jars in hot water until ready to use. Boil lid according to package directions.

Closing glass jars. Always wipe jar rim clean after food product is packed. Place lid on jar with button side up. Screw rings on firmly, but don't force. Do not re-tighten rings after processing or cooling.

A new lid that snaps down and clicks as the jar cools, providing visible proof of sealing, called Magic Button ® is made by Owens-Illinois. Its red button pops up when the seal is broken. The Magic Mason jars that go with the special lids have metric measurements as well as customary U.S. measurements molded on the side.

Jar transfer. Use jar lifter or long-handled canning tongs to transfer jars to and from canner safely. Place hot jars on rack or towel, allowing 2-inches of air space on all sides for jars to cool evenly.

PROCESSING IN A PRESSURE CANNER

Use a steam-pressure canner for processing all vegetables except tomatoes and pickled vegetables.

Directions. Follow the manufacturer's directions for the canner you are using. Here are a few pointers on the use of any steam-pressure canner:

- Put 2 or 3 inches of boiling water in the bottom of the canner; the amount of water to use depends on the size and shape of the canner.
- Set filled glass jars or tin cans on rack in canner so that steam can flow around each container. If two layers of cans or jars are put in, stagger the second layer. Use a rack between layers of glass jars.
- Fasten canner cover securely so that no steam can escape except through vent (petcock or weighted-gage opening).
- Watch until steam pours steadily from vent. Let it escape for 10 minutes or more to drive all air from the canner. Then close petcock or put on weighted gage.
- Let pressure rise to 10 pounds (240 degrees F.) The moment this pressure is reached, start counting processing time. Keep pressure constant by regulating heat under the canner. Do not lower pressure by opening petcock. Keep drafts from blowing on canner.
- When processing time is up, remove canner from heat immediately.

With glass jars, let canner stand until pressure is zero. Never try to rush the cooling by pouring cold water over the canner. When pressure registers zero, wait a minute or two, then slowly open petcock or take off weighted gage. Unfasten cover and tilt the far side up so steam escapes away from you. Take jars from canner.

VEGETABLES

BROCCOLI CASSEROLE

2 pkg. chopped broccoli
1 (3 oz.) cream cheese
1/4 lb. butter

1/2 pkg. Pepperidge Farm herb
season stuffing

Boil broccoli slightly and drain. Cut cream cheese into small pieces and add to broccoli. Add 4 tablespoons of butter. Mix. Pour into casserole. Put herb stuffing in bowl. Pour melted butter over slowly and stir. Cover broccoli with stuffing and bake at 350° for 15 minutes.

*Lois Armstrong
Former Resident*

BAKED BROCCOLI CASSEROLE

1 pkg. frozen chopped broccoli
1 medium onion
1/2 stick margarine
1 c. Minute rice

1/2 c. Cheez Whiz
1/4 c. water
1 can cream of chicken soup

Cook broccoli per package instructions. Drain well. Saute chopped onion in margarine until tender. Mix all ingredients together. Place in buttered casserole. Bake, uncovered, at 350° for 30 to 40 minutes. Serves 6.

Linda Creed

SPINACH CASSEROLE

6 eggs, beaten
2 Tbsp. cottage cheese
6 Tbsp. flour
1 (10 oz.) grated sharp Cheddar
cheese

1/2 stick butter, chopped
1 pkg. thawed, chopped, frozen
spinach

Pour off water. Bake at 325° for 40 minutes after mixing.
From 1982 Indian Lake Cookbook.

Carol Sweeney

VEGETABLES

CONGRESSIONAL WIVES SPINACH CASSEROLE

3 pkg. frozen spinach, chopped and cooked	1 c. sour cream
1 can artichokes	1 c. mayonnaise
1 can large mushrooms	Parmesan cheese

Mix together sour cream and mayonnaise. Cook and drain spinach well. Divide and slice artichokes. Spread over spinach in a 9 x 13-inch baking dish. Then layer mushrooms. Spread with cream and mayo mixture. Sprinkle with Parmesan cheese. Bake at 350° for 15 to 20 minutes.

From 1982 Cookbook.

Kathy Zainey

ENGLISH PEA CASSEROLE

1 pkg. frozen peas	½ c. chopped onion
1 (10 oz.) can cream of mushroom soup	½ c. diced green pepper
¼ c. milk	1 can water chestnuts, sliced
½ c. butter	½ c. pimentos, chopped
½ c. diced celery	cheese crackers, crumbled

Cook peas lightly. Mix milk with mushroom soup and add to drained peas. Sauté celery, onion and green pepper in butter. Add to pea mixture. Add water chestnuts and pimentos. Thoroughly combine all ingredients. Place mixture in a 1 ½ quart casserole dish; refrigerate overnight. Cover with cheese crackers and bake, uncovered, at 350° for 25 minutes or until bubbly.

Easy. Must be prepared ahead!

*Lois Armstrong
Former Resident*

CABBAGE CASSEROLE

2 c. crushed cornflakes	½ c. mayonnaise
½ c. melted butter	1 c. cream of celery soup
1 c. milk	4 c. grated cabbage, shredded
1 c. grated cheese (sharp)	coarse

Mix butter and cornflakes. Use ½ mixture to line dish (9 x 13-inch). Place shredded cabbage on top of cornflake mixture.

Mix other ingredients and pour over top. Top with remaining cornflake mixture. Bake 30 minutes at 350°.

Kathy Zainey

SCALLOPED CABBAGE

1 medium head cabbage	½ lb. sharp Cheddar cheese
2 c. medium white sauce	bread or cracker crumbs

Cook cabbage in salted water until tender. Drain well. Add cheese to white sauce. Layer cabbage and cheese sauce alternately placing cabbage on top and bottom. Cover with buttered bread or cracker crumbs. Bake at 350° until bubbly, about 20 minutes.

Linda Creed

SWEET-SOUR RED CABBAGE

1 medium head red cabbage, shredded	¼ c. water
2 Tbsp. bacon fat	½ c. sugar
½ c. cider vinegar	1 tsp. salt

Heat bacon fat. Add shredded cabbage and saute, mixing frequently. Add salt, vinegar, sugar and water. Cover and cook slowly for about 45 minutes.

Freida Helfer

BAKED TOMATOES

5 cans stewed tomatoes (with peppers and onion)	2 packets artificial sweetener
4 slices white bread, grated (not too finely)	2 Tbsp. butter or margarine
	3 Tbsp. finely chopped onion

Grease 9 x 13-inch glass dish. Pour in ½ of stewed tomatoes; add 1 packet of sweetener, carefully spreading it over tomatoes. Add ½ grated bread. Dot with margarine and ½ chopped onions. Repeat for second layer. Bake at 325° for about 25 minutes. Serves 6.

Freida Helfer

SCALLOPED TOMATOES

1 1/2 c. torn bread	1/4 tsp. sweet basil
1/4 c. (1/2 stick) butter, melted	1/2 tsp. salt
2 1/2 c. (20 oz. can) tomatoes	1 small onion, chopped
1 Tbsp. brown sugar	1 small stalk celery, chopped

Place bread in the bottom of a shallow 1 1/2 quart baking dish. Pour melted butter over bread. Add remaining ingredients. Stir gently to combine well. Bake in preheated 400° oven for 20 minutes. Makes 8 servings. Can be frozen.

Dona J. Schroeder

SWEET AND SOUR GREEN BEANS AND CARROTS

1 c. chopped carrots	1 medium apple, peeled, cored and cut into wedges
3/4 c. water	2 Tbsp. cider vinegar
1 (9 oz.) pkg. frozen cut green beans	1 Tbsp. sugar
2 slices bacon	1/4 tsp. salt

Combine carrots and water in saucepan. Bring to boil. Cover and reduce heat and simmer 5 minutes. Add green beans. Return to boil. Cover and reduce heat and simmer 5 minutes or until tender. Drain and set aside.

Cook bacon in large skillet until crisp; remove bacon, reserving drippings in skillet. Crumble bacon and set aside. Saute onions in drippings until tender. Stir in apple, vinegar, sugar and salt. Cover and cook 3 to 4 minutes or until apple is tender. Stir in green bean/carrot mixture and cook until entirely heated. Place in a serving dish. Sprinkle with bacon crumbles. Serves 4 to 6.

From 1983 Indian Lake Tasting Party.

Freda Helfer

BAKED GREEN BEANS

4 cans green beans, drained	1 onion, diced
1 c. brown sugar	6 slices bacon, cooked and crumbled
1 c. ketchup	

Mix sugar and ketchup. Add green beans and onion. Sprinkle bacon on top. Bake at 350° for 2 hours.

Carol Sweeney

COMPANY CARROTS

(From the Carolinas)

2 lb. carrots
 ½ c. mayonnaise
 1 Tbsp. minced onion

1 Tbsp. horseradish
 ¼ c. carrot water
 ¼ c. breadcrumbs

Slice carrots lengthwise and boil in salt water until tender. Save ¼ cup of the carrot water. Mix the next 4 ingredients. Line carrots in casserole dish and cover with the mixture. Spread breadcrumbs over all. Dot with butter. Bake at 350° for about 20 minutes.

*Lisa Nelson***COPPER PENNIES**

2 lb. carrots, sliced
 1 medium onion, sliced

1 medium green pepper

Cook together gently until tender. Drain.

Dressing:

1 c. sugar
 ¼ c. oil
 ¼ c. vinegar

1 can tomato soup
 1 tsp. prepared mustard
 1 tsp. Worcestershire sauce

Boil and pour over carrots. Refrigerate. This keeps very well and is good hot or cold.

*Carol Sweeney***MIXED VEGETABLE CASSEROLE**

1 large pkg. frozen mixed
 vegetables
 ¾ c. mayonnaise

1 c. Cheddar cheese
 1 c. diced celery

Stir together ingredients and put in buttered 9 x 13-inch dish. Mix together:

1 pkg. Ritz crackers

1 stick melted butter

Put on top of vegetable mixture. Bake 30 minutes at 350°.

Carol Sweeney

VEGETABLES

SWEET POTATOES WITH TOPPING

5 sweet potatoes (I sometimes use 2 large cans of yams)
1 c. pecans

1 c. brown sugar
1/3 c. flour
1/3 c. melted butter

Cook and mash potatoes (same as white). Place in casserole dish.

Topping: Mix topping ingredients and put on top of potatoes. Bake at 350° until brown.

Carol Sweeney

POTATO CASSEROLE

1 (32 oz.) pkg. frozen hash brown potatoes
1 (16 oz.) carton sour cream
2 (10 oz.) cans potato soup

2 c. sharp Cheddar cheese, grated
2 tsp. salt
1/4 tsp. garlic salt
margarine (dot with)

Mix all ingredients together and bake in a well-greased 9 x 13-inch baking dish for 1 1/2 hours at 350°.

From Indian Lake 1983 Tasting Party.

Loretta Miller

POTATOES AU GRATIN WITH BOURSIN

2 c. whipping cream
1 (5 oz.) pkg. Boursin cheese (with herbs)

3 lb. red new potatoes, unpeeled, scrubbed and thinly sliced
1 1/2 Tbsp. chopped fresh parsley

Preheat oven to 400°. Butter a 9 x 13-inch baking dish with 2-inch high side. Stir whipping cream and Boursin cheese in heavy large saucepan over medium heat until cheese melts and mixture is smooth. Arrange half of sliced potatoes in baking dish in slightly overlapping rows. Generously season potatoes in dish with salt and pepper. Pour remaining cheese mixture over potatoes. Bake until top is golden brown and potatoes are tender when pierced with knife, about 1 hour. Sprinkle with fresh parsley and serve.

Pamela (Matthews) Getz

CROCK-POT SCALLOPED AU GRATIN POTATOES WITH MUSHROOMS

8 to 10 large potatoes, sliced (medium to thin)
1 can Cheddar cheese soup
1 can golden or regular mushroom soup

2 cans milk (from soup can)
1 medium onion (optional)
salt and pepper to taste

Cover potatoes in crock-pot with soup mixture. Alternate soup and potatoes throughout crock. Be sure to cover potatoes with enough soup or else potatoes on top will turn dark. Slow cook overnight or 6 to 8 hours.

Vivian Matthews

MARIE REEVE'S CHEESE POTATOES

4 to 6 potatoes
Velveeta cheese

White Sauce

White Sauce:

2 Tbsp. flour	pepper
2 Tbsp. butter	1 c. milk
½ tsp. salt	

Make White Sauce. Cook until thick. Add cubed Velveeta (amount depending upon taste). Pour over cubed, cooked potatoes. Store in fridge or bake at 350° for ½ hour or so.

Zelda Upton

CORN CUSTARD

2 eggs	½ c. milk
2 Tbsp. sugar	2 Tbsp. cheese
2 Tbsp. cornstarch	1 Tbsp. butter
½ bag whole kernel corn	1 Tbsp. grated onion
1 can creamed corn	

Mix together and bake at 350° or until it puffs up in center.

Becky Lee

RICE AND SOUR CREAM CASSEROLE

¾ lb. Monterey Jack cheese	3 c. cooked rice
3 c. sour cream, salted	½ c. grated Cheddar cheese
2 cans chopped green chiles	

Cut Jack cheese into strips. Thoroughly mix sour cream and chiles. Butter a 1 ½ quart casserole well. Season rice with salt and pepper, if necessary. Layer rice, sour cream mixture and cheese strips in that order until you finish with rice on the top. Bake at 350°

VEGETABLES

for about 30 minutes. During the last few minutes of baking, sprinkle grated Cheddar over the rice and allow to melt before removing from oven.

Jane Malcolm

SOUR CREAM CORN CASSEROLE

2 eggs	16 oz. sour cream
2 cans whole kernel corn, drained	2 pkg. (box) Jiffy corn bread mix
2 cans creamed corn	1 stick butter

Mix all together. Put in 2 quart casserole dish. Let stand at least 1 hour. Bake for 35 to 40 minutes at 350°.

Teri Benjamin

BREAKFAST HASH BROWN CASSEROLE

2 lb. pkg. frozen hash browns, thawed	1/2 c. milk
1 pkg. shredded Cheddar cheese	1/2 c. melted butter
1 (8 oz.) sour cream	salt and pepper to taste

Thaw hash browns (sometimes I brown them in butter; optional). Mix all ingredients together and bake in casserole dish. Bake 25 to 30 minutes at 325° or until bubbly.

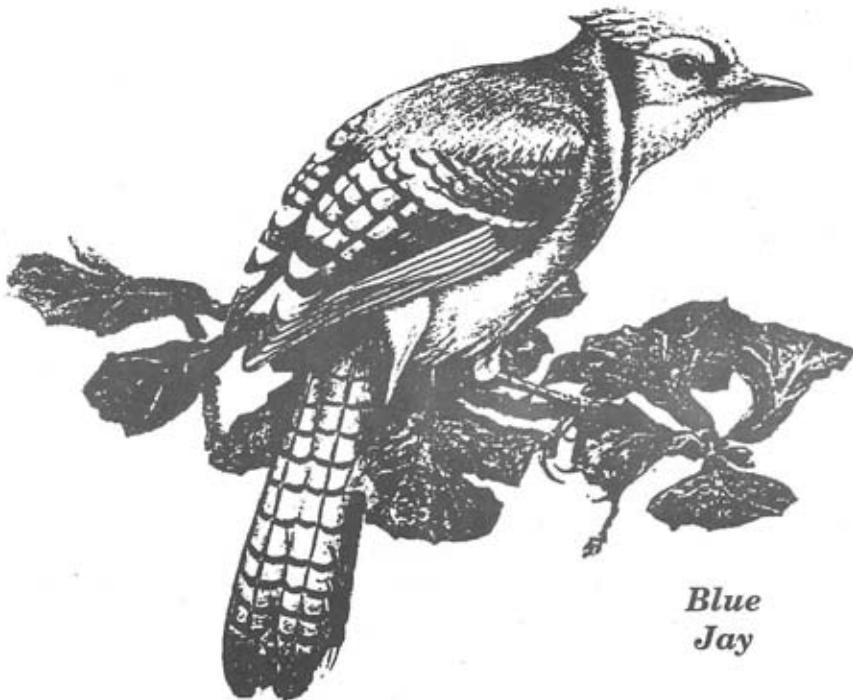
If making ahead, do not overcook. Cook 20 minutes and reheat next day. Can be reheated in microwave 10 minutes on High.

Vivian Matthews

BREADS ROLLS PASTRIES



*If you think about getting older,
think about the people who are denied
the privilege . . .*



*Blue
Jay*

Baking Tips

COMMON PROBLEMS (Common Failures)

Biscuits

Rough biscuits.....	Insufficient mixing
Dry biscuits.....	Baking in too slow an oven and handling too much
Uneven browning.....	Cooking in dark surface pan, too high a temperature and rolling the dough too thin

Breads (yeast)

Porous bread.....	Over-rising or cooking at too low a temperature
Crust is dark and blisters just under the crust.....	Under-rising
Bread does not rise.....	Over-kneading or using old yeast
Bread is streaked.....	Under-kneading and not kneading evenly
Bread bakes unevenly.....	Using old, dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature

Cakes

Cracks and uneven surface.....	Too much flour, too hot an oven and sometimes from cold oven start
Dry cakes.....	Too much flour, too little shortening, too much baking powder or cooking at too low a temperature
Heavy cakes.....	Too much sugar or baking too short a period
Sticky crust.....	Too much sugar
Coarse grained cake.....	Too little mixing, too much shortening, too much baking powder, using shortening too soft, and baking at too low a temperature
Fallen cakes.....	Using insufficient flour, under baking, too much sugar, too much shortening or not enough baking powder
Uneven color.....	Cooking at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans
Uneven browning.....	Not mixing well

Cookies

Uneven browning.....	Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven
Soggy Cookies.....	Cooling cookies in pans instead of racks
Excessive spreading of cookies.....	Dropping cookies onto hot cookie sheets; not chilling dough; not baking at correct temperature

Muffins

Coarse texture.....	Insufficient stirring and cooking at too low a temperature
Tunnels in muffins, peaks in center and soggy texture.....	Over-mixing

Pies

Pastry crumbles.....	Over-mixing flour and shortening
Pastry tough.....	Using too much water and over-mixing the dough
Pies do not brown (fruit or custard).....	Bake at constant temperature (400-425 degrees) in Pyrex or enamel pie pan

BREADS, ROLLS & PASTRIES

ORANGE BLUEBERRY BREAD

2 Tbsp. butter	2 c. sifted flour
1/4 c. boiling water	1 tsp. baking powder
3/4 c. orange juice	1/4 tsp. baking soda
4 tsp. grated orange rind	1/2 tsp. salt
1 egg	1 c. blueberries
1 c. sugar	2 Tbsp. honey

Melt butter in boiling water in small bowl. Add 1/2 cup orange juice and 3 teaspoons orange rind. Beat egg with sugar until light and fluffy. Add sifted dry ingredients alternately with liquid beating until smooth. Fold in cleaned, drained blueberries. Bake at 325° in greased loaf pan for 1 hour and 10 minutes. Turn out on rack.

Mix 2 tablespoons orange juice, 1 teaspoon of rind and honey. Spoon this mix on hot loaf. Cool and slice.

Mariene Miller

HERB ROLLS

1/4 c. butter or margarine, melted	3 Tbsp. Parmesan cheese
1 1/2 Tbsp. chopped parsley flakes	1 pkg. refrigerated biscuits (Hungry
1/2 Tbsp. dill seed	Jack, Pillsbury, etc.)

Combine all ingredients, except biscuits in a 9-inch pie pan or 9-inch cake pan (round). Cut biscuits in quarters and roll in mixture in pan so each biscuit is coated. Bake 12 to 15 minutes at 425°.

Very quick and easy and very tasty.

Mrs. William J. Testin (Judy)

COMPANY FRENCH TOAST

1 loaf French bread, cut in large slices	1 tsp. cinnamon
6 eggs	1/4 tsp. salt
2 1/2 c. milk	2 tsp. vanilla
1 Tbsp. sugar	1 1/2 Tbsp. margarine (dotted on top)

Butter a 9 x 13-inch pan. Slice bread in 1-inch slices. Layer in pan. Beat all ingredients together. Pour slowly over bread and

refrigerate overnight, covered. Uncover and dot with butter. Bake in 350° oven for 45 to 50 minutes or until puffy. Let stand 5 minutes. Cut around bread slices and serve. Makes 4 servings.

Flo Peck

BRAN-ANA-MUFFINS

2 ripe bananas	1 egg
2 c. oat bran (not flakes)	1 c. flour
1/2 c. skim milk	2 tsp. baking powder
1/3 c. margarine	1/2 tsp. baking soda
1/2 c. sugar	1/2 tsp. salt
1 tsp. vanilla	1/2 c. raisins

Mash bananas. In a medium bowl, combine cereal, milk and bananas. Set aside.

Cream together butter, sugar and vanilla. Beat in egg. Beat in banana mixture. Combine dry ingredients; add to mixture. Stir until just blended. Stir in raisins. Spoon into 12 lightly greased muffin cups. Bake in 400° oven for 18 to 20 minutes.

Flo Peck

PUMPKIN-OAT BRAN BREAD (Breakfast Cake)

2 1/2 c. oat bran (hot cereal in bulk-Quaker)	1/2 tsp. ginger
1 c. flour	3 eggs
2 Tbsp. baking soda	1 1/4 c. milk
1 tsp. cinnamon	1 c. vegetable oil
1 c. brown sugar	1 can (16 oz.) pumpkin
1/2 tsp. salt	1 Tbsp. pure vanilla extract
	1/2 c. pecan pieces (optional)

Preheat oven to 375°. Mix dry ingredients and add all but the pecans. Mix until thoroughly blended. Pour into 9 x 13-inch nonstick cake pan. Sprinkle more brown sugar liberally over the top and add the pecans, sprinkled evenly. (Makes the top crusty and good!) Bake 30 minutes, turning 180° once for even baking. Test for doneness by inserting a toothpick in the middle. Deliciously healthful!

Suzanne Rodgers

CRANBERRY NUT BREAD

2 c. sifted all-purpose flour	1 tsp. grated orange peel
1 c. sugar	3/4 c. orange juice
1 1/2 tsp. baking powder	1 well beaten egg
1 tsp. salt	1 c. fresh cranberries, coarsely
1/2 tsp. baking soda	chopped
1/4 c. shortening	1/2 c. chopped nuts

Stir together dry ingredients. Cut in shortening. Combine orange peel, juice and egg. Add to dry ingredients, mixing just to moisten. Fold in berries and nuts. Turn into greased loaf pan. Bake at 350° for 60 minutes. Cool, wrap and store.

Vivian Matthews

BEER BREAD

3 c. self-rising flour	1 (12 oz.) can beer (not light beer)
4 Tbsp. sugar	

Mix all ingredients with wooden spoon. Pour into margarine greased loaf pan. Pour small amount of butter/margarine on top. Bake at 375° for 55 minutes.

Beverly Minter

ZUCCHINI BREAD

3 eggs	1 tsp. salt
1 c. oil	1 tsp. soda
2 1/4 c. sugar	1/2 tsp. baking powder
3 tsp. vanilla	3 tsp. cinnamon
2 c. grated peeled zucchini	1 c. pecans or 1/4 c. black walnuts
3 c. flour	

Beat eggs and oil. Add sugar, zucchini and vanilla. Sift together dry ingredients and add to mixture. Add 1 cup chopped pecans or the black walnuts. Pour into 2 greased and floured loaf pans. Bake 1 hour at 350°.

1983 Tasting Party.

Helen Brodie

DROP DOUGHNUTS

1 c. sugar	2 eggs
2 Tbsp. melted butter	3 tsp. baking powder
1/4 tsp. salt	1 c. milk
1 Tbsp. vanilla	3 c. unsifted flour

Drop from end of tablespoon which has been first dipped in hot oil, into hot oil. Will roll over. Roll in powdered sugar.

Helen Brodie

TOLL HOUSE PIE

2 eggs	1 (6 oz.) pkg. (1 c.) semi-sweet chocolate morsels
1/4 c. flour	1 c. chopped walnuts
1/2 c. sugar	1 (9-inch) unbaked pie shell
1/2 c. firmly packed brown sugar	whipped cream or ice cream
1 c. butter, melted and cooled (at room temperature)	(optional)

Preheat oven to 350°. In large bowl, beat eggs until foamy. Beat in flour, sugar and brown sugar until well blended. Blend in melted butter. Stir in chocolate morsels and walnuts. Pour into pie shell. Bake at 350° for 1 hour.

Ernestine Lyke

UPSIDE DOWN PUMPKIN PIE

1 large can pumpkin (29 oz.)	2 tsp. cinnamon
1 can evaporated milk	1 tsp. nutmeg
1 1/4 c. sugar	1/2 tsp. ginger
3 eggs	pinch of salt

In a large bowl mix ingredients well and pour into greased 9 x 13-inch pan.

1 box yellow cake mix	1 c. melted butter
1 c. chopped pecans	

Spread cake mix over pumpkin mixture. Sprinkle pecans over top. Drizzle melted butter over entire cake. Bake 1 hour at 350°. Don't overbake.

Stacy Crays

PECAN PIE

3/4 c. white sugar	1/4 tsp. salt
1 c. light Karo syrup	1 tsp. vanilla
2 to 3 eggs	1/2 c. broken pecans
1/2 stick oleo	

Cream butter, sugar and salt. Add well beaten eggs, syrup and vanilla. Mix well. Put in uncooked pie shell (9-inch) deep dish. I prefer Marsh ready crusts. Bake 1 hour at 300°.

Helen Brodie

CHESS PIE

3 c. sugar	3 eggs
3 Tbsp. flour (heaping)	3 c. milk
1 stick oleo (freeze oleo and silver it)	2 (9-inch) deep dish pie shells

Stir all together. Bake 25 to 30 minutes at 425°. Makes 2 (9-inch) pies. Freezes well.

Helen Brodie

CRAZY CRUST PEACH COBBLER

2 sticks butter	1 1/3 c. milk
2 c. flour	4 c. sliced peaches
2 c. sugar	2/3 c. sugar
4 tsp. baking powder	

Melt butter in 9 x 13-inch pan. Mix next 4 ingredients and pour batter over butter. Mix peaches with 2/3 cup sugar and pour over butter and batter. Bake at 375° for 45 minutes to 1 hour. Any fruit can be substituted for peaches.

Marge Crouch

CHOCOLATE PECAN PIE

3 sq. semi-sweetened chocolate	3 eggs, lightly beaten
3 Tbsp. butter	1 tsp. vanilla
3/4 c. sugar	1 c. broken pecans
1 c. light corn syrup	1 (9-inch) unbaked pie crust

BREADS, ROLLS & PASTRIES

Bring chocolate, butter, sugar and corn syrup to a boil, stirring constantly. Add 1 tablespoon of hot chocolate liquid to the eggs. Stir. Repeat. Then add rest of chocolate and mix. Stir in vanilla and pecans. Pour in pie crust. Bake at 350° for 45 minutes or until set.

Carol Sweeney

BLENDER LEMON PIE

1 (8 oz.) pkg. Philadelphia cream cheese
1 pkg. instant lemon pudding

2 c. milk
1 graham cracker crust

Combine in blender and pour into pie shell. Refrigerate.

Becky Lee

CHERRY CHEESECAKE PIE

1 (8 oz.) Philadelphia cream cheese
1 can Eagle Brand milk
½ c. lemon juice

1 tsp. vanilla
1 pie crust
1 can Thank You cherry pie filling *

*May substitute a different fruit filling such as peach, apricot or pineapple, if you wish.

Beat softened cheese until smooth. Add Eagle Brand and beat until smooth. Add lemon juice and vanilla. Pour into baked pie shell.

Becky Lee

INDIANA SUGAR PIE

1 (9-inch) pie crust
4 Tbsp. all-purpose flour
2 Tbsp. cold butter
1 c. sugar

1 c. heavy whipping cream
1 c. milk
1 tsp. vanilla extract
grated nutmeg (for garnish)

Prepare pie crust. Preheat oven to 300°. Blend flour, butter and sugar with wire whisk until well combined. Pour into pie shell. Add the cream and mix gently with your fingers, being careful not to break through the crust.

In measuring cup, combine the milk and vanilla. Pour over the top of the cream mixture, but do not mix in. Sprinkle lavishly with nutmeg. Bake for 1 ½ hours. The center of the pie will be bubbly and

still a little wiggly. Cool completely at room temperature before cutting.

Becky Lee

PEACH PRALINE PIE

4 c. sliced fresh or frozen peaches, thawed	½ c. all-purpose flour
½ c. sugar	¼ c. firmly packed brown sugar
2 Tbsp. tapioca	¼ c. butter or margarine
1 tsp. lemon juice	½ c. chopped pecans
	1 unbaked 9-inch pastry shell

Combine first 4 ingredients in a large bowl; let stand 15 minutes. Combine flour and brown sugar; cut in butter with a pastry blender until mixture resembles coarse meal. Stir in pecans. Sprinkle $\frac{1}{2}$ of flour mixture in bottom of pastry shell. Spoon in peach mixture and top with remaining flour mixture. Bake at 425° for 10 minutes. Reduce temperature to 350°. Bake 20 to 30 minutes or until pie is golden brown. Yields 1 (9-inch) pie shell.

Lois Repass

LEMON FLUFF PIE

1 (3 oz.) pkg. lemon flavored gelatin	1 (8 oz.) container frozen whipped topping, thawed
1 c. boiling water	1 (9 oz.) graham cracker crust
½ c. cold water	
1 (8 oz.) carton lemon yogurt	

Combine gelatin and 1 cup boiling water, stirring 2 minutes or until gelatin dissolves. Add $\frac{1}{2}$ cup cold water. Chill until the consistency of unbeaten egg white. Fold in yogurt and whipped topping. Pour into graham cracker crust. Refrigerate until firm. Yields 1 (9-inch) pie.

Lois Repass

PINEAPPLE FROZEN PIE

1 large can pineapple	1 carton whipping cream
1 pkg. Philadelphia cream cheese	1 graham cracker crust
1 c. powdered sugar	

Drain pineapple until dry. Whip the cream stiff, then mix the cheese and sugar together. Add to cream along with pineapple. Pour

BREADS, ROLLS & PASTRIES

into pie shell and freeze. (Bake pie shells about 10 minutes before mixing filing ingredients and let cool.) Remove from freezer 15 minutes before serving.

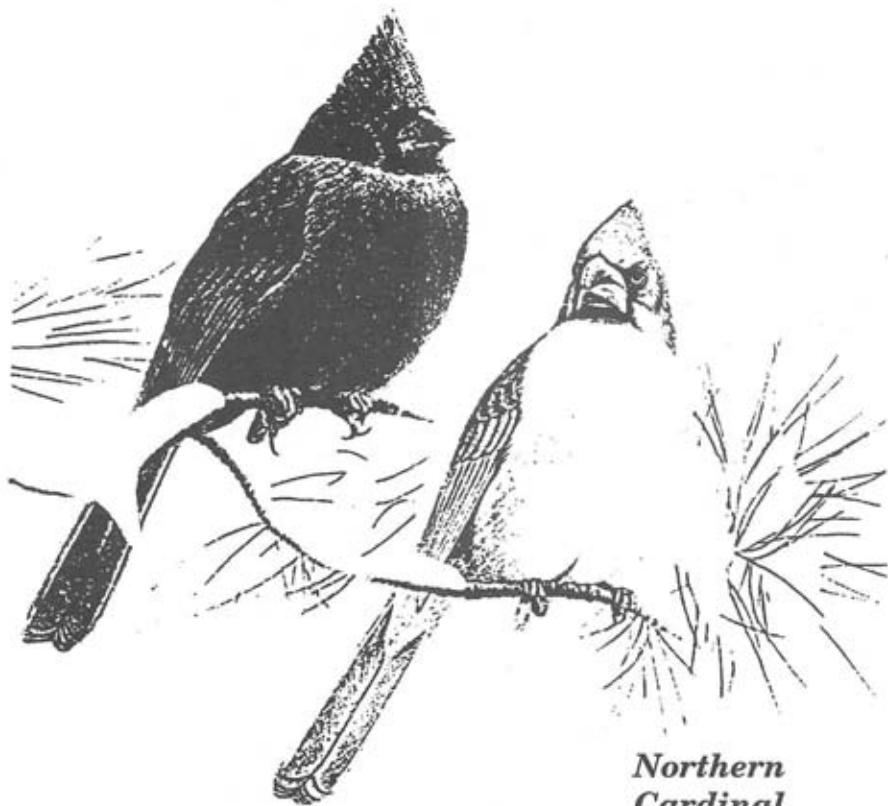
Barbara Weaver

- • EXTRA RECIPES • -

CAKES COOKIES DESSERTS



*The surest way to make yourself happy,
is to make someone else happy . . .*



*Northern
Cardinal*

Candy Testing

Candy	Degrees	Stage	Cold Water Test
230-234	Thread		Syrup spins 2-inch thread when dropped from spoon
Fudge, Fondant	234-240	Soft Ball	Candy will roll into soft ball but quickly flattens when removed from water.
Divinity, Caramels	244-248	Firm Ball	Candy will roll into a firm ball (but not hard ball) which will not lose its shape upon removal from water.
Taffy	250-266	Hard Ball	Syrup forms hard ball, although it is pliable.
Butterscotch	270-290	Light Crack	Candy will form threads in water which will soften when removed from water.
Peanut Brittle	300-310	Hard Crack	Candy will form hard, brittle threads in water which will not soften when removed from water
Caramelized Sugar	310-321	Caramelized	Sugar first melts, then becomes a golden brown and forms a hard, brittle ball in cold water

Substitutions

1 c. whole milk

1/2 c. evaporated milk and 1/2 c. water
 1/2 c. condensed milk and 1/2 c. water
 (reduce sugar in recipe) 4 T. powdered milk and 1 c. water • 4 T. nonfat dry milk plus 2 t. shortening and 1 c. water

1 c. sour milk

1 c. sweet milk and 1 T. lemon juice or vinegar • 1 c. sweet milk mixed with 1 T. lemon juice or 1 T. vinegar or 1 3/4 t. cream of tartar

1 c. sweet milk

1 c. sour milk or buttermilk plus 1/2 t. baking soda

1 c. sour, heavy cream (for sour milk recipe)

1/3 c. butter and 2/3 c. milk

1 c. sour, thin cream (for sour milk recipe)

3 T. butter and 3/4 c. milk

1 c. butter or margarine (for shortening)

4/5 c. bacon fat (clarified), increase liquid in recipe 1/4 c. • 2/3 c. chicken fat (clarified), increase liquid in recipe 1/4 c. • 7/8 c. cottonseed, corn, nut oil (solid or liquid) • 7/8 c. lard and salt • 1/2 c. suet and salt (increase liquid in recipe 1/4 c.)

1 1-oz. square unsweetened chocolate

3 T. cocoa plus 1/2 T. shortening

1 T. cornstarch (for thickening)

2 T. flour (approx.)

1 T. flour (for thickening)

1/2 to 2/3 T. cornstarch or 1 T. minute tapioca or 1 whole egg, 2 egg whites or 2 egg yolks

1 c. sifted cake flour

1 c. minus 2 T. sifted all-purpose flour

1 c. sifted all-purpose flour

1 c. plus 2 T. sifted cake flour

1 whole egg

2 egg yolks, plus 1 T. water (in cookies, etc.) or 2 egg yolks (in custards, etc.)

1 c. molasses • 1 c. honey

1 c. honey

3/4 c. sugar plus 1/4 c. liquid

1 c. granulated sugar

1 1/3 c. brown sugar or 1 1/2 c. powdered sugar

1 t. baking powder

1/4 t. baking soda plus 1/2 t. cream of tartar

1 lb. cornmeal • 3 cups

1 lb. cornstarch • 3 cups

1 lemon rind • 1 Tbsp. grated

3-4 med. oranges • 1 cup

1 orange rind • 2 Tbsp. grated

23 soda crackers • 1 cup crumbs

15 graham crackers • 1 cup crumbs

CAKES, COOKIES & DESSERTS

PEACHES AND CREAM CHEESE CAKE

$\frac{3}{4}$ c. flour	$3 \frac{1}{4}$ oz. pkg. dry vanilla pudding (not instant)
$\frac{1}{2}$ tsp. salt	1 large can sliced peaches (save juice)
1 tsp. baking powder	8 oz. softened cream cheese
3 Tbsp. softened butter	$\frac{1}{2}$ c. sugar
1 egg	3 Tbsp. juice
$\frac{1}{2}$ c. milk	

Preheat oven to 350°. Grease bottom and sides of 9-inch deep dish pan. Combine in a large bowl first 7 ingredients and beat 2 minutes. Pour in prepared pan. Place peaches over the batter. Combine cream cheese, sugar and juice in small bowl and beat 2 minutes. Spoon on top of peaches and within 1-inch of the edge of batter. Sprinkle with sugar and cinnamon. Bake at 350° for 30 to 35 minutes.

Tina Oeding

PUNCH BOWL CAKE

1 box Duncan Hines pineapple Supreme cake mix *	2 (8 oz.) cans crushed pineapple
2 (5 $\frac{1}{4}$ oz.) vanilla instant pudding	1 (12 oz.) container Cool Whip
2 (21 oz.) cans cherry pie filling	1 c. chopped pecans

*Lemon or yellow cake mix may be substituted, using pineapple juice as liquid.

Bake cake as directed on box in 9 x 13-inch pan. Let cool.

First Layer:

Step 1: Crumble $\frac{1}{2}$ the cooled cake into small pieces in bottom of punch bowl.

Step 2: Mix 2 larger boxes vanilla instant pudding as directed on box, using only 5 cups of milk. Pour $\frac{1}{2}$ of pudding over cake in punch bowl.

Step 3: Add 1 can cherry pie filling. Smooth over pudding.

Step 4: Add 1 can crushed pineapple (drained).

Step 5: Add half a large container Cool Whip.

Step 6: Sprinkle on 1/2 cup chopped pecans.

Second Layer:

Repeat each of steps 1 through 6. To serve, dip with spoon.
Serves from 16 to 20.

Freda Helfer

CHOCOLATE SHEET CAKE

2 c. flour	1/2 c. buttermilk
2 c. sugar	1 tsp. soda
1/2 tsp. salt	2 eggs
2 sticks margarine	1 tsp. cinnamon
4 heaping Tbsp. cocoa	1 tsp. vanilla
1 c. water	

Icing:

1 stick margarine	1 tsp. vanilla
4 heaping Tbsp. cocoa	1 (1 lb.) box sifted powdered sugar
5 Tbsp. milk	1 c. chopped walnuts

In a large bowl combine flour, sugar and salt. In a medium saucepan mix margarine, cocoa and water. Bring to a boil and pour over flour mixture. Add buttermilk (with soda added to it), eggs, cinnamon and vanilla. Mix well and pour into greased and floured jelly roll pan (17 x 11 x 3/4-inch). Bake 20 minutes at 400°.

Icing: In medium saucepan, melt and bring to a boil the margarine, cocoa and milk. Add vanilla, powdered sugar and walnuts. Beat well and ice while both are hot.

Stacy Crays

PIG CAKE

1 yellow cake mix	1 small can mandarin oranges (with juice)
1 c. oil	
4 eggs	

Topping:

1 large can crushed pineapple (with juice)	1 pkg. vanilla pudding
	1 (9 oz.) Cool Whip

Mix all ingredients together with mixer. Put in greased and floured 9 x 13-inch pan. Bake at 350° for 30 to 35 minutes.

Topping: Mix all ingredients together until thoroughly mixed. Spread on cool cake. Keep refrigerated.

Vivian Matthews

APPLE SPICE CAKE

1 1/2 c. flour (store before measuring)	1/2 tsp. salt
3/4 c. oil	1/2 tsp. allspice
3/4 c. packed brown sugar	2 eggs (Egg Beaters)
1 tsp. baking soda	1 1/2 c. cubed and chopped Delicious apples
1 tsp. cinnamon	1/3 c. finely chopped nuts
1 tsp. vanilla	

Combine flour, oil, sugar, baking soda, cinnamon, vanilla, salt and allspice. Mix well. Add eggs, 1 at a time. Beat thoroughly after each addition. Stir in apples and nuts. Spread in well-greased 13 x 9 x 2-inch baking pan. Bake at 350° for 40 minutes or until wooden toothpick inserted center comes out clean. Cool completely. Spread top with icing, if desired. Cut into squares and serve good with powdered sugar icing.

Esmer Rae Poteet

DUMP CAKE

1 can crushed pineapple (16 oz.)	crushed nuts or chopped nuts (optional)
1 can cherry pie filling (16 oz.)	
1 box white or yellow cake mix	

Grease pan well. Spread pineapple evenly over bottom of pan(s). Spread filling over pineapple. Spread cake mix over top of filling. Spread nuts on top, if desired. Bake as directed on cake mix box.

Esmer Rae Poteet

STRAWBERRY CAKE

1 box white cake mix	1 c. strawberries (frozen or fresh), crushed
1 (3 oz.) box strawberry jello	4 eggs
1/2 c. milk	1 c. English walnuts (optional)
1 c. coconut (optional)	
1 c. oil	

CAKES, COOKIES & DESSERTS

Mix all ingredients together thoroughly. Bake in 3 (8-inch) layers or 2 (9-inch) layers in 350° oven for 25 to 30 minutes.

Icing:

1 box powdered sugar	1 stick butter or oleo
½ c. fresh crushed strawberries	½ c. chopped nuts (optional)

Mix until smooth. Ice the cake and decorate with whole fresh strawberries.

Mary Lou Powers

BLUEBERRY CAKE

1 stick margarine	1 tsp. vanilla
1 c. sugar	2 c. frozen blueberries, defrost and
3 eggs	dry
1 c. sour cream	½ c. brown sugar
2 c. flour	½ c. chopped nuts
1 tsp. baking soda	½ tsp. cinnamon
1 tsp. salt	

Cream butter and sugar. Beat in eggs, 1 at a time. Stir in sour cream and mix. Mix together dry ingredients. Set aside ½ cup of dry ingredients. Add remaining to batter with vanilla. Mix berries and remaining flour and fold into batter. Spread ½ of batter in 9 x 13-inch greased pan. Sprinkle nuts, sugar and cinnamon mixture. Top with remaining batter. Bake in 350° oven for 40 to 45 minutes.

Flo Peck

MINI CHEESECAKES

12 vanilla wafers	1 tsp. vanilla
2 (8 oz.) pkg. cream cheese	2 eggs
½ c. sugar	1 can cherry pie filling or fresh fruit

Line muffin pan with foil liners. Place 1 vanilla wafer in each liner. Mix cream cheese, vanilla and sugar on medium speed until well blended. Add eggs. Mix well and pour over wafers filling ¾ full. Bake 25 minutes at 325°. Remove from pan when cool. Chill. Top with cherries, nuts or fresh fruit. Makes 12 mini cheesecakes.

Stacy Crays

LEMON POPPY SEED CAKE

Cake:

1 pkg. lemon cake mix	2 eggs
1 1/2 c. water	3 Tbsp. poppy seed

Glaze:

1 c. confectioners sugar	3 to 4 tsp. lemon juice
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Preheat oven to 350°. Grease and flour 12 cup Bundt pan.

For cake, empty mix into large bowl. Add water, eggs and poppy seed. Mix. Bake and cool following package directions.

Glaze: Combine sugar and lemon juice. Stir until well blended. Drizzle over cake.

Carol Sweeney

TURTLE CAKE

1 box German chocolate cake mix	1 pkg. caramels
1/2 c. evaporated milk	1 (6 oz.) pkg. chocolate chips
1 beaten egg	1 c. nuts
3/4 c. melted butter	

Mix together and spread 1/2 of batter in greased 9 x 13-inch pan. Melt 3/4 cup evaporated milk with 1 package caramels. Pour over cake. Bake 10 minutes at 350°. Take from oven and sprinkle chocolate chips and 1 layer of nuts on cake. Spread remaining cake batter on cake. Bake at 350° for 30 minutes.

From Indian Lake 1983 Tasting Party.

Sharon Lyons

APRICOT DESSERT DELIGHT

1 angel food cake	5 Tbsp. cornstarch
1 large can apricot nectar	1 carton Cool Whip

Crumble cake in 9 x 13-inch pan. Add cornstarch to apricot nectar and thicken over warm heat. When thickened, cool and pour over crumbled cake. Refrigerate overnight. Serve topped with Cool Whip.

Flo Peck

QUICK CARAMEL COFFEE RING

1/2 c. Parkay margarine	2 Tbsp. water
1/2 c. chopped nuts	2 (10 oz.) cans Hungry Jack
1 c. firmly packed brown sugar	refrigerated flaky biscuits

Heat oven to 375°. In small saucepan, melt margarine. Coat bottom and sides of ungreased 12 cup fluted tube pan with 2 tablespoons of the melted margarine. Sprinkle 3 tablespoons of the nuts over bottom of tube pan. Add remaining nuts, brown sugar and water to remaining margarine. Heat to boiling, stirring occasionally. Remove from heat. Separate dough into 20 biscuits; cut each biscuit in half and shape into a ball. Place 20 balls in bottom of prepared pan. Drizzle half of the caramel sauce over balls. Repeat layers. Bake at 375° for 20 to 25 minutes or until golden brown. Invert immediately onto waxed paper.

Mrs. William J. Testin (Judy)

BLUEBERRY SCONES

2 1/4 c. all-purpose flour	2 large eggs
1/2 c. sugar	1/4 c. milk
2 tsp. baking powder	1 tsp. vanilla extract
1/2 tsp. salt	1 1/2 c. blueberries
1/2 c. unsalted butter, chilled and cubed	

Crumb Topping:

3/4 c. all-purpose flour	1/4 c. cubed and chilled unsalted butter
1/4 c. firmly packed brown sugar	
1/8 tsp. cinnamon	

Preheat oven to 375°. Lightly butter 11-inch circle on a baking sheet.

Stir flour, sugar, baking powder and salt together. With a pastry blender, cut in butter until crumbly. Combine eggs, milk and vanilla. Add to dry mix. Stir to combine. Dough will be sticky. By hand, knead in blueberries. Place on baking sheet forming 9-inch circle.

Mix Crumb Topping with pastry blender and sprinkle on scone mix. Bake 30 to 35 minutes.

Tammy Birch

MOM'S MAGIC COOKIE BARS

1 1/2 c. corn flake or Bran flakes crumbs	1 c. chopped nuts
2 Tbsp. sugar	1 c. chocolate chips
1 1/2 c. butter, melted	1 1/2 c. flaked coconut 1 can Eagle Brand milk

Measure corn flake crumbs, sugar and butter into 13 x 9 x 2-inch pan. Mix well. Press on bottom of pan.

Sprinkle nuts over crust, then chocolate chips and coconut. ^{4 milk}
Bake 25 minutes or until lightly browned around edges at 350°. Cool and cut into bars. Yields approximately 24 bars.

Tammy Matthews

CREAM CHEESE COOKIES

1/2 c. butter	1 egg
1 (3 oz.) pkg. soft cream cheese	1/2 tsp. baking powder
2 c. flour	1/2 tsp. vanilla
2/3 c. sugar	1/4 tsp. almond extract

In a large bowl mix butter and cream cheese on high speed for 30 seconds. Add half of the flour, 2/3 cup sugar, egg, baking powder, vanilla and almond. Beat until combined. Mix in remaining flour. Divide in half. Cover and chill until firm. Roll to 1/4-inch. Cut into desired shapes. Transfer to ungreased cookie sheet. Bake at 350° for 8 to 10 minutes. Cool thoroughly.

Tammy Birch

SWEET ROASTED PECANS

1 lb. pecans	1 c. brown sugar
1 egg white	1 tsp. cinnamon
1 Tbsp. water	1 tsp. salt

Mix egg white and water until frothy. Add pecans to mixture and coat pecans. Mix sugar, cinnamon and salt together. Then add to pecans. Spread on a cookie sheet. Bake at 275° for 30 minutes, turning every 10 minutes. Make this one in larger quantities to put in decorative tins as gifts for Christmas.

Candy Worland

REECES CANDY BALLS

**1/2 c. butter, softened
1 1/2 c. creamy peanut butter
3 c. powdered sugar**

**12 oz. semi-sweet chocolate chips
4 oz. paraffin wax**

In a mixing bowl, combine butter, peanut butter and powdered sugar. Blend well. Form the dough into 1-inch balls and refrigerate for 20 minutes.

In the top of a double boiler over medium heat, melt the chocolate chips and paraffin wax. Stir until well blended. Dip the chilled balls into the melted chocolate mixture coating completely. Cool the balls on cookie sheets that have been lined with waxed paper. Refrigerate or store in cool, dry place. Makes 5 dozen.

Suzanne Bridges-Keithley

DAD'S CHRISTMAS FUDGE

**3/4 c. evaporated milk
1/4 c. butter or margarine
2 1/4 c. sugar
1 3/4 c. (7 oz.) jar Marshmallow
Creme**

**2 c. (11.5 oz.) chocolate chips
1 tsp. vanilla
1 c. chopped nuts**

Butter square pan 9 x 9 x 2-inches and set aside.

In a heavy 3 quart saucepan, combine evaporated milk, butter, sugar and Marshmallow Creme. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil and stir 5 minutes. Remove from heat. Immediately add chips and vanilla, stirring until smooth. Stir in nuts. Pour into prepared pan. Cool completely. Cut into squares. Yields 5 dozen.

Tammy Matthews

RUSSIAN TEA CAKES

**1 c. soft butter
1/2 c. confectioners sugar
1 tsp. vanilla**

**2 1/4 c. flour
1/4 tsp. salt
1 c. finely chopped pecans**

Sift together flour and salt. Stir into soft butter mixture. Mix in pecans. Chill dough. Roll in 1-inch balls. Place on ungreased cookie sheet. Bake at 400° for 11 to 12 minutes. Bake until firm but not

brown. While still warm, roll in confectioners sugar. Cool and roll again in confectioners sugar.

Dorothy Ellison-Hines

ENGLISH TOFFEE

1 c. sugar
1 stick butter

½ c. almonds and/or pecans,
chopped
melted chocolate (optional)

Melt butter; add sugar. Stir constantly over medium heat. Mixture will combine, then separate, then recombine when mixture reaches a golden brown. Add nuts. Pour on marble slab, smooth to approximately $\frac{1}{4}$ -inch thickness. Score into one-inch squares. Allow to cool. When cooled, break into squares.

Optional: Dip in chocolate. Sprinkle with finely chopped nuts.

Philip Ellison-Hines

ALMOND TOFFEE (Great Gram's Favorite)

2 sticks butter ($\frac{1}{2}$ lb.) *
1 c. blanched almonds
1 c. sugar

1 Tbsp. water
1 Tbsp. white Karo syrup

*Do not substitute. *→ except almonds*

Put all ingredients into a saucepan and cook on medium-high heat, stirring constantly. Cook until 1 shade darker than light brown sugar, approximately 12 minutes or until forms soft ball in cold water. Turn onto ungreased cookie sheet and spread as thin as possible. Spread 4 to 5 Hershey bars on top while still hot. Sprinkle almonds over this and refrigerate. When cool, break into pieces.

Tammy Matthews

PUFFED RICE CANDY

½ c. light corn syrup
½ c. light, mild molasses
1 c. sugar
1 scant Tbsp. vinegar

½ Tbsp. salt
1 heaping Tbsp. butter or margarine
1 box puffed rice cereal

CAKES, COOKIES & DESSERTS

Mix and heat the first 5 ingredients in a Dutch oven or large deep pan. Slow boil, stirring only occasionally, until it forms a hard thread when poured slowly from a spoon into a cup of cold water. Remove from heat and stir in butter. Add $\frac{3}{4}$ to 1 box of puffed rice. Spread onto greased cookie sheet. Cut while warm.

Sarah Rohrman

GRAHAM CRACKER GOODIES

1 stick oleo	1 c. chopped pecans
1 stick butter	graham crackers
$\frac{1}{2}$ c. granulated sugar	

Boil first 3 ingredients for 2 minutes for syrup. Line buttered jelly roll pan with graham crackers. Sprinkle with chopped nuts. Drizzle with syrup. Bake at 350° for 10 minutes. Tastes like toffee.

Kathy Zainey

CONGO SQUARES

2 sticks oleo, melted	2 $\frac{3}{4}$ c. flour
1 lb. box light brown sugar	2 $\frac{1}{2}$ tsp. baking powder
3 eggs	1 (8 oz.) pkg. chocolate chips
$\frac{1}{2}$ tsp. salt	1 (8 oz.) pkg. butterscotch chips

Cream oleo, sugar and eggs, 1 at a time. Mix salt, baking powder and flour. Add a little at a time to sugar mixture. Add nuts and chips. Spread on greased baking sheet. Bake at 350° for 30 to 40 minutes. Cut in squares. Makes 4 dozen.

Linda Creed

ALMOND CREAM CONFECTIONS

$\frac{1}{2}$ c. butter	1 c. slivered almonds, toasted and chopped
$\frac{1}{4}$ c. sugar	1 $\frac{3}{4}$ c. vanilla wafer crumbs
2 Tbsp. cocoa	$\frac{1}{2}$ c. flaked coconut
2 tsp. vanilla	2 sq. semi-sweet chocolate (1 oz.)
$\frac{1}{4}$ tsp. salt	
1 egg, slightly beaten	

Cream Filling:

$\frac{1}{2}$ c. butter, softened	$\frac{1}{2}$ tsp. vanilla extract
3 to 4 Tbsp. milk	3 c. sifted powdered sugar

Combine first 6 ingredients in a saucepan; cook over low heat, stirring constantly, until butter melts and mixture begins to thicken. Remove from heat; add almonds, vanilla wafer crumbs and coconut, stirring well. Cover and chill.

Cream Filling: Cream butter at high speed. Add milk and vanilla. Slowly add sugar; mix until smooth.

Spread Cream Filling over almond mixture. Cover and chill. Cut into 1 1/2-inch squares. Remove from pan and place about 1/2-inch apart on a baking sheet. Place chocolate in a zip top heavy-duty plastic bag; seal. Submerge in hot water until chocolate melts. Snip a tiny hole in end of bag with scissors; drizzle over Cream Filling. Yields 3 dozen.

Pamela (Matthews) Getz

FUDGE NUT BARS

1 1/2 c. margarine, softened	1 1/2 tsp. soda
3 c. brown sugar	1 1/2 tsp. salt
3 eggs	3 3/4 c. flour
3 tsp. vanilla	4 1/2 c. quick oatmeal

Filling:

1 can Eagle Brand milk	1/2 tsp. salt
1 (12 oz.) pkg. semi-sweet chocolate chips	1 c. nuts (optional) 2 tsp. vanilla

Preheat oven to 350°. Cream margarine and sugar. Mix in eggs and vanilla. Add dry ingredients to creamed mixture. Spread 1/2 of mixture in greased 9 x 13-inch pan.

Filling: Melt in double boiler the first 3 ingredients. Stir in vanilla and nuts. Spread filling on top of the 1/2 oatmeal mixture in pan. Add a small amount of milk to remaining 1/2 of oatmeal mixture for spreading. Spread on top of filling. Bake 25 to 30 minutes. Makes 20 to 24 bars. These are always a hit!

Mrs. William J. Testin (Judy)

GRAHAM PRALINES

24 whole graham crackers	1/2 c. margarine (1 stick)
1/2 c. sugar	1/2 c. nuts
1/2 c. butter (must be butter)	

CAKES, COOKIES & DESSERTS

Grease an 11 x 15-inch jelly roll pan. Line with graham crackers, broken apart.

Melt together butter and margarine; add sugar, bring to a full boil and boil 2 1/2 minutes. Pour the mixture over the crackers and sprinkle with nuts, 1/2 cup or more of walnuts or pecans. Bake in 350° oven for 9 to 10 minutes. Remove crackers from pan quickly. Put on wire rack to cool.

Mary Lou Powers

LEMON BARS

1/2 c. margarine	1/4 tsp. salt
1 c. flour	3 Tbsp. lemon juice
1/2 c. sifted powdered sugar	1/2 tsp. baking powder
2 eggs	2 Tbsp. flour
1 c. sugar	

Sift flour and sugar. Mix with margarine (soft). Spread in pan. Bake at 350° for 20 minutes.

Mix by hand (not too much) remaining ingredients. Spread on baked layer. Bake again 30 minutes at 350°. Cool and cut. Sift powdered sugar on top.

Dona J. Schroeder

BANANA OATMEAL COOKIES

1 c. sugar	1 tsp. baking soda
1 c. butter flavored shortening	1 tsp. ground cloves
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	3 medium bananas, mashed
2 c. all-purpose flour	3 c. quick-cooking oats

In large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, soda, cloves and cinnamon. Add to creamed mixture. Stir in bananas and oats. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 375° for 10 to 12 minutes. Remove cookies to wire rack to cool. Yields 3 dozen.

Sue Stibbs

CRANBERRY PEAR CRISP

4 ripe pears, peeled, cored and sliced (may substitute apples)	2/3 c. firmly packed brown sugar
1 (12 oz.) bag cranberries	3/4 c. rolled oats (may substitute instant)
1/2 c. sugar	1/2 c. flour
1 tsp. ground cinnamon	1/4 lb. butter
3 Tbsp. flour	

Heat oven to 375°. Combine pear slices, cranberries, sugar, cinnamon and 3 tablespoons of flour. Place in buttered 9 x 13-inch pan.

In bowl, combine brown sugar, oats and 1/2 cup flour. Cut butter into small pieces and cut into oats mixture with a knife and fork. Sprinkle over pear/cranberry mixture. Bake 45 minutes. Cut into squares before serving. Serve warm.

Lori Rumreich

PRIZE WINNING PERSIMMON PUDDING

2 c. persimmon pulp	1 c. half and half
2 c. sugar	1 c. buttermilk
2 eggs, beaten	1 tsp. baking soda
1 3/4 c. sifted flour	1/3 c. melted butter
2 tsp. baking powder	dash of cinnamon

Combine persimmon pulp, sugar and eggs. Sift flour with baking powder. Add to persimmon mixture, alternating with a combination of half and half, buttermilk and baking soda. Use a pastry brush to coat 13 x 9 x 3-inch baking pan well with melted butter. Stir in cinnamon. Stir well and pour into baking pan. Bake in preheated oven at 325° for 1 hour.

Note: Baked pudding will fall as it cools. It is best when served warm with whipped cream or ice cream. Can be reheated, covered in low temperature oven for 15 to 20 minutes.

Mary Hamilton

GRAMPS' RICE PUDDING

1 qt. milk	1 stick butter
1 c. white rice, uncooked	1 c. sugar

CAKES, COOKIES & DESSERTS

Combine all ingredients in large casserole. Bake, uncovered, for 1 hour in 350° oven. If desired, can add raisins or cinnamon to taste during or after baking. Serves 8 to 10.

*Lisa Nelson
Warren C. Nelson, Sr.*

DE MENTHE CORDIAL

6 Tbsp. green creme de menthe	whipped cream
6 tsp. chocolate fudge topping	6 green maraschino cherries
½ gal. French vanilla ice cream	

In each of 6 parfait glasses, layer a teaspoon of chocolate and then a teaspoon of creme de menthe. Scoop ice cream into glasses until almost filled. Press ice cream down into chocolate and creme de menthe, forcing these to make colorful designs in the ice cream. Freeze until ready to serve. To serve, top with whipped cream and a cherry on each. Serves 6.

Claudia Hoone

MINT ICE CREAM DELIGHT

1 c. vanilla wafer crumbs	2 c. powdered sugar
½ c. margarine	2 beaten egg whites
2 sq. chocolate	1 tsp. vanilla
2 beaten egg yolks	½ c. chopped pecans

Melt margarine and chocolate squares. Add beaten egg yolks, powdered sugar, egg whites and vanilla. Spread 1 cup vanilla wafer crumbs in 9 x 13-inch pan. Then spread margarine, chocolate, eggs, sugar and vanilla mixture over crumbs. Sprinkle on pecans. Freeze. After frozen, spread on ½ gallon mint ice cream. Sprinkle vanilla wafer crumbs on top, if desired. Freeze again.

Dorothy Ellison/Hines

FROSTY FRUIT BOATS

1 large pineapple	¼ tsp. ground cinnamon
½ c. sweet red wine or grape juice	1 c. strawberries, halved
2 Tbsp. orange juice	½ c. blueberries
1 tsp. lemon juice	½ c. honeydew melon balls
1 Tbsp. sugar	

Cut pineapple in half, keeping leafy top intact. Hollow out, leaving shell $\frac{1}{2}$ -inch thick. Remove core and discard. Cube the fruit from the pineapple. Combine wine or grape juice, orange juice, lemon juice, sugar and cinnamon. Toss with pineapple cubes, strawberries, blueberries and melon. Chill. Pile into pineapple shells. Serves 4.

Jane Malcolm

FLAMING BANANAS FOSTER

butter	banana liqueur
brown sugar	Bacardi 151 rum
bananas	

Melt $\frac{3}{4}$ stick butter in 11-inch skillet; add enough brown sugar to make thick sauce and stir in 4 tablespoons banana liqueur. Slice 3 bananas and add. Turn into mixture softly. Give it a "once around the pan" with squirt of rum. Light immediately and serve while flaming. Also good served with ice cream.

Candy Worland

ICE CREAM SANDWICHES

$\frac{1}{2}$ c. corn syrup	4 c. Rice Krispies
$\frac{1}{2}$ c. peanut butter	1 pt. ice cream

In medium sized bowl, stir together corn syrup and peanut butter. Add Krispies cereal; stir well until coated. Press mixture into buttered 9 x 13-inch pan. Place in freezer until firm. Cut cereal mixture into 12 (3-inch) squares. Sandwich ice cream in 2 squares. Cut each large sandwich in half. Wrap individually in foil and store in freezer until needed.

Linda Creed

DEEP FRIED ICE CREAM

Ingredients in this recipe can be increased or decreased depending on number of servings.

3 c. sugarless corn flakes, slightly crushed	oil (for deep frying)
$\frac{1}{2}$ gal. ice cream (I use vanilla)	whipped cream
4 tsp. ground cinnamon	honey
	maraschino cherries

Place corn flakes in medium sized bowl. One at a time, shape ice cream into 8 balls, sprinkling each ball with cinnamon, then rolling in the crushed corn flakes. Place on cookie sheet and freeze until very hard. (You may want to reduce your freezer to a colder temperature.) Chill serving dishes.

Just before serving, fill a deep fat fryer or large pot with enough oil to totally submerge the ice cream balls and heat oil to 375°. One at a time deep fry ice cream balls for 3 to 5 seconds. Place in a chilled serving dish and top with honey, whipped cream and cherry.

Suzanne Bridges-Keithley

CRISPIX SNACK

1 stick butter

12 oz. chocolate bits

1 smallest jar peanut butter

1 large box Crispix cereal

1 lb. box powdered sugar

Mix first 3 ingredients. Melt until very smooth. Stir in large box Crispix cereal until well coated, then pour 1 pound box powdered sugar in a large grocery sack and dump cereal into sack. Shake coated cereal until well coated with powdered sugar.

Carol Sweeney

BEVERAGES MICROWAVE MISCELLANEOUS



*Friends are like houseplants,
they require regular care . . .*



Woodpecker

The Magic of Microwaving

The microwave is perfect when you want to prepare meals in advance. There are many times when it is very convenient to prepare a meal in advance and reheat it at serving time. When using the microwave to reheat:

Heat dense foods, like mashed potatoes and baked beans, first, as they retain heat longer than other foods.

To speed heating, cover the dish and stir only occasionally.

Reheat roasts whole and turn several times during heating.

Layer slices of meat on a platter and cover with waxed paper to reheat.

You can use your microwave for split-shift dining with individual plates. To arrange food on the plates:

Place food in a thin layer for faster heating.

For even heating, place slow-to-heat items, like mashed potatoes and meat, around the outside of the plate.

Make a depression in the center of dense foods, like baked beans and mashed potatoes.

Put quick-heating foods, like corn, in the center of the plate.

Arrange irregularly-shaped foods, like turkey legs, with the thickest parts to the outside.

A sauce over meat will keep it from drying out while waiting to be served.

To reheat a prepared plate: Start with a short time and add time, if needed. When the plate's bottom feels warm, foods have heated enough to transfer their warmth to the plate, and the meal is ready to serve.

If you plan on having company for dinner, the entire party menu can be prepared in advance and cooked or reheated in the microwave just at serving time. Also, the microwave and conventional ovens can team up, with each being used to its best advantage.

BEVERAGES, MICROWAVE & MISCELLANEOUS

BUTTERED CARROTS

(This Is For Microwave)

2 to 3 c. diced carrots (5 to 6
carrots), cut like nickels

1/2 tsp. sugar

3 tsp. flour

1/8 tsp. thyme

1/2 c. hot water

1/4 c. butter

1/4 c. hot water

Place carrots into 2 quart casserole and add 1/4 cup butter and 1/4 cup hot water. Cover (vent corner) and cook 8 minutes on High. After cooking, add, sugar, thyme, flour and 1/4 cup hot water. Mix well. Cook 3 more minutes on High. Let stand 5 minutes. Add salt and pepper to taste.

Pat Grey

BAKED WHOLE ONIONS

(This Is A Microwave Recipe)

4 medium size onions

paprika

2 tsp. butter

Slice top and bottom off onions. Arrange in 9-inch glass dish. Place 1/2 teaspoon of butter on each onion. Sprinkle with paprika. Microwave on High, covered 6 to 8 minutes. Vent corner, if using Saran Wrap. Let stand covered 5 minutes. Serves 4.

Note: When you microwave onions, they are tender and are not hot, but taste like they are sweet. These are really good!

Pat Grey

CREAMED PEAS

(This Is A Microwave Recipe)

2 Tbsp. butter

salt and pepper to taste

2 Tbsp. flour

1 (1 lb.) can peas, undrained *

1 1/2 Tbsp. Coffee-mate or Pream

boiled onions (optional)

*If using frozen peas, add 1 box plus 1 cup water.

In 1 quart glass casserole, melt butter on High for 30 to 45 seconds. Blend with flour, cream substitute, salt and pepper. Add

BEVERAGES, MICROWAVE & MISCELLANEOUS

undrained peas. Microwave on High for 5 to 6 minutes, stirring every 2 minutes until hot and slightly thickened. For 2 cans use:

4 Tbsp. butter

3 Tbsp. creamer

Cook 9 minutes. This recipe is also sooo easy.

Pat Grey

BROCCOLI TOMATO STACK-UPS

(This Is For Microwave)

1 (10 oz.) pkg. chopped broccoli
(frozen)
2 large tomatoes
2 Tbsp. Parmesan cheese

2 tsp. dry minced onions
½ c. Monterey Jack cheese, grated
salt and pepper

Remove wax paper on broccoli and pierce package with a fork. Put in a bowl. Microwave 5 minutes on High. Slice tomatoes into 4 slices each. Sprinkle with salt and pepper. Place into 8 x 8-inch glass bowl.

In another bowl, combine broccoli, Parmesan cheese, onions and 2 tablespoons of grated cheese. Spoon on top of tomatoes. Cook, covered, for 3 minutes on High or until tomatoes are hot. Sprinkle with remaining cheese. Cook uncovered for 1 minute.

This colorful low calorie vegetable contains 47 calories. Chopped spinach may be used instead of broccoli.

Pat Grey

MICROWAVE REUBEN CASSEROLE OR CONVENTIONAL WAY

1 (16 oz.) can sauerkraut, drained
12 oz. corned beef
2 c. mayonnaise
2 slices dry wheat or rye bread

¼ c. bottled Thousand Island salad dressing
2 tomatoes, sliced
2 Tbsp. butter or oleo
2 c. shredded Swiss cheese

Place sauerkraut in a 1 ½ quart glass casserole dish. Top with pieces of corned beef (1 pound of wiener can be substituted). Sprinkle shredded cheese over beef. Stir together mayonnaise and Thousand Island dressing; spread over cheese. Top with tomato slices and set aside.

Melt butter in microwave. Crumble dry bread and stir in melted butter. Sprinkle over tomato slices. Place in microwave oven on Medium-high for 10 to 14 minutes or until heated through. Turn dish once or twice during cooking time. Let stand 3 to 5 minutes before serving. Serves 6.

Note: To make conventional way, follow the above directions and bake in 350° oven for 20 to 30 minutes or until heated through.

Linda Creed

HOMEMADE GRANOLA

½ c. packed brown sugar	3 c. old fashioned oats
½ c. honey	1 c. shredded coconut
½ c. vegetable oil	¾ c. sliced almonds
1 tsp. ground cinnamon	1 c. diced mixed dried fruit or raisins
1 ½ tsp. vanilla	

In a 2 quart glass bowl, mix brown sugar, oil, honey and cinnamon. Microwave on High for 1 ½ to 2 minutes until bubbly. Stir in vanilla. Mix will foam. Add oats, coconut and almonds. Toss to coat. Microwave on High for 6 minutes, stirring twice. Mixture will turn darker and look moist. Stir in fruit. Let stand 1 to 2 hours, stirring 2 to 3 times to break it up. Makes 6 cups.

Per ½ cup: 274 calories, 4 g protein, 40 g carbohydrates, 12 g fat, 0 mg cholesterol and 6 mg sodium.

Kathy Zainey

MULLED CIDER

2 Tbsp. allspice (whole)	1 Tbsp. broken cinnamon bark
1 Tbsp. (scant) whole cloves	cinnamon sticks (for stirrers)
2 Tbsp. dried orange peel	1 whole nutmeg (optional) *

*Grate into each cup before pouring.

Put all but whole nutmeg and cinnamon sticks in gauze or cheese cloth-type sack. Simmer in ½ gallon cider for at least 30 minutes. Serve with nutmeg and cinnamon sticks.

Stacy Crays

MICROWAVE APPLE CRISP

6 to 8 Granny Smith apples	1 small box Jiffy yellow cake mix
½ c. sugar	½ c. walnuts
2 Tbsp. cinnamon	¼ stick butter or oleo

BEVERAGES, MICROWAVE & MISCELLANEOUS

Place sliced apples in casserole dish. Sprinkle with the sugar and cinnamon. Dot with butter. Sprinkle cake mix over the apples, sugar and cinnamon. Top with nuts. Microwave on High 10 to 12 minutes, rotating a couple of times.

Vivian Matthews

MICROWAVE FORTUNE COOKIES

1 unbeaten egg white	½ tsp. vanilla
½ c. sugar	½ tsp. cinnamon
½ c. flour	½ c. butter, melted

Combine egg white and sugar until sugar is dissolved. Stir in dry ingredients, 1 at a time. Beat until well blended. Mix into melted butter. Drop by teaspoonful on lightly greased baking dish. Microwave on High for 3 minutes (9 to 12 cookies at 1 time). Let stand only 1 minute. Roll while warm. Place m.s.g. in center and roll.

Tammy Birch

BOURBON SLUSH

1 (6 oz.) can frozen orange juice	1 (12 oz.) frozen lemonade
1 c. sugar	1 ½ c. bourbon
6 c. water	2 c. brewed tea (strong)

Mix together and freeze in large freezer container.

Can use ½ cup sugar and apricot brandy or no sugar and 1 ½ cups Amaretto. Pour ginger ale over frozen slush. A great drink for a hot summer night!

Vivian Matthews

FROZEN DAIQUIRI

1 can frozen pink lemonade	rum (white) *
7-Up or Sprite	1 box or bag strawberries
ice	

*Suggests using ½ part rum.

Use equal parts (6 ounce size suggested). Blend and put in freezer for 2 to 3 hours before serving.

Beverly Minter

FESTIVE PUNCH

1 qt. sherbet *
1 can frozen lemonade

2 liters ginger ale or 7-Up or club
soda **

*You may use orange, raspberry, lime or lemon sherbet.
Depends on the color you want.

**Club soda will be less sweet.

One hour ahead of serving, put sherbet and lemonade in punch
bowl. When ready to serve, add the ginger ale, 7-Up or club soda.

Mary Lou Powers

INSTANT SPICED TEA

1 (8 oz.) jar Tang
2 c. instant ice tea mix with lemon *

1 tsp. cinnamon
½ tsp. ground cloves

*I use Marsh, it is cheaper.

Mix together and store in a jar with a tight lid. Use 2 teaspoons
in 1 cup boiling water for each serving.

Mary Lou Powers

HOT CHOCOLATE MIX

1 (2 lb.) box Nestle Quik
1 box powdered sugar
1 (8 qt.) box Carnation dry milk

1 lb. jar Coffee-mate
3 tsp. cinnamon

Mix all ingredients. Store in airtight container. Add 8 ounces
of boiling water to ½ cup of mixture.

Kathy Zainey

MIDWESTERN SPICE BLEND

2 Tbsp. ground white pepper
2 Tbsp. ground black pepper
1 Tbsp. coarse salt
1 Tbsp. grated nutmeg
1 Tbsp. ground cinnamon

1 Tbsp. dried thyme
1 ½ tsp. ground ginger
1 ½ tsp. mace
1 ½ tsp. ground cloves

In a small bowl, combine all the ingredients and store in a tight-
ly covered jar. It will remain fresh for several months.

Note: This savory combination is ideal to rub on roasts and chops. Put a liberal pinch of it in pates, meat loaves and casseroles. Packed in small jars and tied with a ribbon, it also can be given as a little bread and butter gift.

Lois Repass

PARMESAN POTATOES

(Microwave Recipe)

2 Tbsp. butter or margarine	1/2 tsp. seasoned pepper
1/2 c. chopped green pepper	1/4 tsp. garlic powder
1/2 c. chopped onion	2 lb. potatoes, peeled and cut
1/4 c. grated Parmesan cheese	into 1/4-inch slices
1/2 tsp. seasoned salt	paprika

Place butter in a 2 quart baking dish. Microwave at High for 30 seconds or until butter melts. Add green pepper and next 5 ingredients, stirring well. Stir in potatoes. Cover tightly with heavy-duty plastic wrap. Fold back a small corner of wrap to allow steam to escape. Microwave at High 12 to 14 minutes or until tender, uncovering and stirring every 5 minutes. Sprinkle with paprika. Yields 4 servings.

Lois Repass

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